



Jilidan P/L
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PRODUCT SPECIFICATION – Food Service

Product	Pizza Bases
Scope	The scope covers all production from the purchasing of the raw ingredients through to the transportation of the final product to the customer.
Purpose	The purpose of this document is to ensure that the company order, receive, produce, store and distribute a safe, wholesome and quality food that complies with both regulatory and consumer requirements.
Description / Quality Criteria	• Par Baked Pizza Crusts (bases), • Colour – Golden brown • Sizes –6",7", 8", 9",10", 11", 12", 13" & 14.5" round, and slab shapes • Shape – Round, Slab and hand formed appearance • Appearance – Light textured, even coloured dough base, with infused garlic and oil.
Labelling	The pizza bases are delivered are labelled as per the requirements of the Food Standards Code 1.2. They are as follows: - • Name of product; • List of ingredients; • Mandatory Warning Statement • Units per carton; • Name and Address of manufacturer; • Best before date; • Production code • Allergens • Country of Origin
Ingredients Listing – Food Service	WHEAT flour (WHEAT flour, Vitamins (Thiamin, Folic Acid), Water, Yeast (Bakers Yeast, Water), Iodised Salt, Olive oil and Canola Oil, Sugar, Parmesan Cheese (MILK, Tapioca Starch, Salt, Starter Cultures, Non-animal Rennet, Lipase Powder), Breadcrumbs (WHEAT flour, Sugar, Salt, Yeast, Wheat Gluten), Preservative (282), Garlic concentration.
Allergens	This product contains GLUTEN and MILK products.

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Food Safety Criteria	• Standard plate count < 100,000 • Mould <100 cfu/g • Yeast <100 cfu/g • E.coli : <3 mpn/g • Listeria Mono: Not Detected in 25 grams • Salmonella: Not Detected in 25grams • Thermotolerant: <3 mpn/g • CP Staphylococci: <100 cfu/g • All product passes through metal detector
Regulatory Criteria (Food Standards Code)	The pizza bases conform to the requirements of the following sections of the Foods Standards Code. 1.2 – Labelling and other information requirements 1.3 – Substances added to food 1.4 – Contaminants Residues
Sensitive Population Identified	Due to the presence of gluten within the flour and cheese in the recipe, there is a risk of an allergic reaction to those sensitive to these ingredients. The ingredient listing on the packaging aids as a food safety control for this hazard. SUITABLE FOR VEGETARIANS
Country of Origin	Made in Australia from at least 98% Australian ingredients. 
Shelf Life	Chilled - (1-5 deg C) 30 days Frozen - (<-18 deg C) 12 months
Method of Preservation	Calcium Propionate are used as mould inhibitors. Freezing extends shelf life. Products are vacuum packed.

Nutritional Data – Food Service (NIP 11.9.19)	
*all specified values are averages	Per 100 g
Energy kJ	1165
Protein g	8.0
Fa t - Total g	3.8
Saturated g	0.9
Carbohydrate - Total g	50.4
- Sugar g	4.2
Dietary fibre – Total g	4.0
Sodium mg	552

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Packaging	Once the pizza bases are produced, they are put into the final packaging, vacuum packed and a cardboard box used as secondary packaging.
Storage & Handling Conditions	The pizza bases are stored within the freezer located on site until ready for distribution at frozen temperature -18 deg C or colder.
Distribution Methods	The pizza bases are transported at frozen temperatures -18 deg C or colder. The vehicle should be clean, capable of achieving the above temperature and kept off the floor at all times.

VERSION HISTORY

<u>Version</u>	<u>Issue Date</u>	<u>Reason</u>
4.2	11/09/19	Review and update product specification Micro and NIP.
4.3	30/06/2020	Update ingredient listing

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