

#### PRODUCT SPECIFICATION

	White Rabbit	Product type	Frozen
	Unit 25-26	Issue Date	21.10.2022
ATTICK TO BE A TO BE A SECOND	Monument Park,	Version	2.0b
	Chalgrove,	Status	Active
	Oxford OX44 7RW		
	www.whiterabbitpizza.co.uk		
		Logt	17.06.2024
		Last	17.06.2024
		Reviewed	

Product Name:	Gluten-Free Sourdough 12" Frozen Foodservice Bases
Description:	Gluten-free, Stone-baked Plain Base (Frozen)
Storage:	Frozen
Product Code:	NUDF1215V2
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	Sort 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	HANDLED ONSITE	COMMENTS
	(Y/N)	(A/P/C)	
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	A	-
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	
ß-glucuronidase-positive Escherichia coli	< 10 cfu/g	
Coagulase positive Staphylococci (including	< 20 cfu/g	
Staphylococcus aureus)		
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 265g (individually semi-shrink-wrapped pizza bases)
Net Weight case content:	3.975kg

### PALLETISATION

Outer Case Size:	325L x 325W x 180H
Regular Pallet (1200x1000):	$9 \times 8 = 72 \text{ cases } (1800 \text{mm})$
MOQ:	1x Pallet per depot = 1080 bases

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