

PRODUCT SPECIFICATION

<p>PRODUCT NAME: 14 inch Deep Pan PRODUCT CODE: LA1013 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) Wheat Flour (wheat flour, calcium carbonate, iron, niacin,thiamin) Water Rapeseed Oil Yeast Salt Emulsifier (E472(e)) 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%;">Suitable for:</td> <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> </table>	Suitable for:	Vegetarian 	Vegan 	Coeliacs 	Lactose Intolerants 											
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<p>PRODUCT DESCRIPTION <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 : 5038511000078</p>	<p>SCALED TARGET WEIGHT: 580g APPROXIMATE PART BAKED WEIGHT : 550g <i>(tolerance +/-10g)</i></p> <p>UNIT SIZE: 35cm 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.With a base fitting. Box sealed, top & bottom with 50mm wide tape.</p> <p>PALLET CONFIGURATION: 54 (9 boxes x 6 layers)</p>	<p>BAG LINER WEIGHT : 64g (2 x large bags) CARDBOARD CASE WEIGHT : 402g (362x362x257h)</p> <p>UNITS PER INNER: 2 x 5 (50n5 + base fitting) Net Product Weight: 5.500 kg.</p> <p>UNITS PER OUTER: 10 Gross Weight including packaging: 6.059kg</p> <p>Gross Pallet Weight: 327kg</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: 40%;">Energy</td> <td style="width: 60%;">1048.0 kJ</td> </tr> <tr> <td></td> <td>248.00 kcal</td> </tr> <tr> <td>Fat</td> <td>3.60 g</td> </tr> <tr> <td>of which saturates</td> <td>0.30 g</td> </tr> <tr> <td>Carbohydrates</td> <td>45.50 g</td> </tr> <tr> <td>of which sugars</td> <td>0.90 g</td> </tr> <tr> <td>Protein</td> <td>8.40 g</td> </tr> <tr> <td>Salt</td> <td>1.10 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		248.00 kcal	Fat	3.60 g	of which saturates	0.30 g	Carbohydrates	45.50 g	of which sugars	0.90 g	Protein	8.40 g	Salt	1.10 g
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