



## DATA SHEET

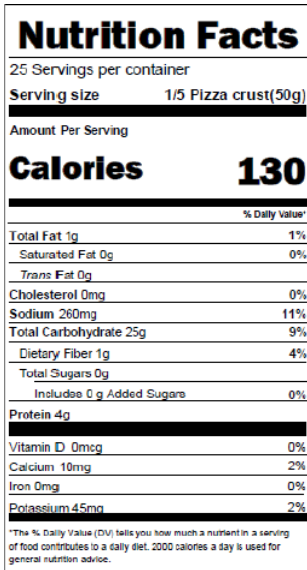
Revision n° 02  
Revision date  
15/03/2021

<b>DISTRIBUTOR</b>	<b>DIAL srl – PIZZA FELLAS</b>  Registered Office: Via Scarlatti, 26 · 20124 Milano (MI) Phone 035 841 533; Fax 035 066 2233 VAT: 06691630963 <a href="mailto:info@pizzafellas.com">info@pizzafellas.com</a> · <a href="http://www.pizzafellas.com">www.pizzafellas.com</a>
<b>TRADING NAME</b>	“GOLD PAR BAKED PIZZA CRUST” FROZEN  <b>Dimensions/Diameter= 13”</b>
<b>SALES DESCRIPTION</b>	BAKERY PRODUCT PRE-COOKED AND DEEP-FROZEN
<b>PRODUCT DESCRIPTION</b>	Plain pizza base (toppings to be added)
<b>PRODUCT IMAGE</b>	
<b>EAN CODE</b>	<b>Internal label code:</b> 132 USA <b>UPC code:</b> 810001460037
<b>NET WEIGHT</b>	Net Wt. package 44.1 oz. (1250 g e)
<b>SHELF LIFE</b>	BEST BEFORE: 24 months from manufacturing date at -0,4°/- 7,6 °F
<b>STORING CONDITION</b>	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.
<b>INTENDED USE</b>	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.
<b>ALLERGENS</b>	CONTAINS WHEAT, SOYBEAN.



## DATA SHEET

Revision n° 02  
Revision date  
15/03/2021

<b>CHEMICAL - PHYSICAL PROPERTIES</b>	Water activity: pH:	0.85-0.95 5-6
<b>MICROBIOLOGICAL PROPERTIES</b>	Coliformi totali: CBT: Stafilococchi coagulasi +: Bacillus cereus: Yeasts: Mold: Escherichia coli beta-glucuronidasi +: Listeria monocytogenes: Salmonella spp:	<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
<b>ORGANOLEPTIC PROPERTIES</b>	<b>COLOR</b>	<i>Typical color of pre-cooked product: ivory yellow, golden edges after cooking</i>
	<b>CONSISTENCY</b>	<i>Characteristic of the flat bread product: subtle when uncooked, crispy and crumbly when baked</i>
	<b>TASTE</b>	<i>Honeycomb dough and soft to the touch</i>
<b>INGREDIENTS</b>	<p>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.</p> <p>CONTAINS WHEAT, SOYBEAN.</p>	
<b>NUTRITION FACTS</b>	 <p><b>Nutrition Facts</b> 25 Servings per container Serving size 1/5 Pizza crust(50g) Amount Per Serving <b>Calories 130</b> % Daily Value* Total Fat 1g 1% Saturated Fat 0g 0% Trans Fat 0g Cholesterol 0mg 0% Sodium 260mg 11% Total Carbohydrate 25g 9% Dietary Fiber 1g 4% Total Sugars 0g Includes 0 g Added Sugars 0% Protein 4g Vitamin D 0mcg 0% Calcium 10mg 2% Iron 0mg 0% Potassium 45mg 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></p>	
<b>PACKAGING</b>	<b>PRIMARY PACKAGING</b>	
	<p>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</p>	



## DATA SHEET

Revision n° 02  
Revision date  
15/03/2021

### SECONDARY PACKAGING

Corrugated cardboard box

### PALLETIZATION

ITEMS PER BOX

50

TOTAL LAYERS

5

GROSS BOX WEIGHT

442.69 oz (13000 g)

ITEMS PER PACK

5 pieces x 10

TOTAL BOXES PER PALLET  
39.37 x 47.24" (100 x 120 cm)

30

PIZZA WEIGHT

Net Wt. 8.82 oz (250g)

BOXES PER LAYER

6

BOX SIZE

14.5 x 14.5 x 12" (37x37x30 cm)

PIZZA SIZE

13" (33 cm)

Pallet Weight (EPAL)= About 14638.69 oz (415 kg) Pallet Included  
Height of the Pallet (EPAL) = About 66.93" (170 cm) Pallet Included.

The company responsible for food management and safety is:

FOOD CONSULTING S.R.L. Contacts: [info@studiofoodconsulting.it](mailto:info@studiofoodconsulting.it) phone: 035/302156 [www.studiofoodconsulting.it](http://www.studiofoodconsulting.it)