

TECHNICAL CARD item MG2801 PIZZA MARGHERITA

Rev. 03_16

Item Code		MG2801		
EAN Code – Carton box 12 pieces		8033355521113		
Product Name		Bakery product Frozen Pizza		
Product Description		Frozen plain pizza round shaped 380g Irregular shape typical of handmade product, garnished with tomato pulp and mozzarella cheese		
		Italian artisan product baked on stone		
Dough Ingredients (60%)		WHEAT flour type 0		
		Water		
		Sunflower oil		
		Alimentary salt		
		Yeast		
		Malted toasted cereals		
		WHEAT germ		
Topping Ingredients (40%)		Tomato pulp 20%, Mozzarella cheese (MILK , salt, rennet, lactobacillus) 20%, salt, olive oil		
Allergen Information		Contains gluten, lactose		
Organoleptic features	Appearance	Typical of handmade product: pizza base irregular shaped, garnished on top		
	Color	Typical of precooked food: ivory with a red layer of tomato and white mozzarella 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 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		360/380g 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		



Fiber (g)

Salt (g)

Protein (g)

Packing		Nr.	Nr. 2 pcs		
Вох		Car	Carton box KBMFMK		
Packing per carton		N.6	N.6 packages of 2 pieces – Total N. 12 Pizza per carton		
Carton box size		mm	mm 320x320x250h		
Gross Weight		4,7	4,7 Кg		
N. of carton per pallet		42	42		
Block & Tier			6x 7+ (6 box on the base risen in tier by 7)		
N. of unit per pallet			504		
Preparation/Baking			To cook directly from frozen at the pre-set oven temperature of 300°C/320°C for about 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		
Produced Made and Packaged by			Rined s.r.l.		
		Via	Via Luigi Einaudi 15 - 31030 Dosson di Casier (TV)		
Health Authorization n.			TV4610/2003		
Additional Information	Labeling Packaging		 In compliance with Legislative Decree n° 109 of 27/01/1992 and subsequent updates In compliance with UE Regulation 1169/2011 In compliance with Legislative Decree n° 109 del 27/01/1992 and subsequent updates and comply with specification by Legislative 		
	Ingredients		Decree 110 del 27/01/1992 In compliance with DM 1973 CEE and subsequent updates 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 informati	n Dec In c	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		
	OGM Fre	The			
Nutriction facts for 100g				Notes	
Energy value (Kj)	102	1022,6			
Energy value (Kcal) 242,8		8			
Fat (g) 6,6				The entire production line requires that th	
Saturated fats (g)		3,9		operation of dough handling and topping ar	
Carbohydrates (g)		35		performed manually by operators, therefore changes in shape, size and distribution of the ingredients are due to the craftsmanship and	
		9,1			
Sugars (g)	9.1				

manual operations

RINED SRL UNIPERSONALE – Cap. Sociale € 50000,00 i.v. Autorizzazione Sanitaria TV4610/2003 Via Luigi Einaudi 15 – 31030 Dosson di Casier (TV) C.F. e P. I.V.A. IT03462390265 Tel +39 0 422 331824 Fax +39 0 422 631061 info@rined.com www.rined.com

2,1

9,8

1,71