

TECHNICAL SHEET

Rev.1 of 02.01.25
Updated 19/01/26



Article code: **AR40**

Pieces: **12 per box**

Description: PREBAKED AND FROZEN PIZZA ARIOSA BASE

EAN code:	8056098855918
Pallet:	9 LAYERS PER PALLET
Boxes Per Pallet:	72 BOXES ON A PALLET EPAL 80x120x195H cm
Packaging:	BOX WITH 3 BAGS OF 4 PIECES EACH
VAT:	4% (in Italy)
UM for sale:	PIECE



Ingredients:

water, type 0 **WHEAT** flour, type 2 **WHEAT** flour, sunflower oil, re-milled durum **WHEAT** semolina, salt, extra virgin olive oil, natural yeast, dried sourdough from soft **WHEAT** flour, malted **WHEAT** flour.

Article specifications:

Size:	18 x 38 cm
Weight:	290 g
Conservation:	-18 °C
Mode of transport:	-18 °C
Use:	professional
Shelf life:	12 months
Note:	once defrost, do not refreeze. After thawing, store in the refrigerator and consume within 3 days.

Nutritional values per 100 g

Energy	1203 kJ/286 kcal
Fats	6,8 g
- of which saturated	1,22 g
Carbohydrates	45,88 g
- of which sugars	0,92 g
Fiber	4,3 g
Proteins	8,07 g
Salt	1,30 g

Box specifications:

Width:	40 cm	Net Weight:	3,48 kg
Dept:	30 cm	Primary packaging weight:	0,012 kg
Height:	20 cm	Secondary packaging weight:	0,50 kg
Volume:	0,024 m ³	Gross Weight:	3,99 kg

The product is OGM free. Company will communicate any variation regarding this declaration

The product may contain **SOY, MUSTARD** and **MILK**

Considering our products' handcraftmanship, we are allowed to have a +/- 10% tolerance regarding their weight and size

COOKING TIPS

PROFESSIONAL OVEN

Static electric oven with refractory stone (pizza margherita as an example): Set the oven at a temperature around 300/320° (pre-heated) and bake the base with tomato directly on the stone. After 3/4 minutes, take the base out of the oven and add mozzarella dry, re-bake for 1 minute to let the mozzarella melt. In case you use fresh mozzarella, put tomato e mozzarella together and bake for 4/5 minutes.

Thermo-ventilated oven (pizza margherita as an example): Set the oven at its maximum temperature, usually around 250/260 °C (pre-heated) and bake the base directly on the supplied grill. Minimum fan speed. No steam. After 3/4 minutes take the base out and add mozzarella dry, re-bake for 1 minute to let the mozzarella melt. In case you use fresh mozzarella, put tomato e mozzarella together and bake for 4/5 minutes.

Signature: 

