

FROZEN LINE

ROUND Pinsa Romana



The classic Pinsa Romana 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. Round format, ideal for plated 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**.

PRODUCT CODE PND29FS	N° BASES PER BAG 12	BASE SIZE** Ø29 cm	NET WEIGHT PER BASE 260 g	NET WEIGHT PER BAG 30 g	GROSS WEIGHT PER BAG 3150 g
CARTON EAN 8,05689E+12	N° BAGS PER CARTON 1	CARTON DIMENSIONS** 40x30x20 cm	NET WEIGHT PER CARTON 500 g	GROSS WEIGHT PER CARTON 3650 g	
CARTONS PER LAYER 8	LAYERS PER PALLET 9	PLT DIMENSIONS (INCLUDING PLT)** 120x80x195 cm	GROSS WEIGHT PALLET 288 kg	N° CARTONS PER PALLET 72	N° BASES PER PALLET 864

* times are indicative and may vary

** dimensions are always L x W x H