



DATA SHEET

LAST UPDATE	23/06/2023
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
TRADING NAME	Base Pizza Leggera (60x30cm)
SALES DESCRIPTION	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective atmosphere.
PRODUCT DESCRIPTION	The painstaking selection of high-quality Italian flours, alongside the entirely manual production process that uses a secret method like no other, together give rise to a crispy yet fluffy pizza that is without doubt the lightest of its type.
PRODUCT IMAGE	



INTERNAL LABEL CODE	116
BOX EAN CODE	08056039883352
PACKAGE EAN CODE	8056039883369
NET WEIGHT	1600 g e (2 x 800)
SIZE	60x30 cm ($\pm$ 5%)
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. Do not pierce the packaging. Once opened, keep refrigerated and consume shortly after opening.
PACKAGING	Every carton contains 4 envelopes with 2 pizza bases each. 8 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.
Labels & Packaging	Download
ALLERGENS	Cereals containing gluten and products thereof. Soybeans and products thereof. May contain: mustard .



ORGANOLEPTIC PROPERTIES

COLOUR	Typical colour of pre-cooked product
CONSISTENCY	Spongy dough and soft to the touch.
TASTE	Characteristic of pizza base product: soft when uncooked, crispy and crumbly after cooking.
INGREDIENTS	Type "0" soft WHEAT flour, SOYBEAN flour (NO GMO), re-milled durum WHEAT semolina, water, rice flour, sourdough 5% (Type "00" WHEAT flour, water, enzymes), salt, sunflower oil, sourdough (WHEAT flour, water, yeast), preservative: sorbic acid, natural flavors.

NUTRITION INFORMATION

Average values per 100g of product

Energy	983 kJ / 235 kcal
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



PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
8	2	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	61 cm x 31 cm x 22 cm (h)	6900 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
32	191 cm	246 kg

* approximate value



Instructions for disposal

Scan the QR code for disposal instructions



The company responsible for food management and safety is:

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