



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	Starch (from Wheat Gluten Free, Tapioca, Rice Flour), Psyllium Husk, Sugar, Rice Sourdough, Salt, Thickener (464), Cornflour, Water, Yeast, Vegetable Oils (Olive Oil, Canola Oil).														
Allergens	Contains Wheat . May contain Egg, Soy, Milk, Lupin . The starch has been derived from Wheat however the base is Gluten Free.														
Sensitive Population Identified	Persons allergic and / or intolerant to Wheat, Egg, Soy, Milk and Lupin should not consume this product.														
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	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;">SPC</td> <td style="text-align: right;"><1000 cfu/g</td> </tr> <tr> <td>Mould</td> <td style="text-align: right;"><100 cfu/g</td> </tr> <tr> <td>Yeast</td> <td style="text-align: right;"><100 cfu/g</td> </tr> <tr> <td>E.coli</td> <td style="text-align: right;"><10 cfu/g</td> </tr> <tr> <td>CP Staphylococcus</td> <td style="text-align: right;"><100 cfu/g</td> </tr> <tr> <td>Salmonella spp</td> <td style="text-align: right;">Not Detected in 25 g</td> </tr> <tr> <td>L. monocytogenes</td> <td style="text-align: right;">Not Detected in 25 g</td> </tr> </table> Packs pass through a metal detector	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
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CP Staphylococcus	<100 cfu/g														
Salmonella spp	Not Detected in 25 g														
L. monocytogenes	Not Detected in 25 g														
Country of Origin	Made in Australia from at least 44 % Australian ingredients.														



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Shelf Life	12 months when stored frozen (-18 ° 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)	920	
	Protein (g)	1.5	
	Fat – Total (g)	2.8	
	Saturated (g)	0.4	
	Carbohydrate - Total (g)	43.2	
	Sugars (g)	2.8	
	Sodium (mg)	740	
	Gluten	Not Detected	
Packaging	Bases are packed into polyethylene bags and packed into corrugated cartons.		
	Size	9”	11”
	Base Weight Prebake (Approximate)	200 g	320 g
	Bases per pack	2	2
	Packs per carton	10	10
Storage Conditions	Store frozen (-18° C). When stored frozen, product has a shelf – life of 1 year from the date of manufacture.		
Distribution Method	Temperature controlled trucks (-18° C).		