



Item Code	PP007	
EAN Code	 8 002213 007038	
Product name	Frozen classic dough with sourdough starter - 250 g	
Product Description	Frozen base dough ball to prepare classic pizza with sourdough starter	
Package net weight	2500 g (250 g x 10 pieces)	
Intended use	Semi-finished product for catering services, Suitable as a meal replacement or for snacks and appetizers; Suitable for consumption by the general population, including vulnerable groups such as children, the elderly and users with compromised immune system.	
Claims	With fresh sourdough starter	
Ingredients	Soft wheat flour type "00", water, sourdough starter (Soft wheat flour, water) 3%, extra virgin olive oil, salt, fresh yeast, barley malt extract (barley malt, water) soft wheat malt flour.	
Warnings for allergy sufferers	Contains gluten . May contain milk, soybeans, sesame, lupin and mustard .	
Origin of raw material	Soft wheat flour is produced in Italy, at Molino Spadoni Spa, using soft wheat from: EU (Italy, France and Austria) and non-EU (Canada and United States) countries)	
Product characteristics:	Unleavened raw dough ball, to defrost, rise, roll out, stuff and bake.	
Process Flow-Chart	Dough – forming – deep freezing – temperature controlled packaging (CCP metal detector) – storage (-18 °C)	
Shelf Life and storage method	SHELF LIFE: 12 months from production date Deep-frozen product. At 18°C (****or***) see date printed on package (dd/mm/yy) at -10°C (**), one month at -5°C (*), one week Once product is defrosted, do not freeze it again and consume preferably within 48 hours.	
Lot	Sequential number	
Preparation instructions	Cook before eating. DEFROSTING AT ROOM TEMPERATURE: Defrost the dough balls in box (covered) at room temperature (+22/25°C for about 3 hours), wait until they are completely risen (about 4 hours at +22-25°C, or until they double in volume). Then work the dough normally. DEFROSTING IN REFRIGERATOR: Defrost the dough balls in box (covered) in the refrigerator (+4°C) for 24 hours. Take the dough balls out of the refrigerator and leave to rise at room temperature (about 4 hours at +22/25°C or until they double in volume) and work the dough normally. The	

defrosted unleavened product can be stored in the refrigerator at +4°C and used within the next 2 days. The leavened dough so defrosted can be stored in the refrigerator at +4°C and used the next day without the need to wait until it rises.

Nutrition facts

AVERAGE NUTRITIONAL VALUES PER 100 g OF PRODUCT:

Energy: 996 kJ – 238 kcal | **Fat:** 3.4 g - **of which: saturates:** 0.6 g |
Carbohydrate: 46 g - **of which: sugars:** 0.2 g | **Protein:** 8.8 g | **Fibre:** 0.9 g |
Salt: 1.6 g

Chemical-physical parameters

Residual humidity %: 40% | Water activity: 0.964 | pH: 5.9

Microbiological parameters

E. Coli: absent CFU/g | *Coag. Pos. Staphylococc. spp:* <100 CFU/g |
Salmonella spp.: absent in 25 g | *Listeria m.:* absent CFU/g | *Yeasts and Moulds* <100 CFU/g | *Values obtained from the Analysis Plan (reference: CEIRSA 2013)*

Packaging system

In food-grade, low-density polyethylene bag, closed with an aluminium and plastic twistband. Suitable for freezing and deep-freezing. Recyclable plastic packaging (LDPE 4); non-recyclable twistband (7).

Production site

Produced and packaged at plant located in
 Via Giolitti 11/X – 48123 Ravenna - Italy

Allergens Table according to Annex of Regulation (EU) no. 1169/2011

ALLERGENS	Intentional presence in the product	Possible presence as a contaminant in ingredients	Possible cross-contaminant in the site
Cereals with gluten (wheat, rye, barley, oat, spelt, kamut) and derivative products	X		
Eggs, egg-based products and derivative products			
Fish, fish-based products and derivative products			
Crustaceans and derivative products			
Peanuts and derivative products			
Soybeans and derivative products		X (from soft wheat flour.)	
Milk and derivative products (including lactose)			X
Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil walnuts, Queensland nuts) and derivative products			
Celery and derivative products			
Mustard and derivative products		X (from soft wheat flour.)	
Sesame seeds and derivative products			X
Sulphur dioxide and sulphites in concentrations greater than 10 ppm			
Lupin and derivative products		X (from soft wheat flour.)	
Shellfish and derivative products			

Chemical contaminants

The product is compliant with the current standard regulating contaminants such as mycotoxins, heavy metals, and other chemical contaminants (Reg. 1881/2006) and pesticides residue (EU Reg. 396/2005); the product does not contain GMOs, and was made without using nanotechnology/nanoingredients, and without ionizing radiation treatment.

Palletization

Pallet type	Carton dimensions LxDxH (mm)	Package net weight	No. of packages per cartons	No. of cartons per layer	No. of layers per pallet	No. of cartons per pallet	Pallet max height
EUR/EPAL	American box 390x390x190	2500 kg (250 g x 10 pcs)	4	6	8	48	150 cm
Pieces per pallet	Film weight	Package gross weight	Carton weight	Carton gross weight	Carton net weight	Pallet gross weight	Pallet net weight
1920	20 g	2520 g	560 g	10.64 kg	10 kg	510.7 kg	480 kg