



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 in ATM (33 cm) - Gelo
SALES DESCRIPTION	BAKERY PRODUCT PRE-COOKED AND DEEP-FROZEN. Packaged in a protective atmosphere.
PRODUCT DESCRIPTION	Once defrosted can be stored 30 days in refrigerator with sealed envelope. Fragrant on the outside and soft on the inside, with a subtle crust and a delicate aroma of flour that is evocative of home-made bread.
PRODUCT IMAGE	



INTERNAL LABEL CODE	207
BOX EAN CODE	08056039882768
PACKAGE EAN CODE	8056039882775
NET WEIGHT	1250 g e (5 x 250)
SIZE	33 cm ($\pm$ 5%)
SHELF LIFE	BEST BEFORE: 24 months from production date stored at -18°C
STORING CONDITIONS	Store at -18°/-22° C (-0,4°/-7,6° F). Once defrosted do not refreeze, keep refrigerated and use within 30 days. Once opened keep refrigerated (0 °C / +8 °C) and consume shortly after opening.
PACKAGING	Every carton contains 4 envelops with 5 pizza bases each. 20 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
20	5	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
11	37 cm x 37 cm x 16 cm (h)	5500 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
66	191 cm	388 kg

* approximate value

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

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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
www.studiofoodconsulting.it · info@studiofoodconsulting.it

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