

PRODUCT SPECIFICATION

<p>PRODUCT NAME: 14 inch Thin & Crispy</p> <p>PRODUCT CODE: LA1004</p> <p>SUPPLIER NAME: Pan Artisan Ltd.</p> <p>ADDRESS: Units 25/26 Holmbush Industrial Estate Holmbush Way Midhurst West Sussex GU29 9HX</p> <p>Telephone No: (+44) 01730 811490 Fax No: (+44) 01730 811491 Web site: www.panartisan.com</p>	<p>INGREDIENT DECLARATION: (in decending order)</p> <p>Wheat Flour (wheat flour, calcium carbonate, iron, niacin, thiamin) Water Rapeseed Oil Yeast Salt Flour Treatment Agent E300 ascorbic acid</p> <p>Allergy Advice. For allergens, including cereals containing gluten, see ingredients in bold</p> <table border="1" style="width: 100%; text-align: center; border-collapse: collapse;"> <tr> <td style="width: 25%;">Vegetarian</td> <td style="width: 25%;">Vegan</td> <td style="width: 25%;">Coeliacs</td> <td style="width: 25%;">Lactose Intolerants</td> </tr> <tr> <td>✓</td> <td>✓</td> <td>✗</td> <td>✓</td> </tr> </table> <p>Suitable for:</p>	Vegetarian	Vegan	Coeliacs	Lactose Intolerants	✓	✓	✗	✓								
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<p>PRODUCT DESCRIPTION <i>A thin part baked bread base, of circular disc shape. Off white in colour, odourless</i></p>																	
<p>POINT OF MANUFACTURE: At above location</p> <p>POINT OF PACKING: At above location</p> <p>BAR CODE : 5038511000559</p>	<p>SCALED TARGET WEIGHT: 390g APPROXIMATE PART BAKED WEIGHT : 370g <small>(tolerance +/-10g)</small></p> <p>UNIT SIZE: 35cm diameter 1.2cm thick</p>																
<p>PACKAGING MATERIAL</p> <p>INNER: Wax Inter-Leaf Liners, Food Grade, Blue Tint Polythene Bag</p> <p>OUTER: Corrugated double walled cardboard box. With a base fitting. Box sealed, top & bottom with 50mm wide tape.</p>	<p>BAG LINER WEIGHT : 32g (1 x large bag) CARDBOARD CASE WEIGHT : 395g (362x362x257h)</p> <p>UNITS PER INNER: 1 x 20 Net Product Weight: 7.600 kg.</p> <p>UNITS PER OUTER: 20 Gross Weight including packaging: 8.034kg</p> <p>Gross pallet Weight: 434kg</p>																
<p>PALLET CONFIGURATION: 54 (9 boxes x 6 layers)</p>																	
<p>STORAGE: Store frozen at minus (-) 18 degrees centigrade, until required for use.</p>																	
<p>PRODUCT LIFE: 12 months from day of production. Minimum 10 month period customer best before. See label on outer box for precise best before date.</p>																	
<p>NUTRITIONAL INFORMATION:</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;">Energy</td> <td style="text-align: right;">1045.0 kJ</td> </tr> <tr> <td></td> <td style="text-align: right;">247 kcal</td> </tr> <tr> <td>Fat</td> <td style="text-align: right;">3.5 g</td> </tr> <tr> <td>of which saturates</td> <td style="text-align: right;">0.3 g</td> </tr> <tr> <td>Carbohydrates</td> <td style="text-align: right;">45.5 g</td> </tr> <tr> <td>of which sugars</td> <td style="text-align: right;">0.9 g</td> </tr> <tr> <td>Protein</td> <td style="text-align: right;">8.4 g</td> </tr> <tr> <td>Salt</td> <td style="text-align: right;">1.1 g</td> </tr> </table> <p style="text-align: center; font-size: small;">TYPICAL VALUES FOR 100g OF PRODUCT (by calculation from Nutrical© & manufacturers information.)</p>		Energy	1045.0 kJ		247 kcal	Fat	3.5 g	of which saturates	0.3 g	Carbohydrates	45.5 g	of which sugars	0.9 g	Protein	8.4 g	Salt	1.1 g
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