

PIZZA CRUST GLUTEN FREE AND LACTOSE FREE LA GOURMET 190 g

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“PIZZA CRUST LA GOURMET ” – bakery product, Gluten free, Lactose free precooked and frozen.

Transport and Storage

Storage time - Shelf-life: 15 months from date of manufacture
Transport and storage: a temperature <-18 ° C

Packaging

shrink film and box - Materials Suitable for contact with food under Reg. EC 1935/2004 and reg. EC 10/2011 and subs. mod. and integr.

Labeling

Batch Number

Ingredients

Ingredients: water, deglutinated wheat starch, corn starch, sugar, extra virgin olive oil olive, salt, brewer's yeast, psyllium seed fibers, chicory fibers (inulin), thickeners (guar gum, hydroxypropylmethylcellulose), corn flour, rice flour, anti-caking agent: calcium carbonate, maltodextrin. May contain traces of eggs, soy, nuts .

How to Use

For a good cooking we recommended to defrost the product at least 20 minutes before baking it and then you can cook it in preheated oven at 220°C for 8-9 minutes. For a crisper cooking we recommend placing the product directly on the oven rack or increase the cooking time in the oven.

Commodity parameters		val	NOTE
Strange odor		absent	
Colourings		assenti - absent	
Flavourings		assenti – absent	
Format		round	
Weight		190 g	

Chemical-physical parameters		mg/kg	< 20
Gluten			
Lactose		%	<0.01

Nutrition Facts – Medium Values per 100 g			
Energy value		kJ	964
		kcal	224
Total fat		g/100 g	0.7
Saturated fat		g/100 g	0.3
Carbohydrates		g/100 g	49.3
Sugars		g/100 g	3.6
Dietary fiber		g/100 g	5.8
Proteins		g/100 g	2.3
Salt		g/100 g	1.1

Microbiological parameters		ufc/g	< 10000
Microorganism a 30°C		Ufc/g	< 100
Enterobacteria		ufc/g	< 10
Escherichia Coli		ufc/g	< 10
Stafilococcus coag. + (Aureus e altre specie)		ufc/g	< 1000
Yeast and mold		Absence/	Absent in 25 g.
Salmonella spp		Presence	Absent in 25 g.
Listeria Monocytogenes			

Allergens	Presence in the product			
	Ingredient		Cross Contamination	
	YES	NO	YES	NO
Grains containing gluten (wheat, barley, rye, oats, spelled, kamut or their hybridised strains)		X		X
Crustaceans		X		X
Egg		X	X	
Fish		X		X
Peanuts		X		X
Soy		X	X	
Milk (excluding lactose)		x		X
Nuts & Products: Almond (Amygdalus communis), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan [Carya illinoensis (Wangenh) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), Queensland nuts (Macadamia ternifolia)		X	X	
Celery		X		X
Mustard		X		X
Sesam seeds		X		X
sulfur dioxide and sulphites at concentrations of more than 10 mg / kg or mg / l expressed as SO2		X		X
Lupine		X		X
Molluscs		X		X