



Product Details:	
Code:	5208
Name:	Steak Slice
State on Delivery:	Frozen:Par Baked
Description:	Rectangular shaped pastry with a steak and gravy sauce filling. Puff pastry lid & base.
Country of Origin:	Ireland
Supplier Details	
Cuisine De France Grange Castle Business Park Clondalkin Dublin 22 Ireland	Delice de France 149 Brent Road Southall Middlesex UB2 5JL

Signed by:	Position:	Date:
Gaetano Labriola	Technical Specifications Coordinator	20/3/2017

Unit Details			
Inner Barcode:	0		
Unit of Measure:	kg		
Weight Min:	0.16		
Weight Max:	0.164		
Target Weight:	0.16		
Portion Weight:	0.16		
Physical Properties	Definition (Unit of Measure)	Target	Tolerance
Weight	Kg	0.16	+/-4g
Weight as Supplied			
Weight as Consumed			
Length	N/A	135mm	+/-3mm
Height			
Width	Diameter	90mm	+/-3mm
Depth	Top to base	23mm	+/-3mm
Foreign Bodies	Bone	Absent	1 per 1000Kg
Circumference			
Diameter			
Lid	Puff Pastry (including glaze)	94g Production	+/-2g
Fill (Weight/Volume)	Meat Filling	66g Production	+/-2g
Topping Weight			
Base			
Viscosity			
Number of Slices			
Thickness of Slice			
Depth of Fat			
% Visual Lean			
Significant Component Dimensions			

Case Information:	
Case Branded:	Other, please specify
Barcode:	5,032,570,009,621.000
Gross Weight (kg):	4.97kg
Net Weight (kg):	4.80kg
Units per Case:	30
Case Length (mm):	345 i.d.
Case Breadth (mm):	195 i.d.
Case Height (mm):	137 i.d.
Pallet Information:	
Pallet Type:	Other, please specify
Pallet Length (mm):	1,200.000
Pallet Height (mm):	1,580.000
Pallet Width (mm):	1,000.000
Cases per Layer	14
Layers per Pallet:	10
Cases per Pallet:	140

Storage Conditions:	
Keep frozen - Store at -18oC or lower Once defrosted Do not refreeze. Do not store with strong smelling foodstuffs. Store in a pest free environment	

Product Shelf Life:	
Shelf life (from date of manufacture) (Days)	540 days
Shelf life Min Guar	450 days
Displayed Product	4 hours

Ingredients	
Water, WHEAT Flour [WHEAT Flour (99.6%), Calcium Carbonate, Iron, Niacin, Thiamin], Beef (23%), Vegetable Oils (Palm, Rapeseed), Onions, Thickener ((E1422) Maize Starch), Beef Stock, Tomato Paste, Seasoning [Salt, Yeast Extract, Malt Cereal Extract (BARLEY), Spice (Black Pepper), Herb (Rosemary)], Salt, Flour Treatment Agent (WHEAT Flour, (E920) L-Cysteine), Gelling Agent ((E461) Methylcellulose), Garlic, Glaze (Dextrin, Dextrose), Emulsifier ((E471) Mono and Di-Glycerides of Fatty Acids).	

Allergens	
Allergen Information For allergens, including cereals containing gluten, see ingredients in CAPITALS. May contain traces of Milk & Soya.	

Suitable for:	
Dairy intolerant, Fructose intolerant	

Finished Handling Instructions	
Cooking Guidelines will vary according to the equipment used. For best results refer to shop bake off summary chart. Best baked from frozen. Place product onto baking tray at least one inch apart and place into a pre-heated oven and bake at 190oC for 20-25 minutes until pastry is golden brown and baked through. Not suitable for microwave cooking.	

Nutritional Information		
	Average values Per 100g/ml	Average values Per 100g/ml
Energy kJ	1,279.00000	1,279.0000
Energy kcal	306	306
Fat	18.5	18.5
Saturates	9.6	9.6
Carbohydrates	27.3	27.3
of Which Sugars	1.4	1.4
Fibre	0.89	0.89
Protein	7.7	7.7
Salt	0.87	0.87

Please note the information in this attachment has been provided in good faith and while all reasonable steps have been taken to ensure the accuracy of such information, neither Cuisine de France Ltd. Nor any of its employees, officers, agents or members of its group accept or assume

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Version 1

Written by: Ken Chang

Approved by: Ken Chang

Date: 09/05/2013