

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

I000238
12 March 2025
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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 :
I000238
Supplier: PA Ross Ltd
Ruskin Chambers
Drury Lane
Knutsford
Cheshire
WA166HA
United Kingdom
P: 01565 755500

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 :

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:	5061056620050
Packaging Type Description:	Polypropylene Film
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	325 mm
Inner Unit Height:	217 mm
Inner Unit Width:	25 mm
Inner Product Weight:	1.50 kg
Inner Product Weight Units:	kg

Weight/Volume:
Not specified.

Handling Information

Directions For Use:

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 2½ 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.

Storage Instructions:

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

Dietary Information

Ingredients :

WHEAT flour, vegetable oils and fats (palm, rapeseed), water, sugar, salt, emulsifier (mono- and diglycerides of fatty acids), flour treatment agent (ascorbic acid).

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 :	1,767.00 kJ
Energy per 100 G/ML :	423.00 kcal
Fat per 100 G/ML :	25 g
- of which Saturates per 100 G/ML :	10.2 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 :	43.1 g
- of which Sugars per 100 G/ML :	1.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.3 g
Protein per 100 G/ML :	5.8 g
Salt per 100 G/ML :	0.68 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 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.