


# DATA SHEET

<b>LAST UPDATE</b>	14/10/2021
<b>TRADING NAME</b>	Base Pizza Gold Plus (33 cm)
<b>SALES DESCRIPTION</b>	OVEN-BAKED PRODUCT WITH LONG NATURAL LEAVENING. Pre-baked pizza base. Packaged in a protective atmosphere.
<b>PRODUCT DESCRIPTION</b>	<p>For those who want a thin pizza with a well-defined crust.</p> <p>Long leavening with sourdough and a mix of flours that make the pizza fragrant on the outside and soft on the inside.</p> <p>Furthermore, microfiltered and purified sea water is used, which guarantees an additional supply of mineral salts.</p>
<b>PRODUCT IMAGE</b>	

<b>NET WEIGHT</b>	795 g e (3 x 265 g)
<b>SIZE</b>	33 cm
<b>SHELF LIFE</b>	BEST BEFORE: 60 days from production date
<b>STORING CONDITIONS</b>	Store in the fridge at +4°/+6°C. Do not pierce the packaging. Once opened, keep refrigerated and consume shortly after opening.
<b>PACKAGING</b>	Every carton contains 6 envelops with 3 pizza bases each. 18 pizza bases per carton.
<b>INSTRUCTIONS FOR USE</b>	<p><b>COOKING IN VENTILATED OVEN:</b></p> <p>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.</p> <p><b>COOKING IN REFRACTORY OVEN (suggested):</b></p> <p>Pre-heat the oven to 350°C. Top as you like. Bake for 3/4 minutes. Do not bake on the oven tray.</p>
<b>ALLERGENS</b>	Contains <b>rye</b> , <b>soya</b> , <b>gluten</b> . The ingredients in bold may cause allergies or intolerances. May contain: <b>mustard</b> .

## ORGANOLEPTIC PROPERTIES

<b>COLOUR</b>	Typical colour of pre-cooked product
<b>CONSISTENCY</b>	Characteristic of pizza base product: soft when uncooked, crispy and crumbly after cooking.
<b>TASTE</b>	Spongy dough and soft to the touch.

<b>INGREDIENTS</b>	<b>Wheat</b> flour, sourdough starter 28,6% ( <b>wheat</b> flour, water, brewer's yeast), water, sunflower oil, rice flour, microfiltered sea water 2,2%, <b>soya</b> flour, salt, semi-processed bread mix (powdered <b>wheat</b> sourdough starter, type "0" common <b>wheat</b> flour, powdered yeast, dried <b>rye</b> sourdough), brewer's yeast, preservatives: calcium propionate, potassium sorbate; malted <b>wheat</b> flour.
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## NUTRITION INFORMATION

Average values per 100g of product

<b>Energy</b>	1162 / 275 kJ / kcal
<b>Fat</b>	3,3 g
<b>of which saturates</b>	0,3 g
<b>Carbohydrates</b>	50,9 g
<b>of which sugars</b>	1,9 g
<b>Fiber</b>	2,2 g
<b>Protein</b>	9,2 g
<b>Salt</b>	1,55 g