

PRODUCT SPECIFICATION



PRODUCT NAME: Topped Cheese & Sauce 15x11" White																					
PRODUCT CODE: LA7008																					
SUPPLIER NAME: Pan Artisan Ltd.		INGREDIENT DECLARATION: (in decending order) Wheat Flour (wheat flour, calcium carbonate, iron, niacin,thiamin) Water Mozzarella Cheese 15% Tomato Sauce (12.5%) (tomatoes, tomato-juice, garlic, oregano) Wholemeal Wheat Flour Cheddar Cheese 5% Rapeseed Oil Yeast Salt Emulsifiers E472(e),E481,E471. Flour Treatment Agent E300 ascorbic acid																			
ADDRESS: 25/26 Holmbush Ind. Est. Holmbush Way, Midhurst, GU29 9HX		Allergy Advice. For allergens, including cereals containing gluten, see ingredients in bold																			
Telephone No: 01730 811490 Fax No: 01730 811491 Web site: www.panartisan.com		Suitable for: <table border="1"> <tr> <td>Vegetarian </td> <td>Vegan </td> <td>Coeliacs </td> <td>Lactose Intolerants </td> </tr> </table>		Vegetarian 	Vegan 	Coeliacs 	Lactose Intolerants 														
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PRODUCT DESCRIPTION A part baked bread base, of rectangle shape. Topped with tomato sauce and a blend of mozzarella & cheddar cheeses.																					
POINT OF MANUFACTURE: At above location		SCALED TARGET WEIGHT: 930g (tolerance +/-10g)																			
POINT OF PACKING: At above location		UNIT SIZE: 38cm x 28cm 3 cm thick																			
PACKAGING MATERIAL		BAG LINER WEIGHT : 32g CARDBOARD CASE WEIGHT : 310g (395x300x226h)																			
INNER: Individually shrink wrapped, Blue Tint Polythene Bag		UNITS PER INNER: 8 Net Product Weight: 7.440kg																			
OUTER: Corrugated double walled cardboard box. With a base fitting. Box sealed, top & bottom with 50mm wide tape.		UNITS PER OUTER: 8 Gross Weight including packaging: 7.782kg																			
PALLET CONFIGURATION: 60 (10 boxes x 6 layers)																					
STORAGE: Store frozen at minus (-) 18 degrees centigrade, until required for use.																					
PRODUCT LIFE: 10 months from day of production. Minimum 9 month period customer best before. See label on outer box for precise best before date.																					
NUTRITIONAL INFORMATION: <table border="0"> <tr> <td>Energy</td> <td>944.0 kJ</td> </tr> <tr> <td></td> <td>224.00 kcal</td> </tr> <tr> <td>Fat</td> <td>6.80 g</td> </tr> <tr> <td>of which saturates</td> <td>3.10 g</td> </tr> <tr> <td>Carbohydrates</td> <td>30.20 g</td> </tr> <tr> <td>of which sugars</td> <td>28.70 g</td> </tr> <tr> <td>Fibre</td> <td>2.00 g</td> </tr> <tr> <td>Protein</td> <td>10.40 g</td> </tr> <tr> <td>Salt</td> <td>0.81 g</td> </tr> </table>				Energy	944.0 kJ		224.00 kcal	Fat	6.80 g	of which saturates	3.10 g	Carbohydrates	30.20 g	of which sugars	28.70 g	Fibre	2.00 g	Protein	10.40 g	Salt	0.81 g
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TYPICAL VALUES FOR 100g OF PRODUCT (by calculation from Nutrical© & manufacturers information.)																					