

PRODUCT SPECIFICATION

<p>PRODUCT NAME: 7 inch Deep Pan</p> <p>PRODUCT CODE: LA1010 (24)</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</p> <p>Fax No: (+44) 01730 811491</p> <p>Web site: www.panartisan.com</p>	<p>INGREDIENT DECLARATION: (in descending order)</p> <p>Wheat Flour (wheat flour, calcium carbonate, iron, niacin, thiamin)</p> <p>Water</p> <p>Rapeseed Oil</p> <p>Yeast</p> <p>Salt</p> <p>Emulsifier (E472(e))</p> <p>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;"> <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	✓	✓	✗	✓																
Vegetarian	Vegan	Coeliacs	Lactose Intolerants																						
✓	✓	✗	✓																						
<p>PRODUCT DESCRIPTION</p> <p style="text-align: center;"><i>A 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 : 5038511000009</p>	<p>SCALED TARGET WEIGHT: 120g</p> <p>APPROXIMATE PART BAKED WEIGHT : 110g <i>(tolerance +/-5g)</i></p> <p>UNIT SIZE: 17.5cm diameter 2.5 cm 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. Box sealed, top & bottom with 50mm wide tape.</p> <p>PALLET CONFIGURATION: 60 (10 boxes x 6 layers)</p>	<p>BAG LINER WEIGHT : 32g (1 x large bag)</p> <p>CARDBOARD CASE WEIGHT :250g (549x179x176h)</p> <p>UNITS PER INNER: 3 x 8</p> <p>Net Product Weight: 2.660 kg.</p> <p>UNITS PER OUTER: 24</p> <p>Gross Weight including packaging: 2.884 kg.</p> <p>Gross Pallet Weight: 173kg</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: none;"> <tr> <td style="width: 40%;"></td> <td style="width: 30%;">Energy</td> <td style="width: 30%;">1048.0 kJ</td> </tr> <tr> <td></td> <td></td> <td>248.0 kcal</td> </tr> <tr> <td></td> <td>Fat</td> <td>3.6 g</td> </tr> <tr> <td></td> <td>of which saturates</td> <td>0.3 g</td> </tr> <tr> <td></td> <td>Carbohydrates</td> <td>45.5 g</td> </tr> <tr> <td></td> <td>of which sugars</td> <td>0.9 g</td> </tr> <tr> <td></td> <td>Protein</td> <td>8.4 g</td> </tr> <tr> <td></td> <td>Salt</td> <td>1.1 g</td> </tr> </table> <p style="text-align: center; font-size: small;">TYPICAL VALUES FOR 100g OF PRODUCT (by calculation from Nutricalc® & manufacturers information.)</p>			Energy	1048.0 kJ			248.0 kcal		Fat	3.6 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
	Energy	1048.0 kJ																							
		248.0 kcal																							
	Fat	3.6 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																							