



## AMBIENT LINE

# TRUFFLE PINSA

Handmade Pinsa base crafted with sourdough starter, enhanced by the intense and distinctive aroma of truffle. An elegant and refined creation, with high-hydration dough and long fermentation to fully enjoy authentic Italian flavour.



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, rice flour, 1% black truffle flavouring, rice semolina, yeast, 0.4% summer black truffle (Tuber Aestivum Vitt), extra virgin olive oil, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour, sorbic acid.

<b>PRODUCT CODE</b> PN3020AT	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 230 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 400 g	<b>GROSS WEIGHT PER CARTON</b> 3180 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 226 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H