

Product

Rolled Puff Pastry 2mm

Product Code

P79

Product description

Frozen unbaked rolled puff pastry

Intended use

Preparation of sweet and savoury products. Suitable for the general population consumption with the exception of individuals with certain allergies. See Allergy Advice section for details on allergens.

Legal Name

Rolled Puff Pastry

Certification Details

BRC Accreditation

Country of Manufacture

Ireland

Physical & chemical Parameters

weight: 10kg min	size: 6500 x 500 x 2.5mm	pH: 5.5
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Ingredient Declaration

Wheat Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Margarine [Vegetable Oils (Palm, Rapeseed), Water, Salt, Emulsifier (Mono-and Di-Glycerides of Fatty Acids)], Water.

Allergy Advice

For allergens, including cereals containing gluten, see ingredients in **bold**
 Also, may contain Egg and Milk.

Allergen Information

	Present in Product	Used on the line	Used on site
Cerals Containing Gluten*	Yes		
Crustaceans	No	No	No
Fish	No	No	No
Egg	No	Yes	Yes
Peanuts	No	No	No
Soya	No	No	Yes
Milk	No	Yes	Yes
Tree Nuts **	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame Seeds	No	No	No
Sulphites >10mg/kg	No	Yes	Yes
Molluscs	No	No	No
Lupin	No	No	No

* Wheat, Rye, Barley, Oats, Spelt, Kamut, or their hybridised strains

** Almond, Brazil, Cashew, Hazelnut, Macadamia Nut, Pecan, Pistachio, Walnut

Packaging Information / Barcode outer case 05099339001302 **SAP No.** N/A

Corrugated board outer case lined with a blue, food grade liner

No. Product per case: **1** units

Case Gross Weight: 10.3kg

Case Net Weight: 10.0kg

Packaging Type	Code	Description	Material	Dimesions / Gauge [mm]	Weight [g]
Secondary		Blue liner	Polytene MD	580 x 990 x 610	20
Secondary		Blue Sheeting	Polytene MD	381 x 584	14
Secondary	GB18	Outer case	Corrugated board	600 x 180 x 160	283
Secondary		White tape	Polypropylene	28 x 35	5

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Batch Coding	Production lot code and best before date printed on side of outer.
Packaging conforms to all current legislation	Regulation (EC) No. 1935/2004 Commision Regulation (EC) No. 2023/2006 Commision Regulation (EU) No. 10/2011

Palletisation

Cases per layer	10
Layers per pallet	6
Total per pallet	60

Storage / Shelf Life

Storage: Product stored frozen: Temperature min. -18°C. Do not refreeze once thawed

Shelf Life: 18 Months from date of manufacture.

Cooking Instructions

All ovens may vary. The following are guidelines only. Best baked from frozen. Once defrosted do not refreeze. Pre-heat oven to 210°C. Place pastry on a baking tray. Bake for 16 minutes at 200°C.

Organoleptic standard

Appearance	Puff pastry roll / Pale cream colour
Flavour	No adverse flavour / Characteristic of puff pastry
Texture	Light layers of puff pastry

Nutritional Information

Typical Values per 100g of product uncooked

	Per 100g	Per Serving
Energy (kJ)	1601	N/A
Energy (kcal)	385	
Fat (g)	24.5	
of which saturates (g)	12.1	
Carbohydrate (g)	32.2	
of which sugars (g)	1.6	
Fibre (g)	4.6	
Protein (g)	6.5	
Salt (g)	0.5	

Microbiological Analysis

Test	Target Level [c.f.u./g]	Max Level [c.f.u./g]
TVC@30°C, 48hrs	<1.0 x 10 ⁶	1.0 x 10 ⁷
Lactic Acid Bacteria	<1.0 x 10 ⁶	1.0 x 10 ⁷
Staph. aureus	<1.0 x 10 ²	5.0 x 10 ²
Yeasts	<1.0 x 10 ³	1.0 x 10 ⁵
Moulds	<1.0 x 10 ³	1.0 x 10 ⁴
Bacillus cereus	<1.0 x 10 ³	1.0 x 10 ⁴

GMO Information

This product does not contain any genetically modified organisms or GM derivatives.

Dietary Information

Product suitable		
Vegetarian	Yes	
Vegans	Yes	
Coeliacs	No	
Kosher	Yes	Not certified
Halal	Yes	Not certified

Irradiation Information

This product does not contain irradiated ingredients.

Metal detection

Product passed through a metal detector capable of detecting to a sensitivity of 2.0mm ferrous, 2.5mm non ferrous and 3.0mm stainless steel.

Transportation

Freezer Transport: Temperature ≤ -18°C.