



## Food Service Group

Via Maestri del Lavoro d'Italia, 13- 06065 - Passignano S/T (PG)

P.IVA 02072060540 - info@foodservicegroup.it - foodservicegroup.it



Code: P35x42x10

BASE PINSA 35X42

Photo



### Ingredients

Type "0" FLOUR, water, natural yeast, sunflower seed oil, rice flour, salt, extra vergin olive oil. May contains traces of MUSTARD. Release agent for baking tin: various seed oil (sunflower, SOY)

### Description

Ivory base. Very honeycomb product, high hydration 80%, crunchy and crumbly after cooking. Baked in a stone oven, leavened for 36 hours, stretch by hand.

Nutritional declaration	Values for 100g	Values for portion
Total fats	2,4 g	
Saturated fats	0.4 g	
Energy	236 kCal - 1000 kJ	
Sodium	0,7 g	
Total carbohydrates	46 g	
Sugar	0.8 g	
Proteine	9 g	

### Microbiological parameters

Average humidity	28% ± 3
Escherichia coli	Assente
Salmonella spp	Assente
Listeria monocytogenes	Assente
Bacterial charge	< 1.000.000 ufc/1g



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### GMO

The product does not contain, is not made up and does not derive from ingredients that require additional labeling (in accordance with EC Reg. N.1829 / 2003 and EC n. 1830/2003).

### Instruction

VENTILATED OVEN: Preferably defrost for 15/20 minutes and bake in pre-heated oven, on the grill, at 230/250 °C for 3/5 min. Baking times depends on oven type and the desired level of baking.

### Other informations

Preservation method	At -18°C. Transported at controlled temperature -18°C or inferior.
After thawing	Do not refreeze and consume within 24 hours
Shelf life	24 months
Warnings	Eat after baked

### Intended Use

Final consumer	x
HO.RE.CA	x

### Logistic details

Number of units per package	10	Pallet type	Epal
Number of packs per carton	1	Number of box per pallet	28
Dimension	35x42 cm	Total number of units per pallet	280
Unit thickness	20-25 mm	Total pallet size	120x80x225H
Weight	700 g		
Box size	50x40x30 cm	Internal packaging weight	10 g
Layers per pallet	7	Empty box weight	780 g
Box per layers	4	Gross weight box	7790 g
Net weight box	7000 g	Gross weight of the pallet	234 Kg

### Declaration

For product traceability, a production batch is applied and the production batches of the raw materials used for each batch produced are monitored and recorded, the batch sold is also indicated on the transport document. The product is prepared with carefully selected ingredients by applying, an internal self-control plan according to the HACCP system. The self-control plan is kept at the company and is available for consultation at the headquarters itself.

### Notes

Box dimension 59,5x28x28H cm weight 580g. Inside plastic bag weight 25g.  
Nomenclature 19052010