

TECHNICAL SHEET



Neapolitan-Style gran Pizza Base ambient, 200g, Ø24cm

Rev. 2

Code	K260EN		
Brand	MOLINO SPADONI		
Product name	Neapolitan-Style gran Pizza Base ambient, 200g, Ø24cm		
Trade name	Partially baked bakery product		
Description	base for Neapolitan-style pizza, Ø24cm, partially cooked		
Format	single pack	Piece weight	200 g (min 191 g)
Intended use	Product for catering services. Suitable for consumption by the general population. Not suitable for gluten-intolerant consumers.		
Claims	Hand-stretched pizza base, prepared with biga and our own fresh natural starter, subjected to a 48-hour fermentation process. The dough features over 70% hydration and is enriched with high-oleic sunflower oil.		
Ingredients	Wheat flour, water, sourdough (wheat flour, water), high-oleic sunflower seed oil, baker's yeast, sea salt, malt extract (barley malt, water), malted wheat flour, flavouring.		
Allergens	<p>In accordance with Annex I of EU Reg. 1169/2011</p> <p>contains: GLUTEN</p> <p>may contain: SOYBEANS, SESAME, MILK, MUSTARD AND LUPIN</p> <p>The allergens shown in this sheet are the result of the risk analysis carried out by the manufacturer during all stages of the process.</p>		
Origin of raw materials	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	Round pizza base with a Neapolitan-style crust and a pronounced internal open crumb structure. Minor commercial imperfections – such as slight shape irregularities, uneven crumb distribution (alveolation), occasional small surface charring, or varying rim height – are not to be considered defects, but rather a sign of the product's natural and artisanal character.	Length (cm) - Width (cm) - Thickness (cm) 3 ±0,5 Diameter (cm) 24 +/-1 Other characteristics: -	



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Chemical-Physical Specifications	Residual humidity %	34,5				
	water activity	0,97±0,01				
	pH	5,3				
	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 200					
	Value	/100g	/port.	Value	/100g	/port.
	Energy Kcal	253	506	Energy Kj	1063	2126
	Fat g	2,8	5,6	saturated fats g	0,5	1
	carbohydrate g	47	94	sugar g	1	2
	Fibre g	1,9	3,8	Protein g	8,9	17,8
	Salt g	1,5	3			
Process Flow Chart	Pre-ferment (biga) – fermentation – mixing – dividing and rounding – fermentation on tray – manual shaping – pre-baking – blast chilling – controlled-temperature packaging (CCP) – ambient storage					
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 ONLY AFTER FULL COOKING.					
	Preparation: Preheat the oven to 240°C and bake for 4 minutes. It is recommended to check the desired degree of doneness depending on the type of oven used.					
Primary packaging type		Piece net weight g	200			
	Flow-pack packaging in neutral multilayer film PET12/PE45, suitable for food contact.	no. pcs/package	1			
		Packing weight (tare) g	11			
	Dimensions (length × width × height): 25 × 25 × 3 cm	Recycling Code	OTHER 7 plastic collection			
		EAN 13	8002213016634			

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Pallettizzazione	Cardboard	Cardboard type (CT)	Corrugated cardboard
		Piece net weight Kg	1,2
		No. of packs per CT	6
		CT weight (tare) g	235
		Recycling Code	PAP-20
		CT Code	5800221301663
		LxWxH cm	260x260x215
		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	115,2
		Pallet height cm	187
Contaminant declaration	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.		
Non-GMO	The product does not contain and is not obtained from Genetically Modified Organisms		
Materials and objects in contact with food (MOCA)	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		
Production plant	Via G. Giolitti, 11/X 48123 Ravenna		

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