# **SBPP**



# Frozen Small Bakers Puff Pastry Blocks

# **Description**

A frozen block of fully turned 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 Of which saturates	24.4 g 9.5 g	30.4 g 11.9 g
Carbohydrates Of which sugars	26.4 g 1.0 g	32.9 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**

**SBPP** 

#### **Issue Date**

August 2020 Version: 2.3

### **Issued By**

Danielle Tinkler

# **Approved By**

KC

# **Outer Box Content & Weight**

1 x 10 kg blocks in blue food grade bags.

#### **Box Size**

44 x 42 x 6 cm Weight: 10.3 kg

# **Pallet Configuration**

4-way entry wooden pallet (1000mm x 1200mm) 60 outers per pallet (10 layers of 6) Pallet weight 645kg (approx.) Pallet height 0.9m (approx.)

# **Labelling & Coding Information**

Outer Barcode - 0530756000295 The box is printed and sealed with brown 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 12 hours in wrap at room temperatures (20°C), roll out, prepare and cut.

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°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