



<b>Product Name:</b>	PizzaSi : High Crust Pizza Base with Tomato Sauce – 28 cm / 10 inch *FROZEN
<b>Product Code</b>	535 - PSHCTB10F
<b>Barcode Box</b>	5060847900814
<b>Barcode Inner Pack</b>	5060847900821
<b>Pcs per Box</b>	16 pcs (1 Bag x 2 pcs )
<b>Ingredients:</b>	Durum <b>WHEAT</b> semolina, water, tomato 16.7% (tomato pulp, extra virgin olive oil, salt, preservative: potassium sorbate) salt, yeast, preservative: potassium sorbate, extra virgin olive oil.
<b>Storage:</b>	Store in the Freezer at temperature -18°C. 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>Nutritional Values per 100g of product</b>	
<b>Energy</b>	225 kcal/952 kJ
<b>Protein (Nx6.25)</b>	7.3 g
<b>Carbohydrates</b>	43.9 g
<b>of which sugar</b>	0.5 g
<b>Fat</b>	1.9 g
<b>of which saturates</b>	0.3 g
<b>Salt</b>	1.4 g
<b>Fibers</b>	1.4 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.) 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)

<b>PALLETIZATION</b>	
N pcs per packs	2 pcs
Net weight pcs	300 gr
N packaging in a box	8 packs
N Pcs in a box	16 pcs
Boxes per Layer	6
Layers	10
Toral boxes	60
Height pallet (m)	2
Pallet	EPAL
<b>PACKAGING</b>	
Primary packaging Plastic (length x width x heigh) MM	PA-LDPE or PA EVOH-PE_PET-PE-EVOH - 35x45 cm or 40x40cm - 26 g
Secondary packaging (length x width x heigh) MM	White Box 35x35x19 cm – 554 g