

SPECIFICATION
COUNCIL REGULATION (EC) No 510/2006 on Protected Geographical
Indications and Protected Designations of Origin.
“Cornish Pasty”

EC No:

PDO () PGI (✓)

This specification sets out the main elements of the product specification for Information purposes.

1. Responsible department in the Member State: United Kingdom

Name: Department for the Environment, Food and Rural Affairs (DEFRA)

Regional and Local Foods Section,
Food and Drink Manufacturing Team

Food and Farming Group (FFG)

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2. Applicant Group

Name: The Cornish Pasty Association CPA

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Email: info@cornishpastyassociation.co.uk

Composition: producers/manufacturers/ (24)

3. Type of product: Class 2.4 - Bread, pastry, cakes, confectionery, biscuits and other baker's wares

4. Specification

4.1 Name: Cornish Pasty

4.2 Description:

The Cornish pasty is a savoury 'D' shaped pasty which is filled with beef, vegetables and seasonings.

Pastry:

The pastry can be shortcrust, rough puff or puff depending on the bakers' individual recipe. After filling, the pastry can be marked for product identification purposes e.g. knife hole, scoring or pastry cut out shape, and can be glazed using a glaze based

on components of milk or egg or both, which will provide its golden colour. The pastry case is savoury and robust enough to retain shape throughout the cooking, cooling and handling process and serves to avoid splitting or cracking.

Pasty Filling:

The mandatory filling ingredients for Cornish pasties are:

- sliced or diced potato
- swede
- onion
- (vegetable content must not be less than 25% of the whole pasty)
- diced or minced beef (meat content must not be less than 12.5% of the whole pasty)
- seasoning to taste, primarily salt and pepper.

The listed mandatory filling ingredients must be uncooked at the time of sealing the product.

No meats other than beef, and no vegetables other than those listed in the mandatory ingredients are to be used in the filling. However, small amounts of other optional additional ingredients are permitted to add succulence and flavour to the pasty or to aid processing. They must not alter the overall flavour profile created by the mandatory ingredients. The combined volume of processing aids and other additional ingredients must amount in total to no more than 5% of the filling, by weight, in the uncooked pasty.

No artificial additives are to be present in the filling in the baked pasty.

Note: Traditionally, in Cornwall 'swede' is referred to as 'turnip' so the two terms are interchangeable, but the actual ingredient is 'swede'. The Cornish pasties are assembled into a 'D' shape and the pastry edges are then crimped either by hand or mechanically. Crimping is the traditional process by which the edges of a Cornish pasty are sealed. The resultant crimped edge sits to one side of the pasty and is distinctive to and different from a simple pinched seal across the top of the pasty.

The whole pasty is slow-baked to ensure that flavours from the raw ingredients are maximised. Another distinctive feature of the Cornish pasty is that whilst the constituent ingredients are discernable in appearance, taste and texture, the fusion of the flavours arising from the cooking of the raw beef and vegetables creates a balanced and natural savoury taste throughout the product. The pastry also takes on light savoury notes. Cornish pasties are sold in a variety of sizes and weights and through a range of outlets including butchers and bakers shops, supermarkets, delicatessens and food service outlets.

4.3 Geographical area:

The administrative area of Cornwall.

4.4 Proof of origin:

Proof that the product is manufactured in the designated area can be demonstrated by reference to the records maintained by the producers and by reference to the traceability systems which are in place. Each producer will receive their own certification number provided by the Cornish Pasty Association to be displayed on packaging and at the point of sale. This unique number will trace each pasty sold directly back to the producer. A register of certification numbers will be maintained by the Cornish Pasty Association via communication with the nominated inspection bodies. The Cornish Pasty Association will police the use of its own authentication mark, granted to each of its members.

4.5 Method of production:

Specially selected cuts of beef and potatoes, onions and swede/ turnip are prepared, by cutting into rough chunks or mince. Pastry is made, and rolled into the required shape. The filling ingredients are lightly seasoned and placed on the pastry wrap. The pastry is folded over to form a D shape. The pasty is then crimped, glazed and slow-baked to release the flavour from the raw ingredients. Baking time depends on the size of the product, which can vary.

4.6 Link:

i) the traditional link to the area:

There is a wealth of historical evidence confirming the importance of the Cornish pasty as part of the county's culinary heritage. The pasty became commonplace in the 16th and 17th centuries and really attained its true Cornish identity during the last 200 years. By the 18th century the pasty was firmly established as a Cornish food. The familiar Cornish pasty was made and eaten by poorer working families who could only afford cheap ingredients – potatoes, turnip (swede) and onion. Meat was added later. By the end of the 18th century the Cornish pasty had become the staple diet of working men across Cornwall, and their families too. Miners and farmworkers took this portable, easy-to-eat convenience food to work with them because it was so well suited to the purpose. Its size and shape made it easy to carry (usually in a pocket), its pastry case insulated the contents and was durable enough to survive while its wholesome, nourishing ingredients provided enough sustenance to see the workers through their long and arduous days.

There are many stories about the shape of the pasty, with the most popular being that the D shape enabled men working in tin mines to reheat them underground, as well as eat them safely. The crust (crimped edge) was used as a handle which was then discarded due to the high levels of arsenic in many of the tin mines. Evidence of the Cornish pasty as a traditional Cornish food is found in Worgan's Agricultural Survey of Cornwall of 1808. References include 'the labouring man having usually a bit of beef for his pasty'. In the 1860s records show that children employed in the mines also took pasties with them as part of their crib or croust (local dialect for snack or lunch). By the early 20th century the Cornish pasty was produced on a large scale throughout the County as a basic food for farmworkers and miners. There are examples of Edwardian postcards dated approx 1901 – 1910 showing Cornish pasties and extracts from the cookery books 'Good Things in England' (1922) and 'Cornish Recipes, Ancient and Modern' (1929) showing typical pasty recipes. The Cornish pasty's recipe has a 200-year continuity that is unique. Recipes were handed down from generation to generation, often by word of mouth, rarely written down and, because they were made every day, pasties formed a key part of local life

and tradition. Even allowing for minor variations across the county, from parish to parish, it is the concept and cultural ideal that epitomise the importance of the Cornish pasty and its links to the county.

There are strong and enduring links between pasty production and local suppliers of the ingredients. In some cases these are historic – one family business has been sourcing its potatoes from a local farm set up as a condition of a trust by the founder of the business for his grandchildren. Potatoes and swedes (turnips) have long been some of Cornwall's main horticultural outputs. Historically Cornwall's beef industry has not been large enough to support the requirements of the pasty industry as most manufacturers are very specific about the cuts they use in pasties and there is obviously only a limited quantity of these cuts available from each carcass. Nevertheless, given the nature of Cornwall's climate and physical geography it is ideally suited for livestock production. Although there is no requirement for the raw ingredients to be sourced from within Cornwall in practice much of it continues to be supplied by local farmers. Therefore continuing the long established symbiotic relationship between Cornish farmer and Cornish baker.

(ii) the link between the Cornish Pasty and the defined geographical area and the enduring reputation of the product:

Research has shown that the associations between the pasty and Cornwall are as strong today as 200 years ago, both inside the county and beyond. Tourists have been visiting Cornwall since the development of railway links into the county, leading to the Cornish pasty becoming an integral part of the visitors' experience. There were 5.5 million trips to Cornwall in 2002 and 4.8 million in 2001. The value of tourism to Cornwall is immense and in recent surveys conducted on behalf of the main tourism bodies for the South West, food is in the top three reasons to visit Cornwall and the Cornish Pasty is the first choice of food product that the majority of participants in the questionnaire associate with Cornwall.

According to research conducted into attitudes to local foods in Cornwall, Cornish Clotted Cream (already a PDO) and the Cornish Pasty are the products most frequently tried by visitors. Tellingly, people surveyed for this research described the sort of pasties they ate when visiting the county as "proper pasties", indicating the considerable difference between Cornish pasties from Cornwall and the more generic, mass-produced variety currently allowed to bear the name. Cornish Pasties and Cornish Clotted Cream are also the products most likely to be bought by visitors to take home, either by mail order or from local outlets. Research conducted from a random, nation-wide sample of 473 pasty-buying females by RSGB's General Omnibus Survey in October 2002 demonstrates that 71% of respondents think that pasties described as „Cornish“ on the pack *should* be produced in Cornwall, 48% think produce described as „Cornish“ *had* been made in Cornwall and 54% thought that Cornish pasties made in Cornwall were generally of better quality than those made outside the county.

The production of Cornish Pasties makes a significant contribution to the Cornish economy. It is estimated that some 13,000 people are directly and indirectly benefiting from the trade. Recent research demonstrates how widely the benefits of continued developments within the Cornish Pasty manufacturing industry are being felt within Cornwall by those who supply ingredients and services to the industry as well as those who work in it, the Cornish Pasty industry is therefore anything but

one-dimensional. The direction in which the pasty industry is developing means that the strength and value of the industry within the county is ever more dependent upon sales activity outside the county, yet this is where the greatest potential for unfair competition exists, from businesses that choose to capitalise misleadingly on the increasingly popular concept of 'Cornishness'. Therefore, although the pasty industry in Cornwall is currently at its strongest, it is also arguably at its most vulnerable. Their increased availability as both hot eating pasties sold through a growing number of specialist Cornish pasty stalls, and other convenience outlets and retailing in supermarkets in single and multipack units illustrates the Cornish pasty's enduring popularity.

The Cornish pasty holds a firm and celebrated position within the culinary heritage of Cornwall and has been written about for many centuries. It is important that the genuine article is protected to ensure that this reputation remains intact.

4.7. Inspection body:

The inspection body conforms to the principles of EN45011 standard

Product Authentication Inspectorate Limited

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4.8. Labelling:

N/A