

## A460 Jus Rol Shortcrust Pastry



**Pack Size:** 4x1.5kg

**Number of Portions:** 0.000

**Details:** Jus Rol Shortcrust Pastry is a delicious and convenient way to create a range of delicious sweet and savoury dishes. It is made with simple, high quality ingredients, including wheat flour, vegetable fat and salt, and is suitable for vegetarians. This pastry has a delicate, crumbly texture, and is easy to roll out and shape, making it ideal for pies, tarts and quiches. It can also be used for decorative purposes, such as lattice



**Ingredients:** WHEAT flour, vegetable oils and fats (palm, rapeseed), water, sugar, salt, emulsifier (mono- and diglycerides of fatty acids), flour treatment agent (ascorbic acid).

**Preparation:** Ensure the pastry is thoroughly defrosted before use.

1. Remove required amount of blocks from outer packaging and defrost at room temperature for at least 2½ hours before use. Alternatively, defrost overnight in a refrigerator and then stand at room temperature for at least 1 hour before use.
2. After defrosting the pastry should be cool and flexible.

### Allergen Information

**Contains:**

Gluten, Palm Oil

**Free from:**

Celery, Crustaceans, Eggs, Fish, GM, Lupin, Molluscs, Mustard, Tree Nuts, Milk, Peanuts, Sesame Seeds, Sulphur Dioxide, Soyabeans

**Suitable for:**

Vegetarians, Vegans

This PDF and its contents are copyrighted by BCP.

Please contact the BCP Telesales Team for further information should you have any queries.