

TECHNICAL FEATURES

SALES NAME	Pinsa 250 gr - 35x25 cm	
PRODUCT NAME	Pre-cooked bakery product packaged in a protective atmosphere	
INGREDIENTS	Flour mix: (type 00 soft WHEAT flour, rice flour, dried soft WHEAT flour sourdough starter, SOY flour, powdered malt extract (BARLEY), WHEAT gluten, deactivated dry yeast), water, yeast, salt, extra virgin olive oil, preservative: potassium sorbate.	
CLAIMS	Product laid out by hand and baked on refractory stone	
ALLERGENS	The product contains GLUTEN and SOY , may contain traces of MUSTARD and LUPINS (EC Reg. No 1169/2011); it is not suitable for people allergic or intolerant to the aforementioned allergens.	
PRODUCED AND PACKAGED IN ITALY BY	BASE PIZZA SRL via Baffi, 7 - 70024-Gravina in Puglia (BA) – phone number +39 0803250183 - www.basepizzaitalia.com - info@basepizzasrl.it	

SHAPE	Oval
SIZE	35 x 25 cm
NET WEIGHT UNITS (GRAMS)	250 gr

STORAGE MODE AND SHELF LIFE	<p>If the product is purchased fresh it must be consumed within 65 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"> • -18 is C: see recommended date on the package • -12 ha C: 1 month • -6 ha C: 1 week • in the ice compartment (- 3°C): 3 days
PACKAGING	The fresh and frozen product is packaged in a protective atmosphere (50% Nitrogen + 50% Carbon dioxide).

N. PIECES PER PACK	NET WEIGHT (UNITS IN GRAMS)	NET WEIGHT PACK
2	250 g	500 g

NUTRITIONAL VALUES
 (average values in 100 g of product)

ENERGY	1143 kJ / 271 kcal
FAT	3,9 g
OF WHICH SATURATED	0,6 g
CARBOHYDRATES	46,1 g
OF WHICH SUGARS	0,55 g
FIBERS	5,0 g
PROTEINS (Nx6,25)	10,3 g
SALT	1,50 g