

Specification



PREMIUM QUALITY PIZZA DOUGH

Supplier name: Euro Pizza Products
Phone number: +31-203473888
Fax number: +31-203473889

E-mail address: info@europizzaproducts.nl

Address: Smederij 13, 1185 ZR, Amstelveen, Netherlands

Specification

Supplier	Euro Pizza Products	Supplier number	
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Product:		Price:	
Article number	0301713	Billing price:	
GS1/EAN code	8717568452173		
Article description	P. Sourdough 54 x 275 g	VAT Tariff:	
Article number supplier	n.a.	Price per piece/kg.	
Intrastat code (GN code)	19012000		
Pack Size	Approximately 54 x 275g		

Consumer unit (CU):		Trading unit (TU):	
Amount (pieces)	Approximately 54	Packaging	Carton Box (corrugated cardboard)
Measurement l x w x h :	n.a.	Measurement l x w x h :	389 x 289 x 245
Bruto weight	n.a.	Bruto weight (kg) approx.	15,36
Netto weight (g)	275 +/- 5g	Netto weight (kg) approx.	14,85
EAN code CU:	n.a.	GS1/EAN code TU:	8717568452173
Measurement per piece/kg:	n.a.	Collo volume:	
Deposit value	n.a.	Deposit value	
Alcohol %:	n.a.		

Pallet:		Delivery:	
Type:	europallet	Best before at production	6 months
Measurements empty pallet	120 x 80 x 14,4	Best before at delivery:	minimum 2 months
Measurements full pallet	120 x 80 x 161,4		
Weight loaded pallet approx.	762		
Number of layers	6		
Amount of CU per pallet	2592		
Amount of TU per pallet	48		

Temperature conditions	minimum (°C)	maximum (°C)
Temperature at delivery	- 18	- 25
Storage temperature	- 18	- 25

Nutritional values (per 100g)			
Energy (kJ)	927	Energy (kCal)	221
Protein (g)	7		-
Carbohydrates (g)	43	Of which sugars	1,0
Fat (g)	1,9	Of which saturated	0,2
Salt (g)	1,23	Fibre	2,30

Euro Pizza Products		Euro Pizza Products	
Date	23-3-2026	Date	
Name	Jochem Huijsmans	Name	
Function	QESH Coördinator	Function	
Signature	JH	Signature	

Ingredients			
Ingredients	WHEAT flour (WHEAT flour, flour treatment agent (ascorbic acid), malted WHEAT flour), water, yeast, rapeseed oil, iodized salt, bread improver (RYE SOURDOUGH, WHEAT flour, fermented RYE FLOUR, rapeseed oil, flour treatment agent (ascorbic acid), enzyme), sugar		
Nutritional values (per 100g)	Energy (kCal)	221,00	Energy(kJ): 927,00
	Protein(g)	7,20	
	Carbohydrates(g)	42,70	of Which sugars 1,00
	Fat (g)	1,90	Of Which saturated 0,20
	Salt (g)	1,23	Fibre 2,30

ALLERGEN- INFORMATION

Supplier: Euro Pizza Products

Product name:

P. Sourdough 54 x 275 g

GS1/EAN code:

8717568452173

Presence of allergens

LeDa code	GS1 code	allergens	Recipe without (W)	Recipe includes (I)	May contain (and recipe without) (M)	Unknown (U)
		legal allergens				
1,1	UW	Wheat		I		
1,2	NR	Rye		I		
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	W			
		Soy Oil (refined, no protein)			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	W	< 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			
	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

*Absent isn't always possible, after heating the product the product is ready for consumption

Total Aërobic Colony-forming unit	≤1.000.000	cfu/gram
Enterobacteriaceae	≤10.000	cfu/gram
Bacillus cereus	≤1000	cfu/gram
E. Coli	≤100	cfu/gram
Staphylococcus Aureus	≤1000	cfu/gram
Salmonella	Absent*	in 25 gram

Cooking / Serving instructions

(Please give the recommended cooking instructions from frozen or defrost as appropriate for oven / grill / deep fry / microwave / boil etc., state times and temperatures)

Microwave (State Wattage)	n.a.
Oven	After defrost: Temperature: between 250°C - 300°C,
	baking time: 4-6 minutes.
	Ready to heat product; core temperature above 72 degrees C.
Deep fry	n.a.
Grill	n.a.
Other cooking or serving instructions	Defrost: 24 hours in the refridgerator + min. 1 hour at
	room temprature. Shelf life 2-3 days after defrost
Is this item suitable for storage as ambient	No
Shelf life for the product stored at room temperature be entered	
entered (in hours)	72 hours

[See our instruction video](#)