




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	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 (± 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 10 days. Once opened keep refrigerated and consume shortly after opening.
PACKAGING	Every carton contains 8 envelopes 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
pH	5.2 – 5.8

MICROBIOLOGICAL PROPERTIES

CBT	≤ 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 salt, extra-virgin olive oil.



NUTRITIONAL FACTS

Nutrition Facts

15 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
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.

* 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