




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	Base Pinsa (30 cm)
SALES DESCRIPTION	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective atmosphere.
PRODUCT DESCRIPTION	<p>Crunchy on the outside and soft on the inside. High level of hydration of the dough that gives unrivaled lightness and exceptional crispiness.</p> <p>Natural yeast and simple ingredients combine to produce an excellent result.</p>
PRODUCT IMAGE	



INTERNAL LABEL CODE	507
BOX EAN CODE	08056039882539
PACKAGE EAN CODE	8056039882522
NET WEIGHT	480 g e (2 x 240)
SIZE	30 cm (± 5%)
SHELF LIFE	BEST BEFORE: 60 days from production date
STORING CONDITIONS	Store in the fridge at +4°/+6°C. Do not pierce the packaging. Once opened, keep refrigerated and consume shortly after opening.
PACKAGING	Every carton contains 12 envelops with 2 pizza bases each. 24 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	Contains rye , soya and gluten . The ingredients in bold may cause allergies or intolerances. 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	WHEAT flour, sourdough starter 28,6% (WHEAT flour, water, yeast), water, sunflower oil, rice flour, SOYA flour, salt, semi-processed bread mix (powdered WHEAT sourdough starter, type "0" common WHEAT flour, powdered yeast, dried RYE sourdough), yeast, preservatives: calcium propionate, potassium sorbate; malted WHEAT flour.

NUTRITION INFORMATION

Average values per 100g of product

Energy	1162 kJ / 275 kcal
Fat	3,3 g
of which saturates	0,3 g
Carbohydrates	50,9 g
of which sugars	1,9 g
Fibre	2,2 g
Protein	9,2 g
Salt	1,55 g



PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
24	2	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
9	60 cm x 36 cm x 20.5 cm (h)	6260 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
36	199.5 cm	251 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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www.studiofoodconsulting.it · info@studiofoodconsulting.it