

Supplier's Product Code : 60585
Product Added : 13 November 2024
Last Updated by Supplier : 13 November 2024
erudus id : 9c47414c6ada49dfa5b9e5b51594743d



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

Country Choice Hand Stretched Pizza Base (Approx. 11")

Short Product Name:
Hand Stretched Pizza Base (Approx. 11")

Product Description:
Frozen, part baked hand stretched stone baked pizza base enriched with extra virgin olive oil.

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	

Brand Information

Brand Owner :	Brake Bros Ltd
Product Code :	60585

Supplier's Product Code :
60585
Supplier: Brake Bros Ltd
Enterprise House
Eureka Science Park
Ashford
Kent
TN25 4AG
United Kingdom
P:
.....

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5024333251026	Outer Case Length :	584 mm
Packaging Type Description :		Outer Case Width :	310 mm
Total Quantity of Inner Units in Outer Case :	18 Units	Outer Case Height :	180 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	5.40 kg
		Product Net Weight :	4.95 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	4 Cases	Pallet Height :	1.35 MTR
Quantity of Layers Per Pallet :	8 Layers	Pallet Gross Weight :	Not specified.
Quantity of Cases Per Pallet :	32 Cases		

Logistical Information

Shelf Life from Time of Production :	365 Days	Minimum Order Quantity :	Not specified.
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.00 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	407.00 g	Wood :	Not specified.
		Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments :
Not specified.

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance :	United Kingdom
-------------------------------------------------	----------------

Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN :	Not specified.
-----------------	----------------

Packaging Type Description :

Variable Weight Consumer Item :	Yes
---------------------------------	-----

Net Drained Weight :	Not specified.
----------------------	----------------

Inner Unit Length :	0 mm
---------------------	------

Inner Unit Height :	0 mm
---------------------	------

Inner Unit Width :	0 mm
--------------------	------

Inner Product Weight :	Not specified.
------------------------	----------------

Inner Product Weight Units :	g
------------------------------	---

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

Oven
Handling Instructions from frozen: Remove the required number of pizza bases from the outer case. Add toppings as required. Preheat the oven and baking trays to 190°C. Place the prepared pizza onto the preheated baking tray. Bake for approximately 5-6 minutes. Baking time will vary depending on the toppings used. A core temperature of +82°C must be achieved before the pizza is removed from the oven.

Storage Instructions :

Keep Frozen at -18°C or below. To use from defrost: Allow to thaw in a refrigerator at +1°C to +5°C for approximately 12 hours. Once defrosted keep refrigerated and consume within 5 days. Do not refreeze after thawing.

Dietary Information

Ingredients :

Wheat Flour(Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Water, Extra Virgin Olive Oil (7%), Durum Wheat Semolina, Salt, Yeast

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	May Contain
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	-
Kamut (and products thereof) :	-
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	-
Palm Oil :	-
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	-
Artificial Flavourings :	-
Artificial Flavour Enhancers :	-
Artificial Preservatives :	-
Artificial Sweeteners :	-

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	-
Approved for a Kosher Diet :	-
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	72.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,250.00 kJ
Energy per 100 G/ML :	296.00 kcal
Fat per 100 G/ML :	6.9 g
- of which Saturates per 100 G/ML :	1 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	47 g
- of which Sugars per 100 G/ML :	2.1 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.4 g
Protein per 100 G/ML :	10 g
Salt per 100 G/ML :	0.88 g
Sodium per 100 G\ML :	0 g

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	38.00 g
Percentage Recycled Plastic :	0.00 %
Paper/Board :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	-
Red Tractor :	-
Fairtrade :	-
Marine Stewardship Council Certified (MSC) :	-
Organic :	-
SALSA (Safe & Local Supplier Approval) :	-
British Lion Mark :	-
RSPCA Assured :	-
LEAF Marque (Linking Environment and Farming) :	-
Rainforest Alliance :	-
Food for Life Supplier Scheme :	-
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	-
School Approved (The Requirement for School Food Regulation 2014) :	-
IFS Food Standard :	-
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System) :	-
FSSC 22000 :	-

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Other Accreditation : Not specified.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of
microbiological results? : -

Is shelf life testing undertaken? : -

Microbiological Standards

Not available.

Analytical Standards

Not available.