

## **DATA SHEET**

Revision n° 03 Revision date 04 November 2022

	DIAL srl – PIZZA F	FILAS		
DISTRIBUTOR	Place State of 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			
TRADING NAME	"PRIME PAR BAKED PIZZA CRUST" FROZEN			
	Dimensions/Diameter= 12"			
SALES DESCRIPTION	BAKERY PRODUCT PRE-COOKED AND DEEP-FROZEN			
PRODUCT DESCRIPTION	After adding the toppings and baking, the pizza stands out for its exceptional lightness and crunchiness. The sourdough base is prepared with large amounts of water and undergoes a full 24 hours of proofing, sothat once baked it is light, crunchy and easy to digest.			
PRODUCT IMAGE				
EAN CODE		Internal label code: 228 USA UPC code: 810001460006		
NET WEIGHT	Net Wt. pag	Net Wt. package 24.34 oz. (690 g $\Theta$ )		
	Shelf-life	18 months from manufacturing date at – 0.4°F/- 7.6°F		
SHELF LIFE	Lot / Expiry	Printed on label apply on the productpackaging Lot: L (Julian Calendar) Best before: mm / dd / yyyy (see on label)		
STORING CONDITION	Freezer section at -0.4°/-7.6°F. Once the product has been defrosted, it cannot be frozen again for health safety. Store in the refrigerator at +32°/ +39.2°F and use within 10 days. Once opened, store in the refrigerator +32°/ +39.2°F 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. MAY CONTAIN: MUSTARD, SOYBEAN, MILK.			



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CHEMICAL - PHYSICAL PROPERTIES	Water activity: pH:	0.88-0.92 5.2 – 5.8			
MICROBIOLOGICAL PROPERTIES	CBT: Lactobacillus colony count: Listeria monocytogenes: Salmonella spp:	≤100.000 ufc/g ≤100.000 ufc/g Absent Absent			
	COLOR Typical color of pre-cooked produ cooking		: ivory yellow, golden edges after		
ORGANOLEPTIC PROPERTIES	CONSISTENCY  Characteristic of the flat bread pand crumbly when baked		duct: subtle when uncooked, crispy		
	TASTE	Honeycomb dough and soft to the t	ouch		
INGREDIENTS	Wheat flour type '0', water, sourdough 40% (water, wheat flour type '0'), purified sea water 5%, iodized salt, extra virgin olive oil. CONTAINS: WHEAT. MAY CONTAIN: SOYBEAN, MILK.				
NUTRITION FACTS	Nutrition Facts  12 Servings per container  Serving size 1/4pizza crust (57g)  Amount Per Serving  Calories 150  **Daily Value*  Total Fat 0.3g 0%  Saturated Fat 0g 0%  Saturated Fat 0g 14%  Sodium 320mg 14%  Sodium 320mg 14%  Dietary Fiber 2g 7%  Total Sugars 1g  Includes 0 g Added Sugars 0%  Protein 7g  Vitamin D 0mcg 0%  Calcium 95mg 8%  Iron 1mg 6%  Potassium 60mg 2%  Potassium 60mg 2%  *The % Daily Value (IV) 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.				
	PRIMARY PACKAGING				
	Packaged in a plastic transparent flow pack bag. On top applied a white label with logo and other details.				
PACKAGING	SECONDARY PACKAGING				
	Corrugated cardboard box				



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	ITEMS PER BOX	ITEMS PER PACK	BOXES PER LAYER		
PALLETIZATION	24	3 pieces x 8	10		
	TOTAL LAYERS	TOTAL BOXES PER PALLET 39.37" *47,3" (100*120 cm)	BOX SIZE		
	8	80	11.8"x15.7"x8,3" (h) 30 cmx40 cmx21cm (h)		
	GROSS BOX WEIGHT	PIZZA WEIGHT	PIZZA SIZE		
	211 oz 6000 g	8.12 oz 230 g	12" (30 cm)		
	Pallet Weight (EPAL)= About 17813.40 oz (505 kg) Pallet Included Height of the Pallet (EPAL) = About 74,8"(190 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.studio food consulting. it