

FROZEN LINE

PINSA ROMANA PALA



The classic base, handmade according to traditional production guidelines, crafted with sourdough starter. High-hydration dough made with a selection of premium Italian flours and long fermentation. "Alla pala" format, ideal for slicing or takeaway service.



18 months



250°/ 5 min*

EXPIRY

18 months in unopened package.

Store at **-18°C**.

After opening, keep refrigerated and consume within 24 hours. Once thawed in unopened packaging, consume within 4 days.

Do not refreeze.

INGREDIENTS

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

May contain traces of **mustard**.

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| PRODUCT CODE PN5528FS | N° BASES PER BAG 8 | BASE SIZE** 55x28 cm | NET WEIGHT PER BASE 700 g | NET WEIGHT PER BAG 30 g | GROSS WEIGHT PER BAG 5630 g |
| CARTON EAN 8,05689E+12 | N° BAGS PER CARTON 1 | CARTON DIMENSIONS** 60x30x17 cm | NET WEIGHT PER CARTON 576 g | GROSS WEIGHT PER CARTON 6206 g | |
| CARTONS PER CENTRAL LINE 6 | CARTONS PER LATERAL LINE (4) 10 | PLT DIMENSIONS (INCLUDING PLT)** 120x80x195 cm | GROSS WEIGHT PALLET 348 kg | N° CARTONS PER PALLET 52 | N° BASES PER PALLET 416 |

* times are indicative and may vary

** dimensions are always L x W x H