

29cm Plain Woodfired Pizza base

Manufactured in Italy for
Pan Artisan
Units 25/26 Holmbush Industrial Estate,
Holmbush Way,
Midhurst,
West Sussex,

PRODUCT DESCRIPTION	
Product name	29cm Plain Woodfired Pizza Base
Legal description	Woodfired Pizza Base
Product code Supplier	17440101
Product code Customer	LA2044
BRC site code	1415960

INGREDIENTS		
MAIN INGREDIENTS	SUB-INGREDIENTS	COUNTRY OF ORIGIN
WHEAT flour		Italy
water		Italy
durum WHEAT semolina		Italy
olive oil		Italy, Spain, Greece, Portugal, Tunisia, Cyprus
yeast		Italy
salt		Italy
malTED WHEAT flour		Italy

INGREDIENT LISTS AS APPEAR ON THE LABEL (allergens listed in bold)
WHEAT flour, water, durum WHEAT semolina, olive oil, yeast, salt, malTED WHEAT flour.

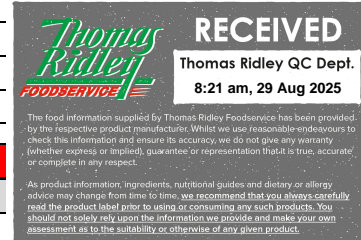
NUTRITION INFORMATION (further information available upon request)			
COMPOSITION	TYPICAL VALUE (PER 100G)	TYPICAL VALUE (PER 100G)	
Energy kJ	1193	Fat	2.8
kcal	282	- of which saturates	0.6
Protein	10	Fibre	2.3
Carbohydrate	53	Salt g	1.3
- of which sugars	1.3	Sodium mg	520

ANALYSED		CALCULATED	x	REFERENCE	
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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: WHEAT			
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

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

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SUITABLE FOR (As Supplied)			
	YES /NO		COMMENTS
Vegetarians	YES		
Vegans	YES		
Coeliacs	NO		Contains WHEAT
Lactose Intolerant	NO		CROSS CONTAMINATION: MILK
	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	2.0mm	< 1,250mm	
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
WEIGHT	240g	231g	NA
THICKNESS	edge height 20mm ± 5 mm	15mm	25mm

ORGANOLEPTIC INFORMATION			
STANDARD	ACCEPTABLE	UNACCEPTABLE	
Flavour	Dough taste with occasional hints of wood smoke	Off flavour	
Aroma	Fresh dough with subtle wood smoke	Rancid, burnt aroma	
Appearance	Wheat flour base with golden edges	Areas with pronounced burn marks, central holes	
Texture	Before thawing: uniform and compact appearance, no coarse ice crystals. After thawing: well-developed firm and smooth texture.	Before thawing: dry and powdery appearance, presence of large ice crystals, After thawing: stringy appearance, sticky texture. excessive elasticity	

MICROBIOLOGICAL STANDARDS			
ORGANISMS	TARGET	ACCEPT	REJECT
Total Coliforms cfu/g	<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	Absent	Absent	Present

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CHEMICAL ANALYTICAL INFORMATION			
TEST	MINIMUM	TYPICAL	MAXIMUM
pH	4.5	5	5.5
Aw	0.8	0.9	1.0
TEST	TARGET	ACCEPT	FAIL
Pesticide Residue	Within the Maximum Residue Limits (MRLs) laid down in European Regulations No. 396/05, No. 178/2006, No. 149/2008 and subsequent	Within the Maximum Residue Limits (MRLs) laid down in European Regulations No. 396/05, No. 178/2006, No. 149/2008 and subsequent	Within the Maximum Residue Limits (MRLs) laid down in European Regulations No. 396/05, No. 178/2006, No. 149/2008 and subsequent

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

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. Defrost at room temperature for approximately 10 minutes, then bake in a preheated oven at 200°C- 220°C for 4-6 minutes. Cooking times may vary depending on the oven type. When baked ensure a minimum core temperature of 75°C is attained for at least 1 minute.

PACKAGING INFORMATION			
PRIMARY PACKAGING	Yes/No	MATERIAL	Weight
4 x Clear Shrink Film	Yes	 	4x4g

PACKED IN A PROTECTIVE ATMOSPHERE	NO
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SECONDARY PACKAGING	Yes/No	MATERIAL	Weight
Box	yes	Cardboard	350g
Box Tape	yes	Polypropylene PP 5	1g
Pallet	yes	Wood	25000g
Pallet Wrap	yes	Stretch Polyethylene	350g

PACK SIZE					
PACK SIZE		INTERNAL DIMENSIONS MM (APPROX.)	OUTER DIMENSIONS MM (APPROX.)	FORMAT	STACKING
12 x 240g		295 x 295 x 300	300x 300 x 305	4packs x 3 (12 bases)	12 cartons per layer, 5 layers per pallet= 60 cases per pallet

CASE / PALLET SPECIFICATIONS			
Net case weight	2.88Kg	Gross pallet weight kg (inclusive pallet)	220.35
Gross case weight	3.25Kg	Pallet Height metres (without pallet)	1.52
		Pallet Height metres (including pallet)	1.68

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Outer case label

LA2044 – 29cm PLAIN WOODFIRED PIZZA BASE

Ingredients: WHEAT flour, water, durum WHEAT semolina, olive oil, yeast, salt, malted WHEAT flour. For allergens, including cereals containing gluten, see ingredients in CAPITAL. May contain MILK, SOY, MUSTARD, FISH

Storage instructions: 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. Cooking Instructions: Leave to defrost at room temperature for about 10 min.

Bake in a hot oven at 200-220°C for about 4-6minutes. These baking instructions are purely guideline and may vary depending on the type of oven used.

Average Nutrition per 100g: Energy 1193kJ/282kcal, Fat 2.8g, of which saturates 0.6g, Carbohydrate 53g, of which sugars 1.3g, Protein 10g, Salt 1.3g

CONTENTS: 12 units x 240g

Net Weight: 2.88 Kg

Batch code: 160 25

Best before date: 21/MAY/26



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

Logo printer on the shorter side of the box



LABELLING AND CODING		
PRIMARY PACKAGING LABEL		
	Yes/No	NA
SECONDARY PACKAGING LABEL		
Box Label	Yes (Print)	Printed directly onto box – English label. 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)	Yes	The box label is printed directly into box - positioned on two sides of the box, consistently facing outwards. The logo is printed on the shorter sides of the box.
Barcode	Yes	5038511003468

SITE OF MANUFACTURE :		
Produced in Italy for Pan Artisan Ltd.		
CONTACT DETAILS	Email	Telephone
Enquiries	Enquiries@panartisan.com	01703811490
Sales	orders@panartiosan.com	01703811490
Technical	technical@panartisan.com	01703811490
Technical	'out of hours contact'	07376857592

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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

SIGNED:		NAME:	Michelle Knight
DATE:	19/08/2025	POSITION:	Technical Manager

FOR CUSTOMER Pan Artisan

SIGNED:		NAME:	
DATE:		POSITION:	

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