













PRODUCT SPECIFICATION

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|---|--|---|--|---|--|---|--|--|----------|--|-----|-------|--|--------------------|-------|--|---------------|--------|--|-----------------|-------|--|---------|-------|--|------|-------|
| PRODUCT NAME: 16 inch Deep Pan - Brown PRODUCT CODE: LA1017 SUPPLIER NAME: Pan Artisan Ltd. ADDRESS: Units 25/26 Holmbush Industrial Estate Holmbush Way Midhurst West Sussex GU29 9HX Telephone No: (+44) 01730 811490 Fax No: (+44) 01730 811491 Web site: www.panartisan.com | | INGREDIENT DECLARATION: (in descending order) Wheat Flour (wheat flour, calcium carbonate, iron, niacin, thiamin) Water Wholemeal Wheat Flour Rapeseed Oil Yeast Salt Flour Treatment Agent E300 ascorbic acid Allergy Advice. For allergens, including cereals containing gluten, see ingredients in bold | | | | | | | | | | | | | | | | | | | | | | | | | |
| PRODUCT DESCRIPTION <i>A brown part baked bread base containing wholemeal flour, rectangular in shape. Light brown in colour, odourless</i> | | Suitable for: <table border="1" style="display: inline-table; vertical-align: middle;"> <tr> <td>Vegetarian </td> <td>Vegan </td> <td>Coeliacs </td> <td>Lactose Intolerants </td> </tr> </table> | | Vegetarian  | Vegan  | Coeliacs  | Lactose Intolerants  | | | | | | | | | | | | | | | | | | | | |
| Vegetarian  | Vegan  | Coeliacs  | Lactose Intolerants  | | | | | | | | | | | | | | | | | | | | | | | | |
| POINT OF MANUFACTURE: At above location POINT OF PACKING: At above location BAR CODE : 5038511000092 | | SCALED TARGET WEIGHT: 830g APPROXIMATE PART BAKED WEIGHT : 800g <i>(tolerance +/-10g)</i> UNIT SIZE: 40cm diameter 2.5 cm thick | | | | | | | | | | | | | | | | | | | | | | | | | |
| PACKAGING MATERIAL INNER: Wax Inter-Leaf Liners, Food Grade, Blue Tint Polythene Bag OUTER: Corrugated double walled cardboard box. Box sealed, top & bottom with 50mm wide tape. PALLET CONFIGURATION: 42 (6 boxes by 7 layers.) | | BAG LINER WEIGHT : 32g CARDBOARD CASE WEIGHT : 440g (395x395x226h) UNITS PER INNER: 1 x 8 Net Product Weight: 6.400kg UNITS PER OUTER: 8 Gross Weight including packaging: 6.872kg | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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: <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;"></td> <td style="text-align: right;">Energy</td> <td style="text-align: right;">973.0 kJ</td> </tr> <tr> <td></td> <td></td> <td style="text-align: right;">230 kcal</td> </tr> <tr> <td></td> <td style="text-align: right;">Fat</td> <td style="text-align: right;">3.5 g</td> </tr> <tr> <td></td> <td style="text-align: right;">of which saturates</td> <td style="text-align: right;">0.3 g</td> </tr> <tr> <td></td> <td style="text-align: right;">Carbohydrates</td> <td style="text-align: right;">40.2 g</td> </tr> <tr> <td></td> <td style="text-align: right;">of which sugars</td> <td style="text-align: right;">1.0 g</td> </tr> <tr> <td></td> <td style="text-align: right;">Protein</td> <td style="text-align: right;">8.5 g</td> </tr> <tr> <td></td> <td style="text-align: right;">Salt</td> <td style="text-align: right;">0.7 g</td> </tr> </table> | | | | | 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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| TYPICAL VALUES FOR 100g OF PRODUCT (by calculation from Nutritionalc® & manufacturers information.) | | | | | | | | | | | | | | | | | | | | | | | | | | | |