



DATA SHEET

LAST UPDATE	14/10/2021
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
PRODUCTION LOCATION	Produced and packaged in: Via delle Comunicazioni 24 - 72017 - Ostuni (BR) - ITALY
TRADING NAME	Base Pizza Prime (30cm)
SALES DESCRIPTION	PRE-COOKED BAKERY PRODUCT IN MODIFIED ATMOSPHERE
PRODUCT DESCRIPTION	The extended, 24-hour proofing time with sourdough starter gives the cooked pizza a well-defined crust and makes it light and crunchy.
PRODUCT IMAGE	

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

Legal Head Office: Via Scarlatti, 26 - 20124 Milano (MI) Italy · Offices: Via Alcide de Gasperi 29 - 24048 TREVIOLO (BG) Italy
Ph. 0039 035 841533 · Fax 0039 035 0662233 · info@quellidellapizza.it · www.quellidellapizza.it · VAT N. IT06691630963



INTERNAL LABEL CODE	221
BOX EAN CODE	08056039880467
PACKAGE EAN CODE	8056039880559
NET WEIGHT	690 g e (3 x 230 g)
SIZE	30 cm
SHELF LIFE	BEST BEFORE: 60 days from production date
STORING CONDITIONS	Store at 0 °C / + 8 °C (+ 32 °F / +39.2 °F) Once opened keep refrigerated (0 °C / +8 °C) and consume within 1 day.
PACKAGING	Every carton contains 8 envelops with 3 pizza bases each. 24 pizza bases per carton.
INSTRUCTIONS FOR USE	COOKING IN VENTILATED OVEN: Preheat the oven to 250°C. Top as you like. Cook for 5/6 minutes directly on oven rack. Do not cook on sheet pan. COOKING IN REFRACTORY OVEN (suggested): Preheat the oven to 350°C. Top as you like. Cook for 3/4 minutes. Do not cook on sheet pan.
ALLERGENS	Cereals containing gluten and products thereof May contain MILK, SOY, SESAME SEEDS.

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ORGANOLEPTIC PROPERTIES

COLOUR	Typical colour of pre-cooked product
CONSISTENCY	Characteristic of pizza base product: soft when uncooked, crispy and crumbly after cooking.
TASTE	Spongy dough and soft to the touch.
INGREDIENTS	WHEAT flour type '0', water, sourdough 40% (water, WHEAT flour type '0'), sea water 5%, iodized sea salt, extra virgin olive oil, preservatives: sorbic acid, propionate calcium; natural aroma of olive oil. May contain SOYBEANS, SESAME SEEDS, MILK.

NUTRITION INFORMATION

Average values per 100g of product

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

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PALLETIZING		
PIECES PER CARTON	PIECES PER PACKAGE	CARTONS PER LAYER
24	3	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	39 cm x 39 cm x 20 cm (h)	6020 g
CARTONS PER PALLET (EPAL 80 X 120 cm)	PALLET HEIGHT*	PALLET WEIGHT*
48	175 cm	314 kg

* approximate value

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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