



## DATA SHEET

Revision n° 00  
Revision date 21/10/2019

<b>DISTRIBUTOR</b>	<b>DIAL S.r.l. – Quelli della pizza</b> Via San Giuseppe, 22 - 24060 Montello (BG) PARTITA IVA / VAT Number: 06691630963 Tel / Phone 035 841 533 - Fax 035 066 2233 <a href="http://www.quellidellapizza.it">www.quellidellapizza.it</a> <a href="mailto:amministrazione@quellidellapizza.it">amministrazione@quellidellapizza.it</a>	
<b>PRODUCTION LOCATION</b>	Produced and packaged in: Via delle Comunicazioni 24 – 72017 – Ostuni (BR)- ITALY	
<b>TRADING NAME</b>	“LA TEGLIA” 60X40 FOCACCIA PIZZA BASE MADE WITH SOURDOUGH IN MODIFIED ATMOSPHERE	
<b>SALES DESCRIPTION</b>	PRE-COOKED BAKERY PRODUCT IN MODIFIED ATMOSPHERE	
<b>PRODUCT DESCRIPTION</b>	Pre-cooked focaccia base. The dough is prepared with 40% natural yeast and large quantities of water to make the focaccia light, crunchy and highly digestible. The dough is enriched with durum wheat semolina and purified sea water for a unique taste. To finish, top with cheese, vegetables, meats and other ingredients. Dimensions: 60 x 40 x 3 cm	
<b>PRODUCT IMAGE</b>		
<b>EAN CODE</b>	<b>Internal label code:</b> 19 <b>BOX EAN CODE:</b> 08056039881549 <b>PACKAGE EAN CODE:</b> 8056039881556	
<b>NET WEIGHT</b>	1200 g e	
<b>SHELF LIFE</b>	USE BY: 60 days from production date stored at 0 °C / + 4 °C (+ 32 °F / +39.2 °F)	
<b>STORING CONDITION</b>	Store at 0 °C / + 4 °C (+ 32 °F / +39.2 °F) Once opened keep refrigerated (0 °C / +4 °C) and consume within 1 day.	
<b>INTENDED USE</b>	Heat the oven to 250 °C - Top with tomato, mozzarella and other ingredients - Bake directly on the baking sheet for 4-5 minutes, in accordance with the performance of the oven. Microwave cooking is not recommended.	
<b>ALLERGENS</b>	<b>Cereals</b> containing gluten and products thereof May contain MILK, SOY, SESAME SEEDS.	
<b>CHEMICAL - PHYSICAL PROPERTIES</b>	Water activity: pH:	0.90 – 0.96 5.2 – 5.6
<b>MICROBIOLOGICAL PROPERTIES</b>	CBT: Lactobacilli count Listeria: Salmonella spp:	<=100.000 ufc/g <= 100.000 ufc/g absent absent



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ORGANOLEPTIC PROPERTIES	COLOUR	Typical colour of pre-cooked product	
	CONSISTENCY	Characteristic of pizza base product: soft when uncooked, crispy and crumbly after cooking.	
	TASTE	Spongy dough and soft to the touch.	
INGREDIENTS	<i>Ingredients: Soft <b>WHEAT</b> flour, water, sourdough (40%) (soft <b>WHEAT</b> flour, water), durum <b>WHEAT</b> semolina (18%), microfiltered sea water (5%), yeast, preservatives: calcium propionate, sorbic acid; natural olive oil aroma</i> <u>Packaged in a modified atmosphere.</u>		
NUTRITION FACTS	Nutrition facts		For 100 g
	Energy		1028 /243 kJ / kcal
	Total fat		2,6 g
	of which saturates		0,4 g
	Carbohydrate		44 g
	of which sugars		0,3 g
	Fibre		0,5 g
	Protein		11 g
Salt		1,6 g	
PACKAGING	PRIMARY PACKAGING		
	Flow type pack of 3 items in transparent plastic material, with label.		
	SECONDARY PACKAGING		
	Corrugated cardboard box with dim.: 60x40x19 mm		
PALLETISATION	ITEMS PER BOX	ITEMS PER PACK	
	5	1	
	BOXES PER LAYER	TOTAL LAYERS	TOTAL BOXES PER PALLET (80 X 120 cm)
	4	9	36
	BOX SIZE	GROSS BOX WEIGHT	SIZE
	60 x 40 x 19 cm	6400 g	60x40 cm
The company responsible for food management and safety is: FOOD CONSULTING S.r.l. Contacts: info@studiofoodconsulting.it    phone: 035/302156    www.studiofoodconsulting.it			