



## PRODUCT SPECIFICATION – Food Service Cauliflower Wholemeal Flaxmeal

<b>Product</b>	Cauliflower Wholemeal Flaxmeal 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 – light brown</li> <li>• Sizes –10.5” Inch in diameter</li> <li>• Shape – round dough base.</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>• Allergen Statement</li> <li>• Country of Origin</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> </ul>
<b>Ingredients Listing – Food Service</b>	<p>Wholemeal <b>WHEAT</b> Flour (<b>WHEAT</b> flour, thiamine, folic acid), Cauliflower (24%) (Raw shredded), Water, Flaxmeal (10%) (Brown Linseed 100%), Yeast (Bakers yeast, water), Iodised Salt, Olive Oil and Canola Oil, Parmesan Cheese (<b>MILK</b>, tapioca starch, salt, starter cultures, non- animal rennet, lipase), Breadcrumbs (<b>WHEAT</b> flour, sugar, salt, yeast, canola oil),</p> <p>Suitable for Vegetarians.</p>
<b>Allergen Statement</b>	Contains GLUTEN (WHEAT) and MILK and MILK PRODUCTS.
<b>Country of Origin</b>	Made in Australia from at least 98% Australian ingredients.
<b>Food Safety Criteria</b>	<ul style="list-style-type: none"> <li>• Standard plate count &lt; 100,000</li> <li>• Mould &lt;100</li> <li>• Yeast &lt;100</li> <li>• E.coli : Not Detected in 25 grams</li> <li>• All product passes through metal detector</li> </ul>

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<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 <b>gluten</b> within the flour and <b>cheese</b> 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.
<b>Shelf Life</b>	Frozen - (<-18 deg C) 12 months Chilled (<5C) 7 days

<b>Nutritional Information</b>	<b>Per 100 g</b>
Energy kJ	1,054
Protein g	8.6
Fa t - Total g	6.8
Saturated g	0.8
Carbohydrate - Total g	38.7
Sugar g	3.8
Sodium mg	312

<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 on site until ready for distribution at chilled temperature 5 deg C or colder.
<b>Distribution Methods</b>	The pizza bases are transported at chilled temperatures 5C or colder. The vehicle should be clean, capable of achieving the above temperature and kept off the floor at all times.

Issued By: Quality Manager  
Jilidan P/L  
5 Tait Street SMITHFIELD NSW 2164  
1800 107 520  
[www.letizza.com.au](http://www.letizza.com.au)

#### VERSION HISTORY

<u>Version</u>	<u>Issue Date</u>	<u>Reason</u>
4.2	02.06.2020	Review and update product specification.

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