

DATA SHEET

Revision n° 01 Revision date 04 November 2022

	DIAL s.r.l. – PIZZA FELLAS				
DISTRIBUTOR	Registered Office: Via Scarlatti, 26 · 20124 Milano (MI)Phone 035 841 533; Fax 035 066 2233 VAT: 06691630963 info@pizzafellas.com · www.pizzafellas.com				
TRADING NAME	"PALA ROMANA PIZZA CRUST" FROZEN Dimensions/Diameter= 23"x 11"				
SALES DESCRIPTION	BAKERY PRODUCT PRE-COOKED AND DEEP-FROZEN				
PRODUCT DESCRIPTION	Plain pizza base (toppings to be added)				
PRODUCTIMAGE					
EAN CODE	Internal label code: 138 USA UPC code: 810001460167				
NET WEIGHT	Net Wt. package 105,8 oz. (3000 g C)				
SHELF LIFE	BEST BEFORE: 24 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 directlyon 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			
MICROBIOLOGICAL PROPERTIES	Staphylococci coagulase +: Bacillus cereus: Yeasts:	<500.000 UFC/g <100 UFC/g <100 UFC/g <100.000 UFC/g <10.000 UFC/g <10 UFC/g			



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	COLOR	Typical color of pre-cooked product: ivory yellow, golden edges aftercooking	
ORGANOLEPTIC PROPERTIES	CONSISTENCY	Characteristic of the flat bread product: subtle when uncooked, crispyand crumbly when baked	
	TASTE	Honeycomb dough and soft to the touch	
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.		
NUTRITION FACTS	Nutrition 20 Servings per container Serving size 1/ Amount Per Serving Calories Total Fat 1g Saturated Fat 0g Trans Fat 0g Cholesterol 0mg Sodium 290mg Total Carbohydrate 27g Dietary Filber 1g Total Sugars 0g Includes 0 g Added Sugars Protein 4g Vitamin D Omcg Calcium 10mg Iron 1mg Potassium 50mg The % Logbly Value (IVI) wills you how much, serving of food contributes to a daily diet 200 is used for general nutrition advice.	110 Pizza Crust (55g) 140 15 Daily Volue* 1% 0% 0% 13% 10% 4% 0% 0% 0% 2% 6% 2%	
PACKAGING	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		



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DAGKAGING	SECONDARY PACKAGING				
PACKAGING	Corrugated cardboard box				
PALLETIZATION	ITEMS PER BOX	ITEMS PER PACK	BOXES PER LAYER		
	20	5 pieces x 4	6		
	TOTAL LAYERS	TOTAL BOXES PER PALLET 39.37 x 47.24" (100 x 120 cm)	BOX SIZE		
	8	48	23,6 x 11,8 x 9,05 "(60x30x23 cm)		
	GROSS BOX WEIGHT	PIZZA WEIGHT	PIZZA SIZE		
	440,92 oz (12500 g)	Net Wt. 21,16 oz (600 g)	23"x11" (60x30 cm)		
	Pallet Weight = About 22046,2 oz (625 kg) Pallet Included Height of the Pallet = About 78,74" (200 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					