

PRODUCT SPECIFICATION

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|---|--|------------|---------------------|----------|---------------------|---|---------|---|-----|-------|--|--------------------|-------|--|---------------|--------|--|----------------------|-------|--|---------|-------|--|------|--------|
| <p>PRODUCT NAME: Multi Grain Tascas</p> <p>PRODUCT CODE: LA 4010</p> <p>SUPPLIER NAME: Pan'Atrtisan Ltd</p> <p>ADDRESS: Units 25/26 Holmbush Industrial Estate Holmbush Way Midhurst West Sussex GU29 9HX</p> <p>Telephone No: (+44) 01730 811490</p> <p>Fax No: (+44) 01730 811491</p> <p>Web site: www.panartisan.com</p> | <p>INGREDIENT DECLARATION: (in decending order)</p> <p>Wheat Flour (wheat flour, calcium carbonate, iron, niacin,thiamin) Water Malted Wheat (5%) Wheat Bran (3%) Barley Malt (3%) Olive Oil Sugar Yeast Salt Emulsifier : E472(e), 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; border-collapse: collapse;"> <tr> <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> <tr> <td>✓</td> <td>✓</td> <td>✗</td> <td>✓</td> </tr> </table> <p>Suitable for:</p> | Vegetarian | Vegan | Coeliacs | Lactose Intolerants | ✓ | ✓ | ✗ | ✓ | | | | | | | | | | | | | | | | |
| Vegetarian | Vegan | Coeliacs | Lactose Intolerants | | | | | | | | | | | | | | | | | | | | | | |
| ✓ | ✓ | ✗ | ✓ | | | | | | | | | | | | | | | | | | | | | | |
| <p>PRODUCT DESCRIPTION</p> <p><i>A semi-circular shaped baked dough product containing a mixture of malted Wheat, Barley & Rye flour grains, folded over to allow easy splitting for the purpose of additional fillings. Light brown fleck in colour.</i></p> | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>POINT OF MANUFACTURE: At above location</p> <p>POINT OF PACKING: At above location</p> <p>BAR CODE : 5038511001532</p> | <p>SCALED TARGET WEIGHT OF DOUGH: 100g</p> <p>APPROX. PART BAKED WEIGHT INCLUDING SPREAD: 95g</p> <p>UNIT SIZE: 17cm in diameter by 9cm wide. 2.5cm depth</p> | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>PACKAGING MATERIAL</p> <p>INNER: Food Grade, Blue Tint Polythene Bag</p> <p>OUTER: Brown Corrugated double walled cardboard box. Box sealed, top & bottom with 50mm wide tape. + Label & Codings</p> <p>PALLET CONFIGURATION: 90 (15 boxes x 6 layers)</p> | <p>BAG LINER WEIGHT : 32g (1x large bag)</p> <p>CARDBOARD CASE WEIGHT :250g (549x179x176h)</p> <p>UNITS PER INNER: 1x24</p> <p>Net Product Weight: 2.280kg</p> <p>UNITS PER OUTER: 24</p> <p>Gross Weight including packaging: 2.528kg</p> <p>Gross Pallet Weight: 227.500kg</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: (When baked)</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 40%;"></td> <td style="width: 30%;">ENERGY</td> <td style="width: 30%; text-align: right;">255 kcal</td> </tr> <tr> <td></td> <td></td> <td style="text-align: right;">1071 kJ</td> </tr> <tr> <td></td> <td>FAT</td> <td style="text-align: right;">3.4 g</td> </tr> <tr> <td></td> <td>of which SATURATES</td> <td style="text-align: right;">0.5 g</td> </tr> <tr> <td></td> <td>CARBOHYDRATES</td> <td style="text-align: right;">47.4 g</td> </tr> <tr> <td></td> <td>of which SUGARS(NME)</td> <td style="text-align: right;">3.4 g</td> </tr> <tr> <td></td> <td>PROTEIN</td> <td style="text-align: right;">8.5 g</td> </tr> <tr> <td></td> <td>SALT</td> <td style="text-align: right;">0.76 g</td> </tr> </table> <p style="text-align: center; font-size: small;">TYPICAL VALUES FOR 100g OF PRODUCT (by calculation from supplier information & McClance & Widdowson)</p> | | | ENERGY | 255 kcal | | | 1071 kJ | | FAT | 3.4 g | | of which SATURATES | 0.5 g | | CARBOHYDRATES | 47.4 g | | of which SUGARS(NME) | 3.4 g | | PROTEIN | 8.5 g | | SALT | 0.76 g |
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