




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 (33 cm) - Frozen
SALES DESCRIPTION	BAKERY PRODUCT PRE-COOKED AND FROZEN
PRODUCT DESCRIPTION	For those who want a thin pizza with a well-defined crust. Natural proofing and a mix of types of flour combine to make the pizza fragrant on the outside and soft on the inside.
PRODUCT IMAGE	



INTERNAL LABEL CODE	976998
BOX EAN CODE	17350075720175
PACKAGE EAN CODE	7350075720178
NET WEIGHT	1250 g e (5 x 250)
SIZE	33 cm (± 5%)
SHELF LIFE	BEST BEFORE: 24 months from production date stored at -18°C
STORING CONDITIONS	Store at -18°/-22° C (-0,4°/-7,6° F). Once defrosted do not refreeze, keep refrigerated and use within 24 hours.
PACKAGING	Every carton contains 10 envelopes with 5 pizza bases each. 50 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 (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), natural flavors.

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	0,42 g



PALLETIZING EPAL (80x120 cm)

PIZZA BASES PER CARTON	PIZZA BASES PER PACKAGE	CARTONS PER LAYER
50	5	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
6	38 cm x 38 cm x 32 cm (h)	13000 g
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
36	207 cm	493 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 · info@studiofoodconsulting.it