



PS10

# Frozen Pre-Sheeted Pastry Roll

## Description

Two rolls of sheeted puff pastry (white flour).

Suitable for vegans.

## Line Markings

Not Applicable

## Foil Colour

Not Applicable

## Ingredients

**Wheat Flour** (47%) (contains: **Wheat Flour**, Calcium Carbonate, Iron, Niacin, Thiamine), Margarine (30%) (contains: Palm & Rapeseed Fats & Oils, Water, Salt), Water, Salt.

## Allergy advice

For allergens, including cereals containing gluten; see ingredients in **Bold**.

## Nutritional Information

Typical Values	Amount per 100g	Amount per portion approx. 125g
Energy	1544 kJ / 372 kcal	1930 kJ / 465 kcal
Fat	24.4 g	30.4 g
Of which saturates	9.5 g	11.9 g
Carbohydrates	26.4 g	32.9 g
Of which sugars	1.0 g	1.2 g
Fibre	12.1 g	15.1 g
Protein	5.8 g	7.3 g
Salt	0.87 g	1.09 g

## Product Code

PS10

## Issue Date

August 2020 Version: 2.3

## Issued By

Danielle Tinkler

## Approved By

KC

## Outer Box Content & Weight

2 x 10 kg rolls in perforated plastic film, wrapped in a green polythene sheet with bubble wrap. Unrolled size: 58.5cm x 560cm x 2mm.

## Box Size

66 x 39 x 20 cm

Weight: 23 kg

## Pallet Configuration

4-way entry wooden pallet (1000mm x 1200mm)

40 outers per pallet (8 layers of 5)

Pallet weight 947kg (approx.)

Pallet height 1.55m (approx.)

## Labelling & Coding Information

Outer Barcode - 5030756001148 (UK)

- 5030756001803 (Export)

The box is printed in black and sealed with tape. The batch code is printed on the box for full traceability.

## Storage & Distribution

### Temperatures

At or below -18°C. Do not re-freeze after thawing.

### Product Shelf Life

Day of production plus 1 year. See best before and frozen on dates on the box.



PS10

# Frozen Pre-Sheeted Pastry Roll

## Heating Guidelines

Thaw for in the box overnight at room temperatures (20°C), use immediately once thawed. If the roll cracks when unrolled, a longer thawing time may be necessary. Unroll, cut off and prepare.

Baking time depends on final use of the pastry.

## Microbiological Specification Baked Products

Test, cfu per gram	Accept	Report	Reject
Presumptive coliforms	<10 <sup>3</sup>	10 <sup>3</sup> - 10 <sup>4</sup>	>10 <sup>4</sup>
Presumptive <i>Clostridium perfringens</i>	<10	10 - 10 <sup>3</sup>	>10 <sup>3</sup>
<i>Staphylococcus aureus</i>	<20	20 - 10 <sup>3</sup>	>10 <sup>3</sup>
Salmonella Spp, cfu per 25 grams	Abs	-----	Pres

## Safe Food

It is good practice to initially heat this product to a minimum core temperature of 80°C.

## Legislation & Certification

This product meets all the relevant UK and EC Legislative Requirements

Manufactured in accordance with the BRC Global Standard for Food Safety.

UK Health Mark - UK LB001 EC

Approved by the Vegetarian Society

It is Pukka Pies Policy to not use genetically modified ingredients.

## Manufacturers Details

Manufactured in the UK by:

Pukka Pies Limited  
The Halfcroft  
Syston  
Leicester  
LE7 1LD

[www.pukkapies.co.uk](http://www.pukkapies.co.uk)

Signature:

Print Name: Dr Keith Cottrell

Position: Head of Technical

Date: 30/08/2020