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, Butter (contains: Milk).

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

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Outer Box Content & Weight

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

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.

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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 ³ | 10 ³ - 10 ⁴ | >10 ⁴ |
| Presumptive Clostridium perfringens | <10 | 10 - 10 ³ | >10 ³ |
| Staphylococcus aureus | <20 | 20 - 10 ³ | >10 ³ |
| 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