



3 x 6.5" PANUOZZO

Pinsa

BORN IN ITALY

CRAFTED FOR YOUR KITCHEN

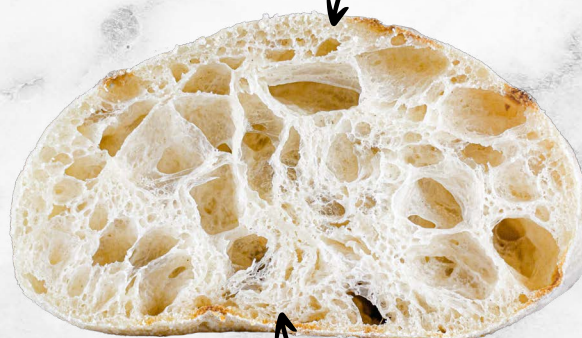


High Hydration
Formulation

24 Hour Dough
Fermentation



Bubbly & Woodfired



Airy & Crispy

Item Specifications	
Case Weight Net	5 lbs
Case Weight Gross	8.7099 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	360 lbs
Pallet Gross Weight	682.1128 lbs
Pallet Height x Width x Length	48" x 40.5" x 77.5"
Crusts per Case	20
Crusts per Pallet	1440
GTIN	10075706312440

Values, Percentages & Dimensions are
Subject to Change. v070926

Build it *Fresh*



Nutritionals - Per 100g	
Calories (kcal)	216.19
Total Fat (g)	2.27
Saturated Fat (g)	0.37
Trans Fat (g)	0.01
Cholesterol (mg)	00
Sodium (mg)	519.15
Total Carbohydrate (g)	40.51
Dietary Fiber (g)	1.36
Total Sugars (g)	0.5
Added Sugars (g)	00
Protein (g)	7.33
Vitamin D (mcg)	00
Calcium (mg)	13.87
Iron (mg)	0.72
Potassium (mg)	75.42
*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. 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, CONTAINS LESS THAN 2% OF EXTRA VIRGIN OLIVE OIL, SALT, YEAST, MALTED BARLEY FLOUR, DOUGH CONDITIONER (CULTURED WHEAT, FLOUR, YEAST).	
Product Description	
3"x6.5" Roll. Baking: Par Baked Dimensions 3" +/- x 6.5" +/- x 1.7" +/- Net weight: 3.5oz +/- 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.	



Panuozzo

ROMAN STYLE BREADS
BAKED IN A WOOD-FIRED OVEN



24HR FERMENTATION
NO PRESERVATIVES



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