

PRODUCT SPECIFICATION

<p>PRODUCT NAME: 12 inch Brown Deep Pan</p> <p>PRODUCT CODE: LA1 012(B)</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) Water Wholemeal Wheat Flour 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;"> <tr> <td>Vegetarian</td> <td>Vegan</td> <td>Coeliacs</td> <td>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 part baked bread base, disc shape. Light brown in colour.</i></p>																	
<p>POINT OF MANUFACTURE: At above location</p> <p>POINT OF PACKING: At above location</p> <p>BAR CODE : 5038511000030</p>	<p>SCALED TARGET WEIGHT: 420g</p> <p>APPROXIMATE PART BAKED WEIGHT : 400g <i>(tolerance +/-10g)</i></p> <p>UNIT SIZE: 30cm diameter 2.5 cm thick</p>																
<p>PACKAGING MATERIAL</p> <p>INNER: 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: 72 (12 boxes x 6 layers)</p>	<p>BAG LINER WEIGHT : 15g (1 x small bag)</p> <p>CARDBOARD CASE WEIGHT : 366g (316x309x242h)</p> <p>UNITS PER INNER: 1x10</p> <p>Net Product Weight: 4.000 kg.</p> <p>UNITS PER OUTER: 1x10</p> <p>Gross Weight including packaging: 4.358kg</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: left;">973.0 kJ</td> </tr> <tr> <td></td> <td style="text-align: left;">230.0 kcal</td> </tr> <tr> <td style="text-align: right;">Fat</td> <td style="text-align: left;">3.5 g</td> </tr> <tr> <td style="text-align: right;">of which saturates</td> <td style="text-align: left;">0.3 g</td> </tr> <tr> <td style="text-align: right;">Carbohydrates</td> <td style="text-align: left;">41.3 g</td> </tr> <tr> <td style="text-align: right;">of which sugars</td> <td style="text-align: left;">1.0 g</td> </tr> <tr> <td style="text-align: right;">Protein</td> <td style="text-align: left;">8.5 g</td> </tr> <tr> <td style="text-align: right;">Salt</td> <td style="text-align: left;">0.7 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	973.0 kJ		230.0 kcal	Fat	3.5 g	of which saturates	0.3 g	Carbohydrates	41.3 g	of which sugars	1.0 g	Protein	8.5 g	Salt	0.7 g
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