




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 Pinsa 30x20 cm
SALES DESCRIPTION	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective atmosphere.
PRODUCT DESCRIPTION	Explore the unique taste of our Pinsa, where tradition meets innovation. Prepared with 40% sourdough and embellished with microfiltered seawater, this base stands out for its extraordinary texture: crunchy on the outside, soft on the inside. The addition of seawater enhances each bite with essential minerals, elevating the flavour with every mouthful. Ideal to be served with your favourite ingredients, our pinsa transforms any meal into an authentic Roman delicacy.
PRODUCT IMAGE	



INTERNAL LABEL CODE	210
BOX EAN CODE	08056039883598
PACKAGE EAN CODE	8056039883604
NET WEIGHT	500 g e (2 x 250)
SIZE	30x20 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 15 envelopes with 2 pizza bases each. 30 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 traces of SESAME SEEDS, MILK, MUSTARD, ALMONDS, WALNUTS, LUPIN.



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	Water, sourdough 40% (soft type '0' WHEAT flour, water), soft type '0' WHEAT flour, rice flour, SOY flour, microfiltered seawater (3%), extra virgin olive oil, iodised sea salt, BARLEY malt extract, WHEAT gluten, yeast, preservative: sorbic acid.

NUTRITION INFORMATION

Average values per 100g of product

Energy	1037 kJ / 245 kcal
Fat	3,4 g
of which saturates	0,8 g
Carbohydrates	41 g
of which sugars	4 g
Fibre	2,9 g
Protein	11 g
Salt	1,3 g



PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
30	2	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
9	60 cm x 40 cm x 19 cm (h)	8000 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
36	186 cm	313 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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