

DATA SHEET

LAST UPDATE: 23/06/2025



"PinSIAMo Round" Pinsa Base (29 cm) - Frozen

PRODUCT DESCRIPTION:

Discover our pinsa, the result of a slow 72-hour leavening process that enhances intense aromas and a light, highly digestible texture. The addition of corn flour gives a rustic and authentic touch, enriching the flavor with delicate notes. Its pronounced air pockets ensure a soft and airy consistency, while the crispy crust encloses a tender and fragrant core. A unique experience of Italian craftsmanship.

STORING CONDITIONS:

Store at -18°/-22° C (-0,4°/-7,6° F).
Once defrosted do not refreeze, keep refrigerated and use within 24 hours.

SHELF LIFE:

12 months from production date stored at -18°C

INSTRUCTIONS FOR USE:

COOKING IN VENTILATED OVEN:

Pre-heat the oven to 250°C. Top as you like. Bake for 5/6 minutes on the oven rack. Do not bake on the oven tray.

COOKING IN REFRACTORY OVEN (suggested):

Pre-heat the oven to 350°C. Top as you like. Bake for 3/4 minutes. Do not bake on the oven tray.

SALES DESCRIPTION:

OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base frozen.

DISTRIBUTOR:

DIAL srl – Quelli della pizza
Via Domenico Scarlatti 26 - 20124 MILANO (MI)
Phone +39 035 841 533 · Fax +39 035 066 2233
www.quellidellapizza.com · info@quellidellapizza.com
VAT NUMBER IT06691630963



INTERNAL LABEL CODE:

155

PACKAGING:

Every carton contains 4 bags with 2 pizza bases each. 8 pizza bases per carton.

[VIEW LABELS AND PACKAGING](#)

SIZE:

29 cm (± 5%)

NET WEIGHT:

480 g . (2 x 240 g)

PACKAGE EAN CODE:

8056039884281

BOX EAN CODE:

08056039884274

CUSTOMS CODE:

19059080

INGREDIENTS & ALLERGENS

INGREDIENTS:

Water, soft WHEAT flour type 1, soft WHEAT flour type "0", processing aid (soft WHEAT flour type "0", emulsifier: sunflower lecithin, malted WHEAT flour, dextrose), BARLEY flakes flour, salt, olive oil, rice flour, maize flour, WHEAT bran, dry yeast, natural flavourings.

ALLERGENS:

Cereals containing gluten and products thereof. It may contain traces of: mustard, soybeans, milk, sesame seeds and sulphites.

ORGANOLEPTIC PROPERTIES

COLOUR:

Typical colour of pre-cooked product

CONSISTENCY:

Spongy dough and soft to the touch.

TASTE:

Characteristic of pizza base product: soft when uncooked, crispy and crumbly after cooking.

NUTRITION INFORMATION

Average values per 100g of product	
Energy	858 kJ / 205 kcal
Fat	0,6 g
of which saturates	0,1 g
Carbohydrates	41 g
of which sugars	0,5 g
Fibre	2,5 g
Protein	7,6 g
Salt	1,2 g

PALLETIZING EPAL (80X120 CM)

PIZZA BASES PER PACKAGE	2
PIZZA BASES PER CARTON	8
CARTONS PER LAYER	8
TOTAL LAYERS	11
CARTONS PER PALLET	88
CARTON SIZE (W x D x H)	40 x 30 x 16 cm
CARTON GROSS WEIGHT	2,42 kg
PALLET HEIGHT*	191 cm
PALLET WEIGHT*	238 kg
TOTAL PIZZA BASES PER PALLET	704

* approximate value

INSTRUCTIONS FOR DISPOSAL



Scan the QR code for disposal instructions

SAFETY AND QUALITY MANAGEMENT

The company responsible for food management and safety is:

FOOD CONSULTING S.r.l.
Phone: +39 035 302156
Email: info@studiofoodconsulting.it
Web: www.studiofoodconsulting.it