


**TECHNICAL FEATURES**

<b>SALES NAME</b>	Panfocaccia 550 gr – ø 33 cm	
<b>PRODUCT NAME</b>	Pre-cooked bakery product packaged in a protective atmosphere	
<b>INGREDIENTS</b>	Durum <b>WHEAT</b> semolina, water, salt, yeast, preservative: potassium sorbate, extra virgin olive oil, sunflower seed oil.	
<b>CLAIMS</b>	Product laid out by hand and baked on refractory stone	
<b>ALLERGENS</b>	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 <u>gluten</u> , soy and mustard.	
<b>PRODUCED AND PACKAGED IN ITALY BY</b>	BASE PIZZA SRL via Baffi, 7 - 70024-Gravina in Puglia (BA) – phone number +39 0803250183 - <a href="http://www.basepizzaitalia.com">www.basepizzaitalia.com</a> - <a href="mailto:info@basepizzasrl.it">info@basepizzasrl.it</a>	

<b>SHAPE</b>	Round
<b>SIZE</b>	33 cm
<b>NET WEIGHT UNITS (GRAMS)</b>	550 gr

<b>STORAGE MODE AND SHELF LIFE</b>	<p>If the product is purchased fresh it must be consumed within 50 days and kept at a temperature between 0°C and 4°C.</p> <p>If the product is purchased frozen it must be consumed within 12 months and stored in freezer:</p> <ul style="list-style-type: none"> <li>• -18 is C: see recommended date on the package</li> <li>• -12 ha C: 1 month</li> <li>• -6 ha C: 1 week</li> <li>• in the ice compartment (- 3°C): 3 days</li> </ul>
<b>PACKAGING</b>	The fresh and frozen product is packaged in a protective atmosphere (50% Nitrogen + 50% Carbon dioxide).

<b>N. PIECES PER PACK</b>	<b>NET WEIGHT (UNITS IN GRAMS)</b>	<b>NET WEIGHT PACK</b>
1	550 g	550 g

**NUTRITIONAL VALUES**  
(average values in 100 g of product)

<b>ENERGY</b>	975 kJ / 230 kcal
<b>FAT</b>	1,7 g
<b>OF WHICH SATURATED</b>	0,2 g
<b>CARBOHYDRATES</b>	44,6 g
<b>OF WHICH SUGARS</b>	0,5 g
<b>FIBERS</b>	2 g
<b>PROTEINS (Nx6,25)</b>	8,1 g
<b>SALT</b>	1,5 g