

Product Information

Product Name	White Pitta	Issue Date	15/02/2022
Product Description	White Pitta (Round)	Issue No	3
Specification Code	As per customer agreement	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 baked complexion top.
Aroma	Typical bread Aroma.
Flavour	Typical bread Flavour.
Texture	Smooth top golden surface, with slightly textured bottom side.

Product Weight & Size

As per Customer Agreement per /Piece				
Product	Weight (g)		Length (mm)	Width (mm)
Tolerance	- 10% (Minimum)	± 10% (Target)	± 10%	± 10%
4" (10.1cm) Round*	47	52	110	110
5" (12.7cm) burger	36	40	130	130
5" (12.7cm) mini	36	40	130	130
5" (12.7cm) Std	54	60	130	130
5.5" (14.0)	59	66	140	140
6" (15.2cm)	72	80	150	150

- Special customer requirement

Product type & Shelf Life* - As per Customer Agreement

Packing Format	Fresh Pack	MAP (Flow Wrap-FW)	MAP (Long Life-LL)	Frozen
As per Customer Agreement	P+5 Summer (from 01st of June)	P+9	P+90	P+365
	P+6 Winter (from 01st of Oct)	P+12	P+90	P+365

*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 under refrigeration (5-8 °C). Once defrosted use within two (2) days. Do not refreeze.

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 (based on thickness of the bread).
Preheat oven to 150°C/302 °F Gas mark 2.
Remove Packaging and heat for 1-2 minutes.
Microwave: Pierce packaging and heat for up to 1 minute (based on 900W)

Warning

This product has been produced in a factory that handles **Soya & Milk**

Ingredient Declaration

Fortified Flour [**Wheat** flour, Calcium Carbonate (E170), Iron, Nicotinamide (Vit B3), Thiamine Hydrochloride (Vit B1)], Water, Yeast, Vinegar, Salt, Emulsifier (E471), Calcium Propionate (E282).

Note: Preservative: Calcium Propionate (E282) not used in frozen product.

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

Ingredient Origin

Ingredient	Percentages	Country or Origin	Allergen
White Flour	62	UK	Wheat Gluten
Water	36	UK	
Yeast	<2	UK	
Vinegar	Elleys	UK	
Salt	<2	Netherlands/EU	
Calcium Propionate	<2	USA	
Emulsifier	<2	UK	

Nutritional Information (Typical)	per 100g
Energy kJ	934.5
Energy kcal	219
Fat	0.9
of which Saturates	0.3
Carbohydrate	48
of which Sugars	0.4
Fibre	2.5
Protein	5.8
Salt	0.5

Nutritional information provided are, **theoretical calculation**.

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

Allergens & Food Intolerance Information accordance with the Regulation (EU) No 1169/2011.

	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	wheat 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	Yes
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	No
14	Molluscs and products thereof.'	No	No	No

Additives

	Contains	In which	Comments
*Calcium Propionate E282	E282		Preservative
Mono-diglyceride	E471		Emulsifier

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: **Soya & Milk.**

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	No
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Packaging Information: Packaging complies with relevant UK & EU legislation.

Packaging Description	Material As per Customer Sales Agreement	Weight (g)	Dimensions (mm)
1 st Primary Packaging	TBC- Bag / flow wrap/ long life (pcs / pack)	TBC	TBC
2 nd Primary packaging	TBC - Long life	TBC	TBC
Secondary Packaging	TBC- Corrugated box (packs / case)	TBC	TBC
Pallet	TBC – wooden or plastic (cases / pallet)	TBC	TBC

Note: No of Pieces per packs, No of packs per case, No of case per pallet agreed as per **Customer SALES Agreement.**

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 –				Date
Print Name	Patricia Ababio	Sign	PFA	15/02/2022
By Customer				Date
Print Name		Sign		

*Please email or fax above for approval

Reason for changes to the previous existing document

Generic product spec