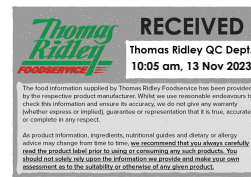


Supplier's Product Code :  
Product Added :  
Last Updated by Supplier :  
erudus id :

PIZZINNI20  
18 January 2016  
07 November 2022  
d809fc52a8b34b9ebad78f6c065dae75



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.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

## Brown Cheese & Tomato Pizzini 135g

Short Product Name:  
Brown Cheese & Tomato Pizzini

Product Description:  
A folded pizza dough with cheese & tomato filling

### General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Bakery

**Supplier's Product Code :**  
PIZZINNI20  
**Supplier:** Cosmo Products Ltd  
13B Butlerfield Industrial Estate  
Bonnyrigg  
EH19 3JQ  
England  
P: 01875 820222

## OUTER PRODUCT

### Outer case Information

Outer Case GTIN :	<del>05019380000000</del>
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	20 Units
Is Trade Item Splittable? :	Yes

Outer Case Length :	328 mm
Outer Case Width :	297 mm
Outer Case Height :	161 mm
Product Gross Weight :	0.20 kg
Product Net Weight :	0.00 kg

### Pallet Information

Quantity of Cases Per Pallet Layer :	12 Cases
Quantity of Layers Per Pallet :	10 Layers
Quantity of Cases Per Pallet :	120 Cases

Pallet Height :	1.80 MTR
Pallet Gross Weight :	375.94 kg

### Logistical Information

Shelf Life from Time of Production :	396 Days
Guaranteed Shelf Life on Delivery :	297 Days

Minimum Order Quantity :	120 Cases
Delivery Lead Time :	7 Days

### Waste Packaging Weight - Outer Case

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

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

### Waste Packaging Weight - Transport Packaging

Plastic :	2.00 g
Paper/Board :	0.00 g
Percentage Recycled Plastic :	Not specified.

Wood Total :	0.00 g
Is Pallet Returnable? :	No

### Other Information

Supplier Comments :	0
---------------------	---

## INNER PRODUCT

### Origin Information

Product Country of Origin/Place of Provenance : United Kingdom

**Additional Origin Details :**  
Not specified.

### Inner Pack Information

Internal GTIN : Not specified.

Packaging Type Description : Polypropylene Film

Variable Weight Consumer Item : Yes

Net Drained Weight : 0.000 kg

Inner Unit Length : 150 mm

Inner Unit Height : 5 mm

Inner Unit Width : 90 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

**Weight/Volume :**  
0

### Handling Information

#### Directions For Use :

Preheat oven to 200 degrees Celsius Electric/180 Fan/Gas Mark 6. Times may vary depending on conventional or fan assisted ovens. Remove packaging. Place pizzini on a baking tray and place on top shelf of a preheated oven.

Cook for time specified, or until thoroughly cooked and piping hot throughout. If cooking from defrost, reduce time by 2-4 minutes.

Hot hold at 63 degrees or above.

Do not reheat.

Not suitable for microwave cooking.

CAUTION: FILLING IS PIPING HOT. ADVISE CATERER TO LABEL.

if you have any queries you can call us direct on 01875 820222

#### Storage Instructions :

Frozen

## Dietary Information

### Ingredients :

Pizzini Shell: (60%), **WHEAT** Flour, Additives, Calcium Carbonate, Iron, Niacin, Thiamin, Water, Wholemeal (**WHEAT**) Flour, Yeast, Salt, Rapeseed Oil, Maize Flour.  
 Pizzini Filling: (40%), Tomato Sauce (23%) [Concentrated Crushed Tomatoes, Additive: Citric Acid, Water, Rapeseed Oil, Salt, Oregano, Garlic], Mozzarella Cheese ( **MILK**) (16%).

### SOURCE OF FIBRE.

#### 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) :	Yes
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) :	No
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 :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

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

### Allergen Statement :

Not specified.

## Nutritional Information

Average Serving :	135.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,017.00 kJ
Energy per 100 G/ML :	243.00 kcal
Fat per 100 G/ML :	11 g
- of which Saturates per 100 G/ML :	2.8 g
- of which Mono-unsaturates per 100 G/ML :	3.4 g
- of which Polyunsaturates per 100 G/ML :	1 g
Trans Fats per 100 G\ML :	0.00 g
Carbohydrate Per 100 G/ML :	26.2 g
- of which Sugars per 100 G/ML :	3 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	3 g
Protein per 100 G/ML :	9.9 g
Salt per 100 G/ML :	0.9 g
Sodium per 100 G\ML :	0.39 g

## Waste Packaging Weight - Inner Unit

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

## 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) :	Yes
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) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

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 :	0.00 % Vol
Fat Percentage in Dry Matter per 100g :	Not specified.

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

<b>Other Accreditation :</b> 0	
Intra Stat/Taric Code :	0
Commodity Code :	Not specified.
Identification/Health Marks :	UK MA 555 EC

## Standards Testing

Do you undertake trend analysis of microbiological results?: No

Is shelf life testing undertaken?: No

## Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Annually	<10	100	-	
Clostridium Perfringens (cfu/g or ml)	Monthly	<20	100	-	
E. Coli (cfu/g or ml)	Monthly	<10	100	-	
Enterobacteriaceae (cfu/g or ml)	Monthly	<100	1000	-	
Listeria Monocytogenes	Monthly	<0	0	-	
Moulds (cfu/g or ml)	Monthly	<1000	10000	-	
Salmonella	Monthly	<0	0	-	
Staphylococcus Aureus (cfu/g or ml)	Monthly	<20	100	-	
Yeast (cfu/g or ml)	Monthly	<1000	10000	-	

## Analytical Standards

Not available.