Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: 47555 09 January 2015 12 September 2023

12 September 2023 a17e125e8b78406f83330e7b7ab50fd4



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(20) FRZ 283g Steak & Stilton

Short Product Name: Steak & Stilton

Product Description:

 $Fresh \ potato \ and \ onion \ combined \ with \ steak \ and \ stilt on \ encased \ in \ a \ pre-glazed, hand \ crimped, \ pastry \ case. \ Unbaked.$

General Information

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

Supplier's Product Code:

47555

Supplier: Proper Cornish Food Company

Western House Lucknow Road Bodmin Cornwall PL31 1EZ England P: 01208 265 830

OUTER PRODUCT

Outer case Information

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Outer Case GTIN :	05023281475553	Outer Case Length:	400 mm
Packaging Type Description :	Case	Outer Case Width:	300 mm
Total Quantity of Inner Units in Outer Case :	20 Units	Outer Case Height:	126 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	6.00 kg
		Product Net Weight:	5.70 kg
Pallet Information			
Quantity of Cases Per Pallet Layer:	10 Cases	Pallet Height :	1.67 MTR
Quantity of Layers Per Pallet:	12 Layers	Pallet Gross Weight:	718.16 kg
Quantity of Cases Per Pallet :	120 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	r 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:	265.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	Not specified.	Wood Total :	28,000.00 g
Paper/Board:	Not specified.	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic:	Not specified.		

Other Information

Supplier Comments:
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
Provenance.	

Additional Origin Details:

N/A

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Loose
Variable Weight Consumer Item:	Yes
Net Drained Weight :	Not specified.

Inner Unit Length:	170 mm
Inner Unit Height:	30 mm
Inner Unit Width:	75 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

Weight/Volume:

N/A - Unwrapped

Handling Information

Directions For Use :

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 >80oC is reached 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 -18C.
Do not re-freeze after thawing.
Use within durability date.
Handle boxes with care.
Do not stack boxes more than 12 high

Dietary Information

Ingredients:

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Potato, Onion, Water, Beef (10.5%), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Blue Stilton [MILK] (8%), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Salt, Dehydrated Potato Flake (Potato, Emulsifier [Mono and Diglycerides]), Glaze (MILK Protein, Dextrose, Vegetable 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:		
Product suitability: Suitable for a Vegetarian Diet:	No	
	No No	
Suitable for a Vegetarian Diet:		
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet :	No	
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	No No	
Suitable for a Vegetarian Diet: Suitable for a Vegan Diet: Suitable for Sufferers of Lactose Intolerance: Suitable for Coeliacs:	No No No	

Allergen Statement :

Not specified.

Nutritional Information

Average Serving:	Not specified.
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,112.00 kJ
Energy per 100 G/ML:	266.00 kcal
Fat per 100 G/ML:	15 g
- of which Saturates per 100 G/ML :	8.2 g
- of which Mono-unsaturates per 100 G/ML :	2.3 g
- of which Polyunsaturates per 100 G/ML:	0.2 g
Trans Fats per 100 G\ML:	0.20 g
Carbohydrate Per 100 G/ML:	26.7 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 :	25.30 g
Fibre per 100 G/ML:	1.6 g
Protein per 100 G/ML:	7.1 g
Salt per 100 G/ML :	0.59 g
Sodium per 100 G\ML:	0.24 g

Vitamin A per 100g:	32.00 µg
Vitamin C per 100g:	3.00 mg
Folate/Folic Acid per 100g:	16.00 µg
Calcium per 100g :	59.00 mg
Iron per 100g:	0.80 mg
Zinc per 100g:	0.80 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.

Waste Packaging Weight - Inner Unit

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

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

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) :	No
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

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.

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