

# 205629S Gluten Free Shortcrust Pastry (The Pastry



Pack Size: 2KG BAG

**Details:** A gluten free shortcrust pastry so delicious that you won't be able to tell the difference from a wheat pastry. Simply add water, mix and roll to produce a dough that behaves like a proper pastry with no cracking.

## Allergen Information

#### Free from:

Cereal, Celery, Soya, Crustaceans, Eggs, Fish, Gluten, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame, Sulphur Dioxide

#### Suitable for:

Coeliacs, Vegetarians, Vegan

### Handling Information

#### Directions For Use:

- 1. Temper mix to 10-12oC C before use.
- 2. Preheat oven to 190oC, grease and lightly flour required dish.
- 3. Pour contents into a mixer with paddle/spiral. Start the mixer on a medium speed and gradually add water.

#### Storage Instructions:

STORE FROZEN AT <-18 DEGREES CELCIUS

Once defrosted, keep refrigerated <+8c and use within 28 days

## Product Ingredients

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Palm Oil, Rape Oil (Water, Citric Acid), Gram Flour, Rice flour, Potato starch, Tapioca Starch, Xanthan Gum, Salt

### Nutritional Information

#### Typical Values per 100g/ml:

Based on a reference intake of an average adult (8400kJ/2000kCal) diet

#### Energy:

506 kcal / 2104 kJ

## Fat:

35.4 g

#### of which saturates:

13 g

### Carbohydrates:

39.2 g

#### of which sugars:

0.5 g

### Fibre:

4.2 g

## Protein:

5.5 g

#### Salt:

0.9 g



All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.