



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 Pizza Vesuvio (30 cm)
SALES DESCRIPTION	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective atmosphere.
PRODUCT DESCRIPTION	Vesuvio Pizza Base is our modern interpretation of Neapolitan pizza. A thick and nicely honeycombed crust combined with a crisp dough consistency that never makes it soft, but always fragrant. The long leavening process and selected ingredients make it synonymous with goodness and excellence. The dough is kneaded strictly by hand using microfiltered sea water, which provides the added benefit of mineral salts.
PRODUCT IMAGE	



INTERNAL LABEL CODE	845
BOX EAN CODE	08056039883291
PACKAGE EAN CODE	8056039883307
NET WEIGHT	560 g e (2 x 280)
SIZE	30 cm ($\pm$ 5%)
SHELF LIFE	BEST BEFORE: 60 days from production date
STORING CONDITIONS	Store in the fridge at a temperature between 0°C and +8°C. Do not pierce the packaging. Once opened, keep refrigerated and consume shortly after opening.
PACKAGING	Every carton contains 8 envelopes with 2 pizza bases each. 16 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	Cereals containing gluten and products thereof. Soybeans and products thereof. 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	Type "0" soft WHEAT flour, SOYBEAN flour (NON GMO), re-milled durum WHEAT semolina, water, rice flour, sourdough 5% (type "00" WHEAT flour, water, enzymes), microfiltered sea water (5%), salt, sunflower oil, sourdough (WHEAT flour, water, yeast), preservative: sorbic acid, natural flavours.

NUTRITION INFORMATION

Average values per 100g of product

Energy	983 kJ / 235 kcal
Fat	1,8 g
of which saturates	0,3 g
Carbohydrates	45 g
of which sugars	2,9 g
Protein	9,8 g
Salt	0,92 g



PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
16	2	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	61 cm x 31 cm x 22 cm (h)	4980 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
32	191 cm	185 kg

* approximate value



PALLETIZING GMA (100x120 cm)

CRUSTS PER CARTON	CRUSTS PER PACKAGE	CARTONS PER LAYER
16	2	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	61 cm x 31 cm x 22 cm (h)	4980 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
48	191 cm	265 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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Email: info@studiofoodconsulting.it
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