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www.jusrol.co.uk
for further product information,
recipe ideas and pastry techniques

JUS·ROL™

Bakery Range

If you would like further
information on any of the
products in the Jus-Rol
range please contact us

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JUS·ROL™

www.jusrolfoodservice.co.uk

The complete range of pastry blocks, sheets
and shapes – from the pastry experts.

Advice, Tips, Questions?
Call us now on 0800 626 893

JUS·ROL™

Passionate about perfect pastry

Manufacturers of premium quality ingredient pastry with expertise spanning over 50 years, we at Jus-Rol are the UK's pastry experts. Manufactured in Berwick-upon-Tweed at a purpose built facility Jus-Rol produce a comprehensive range of pastry products in a number of convenient formats. (Puff pastry, shortcrust pastry and Greek filo pastry in frozen blocks, sheets and shapes.) Our portfolio also includes a wide range of ready to bake buffet and handheld products that feature flavours from around the world.

We are supported by our parent company General Mills. Operating in most major markets throughout the World, General Mills markets some of the most trusted brands from Green Giant to Haagen-Dazs. As you would expect from a manufacturer under the umbrella of General Mills, the Jus-Rol manufacturing practices adhere to the highest globally recognised standards such as BRC (British Retail Consortium), ISO 9001:2000 and AIB (American Institute of Bakers). As well as high manufacturing standards, our service levels rank with the best in the industry.

The Jus-Rol range of ingredient pastry products are

- Free of hydrogenated fats
- Contain no artificial colours
- Preservative free
- Suitable for vegetarians.

Puff and shortcrust pastry are available in vegetable shortening, butter enriched and all butter formulas. Products are supplied in chilled or frozen formats depending on your individual requirements.

Bespoke Solutions

Jus-Rol is able to offer the manufacturing and bakery trade bespoke pastry solutions. We understand how important it is to be supplied with products that meet an exact bespoke specification and are delivered on time - we are happy to work with our customers to provide the service they need.

Our Product Development team work with access to a dedicated pilot plant and are able to provide

- Technical support
- Advice on the pastry type most suited to your needs
- Trial new formulas
- Advice on customer trends
- Nutritional data for all new products.

Jus-Rol understand how important confidentiality is within the design process and will respect our clients privacy at every stage of the project.

Shortcrust sheets



Specially formulated for ease of handling.
Quick and easy to defrost.

Puff Pastry Sheets



Ideal for short production runs.
Quick and easy to defrost.

Filo pastry



Available in sheets or squares.
Availability of bespoke shapes maybe subject to achievement of minimum production runs.

Shapes



A wide range of shapes in a variety of sizes can be supplied off the shelf, with a full bespoke service available.
Pastry cases (vol-au-vents) are available in a variety of sizes. Edges can be fluted or unfluted.

Blocks



Available in puff, demi puff, shortcrust and sweet dessert formats.
Can be produced from 1.5kg to 7kg blocks
Vegetable shortening, all butter & butter enriched formulations.
Each block is hygienically sealed in plastic packaging.

Jus-Rol also offer...

Flavoured pastry
Sprinkles
Decorative cuts
(Lattice patterns, ladders & Chevrons.)
Please call us to find out more.

Jus-Rol™ pastry is free from hydrogenated vegetable oil, contains no artificial colours, preservatives & is suitable for vegetarians