

## 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 virgin 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                      | <b>700 g</b> |                                  |             |
| 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