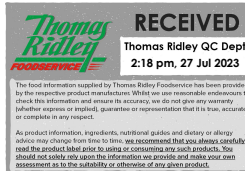


Supplier's Product Code : 22055
 Product Added : 04 February 2015
 Last Updated by Supplier : 01 August 2022
 erudus id : 72ba422b886e44ecaab01bdf2a1d41e1



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McDougalls Pizza Base Mix 3.5kg

Short Product Name:
 Pizza Base Mix

Product Description:
 Pizza Base Mix Makes 61 x 6" pizzas

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Baking Mixes

Supplier's Product Code :
 22055
 Supplier: Premier Foods
 Premier Foods, Premier House
 Centrium Business Park, Griffiths Way
 St Albans
 AL1 2RE
 England
 P: 01727 815850

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05012991220553
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	4 Units
Is Trade Item Splittable? :	Yes

Outer Case Length :	240 mm
Outer Case Width :	330 mm
Outer Case Height :	264 mm
Product Gross Weight :	14.37 kg
Product Net Weight :	14.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	14 Cases
Quantity of Layers Per Pallet :	5 Layers
Quantity of Cases Per Pallet :	70 Cases

Pallet Height :	1.50 MTR
Pallet Gross Weight :	1,036.18 kg

Logistical Information

Shelf Life from Time of Production :	180 Days
Guaranteed Shelf Life on Delivery :	135 Days

Minimum Order Quantity :	150 Cases
Delivery Lead Time :	7 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	270.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Waste Packaging Weight - Transport Packaging

Plastic :	150.00 g
Paper/Board :	0.00 g
Percentage Recycled Plastic :	Not specified.

Wood Total :	25,000.00 g
Is Pallet Returnable? :	Yes

Other Information

Supplier Comments:
 Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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Additional Origin Details:
N/A

Inner Pack Information

Internal GTIN:	5012991006188
Packaging Type Description:	Paper Bag
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	102 mm
Inner Unit Height:	393 mm
Inner Unit Width:	152 mm
Inner Product Weight:	Not specified.
Inner Product Weight Units:	g

Weight/Volume:
3.5kg

Handling Information

Directions For Use: Yield guide Dry mix Approx Water Approx dough portions (57g/2oz) 1kg 750 ml 16 Whole Bag 3.5kg 2.6L 61 1lb 12 fl oz 7 Whole Bag 7lb 11oz 4 pts 11fl oz 61 Make-up instructions Place the McDougalls Pizza Base Mix into a bowl fitted with a dough hook attachment. Blend in the correct amount of warm (30°C/86°F) water. Using a dough hook mix on a MEDIUM speed for 5 minutes. Weigh and shape as required. Place on a lightly greased pizza tray. Pierce the base all over with a fork. Spread with desired topping to within 5mm of the edge. For thin and crispy pizzas NO PROVING TIME IS NECESSARY. Bake in a preheated oven at 200°C/400°F/Gas Mark 6 for 10 minutes or until cooked. For fan-assisted ovens bake at 180°C/350°F/Gas Mark 4. For Deep Pan pizzas leave to prove for 15-30 minutes then bake at 200°C/400°F/Gas Mark 6 for 15 minutes until cooked. For fan assisted ovens bake at 180°C/350°F/Gas Mark 4.
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Storage Instructions: Store in a cool dry place. Keep bag tightly closed after part use. For best results once opened, keep bag tightly closed and use within 2 months.

Dietary Information

Ingredients :

WHEAT Flour (with added Calcium, Iron, Niacin, Thiamin), Dried Yeast, **WHEAT** Gluten, Salt, Vegetable Oils (Palm, Rapeseed), Emulsifiers (E472e, E491), **SOYA** Flour, Dextrose, **WHEAT** Flour, Flour Treatment Agents (E920, E300, Amylase, Xylanase).

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	Yes
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	No

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in bold. May also contain egg and milk.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,550.00 kJ
Energy per 100 G/ML :	366.00 kcal
Fat per 100 G/ML :	2.9 g
- of which Saturates per 100 G/ML :	0.9 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	69 g
- of which Sugars per 100 G/ML :	0.6 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	4 g
Protein per 100 G/ML :	14 g
Salt per 100 G/ML :	1.48 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	34.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : N/A	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of
microbiological results?: Yes

Is shelf life testing undertaken?: Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.