

DATA SHEET

LAST UPDATE 23/06/2023

DISTRIBUTOR DIAL srl - Quelli della pizza

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VAT NÜMBER IT06691630963

TRADING NAME Vesuvio Par Baked Pizza Crust

SALES DESCRIPTION BAKERY PRODUCT PRE-COOKED AND FROZEN

Vesuvio Par Baked Pizza Crust is our modern interpretation of Neapolitan pizza. A thick and nicely honeycombed crust combined with a crisp dough consistency that never makes it soft, but always fragrant. The long leavening process and selected ingredients make it synonymous with goodness and excellence. The dough is kneaded strictly by hand using microfiltered sea water, which provides the added benefit of mineral salts.

PRODUCT IMAGE

PRODUCT DESCRIPTION





INTERNAL LABEL CODE	945-USA		
UPC CODE	810001460112		
NET WEIGHT	19.70 oz. (2 x 9.85 oz.)		
SIZE	12 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 (+ 4° C / + 39.2° F) and use within 15 days. Once opened, keep refrigerated and consume shortly after opening.		
PACKAGING	Every carton contains 8 envelops with 2 pizza crusts each. 16 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	<u>Download</u>		
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
рН	5-6

MICROBIOLOGICAL PROPERTIES

Coliformi Totali	<300 ufc/g
СВТ	<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 (NON GMO), re-milled durum WHEAT semolina, water, rice flour, sourdough 5% (type "00" WHEAT flour, water, enzymes), microfiltered sea water (5%), salt, sunflower oil, sourdough (WHEAT flour, water, yeast), natural flavours.	



NUTRITIONAL FACTS

Nutrition Facts

10 servings per container **Serving size** 1/5 c 1/5 crust (56g)

Amount per serving

Calories

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	11%
Total Carbohydrate 26g	9%
Dietary Fiber less than 1g	3%
Total Sugars less than 1g	
Includes 0g Added Suga	rs 0 %
Protein 5g	9%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1mg	6%
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.



PALLETIZING GMA (40x48 in)				
CRUSTS PER CARTON	CRUSTS PER PACKAGE	CARTONS PER LAYER		
16	2	6		
TOTAL LAYERS	CARTON SIZE	CARTON GROSS WEIGHT		
8	23.62 inch x 11.8 inch x 8.85 inch (h)	175.10 oz.		
CARTONS PER PALLET	PALLET HEIGHT*	PALLET WEIGHT*		
48	76.8 inch	9,286.8 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 Email: info@studiofoodconsulting.it Web: www.studiofoodconsulting.it