

M 7.5.01 DATA SHEET FINISHED PRODUCT	Rev. 04 del 14.07.2017
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PRODUCT NAME	Mix for Pizza, Bread and Pastries Gluten Free		
BRAND	Molino Piantoni		
ARTICLE CODE	MF057MPPD1		
BARCODE	8000917409615	UPDATED	02/04/24

ELENCO INGREDIENTI (INGREDIENTS)		%
1	Amido di frumento deglutinato (UE) (Deglutinated wheat starch)	
2	Amido di mais (Corn Starch)	
3	Latte scremato in polvere (Skimmed milk powder)	
4	Zucchero (Sugar)	
5	Fibre di semi di Psyllium (Psyllium seeds fiber)	
6	Fibre di cicoria (inulina) (Chicory fiber (Inulin))	
7	Addensanti: gomma di guar, idrossi-propil-metilcellulosa (Thickeners: guar gum, hydroxypropyl-methylcellulose)	
8	Antiagglomerante: carbonato di calcio (Anticaking agent: calcium carbonate)	
9	Maltodestrine di patata (Maltodextrin potato)	

NUTRITIONAL INFORMATION ON 100g OF PRODUCT	
Energia (kcal) (Energy)	351
Energia (kJ) (Energy)	1490
Grassi (Total Fat)	0,6 g
Di cui Saturi (saturated fat)	0,3 g
Carboidrati (Total Carbohydrate)	81 g
Di cui zuccheri (sugar)	8 g
Fibre (Dietary Fibre)	6 g
Proteine (Protein)	2,5 g
Sale (Salt)	0,02 g

NUTRITION FACTS FOR USA MARKET			
Serving Size 1 oz dry mix (30g)			
Amount			% Daily Value
Calories	100	kcal	N/A
Total Fat	0	g/30 g	0%
Saturated Fat	0	g/30 g	0%
Trans Fat	0	g/30 g	N/A
Cholesterol	0	mg/30 g	0%
Sodium	20	mg/30 g	1%
Total Carbohydrate	24	g/30 g	9%
Dietary Fiber	2	g/30 g	7%
Total Sugars	2	g/30 g	N/A
Includes Added Sugars	2	g/30 g	4%
Protein	1	g/30 g	N/A
Vitamin D	0	mcg/30 g	0%
Calcium	96	mg/30 g	8%
Iron	0	mg/30 g	0%
Potassium	0	mg/30 g	0%

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ALLERGEN INFORMATION

ALLERGEN	PRESENT IN RECIPE		POSSIBILE CONTAMINATION ON LINE		PRESENT IN FACTORY	
	YES	NO	YES	NO	YES	NO
Cereals containing gluten and products thereof		X		X		X
Crustaceans and products thereof		X		X		X
Eggs and products thereof		X		X	X	
Fish and products thereof		X		X		X
Peanut and derivates		X		X		X
Soy beans and products thereof		X		X	X (LECHITIN IN CHOCOLATE DROPS)	
Milk and products thereof- incuding lactose	X		X		X	
Nuts and products thereof		X	X (ALMONDS)		X	
Celery and products thereof		X		X		X
Mustard and products thereof		X		X		X
Sesame seeds and products thereof		X		X	X	
Sulphur dioxide and sulphites		X		X	X	
Lupin and products thereof		X		X		X
Molluscs and products thereof		X		X		X
Contain: milk						
May contain traces of: almonds, mustard						

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CARATTERISTICHE MERCEOLOGICHE (PRODUCT CHARACTERISTICS)

1	Peso netto singola unita' di vendita (kg) (Unit size) (Kg)	1 kg
2	N° confezioni per scatola (Units per cases)	6
3	N° scatole per strato pallet (Cases per layer)	8
4	N° strati pallet (Number layers per pallet)	6
5	Numero di scatole per pallet (Number cases per pallet)	48 + 2 = 50 cases
6	Tipologia pallet (Type of pallet)	EPAL 80 x 120 cm FUMIGATED
7	Tipologia imballo primario (Primary Packaging)	PPX20 LDPE EVOH F. 435mm, PT 290mm
8	Tipologia imballo secondario (Secondary Packaging)	Cardboard 35cmx27cmx20cm
9	Scadenza (mesi) e modalità di codifica (Shelf life and codify)	18 "Sc. mm.aaaa" (mm in number)
10	Modalità di codifica del lotto (Durability codify)	LP AAXMM/GG AA: cifre identificative dell'anno di produzione (year of production) X: codice ricetta (recipe) MM: cifre identificativa del mese di produzione (month of production) GG: cifre identificative del giorno di produzione (day of production)
11	Modalità di conservazione (Storage conditions)	Conservare in luogo fresco e asciutto (Store in a cool and dry place)

ASPETTO E CARATTERISTICHE ORGANOLETTICHE DEL PRODOTTO (ORGANOLEPTIC PARAMETERS)

Descrizione del prodotto (Product description)	Mix in polvere (Powder mix)
Aspetto (visivo) (Appearance)	Polvere farinacea di colore bianco (Powder white flour)

PREPARATION AND RECIPES

Pizza Recipe: 1000g Mix - 750g water - 25g fresh yeast - 50g olive oil - 30g salt

1. Dissolve yeast in water and add it slowly to mixture in stages to allow it to be fully absorbed **2.** Add the oil and salt. **3.** Shape the dough into loaves of the desired weight, wrap them in cling film and place them in the fridge at approximately 4°C for 3-4 hours. Remove from the fridge and carefully remove the cling film, place the dough on the baking tray and leave to rise for another 15-30 minutes at room temperature. **4.** Fill as desired and bake at 300°C for 6-7 minutes.