

PRODUCT SPECIFICATION SHEET

ROM11 –Pizza Parbaked Romana 11 inch

1. GENERAL PRODUCT INFORMATION

Product Description	Pizza Parbaked Romana Style, light, crunchy, large blisters. Hand-made, very rustic. 11 inch, round. Frozen.
Intended Use	This product is not ready to eat and must be baked prior to consumption. It is intended for foodservice sale.
Intended Consumers	The intended consumer is the general public.

2. NUTRITION INFORMATION PANEL

Servings Per Package	20			
Serving size	220g			
	Avg. quantity per serving		Avg. quantity per 100g	
Energy	2230	kJ	1020	kJ
Protein	17.7	g	8	g
Fat - Total	5.3	g	2.4	g
- Saturated	0.7	g	0.3	g
Carbohydrate	104	g	47.2	g
- Sugars	2.8	g	1.3	g
Sodium	1370	mg	621	mg

3. INGREDIENTS

Wheat Flour, Water, Sourdough [**Wheat Flour**, Yeast, Yeast Extract, Ascorbic Acid (300), Enzymes (**Wheat**)] Salt, Olive Oil, Yeast.

4. ALLERGENS

CONTAINS	IN FACILITY
Wheat, Gluten	Made in a facility that processes Peanuts, Soy, Wheat, Egg, Sesame, Milk and Crustacea

5. CLAIMS & STATEMENTS

Nutrient Content Claim/s	None
Consumer Claim/s	Australian Made and Owned
Country of Origin	Made in Australia from at least 90% Australian ingredients
Additional Information	This product complies with the SQF Quality Code
Dietary Claims	None

6. STORAGE & TRANSPORT

Storage Requirements	Keep frozen at or below -18°C
Shelf Life (Days)	Frozen Shelf Life: 730 days from production date (24 months). Thawed Shelf Life: 3 days refrigerated 1- 4°C
Shelf Life Unit Code	Use By

7. PACKAGING SPECIFICATIONS

Packaging Format	The product is packed in pairs face-to-face, shrink-wrapped and then packed a plastic-lined cardboard outer carton sealed with tape.		
INNER GTIN EAN / APN		Carton Net Weight (kg)	4.4
OUTER CARTON GTIN	9342739002520	Carton Gross Weight (kg)	4.9
Unit Net Weight (kg)	0.220	Cartons Per Pallet (1.2M CHEP)	8
Unit Gross Weight (kg)	0.220	Layers Per Pallet	4
Units Per Carton	20	Cartons Per Layer	8
External Retail Unit Dimension (HxWxD)	n/a		
External Carton Dimension (HxWxD)	576 x 285 x 246mm		

8. QUALITY ASSURANCE

This product is made in accordance with the SQF Quality Code.



9. MICROBIAL SPECIFICATION

Aerobic plate count	~100 cfu/g
Bacillus cereus	<100 cfu/g
Yeast	<10 cfu/g
Mould	<10 cfu/g
Rope Spores @37°C	<1 cfu/g

10. PRODUCT IMAGES

