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| Brand | Pampas | | |
|--------------|--------------------------|-------|--|
| Product Code | 183106 | | |
| Product Name | PAMPAS SHORTCRUST PASTRY | 2x5KG | |
| Weight | 2 x 5kg | | |
| Pack Size | 2 | | |
| Carton Size | 2x5kg | | |
| EAN | 19310047223477 | TUN | |

| Product Description | Continuous rolls of frozen cream coloured shortcrust pastry, smooth in texture without cracks or streaks. | |
|--|---|--|
| Application | | |
| Directions For Use/ Preparation Instructions | Storage and handling instructions: Before unrolling, thaw pastry for approximately 24 hours at room temperature. Rewrap any remainder for storage up to 7 days in refrigerator. | |
| | Baking Guidelines: Please refer to your recipe for specific temperatures and times. Bake in a preheated oven at 190 °C (170 °C fan forced). Baking times will vary according to use. If soft, moist fillings are used (e.g. quiche or fruit), fill the unbaked pastry cases and bake in a very hot oven 230 °C (210 °C fan forced) for the first 10 minutes of baking. As a general rule, bake products until they are golden brown in colour. Pampas recommends that this pastry is only consumed when cooked. | |
| Product Image | | |

| Ingredients | Contains soy, wheat, gluten. |
|-------------|--|
| | Wheat flour, margarine [vegetable oil, water, salt, emulsifiers (471, soy lecithin), natural flavour, natural antioxidant (307b), natural colour (160a)], water, preservatives (281, 202), food acid (330). Precautionary statement not required. |

| Nutrition | Servings per pack | 285 | | |
|--|-------------------|---------------------------------|----------------------------------|---------------------------|
| Information (for unbaked pastry) | Serving size: | 35.0g | | |
| | | Average Quantity per Serving | % Daily Intake* (per serving) | Average Quantity per 100g |
| | Energy | 560kJ | | 1590kJ |
| | Protein | 1.9g | | 5.6g |
| | Fat, total | 7.1g | | 20.3g |
| | - saturated | 4.4g | | 12.5g |
| | Carbohydrate | 14.8g | | 42.4g |
| | - sugars | <1g | | <1g |

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| Sodium | 110mg | 310mg |
| < means less than | | |
| | | |
| | | |

| Country of Origin | Made in Australia from at least 70% Australian ingredients | | | | |
|-------------------|--|-------|-----------------------------------|--|--|
| Product Status | Suitable Certified | | Certified | | |
| | Halal | Yes | Yes Certification Type: Halal | | |
| | | | Certification Authority Australia | | |
| | Kosher | No | No | | |
| | Organic | No No | | | |
| | Ovo-lacto-vegetarianYesNoLacto-vegetarianYesNoVeganYesNo | | No | | |
| | | | No | | |
| | | | No | | |
| | Gluten Free | No | No | | |
| | | | | | |
| Claims on Pack | No artificial colours or flavour Vegan friendly PAMPAS®, GOODMAN FIEL Group of Companies. | - | rade marks of the Goodman Fielder | | |

| Specifications | | Organoleptic Specifications | |
|----------------|--------------------|--------------------------------|-----------------|
| | Test/Parameter | Specification | Test Method |
| | Texture - baked | Crisp short texture | Organoleptic |
| | Appearance - baked | Golden brown | Visual |
| | | Physical Specifications | |
| | Test/Parameter | Specification | Test Method |
| | Product Dimensions | Width 343 - 347 mm | In House Method |
| | | Length 4.2m | In House Method |
| | | Thickness 3.5 - 3.8 mm | In House Method |
| | Shrinkage | Maximum 16% | SOI-T200/03-05 |
| | | Chemical Specifications | |
| | Test/Parameter | Specification | Test Method |
| | | | |
| | | Microbiological Specifications | |
| | Test/Parameter | Specification | Test Method |

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| Standard Plate Count (cfu/g) | <50,000 | AOAC 990.12 |
| Yeast and Moulds (cfu/g) | <500 | AS 5013.29 |
| Coliforms (cfu/g) | <100 | AOAC 991.14 |
| Lactobacillus (cfu/g) | <5,000 | ISO 15214 |
| Coag. Pos. Staphylococcus (cfu/g) | <100 | AS 5013.12.1 |

| Type of Date Mark | Best Before | | |
|------------------------|---|---|----------------------------------|
| Shelf Life | 547 Days | | |
| Storage | KEEP FROZEN. STORE AT OR BELOW -18 °C. ONCE THAWED DO NOT RE-FREEZI | | |
| Conditions | Once thawed, store at or belo | ow 5°C in resealable pack or bulk | container and use within 7 days. |
| Storage Temperature | at or below minus 18°C | | |
| Coding | | Unit | Shipper |
| | Location of Code | Side of Box | |
| | Coding Format | Best Before DD.MM.YY 24HR TIME | |
| | Example of Code | Best Before14.03.2014 14:45 | |
| Packaging | Packaging Format | Two 5 kg continuous rolls of short crust pastry wrapped on a cardboard core, wrapped in clear cling wrap and packaged into a cardboard corrugated shipper | |
| | Pack Size | 2 | |
| | | Unit Dimensions | Shipper Dimensions |

| Unit Dimensions | Shipper Dimensions |
|-----------------|--------------------|
| 0 | 408 |
| 0 | 284 |
| 0 | 150 |
| 2 | |
| 70 | |
| 7 | |
| | 0 0 0 2 |

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