

Parbaked *PINSA* dough

TECHNICAL DATA SHEET

Product : PINSA "BASE PM" - quick frozen Pinsa dough

Ingredients : Soft **WHEAT** "0" flour, Water, rice flour, full-fat **SOY** flour,
In descending Dried **WHEAT** sourdough (whole **WHEAT** flour, Water, Yeast:
order per *S. Cerevisiae*), Extravirgin olive oil, Salt, Yeast: *S. Cerevisiae*,
concentration natural flavours.
(may contain traces of corn flour)

Shapes : Single-serving (from ~130 grams dough ball)

All ingredients are 100% Vegan source. No animal source ingredient is used.

HS CODE : 1901.20.00 - *Mixes and doughs for the preparation of bakers' wares of heading 1905...*

ORIGIN : Italy

PRODUCER : Di Marco Corrado - Via Monte Nero 1
00012 Guidonia Montecelio (RM - ITALY)

Nutrition Facts – Extended table (Average values per 100 grams of frozen product)

	Value	U.M.	Method
Moisture	38,1 %	%	Istisan 96/34
Proteins	9,9	g/100g	D.M. 23/07/94
Carbohydrates	46,7	g/100g	Istisan 96/34
Sugars	0,5	g/100g	Istisan 96/34
Total fat	2,0	g/100g	AOAC 996.06
<i>saturated fat</i>	0,6	g/100g	AOAC 996.06
Fiber	1,0	g/100g	Istisan 96/34
Sodium	0,6	g/100g	EPA 3051A – EPA 6010C

	Value	U.M.	Method
Calories	247	Kcal/100g	Reg. EU 1169/2011
Cholesterol	0,08	mg/100g	AOAC 994.10
Calcium	0,024	g/100g	EPA 3051A – EPA 6010C
Iron	0,001	g/100g	EPA 3051A – EPA 6010C
Vit. A	<0,001	mg/100g	HPLC
Vit. C	<0,5	mg/100g	HPLC

FOOD ALLERGY NOTICE – according to labelling regulation EC 1169/2011

Contains: - Wheat (contains gluten)
- Soy



PACKAGING :

Carton box designed for frozen products (Box size 60x40cm H=30cm)

Food contact packaging: LDPE bag suitable for food contact.

Pieces per box	:	n. 50 pcs. Pinsa Single-serving "BASE PM"		
Boxes per layer	:	4	Nr. of layers per pallet	: 6
Boxes per pallet	:	24	Pallet measures	: 80x120 h=195cm

STORAGE :

The product is quick-frozen at origin. **Keep at: T° < -18°C**

BEST BEFORE :

The product is best before within 17 months since production date, keep at t°<-18°C

Production date and best before are printed on the label.

USAGE :

Frozen parbaked pizza base: let it defrost (3-4 minutes) then place desired topping and bake in oven

Do not refreeze the product. Once defrost, use within 2 days.

The product is not intended for different uses other than what mentioned above

QUALITY ASSURANCE :

The flour contains no artificial additives, colourings, sweeteners or preservatives of any kind whatsoever. Strict quality control procedures are enforced during manufacture.

The manufacturing environment is subject to strict monitoring and control in accordance with HACCP certification requirements (Reg. CE 852/2004)

NON-GMO DECLARATION :

Here we confirm that the products manufactured in our company and delivered to your company are produced in accordance to the new EU regulations* for labelling, authorization and traceability of genetically modified food - and feed - and do not require labelling.

At present our company neither produces (or produced in the past) any product on the basis of genetically modified raw materials nor that any kind of genetic modification takes place in our production process.

** Regulation EC n°1829/2003 of the European Parliament and of the Council of 22th of September 2003 (genetically modified food and feed) and regulation EC n°1830/2003 of the European Parliament and of the Council of 22th of September 2003 (traceability and labelling of gmo).*

CHEMICAL RESIDUALS :

The products manufactured in our company and delivered to your company are produced in accordance to the EU regulations n. 396/05 (as amended and supplemented) as per phytochemical residual levels.