

Product Data sheet (pizza dough 250 g)

Product code	P02250EF						
Brand	MARGHERITA						
Trading name	Premium frozen dough 250 g with sourdough						
Legal or sales name	Premium frozen dough 250 g with sourdough						
Product description	Premium Frozen pizza base dough with type "00" grain flour with sourdough starter						
Format/size	Bulk product, 60 pieces in plastic bag Weight single pcs	250 g (min 241 g)					
Intended use	Product intended for commercial catering. Su entire population. Not suitable for those who						
Claims	With fresh sourdough starter						
Ingredients	Soft wheat flour type "00", water, sourdough shigh oleic sunflower seed oil, extra virgin olive (barley malt, water), soft wheat malt flour, enzy	oil, salt, Brewer's Yeast, malt extract					
Allergens	In accordance with Annex I of EU Reg. 1169/2011 contains: gluten may contain: sesame, milk, mustard, lupine and soybeans The allergens reported in this sheet are the result of the risk analysis carried out by the						
	manufacturer during all stages of the process.						
Origin of raw materials	The production of soft wheat flour is carried out in Italy using soft wheat from: EU countries (Italy, France, Austria).						
Product characteristics	Raw dough ball not leavened, to be defrosted,rise, roll out, fill and cook	Length cm Widthcm Thickness cm Diameter (cm)					



			40.5					
Chemical- physical Specifications	residual humidity water activity pH Acrylamide (µg/k		42,5 0,97± 4,9	0,01				
Microbiological specifications	Total bacteria load ufc/g Listeria m. ufc/25g E. Coli cfu/g Staphylococci coag.pos.spp. Moulds ufc/g		a <	bsent :10 (ma :100 (m	max 10,000) x 100) naximum 100 nax 1000)			
	Portion g							
Nutrition declaration (Average nutritional values per 100g of product)	Value Energy Kcal Fat g Carbohydrates g Fibra g Salt g	/100g 238 3,4 46 0,9 1,6	/port.	Ü	Value Energy Kj saturated far sugars g Proteins g	tty acids g	/100g 996 0,6 0,2 8,8	/port.
Flow Chart process	Dough - formation - blast chilling - controlled temperature packaging — storage (-18°C)							
	Expiry/Shelf life				12 months			
	Residual post-de	livery shelf l	life		8 months			
Storage	Preservation			Storage Store at -18°C (see data reported in packaging)				
	Label shelf life fo	rmat			dd/mm/yyyy			
	Secondary shelf	life						
Instructions for use	PREPARATION METHOD In the refrigerator: place the balls in a box, cover with a lid or another box and place in the fridge at 0/+4° for 24/48/72 hours. Room temperature: place the balls in a box, cover with a lid or another box and defrost at room temperature environment for 10 hours.							
Primary packaging type	In high-density polyethylene bag			pieces jing we ng cod	per pack ight (tare)	250 g 60 55 LDPE-4	4	



Palletization	box	Type Corrugated Net carton weight No. of packs per carton Packaging weight (tare) g Recycling code GTIN LUxWxHA mm No. of pieces per carton	Corrugated cardboard 15 kg 1 560 PAP-20 58002213016158 390x390x190					
	pallet	pallet type N° Ct/Layer x n layers CT Total 1920 Pallet net weight Pallet height	EUREPAL 6x9 54 3240 810 kg 186 cm					
Declaration Compliance contaminants	The product complies with current legislation regarding contaminants such as mycotoxins, heavy metals and other chemical contaminants (EU Reg. 2023/915) and pesticide residues (EU Reg. 396/2005); the product is made without the use of nanotechnologies / nano ingredients and in the absence of treatment with ionizing radiation.							
non-GMO	The product does not contain and does not derive from Genetically Modified Organisms.							
MOCA	The packaging in contact with the finished product complies with food suitability requirements and all relevant legislative provisions: EC Regulation 1895/2005, EC Regulation 2023/2006, EC Regulation 1935/2004, EU Regulation 10/2011 esm, EU Regulation 752/2017 MES.							

Emilia Farine, Roosikrantsi 11, 10119 Tallinn, Estonia, www.margherita.online, email: post@margherita.online instagram: margherita.online

production: Italy storage: Italy, Norway