



DATA SHEET

LAST UPDATE	17/06/2022
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 Pizza In Pala (60x30cm)
SALES DESCRIPTION	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective atmosphere.
PRODUCT DESCRIPTION	Fragrant on the outside and soft on the inside, with a subtle crust and a delicate aroma of flour that is evocative of home-made bread. Option to serve it with a variety of toppings, making it ideal for sharing.
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	46
BOX EAN CODE	08056039880429
PACKAGE EAN CODE	8056039880696
NET WEIGHT	3000 g e (5 x 600 g)
SIZE	60x30 cm
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 2 envelops with 5 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.
ALLERGENS	Cereals containing gluten and products thereof. Soybeans and products thereof. May contain: mustard .

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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	Type "0" wheat flour, SOYBEAN flour (NO GMO), re-milled durum WHEAT semolina, water, rice flour, sourdough 5% (WHEAT flour " 00 ", water, ferments), salt , sunflower oil, sourdough (WHEAT flour, water, yeast), preservative: sorbic acid, natural flavors.

NUTRITION INFORMATION

Average values per 100g of product

Energy	983 / 235 kJ / 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

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PALLETIZING		
PIECES PER CARTON	PIECES PER PACKAGE	CARTONS PER LAYER
10	5	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
14	60 cm x 30 cm x 11.5 cm (h)	6500 g
CARTONS PER PALLET (EPAL 80 X 120 cm)	PALLET HEIGHT*	PALLET WEIGHT*
56	176 cm	389 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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