



PV France
Unit 9
Bryn Cefni Ind Park
Llangefni
LL77 7XA

FINISHED PRODUCT SPECIFICATION SHEET

PRODUCT NAME: Frozen Fully Baked WHITE CIABATTA

PV FRANCE PRODUCT CODE: 165 (**BAR CODE:** 1506014610165 0)

INGREDIENTS LIST:

Wheat flour (wheat flour, gluten), water, vegetable oil, salt, yeast, deactivated dried yeast, improver.

Improver and yeast are manufactured in EU. The other ingredients are manufactured in UK.

Ciabatta and its constituent parts meet all relevant UK and EEC regulations.

Allergy advice: contains gluten (wheat). Factory: milk, soya, egg, no sesame seeds, no nuts, but may contain some traces.

PRODUCT CHARACTERISTICS:

	100g of product
Energy	260.9 kcal (1105.2 kJ)
Fat	2.90g
Saturate	0.40g
Monounsaturate	0.20g
Polyunsaturate	2.30g
Protein	8.40g
Total carbohydrate	52.80g
Total sugars	2.50g
Dietary fibre	2.50g
Sodium	0.59g

Length (cm) 29 (+/- 5%)

Width (cm) 10 (+/- 5%)

Weight (g): 280 (+/- 10%)

	Target (CFU/g)
TVC	<10 ⁵
Coliforms	<100
E-Coli	<20
S.aureus	<20
Yeast / Mould	<10 ³

PACKAGING:

Case count	18
Net weight	5.04kg
Gross weight	5.44kg
Case specification (L x W x H)	395 x 295 x 290mm
Cases / layer	10
Layer / pallet	6
Cases / pallet	60
Pallet height (mm)	1960
Pallet weight (kg)	327

SHELF LIFE AND STORAGE CONDITIONS:

Best before 12 months from production date.

Keep frozen at -18°C or below. Never refreeze a product that has been defrosted.

Baked products are best within 24 hours and could last up to 72 hours.

COOKING ADVICE:

Let defrost at room temperature before serving.

Written by	Authorised by	Issue No	Issue date	Date reviewed	Page	File ref
PV FRANCE	Quality manager	2	20/10/2011	07/03/2012	1 of 1	R.3.7.2.165