

PRODUCT SPECIFICATION

	White Rabbit Unit 25-26 Monument Park, Chalgrove, Oxford OX44 7RW www.whiterabbitpizza.co.uk	Product type	Frozen
		Issue Date	21.10.2022
		Version	2.0
		Status	Active
		Last Reviewed	07.07.2023

Product Name:	Gluten-Free Sourdough 10" Frozen Foodservice Bases
Description:	Gluten-free, Stone-baked Plain Base (Frozen)
Storage:	Frozen
Product Code:	NUDF1012
Country of Manufacture:	UK

GENERAL PRODUCT ATTRIBUTES

The product will comply with the requirements of the 1990 Food Safety Act and other pertinent legislation & conform to standards set out by SALSA.

Appearance	Round, Pale Base, Docked
Aroma	Freshly baked bread
Taste	Savoury flavour, salty notes.
Texture	Soft and light pizza base

RECIPE FORMULATION

Ingredients:
 Flour blend (Corn Starch, Inulin, Hypromellose, Guar Gum, Psyllium, Rice, Maize, Buckwheat, Potato Starch, Quinoa, Powder Sugar), Water, Olive Pomace Oil, Salt, Yeast.

INGREDIENT DECLARATION

Prepared By: Luke Hubbert
 Position: Food Development Technologist



A= ABSENT	P= PRESENT	C= Although we do not handle this allergen on site, we cannot guarantee 100% free from ingredients.
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ALLEGEN	FREE FROM (Y/N)	HANDLED ONSITE (A/P/C)	COMMENTS
Cereals containing Gluten	Y	A	-
Eggs	Y	A	-
Peanuts	Y	A	-
Soybeans	Y	P	-
Celery	Y	A	-
Mustard	Y	A	-
Sesame seeds	Y	A	-
Sulphur Dioxide (Sulphites)	Y	A	-
Fish	Y	A	-
Crustaceans	Y	A	-
Molluscs	Y	A	-
Dairy	Y	P	-
Nuts	Y	C	Cannot guarantee free-from
Lupin	Y	A	-

NUTRITIONAL ANALYSIS

	PER 100g PRODUCT (grams)
ENERGY (KJ)	1047
ENERGY (kcal)	248
FAT	5.1
OF WHICH SATURATES	0.9
CARBOHYDRATE	48.2
OF WHICH SUGARS	1.3
FIBRE	2.5
PROTEIN	1.1
SALT	1.0

MICROBIOLOGICAL TESTING

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SHELF-LIFE P+18 MONTHS

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Aerobic colony count	3600 cfu/g
Enterobacteriaceae	120 cfu/g
β -glucuronidase-positive Escherichia coli	< 10 cfu/g
Coagulase positive Staphylococci (including Staphylococcus aureus)	< 20 cfu/g
Bacillus cereus (P)	< 20 cfu/g
Yeast	180 cfu/g
Mould	< 20 cfu/g
Enumeration of Listeria spp.	< 10 cfu/g
Detection of Salmonella spp.	Not Detected in 25g
Detection of Listeria spp.	Not Detected in 25g

PACKAGING

Case:	15 x 225g (individually semi-shrink-wrapped pizza bases)
Net Weight case content:	3.37kg

PALLETISATION

Outer Case Size:	280L x 280W x 160H
Regular Pallet (1200x1000):	12 x 10 = 120 cases (1800mm)
MOQ:	1x Pallet per depot = 1800 bases