



DATA SHEET

LAST UPDATE	14/10/2021
DISTRIBUTOR	DIAL srl - Quelli della pizza Via Domenico Scarlatti 26 - 20124 MILANO (MI) Phone +39 035 841 533 · Fax +39 035 066 2233 www.quellidellapizza.com · info@quellidellapizza.com VAT NUMBER IT06691630963
PRODUCTION LOCATION	Produced and packaged: Via della Magliana, 884, CAP 00148 ROMA - Italy - I
TRADING NAME	Base Pinsa Romana 25x30 cm
SALES DESCRIPTION	PRE-COOKED BAKERY PRODUCT IN MODIFIED ATMOSPHERE
PRODUCT DESCRIPTION	<p>Crunchy on the outside and soft on the inside. High level of hydration of the dough that gives unrivaled lightness and exceptional crispiness.</p> <p>Natural yeast and simple ingredients combine to produce an excellent result.</p>
PRODUCT IMAGE	

DIAL s.r.l. (Quelli della Pizza)

Legal Head Office: Via Scarlatti, 26 - 20124 Milano (MI) Italy · Offices: Via Alcide de Gasperi 29 - 24048 TREVIOLO (BG) Italy
Ph. 0039 035 841533 · Fax 0039 035 0662233 · info@quellidellapizza.it · www.quellidellapizza.it · VAT N. IT06691630963



INTERNAL LABEL CODE	935043
BOX EAN CODE	7026591041485
PACKAGE EAN CODE	0000000000000
NET WEIGHT	460 g e (2 x 230 g)
SIZE	25x30 cm
SHELF LIFE	BEST BEFORE: 60 days from production date
STORING CONDITIONS	Store in the fridge at a temperature between 0°C and +4°C. Do not pierce the packaging. Once opened keep refrigerated and consume shortly after opening.
PACKAGING	Every carton contains 12 envelopes with 2 pizza bases each. 24 pizza bases per carton.
INSTRUCTIONS FOR USE	COOKING IN VENTILATED OVEN: Pre-heat the oven to 250°C. Top as you like. Bake for 5/6 minutes on the oven rack. Do not bake on the oven tray. COOKING IN REFRACTORY OVEN (suggested): Pre-heat the oven to 350°C. Top as you like. Bake for 3/4 minutes. Do not bake on the oven tray.
ALLERGENS	Cereals containing gluten and products thereof Soybeans and products thereof

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ORGANOLEPTIC PROPERTIES

COLOUR	Typical colour of pre-cooked product
CONSISTENCY	Characteristic of pizza base product: soft when uncooked, crispy and crumbly after cooking.
TASTE	Spongy dough and soft to the touch.
INGREDIENTS	Soft WHEAT flour type "0", rice flour, SOY flour, water, sourdough 5% (WHEAT flour " 00 ", water, ferments), salt, sunflower oil, dried sour dough (WHEAT flour, water, yeast), preservative: sorbic acid, flavorings.

NUTRITION INFORMATION

Average values per 100g of product

Energy	833 / 199 kJ / kcal
Fat	1,6 g
of which saturates	0,3 g
Carbohydrates	36 g
of which sugars	0,3 g
Protein	9,5 g
Salt	0,39 g

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PALLETIZING		
PIECES PER CARTON	PIECES PER PACKAGE	CARTONS PER LAYER
24	2	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	80 cm x 30 cm x 21 cm (h)	6020 g
CARTONS PER PALLET (EPAL 80 X 120 cm)	PALLET HEIGHT*	PALLET WEIGHT*
32	183 cm	218 kg

* approximate value

The company responsible for food management and safety is:

FOOD CONSULTING S.r.l.
 Phone: +39 035 302156
www.studiofoodconsulting.it · info@studiofoodconsulting.it

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