




# 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 par baked pizza crust 23" x 11"
<b>SALES DESCRIPTION</b>	BAKERY PRODUCT PRE-COOKED AND FROZEN
<b>PRODUCT DESCRIPTION</b>	Discover the authentic Roman Pala Pizza Crust, a handcrafted masterpiece of Roman culinary tradition. With its high-hydration dough, naturally leavened and hand-stretched, this pizza stands out for its incomparable softness and unique crispiness.
<b>PRODUCT IMAGE</b>	

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## DIAL s.r.l. (Pizza Fellas)

ITALIAN HQ: Via Alcide de Gasperi 29 - 24048 TREVIOLO (BG) Italy · USA IMPORTER: The Imported Gourmet - PO Box 1308 · Framingham, MA 01701

Ph. +1 (508) 877-0000 · info@pizzafellas.com · www.pizzafellas.com



<b>INTERNAL LABEL CODE</b>	138-USA
<b>UPC CODE</b>	810001460167
<b>NET WEIGHT</b>	105.80 oz. (5 x 21.16 oz.)
<b>SIZE</b>	23 x 11 inch
<b>SHELF LIFE</b>	BEST BEFORE: 24 months from production date stored at -18°C
<b>STORING CONDITIONS</b>	Store at -18°/-22° C (-0,4°/-7,6° F). Once defrosted do not refreeze, keep refrigerated and use within 24 hours.
<b>PACKAGING</b>	Every carton contains 4 envelops with 5 pizza crusts each. 20 pizza crusts 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> .
<b>PRIMARY PACKAGING</b>	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
<b>SECONDARY PACKAGING</b>	Corrugated cardboard box

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## CHEMICAL - PHYSICAL PROPERTIES

<b>Water Activity</b>	0.85-0.95
<b>pH</b>	5-6

## MICROBIOLOGICAL PROPERTIES

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

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## 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), natural flavors.



## NUTRITIONAL FACTS

# Nutrition Facts

50 servings per container

**Serving size 1/10 crust (60g)**

**Amount per serving**

**Calories 150**

**% Daily Value\***

<b>Total Fat</b> 2g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 350mg	<b>15%</b>
<b>Total Carbohydrate</b> 31g	<b>11%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 5g	<b>11%</b>
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0.6mg	4%
Potassium 60mg	2%

\* 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.

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## PALLETIZING GMA (40x48 in)

CRUSTS PER CARTON	CRUSTS PER PACKAGE	CARTONS PER LAYER
20	5	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	23.62 inch x 11.8 inch x 8.85 inch (h)	440.70 oz.
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
48	76.8 inch	22,035.6 oz.

\* approximate value

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**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)

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