

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 66391

Commercial denomination: THIN PIZZA BASE WITH TOMATO (6u)

Legal denomination: Deep-frozen prebaked pizza dough with tomato sauce

Box EAN code: 8424465663914

Pack EAN code:

Unit EAN code: 8424465939798

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 1 day in refrigeration

**The shelf life of the product may vary depending on the storage, preparation and exposure conditions of the finished product.*

› STORAGE AND PREPARATION ADVICE

Storage: Keep at a temperature of -18,0 °C. Once thawed do not refreeze.

Preparation: Thaw at: -

Ferment: -

Bake at: 180 °C

Recommended preparation advice: Remove the plastic and defrost, fill to taste and place it into the oven at 180°C during the necessary time which requires the filling. Do not consume without baking. Product to consume once prepared. In case of conservation after its preparation, keep in a cool place (approx. 6-7°C) for 24 hours.

**The cooking and defrosting times are approximate depending on the conditions and temperature of the commercial premises.*

› LIST OF INGREDIENTS

Ingredients: WHEAT flour, tomato sauce (26. 5%)(tomato purée (52%), water, sugar, salt, vegetable oil (sunflower), onion), water, sourdough (4%)(WHEAT flour, water, fermented WHEAT flour), olive oil, yeast, salt, WHEAT malt flour, deactivated yeast, WHEAT semolina.

May contain traces of: Fish, milk, eggs, soy, celery, mustard.

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten	X	-
(included their hybridised strains and products thereof)		
Wheat	X	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	X
Fish and products thereof	-	X
Peanuts and products thereof	-	-
Soybeans and products thereof	-	X
Milk and products thereof (including lactose)	-	X
Nuts and products thereof	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
Celery and products thereof	-	X
Mustard and products thereof	-	X
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	738 kJ	738 kJ
	175 kcal	175 kcal
Fat	2,6 g	2,6 g
of which:		
- saturates	0,4 g	0,4 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	32 g	32 g
of which:		
- sugars	2,2 g	2,2 g
Fibre	2,0 g	2,0 g
Protein	4,8 g	4,8 g
Salt	1,2 g	1,2 g
Sodium	480 mg	480 mg
Cholesterol	-	-

*The reported nutritional values of the ready-to-eat product has been reported according to the preparation instructions suggested in the recommended preparation advice section.

► WEIGHTS, MEASURES AND DEVIATIONS

Packaged product	Minimum	Average	Maximum
Weight (g)	145	150	155
- Dough (g)		150	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	250	270	290
Width (mm)	-	-	-
Height (mm)	-	-	-

Approximate weight baked product - **Pack weight** -

*The weight of the baked product may vary depending on the baking conditions of the finished product.

► ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

Colour: Pre-baked pizza dough with tomato

Smell: Pre-baked pizza dough with tomato

Flavour: Pre-baked pizza dough with tomato

Appearance: Pre-baked pizza dough with tomato

*The organoleptic characteristics of the product may vary depending on the storage, preparation and exhibition conditions of the finished product.

➤ MICROBIOLOGICAL SPECIFICATIONS ON PACKAGED PRODUCT

	n	c	m (ufc/g)	M
Aerobic mesophilic bacteria	-	-	-	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	-	-	-	-
<i>Escherichia coli</i>	-	-	-	-
<i>Coagulase-positive staphylococci</i>	-	-	-	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
<i>Salmonella spp</i>	1	-	-	*
<i>Listeria monocytogenes</i>	1	-	-	<10e2 ufc/g

*Not detected

n → number of units in the sample.

c → number of units in the sample, whose bacteria number could be between m and M. The sample will continue to be considered acceptable if the other units have a number of bacteria less than or equal to m.

m → threshold value of the number of bacteria. The result will be considered satisfactory if all the units that make up the sample have a number of bacteria equal to or less than m.

M → limit value of the number of bacteria. The result will be considered unsatisfactory if one or more units that make up the sample have a number of bacteria equal to or greater than M.

PACKAGING AND PALLETIZING INFORMATION

➤ PACKAGINGS



	Carton	Label	Seal	Bag
Approximate weight (g)	244,00	-	2,00	-
Internal measures (mm)	340x300x110	-	-	-
External measures (mm)	345x305x118	-	0x75x0	-
Material	KM CS	-	PP	-
Thickness (mm)	4,20	-	0,04	-
Colour (mm)	Brown	-	Transparent	-
Recyclable*	+	-	+	-

➤ OTHER PACKAGINGS

	816115	815023	-	-	-	-	-
Approximate weight (g)	5,00	30,00	-	-	-	-	-
Internal measures (mm)	0x0x0	0x0x0	-	-	-	-	-
External measures (mm)	148x210x0	0x640x0	-	-	-	-	-
Material	PAPEL	PA+PE	-	-	-	-	-
Thickness (mm)	0,07	0,70	-	-	-	-	-
Colour	White	Transparent	-	-	-	-	-
Recyclable*	S	S	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag						
	Units	Net weight (kg)			Gross weight (kg)	
	6	0.9			1.2	
Pallet						
	Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
	6	13	78	119	1.68	Pallet Chep 80x120 Md

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:

> CLAIMS OR STAMPS OF COMMUNICATION:

APPLICABLE REGULATIONS

- Regulation (EC) 852/2004, and subsequent modifications, regarding the hygiene of food products.
- Regulation (EC) 2073/2005, and subsequent modifications, regarding specific microbiological criteria applicable to food products.
- Regulation (EC) 396/2005, and subsequent modifications, regarding the maximum limits of pesticide residues in food and feed of plant and animal origin.
- Regulation (EU) 915/2023, and subsequent modifications, by which the maximum content of contaminating specifications in food products is set.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- Regulation (EC) 1333/2008, and subsequent modifications, on food additives.
- GMO (Genetically Modified Organism) and Ionizing Radiations: The raw materials used in the production of this product have not been treated with ionizing radiation and do not contain or come from Genetically Modified Organisms (GMO) and therefore do not have special labeling. Applicable legislation:
 - Regulation (EC) 1829/2003, subsequent modifications, on genetically modified food and feed.
 - Regulation (EC) 1830/2003, subsequent modifications, regarding the traceability and labeling of genetically modified organisms.