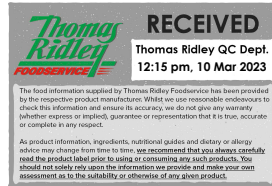


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

FMSP
27 June 2019
06 March 2023
bccdb5fce8e940a08b551a44a94334a3



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Phat Traditional Cornish Pasty (20 x 283g)

Product Description:

A premium traditional Cornish steak pasty, with PGI status. Made with diced British Farm Assured beef, diced potatoes, swede and onion, seasoned with pepper in a shortcrust pastry. This is a hand-crimped pasty, made in Cornwall. Meets Food For Life Bronze standards.

General Information

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

Supplier's Product Code :
FMSP
Supplier: The Phat Pasty Co
Wellesley House
204 London Road
Waterlooville
Hampshire
PO7 7AN
United Kingdom
P: 01908 217257

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05060070961804	Outer Case Length :	500 mm
Packaging Type Description :	Case	Outer Case Width :	190 mm
Total Quantity of Inner Units in Outer Case :	20 Units	Outer Case Height :	165 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	5.96 kg
		Product Net Weight :	5.66 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.65 MTR
Quantity of Layers Per Pallet :	9 Layers	Pallet Gross Weight :	672.00 kg
Quantity of Cases Per Pallet :	108 Cases		

Logistical Information

Shelf Life from Time of Production :	365 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 :	17.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	283.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	No
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments : Not specified.
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INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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Additional Origin Details: Made in Cornwall

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description:	N/A
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

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:
20 x 283g individual hand-crimped pasties per case

Handling Information

Directions For Use: Supplied unbaked, frozen, requires bake off to serve. Bake from frozen, do not defrost. The baking instructions are a guideline only as all appliances vary in performance. Pre-heat a fan oven to 180C / 360F, or deck oven to 225C / 425F. Place frozen product on a baking tray lined with non-stick baking parchment, leaving a 2cm gap between products. Bake for approximately 45 minutes depending on your oven. We recommend using a probe thermometer to bake to a core temperature of at least 95C which will help to ensure the pastry crimp is also cooked through.

Storage Instructions: Store frozen at -18C or below. If defrosted, do not refreeze. Use before Best before date.
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Dietary Information

Ingredients :

WHEAT flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Potato, British Farm Assured Beef (17%), Water, Sustainable Palm Oil, Swede, Onion, Salt, EGG, Modified Maize Starch, Rapeseed Oil, Black Pepper, White Pepper, Dextrose, Lemon Juice

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) :	No
Milk (and products thereof) :	May Contain
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:

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) :	-

Allergen Statement :

May contain MILK
All our eggs are Free Range, however following DEFRA guidelines these maybe reclassified as barn eggs as and when required.

Nutritional Information

Average Serving :	249.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,095.00 kJ
Energy per 100 G/ML :	262.00 kcal
Fat per 100 G/ML :	13.1 g
- of which Saturates per 100 G/ML :	6.4 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 :	28.2 g
- of which Sugars per 100 G/ML :	2.4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.7 g
Protein per 100 G/ML :	6.9 g
Salt per 100 G/ML :	1.02 g
Sodium per 100 G\ML :	0.408 g

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.

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

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 :	Yes
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 : PGI Status for a Traditional Cornish Pasty	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	19059055
Identification/Health Marks :	GB CQ021

Standards Testing

Do you undertake trend analysis of
microbiological results? : Yes

Is shelf life testing undertaken? : No

Microbiological Standards

Not available.

Analytical Standards

Not available.