

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

I000235
28 November 2024
28 November 2024
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Jus-Rol Puff Pastry Block 4 x 1.5kg

Short Product Name:
Puff Pastry

Product Description:
Frozen uncooked puff pastry blocks

General Information

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

Supplier's Product Code :
I000235
Supplier: PA Ross Ltd
Ruskin Chambers
Drury Lane
Knutsford
Cheshire
WA166HA
United Kingdom
P: 01565 755500

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5010084109778
Packaging Type Description :	
Total Quantity of Inner Units in Outer Case :	4 Units
Is Trade Item Splittable? :	Yes

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 :	160 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? :	No

Other Information

Supplier Comments :
n/a

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	Great Britain
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Additional Origin Details:
Not specified.

Inner Pack Information

Internal GTIN:	5010084109761
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Packaging Type Description:	Polypropylene Film
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Variable Weight Consumer Item:	No
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Net Drained Weight:	Not specified.
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Inner Unit Length:	325 mm
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Inner Unit Height:	25 mm
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Inner Unit Width:	217 mm
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Inner Product Weight:	1.50 kg
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Inner Product Weight Units:	kg
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Weight/Volume:
Not specified.

Handling Information

Directions For Use:

Ensure that the pastry is thoroughly defrosted before use.
1. Thaw at room temperature for approximately 2 hours. Alternatively thaw overnight in a refrigerator and stand at room temperature for 15 to 20 minutes before use.
2. Lightly flour both the work surface and pastry before rolling to required thickness. Allow to stand for 5 minutes to help reduce shrinkage.
3. Bake in a preheated oven at 220°C/425°F/Gas 7, or at the temperature required by your recipe.

Storage Instructions:

KEEP FROZEN AT -18°C. DO NOT REFREEZE ONCE DEFROSTED. ONCE DEFROSTED USE WITHIN 24 HOURS.

Dietary Information

Ingredients :

Wheat flour (contains calcium carbonate, iron, niacin, thiamine), water, vegetable oils and fats (palm, rapeseed), salt, emulsifier (mono- and diglycerides of fatty acids), 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 :	1,434.00 kJ
Energy per 100 G/ML :	343.00 kcal
Fat per 100 G/ML :	18.7 g
- of which Saturates per 100 G/ML :	9.2 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 :	36.6 g
- of which Sugars per 100 G/ML :	0.3 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 g
Protein per 100 G/ML :	6.2 g
Salt per 100 G/ML :	0.95 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.

Other Accreditation : BS EN ISO 22000:2005 FSSC 22000 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.