

CLICK ON PRODUCT CODE TO VIEW DETAILED BAKING/ SERVING INSTRUCTIONS			APPROXIMATE RAW PASTRY SHELL/ RAW PRODUCT MEASUREMENTS				APPROXIMATE THAWING TIMES, OVEN TEMPERATURES, AND BAKING TIMES			
PRODUCT CATEGORY	CODE	DESCRIPTION	TOP DIAMETER	BASE DIAMETER	VERTICAL HEIGHT	VOLUME (LIQUID)	THAWING TIME	PRE-BAKE OVEN TEMP	FILLED SHELLS OVEN TEMP	BAKING TIME
BAKED Gluten Free Shortbread	BGFSS62	GLUTEN FREE Baked Butter Shortbread Shells 62mm	62mm	50mm	23mm	25g	30 mins		140°C	9-12 mins
Gluten Free Shortbread	GFSS62	GLUTEN FREE 100% Butter Shortbread Shells 62mm (Straight Sides)	62mm	50mm	25mm	35g	30 mins	160°C	150 - 170°C	12-14 mins
	GFSS75	GLUTEN FREE Chocolate Shortbread Shells 75mm (Straight Sides)	75mm	65mm	25mm	66g	30 mins	160°C	150 - 170°C	14-16 mins
	GFRS105E	GLUTEN FREE 100% Butter Shortbread Rectangle Fluted Shells 105mm	105mm (L)	55mm (W)	23mm	74g	30 mins	160°C	150 - 170°C	16-18 mins
BAKED Shortbread Shells	BSS62	Baked 100% Butter Sweet Shortbread Shells 62mm	62mm	50mm	21mm	25g	30 mins		140°C	9 -12 mins
Butter Shortbread	SSP40	100% Butter Sweet Shortbread Shells 40mm	40mm	31mm	18mm	12g	30 mins	160°C	150 - 170°C	8-12 mins
	SSQ50	100% Butter Square Sweet Shortbread Shells 50mm	50mm	43mm	30mm	42g	30 mins	160°C	150 - 170°C	10-12 mins
	SSP62S	100% Butter Sweet Shortbread Shells 62mm	62mm	43mm	19mm	25g	30 mins	160°C	150 - 170°C	10-12 mins
	SSS62	100% Butter Sweet Shortbread Shells 62mm (Straight Sides)	62mm	50mm	25mm	35g	30 mins	160°C	150 - 170°C	10-12 mins
	SS72L	100% Butter Sweet Shortbread Shells 72mm	72mm	43mm	22mm	36g	30 mins	160°C	150 - 170°C	10-12 mins
	SS72S	100% Butter Sweet Shortbread Shells 72mm	72mm	43mm	22mm	36g	30 mins	160°C	150 - 170°C	10-12 mins
	SSS75	100% Butter Sweet Shortbread Shells 75mm (Straight Sides)	75mm	65mm	25mm	66g	30 mins	160°C	150 - 170°C	12-16 mins
	SSS85	100% Butter Sweet Shortbread Shells 85mm (Straight Sides)	85mm	80mm	24mm	73g	30 mins	160°C	150 - 170°C	12-16 mins
	SSS90	100% Butter Sweet Shortbread Shells 90mm (Straight Sides)	90mm	80mm	23mm	78g	30 mins	160°C	150 - 170°C	12-16 mins
	SS92	100% Butter Sweet Shortbread Shells 92mm	92mm	62mm	24mm	74g	30 mins	160°C	150 - 170°C	12-16 mins
	SS102L	100% Butter Sweet Shortbread Shells 102mm	102mm	61mm	27mm	100g	30 mins	160°C	150 - 170°C	14-16 mins
	SS102S	100% Butter Sweet Shortbread Shells 102mm	102mm	61mm	27mm	100g	30 mins	160°C	150 - 170°C	14-16 mins
	RSS105F	100% Butter Sweet Shortbread Rectangle Fluted Shells 105mm	105mm (L)	55mm (W)	23mm	74g	30 mins	160°C	150 - 170°C	12-16 mins
	SSS190	100% Butter Sweet Shortbread Shells 190mm	190mm	180mm	35mm	550g	30 mins	160°C	150 - 170°C	20-25 mins
	SS243	100% Butter Sweet Shortbread Shells 243mm	243mm	210mm	39mm	1050g	30 mins	160°C	150 - 170°C	25-30 mins
	SSS260	100% Butter Sweet Shortbread Shells 260mm	260mm	250mm	24mm	790g	30 mins	160°C	150 - 170°C	25-30 mins
SBSH	100% Butter Sweet Shortbread Sheets (450mm x 400mm x 3mm)	450mm (L)	400mm (W)	3mm		30 mins		160°C	As per application	
Chocolate Shortbread	SSCH75	Chocolate Shortbread Shells 75mm (Straight Sides)	75mm	65mm	25mm	66g	30 mins	160°C	150 - 170°C	12-16 mins
	SSCH85	Chocolate Shortbread Shells 85mm (Straight Sides)	85mm	80mm	24mm	73g	30 mins	160°C	150 - 170°C	12-16 mins

CLICK ON PRODUCT CODE TO VIEW DETAILED BAKING/ SERVING INSTRUCTIONS			APPROXIMATE RAW PASTRY SHELL/ RAW PRODUCT MEASUREMENTS				APPROXIMATE THAWING TIMES, OVEN TEMPERATURES, AND BAKING TIMES			
PRODUCT CATEGORY	CODE	DESCRIPTION	TOP DIAMETER	BASE DIAMETER	VERTICAL HEIGHT	VOLUME (LIQUID)	THAWING TIME	PRE-BAKE OVEN TEMP	FILLED SHELLS OVEN TEMP	BAKING TIME
RB BAKED Shortbread	BSS40	Baked Butter Sweet Shortbread Shells 40mm	40mm	40mm	18mm	13g	30 mins		140°C	7-12 mins
	BSS46	Baked Butter Sweet Shortbread Shells 46mm	46mm	46mm	18mm	15g	30 mins		140°C	7-12 mins
	BSS56	Baked Butter Sweet Shortbread Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	BSS80	Baked Butter Sweet Shortbread Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
	BSSR97	Baked Butter Sweet Shortbread Rectangle Shells 97mm	97mm (L)	36mm (W)	18mm	29g	30 mins		140°C	12-15 mins
RB BAKED Chocolate Shortbread	BCH46	Baked Chocolate Shortbread Shells 46mm	46mm	46mm	18mm	15g	30 mins		140°C	7-12 mins
	BCH56	Baked Chocolate Shortbread Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	BCH80	Baked Chocolate Shortbread Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
	BCHR97	Baked Chocolate Shortbread Rectangle Shells 97mm	97mm (L)	36mm (W)	18mm	29g	30 mins		140°C	12-15 mins
RB BAKED Gluten Free Shortbread	BGFCH40	Baked GLUTEN FREE Chocolate Shortbread Shells 40mm	40mm	40mm	18mm	13g	30 mins		140°C	7-12 mins
	BGFBS40	Baked GLUTEN FREE Butter Shortbread Shells 40mm	40mm	40mm	18mm	13g	30 mins		140°C	7-12 mins
	BGFCH56	Baked GLUTEN FREE Chocolate Shortbread Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	BGFBS56	Baked GLUTEN FREE Butter Shortbread Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	BGFCH80	Baked GLUTEN FREE Chocolate Shortbread Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
	BGFBS80	Baked GLUTEN FREE Butter Shortbread Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
BAKED Savoury Shells	BPBSQ42	Baked Savoury Square Shells 42mm	42mm	35mm	18mm	10g	30 mins		140°C	9-12 mins
Savoury	PBSQ50	Savoury Square Tartlet Shells 50mm	50mm	43mm	30mm	42g	30 mins	160°C	150 - 170°C	12-16 mins
	PBS62	Savoury Pie Shells 62mm (Straight Sided)	62mm	50mm	25mm	35g	30 mins		180 - 200°C	12-16 mins
	PBS75	Savoury Pie Shells 75mm (Straight Sided)	75mm	65mm	25mm	66g	30 mins		180 - 200°C	14-16 mins
	PBS90	Savoury Pie Shells 90mm (Straight Sided)	90mm	81mm	23mm	80g	30 mins		180 - 200°C	14-16 mins
	PB99	Savoury Pie Shells 99mm	99mm	76mm	31mm	140g	30 mins		210 - 215°C	18-20 mins
	PB102	Savoury Pie Shells 102mm	102mm	64mm	26mm	100g	30 mins		210 - 215°C	18-20 mins
	PBTSQ105	Savoury Square Pie Shells 105mm - with matching Puff Pie Tops	105mm	80mm	30mm	135g	30 mins		210 - 215°C	18-20 mins
	QS120F	Quiche Fluted Shells 120mm	120mm	112mm	20mm	110g	30 mins		180 - 200°C	18-20 mins
	PBTD	Savoury Pie Shells 125mm - with matching Puff Pie Tops	125mm	78mm	48mm	240g	30 mins		210 - 215°C	18-20 mins
	PBOT	Savoury Oval Pie Shells 130mm - with matching Puff Pie Tops	130mm	85mm	28mm	120g	30 mins		210 - 215°C	18-20 mins
	PBL170	Savoury Long Pie Shells 170mm	170mm (L)	67mm (W)	24mm	90g	30 mins		210 - 215°C	18-20 mins
	PBS190	Savoury Pie Shells 190mm	190mm	180mm	35mm	550g	30 mins		210 - 215°C	20-25 mins
	PB209	Savoury Pie Shells 209mm	209mm	175mm	21mm	450g	30 mins		210 - 215°C	20-25 mins

CLICK ON PRODUCT CODE TO VIEW DETAILED BAKING/ SERVING INSTRUCTIONS			APPROXIMATE RAW PASTRY SHELL/ RAW PRODUCT MEASUREMENTS				APPROXIMATE THAWING TIMES, OVEN TEMPERATURES, AND BAKING TIMES			
PRODUCT CATEGORY	CODE	DESCRIPTION	TOP DIAMETER	BASE DIAMETER	VERTICAL HEIGHT	VOLUME (LIQUID)	THAWING TIME	PRE-BAKE OVEN TEMP	FILLED SHELLS OVEN TEMP	BAKING TIME
Gluten Free Savoury	GFQSQ50	GLUTEN FREE Savoury Square Tartlet Shells 50mm	50mm	43mm	30mm	42g	30 mins	160°C	150 - 170°C	14-16 mins
	GFPB99	GLUTEN FREE Savoury Pie Shells 99mm	99mm	76mm	31mm	140g	30 mins		190 - 200°C	17-20 mins
	GFPBT99	GLUTEN FREE Savoury Pie Shells 99mm - with matching Puff Pie Tops	99mm	76mm	31mm	140g	30 mins		200 - 210°C	17-20 mins
	GFRQ105F	GLUTEN FREE Savoury Rectangle Fluted Shells 105mm	105mm (L)	55mm (W)	23mm	74g	30 mins		150 - 170°C	18-20 mins
	GFPBT209	GLUTEN FREE Savoury Pie Shells 209mm - with matching Puff Pie Tops	209mm	175mm	21mm	450g	30 mins		200 - 215°C	20-24 mins
RB BAKED Savoury	BQ32	Baked Savoury Shells 32mm	32mm	32mm	18mm	6g	30 mins		140°C	7-12 mins
	BQ40	Baked Savoury Shells 40mm	40mm	40mm	18mm	13g	30 mins		140°C	7-12 mins
	BQ46	Baked Savoury Shells 46mm	46mm	46mm	18mm	15g	30 mins		140°C	7-12 mins
	BQR52	Baked Savoury Rectangle Shells 52mm	52mm (L)	23mm (W)	18mm	19g	30 mins		140°C	7-12 mins
	BQ56	Baked Savoury Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	BQ80	Baked Savoury Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
RB BAKED Gluten Free Savoury	BGFQ40	Baked GLUTEN FREE Savoury Shells 40mm	40mm	40mm	18mm	13g	30 mins		140°C	7-12 mins
	BGFQR52	Baked GLUTEN FREE Savoury Rectangle Shells 52mm	52mm (L)	23mm (W)	18mm	19g	30 mins		140°C	7-12 mins
	BGFQ56	Baked GLUTEN FREE Savoury Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	BGFQ80	Baked GLUTEN FREE Savoury Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
Vegan Savoury	VPBT99	VEGAN Savoury Pie Shells 99mm - with matching Puff Pie Tops	99mm	76mm	31mm	140g	30 mins		200 - 210°C	18-20 mins
Vegan & Gluten Free Savoury	VGFPBT99	VEGAN & GLUTEN FREE Savoury Pie Shells 99mm - with matching Puff Pie Tops	99mm	76mm	31mm	140g	30 mins		200 - 210°C	18-20 mins
Quiche	QSP40	Quiche Shells 40mm	40mm	31mm	18mm	12g	30 mins	150°C	150-170°C	8-10 mins
	QSP62L	Quiche Shells 62mm	62mm	45mm	19mm	25g	30 mins	150°C	150-170°C	10-12 mins
	QSP62S	Quiche Shells 62mm	62mm	45mm	19mm	25g	30 mins	150°C	150-170°C	10-12 mins
	QSS62	Quiche Shells 62mm (Straight Sides)	62mm	50mm	25mm	35g	30 mins	150°C	150-170°C	10-12 mins
	QSS75	Quiche Shells 75mm (Straight Sides)	75mm	65mm	25mm	66g	30 mins	150°C	170°C	12-14 mins
	QSS90	Quiche Shells 90mm (Straight Sides)	90mm	80mm	23mm	80g	30 mins	150°C	170°C	12-14 mins
	QS99	Quiche Shells 99mm	99mm	76mm	31mm	140g	30 mins		170°C	14-16 mins
	QS102	Quiche Shells 102mm	102mm	64mm	26mm	100g	30 mins		170°C	14-16 mins
	QS243	Quiche Shells 243mm	243mm	210mm	40mm	1050g	30 mins		170°C	35-45 mins
QD285	Quiche Disks 285mm	285mm			1050g	30 mins		170°C	35-45 mins	

CLICK ON PRODUCT CODE TO VIEW DETAILED BAKING/ SERVING INSTRUCTIONS			APPROXIMATE RAW PRODUCT MEASUREMENTS				APPROXIMATE THAWING TIMES, OVEN TEMPERATURES, AND BAKING TIMES			
PRODUCT CATEGORY	CODE	DESCRIPTION	TOP DIAMETER	BASE DIAMETER	VERTICAL HEIGHT	PRODUCT WEIGHT	THAWING TIME	PRE-BAKE OVEN TEMP	FILLED SHELLS OVEN TEMP	BAKING TIME
Puff Pastry	P10	Puff Roll 10kg (7m. x 460mm x 2.75mm)	7m (L)	460mm (W)	2.75mm	10kg	Thaw at 4°C for 24hrs		200 - 210°C	As per application
	PT62	Puff Pie Tops 62mm	62mm			10g	30 mins		210 - 215°C	10-12 mins
	PT120	Puff Pie Tops 120mm	120mm			30g	30 mins		210 - 215°C	18-20 mins
	PTL170	Puff Pie Tops Long 170mm	170mm			32g	30 mins		210 - 215°C	18-20 mins
	PU170	Pasties Unfilled 170mm	170mm			80g	15 mins		200 - 210°C	12-15 mins
	PT230S	Puff Pie Tops 230mm	230mm			110g	30 mins		210 - 215°C	20-25 mins
	PSH	Puff Pastry Sheets (445mm x 445mm x 2.75mm)	445mm (L)	445mm (W)	2.75mm	650g	15 mins		200 - 210°C	As per application
Vegan & Gluten Free Puff Pastry	VGFP5	VEGAN & GLUTEN FREE Puff Roll 5kg (4.7m. x 360mm x 2.75mm)	4.7m (L)	360mm (W)	2.75mm	5kg	Thaw at 4°C for 24hrs		200°C	As per application
Butter Puff Pastry	BP10	Butter Puff Roll 10kg (7m. x 460mm x 2.75mm)	7m (L)	460mm (W)	2.75mm	10kg	Thaw at 4°C for 24hrs		200 - 210°C	As per application
	AT150	Butter Puff Sweet Apple Turnovers Unfilled 150mm	150mm			70g	15 mins		200°C	12-15 mins
Finger Food	SFTS	Spinach & Feta Triangles (Small) 125mm	125mm			40g	30 mins		200°C	12-14 mins
Vegan & Gluten Free Gourmet Roll	VGFR125	VEGAN & GLUTEN FREE Gourmet Rolls 125mm	125mm			140g	30 mins		200 - 210°C	15-17 mins
Pasties & Sausage Rolls	AP170	Armadillo Pasties (Beef & Vegetable) 170mm	170mm			170g	60 mins		200-210°C	15-17 mins
	SF150	Spinach & Feta Rolls 150mm	150mm			160g	60 mins		200 - 210°C	18-20 mins
	SR150	Aussie Sausage Rolls 150mm	150mm			160g	60 mins		200 - 210°C	18-20 mins
	SR150FP	Flaky Pastry Sausage Rolls 150mm	150mm			160g	60 mins		200 - 210°C	18-20 mins
	VAP150	Vegetarian Armadillo Pasties 150mm	150mm			150g	60 mins		200-210°C	15-17 mins
Gluten Free Sausage Roll	GFSR150	GLUTEN FREE Beef Sausage Rolls 150mm	150mm			160g	60 mins		200°C	18-20 mins
Sweet Filled Butter Puff Pastry	SLAC	Sweet Lattice Apple & Custard 120mm	120mm			100g	20 mins		200°C	15-17 mins
RB Baked Handcrafted	BCHFCM80	Handcrafted Chocolate Mousse Tarts 80mm	80mm	80mm	40mm	105g	Thaw to 2°C (approximately 20 mins) then serve			
	BSFLM80	Handcrafted Lemon Meringue Tarts 80mm	80mm	80mm	36mm	110g	Thaw to 2°C (approximately 20 mins) then serve			
Choux Pastry	EUP	European Profiterole Pack - 6 different flavours	40mm			28g	Thaw to 2°C (approximately 20 mins) then serve			
	ME	Mini Eclairs - Cream Filled, Chocolate Topped	75mm			19g	Thaw to 2°C (approximately 20 mins) then serve			
	PCR	Chocolate Royale - Chocolate Ganache	40mm			28g	Thaw to 2°C (approximately 20 mins) then serve			
	PCTC	Bavarian Custard, Chocolate Topped Profiteroles	40mm			34g	Thaw to 2°C (approximately 20 mins) then serve			
	PE	Petite Eclairs - Cream Filled, Chocolate Topped	50mm			15g	Thaw to 2°C (approximately 20 mins) then serve			
	PPC	Patisserie Cream Profiteroles	40mm			24g	Thaw to 2°C (approximately 20 mins) then serve			
	PRU	Unfilled Small Profiteroles	40mm			6g	Remove profiteroles from carton - fill, top, and serve			
	ULE	Unfilled Large Éclair	160mm		45mm	21g	Remove eclairs from carton - fill, top, and serve			
	UPB	Unfilled Paris Brest	90mm		25mm	22g	Remove Paris Brest from carton - fill, top, and serve			
	VPP	Variety Profiterole Pack - 6 different flavours	40mm			28g	Thaw to 2°C (approximately 20 mins) then serve			
Gluten Free Choux Pastry	GFPCCT	GLUTEN FREE Profiteroles - Patisserie Cream filled, Chocolate Ganache Topped	40mm			31g	Thaw to 2°C (approximately 20 mins) then serve			