





TECHNICAL CARD OVSL01_ PIZZELLA PEPPERONI (SPICY SALAMI)

Rev. 06_16

Item Code		OVSL01		
EAN Code — Carton box 12 piece	s	8033355521199		
EAN Code – package 2 pieces		8033355521274		
Product Name		Bakery product		
		Pizzella pepperoni 225g 13x25cm		
Product Description		Frozen pizza oval shaped 225g 13x25cm Irregular shape typical of handmade product, garnished with tomato pulp, mozzarella cheese and pepperoni (spicy salami)		
		Italian artisan product baked on stone		
		WHEAT flour type 0		
		Water		
		Sunflower oil		
Dough Ingredients (60%)	Alimentary salt		
		Yeast		
		Malted toasted cereals		
		WHEAT germ		
Topping Ingredients (40%)		Tomato pulp 15%, Mozzarella 20% (MILK, salt, rennet, lactobacillus),pepperoni sliced up 5%,(pork meat, lard, salt, dextrose, spices (pepper, garlic, ginger, nutmeg),glucose syrup, spices extract (paprika, chili pepper),antioxidant (E-392, E316), smoking (beechwood), salt. olive oil.		
Allergen Information		Contains gluten, lactose		
	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, red pepperoni		
Organoleptic features		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 ingredients		
	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		215/225g 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		





Вох		Carton box KBMFMK Pizzella branded		
Packing per carton		N.6 packages of 2 pieces – Total N. 12 Pizzella per carton		
Carton box size		mm 280x180x250h		
Net Weight		2,700		
Gross Weight		2,970 Kg		
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 into the Pizzella oven at the pre-set temperature of 300°C for maximum 3 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		In compliance with European Directive 2003/89/CE and Legislative Decree n° 114 del 08/02/2006 In compliance with UE Regulation 1169/2011	
	OGM Free		The ingredients used are OGM free	
Nutriction facts for 100g			Notes	
Energy value (Kjoule) 979,3				
Energy value (Kcal) 232,9				
Fat (g) 7,5			The entire production line requires that the operation of dough handling and topping are	
Saturated fats (g) 3,7				
Carbohydrates (g) 25,3		25,3		performed manually by operators, therefore
Sugars (g) 8,9		8,9		changes in shape, size and distribution of the ingredients are due to the craftsmanship and manual operations
Fiber (g)		2,3		
Protein (g)		14,9		
Salt (g)		1,69		