




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 Prime Plus (30cm)
SALES DESCRIPTION	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective atmosphere.
PRODUCT DESCRIPTION	Discover the pleasure of a pizza that combines irresistible crunchiness and surprising lightness. This handmade base is the result of a hydrated dough and lovingly worked with a long leavening with sourdough, to ensure a light, crispy and easily digestible taste experience. A unique flair? The use of micro-filtered and purified seawater, which enhances each bite with valuable minerals, elevating the flavour and quality of your pizza.
PRODUCT IMAGE	



INTERNAL LABEL CODE	122
BOX EAN CODE	08056039883659
PACKAGE EAN CODE	8056039883666
NET WEIGHT	500 g e (2 x 250)
SIZE	30 cm (± 5%)
SHELF LIFE	BEST BEFORE: 60 days from production date
STORING CONDITIONS	Store in the fridge at a temperature between 0°C and +8°C. Do not pierce the packaging. Once opened, keep refrigerated and consume shortly after opening.
PACKAGING	Every carton contains 5 envelopes with 2 pizza bases each. 10 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. May contain traces of milk, soy, sesame seeds, mustard, almonds, nuts, pine nuts.



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, water, sourdough 40% (water, Type "0" soft WHEAT flour), microfiltered sea water (5%), sea salt, extra-virgin olive oil, preservatives: sorbic acid, calcium propionate; natural aroma of olive oil.

NUTRITION INFORMATION

Average values per 100g of product

Energy	1025 kJ / 242 kcal
Fat	2,4 g
of which saturates	0,4 g
Carbohydrates	43 g
of which sugars	1,9 g
Fibre	2,3 g
Protein	11 g
Salt	1,5 g



PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
10	2	8
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
14	40 cm x 30 cm x 12 cm (h)	3000 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
112	183 cm	361 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.
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