

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/21
--	--	-------------------

SECTION C - Compound Ingredient Information

Ingredient	Breakdown	Position In Ingredient Ranking
WHEAT Flour	WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin	1
Vegetable Margarine	Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice	3
White Shortening	Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice	6
Beef Stock	Beef, Yeast Extract, Dried Potato, Dried Onion, Tomato, Salt, Caramelised Sugar Syrup, Beef Fat, Lemon Juice Concentrate	8
Gravy Powder	Corn Flour, Demerara Sugar, Yeast Extracts (contains Salt, Glucose), Salt, BARLEY Malt Extract, Onion Powder, Carrot Powder, Spice (White Pepper), Acidifier (Sodium Acetate), Spice Extract (Pepper), Onion Extract	9
Rusk	Rusk [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]	11
Gravy Browning	Burnt Sugar, Dried Glucose Syrup, Salt	13
Pastry Glaze	Tapioca Dextrin, Dextrose	12

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Vegetable Margarine (Vegetable Oils And Fats [Palm], Water, Salt, Lemon Juice), Beef (12.5%), Potato, White Shortening (Vegetable Oils And Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Onion, Beef Stock ([Beef Bones, Water, Beef Fat, Beef Extract, Salt], Yeast Extract, Water, Vegetables [Onion, Tomato, Potato], Caramelised Sugar Syrup, Salt, Lemon Juice Concentrate), Gravy Powder (Corn Flour, Demerara Sugar, Yeast Extracts (Contains Salt, Glucose), Salt, **BARLEY** Malt Extract, Onion Powder, Carrot Powder, Spice (White Pepper), Acidifier (Sodium Acetate), Spice Extract (Pepper), Onion Extract), Modified Potato Starch, Rusk (Rusk [**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]), Vegan Glaze (Tapioca Dextrin, Dextrose), Gravy Browning (Burnt Sugar, Dried Glucose Syrup, Salt), Salt, Black Pepper, Parsley, Beta-Carotene Powder.

Allergy Advice: For allergens, including cereals containing gluten, see ingredients in **BOLD TEXT**

Quality standard	Originated by: Sue Dee	Date issued: 10/06/2022	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

**PROPER CORNISH LTD
FINISHED PRODUCT SPECIFICATION
(FROZEN PRODUCTS)**

QA-090A/21

SECTION D - Recipe Details

Ingredients listed in descending order

INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
Pastry					
Wheat Flour	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Vegetable Margarine	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Water	South West Water	In-house Swab Tests Micro Testing	Monthly Quarterly	Conformance to RM specification	Out of specification Inform SW Water
White Shortening	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Salt	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Filling					
Beef	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Potato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Onion	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Beef Stock	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Gravy Powder	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Modified Potato Starch	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Rusk	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Gravy Browning	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Water	South West Water	In-house Swab Tests Micro Testing	Monthly Quarterly	Conformance to RM specification	Out of specification Inform SW Water

Quality standard

Originated by: Sue Dee

Date issued: 10/06/2022

Authorized by: Geoff Waters

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/21
--	--	-------------------

INGREDIENT	SUPPLIER (See Proper Cornish Approved Suppliers List)	TEST	FREQUENCY	STANDARD	REJECT
Salt	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Black Pepper	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Parsley	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Beta-Carotene	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Glaze					
Glaze	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification

Quality standard	Originated by: Sue Dee	Date issued: 10/06/2022	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/21
--	--	-------------------

SECTION D1 – Country of Origin

Ingredient Name	Country of Origin
Flour	UK, Poland, Germany, USA, Canada, France, India, China
Water	UK
Vegetable Margarine	Manufactured in Belgium
Vegetable Oils & Fats	South East Asia (Malaysia/ Indonesia/ Papua New Guinea), Ivory Coast, Ghana, Cameroon Brazil, Colombia, Honduras, Nigeria and Ecuador.
Water	Belgium
Salt	Belgium
Lemon Juice	Netherlands
Beef	UK, ROI
Potato	UK
White Shortening	Manufactured in Belgium
Vegetable Oils & Fats	Palm - South East Asia (Malaysia/ Indonesia/ Papua New Guinea), Ivory Coast, Ghana, Cameroon Brazil, Colombia, Honduras, Nigeria and Ecuador. Rapeseed - France, Germany, Hungary, Slovakia, Poland, Czech Republic, Belgium, Austria, Russia, Ukraine, Australia, Denmark and Great Britain
Water	Belgium
Salt	Belgium
Lemon Juice	Netherlands
Onion	UK
Beef Stock	Manufactured in Netherlands
Beef Stock	Netherlands, Sweden, Denmark, Germany, Belgium
Yeast Extract	Brazil, France, UK, Netherlands, Germany
Water	Netherlands
Onion	India
Tomato	Greece
Potato	Austria
Caramelised Sugar Syrup	Netherlands
Salt	UK, Netherlands
Lemon Juice Concentrate	Argentina, China, Sicily, Spain, South America, Turkey, UK
Maltodextrin	Belgium
Gravy Powder	Manufactured in UK
Cornflour	USA, Germany
Demerara Sugar	Mauritius, UK, USA, Malawi, Zambia,

Quality standard	Originated by: Sue Dee	Date issued: 10/06/2022	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/21
--	--	-------------------

	Guadeloupe, Swaziland and Reunion, Mozambique
Yeast Extracts	UK, China, Belgium, Germany, Netherlands, France
Salt	UK, Netherlands
Barley Malt Extract	UK
Onion Powder	Egypt, India, China
Carrot Powder	Poland, China
Spice (White Pepper)	Indonesia, Vietnam, Sri Lanka, India
Acidifier (Sodium Acetate)	Germany, USA, Netherlands, China
Spice Extract (Pepper)	India, Indonesia, Sri Lanka
Onion Extract	Italy
Modified Potato Starch	UK and France
Rusk	Manufactured in UK
Wheat Flour	UK
Water	UK
Salt	UK
Raising Agent	UK
Glaze	Manufactured in UK
Tapioca Dextrin	Germany
Dextrose	Spain, Germany, Italy
Gravy Browning	Manufactured in UK
Burnt Sugar	EU
Glucose Syrup	EU
Salt	EU
Salt	UK
Black Pepper	Indonesia, Vietnam
Parsley	Egypt
Beta-Carotene Powder	UK

**All meat used in Proper Cornish products is sourced from animal welfare approved sites.
All fats and oils contained in Proper Cornish products are sourced from RSPO certified suppliers.**

Quality standard	Originated by: Sue Dee	Date issued: 10/06/2022	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/21
--	--	-------------------

SECTION E – Physical Properties

Pack Size:	27
Declared Product Weight:	175g
Storage & Temperature Instructions	Keep frozen, store at -18°C. Do not defrost. Always cook before eating. Use within durability date. Handle boxes with care. Do not stack boxes more than 12 high
Cooking/Heating Guidelines	Always cook from frozen. Oven – Arrange frozen products on a baking tray and place into a pre-heated fan oven at 180°C/Gas mark 6. Bake for approximately 30-40 minutes until golden brown. Ensure a core temperature of >80°C is obtained before serving. (Adjustments may need to be made to suit particular ovens, see manufacturer's handbook for best results).
Legal Minimum Meat Content:	12.5% (Based on uncooked product)

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	100g ± 5g	57%
Filling	70g ± 5g	40%
Topping	2g approx.	
Glaze	3g approx.	
Total Weight Unbaked	175g ± 10g	

SECTION F – Dietary and Allergy Data

FREE FROM	YES / NO	Declared on Label	Source	Allergens on site
Egg and Derivatives	Yes	No		Yes
Milk and Derivatives	Yes	No		Yes
Lactose	Yes	No		Yes
Lupin and Derivatives	Yes	No		No
Cereals Containing Gluten	No	Yes		Yes
Wheat and Derivatives	No	Yes	Flour, rusk	Yes
Rye and Derivatives	Yes	No		No
Barley and Derivatives	No	Yes	Gravy powder	Yes
Oats and Derivatives	Yes	No		Yes
Spelt and Derivatives	Yes	No		No
Kamut and Derivatives	Yes	No		No

Quality standard	Originated by: Sue Dee	Date issued: 10/06/2022	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/21
--	--	-------------------

FREE FROM	YES / NO	Declared on Label	Source	Allergens on site
Nuts and derivatives	Yes	No		No
Peanuts and derivatives	Yes	No		No
Sesame Seeds & Derivatives	Yes	No		No
Mustard	Yes	No		Yes
Celery/Celeriac and Derivatives	Yes	No		Yes
Fish and Derivatives	Yes	No		No
Crustaceans and Derivatives	Yes	No		No
Molluscs and Derivatives	Yes	No		No
Sulphur Dioxides or Sulphites (>10mg/Kg)	Yes	No		Yes
Soya and Derivatives	Yes	No		Yes
Yeast & Yeast Derivatives	Yes	No	Beef stock, gravy powder	
Maize and Derivatives	No	Yes	Gravy powder	
Fruit & Fruit Derivatives	No	Yes	Beef stock, vegetable margarine and shortening	
Vegetable & Vegetable Derivatives	No	Yes	Potato, vegetable margarine and shortening, beef stock, gravy powder, modified potato starch	
Additives And Processing Aids	No	Yes	Gravy powder, rusk	
Artificial Colours	Yes	No		
Azo & Coal Tar Dyes	Yes	No		
All Added Colours	Yes	No		
Benzoates	Yes	No		
Bha/Bht (E320/321)	Yes	No		
Artificial Flavours	Yes	No		
All Preservatives	Yes	No		
Glutamates	Yes	No		
Aspartame	Yes	No		
Beef (non UK)	No	Yes	Beef, beef stock	
Beef (UK Origin)	No	Yes	Beef, beef stock	
Pork	Yes	No		
Lamb	Yes	No		
Poultry	Yes	No		
Gelatine	Yes	No		

Suitable for	Yes	No
Vegetarians		✓
Vegans		✓

SECTION G – NUT STATEMENTS

Proper Cornish Ltd (Bodmin) operates a nut free site. No nuts or peanuts are allowed on site. There are no nuts or peanuts in this recipe, however we cannot guarantee that the raw materials entering the site are nut free.

Declared on the label?	No
------------------------	----

Quality standard	Originated by: Sue Dee	Date issued: 10/06/2022	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/21
--	--	-------------------

SECTION H - Genetically Modified Ingredients

	YES	NO
Does the product contain any genetically modified ingredients		✓
Does the product contain any ingredients derived from a genetically modified source		✓
Is I.P Certification available for this product?		✓

SECTION I - Shelf Life, Storage & Delivery

Shelf Life	Maximum – 18 months from production
Shelf life upon opening	As above if kept frozen
Storage Temp (°C)	<-18°C
Handling Requirements	None

SECTION J - Organoleptic Description (Baked Product)

Appearance	<p>Slice: A pastry parcel sealed around the edges. The cooked slice should be a golden-brown colour with darkening possible on the seals. The pastry will rise to form laminations that are more visible on the sides, and the inside of the pastry will have a doughy appearance.</p> <p>Pastry: The pastry is patterned with chevron lines, one knife mark and is topped with a sprinkling of parsley and rusk. The pattern aids flavour identification and the knife mark allows steam to escape. Some staining may occur around the vent hole during baking and small amounts of filling may breach the seal. The rusk will cook to a darker brown and dark green specs of parsley will be visible.</p> <p>Filling: A rich brown gravy containing moist pieces of steak and onion</p>
Texture	<p>Pastry - The pastry is flaky on the edges and outer surface with a doughy layer inside. The parsley and rusk topping will add a crunch to the texture.</p> <p>Filling – A loose mixture of thick gravy containing soft pieces of steak and onion.</p>
Flavour	The pastry flavour is standard savoury puff pastry and the filling has a rich meaty flavour with sweet onion notes.
Aroma	Meaty with a hint of onion.

Quality standard	Originated by: Sue Dee	Date issued: 10/06/2022	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/21
--	--	-------------------

SECTION K - Nutritional Information

Nutrient		Per 100g/ml (as sold)	Per 100g/ml (cooked)	Typical 157g cooked	Declared on Pack	Data Source
Energy	(K/J)	1290	1434	2251	No	Nutricalc
Energy	(k/cal)	310	344	541	No	Nutricalc
Fat	(g)	21.3	23.6	37.1	No	Nutricalc
-of which saturates	(g)	11.2	12.5	19.6	No	Nutricalc
Carbohydrate	(g)	25.1	27.9	43.8	No	Nutricalc
-of which sugars	(g)	1.0	1.2	1.8	No	Nutricalc
Protein	(g)	5.7	6.3	9.9	No	Nutricalc
Salt	(g)	0.57	0.63	0.99	No	Nutricalc

SECTION L – Microbiological

TEST	TARGET		REJECT	
	Unbaked	Baked	Unbaked	Baked
<i>Escherichia Coli</i> Type 1	<20 cfu/g	10 cfu/g	>100 cfu/g	>10 cfu/g
<i>Staphylococcus</i> (coagulase positive)	100 cfu/g	10 cfu/g	>500 cfu/g	>100 cfu/g
<i>Salmonella</i> /25g	Absent in 25g	Absent in 25g	Present in 25g	Present in 25g
<i>Clostridium perfringens</i>	<100 cfu/g	10 cfu/g	>500 cfu/g	>10 cfu/g
<i>Bacillus cereus</i>	<500 cfu/g	10 cfu/g	>1000 cfu/g	>10 cfu/g

SECTION M – Quality Checks & Foreign Body Detection Methods

Test	Frequency		Parameters
Raw Material Assessment	All deliveries	Temperature No contamination Meets specification	Frozen <-18°C No tolerance No tolerance
Process Control	Every 30 mins on all lines	Temperature Weights Meets specification	As stated in HACCP ANALYSIS
Metal Detection	Every 30 mins	All products	2mm Ferrous 2.5mm non-Ferrous 2.5mm SS
Sieving	All flour	From bag	No contamination-reject
Glass Policy/Audit	Daily/Weekly -Dependant on risk assessment	All glass and brittle materials	No tolerances -reject

Quality standard	Originated by: Sue Dee	Date issued: 10/06/2022	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/21
--	--	-------------------

SECTION N - Packaging Information

Component	Outer Case	Label	Tape
Material	Brown Cardboard Box	Paper	Plastic Tape
Specification	392x292x95mm	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	245g	1g	3g
Barcode	05023281441718		

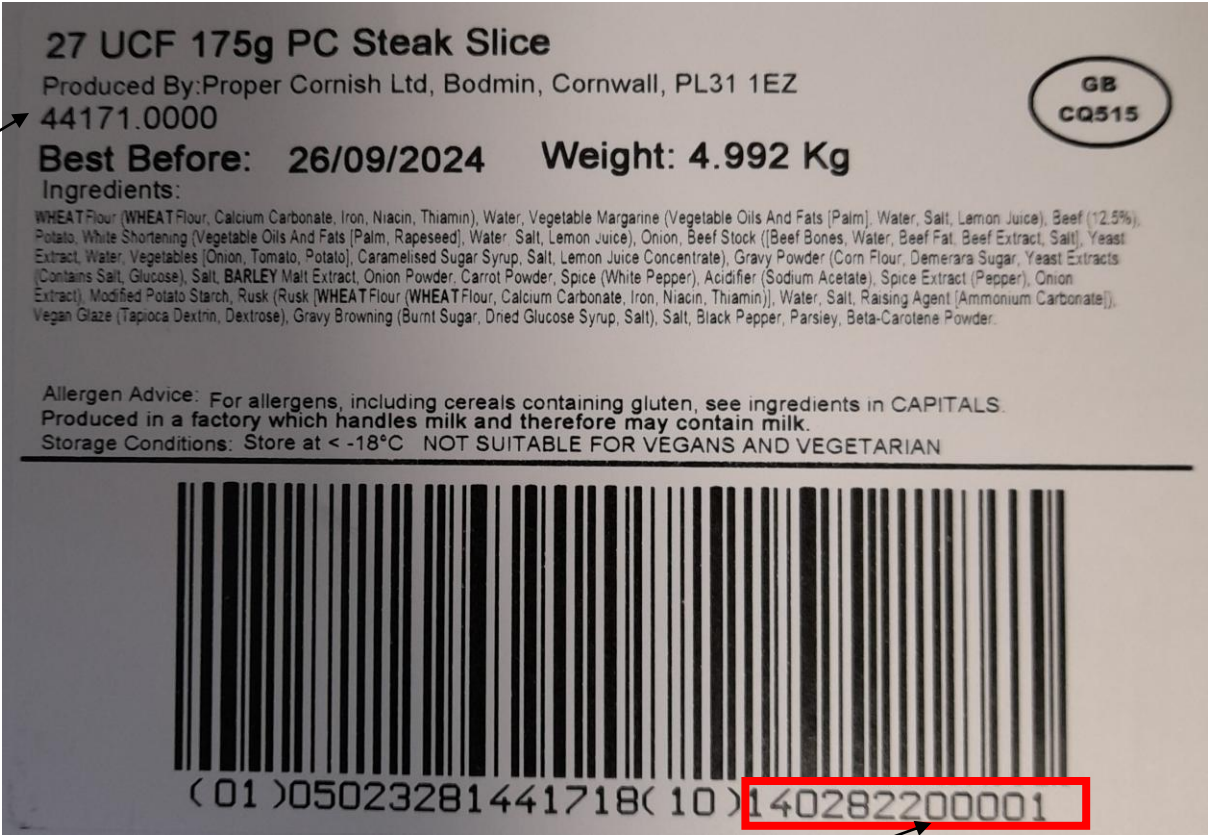
Pallet type	Wooden Pallet
No. of Retail Units per Crate / Case	27
No. of Crates / Cases per pallet Layer	10
No. of Layers per Pallet	12
No. of Crates / Cases per pallet	120
Clearly state how the pallet/shipper/dolly will be wrapped or stabilised during transit	Cardboard Layer Pad x 5, Pallet Wrap

Quality standard	Originated by: Sue Dee	Date issued: 10/06/2022	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/21
--	--	-------------------

LABEL PHOTO

Product Code



Batch code (sometimes referred to as tag tally)
This is the number after the brackets. It is the key number for the traceability of the product
When reporting any issues, you should include both the product and batch codes.

	PROPER CORNISH LTD FINISHED PRODUCT SPECIFICATION (FROZEN PRODUCTS)	QA-090A/21
--	--	-------------------

SECTION O – HACCP FLOW DIAGRAM

Refer to HACCP Document QA-12A

Scope and Applicability: This Specification confirms the standards adhered to by Proper Cornish for the product named as such. It is intended to provide authoritative and accurate information regarding composition. Processing, packaging, storage, consumer handling and the supplying company's control procedures and standards as they relate to product safety and quality. The specification thus provides an audit standard against which the conformance of the product may be judged and is intended to provide evidence of due diligence in relation to the Food Safety Act 1990.

Authorised on behalf of Proper Cornish by

Name: Geoff Waters

Position: Technical Manager



Date of Issue: 04/02/2025

Signature:

Issue No: 7

Amendments					
Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Sections Changed	Details of Change
2	04/08/2021	3	28/09/2021	C K N	Ingredients order updated Nutritional information recalculated Corner posts removed from packaging
3	28/09/2021	4	17/11/2021	F	New format dietary and allergen section
4	17/11/2021	5	01/12/2022	N	New pallet configuration Box dimensions and weight amended Label photo added
5	01/12/2022	6	28/03/2023	N	Label amended to show new weights due to change in box specifications
6	28/03/2025	7	04/02/2025	N	Box changed

Quality standard	Originated by: Sue Dee	Date issued: 10/06/2022	Authorized by: Geoff Waters
------------------	------------------------	-------------------------	-----------------------------