

		Quality	Standard		
Reference	QMS 3.5.S.1	Standard Description	Finished Product Specification	Standard Owner	QA Manager
Product Name	Sourdough Pizza Bases (Large)				
Brand	Venerdi				
Product Description	Vegan friendly, Gluten free, sourdough pizza bases precooked and ready to be topped				
	Product (SKU) Code		Bar code		
	914		9421014070512		
	Product Format		Packaging format		
	Pizza Base net weight: Approx. 275 g Pizza Base Diameter: Approx. 295-305 mm* *Measured precooking at ambient temperature (bases are smaller while frozen and recover size when defrosted). Bases shrink slightly during their final bake relative to moisture loss. Box net weight: 5.7 kg Box gross weight: 6.1 kg		Inner (packets): 21 pizza bases are wrapped in 3 LPDE poly-bags. Each pack contains 7 bases and is stacked in a cardboard outer – Plastic Dividers being removed Outer (3 packets of 7 pizza bases per box): <ul style="list-style-type: none"> Box OD Dimensions (mm): 317*317*153 Cartons per pallet: (1200x1000): 96 Cartons per layer: 12; Layers per pallet: 8 		
	Pictures unpacked		Box Label		
					
Ingredients and Nutrition	Ingredient List		Nutritional information		
	Water, Gluten Free Flours [Rice, Tapioca, Maize], Sunflower Oil, Rice syrup, Yeast, Salt, Psyllium Husk, Vegetable Gum [Guar Gum], Emulsifier [Sunflower Lecithin]		Box Net weight		5.7 kg
			Serve size		275 g (1 pizza)
			Servings per box		21 pizzas
			Macros	Unit	Per Serve Per 100 g
			Energy	kJ	3,135 1,140
			Protein	g	16.2 5.9
			- gluten	mg	0.0 0.0
			Fat, total	g	14.6 5.3
			- saturated	g	1.7 0.6
			Carbohydrates	g	131.7 47.9
			- sugars	g	3.9 1.4
			Sodium	mg	1183 430
			Dietary Fibre	g	9.4 3.4
Allergen Statements	<ul style="list-style-type: none"> Gluten, Dairy & Soy Free – Vegan Friendly May contain traces of Egg, Sesame and Almonds. No detectable gluten tested to 3ppm Method reference: Gluten / Gliadin quantitative – ELISA immunoassay, tested atASUREQuality 				
GE Statement	No GE ingredients or processes were used in producing this product				
Microbial Limits	Aerobic Plate Count	Yeast and Mould	Faecal Coliform	Staph aureus	B. Cereus
	< 100,000 cfu/g	< 100,000 cfu/g	Not Detected	< 100 cfu/g	< 100 cfu/g
Compliance	Venerdi Ltd Produces Gluten free products under a HACCP based, GFSI recognized, SQF Certified Site (Cert. # 15927) and Halal Certified under FIANZ (Cert. # 02525). Venerdi Ltd is registered with Auckland Council as a National Programme 2 meeting requirements of the NZ Food Act 2014 and Food Regulations 2015.				
Shelf Life	12 months from date of production				
Storage	Keep Frozen below -14°C. Can be stored below 4°C in an airtight container for up to 4 days before use.				
Handling Suggestions	To do our bit for the environment, we are trialling removing the plastic dividers between our pizza bases to reduce our plastic consumption. During this trial, please refer to the handling instructions below: Thaw bases before use to separate easily. To maintain gluten free integrity, take care that all toppings, utensils and the preparation environment are free from ingredients containing gluten.				
Prepared by	NPD Manager	Date prepared	23/11/2021	Version #	4
Approved by	QA Manager	Date approved	23/11/2021	Revision date	23/11/2022
Stored in Promapp	QMS 3.5 Finished Product Specifications			Page	1 of 1