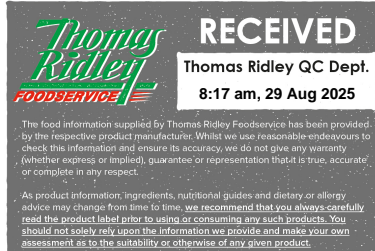


15 x 11" Rectangle Deep Pan Pizza Base LA1018

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

PRODUCT DESCRIPTION	
Product name	15 x 11" Rectangle Deep Pan Pizza Base
Legal description	A part baked bread base, of rectangle shape. Off white in colour, odourless.
Product code	LA1018
BRC site code	1882922

INGREDIENTS		
MAIN INGREDIENTS	SUB-INGREDIENTS	COUNTRY OF ORIGIN
Wheat Flour	Wheat flour	UK
	calcium carbonate	France
	niacin	India/China
	iron	USA/India
	thiamin	China
Water		UK
Rapeseed Oil		UK, Austria, Italy, Belgium, Latvia, Bulgaria, Lithuania, Croatia, Luxemburg, Cyprus, Malta, Czechia, Netherlands, Denmark, Poland, Estonia, Portugal, Finland, Romania, France, Slovakia, Germany, Slovenia, Greece, Spain, Hungary, Sweden, Ireland, Ukraine, Serbia, Australia, Moldova, Uruguay.
Yeast		UK
Salt		UK, China



INGREDIENT LISTS IN DESCENDING ORDER AS APPEAR ON THE LABEL (allergens listed in bold)
Wheat Flour (Wheat flour, calcium carbonate, iron, niacin, thiamin), Water, Rapeseed Oil, Yeast, Salt.

NUTRITION INFORMATION (further information available upon request)			
COMPOSITION	TYPICAL VALUE (PER 100G)	TYPICAL VALUE (PER 100G)	
Energy kJ	251	Fat	3.6
	1065	- of which saturates	0.3
Protein	7.7	Fibre	2.1
Carbohydrate	50.0	Salt	0.83
- of which sugars	0.9	Sodium (mg)	333

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	


15 x 11" Rectangle Deep Pan Pizza Base LA1018

	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

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	3.0
Frequency	Start of Run/ End of Run / Hourly/ After Any Maintenance Work		

PHYSICAL INFORMATION			
	TARGET	MINIMUM	MAXIMUM
SIZE	370mm x 270 mm 25mm	360mm x 260mm 20mm	380mm x 280mm 30mm
WEIGHT BAKED	610g	580g	640g
WEIGHT RAW	650g	635g	665g

ORGANOLEPTIC INFORMATION			
STANDARD	ACCEPTABLE	UNACCEPTABLE	
Flavour	Flour. Dough. No off flavours.	Off flavours.	
Aroma	Flour, no off taints.	Off odours.	
Appearance	Rectangle shape. White base.	Outside specifications, misshaped.	
Texture	Light, airy, tender texture(after defrost).	Not fluffy and hard texture.	

MICROBIOLOGICAL STANDARDS			
ORGANISMS	TARGET	ACCEPT	REJECT
TVC	<500	<1000	>100000
Enterobacteriaceae cfu/g	<50	<100	>100
Mould	<500	<1000	>1000
Yest	<500	<1000	>1000
Staphylococcus aureus cfu/g	<50	<100	>100
E. coli cfu/g	<10	<10	>10
Listeria Mono. / 25g	ND	ND	Detected
Salmonella / 25g	ND	ND	Detected

CHEMICAL ANALYTICAL INFORMATION			
TEST	MINIMUM	TYPICAL	MAXIMUM
pH	5.0	5.5	6.0
TEST	TARGET	ACCEPT	FAIL
Pesticide Residue	Absent	N/A	Present

15 x 11" Rectangle Deep Pan Pizza Base LA1018

SHELF LIFE	
From production / manufacture	365 days Frozen
Minimum on delivery	300 days Frozen
Once opened (if stored correctly)	3 days

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

COOKING INSTRUCTIONS
<p>Defrost – For best results remove pizza bases from the outer case but kept in the food grade liner and defrost in a refrigerator overnight. Alternatively, to defrost to use straight away, take the bag of pizza bases out of the box and allow to defrost at room temperature for 2 hours. Take care in separating the paper interleaves of the pizza bases. Unused pizza bases should be stored in food grade bags, chilled, and used within 3 days, do not refreeze.</p> <p>Preparation — Remove all packaging and place the pizza on a tray or in a suitable sized pizza pan which has been lightly brushed with oil. Additional toppings can be added before baking if required.</p> <p>Cooking – Cooking times and temperatures will vary depending on the method & type of oven but cook until the cheese topping is golden brown. For food safety a core temperature of 75oC or above must be achieved for 1 minute.</p>

PACKAGING INFORMATION			
PRIMARY PACKAGING		MATERIAL	Weight
610mm x915mm x790mm large blue tint food grade bag	✓	A blend of virgin polyethylene polymers (LDPE and MDPE). Permitted for use in food contact packaging (100% recyclable) 17.5µm	2 x 22g
55 gsm Waxcoat	✓	Machine Glazed Bleached Kraft coated with 17 gsm of paraffin wax	8 x 2g

PACKED IN A PROTECTIVE ATMOSPHERE	NO
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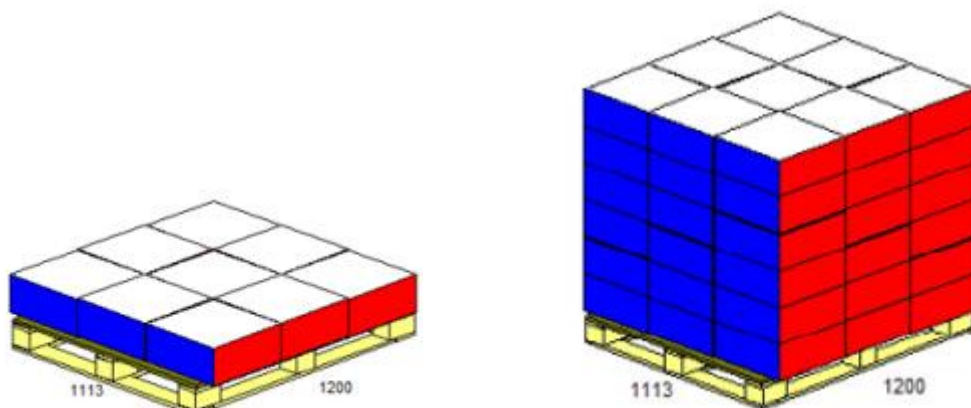
SECONDARY PACKAGING		MATERIAL	Weight
Box	✓	Fluted corrugated cardboard box, tape sealed.	313g
Divider	✓	Corrugated Creased Fitting	63g
Box Tape	✓	Clear	N/A
Pallet	✓	Blue Wooden Chep pallet.	28000g
Pallet Wrap	✓	Plastic film wrap (25 micron)	311g

PACK SIZE					
PACK SIZE		INTERNAL DIMENSIONS MM (APPROX.)	OUTER DIMENSIONS MM (APPROX.)	FORMAT	STACKING
2x5 =10		395 x 300 x 275	405x 310x 285	10 x 610g per box	6 layers of 9=54 cases

CASE / PALLET SPECIFICATIONS			
Net case weight	6.10kg	Gross pallet weight kg (inclusive pallet)	381.47kg
Gross case weight	6.54kg	Pallet Height metres (without pallet)	1.71
		Pallet Height metres (including pallet)	1.87

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





Rectangle Pizza Bases

Ingredients
Wheat Flour (**Wheat** flour, calcium carbonate, iron, niacin, thiamin), Water, Rapeseed Oil, Yeast, Salt.

Allergen Advice: For allergens, including cereals containing gluten, see ingredients **bold**.

STORAGE TEMPERATURE: Frozen @ - 18°C or below

PRODUCED IN THE UK BY
Pan Artisan Ltd
Holmbush Industrial Estate
Holmbush Way
Midhurst
GU29 9HX

CONTENTS: **10 x 15" x 11" Rectangle Deep Pan Pizza Base**

ONCE THAWED DO NOT RE-FREEZE THIS PRODUCT

LA1018



5 038511 000108

LABELLING AND CODING		
PRIMARY PACKAGING LABEL		
	No	
SECONDARY PACKAGING LABEL		
Box Label	Yes	Product name, product code, ingredients, allergens, box quantity, manufacturing site/customer address, barcode, storage instructions
Box Print Lower Left Corner	Yes	Batch code, Best Before Date, Time. Batch – Julian code/YY B/B - DD/MM/YY Time - HH/mm with or without
BAR CODE (on label)		5038511000108
SITE OF MANUFACTURE		
Pan Artisan Ltd, Units 25/26 Holmbush Industrial Estate, Holmbush Way, Midhurst, West Sussex, GU29 9HX, United Kingdom		
CONTACT DETAILS		Telephone
Enquiries	Enquiries@panartisan.com	01730811490
Sales	orders@panartisan.com	01730811490
Technical Technical	technical@panartisan.com 'out of hours contact'	01730811490 07376857592

15 x 11" Rectangle Deep Pan Pizza Base LA1018

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 specifications, such changes will be notified to customers.

FOR SUPPLIER

SIGNED:		NAME:	Michelle Knight
DATE:	24/02/2025	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.