

# TECHNICAL SHEET



## Classic Roman-Style Gran Pinsa Ambient 230g

Rev.

3

09/04/2025

<b>Code</b>	K259EN		
<b>Brand</b>	MOLINO SPADONI		
<b>Product name</b>	Classic Roman-Style Gran Pinsa Ambient 230g		
<b>Trade name</b>	Partially baked bakery product		
<b>Description</b>	Base for Roman-style gran Pinsa 19x29 cm, partially cooked		
<b>Format</b>	single pack	<b>Piece weight</b>	230 g (min 221 g)
<b>Intended use</b>	Product for catering services. Suitable for consumption by the general population. Not suitable for gluten-intolerant consumers.		
<b>Claims</b>	Hand-stretched; prepared with biga and our fresh natural starter; 48-hour leavening; 80% dough hydration; made with high-oleic sunflower oil.		
<b>Ingredients</b>	Wheat flour, water, sourdough (wheat flour, water), high-oleic sunflower seed oil, sea salt, soy flour, baker's yeast, rice flour, wheat gluten, malt extract (barley malt, water), soft wheat malt flour, flavouring		
<b>Allergens</b>	In accordance with Annex I of EU Reg. 1169/2011 contains: GLUTEN AND SOYBEANS may contain: SESAME, MILK, LUPIN AND MUSTARD  The allergens shown in this sheet are the result of the risk analysis carried out by the manufacturer during all stages of the process.		
<b>Origin of raw materials</b>	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		
<b>Product characteristics</b>	Golden in colour.  Minor commercial imperfections, such as irregular shape, uneven alveolation, occasional slight surface charring, or more or less pronounced edge formation, are not considered defects but rather a sign of the product's naturalness and artisanal character."	Length (cm) Width (cm) Thickness (cm) Diameter (cm) Other characteristics:	29±1 19 ±1 3 ± 0,5 - -



# TECHNICAL SHEET



## Classic Roman-Style Gran Pinsa Ambient 230g

Rev.

3

09/04/2025

Chemical-Physical Specifications	Residual humidity %		39,8			
	water activity		0,96±0,01			
	pH		5,5			
	acrylamide (µg/Kg)		33			
Microbiological specifications	Total bacteria load ufc/g		<1000 (max 10.000)			
	Listeria m. ufc/25g		assente			
	E. Coli ufc/g		<10 (max 100)			
	Staphylococci spp. ufc/g		<10 (max 100)			
	Moulds ufc/g		<1000 (max 10.000)			
Nutrition declaration (Average nutritional values per 100g of product)	Portion g 230					
	Value	/100g	/port.	Value	/100g	/port.
	Energy Kcal	214	492,2	Energy Kj	1006	2313,8
	Fat g	2,8	6,44	saturated fats g	0,5	1,15
	carbohydrate g	44	101,2	sugar g	0,9	2,07
	Fibre g	1,9	4,37	Protein g	8,9	20,47
	Salt g	1,5	3,45			
Process Flow Chart	Biga pre-dough – leavening – dough mixing – dividing and rounding – leavening on tray – manual shaping – partial baking – blast chilling – packaging at controlled temperature (CCP) – storage (at ambient temperature).					
Storage and preservation	Shelf life		90days			
	Residual post-delivery shelf life		60days			
	Preservation		Packaged in a protective atmosphere. Store at ambient temperature in a cool, dry place, below 20° C. The product must not be subjected to temperature fluctuations in order to ensure the recommended shelf-life.			
	Label shelf life format		dd/mm/yyyy			
Use instructions	TO BE CONSUMED AFTER COMPLETION OF COOKING. Preparation: Preheat the oven to 240°C, and cook for 6 minutes. However, it is advisable to check the desired degree of cooking depending on the type of oven used."					
Primary packaging type			Piece net weight g	230		
			no. pcs/package	1		
	Flow-pack packaging in neutral PET12/PE45 laminate, suitable for contact with food.		Packing weight (tare) g	12		
	Dimensions (length-width-height: 35*22*3cm)		Recycling Code	OTHER 7 plastic collection		
			EAN 13	8002213015286		

# TECHNICAL SHEET



## Classic Roman-Style Gran Pinsa Ambient 230g

Rev.

3

09/04/2025

<b>Pallettizzazione</b>	Cardboard	Cardboard type (CT)	Corrugated cardboard
		Piece net weight Kg	1,38
		No. of packs per CT	6
		CT weight (tare) g	235
		Recycling Code	PAP-20
		CT Code	5800221301528
		LxWxH cm	330x210x215
		No. of pcs per CT	6
	Pallet	Pallet type	EUREPAL
		No. of CT/layer per layers	12x8
		Total no. of cartons	96
		No. of pcs per plt	576
		Pallet piece net weight Kg	132,48
		Pallet height cm	187
<b>Contaminant declaration</b>	The product is compliant with the current standard regulating contaminants such as mycotoxins, heavy metals, and other chemical contaminants (Reg. 2023/915) and pesticides residue (EU Reg. 396/2005); the product was made without using nanotechnology / nanoingredients, and without ionizing radiation treatment.		
<b>Non-GMO</b>	The product does not contain and is not obtained from Genetically Modified Organisms		
<b>Materials and objects in contact with food (MOCA)</b>	Any packaging that comes into contact with the finished product complies with food-grade requirements and all relevant legislative provisions: EC Regulation no. 1895/2005, EC Regulation no. 2023/2006, EC Regulation no. 1935/2004, EU Regulation 10/2011 as amended, EU Regulation 752/2017 as amended		
<b>Production plant</b>	Via G. Giolitti, 11/X 48123 Ravenna		

Molino Spadoni spa. • Sede: Via Ravennana, 746 • 48125 Coccolia (RAVENNA) Italia  
 Stabilimento: via G. Giolitti 11/X • 40123 Ravenna Italia  
 Tel.: 0544/569056 Fax: 0544/569199 <http://www.molinospadoni.it> E-mail: [info@molinospadoni.it](mailto:info@molinospadoni.it)