

<a href="#">CLICK ON PRODUCT CODE TO VIEW DETAILED BAKING/ SERVING INSTRUCTIONS</a>			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
<b>BAKED Gluten Free Shortbread</b>	<a href="#">BGFSS62</a>	GLUTEN FREE Baked Butter Shortbread Shells 62mm	62mm	50mm	23mm	25g	30 mins		140°C	9-12 mins
<b>Gluten Free Shortbread</b>	<a href="#">GFSS62</a>	GLUTEN FREE 100% Butter Shortbread Shells 62mm (Straight Sides)	62mm	50mm	25mm	35g	30 mins	160°C	150 - 170°C	12-14 mins
	<a href="#">GFSS75</a>	GLUTEN FREE Chocolate Shortbread Shells 75mm (Straight Sides)	75mm	65mm	25mm	66g	30 mins	160°C	150 - 170°C	14-16 mins
	<a href="#">GFRS105E</a>	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
<b>BAKED Shortbread Shells</b>	<a href="#">BSS62</a>	Baked 100% Butter Sweet Shortbread Shells 62mm	62mm	50mm	21mm	25g	30 mins		140°C	9 -12 mins
<b>Butter Shortbread</b>	<a href="#">SSP40</a>	100% Butter Sweet Shortbread Shells 40mm	40mm	31mm	18mm	12g	30 mins	160°C	150 - 170°C	8-12 mins
	<a href="#">SSQ50</a>	100% Butter Square Sweet Shortbread Shells 50mm	50mm	43mm	30mm	42g	30 mins	160°C	150 - 170°C	10-12 mins
	<a href="#">SSP62S</a>	100% Butter Sweet Shortbread Shells 62mm	62mm	43mm	19mm	25g	30 mins	160°C	150 - 170°C	10-12 mins
	<a href="#">SSS62</a>	100% Butter Sweet Shortbread Shells 62mm (Straight Sides)	62mm	50mm	25mm	35g	30 mins	160°C	150 - 170°C	10-12 mins
	<a href="#">SS72L</a>	100% Butter Sweet Shortbread Shells 72mm	72mm	43mm	22mm	36g	30 mins	160°C	150 - 170°C	10-12 mins
	<a href="#">SS72S</a>	100% Butter Sweet Shortbread Shells 72mm	72mm	43mm	22mm	36g	30 mins	160°C	150 - 170°C	10-12 mins
	<a href="#">SSS75</a>	100% Butter Sweet Shortbread Shells 75mm (Straight Sides)	75mm	65mm	25mm	66g	30 mins	160°C	150 - 170°C	12-16 mins
	<a href="#">SSS85</a>	100% Butter Sweet Shortbread Shells 85mm (Straight Sides)	85mm	80mm	24mm	73g	30 mins	160°C	150 - 170°C	12-16 mins
	<a href="#">SSS90</a>	100% Butter Sweet Shortbread Shells 90mm (Straight Sides)	90mm	80mm	23mm	78g	30 mins	160°C	150 - 170°C	12-16 mins
	<a href="#">SS92</a>	100% Butter Sweet Shortbread Shells 92mm	92mm	62mm	24mm	74g	30 mins	160°C	150 - 170°C	12-16 mins
	<a href="#">SS102L</a>	100% Butter Sweet Shortbread Shells 102mm	102mm	61mm	27mm	100g	30 mins	160°C	150 - 170°C	14-16 mins
	<a href="#">SS102S</a>	100% Butter Sweet Shortbread Shells 102mm	102mm	61mm	27mm	100g	30 mins	160°C	150 - 170°C	14-16 mins
	<a href="#">RSS105F</a>	100% Butter Sweet Shortbread Rectangle Fluted Shells 105mm	105mm (L)	55mm (W)	23mm	74g	30 mins	160°C	150 - 170°C	12-16 mins
	<a href="#">SSS190</a>	100% Butter Sweet Shortbread Shells 190mm	190mm	180mm	35mm	550g	30 mins	160°C	150 - 170°C	20-25 mins
	<a href="#">SS243</a>	100% Butter Sweet Shortbread Shells 243mm	243mm	210mm	39mm	1050g	30 mins	160°C	150 - 170°C	25-30 mins
	<a href="#">SSS260</a>	100% Butter Sweet Shortbread Shells 260mm	260mm	250mm	24mm	790g	30 mins	160°C	150 - 170°C	25-30 mins
<a href="#">SBSH</a>		100% Butter Sweet Shortbread Sheets (450mm x 400mm x 3mm)	450mm (L)	400mm (W)	3mm		30 mins		160°C	As per application
<b>Chocolate Shortbread</b>	<a href="#">SSCH75</a>	Chocolate Shortbread Shells 75mm (Straight Sides)	75mm	65mm	25mm	66g	30 mins	160°C	150 - 170°C	12-16 mins
	<a href="#">SSCH85</a>	Chocolate Shortbread Shells 85mm (Straight Sides)	85mm	80mm	24mm	73g	30 mins	160°C	150 - 170°C	12-16 mins

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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	<a href="#">BSS40</a>	Baked Butter Sweet Shortbread Shells 40mm	40mm	40mm	18mm	13g	30 mins		140°C	7-12 mins
	<a href="#">BSS46</a>	Baked Butter Sweet Shortbread Shells 46mm	46mm	46mm	18mm	15g	30 mins		140°C	7-12 mins
	<a href="#">BSS56</a>	Baked Butter Sweet Shortbread Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	<a href="#">BSS80</a>	Baked Butter Sweet Shortbread Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
	<a href="#">BSSR97</a>	Baked Butter Sweet Shortbread Rectangle Shells 97mm	97mm (L)	36mm (W)	18mm	29g	30 mins		140°C	12-15 mins
RB BAKED Chocolate Shortbread	<a href="#">BCH46</a>	Baked Chocolate Shortbread Shells 46mm	46mm	46mm	18mm	15g	30 mins		140°C	7-12 mins
	<a href="#">BCH56</a>	Baked Chocolate Shortbread Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	<a href="#">BCH80</a>	Baked Chocolate Shortbread Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
	<a href="#">BCHR97</a>	Baked Chocolate Shortbread Rectangle Shells 97mm	97mm (L)	36mm (W)	18mm	29g	30 mins		140°C	12-15 mins
RB BAKED Gluten Free Shortbread	<a href="#">BGFCH40</a>	Baked GLUTEN FREE Chocolate Shortbread Shells 40mm	40mm	40mm	18mm	13g	30 mins		140°C	7-12 mins
	<a href="#">BGFSA40</a>	Baked GLUTEN FREE Butter Shortbread Shells 40mm	40mm	40mm	18mm	13g	30 mins		140°C	7-12 mins
	<a href="#">BGFCH56</a>	Baked GLUTEN FREE Chocolate Shortbread Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	<a href="#">BGFSA56</a>	Baked GLUTEN FREE Butter Shortbread Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	<a href="#">BGFCH80</a>	Baked GLUTEN FREE Chocolate Shortbread Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
	<a href="#">BGFSA80</a>	Baked GLUTEN FREE Butter Shortbread Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
RB BAKED Vegan & Gluten Free Shortbread	<a href="#">BVGFS46</a>	Baked VEGAN & GLUTEN FREE Shortbread Shells 46mm	46mm	46mm	18mm	15g	30 mins		140°C	7-12 mins
	<a href="#">BVGFS80</a>	Baked VEGAN & GLUTEN FREE Shortbread Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
BAKED Savoury Shells	<a href="#">BPBSQ42</a>	Baked Savoury Square Shells 42mm	42mm	35mm	18mm	10g	30 mins		140°C	9-12 mins
Savoury	<a href="#">PBSQ50</a>	Savoury Square Tartlet Shells 50mm	50mm	43mm	30mm	42g	30 mins	160°C	150 - 170°C	12-16 mins
	<a href="#">PBS62</a>	Savoury Pie Shells 62mm (Straight Sided)	62mm	50mm	25mm	35g	30 mins		180 - 200°C	12-16 mins
	<a href="#">PBS75</a>	Savoury Pie Shells 75mm (Straight Sided)	75mm	65mm	25mm	66g	30 mins		180 - 200°C	14-16 mins
	<a href="#">PBS90</a>	Savoury Pie Shells 90mm (Straight Sided)	90mm	81mm	23mm	80g	30 mins		180 - 200°C	14-16 mins
	<a href="#">PB99</a>	Savoury Pie Shells 99mm	99mm	76mm	31mm	140g	30 mins		210 - 215°C	18-20 mins
	<a href="#">PB102</a>	Savoury Pie Shells 102mm	102mm	64mm	26mm	100g	30 mins		210 - 215°C	18-20 mins
	<a href="#">PBTSQ105</a>	Savoury Square Pie Shells 105mm - with matching Puff Pie Tops	105mm	80mm	30mm	135g	30 mins		210 - 215°C	18-20 mins
	<a href="#">QS120F</a>	Quiche Fluted Shells 120mm	120mm	112mm	20mm	110g	30 mins		180 - 200°C	18-20 mins
	<a href="#">PBTD</a>	Savoury Pie Shells 125mm - with matching Puff Pie Tops	125mm	78mm	48mm	240g	30 mins		210 - 215°C	18-20 mins
	<a href="#">PBOT</a>	Savoury Oval Pie Shells 130mm - with matching Puff Pie Tops	130mm	85mm	28mm	120g	30 mins		210 - 215°C	18-20 mins
	<a href="#">PBL170</a>	Savoury Long Pie Shells 170mm	170mm (L)	67mm (W)	24mm	90g	30 mins		210 - 215°C	18-20 mins
	<a href="#">PBS190</a>	Savoury Pie Shells 190mm	190mm	180mm	35mm	550g	30 mins		210 - 215°C	20-25 mins
	<a href="#">PB209</a>	Savoury Pie Shells 209mm	209mm	175mm	21mm	450g	30 mins		210 - 215°C	20-25 mins

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Gluten Free Savoury	<a href="#">GFQSQ50</a>	GLUTEN FREE Savoury Square Tartlet Shells 50mm	50mm	43mm	30mm	42g	30 mins	160°C	150 - 170°C	14-16 mins
	<a href="#">GFPB99</a>	GLUTEN FREE Savoury Pie Shells 99mm	99mm	76mm	31mm	140g	30 mins		190 - 200°C	17-20 mins
	<a href="#">GFPBT99</a>	GLUTEN FREE Savoury Pie Shells 99mm - with matching Puff Pie Tops	99mm	76mm	31mm	140g	30 mins		200 - 210°C	17-20 mins
	<a href="#">GFRQ105F</a>	GLUTEN FREE Savoury Rectangle Fluted Shells 105mm	105mm (L)	55mm (W)	23mm	74g	30 mins		150 - 170°C	18-20 mins
	<a href="#">GFPBT209</a>	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	<a href="#">BQ32</a>	Baked Savoury Shells 32mm	32mm	32mm	18mm	6g	30 mins		140°C	7-12 mins
	<a href="#">BQ40</a>	Baked Savoury Shells 40mm	40mm	40mm	18mm	13g	30 mins		140°C	7-12 mins
	<a href="#">BQ46</a>	Baked Savoury Shells 46mm	46mm	46mm	18mm	15g	30 mins		140°C	7-12 mins
	<a href="#">BQR52</a>	Baked Savoury Rectangle Shells 52mm	52mm (L)	23mm (W)	18mm	19g	30 mins		140°C	7-12 mins
	<a href="#">BQ56</a>	Baked Savoury Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	<a href="#">BQ80</a>	Baked Savoury Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
RB BAKED Gluten Free Savoury	<a href="#">BGFQ40</a>	Baked GLUTEN FREE Savoury Shells 40mm	40mm	40mm	18mm	13g	30 mins		140°C	7-12 mins
	<a href="#">BGFQR52</a>	Baked GLUTEN FREE Savoury Rectangle Shells 52mm	52mm (L)	23mm (W)	18mm	19g	30 mins		140°C	7-12 mins
	<a href="#">BGFQ56</a>	Baked GLUTEN FREE Savoury Shells 56mm	56mm	56mm	18mm	23g	30 mins		140°C	10-14 mins
	<a href="#">BGFQ80</a>	Baked GLUTEN FREE Savoury Shells 80mm	80mm	80mm	18mm	41g	30 mins		140°C	12-15 mins
RB BAKED Vegan & Gluten Free Savoury	<a href="#">BVGFQ46</a>	Baked VEGAN & GLUTEN FREE Savoury Shells 46mm	46mm	46mm	18mm	15g	30 mins		140°C	7-12 mins
Vegan Savoury	<a href="#">VPBT99</a>	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	<a href="#">VGFPBT99</a>	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	<a href="#">QSP40</a>	Quiche Shells 40mm	40mm	31mm	18mm	12g	30 mins	150°C	150-170°C	8-10 mins
	<a href="#">QSP62L</a>	Quiche Shells 62mm	62mm	45mm	19mm	25g	30 mins	150°C	150-170°C	10-12 mins
	<a href="#">QSP62S</a>	Quiche Shells 62mm	62mm	45mm	19mm	25g	30 mins	150°C	150-170°C	10-12 mins
	<a href="#">QSS62</a>	Quiche Shells 62mm (Straight Sides)	62mm	50mm	25mm	35g	30 mins	150°C	150-170°C	10-12 mins
	<a href="#">QSS75</a>	Quiche Shells 75mm (Straight Sides)	75mm	65mm	25mm	66g	30 mins	150°C	170°C	12-14 mins
	<a href="#">QSS90</a>	Quiche Shells 90mm (Straight Sides)	90mm	80mm	23mm	80g	30 mins	150°C	170°C	12-14 mins
	<a href="#">QS99</a>	Quiche Shells 99mm	99mm	76mm	31mm	140g	30 mins		170°C	14-16 mins
	<a href="#">QS102</a>	Quiche Shells 102mm	102mm	64mm	26mm	100g	30 mins		170°C	14-16 mins
	<a href="#">QS243</a>	Quiche Shells 243mm	243mm	210mm	40mm	1050g	30 mins		170°C	35-45 mins
<a href="#">QD285</a>	Quiche Disks 285mm	285mm			1050g	30 mins		170°C	35-45 mins	

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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	<a href="#">P10</a>	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
	<a href="#">PT62</a>	Puff Pie Tops 62mm	62mm			10g	30 mins		210 - 215°C	10-12 mins
	<a href="#">PT120</a>	Puff Pie Tops 120mm	120mm			30g	30 mins		210 - 215°C	18-20 mins
	<a href="#">PTL170</a>	Puff Pie Tops Long 170mm	170mm			32g	30 mins		210 - 215°C	18-20 mins
	<a href="#">PU170</a>	Pasties Unfilled 170mm	170mm			80g	15 mins		200 - 210°C	12-15 mins
	<a href="#">PT230S</a>	Puff Pie Tops 230mm	230mm			110g	30 mins		210 - 215°C	20-25 mins
	<a href="#">PSH</a>	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	<a href="#">VGFP5</a>	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	<a href="#">BP10</a>	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
	<a href="#">AT150</a>	Butter Puff Sweet Apple Turnovers Unfilled 150mm	150mm			70g	15 mins		200°C	12-15 mins
Finger Food	<a href="#">SFTS</a>	Spinach & Feta Triangles (Small) 125mm	125mm			40g	30 mins		200°C	12-14 mins
Vegan & Gluten Free Gourmet Roll	<a href="#">VGFR125</a>	VEGAN & GLUTEN FREE Gourmet Rolls 125mm	125mm			140g	30 mins		200 - 210°C	15-17 mins
Pasties & Sausage Rolls	<a href="#">AP170</a>	Armadillo Pasties (Beef & Vegetable) 170mm	170mm			170g	60 mins		200-210°C	15-17 mins
	<a href="#">SF150</a>	Spinach & Feta Rolls 150mm	150mm			160g	60 mins		200 - 210°C	18-20 mins
	<a href="#">SR150</a>	Aussie Sausage Rolls 150mm	150mm			160g	60 mins		200 - 210°C	18-20 mins
	<a href="#">SR150FP</a>	Flaky Pastry Sausage Rolls 150mm	150mm			160g	60 mins		200 - 210°C	18-20 mins
	<a href="#">VAP150</a>	Vegetarian Armadillo Pasties 150mm	150mm			150g	60 mins		200-210°C	15-17 mins
Gluten Free Sausage Roll	<a href="#">GFSR150</a>	GLUTEN FREE Beef Sausage Rolls 150mm	150mm			160g	60 mins		200°C	18-20 mins
Sweet Filled Butter Puff Pastry	<a href="#">SLAC</a>	Sweet Lattice Apple & Custard 120mm	120mm			100g	20 mins		200°C	15-17 mins
RB Baked Handcrafted	<a href="#">BCHFCM80</a>	Handcrafted Chocolate Mousse Tarts 80mm	80mm	80mm	40mm	105g	Thaw to 2°C (approximately 20 mins) then serve			
	<a href="#">BSFLM80</a>	Handcrafted Lemon Meringue Tarts 80mm	80mm	80mm	36mm	110g	Thaw to 2°C (approximately 20 mins) then serve			
Choux Pastry	<a href="#">EUP</a>	European Profiterole Pack - 6 different flavours	40mm			28g	Thaw to 2°C (approximately 20 mins) then serve			
	<a href="#">ME</a>	Mini Eclairs - Cream Filled, Chocolate Topped	75mm			19g	Thaw to 2°C (approximately 20 mins) then serve			
	<a href="#">PCR</a>	Chocolate Royale - Chocolate Ganache	40mm			28g	Thaw to 2°C (approximately 20 mins) then serve			
	<a href="#">PCTC</a>	Bavarian Custard, Chocolate Topped Profiteroles	40mm			34g	Thaw to 2°C (approximately 20 mins) then serve			
	<a href="#">PE</a>	Petite Eclairs - Cream Filled, Chocolate Topped	50mm			15g	Thaw to 2°C (approximately 20 mins) then serve			
	<a href="#">PPC</a>	Patisserie Cream Profiteroles	40mm			24g	Thaw to 2°C (approximately 20 mins) then serve			
	<a href="#">PRU</a>	Unfilled Small Profiteroles	40mm			6g	Remove profiteroles from carton - fill, top, and serve			
	<a href="#">ULE</a>	Unfilled Large Éclair	160mm		45mm	21g	Remove eclairs from carton - fill, top, and serve			
	<a href="#">UPB</a>	Unfilled Paris Brest	90mm		25mm	22g	Remove Paris Brest from carton - fill, top, and serve			
	<a href="#">VPP</a>	Variety Profiterole Pack - 6 different flavours	40mm			28g	Thaw to 2°C (approximately 20 mins) then serve			
Gluten Free Choux Pastry	<a href="#">GFDCP</a>	GLUTEN FREE Double Chocolate Profiteroles	40mm			31g	Thaw to 2°C (approximately 20 mins) then serve			
	<a href="#">GFPCCT</a>	GLUTEN FREE Patisserie Cream, Chocolate Topped Profiteroles	40mm			31g	Thaw to 2°C (approximately 20 mins) then serve			
	<a href="#">GFPCP</a>	GLUTEN FREE Passionfruit Curd Profiteroles	40mm			30g	Thaw to 2°C (approximately 20 mins) then serve			