

PRODUCT SPECIFICATION

PRODUCT NAME: 15x11 inch Deep Pan PRODUCT CODE: LA1018 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 decending order) Wheat Flour (wheat flour, calcium carbonate, iron, niacin,thaimin) Water Rapeseed Oil Yeast Salt Flour Treatment Agent E300 ascorbic acid Allergy Advice. For allergens, including cereals containing gluten, see ingredients in bold																									
PRODUCT DESCRIPTION A part baked bread base, of rectangular shape. Off white in colour, odourless		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> <tr> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✗</td> <td style="text-align: center;">✓</td> </tr> </table>		Vegetarian	Vegan	Coeliacs	Lactose Intolerants	✓	✓	✗	✓																
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POINT OF MANUFACTURE: At above location POINT OF PACKING: At above location BAR CODE : 5038511000108		SCALED TARGET WEIGHT: 650g APPROXIMATE PART BAKED WEIGHT : 620g <small>(tolerance +/-15g)</small> UNIT SIZE: 35.5 x 26.5 cm 2 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: 63 (9 boxes x 7 layers)		BAG LINER WEIGHT : 32g (1 x large bag) CARDBOARD CASE WEIGHT : 310g (395x300x226h) UNITS PER INNER: 1 x10 Net Product Weight: 6.200kg UNITS PER OUTER: 10 Gross Weight including packaging: 6.628kg																									
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: 50%;">Energy</td> <td style="width: 25%;"></td> <td style="width: 25%;">970.0 kJ</td> </tr> <tr> <td></td> <td></td> <td>229 kcal</td> </tr> <tr> <td>Fat</td> <td></td> <td>3.3 g</td> </tr> <tr> <td>of which saturates</td> <td></td> <td>0.3 g</td> </tr> <tr> <td>Carbohydrates</td> <td></td> <td>41.2 g</td> </tr> <tr> <td>of which sugars</td> <td></td> <td>0.9 g</td> </tr> <tr> <td>Protein</td> <td></td> <td>7.8 g</td> </tr> <tr> <td>Salt</td> <td></td> <td>0.8 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		970.0 kJ			229 kcal	Fat		3.3 g	of which saturates		0.3 g	Carbohydrates		41.2 g	of which sugars		0.9 g	Protein		7.8 g	Salt		0.8 g
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