

Pizza Margherita

1 General information

Article number	21324
Designation in accordance with food stuff laws FIC	Pizza topped with sliceable Mozzarella and tomato sauce, pre-baked, deep-frozen
Country of production	Italy
Address of the distributor	ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg

- New specification
 Replacement for specification of: 16.12.2013

2 Label - Logo



3 Product description

3.1 Convenience grade, physical features of deep-frozen or finished product

Convenience grade	
<input type="checkbox"/>	RD Product (raw dough/unproved)
<input type="checkbox"/>	PP Product (pre-proved)
<input checked="" type="checkbox"/>	PB Product (pre-baked)
<input type="checkbox"/>	TS Product (ready baked)
<input type="checkbox"/>	Other



Serving suggestion

Brief product description	Irregular round pizza base topped with sliceable Mozzarella and tomato sauce, pre-baked, deep-frozen, 18 pieces, each 320 g
Intended use	Convenience product to crisp up
Target group	Adults and children without any restriction

Product specification

Physical features	Product description (RD, PP, PB)
Appearancy / colour	Irregular round pizza base with a beige, pale yellow coloured crust. Small dark spots may be present in the edge and at the bottom. The base is topped with white sliceable Mozzarella. The red tomato sauce is visible across the topping.
Smell	Typical, of bakery product with Mozzarella and tomatoes, without any off-odour
Foreign bodies	None

Physical features	Description - ready baked product prepared according to baking instructions (TS)
Appearance / consistency	Irregular round pizza base with crispy edge and softer in the center, melted Mozzarella and creamy tomato sauce
Smell	Typical, of pizza, tomatoes, Mozzarella, without any off-odour
Taste	Typical, of pizza, tomatoes, Mozzarella, without any off-taste
Foreign bodies	None

There is an existing test schedule for the monitoring of these values: Yes No

3.2 Sales argument / advertising slogan

3.3 Packaging data and dimensions

Pallet:	Cartons per pallet:	48
	Layers per pallet:	6
	Carton per layer:	8
	Pallet height incl. Euro-pallet [mm]:	1920
	Total gross weight of pallet [kg]:	approx. 326
Carton:	External dimensions L x W x H [mm]:	580 x 190 x 295
	Weight [g]:	400.0
	Material:	Cardbaord
	Quantity per carton [each]:	18
	Net weight of carton contents [g]:	5760
Inner bag:	Dimensions [mm]:	600 x 340 x 670
	Weight per inner bag [g]:	40.0
	Material:	HDPE
	Quantity of inner bags per carton:	1
	Inner bag closed:	No
Others:	Description:	shrunked film
	Dimensions [mm]:	270 (diameter)
	Weight [g]:	3.0
	Quantity per carton:	18
	Material:	HDPE
Additional Information:	Individually wrapped?:	0
Total packaging weight:	Carton + Inner bag + Others + Additional Information [g]:	494

Labelling elements according to the requirements of the German foodstuff information regulation (LMIV), pre-packed foodstuff regulations (FPVO) and the regulation of deep-frozen foodstuffs (TLMV):

Carton:	<input checked="" type="checkbox"/> Product designation	<input checked="" type="checkbox"/> Batch No.
	<input checked="" type="checkbox"/> EAN 128 (8014294300113)	<input type="checkbox"/> EC control No.
	<input checked="" type="checkbox"/> Shelf life	<input checked="" type="checkbox"/> Country of origin <input type="checkbox"/> Others (if yes, what?):
Inner bag:	<input type="checkbox"/> Article number	<input type="checkbox"/> Batch No.
	<input type="checkbox"/> Shelf life	<input type="checkbox"/> Others (if yes, what?):
	<input checked="" type="checkbox"/> None	

3.4 Product handling

Transport and storage conditions:		-18° C Don` t refreeze once defrosted!		
Shelf-life from production date: (under correct storage conditions)		12 Months		
Recommendation of shelf life of the ready baked product:		Remark: -		
Type of Date:		At -18 ° C best before: dd.mm.yyyy		
Baking instruction	Steam	<input type="checkbox"/> lot of	<input type="checkbox"/> little	<input checked="" type="checkbox"/> none
	Baking time (in pre-heated oven)	Ca. 8-10 min		
	Pre-heating temperature	Fan-assisted 180° C	Normal oven 200° C	
	Baking temperature	Fan-assisted 180° C	Normal oven 200° C	
	Slide	<input type="checkbox"/> open	<input checked="" type="checkbox"/> closed	
	Miscellaneous	Cooking instructions: Bake the deep-frozen product without packaging in the preheated oven without steam and with closed slide at 180° C for convection oven and at 200° C for conventional oven for approx. 10-12 minutes.		

4 Composition

4.1 List of ingredients (Information for declaration according to foodstuffs laws (FIC))

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	
slicable mozzarella	sliceable mozzarella (milk, salt, rennet, starter cultures)
tomato sauce	tomato pulp, tomato puree, water, salt, dried oregano
water	
olive oil	
salt	
wheat malt flour	
dextrose	n.a.
yeast	

4.1.1 Further Ingredients

Ingredient	Contained Yes / No	If yes,
Rennet	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Microbial origin <input type="checkbox"/> Animal origin
Glutamates	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Name: Quantity
Gelatin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Source
Flavour	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Alcohol contained (e.g. as carrier) <input type="checkbox"/> Yes <input type="checkbox"/> No
Cinnamon / coumarin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Country of origin Type of cinnamon: Quantity of cinnamon per piece: Quantity of coumarin per piece:
Palm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Is it from a sustainable palm oil-production? <input type="checkbox"/> Yes, method / certification: <input type="checkbox"/> No
Nanotechnology	Are raw materials or components made of nanotechnology used in the product? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Animal-based carriers	Are there used animal-based carriers (e.g. for flavourings)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Alcohol	Does the product contain alcohol or alcohol without obligation to declare? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If so, which percentage of vol.%?	

4.2 Additives and ancillary materials used

Class designation	Name	E-number	Status / biological source
-	-	-	-

4.3 Declaration of ingredients (identical with the label)

Ingredients:
WHEAT flour, 19% sliceable mozzarella (MILK), 19% tomato sauce (tomato pulp, tomato puree, water, salt, dried oregano), water, olive oil, salt, WHEAT malt flour, dextrose, yeast. The product may contain traces of crustaceans, fish, soya.

Product specification

4.4 Declaration of additives and allergens subject to labelling requirements

(incl. allergens in seasoning mixtures and additives, and allergens possibly contained in the product unintentionally due to contamination).

Additives subject to labelling requirements in accordance with regulations for unpackaged foodstuffs:

Category (Product label designation)	Contained in the product		E-number
	Yes	No	
Colour	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Preservative	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Antioxidant	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavour enhancer	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Blackened (Olives with a concentration of ferrous gluconate (E579) or ferrous lactate (E585) have to be labeled)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Waxes (contained as surface treatment agent for fresh citrus fruits, melons, apples and pears (E901-E904, E912 or E914))	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Phosphate (only in meat products with additives E338-E341, E450-E452)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sweeteners	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains a source of phenylalanine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Presence of ingredients with allergenic potential

Category	Subject to labelling req. in accordance with		Contained in the product ³			Type, exact designation (e.g. wheat flour, whole milk etc.)
	Alba List* ¹	EU regulation* ²	?	Yes	No	
Cow milk, milk and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	sliceable mozzarella
Lactose and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	sliceable mozzarella
Chicken's eggs, eggs and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Soya protein, soya beans, soya lecithin and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Gluten, cereals containing gluten (i.e. wheat, rye, barley, spelt, oat, kamut or hybrid strains of the above) and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat malt flour
Beef	X		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Pork	X		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Chicken	X		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Fish and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Shellfish and crustaceans and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Molluscs and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize	X		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Cocoa	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Legumes	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts such as almonds, Queensland, hazelnuts, pecan, para, macadamia, cashew, walnuts, pistachio and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Peanuts and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Glutamate (E620 to E625)	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur (E220 to E228), sulphur dioxide and sulphites with a content exceeding 10mg/kg or 10 ml/l and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Carrots	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupine and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
*1	- Version 2011					
*2	- Regulation 2003/89/EG, regulation 2006/142/EG and regulation (EU) No. 1169/2011					
*3	- Please mark "?" if there is insufficient information available or if the article contains just traces of the pertinent substance. - Please mark "Yes" if the article contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over) - Please mark "No" if the article is free from mentioned substance					

5 Quality assurance / HACCP

Is the product tested under a foreign body and / or metal detector?		<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is there an existing HACCP concept for the product		<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the production operation certified:	<input type="checkbox"/> ISO 9001	<input checked="" type="checkbox"/> BRC	<input checked="" type="checkbox"/> IFS
<input checked="" type="checkbox"/> Others: If so, which? Organic, NOP			

6 Nutritional Information

In accordance with foodstuffs information regulation (LMIV) and German nutritional information regulations

Nutritional values per acc. to convenience grade		Nutritional values per acc. to TS product	
*Energy:	976 kJ	*Energy:	986 kJ
*Energy:	232 kcal	*Energy:	234 kcal
*Fat:	5.7 g	*Fat:	6.6 g
of which	*saturates: 2.9 g	of which	*saturates: 3.9 g
	mono-unsaturates: 2.4 g		mono-unsaturates: 2.1 g
	poly-unsaturates: 0.4 g		poly-unsaturates: 0.5 g
*Carbohydrate:	34.8 g	*Carbohydrate:	32.0 g
of which:	*sugars: 4.9 g	of which	*sugars: 3.8 g
	polyols:		polyols:
	starch:		starch:
Fibre:	2.8 g	Fibre:	2.7 g
*Protein:	9.0 g	*Protein:	10.0 g
*Salt:	1.5 g	*Salt:	1.5 g

*mandatory disclosures

- Values have been calculated: Basis:
- Values have been determined by analysis: Basis: Institut Chelab

- Is the product vegetarian / ovo-lacto-vegetarian? Yes No
No ingredients of animal origin except for milk, milk components, eggs, egg components, honey
- Is the product ovo-vegetarian? Yes No
No ingredients of animal origin except for eggs, egg components, honey
- Is the product lacto-vegetarian? Yes No
No ingredients of animal origin except for milk, milk components, honey
- Is the product vegan? Yes No
No ingredients of animal origin
- Is the product suitable for the following diets?
Halal - If so, please add the current certificate. Yes No
Kosher - If so, please add the current certificate. Yes No

7 Traceability

The traceability of the product is ensured by means of the following designation / identification:

- Article number
- Shelf life date
- Product code
- Batch number

The critical raw materials used can be identified by means of this designation / identification: Yes No

The raw materials and packaging materials used are specified Yes No Partly

This product specification is not subject to an amendment service.

Product specification

8 Product-Parameter

8.1 Chemical and physical parameters

Generally the target values of the specification are minimum values for the average values (average value \geq target value). The designated tolerance values (upper limit value and lower limit value) refer to the single pieces and are valid for the complete scope of testing (piece \leq upper limit value resp. piece \geq lower limit value).

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	320	not defined	300.8
Diameter	mm	270	280	255

Parameter	Unit of measure	Weight	Estimated baking loss
TS product weight after finishing according to baking instruction	g	Ca. 294*	Ca. 8%

*Guideline
 This statement is depending on the initial value (legal tolerances) of the individual and technical feasibilities at the point in time of production.

8.2 Microbiological parameters

Parameter	Unit	other products	
		Target value	Upper limit value
Aerobe mesophile Koloniezahl	Cfu / g	< 500000	< 5000000
Koagulase-positive Staphylokokken	Cfu / g	< 100	< 1000
präsumtive Bacillus cereus	Cfu / g	< 100	< 1000
E.Coli	Cfu / g	< 10	< 100
Schimmelpilze	Cfu / g	< 2500	< 10000
Salmonellen	Cfu / 25 g	-	n.n.
Listeria monocytogenes	Cfu / g	-	100

n. d. = "not detectable"

The microbiological values conform to the LFGB or the guidelines of the DGHM: Yes No
 The micro-biological parameters are examined as required in the context of an inspection scheme: Yes No

9 Irradiation / Trans fatty acids

Has the end product been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the end product contain additives that have been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain any artificial trans fatty acids?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
If yes, does the product contain < 2g artificial trans fatty acids per 100g fat?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No Quantity 0,0567

10 Confirmation

The supplier/manufacturer of the product hereby confirms that the delivered product (all raw materials and packing materials included) conforms to the EU regulation and to the requirements of German foodstuffs laws (laws, regulations, guidelines and rules) in their current valid version.

The supplier/manufacturer confirms hereby that the delivered product does not contain or consist of genetically modified organisms (GMO) and that the product does not contain any ingredients made of GVO (according to regulation (EG) 1829/2003 and (EG) number 1830/2003). Accidental and technologically inevitable contaminations with genetically modified organisms up to a limit of 0.9% related to the respective ingredient are excluded. Appropriate confirmations provided by the suppliers are available.

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State: 31.08.2020