



BOSCASTLE

HAND MADE PASTRIES

SUPPLIER CONTACT DETAILS	
Company Name	Boscastle Pastries and Foods
Company Address	260 Barkly St, Brunswick, Victoria
Postal Address	PO Box 775, Brunswick Lower, Victoria 3056
Phone / Fax Number	9387 5700 / 9387 7066
Contact Name	Jan Hannan
Position	Director
E-mail	jan@boscastle.com.au
Certification Status	HACCP Certification, Food Act Victoria 1984
Certification Body	SGS
Frequency	6 monthly
Certification Status	Export Approved
Certification Body	AQIS
Frequency	3 monthly

NOTES
The information contained herein, to the best of our knowledge, is correct at the time of printing. Product specifications may be changed without notice. Any recommendations are made without warranty of guarantee since the conditions of use are beyond our control. This technical specification is based on information provided to Boscastle Pastries and Foods P/L by our suppliers.

ALLERGENS PRESENT ON MANUFACTURING SITE
The above allergen listing is based on information from our suppliers, our formulations and processing systems. This product has been manufactured in a plant where soybeans & products, wheat flour, milk and milk products, egg or egg products, sesame seeds, poppy seeds, fish or fish products are processed or stored. Although our food quality and safety systems are designed to minimise the possibility of cross contamination and the unintended presence of any allergens, as a consequence of the raw materials containing allergens being stored and used in the same environment, it is not possible to give a complete guarantee that there are no traces of any undeclared allergens in this product.

PRODUCT SPECIFICATION	
Product Name	Beef Burgundy - 240 grams
Product Description	Savoury filling encased in pastry
Country of Origin	Made in Australia from local and imported ingredients
Intended Use	Human consumption
Handling	Delicate pastries - handle with care
Primary Packaging	Plastic tray for bulk, plastic wrap for individual items
Secondary Packaging	Cardboard carton
Method of preservation	Heated to minimum 75 degrees Celsius, cooled to 4 degrees Celsius within Australian standards and held at 4 degrees Celsius for fresh product and - 18 degrees Celsius for frozen product
Directions for Storage	Fresh product store at 1 to 4 degrees Celsius Frozen product store at or below - 18 degrees Celsius
Shelf life	Fresh product 7 days from delivery day. Frozen product 6 months from delivery date. To be held in an environment free from contamination and humidity.
Date Marking	Best before
GMO	Based on information from our suppliers, this product does not require labelling pursuant to Standard 1.5.2 of the FSANZ code.
Transportation	Enclosed, refrigerated vehicle to below 4 degrees Celsius

SAFETY CRITERIA	
Standard Plate Count	Less than 50,000
Yeast and Moulds per gram	Less than 100
E Coli Count per gram	Less than 3
Coagulase Positive per gram	Less than 10
Salmonella in 25 grams	Absent
Listeria SPP in 25 grams	Absent
Bacillus Cereus per gram	Less than 100
MPN Coliform per gram	Less than 3
Chemical Residues	Contaminates and residues shall not exceed limits set in Australian Food Standards Code
Metals Detection	The product will be metal detected to 2.0 mm ferrous sphere, 3.0 mm stainless steel sphere, 4.5 mm non ferrous sphere

NUTRITION INFORMATION				
Serving Size : 240 g Information based on samples tested.		Average Quantity per Serving	Average Quantity per 100g	
ENERGY		2001.6	834.0	Kj
PROTEIN		25.0	10.4	g
FAT	TOTAL	21.4	8.9	g
	SATURATED	11.5	4.8	g
	TRANS	less than 0.1	less than 0.1	g
	POLY	2.4	1.0	g
	MONO	7.4	3.1	g
CARBOHYDRATE	TOTAL	46.3	19.3	g
	SUGARS	3.1	1.3	g
SODIUM		600.0	250	mg

ALLERGENS		
Parameters	Includes (yes or no)	Comments
Cereal and cereal products containing gluten (wheat, barley, rye, oats, spelt, hybridised strains) and their products	yes	wheat flour
Peanuts & peanut products	no	
Soybeans & products	yes	
Milk & milk products	yes	
Egg or egg products		may contain
Sesame seeds & sesame seed products		may contain
Contains Poppy Seeds		may contain
Fish or fish products	no	
Mollusc or products	no	
Tree nuts or products	no	
Added Sulphites (>10ppm)	no	
Royal Jelly, Bee Pollen or Propolis	no	
Chocolate	no	

SENSITIVITIES		
Added MSG by Boscastle	no	
Corn & corn products	no	
Artificial colour in ingredients	yes	caramel IV, 102, 124
Artificial flavour in ingredients	no	
Artificial sweetener	no	
Preservative	yes	282, 202
Yeast & yeast products	no	
Spices and herb extracts	no	
Allium genus or derivatives (onion, leek, garlic etc or powders, extracts, concentrates etc)	yes	onion, garlic
Animal & animal products eg animal flesh, bone stock, animal fat, gelatine)	yes	beef, beef bone stock
Chilli	no	
Celery	yes	
Lupin	no	

WEIGHTS AND MEASURES	
Minimum Weight	240 grams
Height	4 cm
Diameter	10 cm

CUSTOMER PREPARATION
Remove product from packaging and heat core temperature to 75 degrees Celsius. Serve or store at 60 degrees Celsius.

INGREDIENTS LIST
Filling (67%) (beef, water, wine, thickener 1414, onion, beef stock (water, beef bones, beef, onion, tomato, carrot, tomato paste, celery, garlic, bayleaf, peppercorns), tomato paste, salt, oil, Whorcestershire sauce (water, molasses, dehydrated vegetables, salt, colour (caramel IV), tamarin extract, flavours), herbs, spices), shortcrust pastry (19%) (wheat flour, water, margarine (vegetable fats and oils, emulsifier (471), antioxidant (320)), pastry relaxer (milk solids, mineral salts (170, 450, 500)), salt, wheat flour, soy flour, wheat starch, emulsifier (481), dough conditioner (223)), milk powder, salt, preservative (282)), puff pastry (11%) (wheat flour, water, non hydro margarine, (vegetable oil, water, salt, emulsifier (471), flavour, acidity regulator (500, 330), canola oil, salt, preservative (202)), glaze (water, milk solids, sugar, mineral salt (450), colours (102, 124). Wheat flour for dusting.