




# 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 (30 cm) - Frozen
<b>SALES DESCRIPTION</b>	BAKERY PRODUCT PRE-COOKED AND FROZEN
<b>PRODUCT DESCRIPTION</b>	<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>
<b>PRODUCT IMAGE</b>	



<b>INTERNAL LABEL CODE</b>	578
<b>BOX EAN CODE</b>	08056039882614
<b>PACKAGE EAN CODE</b>	8056039882607
<b>NET WEIGHT</b>	720 g e (3 x 240)
<b>SIZE</b>	30 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 48 hours.
<b>PACKAGING</b>	Every carton contains 10 envelops with 3 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>	Contains <b>rye</b> , <b>soya</b> and <b>gluten</b> . The ingredients in bold may cause allergies or intolerances. May contain: <b>mustard</b> .



## 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>	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, malted WHEAT flour.

## NUTRITION INFORMATION

### Average values per 100g of product

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



## PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
30	3	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
9	60 cm x 36 cm x 20.5 cm (h)	7700 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
36	199.5 cm	303 kg

\* approximate value



## PALLETIZING GMA (100x120 cm)

CRUSTS PER CARTON	CRUSTS PER PACKAGE	CARTONS PER LAYER
30	3	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
9	60 cm x 32,5 cm x 20.5 cm (h)	7700 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
54	199.5 cm	441 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)