




## 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) VAT Number: 06691630963 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 RUSTICA” 30/31 DIAMETER PIZZA BASE WITH SOURDOUGH IN MODIFIED ATMOSPHERE	
<b>SALES DESCRIPTION</b>	PRE-COOKED BAKERY PRODUCT IN MODIFIED ATMOSPHERE	
<b>PRODUCT DESCRIPTION</b>	<p>Pre-cooked pizza base. The dough is prepared with 50% natural yeast and large quantities of water to make the pizza light, crunchy and highly digestible.</p> <p>The dough is enriched with purified sea water for a unique taste. A mixture of cereals and wholemeal flour further enriches the taste of the pizza base. To finish, top with tomato sauce, mozzarella and other ingredients.</p>	
<b>PRODUCT IMAGE</b>		
<b>EAN CODE</b>	<b>Internal label code:</b> 501 <b>BOX EAN CODE:</b> 08056039881587 <b>PACKAGE EAN CODE:</b> 8056039881594	
<b>NET WEIGHT</b>	690 g <b>e</b> 3 x 230g	
<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>	<p>Non-ventilated domestic oven: Heat the oven to 250 °C - Top with tomato sauce and mozzarella and other ingredients as preferred - Bake directly on the baking sheet placed in the lower part of the oven for 7 - 8 minutes in accordance with the performance of the oven. Microwave cooking is not recommended.</p> <p><b>Professional oven with baking stone or static oven for pizza:</b> Heat the oven bringing the top temperature to 350 °C and the base plate temperature to 300 °C - Top with tomato sauce, mozzarella and other ingredients as preferred - Bake and check cooking of the product after a few minutes in order to have a uniform browning of the crust and the surface in contact with the stone.</p>	
<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



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<b>MICROBIOLOGICAL PROPERTIES</b>	CBT: Lactobacilli count Yeasts: Mould: Listeria: Salmonella spp:		<=100.000 ufc/g <= 100.000 ufc/g <= 1.000 ufc/g <= 1.000 ufc/g absent absent
<b>ORGANOLEPTIC PROPERTIES</b>	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.	
<b>INGREDIENTS</b>	<i>Ingredients: soft <b>WHEAT</b> flour, water, sourdough (40%) (soft <b>WHEAT</b> flour, water), sunflower seeds, flax seeds, <b>RYE</b> flour (3.5%), malted flours 3% (<b>BARLEY</b>, soft <b>WHEAT</b>), extra virgin olive oil, whole <b>WHEAT</b> flour (2%), whole <b>BARLEY</b> flour (2%), <b>SESAME</b> seeds, iodized sea salt, <b>SOY</b> gritz, tender <b>WHEAT</b> (0.5%), durum <b>WHEAT</b> semolina (0.5%), preservatives: calcium propionate, sorbic acid; natural olive oil aroma.</i>  <i>Packaged in a protective atmosphere</i>		
<b>NUTRITION FACTS</b>	Nutrition facts		For 100 g
	Energy		1095 /259 kJ / kcal
	Fat		3,5 g
	of which saturates		0,5 g
	Carbohydrate		43 g
	of which sugars		1,3 g
	Fibre		4,9 g
	Protein		11,5 g
Salt		1,0 g	
<b>PACKAGING</b>	PRIMARY PACKAGING		
	Flow type pack of 3 items in transparent plastic material, with label.		
	SECONDARY PACKAGING		
	Corrugated cardboard box with dim.: 39x39x20 mm		
<b>PALLETISATION</b>	ITEMS PER BOX	ITEMS PER PACK	
	24	3	
	BOXES PER LAYER	TOTAL LAYERS	TOTAL BOXES PER PALLET (80 X 120 cm)
	6	8	48
	BOX SIZE	GROSS BOX WEIGHT	SIZE
	39 x 39 x 20 cm	4100 g	30/31 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