

Filo Pastry Sheets (retail packs) (Jus-Rol)

Pack Size: 12 X 270G

Product Description:

Frozen, uncooked filo pastry sheets, paper thin translucent filo layers which are perfect for creating delicate tartlets and crispy pie toppings. Each 270g box contains seven filo sheets.

Brand: Jus-Rol



Ingredient Declaration: WHEAT flour, water, corn starch, humectant (glycerol), salt, preservative (potassium sorbate), flour treatment agents (L-cysteine).

Allergens:

NOT APPLICABLE	N/A
CONTAINS	Cereal, Gluten
MAY CONTAIN	Lupin, Mustard, Soya

Additional Allergen Information:

Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
		Macadamia (Queensland) nuts	No
		Pecan nuts	No
		Pistachio nuts	No
		Walnuts	No

Diet Suitability:

NOT APPLICABLE	N/A
SUITABLE FOR	Vegetarians, Vegan

Nutritional Information:

Nutrient	per 100g/ml
Energy (kJ/kcal)	283 kcal / 1200 kJ
Fat	0.9 g
of which Saturates	0.3 g
Carbohydrate	58.9 g
of which Sugars	5.9 g
Fibre	2.2 g
Protein	8.7 g
Salt	0.58 g

Directions For Use:

Ensure pastry is thoroughly defrosted before use. 1. Keep the pastry in its wrap and thaw overnight in your fridge, then stand at room temperature for 10-15 minutes

before using. Alternatively, thaw at room temperature for 1 hour 40 minutes. 2. To avoid drying out, filo pastry must always be kept wrapped before use. 3. Cook 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.

Shelf Life Once Open:

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.