



DATA SHEET

LAST UPDATE	07/02/2020
DISTRIBUTOR	DIAL srl - Quelli della pizza Via San Giuseppe, 22 - 24060 Montello (BG) Phone +39 035 841 533 · Fax +39 035 066 2233 www.quellidellapizza.com · info@quellidellapizza.com VAT NUMBER IT06691630963
PRODUCTION LOCATION	Produced and packaged in: Via delle Comunicazioni 24 - 72017 - Ostuni (BR) - ITALY
TRADING NAME	Base Pizza "La Rustica" (30 cm) - GELO
SALES DESCRIPTION	BAKERY PRODUCT PRE-COOKED AND DEEP-FROZEN
PRODUCT DESCRIPTION	The "La Rustica" pizza base is made using a mix of different cereal flours (rye, barley, wheat and oats). The presence of wholemeal oat and barley flours gives the pizza a unique taste.
PRODUCT IMAGE	

DIAL s.r.l. (Quelli della Pizza)

Legal Head Office: Via Scarlatti, 26 - 20124 Milano (MI) Italy · Offices/Warehouse: Via San Giuseppe, 22 - 24060 Montello (BG) Italy
Ph. 0039 035 841533 · Fax 0039 035 0662233 · info@quellidellapizza.it · www.quellidellapizza.it · VAT N. IT06691630963



INTERNAL LABEL CODE	502
BOX EAN CODE	08056039881662
PACKAGE EAN CODE	8056039881679
NET WEIGHT	690 g e (3 x 230 g)
SIZE	30 cm
SHELF LIFE	BEST BEFORE: 18 months from production date stored at -18°C
STORING CONDITIONS	Store at -18°/-22° C (-0,4°/-7,6° F). Once defrosted do not refreeze, keep refrigerated and use within 24 hours.
PACKAGING	Every carton contains 8 envelops with 3 pizza bases each. 24 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	Cereals containing gluten and derivatives (WHEAT, RYE, BARLEY, OAT); and SESAME SEEDS. May contain traces of MILK and SOYA.

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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	soft WHEAT flour, water, sourdough (40%) (soft WHEAT flour, water), sunflower seeds, flax seeds, RYE flour (3.5%), malted flours 3% (BARLEY, soft WHEAT), extra virgin olive oil, whole WHEAT flour (2%), whole BARLEY flour (2%), SESAME seeds, iodized sea salt, SOY gritz, tender WHEAT (0.5%), durum WHEAT semolina (0.5%).

NUTRITION INFORMATION

Average values per 100g of product

Energy	1095 / 259 kJ / kcal
Total fat	3,5 g
of which saturates	0,5 g
Carbohydrates	43 g
of which sugars	1,3 g
Fibers	4,9 g
Protein	11,5 g
Salt	1,0 g

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PALLETIZING		
PIECES PER CARTON	PIECES PER PACKAGE	CARTONS PER LAYER
24	3	8
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
9	30 cm x 40 cm x 20 cm (h)	6020 g
CARTONS PER PALLET (EPAL 80 X 120 cm)	PALLET HEIGHT*	PALLET WEIGHT*
72	195 cm	459 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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