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 Gold (33 cm - 2 pz. per Busta - Cod. 204) con disco di cartone per alimenti
SALES DESCRIPTION	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective 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. **With certified food disc**
PRODUCT IMAGE	

INTERNAL LABEL CODE	204
BOX EAN CODE	08056039881822
PACKAGE EAN CODE	8056039881839
NET WEIGHT	500 g ℮ (2 x 250)
SIZE	33 cm (± 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 20 envelops with 2 pizza bases each. 40 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**.

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

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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

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PALLETIZING EPAL (80x120 cm)		
PIZZA BASES PER CARTON	**PIZZA BASES PER PACKAGE**	**CARTONS PER LAYER**
40	2	6
TOTAL LAYERS	**CARTON SIZE**	**CARTON GROSS WEIGHT**
6	38 cm x 38 cm x 32 cm (h)	10500 g
CARTONS PER PALLET	**PALLET HEIGHT***	**PALLET WEIGHT***
36	207 cm	403 kg

* approximate value

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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
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