

Product Information

Product Name	Paninette Original	Issue Date	16/8/18
Product Description	Paninette Flatbread 10"/25cm	Issue No	7
Specification Code	TBC	Country of Origin	UK

Supplier Details

Name	Dina Foods Ltd
Manufacturing Address	24 Gorst Road, Park Royal, London, NW10 6LE
Commercial Contact	02086215511 Ext 213/225
Technical Contact	02086215511 Ext 203/222
Technical Email	technical@dinafoods.com

Finished Product Standards

Organoleptic Standards	
Appearance	Golden brown baked complexion top side, double skinned, approximately round shaped.
Aroma	Typical bread aroma
Flavour	Typical Mediterranean bread flavour
Texture	Smooth texture.

Product Weight & Size

Product	per /Piece		
	Weight (g)	Length (mm)	Width (mm)
	80g	250	250
Tolerance	± 10g	10%	10%

Shelf Life*

Packing Format	Fresh Pack	Flow Wrap	MAP	Frozen
	P+6 Summer (from 01st of June)	P+12	P+84	P+300
	P+7 Winter (from 01st of Oct)	P+12	P+84	P+300

*Shelf life may reduce in warm weather conditions.

Storage Condition / Defrosting Process

Ambient: Store in a cool, dry place away from direct sunlight, once opened use within 2 days and keep in an airtight container.
Frozen: store below <-18°C.
Handling Guidelines From Frozen: Remove the required amount from the outer case. Do not remove product from the bag. Allow to defrost at room temperature for 2 to 3 hours. Once defrosted, store in a sealed bag in a cool ambient dry place away from direct sunlight. It is not recommended that this product is stored in a refrigerator.
Shelf life once defrosted: 3 days.

Serving Suggestions/Cooking

Can be eaten cold or warm. Slice open to make a pocket and fill generously with your favourite fillings, dips or spreads.

Ingredient Declaration

Wheat Flour (fortified with Calcium, Iron, Niacin, Thiamin), Water, Yeast, Sugar, Salt.

Allergen Advice: For all allergens, including cereals containing gluten, see ingredient in **bold**.

Ingredient Origin

Ingredient	% Quantity	Details	Supplier	Country or Origin	Allergen
White Flour (Fortified)	62.8	Powder	Heygate	UK	Wheat Gluten
Water	33.9	Potable	Thames	UK	None
Yeast	1.9	Bakers yeast	AB Mauri	UK	None
Sugar	0.9	Powdery	Bako	UK	None
Bread Softener *non declarable	0.3	Powdery	Bakels	UK	
Salt	0.2	Powdery	Heygate	Netherlands/EU	None

Nutritional Information (Typical)	per 100g
Energy kcal	290
Energy kJ	1231
Fat	0.9
of which Saturates	0.2
Carbohydrate	60.2
of which Sugars	3.9
Fibre	2.4
Protein	9.1
Salt	0.54

Micro Standards			
Organism	UoM	Target	Report
TVC	CFU/g	<1000	>10000
E coli	CFU/g	<10	>100
Staph. aureus	CFU/g	<10	>100
Coliform	CFU/g	<10	>100
Bacillus cereus	CFU/g	<100	>1000
Yeast/ Moulds	CFU/g	<100	>1000
Salmonella	Per 25g	ND	Detected
Clostridium perfringens (LL)	Per 25g	<20	>20
ND* Not Detected, LL* Long Life			

Allergens & Food Intolerance Information accordance with Commission of Directives 2007/68/EC

	Allergen	Contains	In which	Use in the factory
1	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	Yes	Flour	Yes
2	Crustaceans and products thereof	No	No	No
3	Eggs and products thereof	No	No	No
4	Fish and products thereof,	No	No	No
5	Peanuts and products thereof	No	No	No

6	Soybeans and products thereof	No	No	No
7	Milk and products thereof (including lactose)	No	No	Yes
8	Nuts and products thereof	No	No	No
9	Celery and products thereof	No	No	No
10	Mustard and products thereof.	No	No	No
11	Sesame seeds and products thereof	No	No	No
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No	No	No
13	Lupin and products thereof.	No		No
14	Molluscs and products thereof.'	No		No

Additives

	Contains	In which	Comments
*Calcium Sulphate (Natural)		Supersoft	Bulking Agent non- declarable
*Enzyme		Supersoft	Bulking Agent non- declarable

Nut & Allergen Statement: Additional allergen information in accordance with Commission of Directives 2007/68/EC

This product has been produced in a factory that handles Wheat gluten.

Genetic Modification: In accordance with EC No 1829/2003.

This product does not contain genetically modified ingredients or processing aids.

Suitable for

Ovo-lacto Vegetarians	Yes	Vegan	Yes
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Packaging Information: Packaging complies with relevant UK & EU legislation.

Packaging Description	Material	Weight (g)	Dimensions (mm)
1 st Primary Packaging	Plastic film	8g	
2 nd Primary packaging			
Secondary Packaging	Paper box	370g	
Units per Pack	5	Packs Per box	

Labelling and Coding

-Product Name	-JC/Use by Date/BBE	-Storage Instructions	-Company Address
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Legislation & Warranty Statement

The product will be manufactured in accordance with relevant UK & EU regulation. The information stated is based upon the product formulation and data provided by our raw material suppliers. All possible precautions have been taken as a responsible manufacture, however no guarantee can be given that trace or carry over residue will be totally absent.

Technical Approval

By - Sujith Ponnampereuma				Date
Print Name	Patricia Ababio	Sign	PFA	16/8/18
By Customer				Date
Print Name		Sign		