



Jilldan P/L  
 5 Tait Street SMITHFIELD NSW 2164  
 1800 107 520  
[www.letizza.com.au](http://www.letizza.com.au)


**PRODUCT SPECIFICATION – Food Service**

<b>Product</b>	Pizza Bases
<b>Scope</b>	The scope covers all production from the purchasing of the raw ingredients through to the transportation of the final product to the customer.
<b>Purpose</b>	The purpose of this document is to ensure that the company order, receive, produce, store and distribute a safe, wholesome and quality food that complies with both regulatory and consumer requirements.
<b>Description / Quality Criteria</b>	<ul style="list-style-type: none"> <li>• Par Baked Pizza Crusts (bases),</li> <li>• Colour – Golden brown</li> <li>• Sizes –6”, 7”, 8”, 9”, 10”, 11”, 12”, 13” &amp; 14.5” round, and slab shapes</li> <li>• Shape – Round, Slab and hand formed appearance</li> <li>• Appearance – Light textured, even coloured dough base, with infused garlic and oil.</li> </ul>
<b>Labelling</b>	<p>The pizza bases are delivered are labelled as per the requirements of the Food Standards Code 1.2. They are as follows: -</p> <ul style="list-style-type: none"> <li>• Name of product;</li> <li>• List of ingredients;</li> <li>• Mandatory Warning Statement</li> <li>• Units per carton;</li> <li>• Name and Address of manufacturer;</li> <li>• Best before date;</li> <li>• Production code</li> <li>• Allergens</li> <li>• Country of Origin</li> </ul>
<b>Ingredients Listing – Food Service</b>	WHEAT flour (WHEAT flour, Vitamins (Thiamin, Folic Acid), Water, Yeast (Bakers Yeast, Water), Iodised Salt, Olive oil and Canola Oil, Sugar, Parmesan Cheese (MILK, Tapioca Starch, Salt, Starter Cultures, Non-animal Rennet, Lipase Powder), Breadcrumbs (WHEAT flour, Sugar, Salt, Yeast, Wheat Gluten), Preservative (282), Garlic concentration.
<b>Allergens</b>	This product contains <b>GLUTEN</b> and <b>MILK</b> products.

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<b>Food Safety Criteria</b>	<ul style="list-style-type: none"> <li>• Standard plate count &lt; 100,000</li> <li>• Mould &lt;100 cfu/g</li> <li>• Yeast &lt;100 cfu/g</li> <li>• E.coli : &lt;3 mpn/g</li> <li>• Listeria Mono: Not Detected in 25 grams</li> <li>• Salmonella: Not Detected in 25grams</li> <li>• Thermotolerant: &lt;3 mpn/g</li> <li>• CP Staphylococci: &lt;100 cfu/g</li> <li>• All product passes through metal detector</li> </ul>
<b>Regulatory Criteria (Food Standards Code)</b>	The pizza bases conform to the requirements of the following sections of the Foods Standards Code. 1.2 – Labelling and other information requirements 1.3 – Substances added to food 1.4 – Contaminants Residues
<b>Sensitive Population Identified</b>	Due to the presence of gluten within the flour and cheese in the recipe, there is a risk of an allergic reaction to those sensitive to these ingredients. The ingredient listing on the packaging aids as a food safety control for this hazard.  SUITABLE FOR VEGETARIANS
<b>Country of Origin</b>	Made in Australia from at least 98% Australian ingredients. 
<b>Shelf Life</b>	Chilled - (1-5 deg C) 30 days Frozen - (<-18 deg C) 12 months
<b>Method of Preservation</b>	Calcium Propionate are used as mould inhibitors. Freezing extends shelf life. Products are vacuum packed.

<b>Nutritional Data – Food Service (NIP 11.9.19)</b>	
*all specified values are averages	<b>Per 100 g</b>
Energy kJ	1165
Protein g	8.0
Fa t - Total g	3.8
Saturated g	0.9
Carbohydrate - Total g	50.4
- Sugar g	4.2
Dietary fibre – Total g	4.0
Sodium mg	552

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<b>Packaging</b>	Once the pizza bases are produced, they are put into the final packaging, vacuum packed and a cardboard box used as secondary packaging.
<b>Storage &amp; Handling Conditions</b>	The pizza bases are stored within the freezer located on site until ready for distribution at frozen temperature -18 deg C or colder.
<b>Distribution Methods</b>	The pizza bases are transported at frozen temperatures -18 deg C or colder. The vehicle should be clean, capable of achieving the above temperature and kept off the floor at all times.

#### VERSION HISTORY

<u>Version</u>	<u>Issue Date</u>	<u>Reason</u>
4.2	11/09/19	Review and update product specification Micro and NIP.
4.3	30/06/2020	Update ingredient listing

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