

WFBKS

4

# Wrapped F.B.Large S & K - SG



## Description

Pieces of steak, minced beef kidney and thick gravy, in a light puff pastry case.

## Line Markings

Aligned widely spaced wavy lines on lid.

## Foil Colour

Silver

## Ingredients

Water, **Wheat Flour** (contains: **Wheat Flour**, Calcium Carbonate, Iron, Niacin, Thiamine), Beef (23%), Margarine (contains: Palm & Rapeseed Fats & Oils, Water, Salt), Beef Kidney (Minced) (4.5%), Modified Maize Starch, Onions, Salt, Flavour Enhancer: Monosodium Glutamate; Colour: Ammonia Caramel; Pepper, Butter (**Milk**).

## Allergy Advice

For allergens, including cereals containing gluten see ingredients in **Bold**.

May also contain (traces of): Barley, Soya

Whist due care is taken in the preparation of this product, it may contain bones.

## Nutritional information

Typical Values	Amount per 100g	Amount per pie
Energy	938kJ /225kcal	2204kJ /528kcal
Fat	11.8g	27.73g
Of which saturates	4.7g	11.04g
Carbohydrates	17.7g	41.59g
Of which sugars	1.0g	2.35g
Fibre	4.5g	10.57g
Protein	9.7g	22.79g
Salt	0.75g	1.76g

## Product Code

WFBLS

## Issue Date

27/08/2024

Version 2.8

## Author

Sarah Tyson

## Approved By

Keith Cottrell

## Box Content & Weight

Units per inner case : 12

Inner cases per outer case : 1

Total outer units : 12

Total outer case weight : 3.1kg

## Box Dimensions

Case: 440mm x 340mm x 60mm

## Pallet Configuration

4-Way entry pallet (1000mm x 1200mm)

Layers per pallet : 22

Cases Per Layer : 8

Pallet Weight : 563kg (Approx)

Pallet Product Height : 1.49m (Approx)

## Labelling & Coding information

Outer Barcode - 05030756000721

Wrapper Barcode - 5030756000035

## Storage & distribution Temperatures

At or below

18°C . Do not refreeze after thawing.

## Product shelf life

15 Months

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## Heating Guidelines

Heat from frozen. Keep wrapper ON.

For best results, please heat pies in a conventional oven or pie heater.

These are only guidelines as equipment may vary.

## For a Pre heated fan assisted oven/gas oven:

50 minutes at 180°C (Gas Mark 6). Individual ovens may vary

## From a "Pukka Pies" Heater

1 hour and 30 minutes on full. Turn heater down when hot to avoid burning.

## Microbiological Specification of Baked Products

Test, CFU per gram	Accept	Report	Reject
T.V.C	<500	500 - 10 <sup>4</sup>	>10 <sup>4</sup>
Presumptive Enterobacteriaceae	<10 <sup>2</sup>	10 <sup>2</sup> - 10 <sup>3</sup>	>10 <sup>3</sup>
Presumptive Clostridium Perfringens	<10	10 - 10 <sup>2</sup>	>10 <sup>2</sup>
Salmonella Spp, Cfu per 25 grams	Abs	—	Pres

## Legislation & Certification

This product meets all the relevant UK and EC Legislative Requirements Manufactured in accordance with the BRC Global Standard for Food Safety.

GB Health Mark GB LB 001

It is Pukka Pies Policy to not use genetically modified ingredients

## Manufacturers Details

Manufactured in the UK by:

Pukka Pies Limited

The Halfcroft

Syston

Leicester

LE7 1LD

[www.pukkapies.co.uk](http://www.pukkapies.co.uk)

**For European customers please contact:** 38 Upper mount Street, Dublin 2, D02 PR89

Signature:

Print Name: Dr Keith Cottrell

Position: Head of Technical

Date: 27/08/2024

## Safe Food

It is good practice to initially heat this product to a minimum core temperature of 75°C Pies that are served hot must be maintained at or above 65°C

RSPO certification number - BMT-RSPO-001235 .