

**PRODUCT SPECIFICATION**



PRODUCT NAME: <b>Topped Cheese &amp; Garlic 14" Medium</b> PRODUCT CODE: <b>LA7051</b> SUPPLIER NAME: <b>Pan Artisan Ltd.</b> ADDRESS: <b>25/26 Holmbush Ind. Est. Holmbush Way, Midhurst, GU29 9HX</b> Telephone No: <b>01730 811490</b> Fax No: <b>01730 811491</b> Web site: <a href="http://www.panartisan.com">www.panartisan.com</a>	INGREDIENT DECLARATION: (in decending order) <b>Wheat Flour</b> (wheat flour, calcium carbonate, iron, niacin,thiamin) Water Mozzarella <b>Cheese</b> 12% Garlic Butter ( <b>Milk</b> ) Blend (7%) (Salted Butter, Vegetable Oils, Water, Garlic, Salt, Emulsifier E471,Natural Flavouring, Colour (E160a) Cheddar <b>Cheese</b> 5% Rapeseed Oil Yeast Salt Flour Treatment Agent E300 ascorbic acid Allergy Advice. For allergens, including cereals containing gluten, see ingredients in <b>bold</b>								
	Suitable for: <table border="1"> <tr> <td>Vegetarian</td> <td>Vegan</td> <td>Coeliacs</td> <td>Lactose Intolerants</td> </tr> <tr> <td align="center">✓</td> <td align="center">✗</td> <td align="center">✗</td> <td align="center">✗</td> </tr> </table>	Vegetarian	Vegan	Coeliacs	Lactose Intolerants	✓	✗	✗	✗
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PRODUCT DESCRIPTION <b>A part baked bread base, of circular disc shape. Topped with garlic butter blend, a mixture of mozzarella &amp; cheddar cheeses.</b>	
POINT OF MANUFACTURE: <b>At above location</b> POINT OF PACKING: <b>At above location</b>	SCALED TARGET WEIGHT: <b>550g</b> (tolerance +/-10g) UNIT SIZE: <b>35cm diameter 2 cm thick</b>
PACKAGING MATERIAL INNER: <b>Individually shrink wrapped, Blue Tint Polythene Bag</b> OUTER: <b>Corrugated double walled cardboard box. With a base fitting. Box sealed, top &amp; bottom with 50mm wide tape.</b>	BAG LINER WEIGHT : <b>32g</b> CARDBOARD CASE WEIGHT : g (h) UNITS PER INNER: <b>12</b> Net Product Weight: UNITS PER OUTER: <b>12</b> Gross Weight including packaging:
PALLET CONFIGURATION: <b>54 (9 boxes x 6 layers)</b>	
STORAGE: <b>Store frozen at minus (-) 18 degrees centigrade, until required for use.</b>	
PRODUCT LIFE: <b>10 months from day of production. Minimum 9 month period customer best before. See label on outer box for precise best before date.</b>	

NUTRITIONAL INFORMATION:	
ENERGY FAT of which SATURATES CARBOHYDRATES of which SUGARS(NME) PROTEIN SALT	286 kcal 1196 kJ 15.5 g 5.9 g 23.6 g 0.4 g 12.6 g 0.52 g
TYPICAL VALUES FOR 100g OF PRODUCT (by calculation from Nutricalc© & manufacturers information.)	