




# 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>	Platinum Par Baked Pizza Crust (12 inch)
<b>SALES DESCRIPTION</b>	BAKERY PRODUCT PRE-COOKED AND FROZEN
<b>PRODUCT DESCRIPTION</b>	The Platinum pizza crust strikes the perfect balance between a thick-crust and thin-crust pizza. Hand-stretched and long-leavened, it's light and versatile, ideal for any occasion. Fragrant and soft, it caters to all tastes, making every bite a unique experience. Perfect for those who seek quality and flavor in any context.
<b>PRODUCT IMAGE</b>	



<b>INTERNAL LABEL CODE</b>	200-USA
<b>UPC CODE</b>	810001460013
<b>NET WEIGHT</b>	49.30 oz. (5 x 9.86 oz.)
<b>SIZE</b>	12 inch (± 5%)
<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 8 envelopes with 5 pizza crusts each. 40 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



## 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



## 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

25 servings per container

**Serving size** 1/5 crust (56g)

**Amount per serving**

**Calories** **140**

**% Daily Value\***

**Total Fat** 1.5g **2%**

Saturated Fat 0g **0%**

*Trans* Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 320mg **14%**

**Total Carbohydrate** 29g **10%**

Dietary Fiber 2g **6%**

Total Sugars 1g

Includes 0g Added Sugars **0%**

**Protein** 5g **10%**

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 0.6mg 4%

Potassium 50mg 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.



## PALLETIZING GMA (40x48 in)

CRUSTS PER CARTON	CRUSTS PER PACKAGE	CARTONS PER LAYER
40	5	6
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT
8	23.62 inch x 11.8 inch x 8.85 inch (h)	411.90 oz.
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*
48	76.8 inch	20,653.2 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](http://www.studiofoodconsulting.it) · [info@studiofoodconsulting.it](mailto:info@studiofoodconsulting.it)