Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: 2202 27 February 2025 27 February 2025 3cfed7c5ec914855bab8569121041fc9



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FB Beef & Vegetable Pasty (24 x 210g approx)

Short Product Name: Beef & Vegetable Pasty

Product Description:

A blend of minced beef and root vegetables encased in light puff pastry – Frozen Baked $\,$

General Information

Food/Drink: Food

Product Category: Frozen

Generic Product Type:

Supplier's Product Code:

2202

Supplier: Wrights Food Group

Weston Road

Crewe Cheshire CW1 6XQ England P: 01270 504300

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	05018833022026	Outer Case Length:	332 mm
Packaging Type Description :		Outer Case Width:	292 mm
Total Quantity of Inner Units in Outer Case:	24 Units	Outer Case Height :	210 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	5.39 kg
		Product Net Weight:	5.04 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.24 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	416.85 kg
Quantity of Cases Per Pallet:	72 Cases		
Logistical Information			
Shelf Life from Time of Production :	547 Days	Minimum Order Quantity:	72 Cases
Guaranteed Shelf Life on Delivery:	365 Days	Delivery Lead Time :	7 Days
Waste Packaging Weight - Outer Case			
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	2.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	0.00 %	Other:	0.00 g
Paper/Board:	333.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	240.00 g	Wood Total:	28,000.00 g
Paper/Board:	389.00 g	Is Pallet Returnable?:	Yes
Percentage Recycled Plastic:	30.00 %		

Other Information

Supplier Comments:

INNER PRODUCT

Origin Information

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

Additional Origin Details :

Produced in the UK using Beef from UK or EU.

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Polythene Bag
Variable Weight Consumer Item:	Yes
Net Drained Weight:	0.000 kg

Inner Unit Length:	0 mm
Inner Unit Height:	0 mm
Inner Unit Width:	0 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units :	g

Weight/Volume:

Not specified.

Handling Information

Directions For Use :

Brections For Ose . Reheating Guidelines: Defrost product in temperature controlled conditions (e.g. overnight in a refrigerator). Place into a pre-heated oven at $200^{\circ}\text{C} / 400^{\circ}\text{F} / \text{Gas}$ Mark 6 for approximately 15 - 20 minutes. Ensure product is piping hot throughout before serving.

Storage Instructions:

Store below -18°C. Once defrosted DO NOT re-freeze. Handle with care.

Dietary Information

Ingredients:

**Ab-Yheat Flour (Wheat Flour, Calcium carbonate, Iron, Niacin, Thiamin), Margarine (Palm Oil, Palm Stearin, Water, Salt, Rapeseed Oil, Emulsifer (E471), Acidity Regulator (E330), Lemon Juice), Water, Beef (12%), Potatoes (11%), Carrots (5%), Onions (5%), Swede (4%), Glaze (Water, Modified Starch (Tapioca, Potato), Rapeseed Oil, <b->hilk</b->Proteins, Emulsifiers (<b->b>Soya</b->Lecithin, E471), Acidity Regulator (E339iii), Colour (E160a)), Thickener (E1422), Salt, Dried Potato Flake, Roast Beef Stock (Water, Yeast Extract, Salt, Beef Stock (Beef Bones, Water, Salt), Beef Powder, Dehydrated Potato, Sugar, Beef Fat, Lemon Concentrate, Malt Extract, Natural Flavouring, Onion Powder), Potato Fibre, Emulsifier (E464), Yeast Extract, White Pepper, Onion Powder, Black Pepper, Malt Extract, Caramelised Sugar Powder.

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

Allergen Statement :

Not specified.

Nutritional Information

Average Serving:	210.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML:	1,035.00 kJ
Energy per 100 G/ML:	249.00 kcal
Fat per 100 G/ML:	15.2 g
- of which Saturates per 100 G/ML :	7.8 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:	19.6 g
- of which Sugars per 100 G/ML:	1.7 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML:	Not specified.
Fibre per 100 G/ML:	4.5 g
Protein per 100 G/ML:	6 g
Salt per 100 G/ML :	1.2 g
Sodium per 100 G\ML:	0 g

Vitamin A per 100g:	0.00 µg
Vitamin C per 100g:	0.00 mg
Folate/Folic Acid per 100g:	0.00 µg
Calcium per 100g:	0.00 mg
Iron per 100g:	0.00 mg
Zinc per 100g:	0.00 mg
Cholesterol per 100 G/ML (UK/FR):	0.00 g
Non Milk Extrinsic Sugars per 100gm:	0.00 g
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	0.00 g

Waste Packaging Weight - Inner Unit

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

Aluminium:	Not specified.
Steel:	Not specified.
Other:	Not specified.
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):	-
Organic:	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured:	No
LEAF Marque (Linking Environment and Farming):	-
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
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:	-
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation:	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	GB AX028

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?:

No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Annually	<50	100	-	
E. Coli (cfu/g or ml)	Annually	<10	100	-	
Enterobacteriaceae (cfu/g or ml)	Annually	<10	100	-	
Listeria Monocytogenes	Annually	<0	0	25g	absent in 25g
Moulds (cfu/g or ml)	Annually	<20	100	-	
Salmonella	Annually	<0	0	25g	Absent in 25
Staphylococcus Aureus (cfu/g or ml)	Annually	<50	100	-	
Total Viable Count (TVC) (cfu/g or ml)	Annually	<100	5000	-	
Yeast (cfu/g or ml)	Annually	<1000	10000	-	

Analytical Standards

Not available.