

Manufactured in the UK for Pan Artisan Units 25/26 Holmbush Industrial Estate, Holmbush Way, Midhurst,

> Thomas Ridley QC Dept. 8:21 am, 29 Aug 2025

West Sussex,

PRODUCT DESCRIPTION		
Product name	Gluten and Dairy Free Pizza base (22 x 240)	g)
Legal description	Frozen	
Product code	LA2067	Thomas
BRC site code	n/a	Ristley

Bite site code		11/ 4	FOODSIERVICE	
INGREDIENT		COUNTRY OF ORIGIN	The food information supplied by	
Water		UK check this information is whether express of the information in consistent in any resp.		
Corn starch		Spain, Germany, Netherlands, Italy	As product information, ingredient advice may change from time to the read the product label prior to us should not solely refy upon the in assessment as to the suitability or	
Rice flour		Italy	assessment as to the suitability of	
Rice starch		Italy		
Sunflower oil	Romania, Russia, Ukraine, Hungary, Austr Spain, Poland, Slovakia, Serbia, Czech Rep Moldavia, Germany, Bulgaria and Argenti		epublic,	
Corn dried sourdough	ı	EU		
Dextrose		France		
Thickener: Hydroxyp	ropyl methyl cellulose	South Korea		
Vegetable fibre	psyllium	India		
	citrus	Switzerland, Germany, Italy		
	inulin	Belgium		
Salt	I	UK		
Yeast		UK		
Sugar		UK		
flavourings, anti-caki	ng compounds, natural ng agent: silicon dioxide, corn solvent: propylene glycol].	Italy		

INGREDIENT LISTS AS APPEAR ON THE LABEL (allergens listed in bold)

Water, Corn starch, Rice flour, Rice starch, Sunflower oil, Corn dried sourdough, Dextrose, Thickener: Hydroxypropyl methyl cellulose, Vegetable fibre (psyllium, citrus, inulin), Salt, Yeast, Sugar, Flavourings [flavouring compounds, natural flavourings, anti-caking agent: silicon dioxide, corn starch, maltodextrin, solvent: propylene glycol].

COMPOSITION	TYPICAL VALUE (PER	TYPICAL VALUE (PER 100G)	
	100G)		
Energy kJ	879	Fat	2.7g
kcals	208	- of which saturates	0.4g
Protein	2.0g	Fibre	4.3g
Carbohydrate	41.6g	Salt	1.12g
- of which sugars	0.3g	Sodium	448mg

ANALYSED	CALCULATED	✓	REFERENCE	Nutricalc

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ALLERGEN INFORMATION					
ALLERGEN	FREE FROM	ALLERGEN	FREE FROM		
Cereals containing gluten	✓	Milk	✓		
Source of Gluten: - N/A		Nuts	✓		
Eggs	✓	Celery	✓		
Fish	✓	Mustard	✓		
Shell Fish	✓	Sesame seeds	✓		
Peanuts	✓	Sulphur dioxide >10mg/kg	✓		
Soybeans	✓	Molluscs	✓		
Crustaceans	✓	Lupin	✓		

SUITABLE FOR (As Supplied)					
	YES /NO	COMMENTS			
Vegetarians	Yes				
Vegans	Yes	All ingredients are suitable for vegans; however, the site is not vegan society approved for this product.			
Coeliacs	Yes				
Lactose Intolerant	Yes				
	YES/NO		YES/NO		
Infants under 2 years old	Yes	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)					
METAL DETECTION PIECES FE NON-FE SS					
Sensitivities (mm)	1.5	2.0	4.0		
Frequency	Start & end of	Start & end of run, every hour			

PHYSICAL INFORMATION						
	TARGET	MINIMUM	MAXIMUM			
SIZE	300mm long x 300mm wide x 15mm high	295mm long x 295mm wide x 10mm high	305mm long x 305mm wide x 20mm high			
WEIGHT	240g	235g	245g			
OTHER	Pack to average weights					

ORGANOLEP	ORGANOLEPTIC INFORMATION					
STANDARD	ACCEPTABLE	UNACCEPTABLE				
Flavour	n/a	n/a				
Aroma	n/a	n/a				
Appearance	Round shape, pale cream colour, irregular bubbly appearance.	n/a				
Texture	n/a	n/a				



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MICROBIOLOGICAL STANDARDS				
ORGANISMS	TARGET	ACCEPT	REJECT	
Enterobacteriaceae cfu/g	<50	<100	>1000	
Moulds cfu/g	<500	<1000	>1000	

SHELF LIFE	
From production / manufacture	364 days (frozen)
Minimum on delivery	270 days (frozen)
Once opened (if stored correctly)	n/a (frozen only)

STORAGE CONDITIONS	
Frozen -18°C	Yes
Chilled	No

COOKING INSTRUCTIONS

Supplied partially cooked.

Best oven cooking temperature: 330-350°C

PACKAGING INFORMATION			
PRIMARY PACKAGING		MATERIAL	Weight
Disk		Cardboard	28g
Wrapping film	800/400	Polythene	6g
	15mu		

PACKED IN A PROTECTIVE ATMOSPHERE No

SECONDARY PACKAGING	√/x	MATERIAL	Weight
Box	✓	Brown corrugated cardboard	120g
Вох Таре	✓	Clear	2g
Pallet	✓	Blue or brown Chep	28000g
Pallet Wrap	✓	Clear shrink wrap	273g
Box Label	✓	102mm x 76mm TT	1g
		Labels	

PACK SIZE				
PACK SIZE	INTERNAL DIMENSIONS MM (APPROX.)	OUTER DIMENSIONS MM (APPROX.)	FORMAT	STACKING
22 x 240g	320 x 320 x 220	322 x 322 x 222	22 bases per case	7 layers of 9= 63 boxes per pallet

CASE / PALLET SPECIFICATIONS			
Net case weight	5.280kg	Gross pallet weight kg (inclusive pallet)	370.842
Gross case weight	5.437kg	Pallet Height metres (without pallet)	1.554
Pallet weight	28kg	Pallet Height metres (including pallet)	1.719

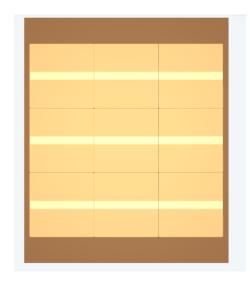
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Gluten and Diary Free Pizza Base Pan Artisan (22x240g)

Water, Corn starch, Rice flour, Rice starch, Sunflower oil, Corn dried sourdough. Dextrose, Thickener: Hydroxypropyl methyl cellulose, Vegetable fibre (psyllium, citrus, inulin), Salt, Yeast, Flavourings [flavouring compounds, natural flavourings, anti-caking agent: silicon dioxide, corn starch, maltodextrin, solvent: propylene glycol].

Typical values per 100g: Energy 208kcal/879 kj, Protein 2.0g, Total carbohydrates 41.6g, Total sugar 0.3g, Total fat 2.7g, Saturated fat 0.4g, Fibre 4.3g, Salt 1.12g Content: 22 x 12" bases

Store in the freezer (-18 ^C). Best oven cooking temperature 330C - 350C Made in UK on behalf of Pan Artisan, Holmbush Industrial Estate, Midhurst GU29 9HX

Product Code: 2067



LABELLING AND CODIN	G	
PRIMARY PACKAGING L	ABEL	
	No	
SECONDARY PACKAGIN	G LABEL	
Box Label	Yes	Product code, ingredient declaration, country of origin, box quantity & weight, storage instructions, bar code, cooking instructions, nutritional information, shelf life, batch code.
Box Print Right side (label)	Yes	Best Before Date. Format –Best Before - DD/MM/YY
Bar Code	Yes	0745125351032

SITE OF MANUFACTURE	SITE OF MANUFACTURE			
Made in UK for Pan Arti	isan Ltd.			
CONTACT DETAILS	Email	Telephone		
Enquiries	Enquires@panartisan.com	01730 811490		
Sales	orders@panartisan.com	01730 811490		
Technical	technical@panartisan.com	01730 811490		
	'Emergency out of hours contact'	07771 902262		

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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

		10113011	
SIGNED:	h lang/	NAME:	Michelle Knight
DATE:	11/06/2025	POSITION:	Technical Manager
		FOR CUST	OMER
SIGNED:		NAME:	
DATE:		POSITION:	

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