

## Product Data sheet (pinsa 210 g, 29x19 cm)

Product code	P08PR210EF					
Brand	MARGHERITA		The state of the s			
Trading name	Premium frozen pre pinsa 210	e-coocked				
Legal or sales name	Premium frozen pin	nsa 210				
Product description	White Pinsa Base, 2 pre-cooked and de					
Format/size	Packaged loose	Weight single pcs	210 g (min 201 g)			
Intended use	Product for catering services. Suitable for consumption by the general population.  Not suitable for gluten-intolerant consumers.					
Claims	Product obtained from natural yeast (sourdough starter) and pre-dough (biga), leavened 48 hours before final processing   Hand rolled   Highly hydrated dough (over 90% water in proportion to flour)					
Ingredients	Soft wheat flour, water, extra virgin olive oil, sourdough starter (soft wheat flour, water) brewer's yeast, soy flour, sea salt, malt extract (barley malt, water), soft wheat malt flourice flour.					
Allergens	contains: gluten an	Annex I of EU Reg. 1169/20 d soybeans ne, milk, mustard, lupin	)]]			
	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	A fluffy focaccia wit edges, crispy on the with large cell struc soft on the inside.	e outside,	Length (cm) 29±1 Width (cm) 19±1 Thickness (cm) 3±0,5			



Chemical- physical Specifications	residual humidity water activity pH Acrylamide (µg/Kg)		39 0,96± 0,01 5,35 33				
Microbiological specifications	Total bacteria load ufc/g Listeria m. ufc/25g E. Coli cfu/g Staphylococci coag.pos.spp Moulds ufc/g		<1000 (max 10,000) absent <10 (max 100) <100 (maximum 1000) <100 (max 1000)				
	Portion g						
Nutrition declaration (Average nutritional values per 100g of product)	Value Energy Kcal Fat g Carbohydrates g Fibra g Salt g	/100g 245 3,6 41,4 4,9 1,2	/port.	Value Energy Kj saturated fa sugars g Proteins g	tty acids g	/100g 1036 0,7 3,9 9,4	/port.
Flow Chart process	prekneading — rising — kneading — rest — in-line stretching — forming — topping — cooking — deep freezing — temperature controlled packaging (CCP metal detector) — storage (-18 °C)						
Storage	Expiry/Shelf life Residual post-del Preservation  Label shelf life for Secondary shelf li	rmat	life	24 months  18 months  Storage Store at reported in pack  dd/mm/yyyy  The product car up to 24 hours k	kaging) n be store	ed in the	refrigerato
Instructions for use	PREPARATION METHOD defrost the product at room temperature. For a white Pinsa, season with coarse salt and extra virgin olive oil before cooking; for a Pinsa with toppings, season as desired with tomato, mozzarella, basil (or whatever you prefer) and a pinch of salt. Cooking: in a CONVECTION OVEN: pre-heat to 220°C, then cook for 4-5 mins. In a STATIC OVEN: pre-heat to 280°C, then cook for 4-5 mins. In any case, we recommend checking the desired cooking according to the type of oven used.						
Primary packaging type	Packaged loose ii food-grade plasti (HDPE-2)		No. of pieces per pack Packaging weight (tare) Recycling code HI		210 g 12 50 HDPE-2		



	box	Type Corrugated Net carton weight No. of packs per carton CT weight (tare) g Recycling code LUxWxHA mm	Corrugated cardboard 2,52 kg 1 260 PAP-20 390x290x220				
Palletization		No. of pieces per carton	12				
	pallet	pallet type N° Ct/Layer x n layers CT Total No. of pcs per plt Pallet piece net weight Kg Pallet height	EUREPAL 8x8 64 768 161,28 kg 191 cm				
Declaration Compliance contaminants	The product is compliant with the current standard regulating contaminants such as mycotoxins, heavy metals, and other chemical contaminants (Reg. 2023/915) and pesticides residue (EU Reg. 396/2005); the product was made without using nanotechnology / nanoingredients, and without ionizing radiation treatment.						
non-GMO	The product does not contain and is not obtained from Genetically Modified Organisms						
MOCA	Any packaging that comes into contact with the finished product complies with food-grade requirements and all relevant legislative provisions: EC Regulation no. 1895/2005, EC Regulation no. 2023/2006, EC Regulation no. 1935/2004, EU Regulation 10/2011 as amended, EU Regulation 752/2017 as amended.						

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production: Italy storage: Italy, Norway