



4 x 4" PUCCIA

PALERMO'S PINZA[®]

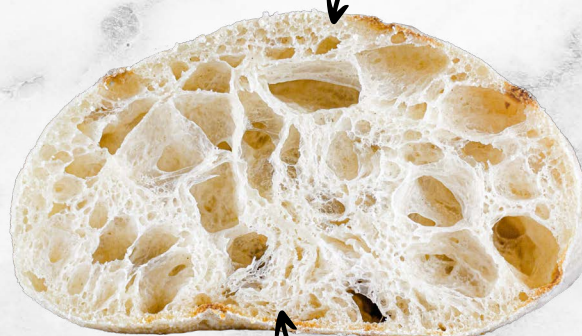
BORN IN ITALY
crafted
FOR YOUR
KITCHEN

High Hydration
Formulation

24 Hour Dough
Fermentation



Bubbly & Woodfired



Airy & Crispy

Build it *Fresh*



Item Specifications

Case Weight Net	6.5625 lbs
Case Weight Gross	10.8521 lbs
Case Length x Width x Height	15.625" x 13.5" x 9"
Cases Per Layer	9
Number of Layers per Pallet	8
Pallet Net Weight	472.5 lbs
Pallet Gross Weight	836.3512 lbs
Crusts per Case	30
Crusts per Pallet	2160
GTIN	10075706313799

Values, Percentages & Dimensions are Subject to Change. v082526

Nutritionals - Per 100g	
Calories (kcal)	215.18
Total Fat (g)	2.24
Saturated Fat (g)	0.37
Trans Fat (g)	0.01
Cholesterol (mg)	0
Sodium (mg)	496.75
Total Carbohydrate (g)	40.08
Dietary Fiber (g)	1.36
Total Sugars (g)	0.51
Added Sugars (g)	0.01
Protein (g)	7.27
Vitamin D (mcg)	0
Calcium (mg)	25.58
Iron (mg)	0.74
Potassium (mg)	76.2
*Nutritional values are average values and may fluctuate due to agricultural origin. Nutritional values based on analysis.	
Allergens	
Contains: Wheat	
Storage Info	
Keep frozen at 0°F. Keep in ambient temperatures for up to 72 hours (3 days).	
Shelf Life	
12 months at 0°F	
Ingredients	
WHEAT FLOUR, WATER, CONTAINS LESS THAN 2% OF EXTRA VIRGIN OLIVE OIL, SALT, VINEGAR, YEAST, MALTED BARLEY FLOUR, DOUGH CONDITIONER (DRIED WHEAT SPONGE, YEAST), ENZYME.	
Product Description	
4"x4" Roll. Ready to Eat. Dimensions (L x W): 4" +/- x 4" +/- Net weight: 3.5oz +/- Country of Origin: USA	
Prep/Baking Info	
Pizza/stone oven: 3-4 min per pinsa at 500 - 575° F Traditional oven: 4-6 min per pinsa at 425° F	
Cooking times are indicative and may vary by the type of oven, the preferred cooking rate or the use of toppings. Do not reheat.	

Puccia

ROMAN STYLE BREADS
BAKED IN A WOOD-FIRED OVEN



24HR FERMENTATION
NO PRESERVATIVES



PIZZA ▾ CRUST ▾ BREAD ▾ ROLLS
24HR LIGHT & AIRY DOUGH



 Villa Palermo
 3301 West Canal Street
 Milwaukee, WI 53208
 SALES@PALERMOSPIZZA.COM
 PALERMOSPIZZA.COM/FOODSERVICE