



## TECHNICAL DATA SHEET

### PRODUCT

Base Pinsa Snack 3x130g Ambient

Box 5pcs

Rev. 1.2

Dated 17/12/2025

### DATI IDENTIFICATIVI DEL PRODOTTO

Product code (SKU)	M3PA1AR
Product name	Base Pinsa Snack 3x 130g AMBIENT
Legal description	Pre-baked bakery product, packed under modified atmosphere

### DESCRIZIONE PRODOTTO

PRODUCT SIZE	N.3 Base Monoporzione 19x21 - 130g - AMBIENT
INGREDIENTS	<b>WHEAT</b> flour, water, dried <b>WHEAT</b> sourdough, rice flour, <b>SOY</b> flour, extra-virgin olive oil, sunflower seed oil, salt, yeast. Preservative: sorbic acid.

EAN 13	8058640076840
HS CODE	1905.90.80.00 - Bread, pastry, cakes, biscuits and other bakers' wares
ORIGIN	ITALY
MANUFACTURER	DI MARCO CORRADO SRL Stabilimento di Via Monte nero 1 00012 - Guidonia Montecelio (RM-ITALIA)

### PRODUCT CHARACTERISTICS

Nutritional values (average nutritional values for 100 g of product)	NUTRIENTS	VALUES	METHODS
	Energy	972 kJ / 230 kcal	POP 02/067 rev02 2016
	Total fats	2,4 g/100g	Rapporti ISTISAN 1996/34 pag 41
	Saturated fats	0,4 g/100g	POP 02/733 rev.03 2016
Total carbohydrates	41 g/100g	POP 02/705 rev02 2016	

	Sugar	2,6 g/100g	Rapporti ISTISAN 1996/34 pag 66-67
	Dietary fiber	2,2 g/100g	AOAC 985.29 1986
	Proteins (N x 6.25)	10,2 g/100g	POP 02.310 Rev.00 2019
	Salt	0,47 g/100g	POP 02/730 rev 07 2018

Organoleptic characteristics	PARAMETERS	VALUES
	Aspect	Plain focaccia without topping
	Color	Ivory, with darker bubbles
	Aroma	Fresh bread
	Texture	Focaccia with airy structure and bubbles
	Flavor	Fresh and crispy bread
	Dimensions (LxPxH)	20x30x2 cm
	Quality claims	Crispy crumb outside and soft inside. Remains fresh and crispy even after the final baking.

Microbiological characteristics	PARAMETERS	VALUES	LIMITS	METHODS
	CBT a 30°C	<10 <sup>5</sup>	<10 <sup>6</sup>	ISO 4833
	Enterobacteriaceae	<10 <sup>3</sup>	<10 <sup>4</sup>	ISO 21528-2
	E. coli β-gluc+	<10	<10 <sup>2</sup>	ISO 6888-1
	Stafilococchi coag+ (S. aureus)	<10	<10 <sup>2</sup>	ISO 16649-2
	B. cereus presunto	<10 <sup>2</sup>	<10 <sup>4</sup>	ISO 7932
	Muffe e lieviti	<10 <sup>3</sup>	<10 <sup>4</sup>	NVF08-059
	Salmonella spp	Absent in 25g	Absent in 25g	ISO 6579

ALLERGENS LIST	ABSENT	PRESENT	TRACES
Celery and products thereof	x		
Cereals containing gluten		x	
Crustacean and products thereof	x		
Egg and products thereof	x		
Fish and products thereof	x		
Lupin and products thereof	x		
Milk and products thereof	x		
Mustard and products thereof			x
Molluscs and products thereof	x		
Peanut and products thereof	x		
Sesame seed and products thereof	x		
Soybean and products thereof		x	
Nuts	x		
Sulphite and sulphur dioxide	x		

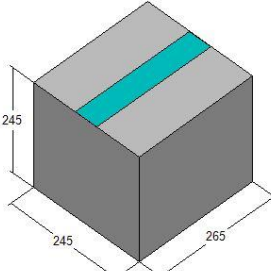
### SHELF LIFE AND STORAGE CONDITIONS

Storage conditions, unopened pack	At room temperature (max +25°C) or in the fridge
Shelf-life, unopened pack	Use by 60 days from production
Storage conditions, opened pack	In the fridge at +4°C max
Shelf-life, opened pack	To be consumed within 24hr

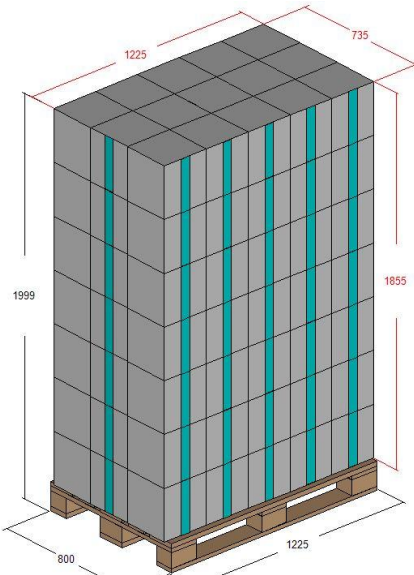
### PRIMARY PACKAGING

Packaging type	Plastic tray and lid
Net weight (sale unit)	390g
Gross weight (sale unit)	420g
Measures (LxPxH)	240x240x50 mm
Packaging materials	top: PET-ALOX/PE - bottom: PET/PE-EVOH

### SECONDARY PACKAGING

Packaging type	Cardboard	
EAN 14	18058640076847	
Nr. of sale units x logistic unit	5	
Net weight (logistic unit)	1950g (5x390g)	
Gross weight (logistic unit)	2,3 kg	
Measures (LxPxH)	265x245x245 mm	
Packaging materials	PAP 20	

### PALLETIZATION

Pallet type	80x120 EUR	
Nr. logistic units per layer	15	
Nr. layers	Up to 7	
Nr. logistic units per pallet	Up to 105	
Nr. of sale units x logistic unit	5	
Nr. of sale units x layer	75	
Nr. of sale units x pallet	525	
Pallet measures (LxPxH)	800x1200x1900mm	
Pallet gross weight	267 kg	

#### PREPARATION METHOD

Prebaked Pinsa base under protective atmosphere: remove packaging, place desired topping and bake in pre- heated oven at 240°C for 5~8 minutes.

#### DECLARATION OF CONFORMITY

The product contains no artificial additives, colorings, sweeteners or preservatives of any kind whatsoever. Strict quality control procedures are enforced during manufacture. The manufacturing environment is subject to strict monitoring and control in accordance with HACCP certification requirements (Reg. CE 852/2004)

#### NON-GMO DECLARATION

Here we confirm that the products manufactured in our company and delivered to your company are produced in accordance to the new EU regulations\* for labelling, authorization and traceability of genetically modified food - and feed - and do not require labelling. At present our company neither produces (or produced in the past) any product on the basis of genetically modified raw materials nor that any kind of genetic modification takes place in our production process.

\* Regulation EC n°1829/2003 of the European Parliament and of the Council of 22th of September 2003 (genetically modified food and feed) and regulation EC n°1830/2003 of the European Parliament and of the Council of 22th of September 2003 (traceability and labelling of gmo).