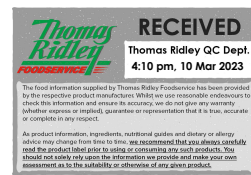


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

FRNSRT35
23 June 2019
06 March 2023
519f7b238b304b5aad9ee527f8bfa2b1



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

Phat Jumbo Sausage Roll (35 x 215g)

Short Product Name:

Product Description:

Premium 8" puff pastry, scored, sausage roll. Made with British Assured minced pork and seasoned with thyme. Made in Cornwall. Supplied unbaked frozen. Meets Food For Life Bronze standard.

General Information

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

Supplier's Product Code :
FRNSRT35
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 :	05060070962337	Outer Case Length :	500 mm
Packaging Type Description :	Case	Outer Case Width :	190 mm
Total Quantity of Inner Units in Outer Case :	35 Units	Outer Case Height :	165 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	7.83 kg
		Product Net Weight :	7.53 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 :	873.00 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.
---------------------	----------------

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance: United Kingdom

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: 215.00 g

Inner Product Weight Units: g

Weight/Volume:
215g bakes to 189g for nutritional info

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 40 - 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 is cooked through.

Storage Instructions:

Store frozen at -18C or below. If defrosted, do not refreeze. Use before Best before date.

Dietary Information

Ingredients :

WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), British Pork (27%), Water, Sustainable Palm Oil, Pork Fat, Rapeseed Oil, EGG, Salt, Rusk (WHEAT Flour (with Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Spices, WHEAT Starch, Yeast Extract, Sugar, Onion Powder, Thyme, Dextrose, Maltodextrin, Dried Glucose Syrup, Raising Agent (ammonium carbonate), Spice Extract, Lemon Juice (from concentrate).

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 :

Made in a factory that handles 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 :	189.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,313.00 kJ
Energy per 100 G/ML :	315.00 kcal
Fat per 100 G/ML :	18.8 g
- of which Saturates per 100 G/ML :	7.9 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 :	26.3 g
- of which Sugars per 100 G/ML :	1.8 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	1.5 g
Protein per 100 G/ML :	9.3 g
Salt per 100 G/ML :	1.32 g
Sodium per 100 G\ML :	0.52 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 :	Not specified.
Intra Stat/Taric Code :	Not specified.
Commodity Code :	1602905100
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.