



PRODUCT NAME	Pizza Margherita 11x2x280g		
BRAND	SVILA		
SVILA CODE	FA0312		
EAN 13	8013307206138		
ITF 14	18013307206135		
COM. NOM.CODE	19023090		
DIMENSIONS	26 cm ± 1 cm		
NET WEIGHT	280g		
BBE	18 months		
PRODUCT DESCRIPTION: Pizza is made by a long leavening of the dough (24 hours), obtained by a pastry bowl, stone baked and topped with tomato sauce and mozzarella. The product is frozen and it must be cooked before eating.			
RECIPE	G.	Tolerance	
Dough: Wheat flour, water, salt, vegetable oil, yeast, malted flour	195	± 10	
Topping (Pre oven filling):			
Tomato sauce: Tomato puree, tomato pulp, extra virgin olive oil, salt, sugar, oregano	65	± 5	
Topping (Post oven filling):			
Mozzarella (grated)	50	± 5	
INGREDIENT LIST: Wheat flour, mozzarella (18%) (milk, salt, cultures, rennet), tomato puree, tomato pulp, water, extra virgin olive oil, salt, sunflower oil, yeast, malted wheat flour, sugar, oregano.			
ALLERGENS: gluten and milk. The product may contains: egg, fish, soya, shell fruits, crustaceans			
OGM: according to EC Reg. 1829 / 2003 and 1830 / 2003, our supplied products are not produced by using ingredients, processing aids, additives / flavorings that contain GMO. According to EC Reg. 1829 / 2003 and 1830 / 2003, SVILA also certifies that the supplied products are not subject to GMO labeling			
COOKING INSTRUCTIONS: Remove the Pizza from the packaging and let it defrost for about 10 min. In the mean time preheat the oven to a temperature of 220°C. Bake it on the oven tray for about 7 min or until the mozzarella is melted			
STORAGE: Freezer: ****/*** see best before end; ** (-12 °C) 1 month; * (-6 °C) a week. In the refrigerator: 1 day			

ORGANOLEPTICAL FEATURES			
Visual description	Pizza Margherita is stone baked, topped with tomato sauce and mozzarella. Diameter 26 +/- 1 cm.		
Colour	Light brown dough		
Smell	Typical of the product, not foreign or disagreeable		
Taste	Typical of the product, not foreign or disagreeable		
Texture	Well baked dough, not gummy or shallow, crisp and friable		
NUTRITIONAL VALUES		MICRO FEATURES (ufc)	
Kcal	256	TBC	6 x 10 ⁶
KJ	1078	Coliforms	3 x 10 ³
Proteins (g)	10.5	E.Coli	1 x 10 ²
Carbohydrates (g)	35.2	Stap. aureus	1 x 10 ²
of which sugars (g)	1.7	Salmonella	Assente in 25 g
Fats (g)	7.8	Listeria mon.	1 x 10 ²
Fiber (g)	1.8		
Sodium (mg)	0.8		
PACKAGING			
	1 st pack	2 nd pack	3 rd pack
Type	Film	Carton (sale unit)	---
Tare (g)	3	550	---
Net weight (Kg)	0,560	6,16	---
Gross weight (Kg)	0,563	6,743	---
Dimensions (mm)	--	532x262x225	---
Pieces x pack	2 pizzas	11 wrapped packs	---
PALLET CONFIGURATION			
Sale unit x layer	--		
Layers x Pallet	--		
Sale units x Pallet	48		
Pizzas x pallet	1056		
Pallet net weight (kg)	295,68		
Pallet gross weight (kg)	345 (pallet included)		
Pallet Height (mm)	1950 (pallet included)		
Pallet type	Epal 80 x 120		