

Classic Pinsa



SHELF LIFE

- Best before: 18 months in an unopened package
- Store at -18°C
(Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 24 hours)
- Do not re-freeze.

INGREDIENTS

Wheat flour, water, rice flour, **soy** flour, rice semolina, dried **wheat** sourdough starter, extra virgin olive oil, salt, dried brewer's yeast. May contain **mustard** and **lupin**.

NUTRITIONAL VALUES

(values per 100g of product)

Energy	957 (kJ) 226 (kcal)
Fat	1,8 g
of which saturated fats	0,2 g
Carbohydrate	44,4 g
of which sugars	1 g
Fibre	1,8 g
Protein	7,1 g
Salt	1,1 g

SALES UNITS

PRODUCT CODE	RETAIL PACK	NET WEIGHT (G)	NO. OF BASES PER PACK	PINSA BASE SIZE (CM)	PACK SIZE (CM) LXDXH	PACK WEIGHT IN GR	EAN CODE
ITA10ABC0308	Flowpack	3x230g	3	30x20	40x21x4	706	8055186191655

CARTON

ITF CODE	NO. OF PACKS PER CARTON	CARTON SIZE (CM) LXDXH	CARTON WEIGHT (KG)
18055186191652	8	36,5x23,5x33,5	6

PALLET

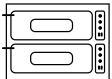
CARTON PER LAYER	LAYERS PER PALLET	PLT HEIGHT IN CM (PLT INCLUDED)	PALLET WEIGHT (KG)	NO. OF CARTON PER PALLET	NO. OF PACKS PER PLT
10	5	182,5	327,4	50	400

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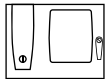
HOW TO USE / RECOMMENDED USE

1. Open the package and position on the grill
2. Allow to defrost at room temperature for 10/20 minutes
3. Add your choice of toppings
4. Bake according to your oven type




PROFESSIONAL STONE OVEN

Temperature	290/300°C
Heat distribution	30% bottom 70% top
Cooking time	4/6 Minutes depending on the topping



FAN OVEN

Pinsa position	on the grill (not on a tray)
Temperature	220/240°C
Fan	minimum
Cooking time	5/7 Minutes depending on the topping




BAR OVEN

Before cooking	preheat the oven
Temperature	220/250°C
Cooking time	5/6 Minutes depending on the topping

Any defrosted and unused Pinsa bases must be sealed and stored in the fridge (0-4°C) and consumed within 24 hours.

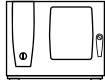
HOW TO USE / SPEEDY

1. Open the packaging
2. Add your preferred toppings
3. Bake according to your oven type




PROFESSIONAL STONE OVEN

Temperature	290/300°C
Heat distribution	30% bottom 70% top
Cooking time	7/8 Minutes depending on the topping



FAN OVEN

Pinsa position	on the grill (not on a tray)
Temperature	220/240°C
Fan	minimum
Cooking time	8 Minutes depending on the topping



BAR OVEN

Before cooking	preheat the oven
Temperature	220/250°C
Cooking time	7/8 Minutes depending on the topping

Any defrosted and unused Pinsa bases must be sealed and stored in the fridge (0-4°C) and consumed within 24 hours.