

<b>TECHNICAL CARD OVFM01_ PIZZELLA 4 CHEESE 235g</b>		<b>Rev. 00_19</b>
<b>Item Code</b>	OVFM01	
<b>EAN Code – Carton box 12 pieces</b>	8033355521526	
<b>EAN Code – package 2 pieces</b>	8033355521519	
<b>Product Name</b>	Pizzella 4 Cheese 235g 13x25cm * Bakery product	
<b>Product Description</b>	Frozen plain pizza oval shaped 200g 13x25cm Irregular shape typical of handmade product, garnished with tomato pulp and mozzarella cheese	
	Italian artisan product baked on stone	
<b>Dough Ingredients (65%)</b>	<b>WHEAT</b> flour type 0	
	Water	
	Sunflower oil	
	Alimentary salt	
	Yeast	
	Malted toasted cereals	
	<b>WHEAT</b> germ	
<b>Topping Ingredients (35%)</b>	Tomato pulp 13%, edelpilz blue cheese 12% (cow's <b>MILK</b> , salt, lactobacillus, microbial rennet, selected blue mold), Mozzarella cheese 6% ( <b>MILK</b> , salt, rennet, lactobacillus), "provola" smoked cheese 6% (pasteurized cow's <b>MILK</b> , salt, rennet, lactobacillus), spicy provolone cheese 3% (cow's <b>MILK</b> , salt, lamb or goat rennet, preservative E239 ), salt, extra virgin olive oil.	
<b>Allergen Information</b>		Contains <b>gluten, lactose</b>
<b>Organoleptic features</b>	Appearance	Typical of handmade product: pizza base irregular oval shaped, garnished on top
	Color	Typical of precooked food: ivory with a red layer of tomato, white and ivory cheese
		After cooking pizza base with gilded border
	Odor/taste	Typical of pizza: soft, slender before cooking
		After baking smell and taste of pizza bread, tomato and cheese
	Consistency	Rigid when frozen Hard and compact when defrosted
<b>Commodity class</b>		Bakery product to consume after baking
<b>Chemical /physical /microbiological feature</b>		Please refer to the microbiological analysis. Samples taken according to siocamp 025 Rev 1 2003 Ed.1 and siocamp 026 Rev 1 2003 Ed. 1 Laboratory analysis included in the list of regional laboratories performing analysis in self-control procedures for food industries.
<b>Wrapping</b>		Soft pack created by polyolefin shrink film. Suitable for contact with food products in accordance with the directives of the DM 1973 EEC and subsequent updates
<b>Indicative net weight per piece</b>		225/235g Note indicative weight product: the product is made from a dough ball, that is subjected to a weight loss during the rising and precooking phase, on which is added the toppings

<b>Packing</b>	Nr. 2 pcs
<b>Box</b>	Carton box KBMFMK Pizzella branded
<b>Packing per carton</b>	N.6 packages of 2 pieces – Total N. 12 Pizzella per carton
<b>Carton box size</b>	mm 280x180x250h
<b>Net Weight carton box</b>	2820g (12x235g)
<b>Gross Weight carton box</b>	3080g
<b>N. of carton per pallet</b>	112
<b>Block &amp; Tier</b>	16x 7+ (16 box on the base risen in tier by 7)
<b>N. of unit per pallet</b>	1344
<b>Preparation/Baking</b>	To cook into the Pizzella oven at the pre-set temperature of 300°C for maximum 3/4 minutes, turning the product of 180° once half-baked

<b>Preservation</b>	In deep freeze at -18°C	
<b>Transport</b>	Frozen carrier – Transport Temperature -18°C	
<b>Shelf Life</b>	12 months from production date	
<b>Produced Made and Packaged by</b>	Rined s.r.l.	
	Via Luigi Einaudi 15 - 31030 Dosson di Casier (TV)	
<b>Health Authorization n.</b>	TV4610/2003	
<b>Additional Information</b>	<b>Labeling</b>	In compliance with Legislative Decree n° 109 of 27/01/1992 and subsequent updates In compliance with UE Regulation 1169/2011
	<b>Packaging</b>	In compliance with Legislative Decree n° 109 del 27/01/1992 and subsequent updates and comply with specification by Legislative Decree 110 del 27/01/1992 In compliance with DM 1973 CEE and subsequent updates
	<b>Ingredients</b>	In compliance with Legislative Decree n° 109 del 27/01/1992 and subsequent updates In compliance with UE Regulation 1169/2011
	<b>Packing</b>	In compliance with CE Regulation n° 852/2004
	<b>Allergen information</b>	In compliance with European Directive 2003/89/CE and Legislative Decree n° 114 del 08/02/2006 In compliance with UE Regulation 1169/2011
	<b>OGM Free</b>	The ingredients used are OGM free

<b>Nutrition facts for 100g</b>		<b>Notes</b>
<b>Energy value (Kjoule)</b>	<b>982</b>	<b>The entire production line requires that the operation of dough handling and topping are performed manually by operators, therefore changes in shape, size and distribution of the ingredients are due to the craftsmanship and manual operations</b>
<b>Energy value (Kcal)</b>	<b>233</b>	
<b>Fat (g)</b>	<b>6,8</b>	
<b>Saturated fats (g)</b>	<b>4,4</b>	
<b>Carbohydrates (g)</b>	<b>31</b>	
<b>Sugars (g)</b>	<b>6</b>	
<b>Fiber (g)</b>	<b>2</b>	
<b>Protein (g)</b>	<b>11</b>	
<b>Salt (g)</b>	<b>1,5</b>	