



Frozen Baked Care Sheet

Heating Guidelines

Fan assisted oven



Pre-heat the oven to the required temperature



Keep pies in their foil container



Bake on a baking tray



*Product must reach a core temperature of 75°C



Once reached temperature store at a minimum core temperature of 65°C before serving

Large pies	50 min	190°C
Medium pies and large stand up pasties	35 min	170°C
D shaped and beef and onion pasties	30 min	170°C
Potato, cheese and onion pasties	20 min	170°C
Jumbo sausage rolls	25 min	170°C

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

Heating times will need to be increased if the pie heater is very full.

For best results heat from frozen.

*In Scotland the products must be initially heated to a core temperature of 82°C

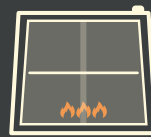
Pie heater



Turn heater onto full



Keep pies in their foil container



Once reached temperature turn the heater down to prevent burning



*Product must reach a core temperature of 75°C



Remember to keep them at a minimum core temperature of 65°C before serving



DO NOT stack pies on top of each other as this may not allow for thorough cooking

Large pies	90 min	On full
Medium pies	75 min	On full
Other pasties	60 min	On full
Jumbo sausage rolls	25 min	On full

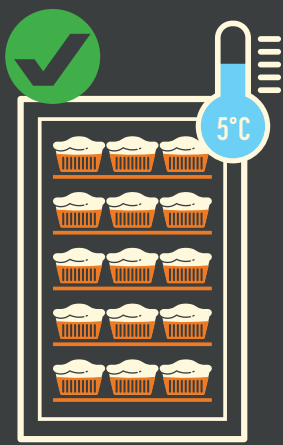


Products that have been heated up but not sold must be disposed of and not heated up again

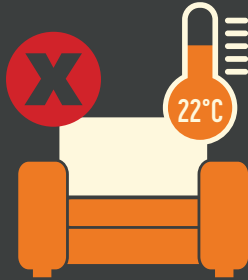


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Thawing Best Practice



Thaw for 24 hours in the fridge



Never thaw at room temperature



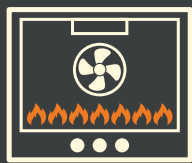
Label all product taken out of the freezer with a date it was taken out and the date it must be used by



The product must be kept re-refrigerated at all times and used within 7 days of being taken out of the freezer

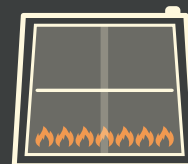


Do not refreeze any product that has been thawed



After thawing: Fan assisted oven

Large pies	20 min	190°C
Medium pies and large stand up pasties	25 min	170°C
D shaped and beef and onion pasties	20 min	170°C
Potato, cheese and onion pasties	15 min	170°C
Jumbo sausage rolls	15 min	170°C



After thawing: Pie heater

Large pies	75 min	On full
Medium pies and large stand up pasties	60 min	On full
Other pasties	45 min	On full

