



FRESH LINE

TRUFFLE PINS A

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.



45 days



250°/ 5 min*

EXPIRY

45 days in unopened package.

Store at 4–8°C.

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.

PRODUCT CODE PN3020NT	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