



## Technical Data Sheet

QUALITY SYSTEM

MOD. 11.135  
Rev.01  
del 25/10/2024

<b>PRODUCT CODE</b>	2105327_Pinsa 230gx20 frozen bulk	
<b>PRODUCT TYPE</b>	Pinsa, pizza base	
<b>SALES DENOMINATION</b>	PRECOOKED BAKERY PRODUCT WITH 3.6% EXTRA VIRGIN OLIVE OIL	
<b>BRAND</b>	-	
<b>NET WEIGHT</b>	4,6 kg	Pieces per package: 20
<b>EAN CODE</b>	-	
<b>INGREDIENTS</b>	Sourdough starter 47% (plain soft wheat flour, water, yeast); plain soft wheat flour; water; extra virgin olive oil 3.6%; salt; rice flour; brewer's yeast; malted soft wheat flour.	
<b>ALLERGEN DECLARATION Annex II EU Reg. 1169/2011</b>	Contains: WHEAT	May contain: SOY and MUSTARD
<b>ITEM DIMENSIONS</b>	28 x 18cm ± 2cm	
<b>PRIMARY PACKAGING</b>		
<b>Pieces per pack</b>	20	
<b>Packaging material</b>	bulk bag	
<b>Primary Packaging</b>	Package: 7 (plastic)	
<b>Packaging sizes</b>	-	
<b>PACKAGING METHODS</b>	Bulk packaging	
<b>BATCH INDICATION and BBD</b>	BATCH: Lxyyzk (where L: batch x: no. day yy: no. week z: last digit year k: production line) BBD:dd/mm/yyyy	
<b>PRODUCT SHELF LIFE</b>	365dd	
<b>STORAGE METHODS</b>	Store in a freezer at -18°C. Once the product is defrosted, it must not be frozen again. Once the product is defrosted, store in a refrigerator at +4°C/+8°C and consume within two days To be consumed Best before: see date printed on package.	
<b>PREPARATION METHODS</b>	Fill as desired and bake strictly on a wire rack, in a ventilated oven if possible, for about 5 minutes at a temperature of about +220°C. Cooking on a grill ensures even air circulation, which is necessary for the crispy and fragrant end result typical of our products. Baking is complete when the edge is crispy to the touch.To be consumed after cooking.	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	APPEARANCE: Typical of a well-leavened and highly moisturised product with irregular alveolation. Absence of burn marks on the entire surface. Irregularities are due to manual processing. Absence of foreign bodies. COLOUR: Golden product, no obvious burn marks or abnormal colouring. ODOUR: Typical of a fresh, naturally leavened product, no abnormal or unpleasant odours: raw, rancid, stale, mouldy or other. CONSISTENCY: Soft on the inside and crispy on the outside, similar to a lightly toasted bread. Absence of excessively moist, soft or stodgy parts.	



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<b>NUTRITIONAL STATEMENT</b> (Average values per 100g of product)	Energy kJ /kcal	1179 kJ / 279 kcal
	Fats	4,3 g
	of which saturated fatty acids	0,9 g
	Carbohydrates	50 g
	of which sugars	1,2 g
	Fibre	1,5 g
	Proteins	9,0 g
	Salt	1,4 g
<b>PRODUCT CONTROLS</b>	As per HACCP Plan/ FSP	
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	Total mesophilic bacterial count	≤100.000 ufc/g
	Enterobacteria	≤100 ufc/g
	E. coli	<10 ufc/g
	Moulds	≤5.000 ufc/g
	Yeasts	≤1.000 ufc/g
	Salmonella spp.	absent in 25 g
	Listeria spp.	absent in 25 g
	Coag+ staphylococci	<100 ufc/g
<b>CHEMICAL CHARACTERISTICS</b> As per EU Reg 2023/915 as amended	Aflatoxin B1:	≤2 µg/kg
	Sum of aflatoxins B1, B2, G1, G2:	≤4 µg/kg
	Ochratoxin A:	≤3 µg/kg
	Deoxynivalenol:	≤400 µg/kg
	Zearalenone:	≤50 µg/kg
	Lead:	≤0,2 µg/kg
	Cadmium:	≤0,1 µg/kg
<b>LOGISTICS INFORMATION</b>	Packaging per box:	20
	Gross weight per box:	4,9 kg
	Box size:	20x30x40cm
	No. of boxes/layer:	8
	No. of layers/pallets	10
	No. of boxes/pallets	80
<b>REVIEW</b>	Rev. 0 of 2025 12 15	