




# 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>	Pala Romana Baciata (60x30cm)
<b>SALES DESCRIPTION</b>	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective atmosphere.
<b>PRODUCT DESCRIPTION</b>	The “pala romana baciata” is a variation of the typical Roman pala pizza. It consists of two layers of high-hydration dough stacked and baked together, creating a crispy exterior and a soft interior. After the first baking, separate the two layers (which you will find already cut), fill as desired, and then bake again for a golden and crispy finish.
<b>PRODUCT IMAGE</b>	



<b>INTERNAL LABEL CODE</b>	872
<b>BOX EAN CODE</b>	08056039883673
<b>PACKAGE EAN CODE</b>	8056039883680
<b>NET WEIGHT</b>	2000 g e (2 x 1000)
<b>SIZE</b>	60x30 cm (± 5%)
<b>SHELF LIFE</b>	BEST BEFORE: 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 5 envelopes with 2 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>	<b>Cereals</b> containing <b>gluten</b> and products thereof. <b>Soybeans</b> and products thereof. 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>	Type "0" soft WHEAT flour, SOYBEAN flour (NO GMO), re-milled durum WHEAT semolina, water, rice flour, sourdough 5% (Type "00" WHEAT flour, water, enzymes), salt, sunflower oil, sourdough (WHEAT flour, water, yeast), preservative: sorbic acid, natural flavors.

## NUTRITION INFORMATION

### Average values per 100g of product

<b>Energy</b>	983 kJ / 235 kcal
<b>Fat</b>	1,8 g
<b>of which saturates</b>	0,3 g
<b>Carbohydrates</b>	45 g
<b>of which sugars</b>	2,9 g
<b>Protein</b>	9,8 g
<b>Salt</b>	0,42 g



## PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
10	2	4
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	61 cm x 31 cm x 22 cm (h)	10500 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
32	191 cm	361 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)