



| | | | | | | | | | | | | | | | | | | | | | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|---------------------|----------|---------------------|--------|---|--------------------|--------|--|---------------|---------|--|-----------------|--------|--|---------|--------|--|------|--------|--|
| PRODUCT NAME: 200g Sour Dough Pizza Doughballs | | | | | | | | | | | | | | | | | | | | | | |
| PRODUCT CODE: LA 1072 | | | | | | | | | | | | | | | | | | | | | | |
| SUPPLIER NAME: Pan Artisan Ltd | | | | | | | | | | | | | | | | | | | | | | |
| ADDRESS: Units 25/26 Holmbush Industrial Estate Holmbush Way Midhurst West Sussex GU29 9HX | INGREDIENT DECLARATION: (in descending order) Wheat Flour (<i>wheat flour, calcium carbonate, iron, niacin, thiamin</i>) Water Olive Oil Yeast Deactivated sourdough(1.2%) (<i>water, rye flour, acidifier, roasted malted wheat flour, stabiliser (E 415)</i>) Salt Flour Treatment Agent: E 300 ascorbic acid. | | | | | | | | | | | | | | | | | | | | | |
| Telephone No: (+44) 01730 811490 Fax No: (+44) 01730 811491 Web site: www.panartisan.com | Allergy Advice: For allergens, including cereals containing gluten, see ingredients in bold | | | | | | | | | | | | | | | | | | | | | |
| CONTACT: Colin Mann - Technical Manager | Suitable for: | | | | | | | | | | | | | | | | | | | | | |
| Mobile: 07771 902262 | <table border="1"> <tr> <td>Vegetarian</td> <td>Vegan</td> <td>Coeliacs</td> <td>Lactose Intolerants</td> </tr> <tr> <td style="text-align: center;">✓</td> <td style="text-align: center;">✓</td> <td style="text-align: center;">✗</td> <td style="text-align: center;">✓</td> </tr> </table> | Vegetarian | Vegan | Coeliacs | Lactose Intolerants | ✓ | ✓ | ✗ | ✓ | | | | | | | | | | | | | |
| Vegetarian | Vegan | Coeliacs | Lactose Intolerants | | | | | | | | | | | | | | | | | | | |
| ✓ | ✓ | ✗ | ✓ | | | | | | | | | | | | | | | | | | | |
| PRODUCT DESCRIPTION A frozen dough piece, made with liquid sour, spherical in shape, white in colour, odourless | | | | | | | | | | | | | | | | | | | | | | |
| POINT OF MANUFACTURE: At above location | SCALED TARGET WEIGHT: 200g (tolerance +/- 5g) | | | | | | | | | | | | | | | | | | | | | |
| POINT OF PACKING: At above location | UNIT SIZE: 8 cm round (package state.) 4.5 cm thick | | | | | | | | | | | | | | | | | | | | | |
| BAR CODE : 5038511000405 | | | | | | | | | | | | | | | | | | | | | | |
| PACKAGING MATERIAL | BAG LINER WEIGHT : 32g CARDBOARD CASE Wt : 420g(380x280x310h) | | | | | | | | | | | | | | | | | | | | | |
| INNER: Food Grade, Blue Tint Polythene Bag | UNITS PER INNER: 1 x 90 Net Product Weight: 18.000 kg. | | | | | | | | | | | | | | | | | | | | | |
| OUTER: Corrugated double walled cardboard box. Box sealed, top & bottom with 50mm wide tape. GREEN LABEL | UNITS PER OUTER: 90 Gross Weight including packaging: 18.452 kg | | | | | | | | | | | | | | | | | | | | | |
| PALLET CONFIGURATION: 40 (10 boxes by 4 layers.) | Gross Pallet Weight: 738.080kg | | | | | | | | | | | | | | | | | | | | | |
| STORAGE: Store frozen at minus (-) 18 degrees centigrade, until required for use. | | | | | | | | | | | | | | | | | | | | | | |
| PRODUCT LIFE: 6 months from day of production. Minimum 4 month period customer best before. See label on outer box for precise best before date. | | | | | | | | | | | | | | | | | | | | | | |
| NUTRITIONAL INFORMATION: | | | | | | | | | | | | | | | | | | | | | | |
| | <table> <tr> <td>ENERGY</td> <td>223.00 kcal</td> <td>941.0 kJ</td> </tr> <tr> <td>FAT</td> <td>3.20 g</td> <td></td> </tr> <tr> <td>of which SATURATES</td> <td>0.50 g</td> <td></td> </tr> <tr> <td>CARBOHYDRATES</td> <td>40.90 g</td> <td></td> </tr> <tr> <td>of which SUGARS</td> <td>0.80 g</td> <td></td> </tr> <tr> <td>PROTEIN</td> <td>7.60 g</td> <td></td> </tr> <tr> <td>SALT</td> <td>0.83 g</td> <td></td> </tr> </table> | ENERGY | 223.00 kcal | 941.0 kJ | FAT | 3.20 g | | of which SATURATES | 0.50 g | | CARBOHYDRATES | 40.90 g | | of which SUGARS | 0.80 g | | PROTEIN | 7.60 g | | SALT | 0.83 g | |
| ENERGY | 223.00 kcal | 941.0 kJ | | | | | | | | | | | | | | | | | | | | |
| FAT | 3.20 g | | | | | | | | | | | | | | | | | | | | | |
| of which SATURATES | 0.50 g | | | | | | | | | | | | | | | | | | | | | |
| CARBOHYDRATES | 40.90 g | | | | | | | | | | | | | | | | | | | | | |
| of which SUGARS | 0.80 g | | | | | | | | | | | | | | | | | | | | | |
| PROTEIN | 7.60 g | | | | | | | | | | | | | | | | | | | | | |
| SALT | 0.83 g | | | | | | | | | | | | | | | | | | | | | |
| TYPICAL VALUES FOR 100g OF PRODUCT (by calculation as supplied by the manufacturer) | | | | | | | | | | | | | | | | | | | | | | |

The specification is an accurate reflection of the product, and your Company will be advised of any amendments.
This product fully complies with UK/EC Regulations.

Authorised by: For Pan Artisan Ltd Date: \ \ 201_ _
For on behalf customer (name/sign)..... Date: \ \ 201_ _
Print Company Name.....

Authorised by : C Mann

Issue: 1A(reason for reissue - new product)

Date : 01st May 2017