



DATA SHEET

LAST UPDATE	07/02/2020
DISTRIBUTOR	DIAL srl - Quelli della pizza Via San Giuseppe, 22 - 24060 Montello (BG) 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 Pizza Gold Roma (33 cm)
SALES DESCRIPTION	PRE-COOKED BAKERY PRODUCT IN MODIFIED ATMOSPHERE
PRODUCT DESCRIPTION	For those who want a thin pizza with a well-defined crust. Natural proofing and a mix of types of flour combine to make the pizza fragrant on the outside and soft on the inside.
PRODUCT IMAGE	

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

Legal Head Office: Via Scarlatti, 26 - 20124 Milano (MI) Italy · Offices/Warehouse: Via San Giuseppe, 22 - 24060 Montello (BG) Italy
Ph. 0039 035 841533 · Fax 0039 035 0662233 · info@quellidellapizza.it · www.quellidellapizza.it · VAT N. IT06691630963



INTERNAL LABEL CODE	100
BOX EAN CODE	08056039880801
PACKAGE EAN CODE	8056039880818
NET WEIGHT	1250 g e (5 x 250 g)
SIZE	33 cm
SHELF LIFE	BEST BEFORE: 60 days from production date stored at 0°C / +4°C
STORING CONDITIONS	Store at 0 °C / + 4 °C (+ 32 °F / +39.2 °F) Once opened keep refrigerated (0 °C / +4 °C) and consume within 2/3 days.
PACKAGING	Every carton contains 4 envelops with 5 pizza bases each. 20 pizza bases per carton.
INSTRUCTIONS FOR USE	COOKING IN VENTILATED OVEN: Preheat the oven to 250°C. Top as you like. Cook for 5/6 minutes directly on oven rack. Do not cook on sheet pan. COOKING IN REFRACTORY OVEN (suggested): Preheat the oven to 350°C. Top as you like. Cook for 3/4 minutes. Do not cook on sheet pan.
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	Type "0" wheat flour, SOYBEAN flour (NO GMO), re-milled durum WHEAT semolina, water, rice flour, sourdough 5% (WHEAT flour "00", water, ferments), salt, sunflower oil, sourdough (WHEAT flour, water, yeast), preservative: sorbic acid, natural flavors.

NUTRITION INFORMATION

Average values per 100g of product

Energy	983 / 235 kJ / kcal
Total fat	1,8 g
of which saturates	0,3 g
Carbohydrates	45 g
of which sugars	2,9 g
Protein	9,8 g
Salt	0,42 g

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PALLETIZING		
PIECES PER CARTON	PIECES PER PACKAGE	CARTONS PER LAYER
20	5	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
10	37 cm x 37 cm x 16 cm (h)	5500 g
CARTONS PER PALLET (EPAL 80 X 120 cm)	PALLET HEIGHT*	PALLET WEIGHT*
60	175 cm	40 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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