

PRODUCT SPECIFICATION

<p>PRODUCT NAME: 12 inch Deep Pan</p> <p>PRODUCT CODE: LA1012</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 decending order)</p> <p>Wheat Flour (<i>wheat flour, calcium carbonate, iron, niacin, thaimin</i>)</p> <p>Water</p> <p>Rapeseed Oil</p> <p>Yeast</p> <p>Salt</p> <p>Emulsifiers: E471, E481, 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>																
<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 : 5038511000047</p>	<p>SCALED TARGET WEIGHT: 420g</p> <p>APPROXIMATE PART BAKED WEIGHT : 400g <small>(tolerance +/-10g)</small></p> <p>UNIT SIZE: 30cm 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>BAG LINER WEIGHT : 30g</p> <p>CARDBOARD CASE WEIGHT : 529g (615x312x230h)</p> <p>UNITS PER INNER: 2x9</p> <p>Net Product Weight: 7.470 kg.</p> <p>UNITS PER OUTER: 18</p> <p>Gross Weight including packaging: 8.029kg</p>																
<p>PALLET CONFIGURATION: 42 (6 boxes x 7 layers) Gross Pallet Weight: 337kg</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="text-align: right;">Energy</td> <td style="text-align: right;">1048.0 kJ</td> </tr> <tr> <td></td> <td style="text-align: right;">248.0 kcal</td> </tr> <tr> <td style="text-align: right;">Fat</td> <td style="text-align: right;">3.6 g</td> </tr> <tr> <td style="text-align: right;">of which saturates</td> <td style="text-align: right;">0.3 g</td> </tr> <tr> <td style="text-align: right;">Carbohydrates</td> <td style="text-align: right;">45.5 g</td> </tr> <tr> <td style="text-align: right;">of which sugars</td> <td style="text-align: right;">0.9 g</td> </tr> <tr> <td style="text-align: right;">Protein</td> <td style="text-align: right;">8.4 g</td> </tr> <tr> <td style="text-align: right;">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 Nutricalo® & 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
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