

**TECHNICAL SHEET****HIGH-CRUST PIZZA BASE WITH TOMATO
320 gr**

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TECHNICAL FEATURES

SALES NAME	Base Pizza Tomato 320 gr - ø 33 cm	
PRODUCT NAME	Pre-cooked bakery product packaged in a protective atmosphere	
INTERNAL CODE	534	
EAN CODE	5060847900876 outer box 5060847900883 inner pack	
INGREDIENTS	Durum WHEAT semolina, water, tomato 16.7% (tomato pulp, extra virgin olive oil, salt, preservative: potassium sorbate) salt, yeast, preservative: potassium sorbate, extra virgin olive oil.	
PROCESS DESCRIPTION	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 at refrigeration temperatures (0°C - +4°C) or freezing (-18°C/-20°C).	
CLAIMS	Product laid out by hand and baked on refractory stone	
ALLERGENS	The product contains gluten, may contain traces of soy and mustard (Reg. CE No 1169/2011); it is not suitable for people who are allergic or intolerant to gluten, soy and mustard.	
RAW MATERIAL PROVENANCE	Durum wheat semolina: EU and non-EU Salt: Mediterranean area Extra Virgin Olive Oil: EU Yeast: EU Tomato: EU	
BATCH	GGGAA (GGG= Julian day; AA= year): progressive number of the packaging day, according to the Julian calendar, followed by the last two digits of the year	

SIZE PARAMETERS**PHYSICAL - CHEMICAL REQUIREMENTS**

SHAPE	Round	MOISTURE	Max 36%
SIZE	33 cm	Aw (Water Activity)	Max 0,90
NET WEIGHT UNIT (GRAMS)	320 gr	ACIDITY (ml NaOH 0,1 N/100g)	Max 4

ORGANOLEPTIC PARAMETERS

TASTE	Typical, strong, aromatic and intense for the use of regrind durum wheat semolina
SMELL	Aromatic odor resulting from the use of regrinded durum wheat semolina
CONSISTENCY	Crumbly crust and soft and honeycomb texture
KEEPING IN COOKING	Good
STICKINESS	Within the limits

STORAGE MODE, PACKAGING, TRANSPORT AND USE

Storage mode and shelf life	If the product is purchased frozen it must be consumed within 12 months and stored in freezer: <ul style="list-style-type: none"> • -18 is C: see recommended date on the package • -12 ha C: 1 month • -6 ha C: 1 week • in the ice compartment (- 3°C): 3 days
Final usage	The product can be consumed by everyone, including children and the elderly, with the exception of those who are allergic or intolerant to the aforementioned allergens
Packaging	The fresh and frozen product is packaged in a protective atmosphere (50% Nitrogen + 50% Carbon dioxide).
Preparation mode	Frozen Product: 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"> • PROFESSIONAL OVEN: 320/350 °C for 3-4 minutes • DOMESTIC OVEN: 220/250 °C for 7-8 minutes Once thawed, the product must not be refrozen and can be stored in the refrigerator and consumed within 4 days, after cooking.
Transport conditions	Cabs complying with hygienic standards (Reg.EC No 852/2004) and equipped with a suitable temperature maintenance system(frozen product: temperature between -18 °C and -20 °C)

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MICROBIOLOGICAL CHARACTERISTICS OF THE FINISHED PRODUCT		NUTRITIONAL VALUES (average values in 100 g of product)					
TOTAL ENTEROBACTERIA	Max 10 UCF/g	ENERGY	952 kJ / 225 kcal				
STAPHYLOCOCCUS COAGULASES POSITIVE	Max 10 UCF /g	FAT	1,9 g				
ESCHERICHIA COLI	Max 10 UCF /g	OF WHICH SATURATED	0,3 g				
SALMONELLA SPP	Absent in 25 g	CARBOHYDRATES	43,9 g				
LISTERIA MONOCYTOGENES	Absent in 25 g	OF WHICH SUGARS	0,5 g				
BACILLUS CEREUS	Max 100 UCF /g	FIBERS	1,4 g				
CLOSTRIDIUM PERFRINGENS	Max 10 UCF /g	PROTEINS (Nx6,25)	7,3 g				
YEASTS AND MOULDS	Max 100 UCF /g	SALT	1,4 g				
CONTAMINANTS							
PESTICIDES	In compliance with the limits imposed by Reg. EC No 149/2008 and as amended						
AFLATOXIN B1+B2+G1+G2	In compliance with the limits imposed by Reg. (UE) 2023/915 and asamended						
AFLATOXIN B1	In compliance with the limits imposed by Reg. (UE) 2023/915 and asamended						
OCHRATOXIN A	In compliance with the limits imposed by Reg. (UE) 2023/915 and asamended						
ZEARALENONE	In compliance with the limits imposed by Reg. (UE) 2023/915 and asamended						
DEOXYNIVALENOL (DON)	In compliance with the limits imposed by Reg. (UE) 2023/915 and asamended						
HEAVY METALS (Cadmium and Lead)	In compliance with the limits imposed by Reg. (UE) 2023/915 and asamended						
FOREIGN BODIES (metallic, non-metallic, insect fragments)	Absent in 50 g						
OGM	Absent (Reg. EC No 1829/2003 e 1830/2003)						
Packaging							
Primary Packaging Specifications							
Type of primary packaging	Bag	Film					
Material composition	PA – LDPE	PA-EVOH-PE_PET-PE-EVOH					
Middleweight	29 g	29 g					
External measurements (cm)	39x45	40x40					
Type of closure	thermosealing	thermosealing					
Secondary Packaging Specifications							
Type of primary packaging	Corrugated carton						
Material composition	Carton						
Middleweight	554 g						
External measurements (cm)	35x35x19						
Type of closure	Scotch						
Logistics data							
N. pieces per package	Net Weight (Units in grams)	Net weight pack	Primary packing weight	Gross weight pack	N. packages per carton	Carton weight	Gross weight carton
2	320 g	640 g	29 g	669 g	7	554 g	5.237 g
Palletizzazione							
Pallet type	N box per layer	N layers per pallet		N tot box per pallet		n. tot packs per pallet (n° packs x n° box)	
Europallet 80x120x200h	6	10		60		420	

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Allergen Declaration

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES (Annex II of Reg. 1169/2011 e sml)	PRESENT IN THE RAW MATERIAL	CROSS CONTAMINATION POSSIBILITY
Cereals containing gluten, example: wheat, rye, barley, oats, spelt, kamut and products derived therefrom	X	
Crustaceans and crustaceans - based products		
Eggs and eggs - based products		
Fish and fish - based products		
Peanuts and peanuts - based products		
Soy and soy - based products		X
Milk and milk - based products (including lactose)		
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium storico</i>), pecan nuts [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), macadamia nuts or Queensland nuts (<i>Macadamia ternifolia</i>), and their products		
Celery and celery - based products		
Mustard and mustard - based products		X
Sesame seeds and sesame seeds - based products		
Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO ₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions		
Lupin and lupin - based products		
Shellfish and shellfish - based products		