

# DATA SHEET

LAST UPDATE: 23/06/2025



## Focaccia Romana (28x39 cm) - Frozen

### PRODUCT DESCRIPTION:

Discover our Roman Focaccia, a handcrafted masterpiece that celebrates Roman culinary tradition. Made with a high-hydration dough, naturally matured and hand-stretched, it offers even more incredible softness and crunchiness thanks to its more open crumb structure. Also perfect for slicing and filling as you wish, it is ideal for creating gourmet pizzas or delicious filled slices.

### 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:

24 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:

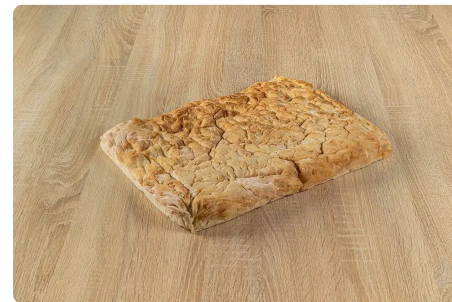
DIAL srl – Quelli della pizza

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:

508

### PACKAGING:

Every carton contains 16 bags with 1 pizza bases each. 16 pizza bases per carton.

### [VIEW LABELS AND PACKAGING](#)

### SIZE:

28x39 cm (± 5%)

### NET WEIGHT:

800 g . (1 x 800 g)

### PACKAGE EAN CODE:

8056039883864

### BOX EAN CODE:

08056039883871

### CUSTOMS CODE:

19059080

## INGREDIENTS & ALLERGENS

### INGREDIENTS:

Type "0" soft WHEAT flour, SOYBEAN flour, re-milled durum WHEAT semolina, water, rice flour, sourdough (Type "00" WHEAT flour, water), salt, sunflower oil, sourdough (WHEAT flour, water, yeast), natural flavourings.

### ALLERGENS:

Cereals containing gluten and products thereof. Soybeans and products thereof. May contain: mustard.

### 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	983 kJ / 235 kcal
Fat	1,8 g
of which saturates	0,3 g
Carbohydrates	45 g
of which sugars	2,9 g
Protein	9,8 g
Salt	0,42 g

### PALLETIZING EPAL (80X120 CM)

PIZZA BASES PER PACKAGE	1
PIZZA BASES PER CARTON	16
CARTONS PER LAYER	4
TOTAL LAYERS	7
CARTONS PER PALLET	28
CARTON SIZE (W x D x H)	61 x 41 x 27 cm
CARTON GROSS WEIGHT	13,30 kg
PALLET HEIGHT	204 cm
PALLET WEIGHT	398 kg
<b>TOTAL PIZZA BASES PER PALLET</b>	<b>448</b>

\* approximate value

### PALLETIZING GMA (100X120 CM)

PIZZA BASES PER PACKAGE	1
PIZZA BASES PER CARTON	16
CARTONS PER LAYER	5
TOTAL LAYERS	7
CARTONS PER PALLET	35
CARTON SIZE (W x D x H)	61 x 41 x 27 cm
CARTON GROSS WEIGHT	13,30 kg
PALLET HEIGHT*	204 cm
PALLET WEIGHT*	491 kg
<b>TOTAL PIZZA BASES PER PALLET</b>	<b>560</b>

\* 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](mailto:info@studiofoodconsulting.it)  
Web: [www.studiofoodconsulting.it](http://www.studiofoodconsulting.it)