



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 Romana Big (50x30 cm)
SALES DESCRIPTION	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective atmosphere.
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: Via Alcide de Gasperi 29 - 24048 TREVILOLO (BG) Italy
Ph. 0039 035 841533 · Fax 0039 035 0662233 · info@quellidellapizza.it · www.quellidellapizza.it · VAT N. IT06691630963



INTERNAL LABEL CODE	350
BOX EAN CODE	08056039880863
PACKAGE EAN CODE	8056039880870
NET WEIGHT	1060 g e (2 x 530)
SIZE	50x30 cm ($\pm$ 5%)
SHELF LIFE	BEST BEFORE: 60 days from production date
STORING CONDITIONS	Store in the fridge at a temperature between 0°C and +4°C. Do not pierce the packaging. Do not pierce the packaging. Once opened, keep refrigerated and consume shortly after opening.
PACKAGING	Every carton contains 5 envelops with 2 pizza bases each. 10 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: mustard .



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	Soft WHEAT flour type "0", rice flour, SOY flour, water, sourdough 5% (WHEAT flour "00", water, enzymes), salt, sunflower oil, dried sour dough (WHEAT flour, water, yeast), preservative: sorbic acid, flavorings.

NUTRITION INFORMATION

Average values per 100g of product

Energy	833 kJ / 199 kcal
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



PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
10	2	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	61 cm x 31 cm x 22 cm (h)	5800 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
32	191 cm	211 kg

* approximate value

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Instructions for disposal

Scan the QR code for disposal instructions



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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