













PRODUCT SPECIFICATION

<p>PRODUCT NAME: 16 inch Deep Pan - Brown</p> <p>PRODUCT CODE: LA1017</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 Fax No: (+44) 01730 811491 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 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</p> <p><i>A brown part baked bread base containing wholemeal flour, rectangular in shape. Light brown in colour, odourless</i></p>																	
<p>POINT OF MANUFACTURE: At above location</p> <p>POINT OF PACKING: At above location</p> <p>BAR CODE : 5038511000092</p>	<p>SCALED TARGET WEIGHT: 830g APPROXIMATE PART BAKED WEIGHT : 800g <i>(tolerance +/-10g)</i></p> <p>UNIT SIZE: 40cm 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: 42 (6 boxes by 7 layers.)</p>	<p>BAG LINER WEIGHT : 32g CARDBOARD CASE WEIGHT : 440g (395x395x226h)</p> <p>UNITS PER INNER: 1 x 8 Net Product Weight: 6.400kg</p> <p>UNITS PER OUTER: 8 Gross Weight including packaging: 6.872kg</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: 50%;">Energy</td> <td style="width: 50%; text-align: right;">973.0 kJ</td> </tr> <tr> <td></td> <td style="text-align: right;">230 kcal</td> </tr> <tr> <td>Fat</td> <td style="text-align: right;">3.5 g</td> </tr> <tr> <td>of which saturates</td> <td style="text-align: right;">0.3 g</td> </tr> <tr> <td>Carbohydrates</td> <td style="text-align: right;">40.2 g</td> </tr> <tr> <td>of which sugars</td> <td style="text-align: right;">1.0 g</td> </tr> <tr> <td>Protein</td> <td style="text-align: right;">8.5 g</td> </tr> <tr> <td>Salt</td> <td style="text-align: right;">0.7 g</td> </tr> </table> <p style="text-align: center; font-size: small;">TYPICAL VALUES FOR 100g OF PRODUCT (by calculation from Nutritionalc® & manufacturers information.)</p>		Energy	973.0 kJ		230 kcal	Fat	3.5 g	of which saturates	0.3 g	Carbohydrates	40.2 g	of which sugars	1.0 g	Protein	8.5 g	Salt	0.7 g
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