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JUS ROL Shortcrust Pastry Block (4 x 1500g)

Short Product Name:  
Shortcrust Pastry

Product Description:  
Frozen, uncooked Shortcrust Pastry blocks

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Pastry

Supplier's Product Code :  
GM5404  
Supplier: Bakeaway  
Unit 1B, Furnace Way,  
Centrix Park  
Corby

NN17 5BE  
United Kingdom  
P: 07377 468269

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	15061056620057
Packaging Type Description :	
Total Quantity of Inner Units in Outer Case :	4 Units
Is Trade Item Splittable?:	No

Outer Case Length :	345 mm
Outer Case Width :	225 mm
Outer Case Height :	108 mm
Product Gross Weight :	6.18 kg
Product Net Weight :	6.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	13 Cases
Quantity of Layers Per Pallet :	12 Layers
Quantity of Cases Per Pallet :	156 Cases

Pallet Height :	1.40 MTR
Pallet Gross Weight :	988.00 kg

Logistical Information

Shelf Life from Time of Production :	558 Days
Guaranteed Shelf Life on Delivery :	183 Days

Minimum Order Quantity :	1 Cases
Delivery Lead Time :	3 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	146.00 g

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

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.
Paper/Board :	Not specified.
Percentage Recycled Plastic :	Not specified.

Wood Total :	Not specified.
Is Pallet Returnable?:	-

Other Information

Supplier Comments :
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# INNER PRODUCT

## Origin Information

Product Country of Origin/Place of Provenance :	Great Britain	Additional Origin Details : Not specified.
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## Inner Pack Information

Internal GTIN :	5061056620050	Inner Unit Length :	325 mm
Packaging Type Description :	Polypropylene Film	Inner Unit Height :	217 mm
Variable Weight Consumer Item :	No	Inner Unit Width :	25 mm
Net Drained Weight :	Not specified.	Inner Product Weight :	1.50 kg
		Inner Product Weight Units :	kg
		Weight/Volume : Not specified.	

## Handling Information

<b>Directions For Use :</b> Ensure the pastry is thoroughly defrosted before use. 1. Remove required amount of blocks from outer packaging and defrost at room temperature for at least 2&½ hours before use. Alternatively, defrost overnight in a refrigerator and then stand at room temperature for at least 1 hour before use. 2. After defrosting the pastry should be cool and flexible. 3. Cut the block into 2 2. Lightly flour both the work surface and the pastry. Roll out each piece to the desired thickness (about 3 - 4mm is recommended). Allow the sheet to stand for 5 minutes to help reduce shrinkage. If the pastry is difficult to roll out it may still be too cold and must be left to defrost longer. 4. Bake in a preheated oven at 200°C/400°F/Gas Mark 6 or at the temperature required by your recipe.  For best results for hand rolling cut the block into 2 2 and roll out each separately. Each half rolls to approximately 50cm x 38cm. Alternatively the whole block can be rolled down to a sheet of approximately 70cm x 50cm. If you have mechanical rolling equipment the sheet will roll down to approximately 120cm x 30cm. As a guide, depending on the size of sheet used and its final thickness, each block will yield the approximate quantities of pastry items listed below.	<b>Storage Instructions:</b> KEEP FROZEN AT -18°C. DO OT REFREEZE ONCE DEFROSTED. ONCE DEFROSTED USE WITHIN 24 HOURS.
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Dietary Information

**Ingredients :**  
**WHEAT** flour (contains calcium carbonate, iron, niacin, thiamine), vegetable oils and fats (palm, rapeseed), water, sugar, salt, emulsifier (mono- and diglycerides of fatty acids), acidity regulator (citric acid), lemon juice.

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

**Allergen Statement :**  
For allergens, see ingredients in bold.

Nutritional Information

Average Serving :	50.00 g or ml
Count per 100g :	2 Portions
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,757.00 kJ
Energy per 100 G/ML :	421.00 kcal
Fat per 100 G/ML :	25.4 g
- of which Saturates per 100 G/ML :	11 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	41.8 g
- of which Sugars per 100 G/ML :	1.3 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.1 g
Protein per 100 G/ML :	5.3 g
Salt per 100 G/ML :	0.61 g
Sodium per 100 G\ML :	0 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	7.35 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	No
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) :	-
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 :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
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.

<b>Other Accreditation :</b> BS EN ISO 22000:2005 FSSC 22000 Certification ISO/TS 22002-1:2009	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

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

Microbiological Standards

Not available.

Analytical Standards

Not available.