Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: 46207 27 March 2009 11 September 2023

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(20) Frozen 283g Cheese/Onion

Short Product Name: Cheese & Onion Pasty

Product Description:

 $Fresh \ potato, onion \ and \ cheeddar \ cheese \ encased \ in \ a \ pre-glazed, hand \ crimped \ pastry \ case. \ Unbaked. \ Suitable \ for \ vegetarians.$

General Information

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

Supplier's Product Code:

46207

Supplier: Proper Cornish Food Company

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

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	05023281462072	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:	5.72 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:	817.52 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 :	Not specified.
Waste Packaging Weight - Outer	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:	282.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	Not specified.	Wood Total:	Not specified.
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 :

Bake from frozen in a conventional oven.

Arrange frozen products evenly on a baking tray and place into a pre-heated fan oven at 180C/Gas mark 6 for approximately 45-55 minutes until golden brown. Ensure a core temperature of >80°C is reached before serving. (This is a guideline only, as appliances vary).

Storage Instructions:

Keep frozen, store at -18C.
Do not re-freeze if product has been allowed to thaw.
Use within durability date.
Handle boxes with care.
Do not stack boxes more than 12 high.

Dietary Information

Ingredients:

Potato, WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Onion (10%), Vegetable Margarine (Vegetable Oils and Fats [Palm], Water, Salt, Lemon Juice), Water, Cheddar Cheese [MILK] (8%), White Shortening (Vegetable Oils and Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Salt, Dehydrated Potato Flake (Potato, Emulsifier [Mono and Diglycerides]), Modified Potato Starch, Glaze (MILK Protein, Dextrose, Vegetable Oil), Black Pepper, White Pepper

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:	Yes	
	Yes 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:	1,086.00 kJ
Energy per 100 G/ML:	259.00 kcal
Fat per 100 G/ML:	13.9 g
- of which Saturates per 100 G/ML :	7.7 g
- of which Mono-unsaturates per 100 G/ML :	1.9 g
- of which Polyunsaturates per 100 G/ML:	0.2 g
Trans Fats per 100 G\ML:	0.10 g
Carbohydrate Per 100 G/ML:	29 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:	27.30 g
Fibre per 100 G/ML:	1.8 g
Protein per 100 G/ML:	5.75 g
Salt per 100 G/ML :	0.93 g
Sodium per 100 G\ML:	0.37 g

Vitamin A per 100g:	34.00 µg
Vitamin C per 100g:	4.00 mg
Folate/Folic Acid per 100g:	12.00 µg
Calcium per 100g:	97.00 mg
Iron per 100g:	0.70 mg
Zinc per 100g:	0.70 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) :	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:	
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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