

PROPER CORNISH™

'THE' PASTY MAKERS

PRODUCT INFORMATION



2024

January Product Information

HANDMADE PASTIES

Code	Product Name	Case Size/ U/F Weight	kcal	Allergens & Suitable For									Complies With	Markings
				Gluten	Milk	Soya	Celery	Mustard	Sulphites	Egg	Vegetarian	Vegan		
47010	Traditional Steak Cornish Pasty - Layered	18x 450g	1042	✓	✓								 	1 Knife mark
46030	Traditional Steak Cornish Pasty	18x 368g	895	✓	✓								 	1 Knife mark
46028	Traditional Steak Cornish Pasty - Layered	20x 283g	687	✓	✓								 	1 Knife mark
47000	Traditional Steak Cornish Pasty	20x 283g	691	✓	✓								 	3 Knife marks
46024	Traditional Steak Cornish Pasty	60x 142g	339	✓	✓								 	1 Knife mark
48010	Steak & Cornish Ale Pasty	20x 283g	679	✓	✓									Clover shape & 1 knife mark
46230	Lamb & Mint Pasty	20x283g	702	✓	✓									Bold L and forked M
46223	Spicy Chicken & Chorizo Pasty	20x 283g	713	✓	✓	✓		✓						Bold Z & 2 knife marks
84037	Bacon, Chicken & Leek Pasty	20x 283g	745	✓	✓	✓								Bold L & 1 knife mark
46236	Chicken Bhaji Pasty	20x 283g	756	✓	✓									Bold O, 1 knife mark with coriander & rusk topping
46207	Cheese & Onion Pasty	20x 283g	734	✓	✓						✓			3 Forks & 1 knife mark
46203	Cheese & Onion Pasty	60x 142g	359	✓	✓						✓			3 Forks & 1 knife mark
48031	Proper Cornish Vegan Pasty	20x 283g	682	✓		✓					✓	✓		Forked V & 1 knife mark
48030	Mexican Style Bean Pasty	20x 283g	660	✓							✓	✓		Bold M & forked V with central knife mark
44175	Vegetable Pasty	20x 283g	626	✓			✓				✓	✓		Forked V

Adults need around 2000kcal a day

SAVOURY PASTRIES

Code	Product Name	Case Size/ U/F Weight	kcal	Allergens & Suitable For										Complies With	Markings
				Gluten	Milk	Soya	Celery	Mustard	Sulphites	Egg	Vegetarian	Vegan			
46070	Speciality - Foot Long Sausage Roll	20 x 464g	1646	✓	✓									Slash marks	
46064	Speciality - 8" Premium Sausage Roll	40 x 173g	587	✓	✓									Slash marks	
84047	Speciality - 6" Premium Chorizo Sausage Roll	40 x 175g	573	✓	✓									Alternate slash marks & indented lines	
46233	Speciality - 6" Hot Dog Roll with Mustard	40 x 146g	488	✓	✓	✗		✓	✓					Slash marks with a parsley and rusk topping	
46234	Speciality - 6" Hot Dog Roll with Ketchup	40 x 146g	488	✓	✓				✓					Parsley and rusk topping	
46235	Speciality - 6" Three Cheese & Onion Roll	40 x 144g	492	✓	✓	✗		✓	✓	✓	✓			Diagonal lines with an Italian style hard cheese and rusk topping	
47449	Speciality - 6" Vegan Roll	50 x 129g	382	✓					✓		✓	✓		Chevrons	
46238	Speciality - All Day Breakfast Bar	40 x 150g	456	✓	✓					✓				Slash marks with bacon flavour and rusk topping	
46068	Core - 10" Sausage Roll	30 x 216g	628	✓	✓									Wavy lines	
46066	Core - 8" Sausage Roll	40 x 173g	496	✓	✓									Wavy lines	
82036	Core - 6" Sausage Roll	50 x 129g	369	✓	✓									Wavy lines	
82035	Core - 4" Sausage Roll	60 x 86g	249	✓	✓									Wavy lines	
44477	Sausage Roll - Under 300 Calories	60 x 120g	276	✓	✓									N/A	
44171	Steak Slice	27 x 175g	541	✓										Chevrons, knife mark, parsley & rusk topping	
44172	Peppered Steak Slice	27 x 175g	542	✓										Chevrons, knife mark, black pepper & rusk topping	
44168	Chicken & Mushroom Slice	27 x 175g	556	✓	✓	✗								Wavy lines, knife mark, sage & rusk topping	
46237	Chicken Masala Slice	27 x 175g	553	✓										1 knife mark & coconut masala topping	
44169	Cheese & Onion Slice	27 x 175g	604	✓	✓	✗		✓	✓		✓			Diagonal lines, knife mark, cheese & rusk topping	
44300	Bacon & Cheese Turnover	30x 135g	422	✓	✓									N/A	

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STORAGE & COOKING GUIDELINES

Keep frozen, store at -18°C.
Do not defrost. Always cook before eating.
Use within durability date.

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 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).

Note: All Proper Cornish products are pre-glazed and ready to bake.

THESE TIMES HAVE BEEN TESTED IN AN ELECTRIC FAN-ASSISTED OVEN AND MAY VARY DEPENDING ON OVEN TYPE AND FILL OF OVEN.

Oven Temperature: Fan Oven 180 °C, Gas Mark 6	
PRODUCT	APPROX. BAKING TIME
Handmade Pasty 450g	50-60 mins.
Handmade Pasty 368g, 283g	45-55 mins.
Handmade Pasty 142g	30-40 mins.
Foot Long Sausage Roll Core Sausage Rolls 10", 9", 8", 6" Speciality Rolls 8", 6"	30-40 mins.
Core Sausage Rolls 4" Under 300 Calorie Rolls	25-35 mins.
Slices	30-40 mins.
Bars	30-35 mins.
Turnovers	25-35 mins.



UNDER-COOKED:
UNACCEPTABLE



JUST RIGHT



OVER-COOKED:
UNACCEPTABLE