Product Specification

Food Service Pizza Base – Gluten Free

9”, 11” and 12”

Product	Partially baked Gluten Free Pizza Base
Description / Quality Criteria	Colour – White to creamy white Size – Various, 9”, 11” and 12” in diameter Shape – Round, docked upper surface
Ingredients Listing – Food Service	Water, Starch (Maize, Potato), Modified Tapioca Starch (1442), Rice Flour, Sugar, Psyllium Husk, Rice Sourdough, Iodised Salt, Vegetable Gum (464), Yeast, Olive Oil, Canola Oil.
Allergens	None
Sensitive Population Identified	Nil
Labelling	Cartons are labelled with the following:- Product Name Best Before date Barcode Bases per Pack Packs per Carton Letizza Contact Details Ingredient listing Nutrition Information Allergen Information Country of Origin
Food Safety Criteria	SPC <1000 cfu/g Mould <100 cfu/g Yeast <100 cfu/g E.coli <10 cfu/g CP Staphylococcus <100 cfu/g Salmonella spp Not Detected in 25 g L. monocytogenes Not Detected in 25 g Packs pass through a metal detector
Country of Origin	Made in Australia from at least 50 % Australian ingredients.

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Shelf Life	12 months when stored frozen (-18 ^{o} C)
Consumer Preparation	Bases must be baked before consuming.
Method of Preservation	Freezing
Nutrition Information **All specified values are averages** **Per 100 g**	Energy (Kj) 755 Protein (g) 0.9 Fat – Total (g) 3.2 Saturated (g) 0.4 Carbohydrate - Total (g) 35.3 Sugars (g) 2.5 Sodium (mg) 370 Gluten Not Detected
Packaging	Bases are packed into polyethylene bags and packed into corrugated cartons.

Size	**9”**	**11”**	**12”**
Base Weight Prebake (Approximate)	175 g	320 g	350 g
Bases per pack	2	2	2
Packs per carton	10	10	10

Storage Conditions	Store frozen (-18^{o} C). When stored frozen, product has a shelf – life of 1 year from the date of manufacture.
Distribution Method	Temperature controlled trucks (-18^{o} C).