



TECHNICAL DATA SHEET

PRODUCT

PINSA ROMANA EXPERT

Box 8pcs

Rev. 4.1

Dated 06/09/2023

IDENTIFICATION DATA OF THE PRODUCT

Product code (SKU)	PNRXP
Product name	Pinsa Romana Expert kg25
Legal description	Pre-baked bakery product, packed under modified atmosphere

PRODUCT DESCRIPTION

PRODUCT SIZE	25 kg Mix of flours for Pinsa – Room temperature <25°C
INGREDIENTS	WHEAT flour, water, dried WHEAT sourdough, rice flour, SOY flour, natural flavors. Contains traces of MUSTARD

EAN 13	8058640070091
HS CODE	1901.20.00 - Mix and doughs for bakers' wares of 1905
ORIGIN	ITALY
MANUFACTURER	DI MARCO CORRADO SRL Stabilimento di Via Monte nero 1 00012 - Guidonia Montecelio (RM-ITALIA)

PRODUCT CHARACTERISTICS

Nutritional values (average nutritional values for 100 g of product)	NUTRIENTS	VALUES	METHODS
	Energy	1426 kJ / 341 kcal	POP 02/067 rev02 2016
	Total fats	1,3 g/100g	Rapporti ISTISAN 1996/34 pag 41
	Saturated fats	0,3 g/100g	POP 02/733 rev.03 2016
	Total carbohydrates	64 g/100g	POP 02/705 rev02 2016

	Sugar	0,5 g/100g	Rapporti ISTISAN 1996/34 pag 66-67
	Dietary fiber	2,0 g/100g	AOAC 985.29 1986
	Proteins (N x 6.25)	16,9 g/100g	POP 02.310 Rev.00 2019
	Salt	0,012 g/100g	POP 02/730 rev 07 2018

Organoleptic characteristics	PARAMETERS	VALUES
	Aspect	Ivory powder
	Color	Ivory
	Aroma	Scent of flour
	Texture	Powder
	Flavor	Not eatable
	Dimensions (LxPxH)	60x40x15
	Quality claims	Mix of flours for pizza, designed for high hydrated and long raised doughs. Specific for Pinsa.

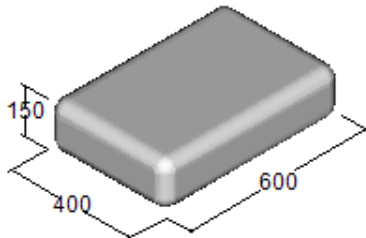
Microbiological characteristics	PARAMETERS	VALUES	LIMITS	METHODS
	CBT a 30°C	<5x10 ⁵	<10 ⁶	ISO 4833
	Enterobacteriaceae	<10 ⁴	<10 ⁴	ISO 21528-2
	E. coli β-gluc+	<10 ²	<10 ²	ISO 6888-1
	Stafilococchi coag+ (S. aureus)	<10 ⁴	<10 ⁴	ISO 16649-2
	B. cereus presunto	<10 ⁴	<10 ⁴	ISO 7932
	Muffe e lieviti	<10 ⁴	<10 ⁴	NVF08-059
	Salmonella spp	Absent in 25g	Absent in 25g	ISO 6579

ALLERGENS LIST	ABSENT	PRESENT	TRACES
Celery and products thereof	x		
Cereals containing gluten			x
Crustacean and products thereof	x		
Egg and products thereof	x		
Fish and products thereof	x		
Lupin and products thereof	x		
Milk and products thereof	x		
Mustard and products thereof			x
Molluscs and products thereof	x		
Peanut and products thereof	x		
Sesame seed and products thereof	x		
Soybean and products thereof			x
Nuts	x		
Sulphite and sulphur dioxide	x		

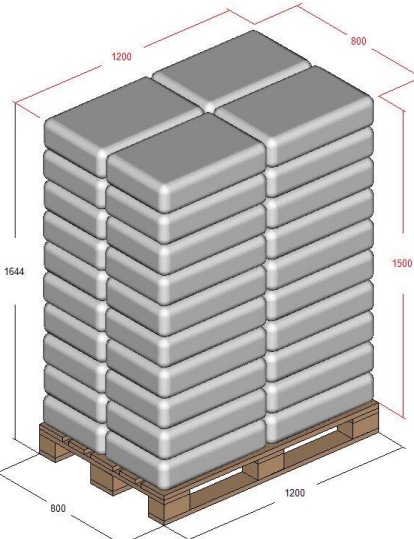
SHELF LIFE AND STORAGE CONDITIONS

Storage conditions, unopened pack	Store in a cool and dry place (max +25°C)
Shelf-life, unopened pack	Best before 12 months from production date
Storage conditions, opened pack	Store in a cool and dry place (max +25°C)
Shelf-life, opened pack	Best before 12 months from production date

PRIMARY PACKAGING

Packaging type	Paper bag	
EAN 13	8026924080975	
Net weight (logistic unit)	25 Kg	
Gross weight (logistic unit)	25.15 kg	
Measures (LxPxH)	600x400x150 mm	
Packaging materials	Kraft paper for food contact	

PALLETIZATION

Pallet type	80x120 EPAL a rendere	
Nr. logistic units per layer	4	
Nr. layers	fino a 10	
Nr. logistic units per pallet	fino a 40	
Nr. of sale units x logistic unit	1	
Nr. of sale units x layer	4	
Nr. of sale units x pallet	40	
Pallet measures (LxPxH)	800x1200x1644mm	
Pallet gross weight	1031kg	

PREPARATION METHOD

For each kg of flour, work in a spiral mixer at 2nd speed: 800 g of cold water, 4 g of active dry yeast, 20 g of salt and 20 g of oil. Knead until the final dough temperature of +23°C is reached. Transfer the mass dough to the refrigerator at +4°C and let it rise for at least 24, up to a maximum of 72 hours. At the end, divide into balls of the desired weight, roll out the dough and cook it in the oven at 320°C (70% top power, 30% floor).

DECLARATION OF CONFORMITY

The product contains no artificial additives, colorings, sweeteners or preservatives of any kind whatsoever. Strict quality control procedures are enforced during manufacture. The manufacturing environment is subject to strict monitoring and control in accordance with HACCP certification requirements (Reg. CE 852/2004)

NON-GMO DECLARATION

Here we confirm that the products manufactured in our company and delivered to your company are produced in accordance to the new EU regulations* for labelling, authorization and traceability of genetically modified food - and feed - and do not require labelling. At present our company neither produces (or produced in the past) any product on the basis of genetically modified raw materials nor that any kind of genetic modification takes place in our production process.

* Regulation EC n°1829/2003 of the European Parliament and of the Council of 22th of September 2003 (genetically modified food and feed) and regulation EC n°1830/2003 of the European Parliament and of the Council of 22th of September 2003 (traceability and labelling of gmo).