



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: Via della Magliana, 884, CAP 00148 ROMA - Italy - I
TRADING NAME	Base Pizza "La Leggera" (30x40 cm)
SALES DESCRIPTION	PRE-COOKED BAKERY PRODUCT IN MODIFIED ATMOSPHERE
PRODUCT DESCRIPTION	The painstaking selection of high-quality Italian flours, alongside the entirely manual production process that uses a secret method like no other, together give rise to a crispy yet fluffy pizza that is without doubt the lightest of its type.
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	427
BOX EAN CODE	08056039882003
PACKAGE EAN CODE	8056039882010
NET WEIGHT	450 g e (1 x 450 g)
SIZE	30x40 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 2/3 days.
PACKAGING	Every carton contains 20 envelops with 1 pizza bases each. 20 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	Contains: grains containing gluten. May contain traces of: soya, milk, egg, sesame and sesame-derived products.

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



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	type "00" common WHEAT flour, water, dried sourdough starter with WHEAT germ (2%) (dried common WHEAT flour, dried WHEAT germ yeast 10%, vital WHEAT gluten, dried brewer's yeast, enzymes), microfiltered sea water (1.6%), extra-virgin olive oil, salt, preservative (potassium sorbate).

NUTRITION INFORMATION

Average values per 100g of product

Energy	866 / 204 kJ / kcal
Total fat	1,6 g
of which saturates	0,2 g
Carbohydrates	39 g
of which sugars	0,5 g
Fibers	1,2 g
Protein	7,6 g
Salt	2,1 g

.....

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



PALLETIZING		
PIECES PER CARTON	PIECES PER PACKAGE	CARTONS PER LAYER
20	1	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
6	60 cm x 40 cm x 25 cm (h)	9500 g
CARTONS PER PALLET (EPAL 80 X 120 cm)	PALLET HEIGHT*	PALLET WEIGHT*
24	165 cm	253 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

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