

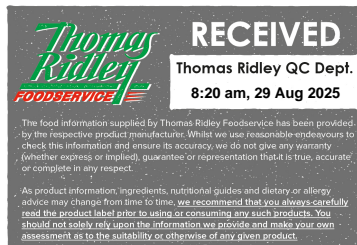
# Rectangle Medium Brown Pizza Bases

## LA1016

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

PRODUCT DESCRIPTION	
Product name	15" x 11" Rectangle Medium Brown Pizza Bases
Legal description	A brown part baked bread base, containing brown flour, rectangular in shape. Light brown in colour, odourless, bland bread taste
Product code	LA1016
BRC site code	1882922

INGREDIENTS		
MAIN INGREDIENTS	SUB-INGREDIENTS	COUNTRY OF ORIGIN
<b>Wheat Flour</b>	<b>Wheat flour</b>	UK
	calcium carbonate	France
	niacin	India/China
	iron	USA/India
	thiamin	China
Water		UK
<b>Wheat Flour</b>	<b>Wheat flour</b>	UK
	<b>Wheat bran</b>	UK
	calcium carbonate	France
	niacin	India, China
	iron	USA, China
	thiamin	China
	Flour treatment agent (ascorbic acid)	China
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)	
<b>Wheat flour</b> [ <b>Wheat flour</b> , <b>Wheat Bran</b> (calcium carbonate, iron, niacin, thiamin)], Water, Rapeseed Oil, Yeast, Salt, Flour treatment agent (ascorbic acid).	

NUTRITION INFORMATION (further information available upon request)			
COMPOSITION	TYPICAL VALUE (PER 100G)	TYPICAL VALUE (PER 100G)	
Energy kcal	247	Fat	3.5
kJ	1049	- of which saturates	0.3
Protein	8.0	Fibre	2.1
Carbohydrate	49.2	Salt	0.77
- of which sugars	0.9	Sodium (mg)	308

ANALYSED		CALCULATED	✓	REFERENCE	
----------	--	------------	---	-----------	--

ALLERGEN INFORMATION			
ALLERGEN	CONTAINS	ALLERGEN	CONTAINS
Cereals containing gluten	✓	Milk	X
Source of Gluten: - <b>WHEAT</b>		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

Version: 2A	Date of issue: 05/03/2025	Issued by: A.Szymanczuk	Authorized by: Michelle Knight	Ref: LA1016
Reason for change: Reviewed				Page 1 of 5

## Rectangle Medium Brown Pizza Bases LA1016


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

SUITABLE FOR (As Supplied)			
	YES /NO	COMMENTS	
Vegetarians	Yes		
Vegans	Yes		
Coeliacs	No	Contains <b>WHEAT</b>	
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
<b>GMO</b> Materials	No
<b>IRRADIATED</b> 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	370 x 270mm 15mm	360 x 260mm 12mm	380 x 280mm 18mm
WEIGHT BAKED	420g	400g	440g
WEIGHT RAW	450g	440g	460g

ORGANOLEPTIC INFORMATION			
STANDARD	ACCEPTABLE	UNACCEPTABLE	
Flavour	Flour. Dough. No off flavours.	Off flavours.	
Aroma	Flour, no off taints.	Off odours.	
Appearance	Rectangular shape. Light brown in colour.	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

Version: 2A	Date of issue: 05/03/2025	Issued by: A.Szymanczuk	Authorized by: Michelle Knight	Ref: LA1016
Reason for change:				Page 2 of 5
Reviewed				

## Rectangle Medium Brown Pizza Bases LA1016

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

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

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><b>Defrost</b> – 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><b>Preparation</b> — 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><b>Cooking</b> – Cooking times and temperatures will vary depending on the method &amp; 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 x 915mm x 790mm 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	22g
55 gsm Waxcoat 400 x 300	✓	Machine Glazed Bleached Kraft coated with 17 gsm of paraffin wax	13 x 5g

PACKED IN A PROTECTIVE ATMOSPHERE	NO
-----------------------------------	----

SECONDARY PACKAGING		MATERIAL	Weight
Box	✓	Fluted corrugated cardboard box, tape sealed.	313g
Box Tape	✓	Clear	N/A
Pallet	✓	Blue Wooden Chep pallet.	28000g
Pallet Wrap	✓	Plastic film wrap (25 micron)	311g

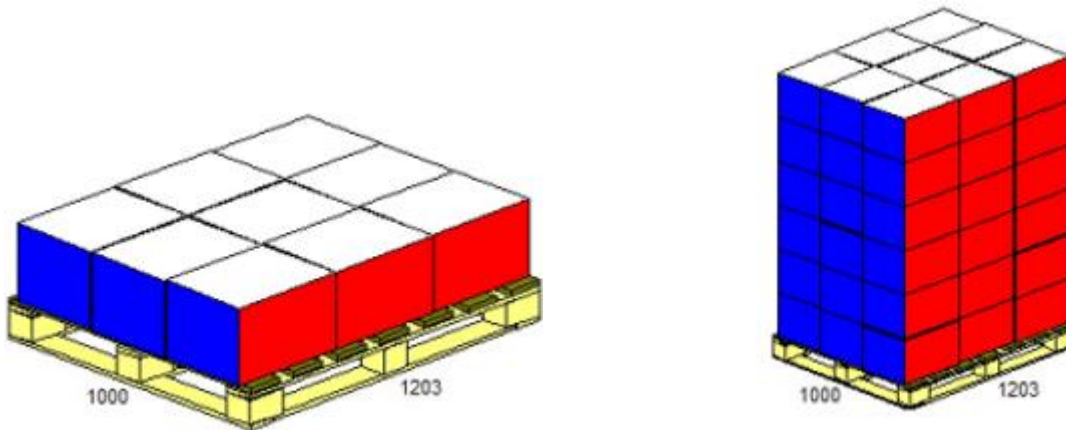
PACK SIZE					
PACK SIZE		INTERNAL DIMENSIONS MM (APPROX.)	OUTER DIMENSIONS MM (APPROX.)	FORMAT	STACKING
1x14		395 x 300 x 275	405 x 310 x 285	14 x 420g per box	6 layers of 9= 54 cases per pallet

CASE / PALLET SPECIFICATIONS			
Net case weight	5.88kg	Gross pallet weight kg (inclusive pallet)	367.43
Gross case weight	6.28kg	Pallet Height metres (without pallet)	1.71
		Pallet Height metres (including pallet)	1.87

Version: 2A	Date of issue: 05/03/2025	Issued by: A.Szymanczuk	Authorized by: Michelle Knight	Ref: LA1016
Reason for change: Reviewed				Page 3 of 5

## Rectangle Medium Brown Pizza Bases LA1016

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



 <b>Rectangle Brown Pizza Bases</b>		<b>PRODUCED IN THE UK BY</b> <b>Pan Artisan Ltd</b> Holmbush Industrial Estate Holmbush Way Midhurst GU29 9HX
<b>Ingredients</b> Wheat Flour [Wheat flour, Wheat bran (calcium carbonate, iron, niacin, thiamin)], Water, Rapeseed Oil, Yeast, Salt, Flour Treatment (ascorbic acid). Allergen Advice: For allergens, including cereals containing gluten, see ingredients <b>bold</b> .		
<b>STORAGE TEMPERATURE:</b> Frozen @ - 18°C or below		
<b>CONTENTS:</b> <b>14 x 15"x11" Rectangle Medium Brown Pizza Bases</b>		 5 038511 000146
ONCE THAWED DO NOT RE-FREEZE THIS PRODUCT LA1016		

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)		5038511000146

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	<a href="mailto:Enquiries@panartisan.com">Enquiries@panartisan.com</a>	01730811490
Sales	<a href="mailto:orders@panartisan.com">orders@panartisan.com</a>	01730811490
Technical Technical	<a href="mailto:technical@panartisan.com">technical@panartisan.com</a> 'out of hours contact'	01730811490 07376857592

Version: 2A Reason for change: Reviewed	Date of issue: 05/03/2025	Issued by: A.Szymanczuk	Authorized by: Michelle Knight	Ref: LA1016 Page 4 of 5
---	---------------------------	----------------------------	-----------------------------------	----------------------------

## Rectangle Medium Brown Pizza Bases LA1016

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

### 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:	05/03/2025	POSITION:	Technical Manager

#### FOR CUSTOMER

SIGNED:		NAME:	
DATE:		POSITION:	

Please forward back a signed spec within 14 days of receipt to [technical@panartisan.com](mailto:technical@panartisan.com) otherwise acceptance will be assumed.