





TECHNICAL CARD OVVE01_ PIZZELLA STEAMED VEGETABLES 230g

Rev. 06_16

Item Code		OVVE01		
EAN Code - Carton box 12 pieces		8033355521427		
EAN Code – package 2 pieces		8033355521410		
Product Name		Bakery product		
		Pizzella steamed vegetables 230g 13x25cm		
Product Description		Frozen pizza oval shaped 230g 13x25cm Irregular shape typical of handmade product, garnished with tomato pulp, mozzarella cheese and steamed vegetables (aubergines, courgettes, peppers)		
		Italian artisan product baked on stone		
		WHEAT flour type 0		
Dough Ingredients (60%)		Water		
		Sunflower oil		
		Alimentary salt		
		Yeast		
		Malted toasted cereals		
		WHEAT germ		
Topping Ingredients (40%)		Tomato pulp 10%, Mozzarella cheese (MILK salt, rennet, lactobacillus) 15%, aubergine 6%, courgette 6%, pepper 3%, extravirgin olive oil, salt, olive oil.		
Allergen Information		Contains gluten, lactose		
Organoleptic features	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 mozzarella cheese, green vegetables		
		After cooking pizza base with gilded border		
	Odor/taste	Typical of pizza: soft, slender before cooking		
		After baking smell and taste of pizza bread and vegetables		
	Consistency	Rigid when frozen Hard and compact when defrosted		
Commodity class		Bakery product to consume after baking		
Chemical /physical /microbiological feature		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.		
Wrapping		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		
Indicative net weight per piece		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 are added the toppings manually.		







Packing		Nr. 2 pcs			
Вох		Carton box KBMFMK Pizzella branded			
Packing per carton		N.6 packages o	f 2 pieces – Total N. 12 Pizzella per carton		
Carton box size		mm 280x180x250h			
Net Weight		2760g			
Gross Weight		3030g			
N. of carton per pallet		112			
Block & Tier		16x 7+ (16 box on the base risen in tier by 7)			
N. of unit per pallet		1344			
Preparation/Baking			To cook in the Pizzella oven at the pre-set temperature of 300°C for maximum 3/4 minutes, turning the product of 180° once half-baked		
Preservation			In deep freeze at -18°C		
Transport			Frozen carrier – Transport Temperature -18°C		
Shelf Life		12 months from production date			
Produced Made and Packaged by		Rined s.r.l.			
		Via Luigi Einaudi 15 - 31030 Dosson di Casier (TV)			
Health Authorization n.			TV4610/2003		
Additional Information	Labeling		In compliance with Legislative Decree n° 109 of 27/01/1992 and subsequent updates In compliance with UE Regulation 1169/2011		
	Packaging		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		
	Ingredients		In compliance with Legislative Decree n° 109 del 27/01/1992 and subsequent updates In compliance with UE Regulation 1169/2011		
	Packing		In compliance with CE Regulation n° 852/2004		
	Allergen information OGM Free		In compliance with European Directive 2003/89/CE and Legislative Decree n° 114 del 08/02/2006 In compliance with UE Regulation 1169/2011 The ingredients used are OGM free		
			The ingredients		
Nutriction facts for 100g			Notes		
	Energy value (Kjoule) 833				
. , ,	Energy value (Kcal) 198				
Fat (g) 5,6		5,6		The entire production line requires that the	
Saturated fats (g) 2,5			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		
Carbohydrates (g) 27		27			
Sugars (g)		2			
Fiber (g)		2,6		manual operations	
	Protein (g)				
1-1		8,6			