




# 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 Pizza Senza Glutine con Acqua di Mare (30cm)
<b>SALES DESCRIPTION</b>	GLUTEN-FREE PART-BAKED PIZZA BASE WITH SEA WATER. Packaged in a protective atmosphere.
<b>PRODUCT DESCRIPTION</b>	<p>Our gluten-free pizza base is crispy, soft and with a texture like traditional pizza.</p> <p>It's perfect for those looking for quality and authentic taste, without compromising on lightness and digestibility.</p> <p>Thanks to the use of ultra-microfiltered seawater, rich in precious minerals, the dough is enriched with natural flavors that enhance every bite. A versatile base, perfect for creating your favorite pizza, while always maintaining high quality.</p>
<b>PRODUCT IMAGE</b>	



<b>INTERNAL LABEL CODE</b>	615
<b>BOX EAN CODE</b>	08056039883246
<b>PACKAGE EAN CODE</b>	8056039883253
<b>NET WEIGHT</b>	300 g (1 x 300)
<b>SIZE</b>	30 cm (± 5%)
<b>SHELF LIFE</b>	USE BY: 60 days from production date
<b>STORING CONDITIONS</b>	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.
<b>PACKAGING</b>	Every carton contains 10 envelopes with 1 pizza bases each. 10 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>	May contain traces of EGG, MUSTARD and SOY.



## 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>	Mixture for oven-baked products [DEGLUTENIZED WHEAT starch, corn starch, dextrose, protected iodized salt (salt with 0.007% potassium iodate), sugar, buckwheat flour, thickeners: guar, hydroxypropyl methylcellulose; psyllium fibre, rice starch, leavening agents: sodium pyrophosphate, sodium bicarbonate; flavouring], water, sea water 3%, sunflower oil, yeast, sugar.

## NUTRITION INFORMATION

### Average values per 100g of product

<b>Energy</b>	1.057 kJ / 250 kcal
<b>Fat</b>	4,3 g
<b>of which saturates</b>	0,5 g
<b>Carbohydrates</b>	50,4 g
<b>of which sugars</b>	3,2 g
<b>Protein</b>	0,9 g
<b>Salt</b>	2,4 g



## PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
10	1	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
12	34 cm x 34 cm x 14 cm (h)	3500 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
72	183 cm	277 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)