



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	Gold Par Baked Pizza Crust (13 inch)
SALES DESCRIPTION	BAKERY PRODUCT PRE-COOKED AND FROZEN
PRODUCT DESCRIPTION	For those who want a thin pizza with a well-defined crust. 24 hours natural leavening with sourdough and a mix of different types of flour combine to make the pizza fragrant on the outside and soft on the inside.
PRODUCT IMAGE	



INTERNAL LABEL CODE	132-USA
UPC CODE	810001460037
NET WEIGHT	44.10 oz. (5 x 8.82 oz.)
SIZE	13 inch (± 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 envelops with 5 pizza crusts each. 50 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	Cereals containing gluten and products thereof. Soybeans and products thereof. 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	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.



NUTRITIONAL FACTS

Nutrition Facts

25 servings per container

Serving size 1/5 crust (50g)

Amount per serving

Calories **130**

% Daily Value*

Total Fat 1.5g **2%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 290mg **13%**

Total Carbohydrate 26g **9%**

Dietary Fiber 2g **6%**

Total Sugars less than 1g

Includes 0g Added Sugars **0%**

Protein 5g **9%**

Vitamin D 0mcg **0%**

Calcium 20mg **2%**

Iron 0.5mg **2%**

Potassium 50mg **0%**

* 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
50	5	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
5	15 inch x 15 inch x 12.5 inch (h)	458.50 oz.
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
30	68.5 inch	14,637 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.
Phone: +39 035 302156
www.studiofoodconsulting.it · info@studiofoodconsulting.it