



PizzaSi Distribution  
PizzaSi Distribution Benelux B.V.  
Gompenstraat 23, Waalwijk 5145RM, NL

Email: orders@pizzas.eu



|  |   |
|--|---|
| <b>Product Name:</b>                                 | 12 Inch Pizza Base  |
| <b>Product Code</b>                                  | 409_60  |
| <b>Barcode Box</b>                                   | '05060847900210   |
| <b>Barcode Pack</b>                                  | 5060847900227   |
| <b>Pcs per Bag</b>                                   | 1 pack = 4 pcs: 1000 g  |
| <b>Pcs per Box</b>                                   | 60 pcs (15 Packs x 4 pcs )  |
| <b>Ingredients:</b>                                  | Durum <b>WHEAT</b> semolina, water, salt, Brewer's yeast, preservative: potassium sorbate, extra virgin olive oil.  |
| <b>Storage:</b>                                      | Store in the Freezer at temperature -18°C.<br>Once thawed, the product must not be refrozen and can be stored in the refrigerator and consumed within 4 days, after cooking at a temperature between 0 °C and +4 °C.  |
| <b>Shelf Life:</b>                                   | 12 months from Production   |
| <b>Cooking Instruction</b>                           | Let the product thaw at room temperature for about 15 minutes, season as desired and bake in a preheated oven: <ul style="list-style-type: none"><li>• PROFESSIONAL OVEN: 320/350 °C for 3-4 minutes</li><li>• DOMESTIC OVEN: 220/250 °C for 7-8 minutes</li></ul> Once thawed, the product must not be refrozen and can be stored in the refrigerator and consumed within 4 days, after cooking. |
| <b>Allergen</b>                                      | The product contains <b>GLUTEN</b> , may contain <b>SOY</b> and <b>MUSTARD</b> (Reg. CE No 1169/2011); it is not suitable for people who are allergic or intolerant to <b>GLUTEN, SOY, and MUSTARD</b>  |
| <b>Final Usage</b>                                   | The product can be consumed by everyone, including children and the elderly, except for those who are allergic or intolerant to the aforementioned allergens.   |
| <b>Process Description</b>                           | Product obtained by kneading the ingredients, forming, leavening. Laying by hand (dusting with rice flour), baking in the oven on refractory stone, abatement, packaging in a protective atmosphere of nitrogen and carbon dioxide in a 50/50 ratio and storage in the freezer at -18°C.  |
| <b>Taste</b>   | Typical, strong, aromatic and intense for the use of regrind durum wheat semolina   |
| <b>Smell</b>   | Aromatic Odor resulting from the use of regrind durum wheat semolina  |
| <b>Consistency</b>                                   | Crumbly crust and soft and honeycomb texture  |
| <b>Keeping in cooking</b>                            | Good  |
| <b>Stickiness</b>                                    | Within the limits   |
| <b><u>Nutritional Values per 100g of product</u></b> |   |
| <b>Energy</b>  | 249 kcal/1057 kJ  |
| <b>Protein (Nx6.25)</b>                              | 9.8 g   |
| <b>Carbohydrates</b>                                 | 48.9 g  |
| <b>of which sugar</b>                                | 0.5 g   |
| <b>Fat</b>   | 1.2 g   |
| <b>of which saturates</b>                            | 0.2 g   |
| <b>Salt</b>  | 1.5 g   |
| <b>Fibers</b>  | 2 g   |



| Allergen information according to EFSA classification  | Presence in the product | Cross Contamination |
|--|-------------------------|---------------------|
| Cereals cont. gluten and products thereof  | ×                       |                     |
| Crustaceans and products thereof   |                         |                     |
| Eggs and products thereof  |                         |                     |
| Fish and products thereof.   |                         |                     |
| Peanuts and products thereof   |                         |                     |
| Soya beans and products thereof  |                         | ×                   |
| MILK and products thereof (Lactose included)   |                         |                     |
| Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof |                         |                     |
| Celery and products thereof  |                         |                     |
| Mustard and products thereof   |                         | ×                   |
| Sesame seeds and products thereof  |                         |                     |
| Sulphur dioxide and sulphite (above 10 Mg/Kg.)   |                         |                     |
| Lupin and products thereof   |                         |                     |
| Molluscs and products thereof  |                         |                     |

| MICROBIOLOGICAL CHARACTERISTICS OF THE FINISHED PRODUCT) |                |
|--|----------------|
| TOTAL ENTEROBACTERIA                                     | Max 10 UCF/g   |
| STAPHYLOCOCCUS COAGULASES POSITIVE                       | Max 10 UCF/g   |
| ESCHERICHIA COLI   | Max 10 UCF/g   |
| SALMONELLA SPP   | Absent in 25 g |
| LISTERIA MONOCYTOGENES                                   | Absent in 25 g |
| BACILLUS CEREUS  | Max 100 UCF /g |
| CLOSTRIDIUM PERFRINGENS                                  | Max 10 UCF /g  |
| YEASTS AND MOULDS  | Max 100 UCF /g |

| CONTAMINANTS  |   |
|---|---|
| PESTICIDES  | In compliance with the limits imposed by Reg. EC No 149/2008 and as amended   |
| AFLATOXIN B1+B2+G1+G2                                     | Max 4 µg/Kg (Reg. CE No 1881/2006)  |
| AFLATOXIN B1  | Max 2 µg/Kg (Reg. CE No 1881/2006)  |
| OCHRATOXIN A  | Max 3 µg/Kg (Reg. CE No 1881/2006)  |
| ZEARALENONE   | Max 50 µg/Kg (Reg. CE No 1881/2006)   |
| DEOXYNIVALENOL (DON)                                      | Max 500 µg/Kg (Reg. CE No 1881/2006)  |
| HEAVY METALS (Cadmium and Lead)                           | Cadmium: Max 0,18 mg/Kg (Reg. CE No 1881/2006 and s.m.i.)<br>Lead: Max 0,20 mg/Kg (Reg. CE No 1881/2006 and s.m.i.) |
| FOREIGN BODIES (metallic, non-metallic, insect fragments) | Absent in 50 g  |
| OGM   | Absent (Reg. CE No 1829/2003 e 1830/2003)   |

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| <b>PALLETIZATION</b>  |  |
|---|--|
| N pcs per packs   | 4  |
| Net weight pcs  | 250 gr   |
| Net weight packs  | 1000 g   |
| N packaging in a box  | 15   |
| Boxes per Layer   | 6  |
| Layers  | 4  |
| Toral boxes   | 24   |
| Height pallet (m)   | 1.8 MT   |
| Pallet  | EPAL   |
| <b>PACKAGING</b>  |  |
| Primary packaging<br>Plastic (length x<br>width x heigh) MM | FILM PA-EVOH-PE_PET-PE-EVOH 40X40 cm; 39x45 cm; 29 g |
| Secondary packaging<br>(length x width x<br>heigh) MM       | White Box 35x35x19 cm – 554 g                        |