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Erudus ID a181d44d70324ee2ae2dc48c6a380949

Version 4.0

09337

(27) Steak Slice

Steak Slice 27x4.72kg

PRODUCT DESCRIPTION

Pre-glazed pastry parcel filled with steak pieces in a rich gravy and a parsley and rusk topping.

Brand	Proper Cornish Food Company
Manufacturer Product Code	44171
Manufacturer Version Number	4
Effective Date	Mar 1, 2024
Product Type	Food
Product Category	Pies, Sausage Rolls, Savouries
Storage Type	Frozen
Erudus ID	a181d44d70324ee2ae2dc48c6a380949
Specification Type	Bakery Products

Outer Case GTIN 05023281441718



LACTOSE FREE



MILK FREE



INGREDIENTS

Ingredient Declaration

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Vegetable Margarine (Vegetable Oils And Fats [Palm], Water, Salt, Lemon Juice), Beef (12.5%), Potato, White Shortening (Vegetable Oils And Fats [Palm, Rapeseed], Water, Salt, Lemon Juice), Onion, Beef Stock ([Beef Bones, Water, Beef Fat, Beef Extract, Salt], Yeast Extract, Water, Vegetables [Onion, Tomato, Potato], Caramelised Sugar Syrup, Salt, Lemon Juice Concentrate), Gravy Powder (Corn Flour, Demerara Sugar, Yeast Extracts (Contains Salt, Glucose), Salt, **BARLEY** Malt Extract, Onion Powder, Carrot Powder, Spice (White Pepper), Acidifier (Sodium Acetate), Spice Extract (Pepper), Onion Extract), Modified Potato Starch, Rusk (Rusk [**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamin)], Water, Salt, Raising Agent [Ammonium Carbonate]), Vegan Glaze (Tapioca Dextrin, Dextrose), Gravy Browning (Burnt Sugar, Dried Glucose Syrup, Salt), Salt, Black Pepper, Parsley, Beta-Carotene Powder.

ALLERGENS

Product Contains:

Celery/Celeriac	No	Mustard	No
Cereals Containing Gluten	Yes	Nuts (Tree)	No
Barley	Yes (<20ppm)	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
Crustacea	No	Macadamia (Queensland) nuts	No
Eggs	No	Pecan nuts	No
Fish	No	Pistachio nuts	No
Lupin	No	Walnuts	No
Milk	No	Peanuts	No
Molluscs	No	Sesame Seeds	No
		Soybeans	No
		Sulphur Dioxide and Sulphites	No

Thomas Ridley QC Dept.
3:58 pm, 1 Mar 2024

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.



FREE FROM CLAIMS

Free From Lactose	Yes
Free From Milk	Yes

SUPPLEMENTARY INGREDIENT INFORMATION

Palm Oil	Yes
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

Product Contains:

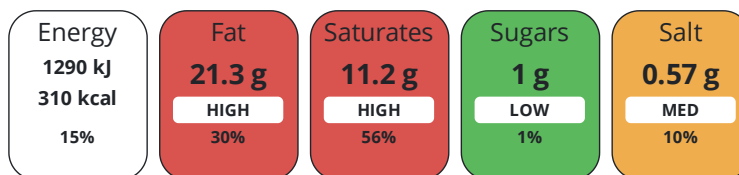
Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	No
Artificial Flavour Enhancers	No	Artificial Sweeteners	No

DIET SUITABILITY

Vegan Diet	No	Vegetarian Diet	No
Halal Diet	No	Kosher Diet	No

NUTRITIONAL INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 310kcal / 1290kJ

Nutrient	per 100g	RI per 100g
Energy (kJ)	1290 kJ	15%
Energy (kcal)	310 kcal	16%
Fat	21.3 g	30%
of which Saturates	11.2 g	56%
of which Mono-unsaturates	2.8 g	
of which Polyunsaturates	0.1 g	
Carbohydrate	25.1 g	10%
of which Sugars	1 g	1%
of which Polyols	0 g	
of which Starch	23.6 g	
Fibre	1.2 g	
Protein	5.7 g	11%
Salt	0.57 g	10%
Sodium	230 mg	

VITAMINS AND MINERALS

Nutrient	per 100g	RI per 100g
Vitamin A	1 µg	0%
Vitamin C	1 mg	1%
Folate/Folic Acid	7 µg	4%
Calcium	26 mg	3%
Iron	0.7 mg	5%
Zinc	0.6 mg	6%

SUPPLEMENTARY
NUTRITIONAL
INFORMATION

Trans Fats per 100 g/ml 0.1 g

HFSS (HIGH IN
FAT, SALT AND
SUGAR)

HFSS Status Yes

HFSS Score 15

HANDLING &
STORAGE
INFORMATION

Directions For Use

Always cook from frozen. Oven – Arrange frozen products on a baking tray and place into a pre-heated fan oven at 180°C/Gas mark 6. Bake for approximately 30-40 minutes until golden brown. Ensure a core temperature of >80°C is obtained before serving. (Adjustments may need to be made to suit particular ovens, see manufacturer's handbook for best results).

Storage Instructions

Keep frozen, store at -18°C. Do not defrost. Always cook before eating. Use within durability date. Handle boxes with care. Do not stack boxes more than 12 high

Storage Instructions After Opening

If kept frozen, the product should be used by the Best Before date. Return any unused product to the freezer immediately. If the product has defrosted and is not cooked, it must be disposed of. Once cooked, follow the government Safe Food, Better Business guidelines for displaying and storing cooked food.

Shelf Life from Time of Production 548 Days

Exempt From Shelf Life Labelling No

ACCREDITATIONS/
CERTIFICATIONS/
ASSURANCE
SCHEMES



ORIGIN

Product Country of Origin/Place of United Kingdom

Provenance

Standards Testing

PRODUCT
CHARACTERISTICS

Do you undertake trend analysis of Yes

Is shelf life testing undertaken? Yes

microbiological results?

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Bacillus Cereus (cfu/g or ml)	Unbaked product	Weekly	<500	999	100
Clostridium Perfringens (cfu/g or ml)	Unbaked product	Weekly	<100	499	100
E. Coli (cfu/g or ml)	Unbaked product	Weekly	<20	99	100
Salmonella (cfu/g or ml)	Unbaked product. Absent in 25g	Weekly	=0	0	25
Coagulase-positive Staphylococci (cfu/g or ml)	Unbaked product	Weekly	=100	499	100

ORGANOLEPTICS

Appearance Golden brown pastry parcel sealed around the edges. The inside of the pastry will have a doughy appearance. It has chevron lines, 1 knife mark & a herb & rusk topping. Filling is rich brown gravy containing pieces of steak and onion

Aroma Meaty with a hint of onion.

Taste The pastry flavour is standard savoury puff pastry and the filling has a rich meaty flavour with sweet onion notes.

Texture The pastry is flaky on the edges and outer surface with a doughy layer inside. The parsley and rusk topping will add a crunch to the texture. Filling – A loose mixture of thick gravy containing soft pieces of steak and onion.

CONFIGURATION	Case Configuration	27 Units		Inner Pack Configuration			
	Total Quantity of Inner Components in Outer Case			Count per Inner Component	27		
PRODUCT WEIGHTS	Inner Component	No					
	Variable Weight Consumer Item	No					
	Inner Component Weight	4.72 kg					
	e mark	No					
	Outer Case						
	Outer Case Gross Weight	5 kg					
PRODUCT DIMENSIONS	Outer Case Net Weight	4.72 kg					
	Inner Component						
	Inner Component Depth	140 mm					
	Inner Component Width	100 mm					
	Inner Component Height	25 mm					
	Outer Case						
PALLET INFORMATION	Outer Case Depth	400 mm					
	Outer Case Width	300 mm					
	Outer Case Height	126 mm					
	Quantity of Cases Per Pallet Layer	10 Cases		Pallet Height	1.67 MTR		
	Quantity of Layers Per Pallet	12 Layers		Pallet Gross Weight	600 kg		
	Quantity of Cases Per Pallet	120 Cases					
PACKAGING	Outer Case Packaging						
	Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
	Case	Plastic	3 g	- %			
	Case	Paper/Cardboard	265 g	- %			
OTHER INFORMATION			Identification/Health Marks		GB CQ515		
CONTACT INFORMATION	Address			Technical Contact			
	Proper Cornish Food Company			Geoff Waters			
	3 Lucknow Road			Group Technical Manager			
	Bodmin			geoff.waters@propercornish.co.uk			
Cornwall							
PL31 1EZ			P: (Phone) 01208 265 830				
England							
P: (Phone) 01208 265 830							
Complaints Contact			Commercial Contact				
Sue Dee			Proper Cornish Team				
Technical Administrator			Sales Team				
sue.dee@propercornish.co.uk			info@propercornish.co.uk				
P: (Phone) 01208261315			P: (Phone) 01208 265830				

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