



DATA SHEET

LAST UPDATE	07/02/2020
DISTRIBUTOR	DIAL srl - Quelli della pizza Via San Giuseppe, 22 - 24060 Montello (BG) Phone +39 035 841 533 · Fax +39 035 066 2233 www.quellidellapizza.com · info@quellidellapizza.com VAT NUMBER IT06691630963
PRODUCTION LOCATION	Produced and packaged: Via della Magliana, 884, CAP 00148 ROMA - Italy - I
TRADING NAME	Base Pinsa Romana Tonda (30cm) - Gelo
SALES DESCRIPTION	BAKERY PRODUCT PRE-COOKED AND DEEP-FROZEN
PRODUCT DESCRIPTION	Crunchy on the outside and soft on the inside. High level of hydration of the dough that gives unrivaled lightness and exceptional crispiness. Natural yeast and simple ingredients combine to produce an excellent result.
PRODUCT IMAGE	

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

Legal Head Office: Via Scarlatti, 26 - 20124 Milano (MI) Italy · Offices/Warehouse: Via San Giuseppe, 22 - 24060 Montello (BG) Italy
Ph. 0039 035 841533 · Fax 0039 035 0662233 · info@quellidellapizza.it · www.quellidellapizza.it · VAT N. IT06691630963



INTERNAL LABEL CODE	335
BOX EAN CODE	08056039881273
PACKAGE EAN CODE	8056039881709
NET WEIGHT	1150 g e (5 x 230 g)
SIZE	30 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 24 hours.
PACKAGING	Every carton contains 6 envelops with 5 pizza bases each. 30 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 Soybeans and products thereof

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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	Soft wheat flour type "0", rice flour, SOY flour, water, sourdough 5% (WHEAT flour " 00 ", water, ferments), salt, sunflower oil, dried sour dough (WHEAT flour, water, yeast), flavourings.

NUTRITION INFORMATION

Average values per 100g of product

Energy	833 / 199 kJ / kcal
Total fat	1,6 g
of which saturates	0,3 g
Carbohydrates	36 g
of which sugars	0,3 g
Protein	9,5 g
Salt	0,39 g

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PALLETIZING		
PIECES PER CARTON	PIECES PER PACKAGE	CARTONS PER LAYER
30	5	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	60 cm x 30 cm x 21 cm (h)	7400 g
CARTONS PER PALLET (EPAL 80 X 120 cm)	PALLET HEIGHT*	PALLET WEIGHT*
32	183 cm	262 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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