

Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

2110  
30 January 2015  
03 February 2021  
202448881af043fba15be6a86848cdcc



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## FU Cheese & Onion Pasty (36 x 185g approx)

### Product Description:

Cheese & Onion Filling encased in a traditional Puff Pastry – Frozen unbaked

### General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Pies, Sausages Rolls, Savouries

**Supplier's Product Code :**  
2110  
**Supplier:** Wrights Food Group  
Weston Road  
  
Crewe  
Cheshire  
CW1 6XQ  
England  
P: 01270 504300

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	05018833021104	Outer Case Length :	370 mm
Packaging Type Description :	Case	Outer Case Width :	250 mm
Total Quantity of Inner Units in Outer Case :	36 Units	Outer Case Height :	180 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	7.04 kg
		Product Net Weight :	6.66 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	12 Cases	Pallet Height :	1.20 MTR
Quantity of Layers Per Pallet :	6 Layers	Pallet Gross Weight :	535.34 kg
Quantity of Cases Per Pallet :	72 Cases		

### Logistical Information

Shelf Life from Time of Production :	547 Days	Minimum Order Quantity :	72 Cases
Guaranteed Shelf Life on Delivery :	365 Days	Delivery Lead Time :	7 Days

### Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	18.00 g	Steel :	0.00 g
Paper/Board :	354.00 g	Other :	0.00 g

### Waste Packaging Weight - Transport Packaging

Plastic :	240.00 g	Wood Total :	28,000.00 g
Paper/Board :	436.00 g	Is Pallet Returnable? :	Yes

### Other Information

Supplier Comments :	.
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## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
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#### Additional Origin Details :

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### Inner Pack Information

Internal GTIN :	Not specified.
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Packaging Type Description :	Polythene Bag
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Variable Weight Consumer Item :	Yes
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Net Drained Weight :	Not specified.
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Inner Unit Length :	0 mm
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Inner Unit Height :	0 mm
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Inner Unit Width :	0 mm
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#### Weight/Volume :

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### Handling Information

#### Directions For Use :

Baking Guidelines:  
Bake from frozen. Place on a baking tray in a pre-heated oven at 200°C / 40210°F Gas mark 6 for approximately 25/30 minutes.  
We have given you these cooking instructions as a guide only. Ensure product is piping hot before serving.

#### Storage Instructions :

Store below -18°C. Once defrosted **DO NOT** re-freeze.  
Handle with care.

## Dietary Information

### Ingredients :

**WHEAT** Flour (Contains Calcium carbonate, Iron, Niacin, Thiamin), Water, Margarine [Palm Oil, Rapeseed Oil, Water, Salt, Emulsifier (E471), Lemon Juice, Acidity Regulator (E330)], Cheddar Cheese (**MILK**) (13%), Potatoes, Onions (3%), Glaze [Water, Modified Starch, Rapeseed Oil, **MILK** Protein, Emulsifiers (**SOYA** Lecithin, E471), Acidity Regulator (E339(ii)), Colour (E160a)], Modified Maize Starch, Cheese Powder [Cheese (**MILK**), Salt], Rehydrated Potato Flake, Salt, Dijon Mustard [ Water, **MUSTARD** Seeds, Spirit Vinegar, Salt], Yeast Extract, Stabiliser (E464), Onion Powder, White Pepper.

### Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	Yes
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) :	May Contain
Almond nuts :	May Contain
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	May Contain
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) :	No
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

### Allergen Statement :

Allergens: For allergens (including cereals containing gluten) see ingredients in **CAPITAL**  
May contain Nuts.

## Nutritional Information

Average Serving :	185.00 g or ml
Count per 100g :	Not specified.
Energy per 100 G\ML :	1,310.00 kJ
Energy per 100 G\ML :	314.00 kcal
Fat per 100 G\ML :	18.7 g
- of which Saturates per 100 G\ML :	9.65 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 :	27.3 g
- of which Sugars per 100 G\ML :	1.3 g
- of which Polyols per 100 G\ML :	Not specified.
- of which Starch per 100 G\ML :	Not specified.
Fibre per 100 G\ML :	Not specified.
Protein per 100 G\ML :	8.1 g
Salt per 100 G\ML :	0.99 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
Paper/Board :	0.00 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) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

<b>Other Accreditation :</b>	.
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	GB AX028

## Standards Testing

Do you undertake trend analysis of microbiological results? : No

Is shelf life testing undertaken? : No

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Annually	<20	100	-	
Clostridium Perfringens (cfu/g or ml)	Annually	<20	100	-	
E. Coli (cfu/g or ml)	Annually	<10	100	-	
Listeria Monocytogenes	Annually	<0	0	25g	
Salmonella	Annually	<0	0	25g	
Staphylococcus Aureus (cfu/g or ml)	Annually	<20	100	-	
Total Viable Count (TVC) (cfu/g or ml)	Annually	<10000	100000	-	

## Analytical Standards

Not available.