GOODMAN FIELDER FINISHED PRODUCT SPECIFICATION

Brand	Pampas		
Product Code	31190		
Product Name	PAMPAS PUFF PASTRY 10 SHEETS 1.6KG		
Weight	1.6kg		
Pack Size	6		
Carton Size	6x1.6kg		
EAN	9310002011159	**TUN**	19310002011156

Product Description	10 frozen ready rolled puff pastry sheets. Cream coloured pastry sheets, without streaks or cracks.
Application	Almond & Blueberry Danish (Front of Pack) PREPARATION TIME: 30 minutes COOKING TIME: 30 minutes SERVES: 8 2 sheets Pampas Puff Pastry, thawed 80g butter, softened 1/3 cup (75g) caster sugar 1 egg 100g almond meal 150g frozen blueberries 1/3 cup (55g) icing sugar, sifted 3 teaspoons lemon juice 1 Preheat oven to 220˚C conventional or 200˚C fan-forced. Line a baking tray with baking paper. 2 Whisk butter and sugar in a medium bowl until light and fluffy. Whisk in eggs until combined. Stir in almond meal until combined. Place pastry on prepared tray, overlapping sheets [2cm] to form a 45cm x 24cm rectangle. Spoon almond mixture into centre, forming a 33cm x 10cm rectangle. Cut long edges into 2cm wide strips, stopping 2cm away from almond mixture. Top almond mixture with blueberries. Fold over short sides to partially cover filling. Fold back pastry strips, alternating left and right to form a braid. Bake for 30 minutes or until golden. Transfer to a wire rack to cool. 3 Meanwhile, combine icing sugar and lemon juice in a small bowl. Drizzle icing over cooled or slightly warm pastry. Stand for 5 minutes before serving. Brunch Tarts (Back of Pack) PREPARATION TIME: 25 minutes COOKING TIME: 25 minutes MAKES: 4 1 sheet Pampas Puff Pastry, thawed 2 teaspoons olive oil 2 rashers streaky bacon (50g), chopped 4 asparagus spears, trimmed, cut into 3cm pieces

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	5 eggs 2 tablespoons cream 1/2 cup (80g) corn kernels 2 tablespoons grated cheddar 1 spring onion, thinly sliced 1 Preheat oven to 220˚C conventional or 200˚C fan-forced. Lightly spray 4 holes of a ¾ cup (180ml) texas muffin tin with oil. 2 Cut sheet into 4 squares. Line prepared holes with pastry. Chill until needed. 3 Heat oil in a large frying pan over medium-high heat. Cook bacon for 2-3 minutes or until browned. Drain on paper towel. Cook asparagus in a small saucepan of boiling water for 1 minute. Drain and cool in cold water. Drain. Whisk 1 egg and cream in a large jug. Add bacon, asparagus, corn, cheese and most of onion. Season with pepper. Divide between pastry shells. Bake for 10 minutes. Break an egg into each tart shell. Top with reserved onion. Bake for another 10-12 minutes for a runny yolk or until your liking. Season and serve immediately.
Directions For Use/ Preparation Instructions	For best result, bake puff pastry in preheated oven set to 200°C (conventional) or 180°C (fan forced). To separate frozen pastry sheets - simply slide a knife between the pastry sheets. Allow pastry to thaw on a flat surface for 10-15 minutes at room temperature prior to use.
Product Image	

Ingredients	Contains gluten-containing cereal and soy **Wheat** flour, water, margarine [vegetable oil, water, salt, emulsifiers (**soy** lecithin, 471), food acid (330), antioxidant (307b), colour (160a)], salt, food acid (330). Precautionary statement not required.

Nutrition Information *(for unbaked pastry)*

Servings per pack	32		
Serving size:	50.0g		
	Average Quantity per Serving	**% Daily Intake* (per serving)**	**Average Quantity per 100g**
Energy	700kJ	8 %	1390kJ
Protein	3.1g	6 %	6.2g
Fat, total	7.9g	12 %	15.8g
- saturated	3.9g	16 %	7.8g
Carbohydrate	20.7g	7 %	41.3g
- sugars	1.3g	1 %	2.5g
Sodium	175mg	8 %	345mg

* Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.

Country of Origin	Made in Australia from at least 80% Australian ingredients

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Product Status		**Suitable**	**Certified**
	Halal	Yes	Yes *Certification Type:* Halal Certification Authority Australia
	Kosher	No	No
	Organic	No	No
	Ovo-lacto-vegetarian	Yes	No
	Lacto-vegetarian	Yes	No
	Vegan	Yes	No
	Gluten Free	No	No
Claims on Pack	Giving you more golden pastry for more deliciousness… No artificial flavour, colour or preservative.		

Specifications	**Organoleptic Specifications**		
	Test/Parameter	**Specification**	**Test Method**
	Texture - when baked	Visible Layer definition, flaky & moist texture when baked	SOI T200/03-01
	Physical Specifications		
	Test/Parameter	**Specification**	**Test Method**
	Sheet Width	245 - 249 mm	SOI- M105/03-08
	Sheet Length	243 - 247 mm	SOI- M105/03-08
	Sheet Thickness	2.6 - 2.8 mm	SOI- M105/03-08
	Lift Ratio	Minimum 5.0	SOI- T200/03-01
	Chemical Specifications		
	Test/Parameter	**Specification**	**Test Method**
	Microbiological Specifications		
	Test/Parameter	**Specification**	**Test Method**
	Standard Plate Count	<50,000 cfu/g	PCFD 04 10.05
	Yeast & Moulds	<500 cfu/g	YMFD 01 05.05
	Coliforms	<100 cfu/g	CEFD 02.05 05
	Coag +ve Staph	<100 cfu/g	STFP 03 09.06
	Lactobacillus species	<5000 cfu/g	LSCP 01 10.08

Type of Date Mark	Best Before
Shelf Life	18 Months
Storage	Store at or below -18°C. Keep Frozen. Once thawed do not re-freeze

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Conditions	Once thawed, do not refreeze.		
Storage Temperature	at or below minus 18°C		
Coding		**Unit**	**Shipper**
	Location of Code		
	Coding Format	BEST BEFORE DD.MM.YY 24 HR TIME Line	
	Example of Code	BEST BEFORE 12.12.13 12:45 R	

Packaging	**Packaging Format**	Cardboard flat pack cartons, packed in corrugated shippers.	
	Pack Size	6	
		Unit Dimensions	**Shipper Dimensions**
	Length (mm)	255	271
	Width (mm)	257	271
	Height (mm)	25	181
	Units per Shipper	6	
	Shippers per Pallet	96	
	Layers per Pallet	6	

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