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(18) Frz 368g Steak Pasty

Short Product Name:
Steak Pasty

Product Description:
A traditional Cornish Pasty consisting of fresh vegetables mixed with diced beef encased in a pre-glazed, hand crimped pastry case.
Unbaked. PGI status

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Pies, Sausages Rolls, Savouries

Supplier's Product Code :
46030
Supplier: Proper Cornish Food Company
Western House
Lucknow Road
Bodmin
Cornwall
PL31 1EZ
England
P: 01208 265 830

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05023281460306	Outer Case Length :	400 mm
Packaging Type Description :	Case	Outer Case Width :	300 mm
Total Quantity of Inner Units in Outer Case :	18 Units	Outer Case Height :	167 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	6.93 kg
		Product Net Weight :	6.66 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height :	1.67 MTR
Quantity of Layers Per Pallet :	9 Layers	Pallet Gross Weight :	623.94 kg
Quantity of Cases Per Pallet :	90 Cases		

Logistical Information

Shelf Life from Time of Production :	548 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	3 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	3.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	270.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	Yes
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
All meat used in Proper Cornish products is sourced from animal welfare approved sites.
All fats and oils contained in Proper Cornish products are sourced from RSPO certified suppliers.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom	Additional Origin Details : n/a
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Inner Pack Information

Internal GTIN :	Not specified.	Inner Unit Length :	190 mm
Packaging Type Description :	Loose	Inner Unit Height :	90 mm
Variable Weight Consumer Item :	Yes	Inner Unit Width :	30 mm
Net Drained Weight :	Not specified.	Inner Product Weight :	Not specified.
		Inner Product Weight Units :	g
		Weight/Volume :	N/A - unwrapped

Handling Information

Directions For Use : Always cook from frozen. Oven – Arrange frozen products on a baking tray and place into a pre-heated fan oven at 180°C/Gas mark 6. Bake for approximately 45-55 minutes until golden brown. Ensure a core temperature of >80°C is obtained before serving. (Adjustments may need to be made to suit particular ovens, see manufacturer’s handbook for best results).	Storage Instructions: Keep frozen, store at -18°C. Do not defrost. Always cook before eating. Use within durability date. Handle boxes with care. Do not stack boxes more than 9 high
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Dietary Information

Ingredients : WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Potato, Beef (12.5%), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Water, Swede, Onion, White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Salt, Cornflour, Black Pepper, White Pepper, Glaze (Water, MILK Proteins, Dextrose, Rapeseed Oil).	

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	No
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement : Not specified.	
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Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,013.00 kJ
Energy per 100 G/ML :	242.00 kcal
Fat per 100 G/ML :	12.5 g
- of which Saturates per 100 G/ML :	6.5 g
- of which Mono-unsaturates per 100 G/ML :	1.7 g
- of which Polyunsaturates per 100 G/ML :	0.2 g
Trans Fats per 100 G\ML :	0.10 g
Carbohydrate Per 100 G/ML :	27.7 g
- of which Sugars per 100 G/ML :	1.1 g
- of which Polyols per 100 G/ML :	0.00 g
- of which Starch per 100 G/ML :	26.50 g
Fibre per 100 G/ML :	1.7 g
Protein per 100 G/ML :	5.7 g
Salt per 100 G/ML :	0.8 g
Sodium per 100 G\ML :	0.32 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Vitamin A per 100g :	4.00 µg
Vitamin C per 100g :	5.00 mg
Folate/Folic Acid per 100g :	12.00 µg
Calcium per 100g :	35.00 mg
Iron per 100g :	0.90 mg
Zinc per 100g :	0.70 mg
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Other Accreditation : All meat used in Proper Cornish products is sourced from animal welfare approved sites. All fats and oils contained in Proper Cornish products are sourced from RSPO certified suppliers.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	GB CQ515

Standards Testing

Do you undertake trend analysis of microbiological results? :	Yes
Is shelf life testing undertaken? :	Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.