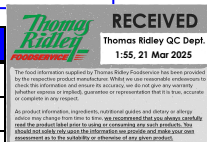


210g Dough Ball LA1047(A)

Pan Artisan
Units 25/26 Holmbush Industrial Estate,
Holmbush Way,
Midhurst,
West Sussex,
GU29 9HX



PRODUCT DESCRIPTION	
Product name	210g Dough Ball
Legal description	Frozen Doughball
Product code	LA1047(A)
BRC site code	1882922

INGREDIENTS		
MAIN INGREDIENTS	SUB-INGREDIENTS	COUNTRY OF ORIGIN
Wheat Flour	wheat flour	UK
	calcium carbonate, iron, niacin, thiamine, Flour Treatment Agent: ascorbic acid	Worldwide
Water		UK
Rapeseed Oil		UK
Salt		UK, Netherlands
Yeast		France

INGREDIENT LISTS IN DESCENDING ORDER AS APPEAR ON THE LABEL (allergens listed in bold)	
Wheat Flour (wheat flour, calcium carbonate, iron, niacin, thiamine), Water, Rapeseed Oil, Salt, Yeast, Flour Treatment Agent: E300 ascorbic acid.	

NUTRITION INFORMATION (further information available upon request)			
COMPOSITION	TYPICAL VALUE (PER 100G)	TYPICAL VALUE (PER 100G)	
Energy kJ	235.00	Fat	3.30
	987.00	- of which saturates	0.40
Protein	7.90	Fibre	2.40
Carbohydrate	42.20	Salt	0.98
- of which sugars	0.40	Sodium (mg)	393

ANALYSED		CALCULATED	✓	REFERENCE	
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ALLERGEN INFORMATION			
ALLERGEN	CONTAINS	ALLERGEN	CONTAINS
Cereals containing gluten	✓	Milk	X
Source of Gluten: - WHEAT		Nuts	X
Eggs	X	Celery	X
Fish	X	Mustard	X
Shell Fish	X	Sesame seeds	X
Peanuts	X	Sulphur dioxide >10mg/kg	X
Soybeans	X	Molluscs	X
Crustaceans	X	Lupin	X

SUITABLE FOR (As Supplied)			
	YES /NO	COMMENTS	
Vegetarians	Yes		
Vegans	Yes		
Coeliacs	No	Contains WHEAT	
Lactose Intolerant	Yes		
	YES/NO		YES/NO
Infants under 2 years old	No	Pregnant Women	Yes
Infants over 2 years old	Yes	Yeast Intolerant Persons	No


CONTAINS	YES/NO
GMO Materials	No
IRRADIATED Materials	No

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CCP (free from foreign matter & contamination)			
SIEVING	Flour	Salt	
Micron Size	5.000	2.000	
METAL DETECTION PIECES	FE	NON-FE	SS
Sensitivities (mm)	1.5	2.0	2.0
Frequency	Start of Run, End of Run / Hourly, After Any Maintenance Work		

PHYSICAL INFORMATION			
	TARGET	MINIMUM	MAXIMUM
SIZE	80mm width x 45mm high	75mm width x 40mm high	85mm width x 50mm high
WEIGHT	210g	205g	215g
OTHER	n/a	n/a	n/a

ORGANOLEPTIC INFORMATION			
STANDARD	ACCEPTABLE	UNACCEPTABLE	
Flavour	Flour. Dough. No off flavours.	Off flavours.	
Aroma	Flour, no off taints	Off odours.	
Appearance	Oval in shape Off white in colour	Outside specifications.	
Texture	Frozen. (thawed state) Smooth dough	Not Frozen (thawed state) not smooth	

MICROBIOLOGICAL STANDARDS			
ORGANISMS	TARGET	ACCEPT	REJECT
Enterobacteriaceae cfu/g	<50	<100	>100
Bacillus cereus cfu/g	<100	<1000	>1000
Moulds cfu/g	<100	<1000	>1000
Staphylococcus aureus cfu/g	<50	<100	>100
E. coli cfu/g	<10	<10	>10
Listeria Mono. / 25g	Absent	NA	Present
Salmonella / 25g	Absent	NA	Present

CHEMICAL ANALYTICAL INFORMATION			
TEST	MINIMUM	TYPICAL	MAXIMUM
pH	4.6	5.4	6.0
TEST	TARGET	ACCEPT	FAIL
Pesticide Residue	Absent	N/A	Present

SHELF LIFE	
From production / manufacture	540 days Frozen
Minimum on delivery	120 days Frozen
Once opened (if stored correctly)	30 days Frozen (covered) 3 days Chilled (covered)

STORAGE CONDITIONS	
Frozen -18°C	Covered
Chilled <5°C	Once defrosted maximum 3 days covered

210g Dough Ball LA1047(A)

COOKING INSTRUCTIONS

Cook the prepared bases in a pizza oven between 300°C - 310°C (for 2.5-3.5 minutes or until cooked through) this is only a guide as the temperature will vary depending on the type of ovens used.
Remember to place cooked topping on first and the raw topping last, this will ensure that the topping is perfectly cooked. Top up with grated cheese and cook until the cheese is golden brown. When baked ensure a minimum core temperature of 96°C is attained for at least 1 minute.

PACKAGING INFORMATION

PRIMARY PACKAGING		MATERIAL	Weight
610mm x915mm x790mm large blue tint food grade bag	✓	A blend of virgin polyethylene polymers (LDPE, LLDPE, MDPE, HDPE). Permitted for use in food contact packaging (100% recyclable) 20µm	27g
Other			

PACKED IN A PROTECTIVE ATMOSPHERE

NO

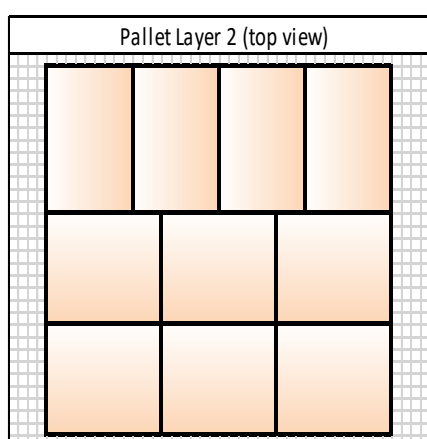
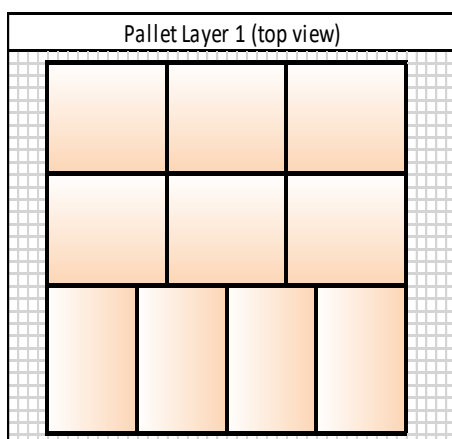
SECONDARY PACKAGING		MATERIAL	Weight
Box	✓	Fluted corrugated cardboard box, tape sealed.	417g
Box Tape	✓	Clear	N/A
Pallet	✓	White Wooden Chep pallet.	32000g
Pallet Wrap	✓	Plastic film wrap (25 micron)	311g

PACK SIZE

PACK SIZE		INTERNAL DIMENSIONS MM (APPROX.)	OUTER DIMENSIONS MM (APPROX.)	FORMAT	STACKING
80		380 x 280 x 300	400 x 300 x 320	80 x 210g per box	4 layers of 10

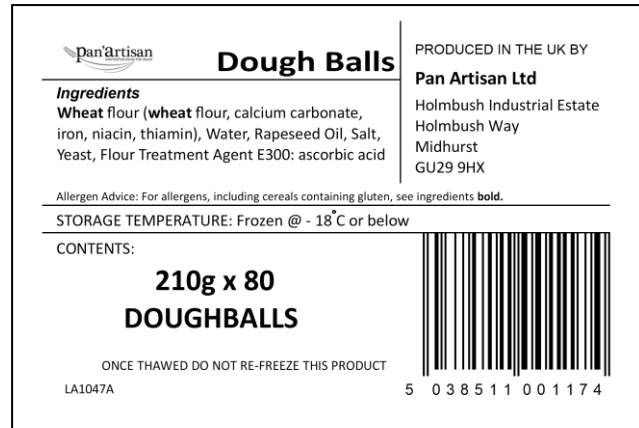
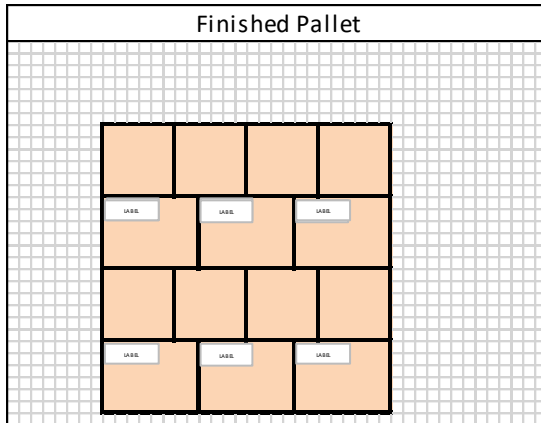
CASE / PALLET SPECIFICATIONS

Net case weight	16.800 kg	Gross pallet weight kg (inclusive pallet)	722.071
Gross case weight	17.244 kg	Pallet Height metres (without pallet)	1.28
		Pallet Height metres (including pallet)	1.31



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LABELLING AND CODING		
PRIMARY PACKAGING LABEL		
	No	
SECONDARY PACKAGING LABEL		
Box Label	Yes	Product code, Ingredient declaration, box quantity, manufacturing site, bar code. Storage instructions
Box Print Lower Left Corner	Yes	Batch code, Best Before Date, Time. Format – Batch- DDDYY B/B- DD/MM/YY hh/mm
BAR CODE (on label)		5038511001174

SITE OF MANUFACTURE		
Pan Artisan Ltd, Units 25/26 Holmbush Industrial Estate, Holmbush Way, Midhurst, West Sussex, GU29 9HX, United Kingdom		
CONTACT DETAILS	Email	Telephone
Enquiries	Enquiries@panartisan.com	01730811490
Sales	orders@panartisan.com	01730811490
Technical Technical	technical@panartisan.com 'out of hours contact'	01730811490 07376857592

WARRANTY


The product shall meet the requirements of Acts, Regulations and orders applicable in the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

- The Food Safety Act 1990 and all relevant amendments and regulations.
- The Materials and Articles in Contact with Food regulations 2012 and all relevant amendments.
- All regulations made as a result of the requirements of European Community Directives and Regulations.

Pan Artisan undertakes to carry out in relation to the food, food products or packaging intended for food use supplied by us, such checks as a diligent supplier would reasonably carry out to ensure compliance with the Acts and Regulations mentioned.

Pan Artisan reserves the right to alter cheese specifications, such changes will be notified to customers.

FOR SUPPLIER

SIGNED:		NAME:	Colin Mann
DATE:	28.08.2020	POSITION:	Technical Manager

FOR CUSTOMER

SIGNED:		NAME:	
DATE:		POSITION:	

Please forward back a signed spec within 14 days of receipt to technical@panartisan.com otherwise acceptance will be assumed.

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