

## **DATA SHEET**

LAST UPDATE

23/06/2023

DISTRIBUTOR

DIAL srl - Quelli della pizza

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VAT NÜMBER IT06691630963

**TRADING NAME** 

Prime Par Baked Pizza Crust (12 inch)

SALES DESCRIPTION

BAKERY PRODUCT PRE-COOKED AND FROZEN

**PRODUCT DESCRIPTION** 

The extended, 24-hour proofing time with sourdough starter gives the cooked pizza a well-defined crust and makes it light and

crunchy.

Once defrosted can be stored 10 days in refrigerator with

sealed envelope.

#### **PRODUCT IMAGE**





INTERNAL LABEL CODE	228-USA		
UPC CODE	810001460006		
NET WEIGHT	26.46 oz. (3 x 8.82 oz.)		
SIZE	12 inch		
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 10 days. Once opened keep refrigerated and consume shortly after opening.		
PACKAGING	Every carton contains 8 envelops with 3 pizza crusts each. 24 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. May contain traces of milk, soy, sesame seeds, mustard, almonds, nuts, pine nuts.		
PRIMARY PACKAGING	Packaged in a plastic transparent flow pack bag. On top applied a white label with logo and other details.		
SECONDARY PACKAGING	Corrugated cardboard box		



### **CHEMICAL - PHYSICAL PROPERTIES**

Water Activity	0.88-0.92
рН	5.2 - 5.8

### **MICROBIOLOGICAL PROPERTIES**

СВТ	≤100.000 ufc/g
Lactobacillus colony count	≤100.000 ufc/g
Listeria monocytogenes	Absent
Salmonella spp	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, water, sourdough 40% (water, Type "0" soft WHEAT flour), microfiltered sea water (5%), iodized sea salt, extra-virgin olive oil.	



#### **NUTRITIONAL FACTS**

## **Nutrition Facts**

15 servings per container

Serving size 1/5 crust (50g)

# Amount per serving Calories

**130** 

Total Eat 1 Eq	•
<b>Total Fat </b> 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%

<sup>\*</sup> 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		
24	3	10		
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT		
8	15.7 inch x 11.8 inch x 8.3 inch (h)	229.18 oz.		
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*		
80	72.4 inch	19,216.4 oz.		

<sup>\*</sup> 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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