



12 x 14" FAMILY

Pinsa

BORN IN ITALY

CRAFTED FOR YOUR KITCHEN



High Hydration
Formulation

24 Hour Dough
Fermentation



Bubbly & Woodfired



Airy & Crispy

Item Specifications

Case Weight Net	6.475 lbs
Case Weight Gross	9.545 lbs
Case Height x Width x Length	15.625" x 13.5" x 9"
Cases Per Layer	9
Number of Layers per Pallet	8
Pallet Net Weight	466.2 lbs
Pallet Gross Weight	742.24 lbs
Pallet Height x Width x Length	48" x 40" x 77.5"
Crusts per Case	7
Crusts per Pallet	504
GTIN	10075706312433

Values, Percentages & Dimensions are
Subject to Change. v070626

Build it *Fresh*



Nutritionals - Per 100g	
Calories (kcal)	207.79
Total Fat (g)	2.21
Saturated Fat (g)	0.37
Trans Fat (g)	0.01
Cholesterol (mg)	00
Sodium (mg)	593.5
Total Carbohydrate (g)	39.76
Dietary Fiber (g)	1.6
Total Sugars (g)	0.58
Added Sugars (g)	00
Protein (g)	7.51
Vitamin D (mcg)	00
Calcium (mg)	17.11
Iron (mg)	0.74
Potassium (mg)	105.11
*Nutritional values are average values and may fluctuate due to agricultural origin. Nutritional values based on analysis.	

Allergens
Contains: Soy, Wheat Contains Bio-engineered Ingredients
Storage Info
Keep frozen at 0°F. Once opened, store chilled at 32 - 38°F and consume within 48 hours. Do not refreeze after thawing.
Shelf Life
12 months at 0°F
Ingredients
WHEAT FLOUR, WATER, RICE FLOUR, CONTAINS LESS THAN 2% OF SALT, DEFATTED SOY FLOUR, EXTRA VIRGIN OLIVE OIL, YEAST, MALTED BARLEY FLOUR.
Product Description
12x14 Crust. Baking: Par Baked Dimensions 12" +/- x 14" +/- x 0.7" +/- Net weight: 14.5oz +/- Country of Origin: USA
Prep/Baking Info
Pizza/stone oven: 3-4 min per pinsa at 500 - 575° F. Blast/steam oven: 3-5 min at 450° F, minimal fan power, 10% humidity 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.



Family

ROMAN STYLE CRUST
BAKED IN A WOOD-FIRED OVEN

24HR FERMENTATION
NO PRESERVATIVES



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