



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 Gold Plus (33 cm)
SALES DESCRIPTION	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective atmosphere.
PRODUCT DESCRIPTION	For those who want a thin pizza with a well-defined crust. Long leavening with sourdough and a mix of flours that make the pizza fragrant on the outside and soft on the inside. Furthermore, microfiltered and purified sea water is used, which guarantees an additional supply of mineral salts.
PRODUCT IMAGE	



INTERNAL LABEL CODE	950
BOX EAN CODE	08056039882638
PACKAGE EAN CODE	8056039882621
NET WEIGHT	795 g e (3 x 265)
SIZE	33 cm ($\pm$ 5%)
SHELF LIFE	BEST BEFORE: 60 days from production date
STORING CONDITIONS	Store in the fridge at +4°/+6°C. Do not pierce the packaging. Once opened, keep refrigerated and consume shortly after opening.
PACKAGING	Every carton contains 6 envelops with 3 pizza bases each. 18 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	Contains rye , soya and gluten . The ingredients in bold may cause allergies or intolerances. 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	Wheat flour, sourdough starter 28,6% (wheat flour, water, yeast), water, sunflower oil, rice flour, microfiltered sea water 2,2%, soya flour, salt, semi-processed bread mix (powdered wheat sourdough starter, type "0" common wheat flour, powdered yeast, dried rye sourdough), yeast, preservatives: calcium propionate, potassium sorbate; malted wheat flour.

NUTRITION INFORMATION

Average values per 100g of product

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



PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
18	3	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
9	40 cm x 40 cm x 20 cm (h)	5270 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
54	195 cm	310 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
Email: info@studiofoodconsulting.it
Web: www.studiofoodconsulting.it