



Caterers Choice Ltd.
Parkdale House
1 Longbow Close
Pennine Business Park
Bradley
Huddersfield HD2 1GQ

Tel: 01484 532666

Fax: 01484 532700

Web: www.catererschoice.co.uk

PRODUCT SPECIFICATION

PRODUCT NAME:	PIZZA BASE MIX (CM 0027)
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BRAND	Caterers Choice
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CASE SIZE:	4x3.5kg
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NET WEIGHT:	3.5kg net
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BARCODES:	Inner	5028081003579
	Outer	5028081003173

PRODUCT DESCRIPTION:	A complete pizza base mix. Just add water.
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INGREDIENT DECLARATION:	Wheat Flour, Soya, Non-Hydrogenated Palm & Rapeseed Oil, Dried Yeast, Whey Powder, Skimmed Milk Powder, Dextrose, Salt, Calcium Carbonate, Emulsifier (E472e), Stabiliser (E491)
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COUNTRY OF ORIGIN:	United Kingdom
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NUTRITIONAL INFORMATION (/100g):			
Energy	1419kJ/337 kcal	Carbohydrate	70.36g
Protein	10.04g	- of which sugars	2.67g
Fat	2.78g	Fibre	3.09g
- of which saturates	1.17g	Sodium	0.52g

INTOLERANCE INFORMATION (CONTAINS):			
Celery/celery derivatives	No	Milk/milk derivatives	Yes
Crustaceans/crustacean derivatives	No	Mustard/mustard derivatives	No
Egg/egg derivatives	No	Nuts (not peanuts)	No
Fish/fish derivatives	No	Nut oils (not peanut)	No
Flavours: natural	No	Peanuts	No
Flavours: nature identical	No	Peanut Oil	No
Flavours: artificial	No	Sesame Seeds/sesame derivatives	No
Genetically Modified Organisms	No	Soybean/soybean derivatives	Yes
Gluten	Yes	Sulphur dioxide/sulphites	No
Lupins/lupin derivatives	No	Wheat/wheat derivatives	Yes
Maize/maize derivatives	No		

SUITABLE FOR:			
Coeliacs	No	Halal diets	Not certified
Vegans	No	Kosher diets	Not certified
Vegetarians	Yes		

MICROBIOLOGICAL STANDARDS:			
Salmonella	Not Detected	Yeasts & Moulds	<100/g target, >100,000 reject
		S. Aureus	<100 target, >1000 out of spec



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MAKE UP INSTRUCTIONS:	
<u>Dry Mix</u>	<u>Approximate Water</u>
1 kg	670 – 690 ml
Whole bag (3.5 kg)	2.34 – 2.41 litres
<ol style="list-style-type: none"> 1. Place the weighed out dry mix in a bowl. 2. Select the dough hook attachment. 3. Blend in the correct amount of water. 4. Using the dough hook attachment, mix on slow speed for 1 minute. 5. Continue to mix for a further 6 minutes on medium speed, ensuring the dough is kneaded and thoroughly stretched during mixing. 6. Allow the dough to rest for 10 minutes before scaling. 7. Cut and shape as required. 8. Add the topping, then bake in a pre-heated oven at 220°C / 425°F / Gas Mark 7. Bread rolls will take approximately 10-15 minutes. For fan assisted ovens, cook at 200° / 400°F / Gas Mark 6. 	

ORGANOLEPTIC DESCRIPTION:	
Colour/Appearance	As sold – a soft dry pale cream crumb After cooking – a white pizza base

SHELF LIFE:	9 months from date of production
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STORAGE CONDITIONS:	Store unopened product in a cool dry place, away from strong odours & out of direct sunlight
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PALLET LAYOUT:	70 cases per pallet (14 cases per layer)
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SIGNED ON BEHALF OF CATERERS CHOICE LTD.	
Date:	
Kate Vokes Technical Manager	