# PS<sub>5</sub>



# 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**

PS5

#### **Issue Date**

August 2020 Version: 2.3

#### Issued By

Danielle Tinkler

# **Approved By**

KC

#### **Outer Box Content & Weight**

2 x 5 kg rolls in perforated plastic film, wrapped in a green polythene sheet with bubble wrap. Unrolled size: 60cm x 245cm x 2.4mm.

#### **Box Size**

66 x 26 x 13 cm Weight: 10.8 kg

#### **Pallet Configuration**

4-way entry wooden pallet (1000mm x 1200mm)
66 outers per pallet (11 layers of 6)
Pallet weight 740kg (approx.)
Pallet height 1.6m (approx.)

#### **Labelling & Coding Information**

Outer Barcode - 5030756001131 (UK) - 5030756001810 (Export)

The box is printed in red 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.



# Frozen Pre-Sheeted Pastry Roll

## **Heating Guidelines**

Thaw for in the box for 8 hours 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 Clostridium perfringens	<10	10 - 10 <sup>3</sup>	>10 <sup>3</sup>
Staphylococcus aureus	<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  $80^{\circ}\text{C}$ .

## **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 Half croft Syston Leicester LE7 1LD

www.pukkapies.co.uk