



DATA SHEET

Revision n° 03
Revision date
22/04/2021

| | | |
|---------------------------------------|---|------------------|
| DISTRIBUTOR | DIAL srl – PIZZA FELLAS Registered Office: Via Scarlatti, 26 · 20124 Milano (MI) Phone 035 841 533; Fax 035 066 2233 VAT: 06691630963 info@pizzafellas.com · www.pizzafellas.com | |
| PRODUCTION LOCATION | Produced and packaged in: Via della Magliana, 884, CAP 00148 ROMA - Italy - I PRODUCT OF ITALY | |
| TRADING NAME | "PAR BAKED FLATBREAD" FROZEN Dimensions/Diameter= 10" x 6" | |
| SALES DESCRIPTION | BAKERY PRODUCT PRE-COOKED AND DEEP-FROZEN | |
| PRODUCT DESCRIPTION | Flat breads frozen (toppings to be added) | |
| PRODUCT IMAGE |  | |
| EAN CODE | Internal label code: 121 USA UPC code: 810001460075 | |
| NET WEIGHT | Net Wt. package 21.16 oz. (600 g e) | |
| SHELF LIFE | BEST BEFORE: 18 months from manufacturing date at -0,4°/- 7,6 °F | |
| STORING CONDITION | KEEP FROZEN Store at -0,4°/-7,6°F. Once the product has been defrosted, it cannot be frozen again for a health safety; keep refrigerated and use within 24 hours. | |
| INTENDED USE | To be consumed cooked. Defrost the crust. COOKING IN VENTILATED OVEN: preheat the oven to 482°F. Top as you like. Cook for 5/6 minutes directly on oven rack. Do not cook on sheet pan. COOKING IN REFRACTORY OVEN (suggested): preheat the oven to 572°F/662°F. Top as you like. Cook for 3/4 minutes. Do not cook on sheet pan. | |
| ALLERGENS | CONTAINS WHEAT, SOYBEAN. | |
| CHEMICAL - PHYSICAL PROPERTIES | Water activity: pH: | 0.85-0.95 5-6 |



DATA SHEET

Revision n° 03
Revision date
22/04/2021

| <p>MICROBIOLOGICAL PROPERTIES</p> | <p>Coliformi totali: CBT: Stafilococchi coagulasi +: Bacillus cereus: Yeasts: Mold: Escherichia coli beta-glucuronidasi +: Listeria monocytogenes: Salmonella spp:</p> | <p><300 ufc/g <500.000 ufc/g <100 ufc/g <100 ufc/g <100.000 ufc/g <10.000 ufc/g <10 ufc/g assente / absent assente / absent</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--|--|------------------------|--|---------------------------|--|---------------------|-----------------------------|---------------------------|--|-----------------|------------|-------------------------------|--|--------------|----|------------------|----|--------------|--|-----------------|----|--------------|-----|------------------------|-----|------------------|----|-----------------|--|---------------------------|----|------------|--|----------------|----|--------------|----|----------|----|----------------|----|--|--|
| <p>ORGANOLEPTIC PROPERTIES</p> | <p>COLOR</p> | <p><i>Typical color of pre-cooked product: ivory yellow, golden edges after cooking</i></p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>ORGANOLEPTIC PROPERTIES</p> | <p>CONSISTENCY</p> | <p><i>Characteristic of the flat bread product: subtle when uncooked, crispy and crumbly when baked</i></p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>ORGANOLEPTIC PROPERTIES</p> | <p>TASTE</p> | <p><i>Honeycomb dough and soft to the touch</i></p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>INGREDIENTS</p> | <p><i>Ingredients: Type "0" soft wheat flour, soybean flour (GMO-free), durum wheat semolina, water, rice flour, sourdough starter 5% (type "00" wheat flour, water, starter cultures), salt, sunflower oil, sourdough (wheat flour, water, yeast), natural flavorings. CONTAINS WHEAT, SOYBEAN.</i></p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>NUTRITION FACTS</p> | <table border="1"> <thead> <tr> <th colspan="2">Nutrition Facts</th> </tr> </thead> <tbody> <tr> <td colspan="2">10 Servings per container</td> </tr> <tr> <td>Serving size</td> <td>1/2 Pizza crust(60g)</td> </tr> <tr> <td colspan="2">Amount Per Serving</td> </tr> <tr> <td>Calories</td> <td>140</td> </tr> <tr> <td colspan="2" style="text-align: right;"><small>% Daily Value*</small></td> </tr> <tr> <td>Total Fat 1g</td> <td>1%</td> </tr> <tr> <td>Saturated Fat 0g</td> <td>0%</td> </tr> <tr> <td>Trans Fat 0g</td> <td></td> </tr> <tr> <td>Cholesterol 0mg</td> <td>0%</td> </tr> <tr> <td>Sodium 280mg</td> <td>12%</td> </tr> <tr> <td>Total Carbohydrate 27g</td> <td>10%</td> </tr> <tr> <td>Dietary Fiber 1g</td> <td>4%</td> </tr> <tr> <td>Total Sugars 0g</td> <td></td> </tr> <tr> <td>Includes 0 g Added Sugars</td> <td>0%</td> </tr> <tr> <td>Protein 4g</td> <td></td> </tr> <tr> <td>Vitamin D 0mcg</td> <td>0%</td> </tr> <tr> <td>Calcium 10mg</td> <td>2%</td> </tr> <tr> <td>Iron 1mg</td> <td>6%</td> </tr> <tr> <td>Potassium 50mg</td> <td>2%</td> </tr> <tr> <td colspan="2"> <small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.</small> </td> </tr> </tbody> </table> | | Nutrition Facts | | 10 Servings per container | | Serving size | 1/2 Pizza crust(60g) | Amount Per Serving | | Calories | 140 | <small>% Daily Value*</small> | | Total Fat 1g | 1% | Saturated Fat 0g | 0% | Trans Fat 0g | | Cholesterol 0mg | 0% | Sodium 280mg | 12% | Total Carbohydrate 27g | 10% | Dietary Fiber 1g | 4% | Total Sugars 0g | | Includes 0 g Added Sugars | 0% | Protein 4g | | Vitamin D 0mcg | 0% | Calcium 10mg | 2% | Iron 1mg | 6% | Potassium 50mg | 2% | <small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.</small> | |
| Nutrition Facts | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 Servings per container | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Serving size | 1/2 Pizza crust(60g) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Amount Per Serving | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Calories | 140 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <small>% Daily Value*</small> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Total Fat 1g | 1% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Saturated Fat 0g | 0% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Trans Fat 0g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cholesterol 0mg | 0% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Sodium 280mg | 12% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Total Carbohydrate 27g | 10% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dietary Fiber 1g | 4% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Total Sugars 0g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Includes 0 g Added Sugars | 0% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Protein 4g | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vitamin D 0mcg | 0% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Calcium 10mg | 2% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Iron 1mg | 6% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Potassium 50mg | 2% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice.</small> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |



DATA SHEET

Revision n° 03
Revision date
22/04/2021

| | | | |
|---|--|--|-----------------------------------|
| PACKAGING | <i>PRIMARY PACKAGING</i> | | |
| | 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. | | |
| | <i>SECONDARY PACKAGING</i> | | |
| | Corrugated cardboard box | | |
| PALLETIZATION | <i>ITEMS PER BOX</i> | <i>ITEMS PER PACK</i> | <i>BOXES PER LAYER</i> |
| | 80 | 5 pieces x 16 | 6 |
| | <i>TOTAL LAYERS</i> | <i>TOTAL BOXES PER PALLET</i> 39.37 x 47.24" (100x120 cm) | <i>BOX SIZE</i> |
| | 8 | 48 | 23,62x11,41x7,87" (60x29x20cm) |
| | <i>GROSS BOX WEIGHT</i> | <i>PIZZA WEIGHT</i> | <i>PIZZA SIZE</i> |
| | 356.27 oz. (10100g) | Net Wt. 4.23 oz. (120 g) | 10 x 6" (25 x 15 cm) |
| | Pallet Weight = About 17989.7 oz (510 kg) Pallet Included. Height of the Pallet = About 70.8"(180 cm) Pallet Included. | | |
| The company responsible for food management and safety is: FOOD CONSULTING S.R.L. Contacts: info@studiofoodconsulting.it phone: 035/302156 www.studiofoodconsulting.it | | | |