



DATA SHEET

LAST UPDATE	17/06/2022
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 (32x20cm) - GELO
SALES DESCRIPTION	BAKERY PRODUCT PRE-COOKED AND DEEP-FROZEN
PRODUCT DESCRIPTION	<p>Crunchy on the outside and soft on the inside. High level of hydration of the dough that gives unrivaled lightness and exceptional crispiness.</p> <p>Natural yeast and simple ingredients combine to produce an excellent result.</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	305
BOX EAN CODE	08056039882577
PACKAGE EAN CODE	8056039882560
NET WEIGHT	690 g e (3 x 230 g)
SIZE	32x20 cm
SHELF LIFE	BEST BEFORE: 18 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 48 hours.
PACKAGING	Every carton contains 9 envelops with 3 pizza bases each. 27 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.
ALLERGENS	Contains rye , soya and gluten . The ingredients in bold may cause allergies or intolerances. May contain: mustard .

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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, sourdough starter 28,6% (WHEAT flour, water, brewer's yeast), water, sunflower oil, rice flour, SOYA flour, salt, semi-processed bread mix (powdered WHEAT sourdough starter, type "0" common WHEAT flour, powdered yeast, dried RYE sourdough), brewer's yeast, malted WHEAT flour.

NUTRITION INFORMATION

Average values per 100g of product

Energy	1162 kJ / 275 kcal
Fat	3,3 g
of which saturates	0,3 g
Carbohydrates	50,9 g
of which sugars	1,9 g
Fibre	2,2 g
Protein	9,2 g
Salt	1,55 g

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PALLETIZING		
PIECES PER CARTON	PIECES PER PACKAGE	CARTONS PER LAYER
27	3	10
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
6	39,5 cm x 23,5 cm x 37 cm (h)	6710 g
CARTONS PER PALLET (EPAL 80 X 120 cm)	PALLET HEIGHT*	PALLET WEIGHT*
60	237 cm	428 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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