



AMBIENT LINE

CLASSIC PINSA ROMANA

The classic Pinsa Romana base, hand-stretched according to traditional production guidelines, crafted with sourdough starter. Light and fragrant, just like in a pizzeria. High-hydration dough made with a selection of premium Italian flours and long fermentation.

 **75** days  **250°/ 5 min***

EXPIRY

75 days in unopened package.

Store at room temperature in a cool, dry place.

After opening, keep refrigerated and consume within 48 hours.

INGREDIENTS

Soft wheat **flour** type "0", water, 3% dried **wheat** sourdough starter, salt, extra virgin olive oil, rice flour, rice semolina, yeast, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour, sorbic acid.

PRODUCT CODE PN3020AS	N° BASES PER PACK 1	BASE SIZE** 30x20 cm	NET WEIGHT PER BASE 230 g	PACKAGE DIMENSIONS** 35x24x2,5 cm	NET WEIGHT PER PACKAGE 48 g
CARTON EAN 8,05689E+12	N° PACKS PER CARTON 10	CARTON DIMENSIONS** 39x25x25 cm	NET WEIGHT PER CARTON 400 g	GROSS WEIGHT PER CARTON 3180 g	
CARTONS PER LAYER 9	LAYERS PER PALLET 7	PLT DIMENSIONS (INCLUDING PLT)** 120x80x190 cm	GROSS WEIGHT PALLET 226 kg	N° CARTONS PER PALLET 63	N° BASES PER PALLET 630

* times are indicative and may vary

** dimensions are always L x W x H