



DATA SHEET

LAST UPDATE	14/10/2021
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
PRODUCTION LOCATION	Produced and packaged: Via della Magliana, 884, CAP 00148 ROMA - Italy - I
TRADING NAME	Base Pizza Multicereali (30 cm)
SALES DESCRIPTION	PRE-COOKED BAKERY PRODUCT IN MODIFIED ATMOSPHERE
PRODUCT DESCRIPTION	This base uses natural long-proof dough, made from a mixture of multigrain flours, stone-ground flours and wholegrain flours. The dough is kneaded strictly by hand using microfiltered sea water, which provides the added benefit of mineral salts.
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	706
BOX EAN CODE	08056039881921
PACKAGE EAN CODE	8056039881938
NET WEIGHT	460 g e (2 x 230)
SIZE	30 cm
SHELF LIFE	BEST BEFORE: 60 days from production date
STORING CONDITIONS	Store at 0 °C / + 4 °C (+ 32 °F / +39.2 °F) Once opened keep refrigerated (0 °C / +4 °C) and consume within 2/3 days.
PACKAGING	Every carton contains 14 envelopes with 2 pizza bases each. 28 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 products thereof Soybeans and products thereof

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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	Mixture of multigrain flours (Type "0" common WHEAT flour, stone-ground Type "1" common WHEAT flour (79%), wholegrain SPELT flour (6%), RYE flour (4.7%), wholegrain KAMUT flour (3.6%), re-milled durum WHEAT flour (1.5%), toasted common WHEAT residue, inulin, golden flax flour, OATMEAL, rice flour, buckwheat flour, SOURDOUGH), water, culture yeast (5%) (Type "00" WHEAT flour, water, yeasts), microfiltered sea water (1.5%), sunflower oil, salt, preservative: sorbic acid, natural flavorings.

NUTRITION INFORMATION

Average values per 100g of product

Energy	856 / 202 kJ / kcal
Total fat	1,6 g
of which saturates	0,3 g
Carbohydrates	39 g
of which sugars	1 g
Fibers	1,6 g
Protein	7,5 g
Salt	1,6 g

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PALLETIZING		
PIECES PER CARTON	PIECES PER PACKAGE	CARTONS PER LAYER
28	2	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	60 cm x 30 cm x 21 cm (h)	6940 g
CARTONS PER PALLET (EPAL 80 X 120 cm)	PALLET HEIGHT*	PALLET WEIGHT*
32	183 cm	248 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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