

		TECHNICAL SHEET					
TRADE NAME		PIZZA BASE W/TOMATO			FINISHED PRODUCT WEIGHT		230 g
CODE		0100VLP	DIMENSION		25 ± 1cm		
PRODUCT CATEGORY		FROZEN BAKERY PRODUCT TO BE COOK BEFORE EATING					
INGREDIENTS		Wheat flour, water, tomato purée 23%, salt, sunflower seed oil, yeast, malted wheat flour, sugar, oregano, black pepper.					
ALLERGENS		Wheat. May contain fish, mustard, soy and milk.					
PROCESSING		Leavening with natural yeast, baking of pizza base, freezing and conservation at -18°C.					
PRIMARY PACKAGING		POPE film					
BATCH CODE		Codification: L.shift (1-2-3).line (A-B).ddd (0-366).yy (00-99) ex.L1.A.168.11					
STORAGE LIFE		12 months at -18°C. Once defrosted the product cannot be refrozen and must be kept refrigerated for 24h.					
COOKING INSTRUCTIONS		Leave to defrost at room temperature for about 10 min. Cook in a hot oven at 200-220°C for about 4-6 minutes. These cooking instructions are purely guideline and may vary depending on the type of oven used.					
TRANSPORT		Must be transported in vehicles guaranteeing a product temperature of -18°C (with upward fluctuations not exceeding 3°C; max=-15°C) throughout transportation. Vehicles must be compliant with the Agreement on the International Carriage of Perishable Foodstuffs (ATP) and the provisions of Italian Ministerial Decree of 28/02/84 and subsequent legislation.					
CHEMICAL-PHYSICAL CHARACTERISTICS*		Total Coliforms		< 500		ufc/g	
		Escherichia coli		< 10		ufc/g	
		Stafilococcus aureus		< 100		ufc/g	
		PARAMETERS	TARGET		TOLERANCE		
		Salmonella spp	Absent in 25 g		Absent in 25 g		
		Listeria monocytogenes	Absent in 25 g		100 ufc/g		
CHEMICAL-PHYSICAL CHARACTERISTICS*		Energy (kJ/100g)		851 (kcal/100g)		201	
		Fats		2,5		g/100g	
		of which	saturates	0,3		g/100g	
		Carbohydrates		38		g/100g	
		of which	sugars	1,7		g/100g	
		Fibre		2		g/100g	
		Protein		5,7		g/100g	
pH	4,5 - 5,5	aw	0,8 - 1,0	Salt	1	g/100g	
* Calculated values.							
Prepared by Quality Assurance							
Rev. No.		Date		Object of modification			
3		01/10/2020		Updated documentation			
4		04/01/2022		Updated allergens with mustard			
5		30/04/2024		General review			