

	<p align="center">PRODUCT SPECIFICATIONS</p> <p align="center">FROZEN GLUTEN FREE/LACTOSE FREE PIZZA BASE 30 cm</p>	<p>Cod: PF03SMTD30</p> <p>Rev. 08 Date: 23/01/2024</p>
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<u>PRODUCT NAME</u>	
Frozen Gluten free and naturally lactose free crust pizza. Precooked product. Pizzami. 240 g +/- 4%, 30 cm +/- 1 cm	
Custom code:	19059080
EAN 13:	8056479810468

<u>MANUFACTURER INFORMATION</u>	
Company name:	Galati S.r.l.,
Registered office address:	A. Cerati 6/A, 43126 Parma
Address production site:	Pizzami, via A. Cerati 6/A, 43126 Parma
Certifications:	BRCGS, IFS, ORGANIC

<u>CHARACTERISTICS OF THE PRODUCT</u>	
<u>Mandatory information on the label:</u>	Frozen. Eat after cooking. Never re-freeze product after defrosting
<u>Ingredients:</u>	Rice starch, corn starch, water, sea water, potato starch, rice flour, sunflower oil, extra virgin olive oil, legume flour (peas), vegetable fiber (potato, rice, psyllium, flax, lemon, pea), sugar, millet flour, whole flaxseed meal, salt, fresh brewer's yeast, natural flavours. Thickener: hydroxypropyl methylcellulose. Raising agents: Gluconodeltalactone, sodium hydrogen carbonate.
<u>Shelf life:</u>	18 months
<u>storage temperature:</u>	-18°
<u>Appearance:</u>	The product shows appearance and colour typical as pre-cooked pizza crust
<u>Sizes:</u>	30 cm
<u>Weight per unit</u>	240 g
<u>Gross unit weight</u>	266 g
<u>Primary packaging</u>	Aluminium baking Tray and food plastic flow pack, with label in Italian, with label in Italian, English, Danish and German
<u>Secondary packaging:</u>	Cardboard
<u>Sizes Secondary packaging:</u>	325x325x215 mm
<u>Carton net weight</u>	3360 g



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<u>COOKING INSTRUCTIONS</u>
<p>Defrost for about 10 minutes, extract pizza crust, fill as desired and bake in preheated oven at 230° C for about 5-7 minutes.</p> <p>In professional pizza ovens: Defrost form about 10 minutes, remove from the package, fill to taste and bake in a preheated oven at 320 ° C for about 3 minutes</p>

<u>PALLETIZATION</u> : 80 x 120 cm	
Pieces for cardboard	14
Cardboards by layer	12
Layers for pallet	5

<u>DECLARATION VALUE</u>	
	For 100 g
Energy	292 kcal/1232 kJ
Fat	5,4 g
of which saturated fatty acids	0,7 g
Carbohydrates	56 g
of which sugars	0,9 g
Fiber	3 g
Protein	3,1 g
Salt	1,50 g

MICROBIOLOGICAL VALUES	
PARAMETER	VALUE UFC/GR
TBC	500.000
E.Coli	<10
Sulphite reducing clostridia	<10
Staphylococcus aureus	<10
Presumptive Bacillus cereus	<100
Salmonella ssp	Absent in 25 gr
Listeria M.	Absent in 25 gr

<u>DECLARATION OGM</u>
<p>Pizzami declares that all products:</p> <ol style="list-style-type: none"> are not produced from genetically modified organisms Not have been used genetically modified organisms during the manufacturing process. In view of the above and the composition, the product is not to be labeled GMO according to EC regulations 1829/2003 and 1830/2003

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<u>ALLERGENS</u>							
	Present like ingredient		Present in the plant		Cross contamination		Allergens present in: (Write the ingredient)
	YES	NO	YES	NO	YES	NO	
Cereals contenents gluten and derivated products		x		x		x	
Shellfih and derivated products		x		x		x	
Eggs and derivated products		x		x		x	
Fish and derivated products		x		x		x	
Peanuts and derivated products		x		x		x	
Soya and derivated products		x		x		x	
Milk proteins and derivated		x	x			x	
Nuts and derived products		x		x		x	
Celery and derived protuct		x		x		x	
Mustard and derivated product		x		x		x	
Sesame and derivated product		x		x		x	
sulfur dioxide and sulphites		x	x			x	
Molluscs and products based on molluscs		x		x		x	
Lupine and derivated product		x		x		x	

SUITABLE FOR	YES	NO
Vegetarian	X	
Vegan	X	
Lactose intollerant	X	
Celiacs	X	