



Dr. Oetker United Kingdom

Dr Oetker UK, Thorpe Park, Leeds, LS15 8GB Tel: 0113 8231400 Fax: 0113 823140

PRODUCT SPECIFICATION

Version: 1 Release: S84782 Release: B-001

Product Name:

Product Name:

CT 25CM T/A GFC VEGAN PEPPERNONI 10X1

Product Code:

Declared Weight:

Product Description:

Garlic sauce stuffed crust pizza base topped with tomato sauce, grated pizza topping, vegan meat substitute, green peppers and red onion.

*Ingredient Declaration

INGREDIENTS: WHEAT flour (with calcium, niacin (B3), iron, thiamin (B1)), water, grated pizza topping (10%) (water, vegetable oil (coconut), modified potato starch, sea salt, flavouring, colour (beta-carotene), antioxidant (ascorbic acid)), garlic and herb sauce (10%) (water, vegetable oils (rapeseed, coconut), modified starch, colour (calcium carbonate), pea protein isolate, yeast extract, garlic powder, onion powder, tapioca starch, stabilisers (methyl cellulose, xanthan gum, guar gum), flavouring, salt, acid (lactic acid), parsley, carrot and pumpkin concentrate (carrot, invert sugar, pumpkin, vegetable oil (sunflower)), tomato puree, vegan meat substitute (6%) (water, vegetable oil (rapeseed), pea protein, faba bean protein, thickeners (konjac, methyl cellulose, calcium sulphate, carrageenan), salt, colouring foods (beetroot juice concentrate, fenugreek extract, bell pepper juice concentrate), spices (chilli, paprika, parsnips), flaxseed flour, maize starch, dextrose, white vinegar, lemon juice solids, flavouring, parsnip powder, spice extracts, sugar), vegetable oils (palm, rapeseed), red onions (3%), green bell peppers (3%), yeast, sugar, salt, modified potato starch, stabilisers (guar gum, calcium sulphate), garlic, herbs and spices, emulsifier (mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), black pepper, flour treatment agent (ascorbic acid).

ALLERGY ADVICE: For allergens, including cereals containing gluten, see ingredients in BOLD. May also contain milk, soya.

*Many of our products are made from natural resources, the composition of which may vary. In the case of modifications, the attached mentioned information will not be updated automatically.

Nutritional Information Each pack contains 1 pizza, one pizza serves 2 people.				
	Per 100g (as sold)	Per ½ pizza (as consumed)	%* per ½ pizza (Reference intake)	
Energy	981 kJ 233 kcal	2570 kJ 611 kcal	- 31%	
Fat of which saturates Carbohydrates of which sugars Fibre	7.8g 4.6g 35g 2.0g 1.9g	21g 12g 90g 5.3g 4.9g	30% 60% 35% 6%	
Protein Salt	5.2g 0.92g	14g 2.4g	28% 40%	

^{*}Reference intake of an average adult (8400 kJ/2000 kcal)

Packaging Information				
Palletisation:	12 cases per layer, 5 layers per pallet, 60 cases per pallet			
Outer Packaging:	10 boxes shrink wrapped in plastic make 1 case			
Product Packaging:	Individually wrapped pizzas, wrapped in plastic wrap, placed into paper based carton			
Country of Origin: Commodity Code: Meursing Code:	MADE IN THE UNITED KINGDOM USING VEGETABLES FROM DIFFERENT ORIGINS 19 01 20 00 00 7010			
Shelf Life:	304 days			
Storage Conditions:	KEEP FROZEN AND STORE FLAT. DO NOT DEFROST. KEEP AT -18°C OR COOLER.			
Barcode:	Inner Unit: 5019312083842 Outer Unit: 5019312483802			

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Dietary Information				
	<u>Yes</u>	<u>No</u>		
Suitable for vegans	✓			
Suitable for vegans Suitable for vegetarians Suitable for coeliac	✓			
Suitable for coeliac		✓		

**Allergen Information			
	In recipe		Comments
	<u>Yes</u>	<u>No</u>	
Cereals containing gluten			
(wheat, rye, barley, oats, spelt, kamut, hybridised strains) and products thereof	✓		Contains Wheat
Crustaceans and products thereof		✓	
Molluscs and products thereof		✓	
Eggs and products thereof		✓	
Fish and products thereof		✓	
Peanuts and products thereof		✓	
Soybeans and products thereof		✓	May contain soy
Lupine and products thereof		✓	
Milk and products thereof (incl. lactose)		✓	May contain milk
Nuts and products thereof			
(almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut)		✓	
Celery and products thereof		✓	
Mustard and products thereof		✓	
Sesame seeds and products thereof		✓	
SO ₂ and Sulphite quantity > 10 mg/kg:		✓	

^{**}The information in this specification is derived from the recipes and information from the suppliers. Therefore no rights may be derived from this information. If any modifications occur, you will not be notified automatically.

Quality Assurance: Microbiological Criteria			
	Target	Maximum (cfu/g)	Method / Medium
Enterobacteriaceae		10000	
E. coli		100	
Staphylococcus aureus		200	
Listeria monocytogenes		100	
Salmonella		Neg in 25g	

	Standard	Method
Sensory (smell, taste, colour, consistency)	All grated pizza topping should be melted and slightly browned. Spicy peppernoni flavours from the vegan meat substitute, grated pizza topping flavours, with a hint of spice from the sauce. Crust edge should have a strong garlic taste. There should be a typical freshly baked/ yeasty flavour to the crust.	Visual/Organoleptic

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Shelf Life

The durability or shelf life of the product is displayed on the packaging.

Cooking Instructions

These are cooking guidelines only. Keep pizza frozen until ready to bake.

Pre-heat your oven	Cook for approx.
Fan oven 180°C	18-22 minutes
Conventional oven 200°C/400°F	18-22 minutes
Gas oven Gas mark 6	20-25 minutes

- Remove all packaging and Place pizza onto a baking tray.
- Place on the middle shelf of a pre-heated oven.
- Rotate baking tray half way through cooking.
- Ensure the product is thoroughly cooked before consumption, with a golden crust edge.
- Let the pizza stand for 2 minutes before cutting and serving.

CAUTION: TOPPING AND GARLIC SAUCE STUFFED CRUST WILL BE EXTREMELY HOT!

Signed on behalf of Dr Oetker UK		
Signature:		
	L Edwards.	
Name:	Leigh Edwards	
Position:	Food Law Information Technologist	
Date:	21.09.2023	

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