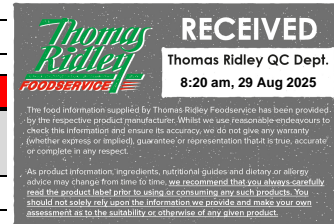


# Sauced 29cm Woodfired Base

Produced in Italy for Pan' Artisan Ltd.  
Units 25/26 Holmbush Industrial Estate,  
Holmbush Way,  
Midhurst,  
West Sussex,  
GU29 9HX

| PRODUCT DESCRIPTION |  |
|---------------------|--|
| Product name        | Sauced 29cm Woodfired Base   |
| Legal description   | Woodfired pizza base covered in traditional Italian rich tomato sauce. |
| Product code        | LA2022   |
| BRC site code       | 1415960  |

| INGREDIENTS                 |                 |  |
|-----------------------------|-----------------|--|
| MAIN INGREDIENTS            | SUB-INGREDIENTS | COUNTRY OF ORIGIN  |
| <b>WHEAT</b> flour          |                 | Italy  |
| water                       |                 | Italy  |
| tomato pulp (13%)           |                 | Italy  |
| Durum <b>WHEAT</b> semolina |                 | Italy  |
| olive oil                   |                 | Italy, Spain, Greece, Portugal, Tunisia, Cyprus                  |
| salt                        |                 | Italy  |
| yeast                       |                 | Italy  |
| Malted <b>WHEAT</b> flour   |                 | Italy  |
| sugar                       |                 | Italy  |
| oregano                     |                 | Turkey, Peru, Greece   |
| onion                       |                 | India, Egypt   |
| pepper                      |                 | Brazil, Indonesia, Vietnam, Sarawak, India, Madagascar, Tanzania |



| INGREDIENT LISTS AS APPEAR ON THE LABEL (allergens listed in bold)   |
|--|
| <b>WHEAT</b> flour, water, tomato pulp (13%), Durum <b>WHEAT</b> semolina, olive oil, salt, yeast, Malted <b>WHEAT</b> flour, sugar, oregano, onion, pepper. |

| NUTRITION INFORMATION (further information available upon request) |                          |                          |     |
|--|--------------------------|--------------------------|-----|
| COMPOSITION  | TYPICAL VALUE (PER 100G) | TYPICAL VALUE (PER 100G) |     |
| Energy kJ  | 970                      | Fat                      | 2.5 |
| kcal   | 229                      | - of which saturates     | 0.5 |
| Protein  | 7                        | Fibre                    | 3.1 |
| Carbohydrate   | 43                       | Salt g                   | 1.2 |
| - of which sugars  | 1.4                      | Sodium mg                | 480 |

|          |  |            |   |           |  |
|----------|--|------------|---|-----------|--|
| ANALYSED |  | CALCULATED | X | REFERENCE |  |
|----------|--|------------|---|-----------|--|

| ALLERGEN INFORMATION – CONTAINS YES / NO |                   |                                    |  |
|--|-------------------|------------------------------------|--|
| ALLERGEN                                 | In product Yes/No | On the same production line Yes/No | Cross contamination from supply Yes/No |
| Cereals containing gluten                | yes               | yes                                | yes                                    |
| Source of Gluten: <b>WHEAT</b>           |                   |                                    |  |
| Eggs                                     | no                | no                                 | no                                     |
| Fish                                     | no                | yes                                | no                                     |
| Shell Fish                               | no                | no                                 | no                                     |
| Peanuts                                  | no                | no                                 | no                                     |
| Soybeans                                 | no                | yes                                | yes                                    |
| Crustaceans                              | no                | no                                 | no                                     |
| Milk                                     | no                | yes                                | no                                     |
| Nuts                                     | no                | no                                 | no                                     |
| Celery                                   | no                | no                                 | no                                     |
| Mustard                                  | no                | no                                 | yes                                    |
| Sesame seeds                             | no                | no                                 | no                                     |
| Sulphur dioxide >10mg/kg                 | no                | no                                 | no                                     |
| Molluscs                                 | no                | no                                 | no                                     |
| Lupin                                    | no                | no                                 | no                                     |

|   |                           |                             |                                   |                     |
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| May contain (as declared on label) |
|------------------------------------|
| MILK, FISH, MUSTARD, SOYA          |

| 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 |
|----------------------|--------|
| GMO Materials        | No     |
| IRRADIATED Materials | No     |

| CCP (free from foreign matter & contamination) |   |                   |     |
|--|---|-------------------|-----|
| SIEVING  | Flour   | Other ingredients |     |
| Micron Size                                    | 2.0mm   | 2.0mm             |     |
| METAL DETECTION PIECES                         | FE  | NON-FE            | SS  |
| Sensitivities (mm)                             | 1.5   | 3                 | 2.5 |
| Frequency                                      | at the beginning of the shift and afterwards once an hour |                   |     |

| PHYSICAL INFORMATION |                        |         |         |
|----------------------|------------------------|---------|---------|
|                      | TARGET                 | MINIMUM | MAXIMUM |
| SIZE                 | 290mm                  | 280mm   | 300mm   |
| Depth (edges)        | edge height 20mm ± 5mm | 15mm    | 25mm    |
| WEIGHT               | 300g                   | 282g    | NA      |

| ORGANOLEPTIC INFORMATION |   |   |  |
|--------------------------|---|---|--|
| STANDARD                 | ACCEPTABLE  | UNACCEPTABLE  |  |
| Flavour                  | Piza Base with Authentic rich tomato sauce.   | Off flavour   |  |
| Aroma                    | Fresh dough with subtle wood smoke, rich tomato, onion, and oregano.  | Rancid, burnt aroma.  |  |
| Appearance               | Oatmeal base colour, with a red sauce on top.   | Areas with pronounced burn marks, central holes.  |  |
| Texture                  | Before thawing: uniform and compact appearance, no coarse ice crystals.<br><br>After thawing: well-developed firm and smooth texture. | Before thawing: dry and powdery appearance, presence of large ice crystals.<br>After thawing: stringy appearance, sticky texture, excessive elasticity. |  |

| MICROBIOLOGICAL STANDARDS   |        |        |          |
|-----------------------------|--------|--------|----------|
| ORGANISMS                   | TARGET | ACCEPT | REJECT   |
| Total Coliforms             | <500   | <500   | ≥500     |
| Staphylococcus aureus cfu/g | <100   | <100   | ≥100     |
| E. coli cfu/g               | <10    | <10    | ≥10      |
| Listeria Mono. / 25g        | ND     | <100   | ≥100     |
| Salmonella/ 25g             | ND     | ND     | Detected |



|   |                           |                             |                                   |                     |
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| CHEMICAL ANALYTICAL INFORMATION |         |         |         |
|---------------------------------|---------|---------|---------|
| TEST                            | MINIMUM | TYPICAL | MAXIMUM |
| pH                              | 4.5     | 5       | 5.5     |
| TEST                            | TARGET  | ACCEPT  | FAIL    |
| Aw                              | 0.8     | 0.9     | 1.0     |

| SHELF LIFE                        |          |
|-----------------------------------|----------|
| From production / manufacture     | 365 days |
| Once opened (if stored correctly) | 1 day    |
| Minimum on delivery               | 300 days |

| STORAGE CONDITIONS |  |
|--------------------|--|
| Frozen -18°C       | Covered  |
| Chilled            | Once defrosted, keep covered and refrigerated at 0°C-4°C for a maximum of 1 day. |

| COOKING INSTRUCTIONS   |
|--|
| Store at -18°C or below until ready for use. Remove from the box and cling wrap, allow to defrost at room temperature for approximately 10 minutes, or until the product is fully defrosted. Top as you like, then bake in a preheated oven at 220°C for 5 minutes. Cooking times may vary depending on the method & oven type used. When baked ensure a minimum core temperature of 75°C is attained for at least 1 minute. |

| PACKAGING INFORMATION |  |   |        |
|-----------------------|--|---|--------|
| PRIMARY PACKAGING     |  | MATERIAL  | Weight |
| 3 x Clear Shrink Film |  |   | 3x4g   |
| Other                 |  |   |        |

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

| SECONDARY PACKAGING | ✓ / x | MATERIAL                            | Weight |
|---------------------|-------|-------------------------------------|--------|
| Box                 | ✓     | Corrugated cardboard (34% recycled) | 400g   |
| Box Tape            | ✓     | Polypropylene PP 5                  | 1g     |
| Pallet              | ✓     | Wood                                | 25000g |
| Pallet Wrap         | ✓     | Stretch Polyethylene                | 350g   |

| PACK SIZE |  |                                  |                               |                  |                |
|-----------|--|----------------------------------|-------------------------------|------------------|----------------|
| PACK SIZE |  | INTERNAL DIMENSIONS MM (APPROX.) | OUTER DIMENSIONS MM (APPROX.) | FORMAT           | STACKING       |
| 12 x 300g |  | 295 x 295 x 300                  | 300x 300 x 305h               | 4 x 3 (12 bases) | 5 layers of 12 |

| CASE / PALLET SPECIFICATIONS |        |   |       |
|------------------------------|--------|---|-------|
| Net case weight              | 3.60kg | Gross pallet weight kg (inclusive pallet) | 266kg |
| Gross case weight            | 4.01kg | Pallet Height metres (without pallet)     | 1.53  |
|                              |        | Pallet Height metres (including pallet)   | 1.69  |

|                                |                           |                             |                                   |             |
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Label printed on the longer side the box

**LA2022 – SAUCED 29 cm WOODFIRED BASE**

Ingredients: WHEAT flour, water, tomato pulp 13%, Durum WHEAT semolina, olive oil, salt, yeast, malted WHEAT flour, sugar, oregano, onion, pepper.  
For allergens, including cereals containing gluten, see ingredients in CAPITAL  
May contain MILK, SOY, MUSTARD and FISH

**STORAGE INSTRUCTION: Store frozen at -18°C. Once defrosted keep covered and refrigerated at 0-4°C and use within one day. Do not refreeze once defrosted**

**CONTENTS: 12 units x 300g**  
**Net Weight: 3.60 Kg**  
**Batch code: 063 25**  
**Best before date: 04/MAR/26**

Produced in Italy for Pan Artisan Ltd, Unit 25/26 Holmbush Ind Estate, Midhurst, West Sussex, GU29 9HX.

5 038511 003437

UE  
D3Z6Q  
IT

Logo printed on the shorter side of the box



Pallet Layer (top view)



Pallet Layer (side view)



|   |                           |                             |                                   |                     |
|---|---------------------------|-----------------------------|-----------------------------------|---------------------|
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| LABELLING AND CODING                   |     |   |
|--|-----|---|
| PRIMARY PACKAGING LABEL                |     |   |
|  | N/A |   |
| SECONDARY PACKAGING LABEL              |     |   |
| Box Label                              | Yes | Printed directly onto box – English label.<br>Product code, legal name, ingredient declaration, allergen statement, storage instructions, batch code, best before date, box quantity & weight, bar code, supplier name and address. |
| Box Print (position) Lower Left Corner | Yes | The box label is positioned on two sides of the box, consistently facing outwards. The logo is printed on the shorter sides of the box.   |
| Barcode                                | Yes | 5038511003437   |

| SITE OF MANUFACTURE                    |  |             |
|--|--|-------------|
| Produced in Italy for Pan Artisan Ltd. |  |             |
| CONTACT DETAILS                        | Email  | Telephone   |
| Enquiries                              | <a href="mailto:Enquiries@panartisan.com">Enquiries@panartisan.com</a> | 01703811490 |
| Sales                                  | <a href="mailto:orders@panartisan.com">orders@panartisan.com</a>       | 01703811490 |
| Technical                              | <a href="mailto:technical@panartisan.com">technical@panartisan.com</a> | 01703811490 |
| Technical                              | 'out of hours contact'   | 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 specifications, such changes will be notified to customers.

### FOR SUPPLIER

|         |   |           |                   |
|---------|---|-----------|-------------------|
| SIGNED: |  | NAME:     | Michelle Knight   |
| DATE:   | 26/03/2025  | 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.

|                                |                           |                             |                                   |             |
|--------------------------------|---------------------------|-----------------------------|-----------------------------------|-------------|
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