

	SCHEDE TECNICHE / <i>TECHNICAL SHEET</i> :		
	PRE-TOPPED 10" PIZZA MARGHERITA 3FLOURS RECIPE with SOURDOUGH		
	CONVENTIONAL	C13901033	pag1

Technical form

		(Pieces per bag)	01	(Single Net weight)	350gr / 12.34oz
(Item name)	10" PIZZA MARGHERITA WITH SOURDOUGH				
(Description)	3FLOURS RECIPE WITH SOURDOUGH, TOMATO SAUCE AND MOZZARELLA				
(Ingredient list)	WHEAT flour, water, tomato sauce (tomato, extra virgin olive oil, salt, spices), MOZZARELLA (cow's MILK, salt, lactic ferments, rennet), whole meal WHEAT flour, rice flour, sourdough (soft WHEAT flour, water, yeast), salt, extra virgin olive oil, yeast, malted soft WHEAT flour, potassium sorbate.				
Storage frozen	Store the frozen product at -18°C. Do not refreeze. Do not punch the package. Consume the frozen product after cooking.				
Shelf life frozen to production			15	Months	
BAG BARCODE					
BOX BARCODE					

Nutrition Facts	
Portion Size	55 g
Amount Per Portion	
Calories	129
	% Daily Value *
Total Fat 3.2g	4 %
Saturated Fat 1.2g	6 %
Cholesterol 6.5mg	2 %
Sodium 429mg	19 %
Total Carbohydrate 20g	7 %
Dietary Fiber 0.2g	1 %
Sugar 0.3g	
Protein 4.9g	10 %
Vitamin D 0mcg	0 %
Calcium 44mg	3 %
Iron 0.2mg	1 %
Potassium 34mg	1 %
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily diet. 2000 calories a day is used for general nutrition advice.	

CASE WEIGHT

Net wt. = 11.57 Lbs (15 bags x 350g)

Gross wt. = 12.1 Lbs

CASE DIMENSIONS:

L 13" – W 13" – H 9"

PACK SIZE:

15 pcs / cs | 15 bags of 1 pcs each

TI / HI: 9 / 9

COUNTRY OF ORIGIN: ITALY

	SCHEDE TECNICHE / TECHNICAL SHEET:		
	PRE-TOPPED 10" PIZZA MARGHERITA 3FLOURS RECIPE with SOURDOUGH		
	CONVENTIONAL	C13901033	pag 2

Method of use	Cook thoroughly before use. Add topping and bake in an oven preheated to 270 °C / 518 °F for 4/6 minutes until all the ingredients are cooked to your tasting.
Shipping	Frozen transport -18°C
Packaging	Shrink wrap suitable for contact with food
User	All except those who are allergic to gluten, soy, lactose, mustard, and sesame because the product is: MANUFACTURED IN A FACILITY THAT ALSO PROCESSES: MILK AND ITS DERIVATIVES, SOY, MUSTARD AND SESAME
Organoleptic parameters (shape, color, and flavor)	Round shape without bubbles or burns. Presence of high and soft rim. Typical odor, delicately spicy flavor. It comes pre-topped with vibrant red tomato and white mozzarella.

Microbiological and chemical parameters			
Test identification	Unit of measure	limit	Method used
Microorganisms at 30 °C count	ufc/g	< 1*10 ⁶	UNI EN ISO 4833-1:2013
Enterobacteriaceae Count	ufc/g	<1000	ISO 21528-2:2017
Escherichia coli	ufc/g	< 10	ISO 21528-2:2017
Bacillus Cereus	ufc/g	<100	UNI EN ISO 7932:2020
Coagulase Staphylococci counts - positive a (37°C)	ufc/g	<100	UNI EN ISO 6888-2:2004
Mold	ufc/g	< 10 ⁴	ISO 21527-2:2008
Research Salmonella Spp	Ass.Pres./25 g	Non rilevabile 25g	UNI EN ISO 6579-1:2020
Research listeria Monocytogenes	Ass.Pres./25 g	Non rilevabile 25g	UNI EN ISO 11290-1:2017
pH	5.2<ph<6,5		Internal method (*)
Aw (Water activity)	0,85<aw<0,96		Internal method (*)

Allergen information according to EFSA classification	Presence in the product	Not presence in product	Presence in the company	Cross Contamination
Cereals cont. gluten and products thereof	Si / Yes	No	Si / Yes	No
Crustaceans and products thereof	No	Si / Yes	No	No
Eggs and products thereof	No	Si / Yes	No	No
Fish and products thereof.	No	Si / Yes	No	No
Peanuts and products thereof	No	Si / Yes	No	No
Soya beans and products thereof	No	Si / Yes	Si / Yes	Si / Yes
Milk and products thereof (lactose included)	Si / Yes	No	Si / Yes	No
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof	No	Si / Yes	No	No

	SCHEDE TECNICHE / TECHNICAL SHEET:		
	PRE-TOPPED 10" PIZZA MARGHERITA 3FLOURS RECIPE with SOURDOUGH	:	
	CONVENTIONAL	C13901033	pag 3

H.A.C.C.P DICHIARAZIONE / Declaration

The company declares that it implements the procedures envisaged in the company's self-control plan, in compliance with the h.a.c.c.p. System, pursuant to current national and European legislation, in accordance with the requirements of the hygiene package reg ce 852/2004 on food hygiene, that it carries out microbiological and chemical tests on surfaces and products in the laboratory, and that it implements regulation CE 355/2022 on food safety management systems.

DICHIARAZIONE IN ETICHETTA / Labels Declaration

The company declares compliance with Reg CE 1169/2011 relating to information on food for consumers.

TRACCIABILITA' / Traceability

The company declares to apply a traceability system in accordance with the requirements of Reg CE 178/2002 on food safety.

DICHIARAZIONE DI OGM E ALLERGENI / OMG and allergens declaration

GMO presence: The Company declares, in compliance with the procedures, that it does not use raw materials, technological adjuvants and additives that require the presence of GMOs, as they are not provided for in common product processing techniques. EC Reg. N. 1829/2003; EC Reg. N. 1830/2003.

PRESENZA ALLERGENI / Presence of Allergens

The Company declares the presence of allergens in the ingredients of its products in accordance with legislative Decree no. 114/2006 and succ. mod. (law no. 88/2009); Reg. 1169/2011 EU.

Redatta da: RAQ
Approvata da: Direzione