




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	Focaccia Romana (28X39 cm)
SALES DESCRIPTION	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective atmosphere.
PRODUCT DESCRIPTION	Discover our Roman Focaccia, a handcrafted masterpiece that celebrates Roman culinary tradition. Made with a high-hydration dough, naturally matured and hand-stretched, it offers even more incredible softness and crunchiness thanks to its more open crumb structure. Also perfect for slicing and filling as you wish, it is ideal for creating gourmet pizzas or delicious filled slices.
PRODUCT IMAGE	



INTERNAL LABEL CODE	455
BOX EAN CODE	08056039883857
PACKAGE EAN CODE	8056039883840
NET WEIGHT	800 g e (1 x 800)
SIZE	28x39 (± 5%)
SHELF LIFE	BEST BEFORE: 45 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 16 envelops with 1 pizza bases each. 16 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	Type "0" soft WHEAT flour, SOYBEAN flour (NO GMO), re-milled durum WHEAT semolina, water, rice flour, sourdough 5% (Type "00" WHEAT flour, water, enzymes), salt, sunflower oil, sourdough (WHEAT flour, water, yeast), preservative: sorbic acid, natural flavors.

NUTRITION INFORMATION

Average values per 100g of product

Energy	983 kJ / 235 kcal
Fat	1,8 g
of which saturates	0,3 g
Carbohydrates	45 g
of which sugars	2,9 g
Protein	9,8 g
Salt	0,42 g



PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
16	1	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
6	61 cm x 41 cm x 27 cm (h)	13300 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
24	177 cm	345 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.
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