


Frozen Baked Cocktail Steak Pasty x20

Producer Name	Prima Bakeries Ltd	
Producer Address	Wheal Rose Bakery, Scorrier, Redruth, TR16 5BX	
Technical Contact / Position	Ross Buist, Operations Director	
Product Classification	Frozen Pasties & Savouries	
Barcode Number	5060012445676	
Ingredient Declaration	<p>WHEAT Flour (Calcium, Iron, Niacin, Thiamin), Potato, Beef (13%), Onions, Swede, Pastry Margarine (Vegetable Oil - Rspo Palm & Rapeseed, Water, Salt, Emulsifier E471, Colour E160b/E100), Lard, WHEAT Flour, Salt, Skimmed MILK, EGG, Butter [MILK], Black Pepper, White Pepper.</p>	
Allergen Table	Recipe Contains?	
	Gluten from Wheat	Yes
	Gluten from Rye	<i>No</i>
	Gluten from Barley	<i>No</i>
	Gluten from Oats	<i>No</i>
	Gluten from Spelt	<i>No</i>
	Gluten from Kamut	<i>No</i>
	Milk	Yes
	Eggs	Yes
	Peanuts	<i>No</i>
	Nuts	<i>No</i>
	Soya	<i>No</i>
	Sulphur Dioxide & Sulphites	<i>No</i>
	Celery	<i>No</i>
Sesame Seeds	<i>No</i>	
Mustard	<i>No</i>	

	Lupin	<i>No</i>	
	Fish	<i>No</i>	
Nutritional Declaration (per 100g) BAKED			
Energy (KJ)	1053		
Energy (KCal)	252		
Fat (g)	12.0		
Of Which Saturates (g)	5.6		
Carbohydrates (g)	27.9		
Of Which Sugars (g)	1.5		
Protein (g)	6.9		
Salt (g)	1.4		
Product Weight (unbaked)	160g		
Storage Conditions, Temperature	Keep Frozen		
Shelf Life	9 Months		
Active from Best Before Date:	25/10/2023		
This Product is Suitable for:			
Vegetarians	No		
Vegans	No		
Baking/Heating Instructions (if applicable)	Preheat oven to 170°C, place on a greaseproof lined baking tray and bake for 20 minutes or until contents are piping hot (+80°C).		
Microbiological Standards: UNBAKED			
Parameter:	Target (<)	Max (<)	Units:
Total Viable Count	50000	100000	cfu/g
Salmonella	Not Detected	-	/25g
Listeria	Not Detected	-	/25g
Enterobacteriaceae	100	<1000	cfu/g
S. aureus	500	1000	cfu/g

Document Title: Frozen Baked Cocktail Steak Pasty x20 Specification Sheet	Issue Number & Date: 01 - 11/01/2024	
Document Path: Prima Documents\HACCP SYSTEM\Product Info\Individual Product Forms\Product Specification Sheets	Authorised by: Ross Buist – Operations Director	