



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 Antonio Cerati, 6/A 43126 Parma
TRADING NAME	Base Pizza Senza Glutine Vegana con Teglia (30 cm)
SALES DESCRIPTION	PRE-COOKED BAKERY PRODUCT IN MODIFIED ATMOSPHERE
PRODUCT DESCRIPTION	<p>A pizza suitable for everyone, does not contain allergens (no eggs, no lactose, no soy), for vegans and vegetarians thanks to the use of flour and vegetable fibers. Sea water in the recipe.</p> <p>PRODUCT SPECIFICALLY FORMULATED FOR CELIACS (less than 20 ppm gluten content).</p>
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	240
BOX EAN CODE	08056039880542
PACKAGE EAN CODE	8056039881242
NET WEIGHT	240 g e (1 x 240 g)
SIZE	30 cm
SHELF LIFE	BEST BEFORE: 60 days from production date
STORING CONDITIONS	Store at 0 °C / + 4 °C (+ 32 °F / +39.2 °F) Once opened keep refrigerated (0 °C / +4 °C) and consume within 1 day.
PACKAGING	Every carton contains 7 envelops with 1 pizza bases each. 7 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	None

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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	Rice starch, corn starch, sea water, water, potato starch, rice flour, sunflower oil, extra virgin olive oil, legume flour (peas), vegetable fiber (potato, rice, psyllium, flax, lemon, pea), sugar, millet flour, linseed oil cake flour, salt, fresh brewer's yeast, natural flavours. Thickener: hydroxypropyl methylcellulose. Raising agents: Glucono delta-lactone, sodium bicarbonate.

NUTRITION INFORMATION

Average values per 100g of product

Energy	292 / 1232 kJ / kcal
Total fat	5,4 g
of which saturates	0,7 g
Carbohydrates	56 g
of which sugars	0,9 g
Protein	3,1 g
Salt	1,5 g

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PALLETIZING		
PIECES PER CARTON	PIECES PER PACKAGE	CARTONS PER LAYER
7	1	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	32,5 cm x 32,5 cm x 22.5 cm (h)	2180 g
CARTONS PER PALLET (EPAL 80 X 120 cm)	PALLET HEIGHT*	PALLET WEIGHT*
48	195 cm	130 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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