

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

PA2203  
07 December 2012  
19 May 2022  
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## 30 TRADITIONAL SHAPED BEEF & VEGETABLE PASTIES

Short Product Name:

TRADITIONAL SHAPED BEEF & VEGETABLE PASTIES

Product Description:

Frozen unbaked puff pastry casing with a beef and vegetable filling topped with an egg glaze

### General Information

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

Supplier's Product Code :  
PA2203  
Supplier: David Wood Baking (Medway)  
214 Leeds Road  
Rothwell  
Leeds  
  
LS26 0JF  
England  
P: 0345 301 1115

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	5060146300285
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	1 Units
Is Trade Item Splittable? :	No

Outer Case Length :	391 mm
Outer Case Width :	278 mm
Outer Case Height :	202 mm
Product Gross Weight :	7.82 kg
Product Net Weight :	7.53 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	70 Cases
Quantity of Layers Per Pallet :	7 Layers
Quantity of Cases Per Pallet :	10 Cases

Pallet Height :	1.58 MTR
Pallet Gross Weight :	553.00 kg

### Logistical Information

Shelf Life from Time of Production :	548 Days
Guaranteed Shelf Life on Delivery :	Not specified.

Minimum Order Quantity :	70 Cases
Delivery Lead Time :	7 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	14.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	253.00 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 :	500.00 g
Paper/Board :	10.00 g
Percentage Recycled Plastic :	Not specified.

Wood Total :	25,000.00 g
Is Pallet Returnable? :	No

### Other Information

Supplier Comments :  
Not specified.

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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#### Additional Origin Details:

Produced in the UK using UK / EU Beef and UK/EU vegetables

### Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description:	Polythene Bag
Variable Weight Consumer Item:	No
Net Drained Weight:	0.000 kg

Inner Unit Length:	430 mm
Inner Unit Height:	750 mm
Inner Unit Width:	490 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

#### Weight/Volume:

30 x 251g

### Handling Information

#### Directions For Use:

Place frozen product onto a baking tray in a preheated oven for approximately 30 minutes at 200°C/400°F until golden brown. Or for approximately 35 to 40 minutes at 180°C/360°F in a fan assisted oven.

#### Storage Instructions:

Store at -18°C or below

### Dietary Information

#### Ingredients:

Water, Wheat flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Margarine (Palm Oil, Water, Salt, Emulsifier: mono and Di- Glycerides of Fatty Acid (E471)), Beef (9.4%), Carrot (9.4%), Seasoning (Dehydrated Potato (SULPHITES), Defatted SOYA, Colour: Ammonia Caramel (E150c), Dehydrated Onion, Salt, Herbs (Marjoram, Sage, Thyme, Oregano), Spice (White Pepper), Flavourings), Potato (4.2%), Dehydrated Potato, Beef Fat, Beef Connective Tissue, Whole EGG, Salt, EGG Yolk

Each baked pasty contains 10.5% Beef, 10.3% Carrot & 4.6% Potato

#### Product contains:

GM Protein/DNA:	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof):	No
Eggs (and products thereof):	Yes
Fish (and products thereof):	No
Soybeans (and products thereof):	Yes
Milk (and products thereof):	May Contain
Mustard (and products thereof):	May Contain
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

#### Product contains:

Artificial Antioxidants:	No
Artificial Colours:	Yes
Artificial Flavourings:	No
Artificial Flavour Enhancers:	No
Artificial Preservatives:	Yes
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):	-

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 :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 8 mg/kg

**Allergen Statement :**

For allergens including cereals containing gluten see ingredients in BOLD and CAPITAL LETTERS.

May contain traces of milk & mustard

**Nutritional Information**

Average Serving :	225.00 g or ml
Count per 100g :	1 Slices
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,117.00 kJ
Energy per 100 G/ML :	268.00 kcal
Fat per 100 G/ML :	16.2 g
- of which Saturates per 100 G/ML :	8.9 g
- of which Mono-unsaturates per 100 G/ML :	5.7 g
- of which Polyunsaturates per 100 G/ML :	1.4 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	21.8 g
- of which Sugars per 100 G/ML :	1.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.6 g
Protein per 100 G/ML :	8.7 g
Salt per 100 G/ML :	1 g
Sodium per 100 G\ML :	0.4 g

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	1.00 mg
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	0.60 mg
Zinc per 100g :	0.60 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 :	25.00 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) :	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

### Other Accreditation :

N/A

Intra Stat/Taric Code : 0

Commodity Code : Not specified.

Identification/Health Marks : United Kingdom SV004

## Standards Testing

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

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Aerobic Colony Count (ACC) (cfu/g or ml)	Quarterly	<500000	5000000	-	
E. Coli (cfu/g or ml)	Quarterly	<500	5000	-	
Salmonella	Quarterly	<0	0	-	
Staphylococcus Aureus (cfu/g or ml)	Quarterly	<5000	50000	-	

## Analytical Standards

Not available.