

		Product Specification	Product Name	Generic French Method Puff Pastry (Uncooked) / SG	
SPast003 V9 10.6.21				Recipe Line	AS-00123 & AS00124 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), Margarine (Palm Oil, Water, Salt, Emulsifier: E471), Water.				
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)					
Typical Values	per 100g as sold				
Energy kcal	365				
Energy kj	1524				
Fat	20				
of which saturates	10.5				
Carbohydrate (available)	39.2				
of which sugars	0.7				
Fibre	2				
Protein	6				
Salt	0.22				
Physical parameters					
Colour	Off white / 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, smooth surface area				
Storage instructions					
Available in Chilled & Frozen formats					
Frozen - Shelf Life:	Keep Frozen (-18oC)		15 Months	from day of pack – BBE	
Do not 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.					
Chilled - Shelf Life	Keep Chilled <5°C		8 Days	from day of pack -UB	
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
30210	Frozen	Hyrize Puff Pastry /SG 24 x 340g	15	Months	Wheat, Gluten
30212	Frozen	Vol au Vents/ SG 12 bag of 30	12	Months	Wheat, Gluten
30015	Frozen	Puff Pastry /SG 4 x 1.5kg	12	Months	Wheat, Gluten
30016	Frozen	Hyrize Puff Pastry Slab / SG 4 x 3.5kg	15	Months	Wheat, Gluten
30017	Frozen	Hyrize Puff Pastry Slab / SG 4x 1.36kg	15	Months	Wheat, Gluten
31650	Frozen	Puff Pastry sheets / SG 12 x 500g	12	Months	Wheat, Gluten
31651	Frozen	Puff Pastry 6in rounds 96 x 54g	12	Months	Wheat, Gluten
31653	Frozen	Puff Pastry Ovals 96 x 60g	12	Months	Wheat, Gluten
31654	Frozen	12 Puff sheets 580 x 380mm @ 625g	12	Months	Wheat, Gluten
90003	Frozen	30 Double Lattice Tops 140 x 140 mm @ 135g	12	Months	Wheat, Gluten
90004	Frozen	60 plain bases 120 x 120 mm	12	Months	Wheat, Gluten
90016	Frozen	12 large Double Lattice 310 x 330mm @ 575g	12	Months	Wheat, Gluten
90032	Frozen	160 x 120mm @ 85g (60/case)	12	Months	Wheat, Gluten
90033	Frozen	230 x 130mm @ 130g (40/case)	12	Months	Wheat, Gluten
90034	Frozen	20 x 40mm @ 3g (1.5kg/case)	12	Months	Wheat, Gluten
90055	Frozen	150x150mm @70g	12	Months	Wheat, Gluten
90167	Frozen	Puff Pastry Blocks 2 x 5 kg	15	Months	Wheat, Gluten
61011	Frozen	Puff Pastry / SG 1 x 340g	15	Months	Wheat, Gluten
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