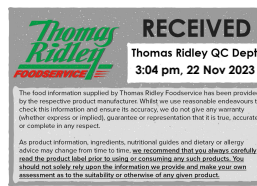


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

1-25-020900
15 November 2018
11 January 2022
57f28396bb154a46aed1e6a0237795c3



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

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Professional Rising Dough Pizza Base with Passata

Short Product Name:

Product Description:

25cm fresh dough pizza base topped with passata, ready to create that perfect personalised pizza.

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Pies, Sausages Rolls, Savouries

Supplier's Product Code :
1-25-020900
Supplier: Dr. Oetker (UK) Ltd
4600 Park Approach
Thorpe Park
Leeds
West Yorkshire
LS15 8GB
England
P: 0113 823 1400

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	4001724016335	Outer Case Length :	516 mm
Packaging Type Description :	Case	Outer Case Width :	261 mm
Total Quantity of Inner Units in Outer Case :	22 Units	Outer Case Height :	212 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	7.40 kg
		Product Net Weight :	6.93 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	6 Cases	Pallet Height :	1.60 MTR
Quantity of Layers Per Pallet :	7 Layers	Pallet Gross Weight :	335.70 kg
Quantity of Cases Per Pallet :	42 Cases		

Logistical Information

Shelf Life from Time of Production :	270 Days	Minimum Order Quantity :	42 Cases
Guaranteed Shelf Life on Delivery :	90 Days	Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	0.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
Nutritional values are as sold

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	Other
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Additional Origin Details: EU

Inner Pack Information

Internal GTIN:	4001724016335
Packaging Type Description:	Polypropylene Film
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	516 mm
Inner Unit Height:	212 mm
Inner Unit Width:	261 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

Weight/Volume: 6.38Kg e

Handling Information

Directions For Use: 1. Preheat oven. 2. Remove plastic film. 3. Remove all packaging, leave baking paper in place. 4. Place the frozen, topped pizza directly onto the wire rack and bake. Tip: For optimal baking results, bake directly on a wire rack instead of a baking tray. Depending on oventype and amount of pizzas, cooking time may vary. Fan Assisted Oven 220°C 8 - 10 minutes. Combi Steamer 220°C 8 - 10 minutes. Conveyor Oven 270°C 5 - 7 minutes. Stone Oven 320°C 4 - 5 minutes. Electric Oven 230°C 12 - 16 minutes. CAUTION: TOPPING WILL BE EXTREMELY HOT

Storage Instructions: Once thawed, do not refreeze! Store at -180°C (***) - compartment).

Dietary Information

Ingredients :

WHEAT flour, water, tomato purée (14%), tomato concentrate (7%), baker's yeast, palm fat, sugar, salt, acids (calcium phosphates, calcium citrates), **BARLEY** malt extract, rapeseed oil, raising agent (sodium hydrogen carbonate), emulsifier (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), thickener (guar gum), dextrose, spices.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	Yes
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	Below 10mg per kg/litre (not 0 mg)
Sulphur Dioxide/Sulphites Concentration :	<= 0.08 mg/kg

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in BOLD.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	813.00 kJ
Energy per 100 G/ML :	192.00 kcal
Fat per 100 G/ML :	2.5 g
- of which Saturates per 100 G/ML :	1.4 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	35 g
- of which Sugars per 100 G/ML :	4 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	Not specified.
Protein per 100 G/ML :	5.8 g
Salt per 100 G/ML :	1.3 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	72.40 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	88.83 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	No
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	Yes
FSSC 22000 :	Yes

Other Accreditation : ISO 19001 ISO 22000	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	1905908000
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results?: No

Is shelf life testing undertaken?: No

Microbiological Standards

Not available.

Analytical Standards

Not available.