

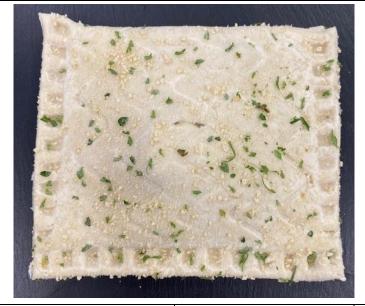
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Section A – Supplier Details

Registered Address:	Manufacturing Address:
Proper Cornish Ltd	
3 Lucknow Road	As for registered address
Bodmin	
Cornwall	
PL31 1EZ	
Tel: 01208 265830	
Fax: 01208 78713	
E-mail: propercornish@propercornish,co.uk	
Website: www.propercornish.co.uk	
Technical Contact Name	Geoff Waters
Technical Telephone No.	01208 261315
Technical Email Address	geoff.waters@propercornish.co.uk
Commercial Contact Name	Samantha Bolitho-Sayer
Commercial Telephone No.	01208 261302
Commercial Email Address	sam.bolithosayer@propercornish.co.uk

Section B – General Product Information

Product Title (as it appears on the label):	27 UCF 171g PC Festive Slice
Product Description:	Flavours of a traditional Christmas dinner wrapped in a pre-glazed puff pastry parcel
Product Code:	44184
Product Type:	Uncooked Frozen
Product Marking:	Wavy lines and 1 knife mark with a rusk and parsley topping
Factory Licence No:	GB CQ515



Quality standard Originated by: Sue Mears Date issued	d: 25/03/2024 Authorized by: Geoff Waters
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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	2
White Shortening	Vegetable Oils and Fats [Palm (80%), Rapeseed (20%)], Water, Salt, Lemon Juice	5
Rusk	Rusk [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]	12
Cranberries	Cranberries, Sugar, Sunflower Oil	13
Christmas Dinner Seasoning	Salt, Cornflour, Sage, Parsley, Thyme, White Pepper, Nutmeg, Onion Powder, Yeast Extract), 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	14
Pastry Glaze	Tapioca Dextrin, Dextrose	

Ingredients in Descending Order: (based on uncooked product)

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Water, Turkey (14%), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Potato, Swede, Onion, Carrots, Parsnip, Brussel Sprouts, Rusk (Rusk [WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Salt, Raising Agent [Ammonium Carbonate]), Cranberries (Cranberries, Sugar, Sunflower Oil), Christmas Dinner Pie Seasoning (Salt, Cornflour, Sage, Parsley, Thyme, White Pepper, Nutmeg, Onion Powder, Yeast Extract), 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), Dehydrated Potato Flake, Vegan Glaze (Tapioca Dextrin, Dextrose), Salt, Parsley, Beta-Carotene Powder

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

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SECTION D - Recipe Details
Ingredients listed in descending order.

INGREDIENT	SUPPLIER	TEST	FREQUENCY	STANDARD	REJECT
	(See Proper Cornish				
	Approved Suppliers				
	List)				
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					
Turkey	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	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
Potato	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Swede	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
Carrot	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification 0°C – 5°C	Out of specification
Parsnip	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18°C	Out of specification
Brussel Sprouts	PC Approved	See PC Raw material intake procedure Temperature check	Every Delivery	Conformance to RM specification <-18°C	Out of specification

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INGREDIENT	SUPPLIER	TEST	FREQUENCY	STANDARD	REJECT
	(See Proper Cornish				
	Approved Suppliers				
	List)				
Rusk	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Cranberries	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Christmas Dinner Seasoning	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
Potato Flake	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
Parsley	PC Approved	See PC Raw Materials Intake Procedure	Every Delivery	Conformance to RM specification	Out of specification
Beta-Carotene Powder	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



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SECTION D1 – Country of Origin

Ingredient Name	Country of Origin
Flour	UK, Poland, Germany, USA, Canada, France,
	India, China
Vegetable Margarine	Produced in Belgium
Vegetable Oils and Fats	South East Asia (Malaysia/ Indonesia/ Papua
	New Guinea), Ivory Coast, Ghana, Cameroon
	Brazil, Colombia, Honduras, Nigeria and
	Ecuador.
Water	Belgium
Salt	U
Lemon Juice	Netherlands
Water	GB
Turkey	UK
White Shortening	Produced in Belgium
Vegetable Oils and 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	
Salt	Belgium
Lemon Juice	Netherlands
Potato	GB
Swede	GB
Onion	GB
Carrot	UK
Parsnip	UK, Belgium
Brussel Sprouts	Belgium
Rusk	Produced in UK
Wheat Flour	UK
Water	UK
Salt	UK
Raising Agent	UK
Christmas Dinner Seasoning	Produced in UK
Salt	UK
Cornflour	Bulgaria, Turkey, Hungary
Sage	
Parsley	UK
Thyme	Morocco
White Pepper	Indonesia
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Nutmeg	Indonesia
Onion Powder	India
Yeast Extract	France
Gravy	Produced in UK
	USA, Germany
Demerara Sugar	Mauritius, UK, USA, Malawi, Zambia, Guadeloupe, Swaziland & 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
White Pepper	Indonesia, Vietnam, Sri Lanka, India
Sodium Acetate	Germany, USA, Netherlands, China
Pepper	· · · · · · · · · · · · · · · · · · ·
Onion Extract	Italy
Potato Flakes	UK
Cranberries	Produced in USA, Canada
Cranberries	USA, Canada
<u>U</u>	USA, Canada
	USA, Canada
Vegan Glaze	Produced in UK
Tapioca Dextrin	*
Dextrose	1 , , ,
Vegetable Oil	1
	Slovakia, Poland, Belgium, UK, France,
0-14	Germany, Denmark, Ukraine, Russia
Salt	UK
Parsley Barrier Barrier	UK
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.



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SECTION E – Physical Properties

Pack Size:	27
Declared Product Weight:	171g
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:	13% (Based on uncooked product)

Physical Attributes:

Description	Deposit Weight + tolerance (g)	Percentage
Pastry	100g <u>+</u> 5g	57%
Filling	70g <u>+</u> 5g	40%
Topping	3g approx.	
Total Weight Unbaked	173g <u>+</u> 10g	
Glaze	3g approx.	

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	Yes	No	Gravy Powder	Yes
Oats and Derivatives	No	No		No
Spelt and Derivatives	Yes	No		No
Kamut and Derivatives	Yes	No		No



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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	Yes	No		Yes
(>10mg/Kg)	. 55	110		. 00
Soya and Derivatives	Yes	No		Yes
Yeast & Yeast Derivatives	No	Yes	Christmas dinner	
rodot a rodot Bonvanvoo	110	100	seasoning, gravy	
			powder	
Maize and Derivatives	No	Yes	Christmas dinner	
Maize and Benvanves	140	100	seasoning, gravy	
			powder	
Fruit & Fruit Derivatives	No	Yes	Vegetable	
Trait & Frant Bonvatives	140	100	margarine and	
			shortening,	
			cranberries	
Vegetable & Vegetable Derivatives	No	Yes	Vegetable	
vegetable a vegetable belivatives	140	103	margarine and	
			shortening, potato,	
			swede, onion,	
			carrot, parsnip,	
			Brussel sprouts,	
			Christmas dinner	
			seasoning, gravy	
			powder, potato	
			flake	
Additives And Processing Aids	No	Yes	Rusk, gravy	
7.taa.ii.vee 7.ii.a. 1.100000111.g 7.iiae		. 00	powder	
Artificial Colours	Yes	No	P	
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 No		
Beef (non UK)	Yes	No No		
Beef (IK Origin)				
	Yes	No No		
Pork	Yes	No No		
Lamb	Yes	No	Todas	
Poultry	No	Yes	Turkey	
Gelatine	Yes	No		

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Suitable for	Yes	No
Vegetarians		J
Vegans		J

SECTION G – NUT STATEMENTS

Proper Cornish Ltd (Bodmin) operates a nut free	e 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?				

SECTION H - Genetically Modified Ingredients

<u>, </u>		
	YES	NO
Does the product contain any genetically modified ingredients		J
Does the product contain any ingredients derived from a genetically modified source		J
Is I.P Certification available for this product?		J

SECTION I - Shelf Life, Storage & Delivery

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

SECTION J - Organoleptic Description (Baked Product)

Appearance	Slice: A pastry parcel sealed around the edges. The cooked slice should be a golden-brown colour. The seal and topping will be darker. 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. The slice is patterned with wavy lines, 1 knife mark and a topping. 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. Filling – A loosely filled mixture consisting of diced turkey, cranberries and vegetables in a dark, rich gravy.		
Texture	Pastry - The pastry is flaky on the edges and outer surface with a doughy layer inside. The topping adds a slight crunch. The meat should be moist and resistant (firm) but is not chewy and should be free from fat and gristle. The vegetables should retain some bite and not be mushy or wet. The cranberries will be soft. The gravy has a sticky consistency.		
Flavour	Reminiscent of a festive turkey dinner with sweet notes from the cranberries.		
Aroma	Savoury notes of turkey with sweet notes from the cranberry.		
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SECTION K - Nutritional Information

Nutrient		Per 100g/ml	Per 100g/ml	Typical	Declared on	Data Source
		(as sold)	(cooked)	153g cooked	Pack	
Energy	(K/J)	1272	1414	2233	No	Nutricalc
Energy	(k/cal)	305	339	536	No	Nutricalc
Fat	(g)	20.3	22.5	35.6	No	Nutricalc
-of which	(g)	10.8	12.0	18.9	No	Nutricalc
saturates						
Carbohydrate	(g)	25.6	28.5	45.0	No	Nutricalc
-of which sugars	(g)	2.3	2.5	4.0	No	Nutricalc
Protein	(g)	6.2	6.9	10.8	No	Nutricalc
Salt	(g)	0.87	0.97	1.53	No	Nutricalc

SECTION L – Microbiological

TEST	TARGET		REJECT		
	Unbaked	Baked	Unbaked	Baked	
Escherichia Coli Type 1	<20 cfu/g	10 cfu/g	>100 cfu/g	>10 cfu/g	
Staphylococcus (coagulase positive)	100 cfu/g	10 cfu/g	>500 cfu/g	>100 cfu/g	
Salmonella/25g	Absent in 25g	Absent in 25g	Present in 25g	Present in 25g	
Clostridium perfringens	<100 cfu/g	10 cfu/g	>500 cfu/g	>10 cfu/g	
Bacillus cereus	<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	All deliveries	Temperature	Frozen <-18°C
Assessment		No contamination	No tolerance
		Meets specification	No tolerance
Process Control	Every 30 mins on all	Temperature	As stated in HACCP
	lines	Weights	ANALYSIS
		Meets specification	
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	All glass and brittle	No tolerances -reject
-	on risk assessment	materials	

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SECTION N - Packaging Information

Component	Outer Case	Label	Tape
Material	Brown Cardboard Box	Paper	Plastic Tape
Specification	400x300x126mm	250x100mm	
Primary / transit	Primary	Secondary	Secondary
Component weight / per case (g)	280g	1g	3g
Barcode	05023281441848		

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	Cardboard Layer Pad x 5, Pallet Wrap	
wrapped or stabilised during transit		

LABEL PHOTO

27 UCF 171g PC Festive Slice

Produced By:Proper Cornish Ltd, Bodmin, Cornwall, PL31 1EZ 44184.0000

GB CQ515

Product Code —

Best Before: 09/04/2026 Weight: 5.036 Kg

Ingredients:

WHEATFlour (WHEATFlour, Calcium Carbonate, Iron, Niacin, Thiamin), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Water, Turkey (14%), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Potato, Swede, Onion, Carrots, Parsnip, Brussel Sprouts, Rusk (Rusk (WHEATFlour (WHEATFlour, Calcium Carbonate, Iron, Niacin, Thiamin)], Salt, Raising Agent (Ammonium Carbonate)), Cranberries (Cranberries, Sugar, Sunflower Oil), Christmas Dinner Pie Seasoning (Salt, Comflour, Sage, Parsley, Thyme, White Pepper, Nutmeg, Onion Powder, Yeast Extract), Gravy Powder (ComFlour, 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), Dehydrated Potato Flake, Vegan Glaze (Tapioca Dextrin, Dextrose), Salt, Parsley, Beta-Carotene Powder

Allergen Advice: For allergens, including cereals containing gluten, see ingredients in CAPITALS Storage Conditions: Store at < -18°C NOT SUITABLE FOR VEGANS OR VEGETARIANS



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.



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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: 11/10/2024 Signature:

Issue No: 1

Amendm	ents				
Previous	Previous	Current	Current	Sections	Details of Change
Issue	Issue Date	Issue	Issue Date	Changed	-
N/A	N/A	1	11/10/2024		