

		Product Specification	Product Name	Generic Shortcrust Pastry / SG	
SPast002 V9 29.09.22			Recipe Line	AS-00112 Rijkaart	
Supplier Details:		Site Tel:	01236 725094	<i>(All contacts through switchboard) / orders via telesales</i>	
William Sword Ltd Groveside Bakeries Blairlinn, Cumbernauld G67 2TX		Commercial Contact	David Sword	gdsword@williamsword.co.uk	
		Technical Contact	Shirley Lyon	technical@williamsword.co.uk	
		Production Contact	Alexander Gordon	agordon@williamsword.co.uk	
Product description					
Ingredients	Wheat Flour (with added Calcium Carbonate, Iron, Niacin and Thiamin), Shortening (Palm Oil, Rapeseed Oil), Water, Margarine (Palm Oil, Rapeseed Oil, Water), Sugar, Salt.				
Allergen Information	For allergens including cereals containing gluten, see ingredients in bold . May contain milk .				
Country of Origin	Produced in Scotland with EU Flour				
Nutritional Information (Analytical)			As sold		
Typical Values	per 100g				
Energy kcal	427				
Energy kJ	1783				
Fat	25.4				
of which saturates	10.5				
Carbohydrate	43.2				
of which sugars	3.6				
Fibre	2				
Protein	5.4				
Salt	0.14				
Physical parameters					
Colour	Off white dark cream / Neutral colour				
Appearance	Slight marbling may be visible on surface. Note : Bran is a natural component of flour and sometimes causes slight discolouration over life. This has no negative impact on final product quality.				
Aroma	Clean flour dough				
Texture	Malleable when tempered from frozen to chill				
Storage instructions					
Frozen - Shelf Life:	Keep Frozen (-18°C)	15 Months		<i>BBE</i>	
Do no refreeze after defrost, Keep Chilled <5°C					
Extended post thaw shelf life is dependant on customer handling / application, customers are advised to Conduct trials within their preparation environment.					
Cooking instructions dependant on customers own recipe.					
Packaging					
Inner pack	Product in flow wrap film packs, blue poly wrap or silicon interleave layered packs depending On product shape and quantity				
Outer	Case quantities are delivered in cardboard outer cases or baskets				
Product Descriptions					

Prod FG number	Storage	Description	Shelf Life	Allergens
10603	Frozen	Forfar Bridie shape x 20	3 Months	Wheat, Gluten
30211	Frozen	Hyrize Shortcrust Slab 24 x 340g	15 Months	Wheat, Gluten
30014	Frozen	Hyrize Shortcrust Slab 4 x 1.5kg	15 Months	Wheat, Gluten
30018	Frozen	Hyrize Shortcrust Slab 4 x 1.36kg	15 Months	Wheat, Gluten
61012	Frozen	Shortcrust Slab 1 x 340g	15 Months	Wheat, Gluten
90073	Frozen	Shortcrust Pastry x 10 (260x120mm @ 240g)	15 Months	Wheat, Gluten
32101	Frozen	CR Shortcrust Pastry Block 1.5kg	15 Months	Wheat, Gluten