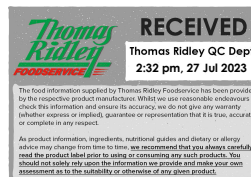


Supplier's Product Code : 3263
 Product Added : 04 February 2015
 Last Updated by Supplier : 08 August 2022
 erudus id : 9a1e8c86dfd843d988a77c136e63538c



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McDougalls Shortcrust Pastry Mix 3.5kg

Short Product Name:
Shortcrust Pastry Mix

Product Description:
Shortcrust Pastry Mix Makes 81 x 57g portions

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Baking Mixes

Supplier's Product Code :
3263

Supplier: Premier Foods
Premier Foods, Premier House
Centrium Business Park, Griffiths Way
St Albans

AL1 2RE
England
P: 01727 815850

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05012991032637	Outer Case Length :	240 mm
Packaging Type Description :	Case	Outer Case Width :	330 mm
Total Quantity of Inner Units in Outer Case :	4 Units	Outer Case Height :	264 mm
Is Trade Item Splittable? :	Yes	Product Gross Weight :	14.38 kg
		Product Net Weight :	14.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	14 Cases	Pallet Height :	1.50 MTR
Quantity of Layers Per Pallet :	5 Layers	Pallet Gross Weight :	1,036.74 kg
Quantity of Cases Per Pallet :	70 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	150 Cases
Guaranteed Shelf Life on Delivery :	273 Days	Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	270.00 g		

Waste Packaging Weight - Transport Packaging

Plastic :	150.00 g	Wood Total :	25,000.00 g
Paper/Board :	0.00 g	Is Pallet Returnable? :	Yes
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 :
N/A

Inner Pack Information

Internal GTIN:	5012991000612
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Packaging Type Description:	Paper Bag
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Variable Weight Consumer Item:	No
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Net Drained Weight :	Not specified.
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Inner Unit Length :	102 mm
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Inner Unit Height :	393 mm
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Inner Unit Width :	152 mm
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Inner Product Weight :	Not specified.
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Inner Product Weight Units :	g
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Weight/Volume :
3.5kg

Handling Information

Directions For Use :

Yield Guide

Dry mix - 1kg / Approx water - 330ml / Approx portions 57g/2oz - 23
Dry mix - Whole Bag 3.5kg / Approx water - 1.16L / Approx portions 57g/2oz - 81
Dry mix - 1lb / Approx water - 5fl oz / Approx portions 57g/2oz - 12
Dry mix - Whole Bag 7lb 11oz / Approx water -2pt 4fl oz / Approx portions 57g/2oz - 81

Make-up instructions

1. Place the weighed out McDougalls Shortcrust Pastry Mix into a mixing bowl. Select the beater attachment.
2. Blend on SLOW speed, slowly adding the water until a dough is formed. DO NOT OVER MIX. Leave to rest for 10 minutes.
3. Roll out pastry to 3mm (1/8") thickness and use as required. Bake at 190°C/375°F/Gas Mark 5 for 20 - 30 minutes. For fan-assisted ovens bake at 170°C/325°F/Gas Mark 4.

For best results once opened, keep bag tightly closed and use within 2 months.

Storage Instructions:

Store in a cool dry place. Keep bag tightly closed after part use.

Dietary Information

Ingredients :

WHEAT Flour (with added Calcium, Iron, Niacin, Thiamin), Vegetable Oils (Palm, Rapeseed), Raising Agents (E341, E500), Malted **BARLEY** Flour.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
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) :	Yes
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 :	Yes
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) :	Yes

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in BOLD. May also contain egg, milk and soya.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,979.00 kJ
Energy per 100 G/ML :	473.00 kcal
Fat per 100 G/ML :	25.6 g
- of which Saturates per 100 G/ML :	13.2 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 :	51.7 g
- of which Sugars per 100 G/ML :	<0.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.6 g
Protein per 100 G/ML :	7.7 g
Salt per 100 G/ML :	0.56 g
Sodium per 100 G\ML :	Not specified.

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 :	34.00 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 :	No
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) :	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation :	N/A
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of
microbiological results? : No

Is shelf life testing undertaken? : Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.