



25/26 Holmbush Ind. Est. Holmbush Way, Midhurst, West Sussex. GU29 9HX

1. **Product Code:** LA 2002 – (cod 100 (for Antico Forno a Legna))

2. **Product Name:** Italian Woodfired 30 cm

3. **Brand:** Antico Forno a Legna

4. **Country of Origin :** Italy
Factory approval Code (if applicable):

5. **Packaging** I) Quantity per case: 16pcs

II) Inner unit packaging: 4 pcs

Unit weight of: Cardboard / Paper	g
Plastic	7g
Steel	g
Aluminium	g
Other:	g

III) Outer unit packaging: cardboard box, box type Neutro 4

Unit weight of: Cardboard / Paper	287 g
Plastic	g
Steel	g
Aluminium	g
Other:	g

6. **Declared weight:** 300g **Target weight:**

Drained weight:

7. Ingredient Declaration on Packaging:

Wheat flour, water, tomato sauce 21% (tomato pulp, olive oil, salt, onions, oregano, black pepper), durum **wheat** flour, olive oil, salt, yeast.
It may contain traces of egg and fish

8. Detail any compound ingredients (consisting of more than one component) and please provide their breakdown:

TOMATO SAUCE : tomato pulp, olive oil, salt, onions, oregano, black pepper

9. Details any Ingredients that may be provided from genetically modified materials and details its status:

Material	Genetically Modified	Certified Identity preserved	Non certified but tested (frequency)

**10. Specifications:
(Physical and chemical tolerances applied)**

Test	Target	Tolerance allowed
Thickness pizza	3-6 mm	
Edges/borders height	13 – 16 mm	
pH tomato sauce	≤ 4,50	

11. Microbiological Standards

	Upper Limit	Unacceptable
Total Plate count (/g)	-	-
Yeasts (/g)	100 ufc/g	>100 ufc/g
Moulds (/g)	100 ufc/g	>100 ufc/g
Coliforms (/g)	-	-
<i>E.coli</i> (/g)	100 ufc/g	>100 ufc/g
<i>Salmonella</i> spp.(/ 25g)	absent	present
Staph.coag.pos (/g)	100 ufc/g	>100 ufc/g
<i>Bacillus cereus</i> (/g)	100 ufc/g	>100 ufc/g
Others:Enterobacteria (/g)	100 ufc/g	>100 ufc/g
Others:<i>Listeria monocytogenes</i> (/g)	Absent in 1g frozen	Present 1 g

12. Nutritional Information

Origin of data : theoretical

	Per 100g
Energy kJ	887
k/cal	212
Fat (g)	2,4
Of which saturates	
Carbohydrate (g)	43,9
Of which: Sugars (g)	
Protein (g)	6,4
Salt (g)	1,23

13. a) Total Product life : 18 months

b) Marking on inner unit: nothing

c) Marking on outer unit: label

d) Format of coding system used: LABEL with BATCH CODE+BBE

e) Shelf life after opening: 18 months at $\leq -18\text{ }^{\circ}\text{C}$

14. Batch marking applied for traceability

a) Location and format on inner unit: : N.A.

b) Location and format on outer unit: on label/central

c) Format of coding system used: best before end/batch N°/last digit of production year/progressive day of the year/ letter A or B for shift

15. Storage Conditions: $\leq -18\text{ }^{\circ}\text{C}$

16.a) Appearance of product: Round, brown yellowish, crusty pizza base, with central concentric red “stripes” of tomato sauce

b) Taste of product : Typical of a baked bread crust, with an intense tomato taste and flavour

17. Process Outline – continue on separate sheet if necessary

Process Steps	Time (mins)	Temperature °C
1) BAKING	1-2'	380-450°C
2) COOLING	9' – 10'	-7/ -10°C
3) DEEP FREEZING	26' –27'	-25 °C/ -35°C
4) STOCKING	n.a.	≤ -18 °C

18. Quality control

List the checks that are undertaken and their frequency

a) Raw materials

Checked for microbiological parameters once a year (with a rotating system).
 As regards FLOUR: we also check (once a year) aflatoxins, DON, ocratoxins and filth test, and heavy metals + pesticides.
 Our checks plan is a part of our HACCP Manual.

b) Processing

During each production we verify critical parameters values and we fill in a check list.

c) Finished Product

Weight, size, aspect (comparison with target), microbiological analyses (once a year with a rotating systeme).

d) Is the end Product:

Sieved / Filtered	No	Gauge used:
Metal detected – Ferrous	Yes	Sensitivity: 1,5 mm
Metal detected – non ferrous	Yes	Sensitivity: 4 mm
Metal detected – stainless steel	Yes	Sensitivity: 3 mm
Tamper evident packing	No	

19. Barcodes

Inner unit: -

Outer unit: on carton only 5038511001624

20. Pallet details

Units per layer: 12

Units per pallet: 72

Approximate pallet weight (kg): 399

21. Case details

Length: 31,5cm

Width: : 30 cm

Height: 29 cm

Case Weight(kg): net: 4,8 gross: 5,2

22. Dietary Intolerance

This Product contains:	Present in Product ?	Present within same production environment ?	Present within factory?
Gluten from: Wheat / Rye / Barley / Oats	Yes	Yes	Yes
Crustaceans and its products	No	No	No
Egg / Egg products	No	Yes	Yes
Fish / Fish Products	No	Yes	Yes
Peanuts / Peanut products	No	No	No
Nut and nut products	No	No	No
Soya / Soya Products	No	No	No
Dairy / Dairy Products	No	Yes	Yes
Celery	No	No	No
Mustard	No	No	No
Sesame Seed / Products	No	No	No
Sulphur dioxide >10mg/kg	No	No	No
Maize and Maize derivatives	No	Yes	Yes
Animal Products	No	Yes	Yes
Colour – natural	No	Yes	Yes
Colour – artificial	No	Yes	Yes
Preservatives (e.g. MSG)	No	Yes	Yes
Glutamates	No	Yes	Yes
Hydrolysed Vegetable Protein	No	Yes	Yes
Irradiated	No	No	No

The product is suitable for:	
Halal Diets	No
Kosher Diets	No
Coeliacs	No
Lactose Intolerants	No
Vegan diets	Yes
Ovo / Lacto Vegetarians	Yes

Measures in place to prevent the potential risk of any cross contamination with allergens?	NO
If Yes, please provide details (confirmation of inclusion within HACCP)	

23. The specifications are an accurate reflection of the product, and Pan Artisan Company will be advised of any amendments. The product fully complies with UK / EC Regulations.

Authorised by :Silvia Casali Date: 10 October 2014

Antic Forno.