

**PRODUCT SPECIFICATION**

PRODUCT NAME: <b>10 inch Round Gluten-free Pizza - Plain</b> PRODUCT CODE: <b>LA2057</b>																						
SUPPLIER NAME: <b>Pan'Artisan Ltd</b>  ADDRESS: <b>24/26 Holmbush Industrial Estate Holmbush Way Midhurst West Sussex GU29 9HX</b>  Vegetarians, Vegans & Telephone No: <b>(+44) (0)1730 811490</b> Fax No: Web site: <b>panartisan.com</b>	INGREDIENT DECLARATION: (in decending order) Water Rice Flour Rice Starch Potato Starch Olive Oil Evaporated Cane Sugar Tapioca Flour Yeast Salt  Allergen Information: This product eaten on its own <b>is</b> suitable for: Coeliacs, Vegetarians, Vegans, & Lactose Intolerance.																					
PRODUCT DESCRIPTION <i><b>A part baked base, of circular shape. Light brown in colour, odourless</b></i>																						
POINT OF MANUFACTURE: <b>Manufactured under licence in the United States of America for Venice Bakery (UK) Ltd. 272-274 Broadway, Bexley Heath, Kent, DA68BE,</b>  POINT OF PACKING: <b>U.S.A.</b>  BAR CODE : <b>5038511001754</b>	SCALED TARGET WEIGHT: <b>170g</b> APPROXIMATE PART BAKED WEIGHT : <b>155g</b> <i>(tolerance +/-15g)</i>  UNIT SIZE: <b>24 cm to 24.7cm Diameter 0.75 cm thick</b>																					
PACKAGING MATERIAL  INNER: <b>Polythene liner.</b>  OUTER: <b>Corrugated single walled cardboard box.  Box sealed, top &amp; bottom with 50mm wide tape.</b>  PALLET CONFIGURATION: <b>80 (10 boxes x 8 layers)</b>	BAG LINER WEIGHT : CARDBOARD CASE WEIGHT : <b>380g (254x254x80h)</b>  UNITS PER INNER: <b>1 x12</b> Net Product Weight: <b>1.860kg</b>  UNITS PER OUTER: <b>12</b> Gross Weight including packaging: <b>4.8kg</b>  PALLET WEIGHT: <b>223kg.</b>																					
STORAGE: <b>Store frozen at minus (-) 18 degrees centigrade, until required for use.</b>																						
PRODUCT LIFE: <b>9 months from day of production. Minimum 7 month period customer best before. See label on outer box for precise best before date.</b>																						
NUTRITIONAL INFORMATION:  <table border="0" style="margin-left: auto; margin-right: auto;"> <tr> <td>ENERGY</td> <td>280 kcal</td> <td>1172 kJ</td> </tr> <tr> <td>FAT</td> <td>10g</td> <td></td> </tr> <tr> <td>of which SATURATES</td> <td>1.5g</td> <td></td> </tr> <tr> <td>CARBOHYDRATES</td> <td>43g</td> <td></td> </tr> <tr> <td>of which SUGARS</td> <td>6g</td> <td></td> </tr> <tr> <td>PROTEIN</td> <td>3 g</td> <td></td> </tr> <tr> <td>SALT</td> <td>0.5g</td> <td></td> </tr> </table> <p align="center">TYPICAL VALUES FOR 100g OF PRODUCT (by calculation from manufacturers information.)</p>		ENERGY	280 kcal	1172 kJ	FAT	10g		of which SATURATES	1.5g		CARBOHYDRATES	43g		of which SUGARS	6g		PROTEIN	3 g		SALT	0.5g	
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