




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	Par Baked Flatbread 10" x 6"
SALES DESCRIPTION	BAKERY PRODUCT PRE-COOKED AND FROZEN
PRODUCT DESCRIPTION	Crunchy on the outside and soft on the inside, with a subtle crust and a delicate aroma of flour that is evocative of home-made bread.
PRODUCT IMAGE	



INTERNAL LABEL CODE	121-USA
UPC CODE	810001460075
NET WEIGHT	22.90 oz. (5 x 4.58 oz.)
SIZE	10x6 inch (± 5%)
SHELF LIFE	BEST BEFORE: 18 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 16 envelops with 5 pizza crusts each. 80 pizza crusts 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 .
PRIMARY PACKAGING	heat shrinking film is in conformity with: Reg. 1935/2004/CE- Reg.2023/2006 CE- Reg.1895/2005 CE- Reg.10/2011/UE and s.m.i. conformed to Italian legislation DM 21.03.1973 and s.m.i.- DPR 777/1982 and s.m.i.. Heat-sealed. There is internal labelling with information ingredients and allergens according to Reg. EC 1169/2011
SECONDARY PACKAGING	Corrugated cardboard box



CHEMICAL - PHYSICAL PROPERTIES

Water Activity	0.85-0.95
pH	5-6

MICROBIOLOGICAL PROPERTIES

Coliformi Totali	<300 ufc/g
CBT	<500.000 ufc/g
Stafilococchi coagulasi +	<100 ufc/g
Bacillus cereus	<100 ufc/g
Yeasts	<100.000 ufc/g
Mold	<10.000 ufc/g
Escherichia coli beta-glucuronidasi +	<10 ufc/g
Listeria monocytogenes	assente / absent
Salmonella spp	assente / absent



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, SOYA flour, salt, semi-processed bread mix (powdered WHEAT sourdough starter, type "0" common WHEAT flour, powdered yeast, dried RYE sourdough), yeast, malted WHEAT flour.



NUTRITIONAL FACTS

Nutrition Facts

10 servings per container
Serving size 1/2 pizza crust (65 g)

Amount per serving

Calories 180

% Daily Value*

Total Fat 2g	3%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 400mg	17%
Total Carbohydrate 33g	12%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 15 mg	2%
Iron 6mg	35%
Potassium 160 mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



PALLETIZING GMA (40x48 in)

CRUSTS PER CARTON	CRUSTS PER PACKAGE	CARTONS PER LAYER
80	5	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
9	23.62 inch x 12.8 inch x 8.07 inch (h)	383.90 oz.
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
54	78.63 inch	21,612.6 oz.

* 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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