

Trade Name	Selling Name	Code EAN	PRODUCT CODE
PIZZA MARGHERITA ø 29 cm	Frozen baked product stuffed with mozzarella and tomato's pulp		140005

Category - Product Class	Frozen Baked Product
Description of the product	Baked Product, stuffed, entirely handmade, by using traditional method and frozen after cooking.

Shelf life	18 months (best before)
Storage Temperature	Store the product at a temperature not exceeding -18 °C.
Transport Temperature	≤ -18°C
Method of preparation	Defrost the product for 20-30 minutes and cook into the oven at 200° C for 7 minutes.
Warnings	Once defrosted it, store at + 4 ° C and use within 48 hours.

Ingredients	Soft WHEAT* 00 flour, mozzarella (23,3%) (MILK* , salt, lactic ferments, microbial rennet), tomato's pulp (23,3%) (long tomatoes, tomatoes juice, acidity regulator: citric acid E330), water, sunflower oil, MILK* , potatoes flakes (potatoes, emulsifier: E471), salt, brewer's yeast, malted WHEAT* flour, oregano, pepper. It may contain EGGS* , FISH* , SOY* , CASHEW NUTS* , CELERY* , MUSTARD* . (*) Substances that can cause allergies or intolerances in accordance with the EU Reg. 1169/2011
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Nutritional declaration			Microbiological characteristics		Chemical-physical characteristics		Main production process phases
AVERAGE VALUE % PER 100g			Microorganism	Limit CFU/g	Parameter	Reference legislation	The product is cooked in the oven for 2-3 minutes at 400/450°C. The finished product is subjected to rapid chilling at T <-20°C in 30/40'. The frozen product is subjected to a metal detector control.
ENERGY	KJ	900	Total aerobic mesophilic plate count	≤10 ⁶	Lead, Cadmium and Mercury	Reg. EU 915/2023	
	Kcal	214	Enterobacteriaceae	<10 ⁴	Mycotoxins	Reg. EU 915/2023	
FATS	7.0		Escherichia coli	<10 ²	Pesticides	Reg. EC 396/2005	
			Sulphite reducing anaerobes	≤10 ²			
Of which SATURATED FATTY ACID	3.8		Coagulase- positive Staphylococci	<10 ³	Acrylamide	Reg. EU 2017/2158	
CARBOHYDRATES	26.0		Bacillus cereus presumed	≤10 ³			
Of which SUGAR	2.2		Yeasts and moulds	≤10 ⁴			
FIBRE	1.4		Listeria monocytogenes	Absent in 25 g			
PROTEIN	11.0		Salmonella spp.	Absent in 25 g			
SALT	1.5						

Sensorial characteristics	Appearance / shape / color: typical of pizza, round shaped, stuffed. Odor / aroma: typical of the individual components Consistency / structure: soft dough with a crispy edge, not dry, not rubbery.
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Food safety specifications	The product complies with the food safety and process hygiene criteria established by EC Reg. 1441/2007 and 2073/2005. The product complies with the provisions of current legislation Reg. EU 915/2023, Reg. EC 396/2005 and subsequent amendments. The company also complies with the provisions of Reg. 178/2002 on food traceability and the EU Regulation 1169/2011 on labelling. The product does not contain GMOs, it is not produced from GMOs and does not contain ingredients produced from GMOs as defined by the EC Regulations 1829/2003 and 1830/2003. The company, in order to comply with the provisions of its corporate self-control plan, makes use of the Studio Summit Srl Analysis Laboratory, regularly included in the Official List of the laboratories of the Campania Region with DGRC 346/07, Accredia N. 1013.
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Weights	<ul style="list-style-type: none"> Net weight of each product: 400 g Net weight carton: 5200 g e Carton gross weight: 5716 g Weight ingredient source – Dough: 230 g Weight ingredient source – Mozzarella: 100 g Weight ingredient source – Tomato's pulp: 100 g Dimensions: Ø 28/29cm
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Packaging	The primary and secondary packaging used complies with the mandatory national and European regulations and the company is willing to send evidence of purpose certifications issued by suppliers <ul style="list-style-type: none"> n. 13 pieces of 400 g each x carton n. 13 cartons per row n. 6 rows per pallet n. 78 cartons per pallet Carton size : 30,3cmx30,3cmx24cm Carton weight: 438 g Film weight (6 g x 13 pieces): 78 g Pallet height: 196,8 cm
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Production process	The production has traditional character and consists of the following stages: dough preparation, portioning, leavening, moulding, stuffing, cooking and freezing.
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