




# DATA SHEET

<b>LAST UPDATE</b>	23/06/2023
<b>DISTRIBUTOR</b>	<b>DIAL srl - Quelli della pizza</b> 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
<b>TRADING NAME</b>	Base Pinsa 30x20 cm - Frozen
<b>SALES DESCRIPTION</b>	BAKERY PRODUCT PRE-COOKED AND FROZEN
<b>PRODUCT DESCRIPTION</b>	<p>Explore the unique taste of our Pinsa, where tradition meets innovation.</p> <p>Prepared with 40% sourdough and embellished with microfiltered seawater, this base stands out for its extraordinary texture: crunchy on the outside, soft on the inside.</p> <p>The addition of seawater enhances each bite with essential minerals, elevating the flavour with every mouthful. Ideal to be served with your favourite ingredients, our pinsa transforms any meal into an authentic Roman delicacy.</p>
<b>PRODUCT IMAGE</b>	



<b>INTERNAL LABEL CODE</b>	432
<b>BOX EAN CODE</b>	08056039883758
<b>PACKAGE EAN CODE</b>	8056039883765
<b>NET WEIGHT</b>	500 g e (2 x 250)
<b>SIZE</b>	30x20 cm (± 5%)
<b>SHELF LIFE</b>	BEST BEFORE: 18 months from production date stored at -18°C
<b>STORING CONDITIONS</b>	Store at -18°/-22° C (-0,4°/-7,6° F). Once defrosted do not refreeze, keep refrigerated and use within 24 hours.
<b>PACKAGING</b>	Every carton contains 15 envelops with 2 pizza bases each. 30 pizza bases per carton.
<b>INSTRUCTIONS FOR USE</b>	<b>COOKING IN VENTILATED OVEN:</b> 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. <b>COOKING IN REFRACTORY OVEN (suggested):</b> Pre-heat the oven to 350°C. Top as you like. Bake for 3/4 minutes. Do not bake on the oven tray.
<b>Labels &amp; Packaging</b>	<a href="#">Download</a>
<b>ALLERGENS</b>	CEREALS containing gluten and products thereof. SOYBEANS and products thereof. May contain traces of SESAME SEEDS, MILK, MUSTARD, ALMONDS, WALNUTS, LUPIN.



## ORGANOLEPTIC PROPERTIES

<b>COLOUR</b>	Typical colour of pre-cooked product
<b>CONSISTENCY</b>	Spongy dough and soft to the touch.
<b>TASTE</b>	Characteristic of pizza base product: soft when uncooked, crispy and crumbly after cooking.
<b>INGREDIENTS</b>	Water, sourdough 40% (soft type '0' WHEAT flour, water), soft type '0' WHEAT flour, rice flour, SOY flour, microfiltered seawater (3%), extra virgin olive oil, sea salt, BARLEY malt extract, WHEAT gluten, yeast.

## NUTRITION INFORMATION

### Average values per 100g of product

<b>Energy</b>	1037 kJ / 245 kcal
<b>Fat</b>	3,4 g
<b>of which saturates</b>	0,8 g
<b>Carbohydrates</b>	41 g
<b>of which sugars</b>	4 g
<b>Fibre</b>	2,9 g
<b>Protein</b>	11 g
<b>Salt</b>	1,3 g



## PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
30	2	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
10	60 cm x 40 cm x 19 cm (h)	8000 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
40	205 cm	345 kg

\* approximate value



## PALLETIZING GMA (100x120 cm)

CRUSTS PER CARTON	CRUSTS PER PACKAGE	CARTONS PER LAYER
30	2	5
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
10	60 cm x 40 cm x 19 cm (h)	8000 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
50	205 cm	425 kg

\* approximate value



## 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](http://www.studiofoodconsulting.it) · [info@studiofoodconsulting.it](mailto:info@studiofoodconsulting.it)