

**PRODUCT SPECIFICATION**

	White Rabbit Unit 25-26 Monument Park, Chalgrove, Oxford OX44 7RW <a href="http://www.whiterabbitpizza.co.uk">www.whiterabbitpizza.co.uk</a>	Product type	Frozen
		Issue Date	21.10.2022
		Version	2.0
		Status	Active
		Last Reviewed	07.07.2023

Product Name:	Gluten-Free Sourdough 12" Frozen Foodservice Bases
Description:	Gluten-free, Stone-baked Plain Base (Frozen)
Storage:	Frozen
Product Code:	NUDF1212
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.

Prepared By: Luke Hubbert  
 Position: Food Development Technologist



**INGREDIENT DECLARATION**

A= ABSENT    P= PRESENT    C= Although we do not handle this allergen on site, we cannot guarantee 100% free from ingredients.

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

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## MICROBIOLOGICAL TESTING

SHELF-LIFE P+18 MONTHS	
Aerobic colony count	3600 cfu/g
Enterobacteriaceae	120 cfu/g
$\beta$ -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 280g (individually semi-shrink-wrapped pizza bases)
Net Weight case content:	4.2kg

## PALLETISATION

Outer Case Size:	340L x 340W x 160H
Regular Pallet (1200x1000):	9 x 10 = 90 cases (1800mm)
MOQ:	1x Pallet per depot = 1350 bases