













PRODUCT SPECIFICATION

PRODUCT NAME: 16 inch Deep Pan																			
PRODUCT CODE: LA1014																			
SUPPLIER NAME: Pan Artisan Ltd.		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																	
ADDRESS: Units 25/26 Holmbush Industrial Estate Holmbush Way Midhurst West Sussex GU29 9HX		Allergy Advice. For allergens, including cereals containing gluten, see ingredients in bold																	
Telephone No: (+44) 01730 811490 Fax No: (+44) 01730 811491 Web site: www.panartisan.com		<table border="1"> <tr> <td>Suitable for:</td> <td>Vegetarian </td> <td>Vegan </td> <td>Coeliacs </td> <td>Lactose Intolerants </td> </tr> </table>		Suitable for:	Vegetarian 	Vegan 	Coeliacs 	Lactose Intolerants 											
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PRODUCT DESCRIPTION <i>A part baked bread base, of circular disc shape. Off white in colour, odourless</i>																			
POINT OF MANUFACTURE: At above location		SCALED TARGET WEIGHT: 830g APPROXIMATE PART BAKED WEIGHT : 800g <i>(tolerance +/-10g)</i>																	
POINT OF PACKING: At above location		UNIT SIZE: 40cm diameter 2.5 cm thick																	
BAR CODE : 5038511000085																			
PACKAGING MATERIAL Wax Inter-Leaf Liners, Food Grade, Blue Tint Polythene Bag		BAG LINER WEIGHT 32g (1 x large bag) CARDBOARD CASE WEIGHT : 440g (395x395x226h)																	
INNER:		UNITS PER INNER: 1 x 8 Net Product Weight: 6.400kg																	
OUTER: Corrugated double walled cardboard box. Box sealed, top & bottom with 50mm wide tape.		UNITS PER OUTER: 8 Gross Weight including packaging: 6.872kg																	
PALLET CONFIGURATION: 42 (6 boxes by 7 layers.)																			
STORAGE: Store frozen at minus (-) 18 degrees centigrade, until required for use.																			
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.																			
NUTRITIONAL INFORMATION:																			
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TYPICAL VALUES FOR 100g OF PRODUCT (by calculation from Nutricalc© & manufacturers information.)																			