

Basic information

Name of supplier: Euro Pizza Products
 Telephone number: +31-203473888
 Fax number: +31-203473889

E-mail address: info@europizzaproducts.nl

Address:



PREMIUM QUALITY PIZZA DOUGH

Smederij 13, 1185 ZR, Amstelveen,
 Netherlands

Specification

Supplier	Euro Pizza Products	Suppliernumber	
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Product:		Price:	
Article number	0301553	Billing price:	
EAN code	8717568455839	Packaging tax:	
Article description	Sourdough 80x180 GR	VAT Tariff:	
Article number supplier		Price per piece/kg.	
Pack Size	80 x 180 GR		

Consumer unit (CU):		Trading unit (TU):	
Packaging		Packaging	Carton Box (corrugated cardboard)
Measurement l x w x h :		Measurement l x w x h :	295mm x 395mm x 260mm
Bruto weight		Bruto weight	14,90KG
Netto weight		Netto weight	14,40KG
EAN code CU:		EAN code TU:	
Measurement per piece/kg:		Collo volume:	
Deposit value		Deposit value	
Alcohol %:			

Pallet:		Delivery:	
Type:	Euro-pallet	Best before at production	180 days
Measurements empty pallet	120cm x 80cm x 15cm	Best before at delivery:	
Weight loaded pallet	approx. 740kg		
Number of layers	6		
Amount of CU per pallet			
Amount of TU per pallet	48		

Temperature conditions	minimum (°C)	maximum (°C)
Temperature at delivery	- 15	- 23
Storage temperature	- 18	- 23

Exclusive brand (abroad):		Extra information filled out	
Label(hardcopy) or pdf			

Euro Pizza Products		Euro Pizza Products	
Date	25-4-2018	Date	
Name	Bas Panis	Name	
Function	Quality Control	Function	
Signature		Signature	

3. SPECIFICATIONS:

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Ingrediënt in final product (all data regarding amount in %)	Amount	Ingrediënt in final product	Country of origin	Comment
		Flour (wheat)	DE	
		Water	NL	
		Salt (iodinated)	NL	
		Sugar (from beet)	NL	
		Yeast	DE	
		Rapeseed oil	BE	
		Bread Improver	BE	
		(Dried durum wheat sourdough)		
		0,00%	= Control sum	
Ingrediënts declaration:	WHEAT Flour, Water, Rapeseed Oil, Salt, Sugar, Yeast, Dried durum WHEAT Sourdough (E300 Ascorbic Acid, Enzyme)			
Nutritional value based on 100 grams ("big eight"):	Energy: 221 kcal		936 KJ	
	Protein: 7,44			
	Carbohydrates: 43,36		Of which sugars: 0,98	
	Fat: 1,86		Of which saturated: 0,16	
	Fiber: 2,80			
	Salt: 1,20			
General specifications transportation unit (master case)				
Other info regarding master case Bottom: Amount of colors, printing technique, tareweight etc.				
Other info regarding master case Top: Amount of colors, printing technique, tareweight etc.				

ALLERGEN- INFORMATION

Supplier: Euro Pizza Products

Product name: Sourdough 80x180g

EAN-code(s): 8717568455839

Presence of allergens

LeDa code	GS1 code	Allergen	Recipe without (W)	Recipe includes (I)	May contain (and recipe without) (M)	Unknown (U)
		Wettelijke allergenen				
1,1	UW	Wheat		I		
1,2	NR	Rye	W			
1,3	GB	Barley	W			
1,4	GO	Oat	W			
1,5	GS	Spelt	W			
1,6	GK	Kamut	W			
1	AW	(*) <i>Gluten</i>		I		
2,0	AC	Crustaceans	W			
3,0	AE	Egg	W			
4,0	AF	Fish	W			
5,0	AP	Peanuts	W			
6,0	AY	Soy			M	
7,0	AM	Cowmilk	W			
8,1	SA	Almonds	W			
8,2	SH	Hazelnuts	W			
8,3	SW	Walnuts	W			
8,4	SC	Cashew nuts	W			
8,5	SP	Pecan nuts	W			
8,6	SR	Brazil Nut	W			
8,7	ST	Pistachio	W			
8,8	SM	Macademia nuts	W			
8	AN	(*) <i>Nuts</i>	W			
9,0	BC	Celery	W			
10,0	BM	Mustard	W			
11,0	AS	Sesame	W			
12,0	AU	Sulphur dioxide and sulfites (E220 - E228) in concentrations of more than 10 mg/kg of 10 mg/l, expressed as SO2		< 10mg/kg		
13,0	NL	Lupinus	W			
14,0	UM	Mollusca	W			
		Supplementary Allergens				
20,0	ML	Lactose	W			
21,0	NC	Cacao	W			
22,0	MG	Glutamate (E620 - E 625)	W			
23,0	MK	Chicken	W			
24,0	NK	Coriander	W			
25,0	NM	Corn	W			
26,0	NP	Legumes	W			
27,0	MC	Beef	W			
28,0	MP	Pork	W			
29,0	NW	Carrot	W			

MICROBIOLOGICAL STANDARDS

*(At production in DFF, values below will be the ones to be taken in consideration for positive release)

Total Aërobic Colony-forming unit	≤10.000	cfu/gram
Enterobacteriaceae	≤50	cfu/gram
Campylobacter	Absent in : In 25 gr	
E. Coli	≤10	cfu/gram
Staphylococcus Aureus	≤20	cfu/gram
Listeria Monocytogenes	Absent in : In 25 gr	
Salmonella	Absent in 25 grams	In 25 gr