

PUKKA-PIES

...don't compromise

CHILLED PRODUCTS
HOT WEATHER
EXTRA CARE!

May 2010

Pie Care Sheet – Chilled

Dear customer

May I draw your attention to the advice on this sheet to both serve our products hygienically and in the best condition for your customer to really enjoy them. In particular please do not use the microwave, heat them traditionally. Your sales will increase as a result of this special care.

If you have any specific queries please contact us directly on **Tel: 0116 264 4004**.

Assuring you of our best attention at all times.

Yours faithfully

T. D. Storer
Managing Director



Our Jumbo Sausage Rolls are also delicious cold.

Please turn over for a description of our Chilled product range.

Also see our Pie Care Sheets for Frozen Baked and Frozen Unbaked product ranges.

Heating Guidelines –

This information is only a guide and individual equipment may vary.

In a Pre-heated Fan Assisted Oven / Gas Oven

Large Pies	20 min	170°C (338°F) / Gas mark 3
Large Stand-Up Cornish Pasties	25 min	170°C (338°F) / Gas mark 3
Beef & Onion Pukka Pasties	20 min	170°C (338°F) / Gas mark 3
Potato, Cheese & Onion Pasties	15 min	170°C (338°F) / Gas mark 3
Jumbo Sausage Rolls	15 min	170°C (338°F) / Gas mark 3

In a Pre-heated Pukka Pies Pie Heater

Large Pies	1 hr 15 min	On full
Large Stand-Up Cornish Pasties	1 hr	On full
Other Pasties	45 min	On full
Jumbo Sausage Rolls	30 min	On full

- Heating times will need to be extended if the heater is full.
- For Pasties and Sausage Rolls it is advisable to use the top shelf lined with foil or greaseproof paper.
- Turn heater down when products are really hot to prevent burning or boiling out, but remember they must be kept hot to a **core temperature on or above 65°C / 149°F**.

GOOD SALES ARE DEPENDENT UPON SELLING PRODUCTS REALLY FRESH AND REALLY HOT

It is hoped that the following points may prove helpful.

- 1 The perfect temperature for product storage is 0°C to 5°C (40°F).
- 2 Products which have been kept in a refrigerator should be used quickly when taken out – remember, refrigerated goods deteriorate rapidly when they return to normal temperature. Very cold temperatures will cause condensation to occur and encourage mould growth.
- 3 Did you know that mould can develop in a refrigerator? For this reason it is a mistake to keep products too long even under refrigeration.
- 4 In England and Wales whilst it is not a legal requirement, it is good practice to initially heat these products, as quickly as possible, to a core temperature of 75°C (167°F). However in Scotland it is a legal requirement to initially heat these products to minimum core temperature of 82°C.
- 5 After initial heating products must be stored and served really hot over 65°C (149°F).
- 6 Products should never be kept hot in heaters below 65°C (149°F).
- 7 Products deteriorate very rapidly in a lukewarm temperature – you might as well stand your products in the sunshine, as heat them in a lukewarm heater – both practices are equally wrong.
- 8 It is a legal requirement to consume products **before or on** their 'Use By Date'. That date cannot be amended and products cannot be frozen to extend their shelf life.
- 9 Products should not be re-heated.
- 10 Products will quickly take up other odours and therefore must never be stored near strong smelling goods; e.g. paraffin etc.
- 11 It is not recommended to stack the products on top of each other in the heating range for 3 reasons:
 - it damages the products
 - it may not allow for thorough heating
 - the exterior of the coloured foils are not designed for direct contact with food
- 12 Please do not heat products upside down.

If you would like to test your storage temperature but don't have a thermometer we can supply one. We also have a booklet on Food Hygiene available.

Pukka-Pies Ltd. reserve the right to discontinue supplying any client who sells products in anything other than fresh condition.



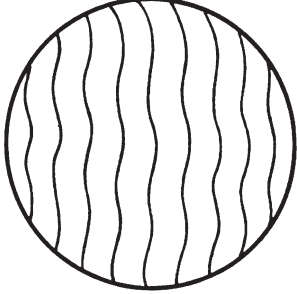
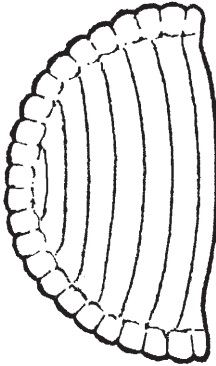
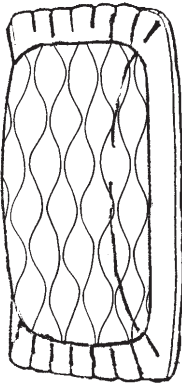

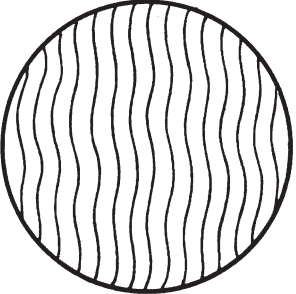
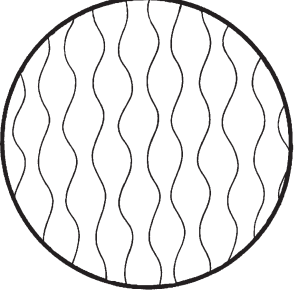
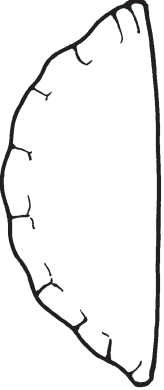
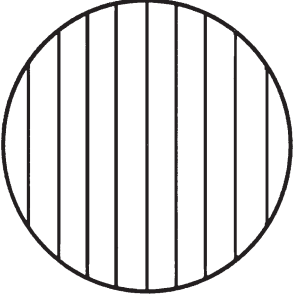
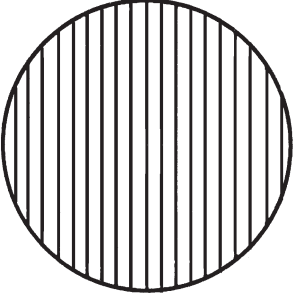
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Range of Chilled Products

...don't compromise

<p>Steak & Kidney Pies</p> <p>Silver Foil</p>  <p>Large (Round)</p>	<p>Beef & Onion Pasty</p>  <p>Lines across pasty</p>	<p>Potato, Cheese & Onion Pasty</p>  
<p>Chicken & Mushroom Pies</p> <p>Gold Foil</p>  <p>Large (Round)</p>	<p>All Steak Pies</p> <p>Black Foil</p>  <p>Large (Round)</p>	<p>Stand-Up Cornish Pasty</p>  <p>Large</p>
<p>Beef & Onion Pies</p> <p>Red Foil</p>  <p>Large (Round)</p>	<p>Potato and Meat Pie</p> <p>Brown Foil</p>  <p>Large (Round)</p>	<p>Jumbo Sausage Roll</p> 