

## Jus Rol Shortcrust Pastry Sheets - Information

Frozen uncooked shortcrust pastry 2 sheets

**TFS Product Code:** 032092  
**Suppliers Product Code:** I000244  
**Information Last Updated:** 03/07/2025  
**Date Produced:** 05/04/2026

### Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	421.00
Energy (kJ)	1757.00
Protein (g)	5.30
Carb (g)	41.80
Of Which Sugars (g)	1.30
Fat (g)	25.40
Of Which Saturates (g)	11.00
Fibre (g)	2.10
Salt (g)	0.61

### Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

WHEAT flour (contains calcium carbonate, iron, niacin, thiamine), vegetable oils and fats (palm, rapeseed), water, sugar, salt, emulsifier (mono- and diglycerides of fatty acids), acidity regulator (citric acid), lemon juice.

## Handling Information

### Directions for Use

Preparing your pastry: Ensure pastry is thoroughly defrosted before use. There are two pastry sheets in this pack. Defrost each sheet as required. 1. Defrosting methods: Thaw at room temperature: remove roll(s) from the carton, remove packaging and leave for 2½ hours. Alternatively, thaw overnight in your fridge then either remove from fridge and packaging at least 50 minutes before use or place on a microwaveable plate and warm in an 850W/E rated microwave (refer to users manual if other) for 10 seconds and allow to stand for 1 minute before use. 2. Unroll the pastry sheet. If your pastry starts to crack on unrolling it is still too cold and should be left to defrost longer. 3. Bake in a preheated oven at 200°C (180°C for fan assisted ovens)/Gas Mark 6, or at the temperature required in your recipe.

### Storage Instructions

KEEP FROZEN AT -18°C. DO NOT REFREEZE ONCE DEFROSTED. ONCE DEFROSTED USE WITHIN 24 HOURS.

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