

TECHNICAL SHEET



Classic Roman-Style Gran Pinsa Ambient 230g

Rev.

3

09/04/2025

Code	K259EN		
Brand	MOLINO SPADONI		
Product name	Classic Roman-Style Gran Pinsa Ambient 230g		
Trade name	Partially baked bakery product		
Description	Base for Roman-style gran Pinsa 19x29 cm, partially cooked		
Format	single pack	Piece weight	230 g (min 221 g)
Intended use	Product for catering services. Suitable for consumption by the general population. Not suitable for gluten-intolerant consumers.		
Claims	Hand-stretched; prepared with biga and our fresh natural starter; 48-hour leavening; 80% dough hydration; made with high-oleic sunflower oil.		
Ingredients	Wheat flour, water, sourdough (wheat flour, water), high-oleic sunflower seed oil, sea salt, soy flour, baker's yeast, rice flour, wheat gluten, malt extract (barley malt, water), soft wheat malt flour, flavouring		
Allergens	In accordance with Annex I of EU Reg. 1169/2011 contains: GLUTEN AND SOYBEANS may contain: SESAME, MILK, LUPIN AND MUSTARD The allergens shown in this sheet are the result of the risk analysis carried out by the manufacturer during all stages of the process.		
Origin of raw materials	Soft wheat flour is produced in Italy, at Molino Spadoni Spa, using soft wheat from: EU (Italy, France and Austria) and non-EU (Canada and United States) countries		
Product characteristics	Golden in colour.	Length (cm)	29±1
	Minor commercial imperfections, such as irregular shape, uneven alveolation, occasional slight surface charring, or more or less pronounced edge formation, are not considered defects but rather a sign of the product's naturalness and artisanal character."	Width (cm)	19 ±1
		Thickness (cm)	3 ± 0,5
		Diameter (cm)	-
		Other characteristics:	-



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Chemical-Physical Specifications	Residual humidity %		39,8			
	water activity		0,96±0,01			
	pH		5,5			
	acrylamide (µg/Kg)		33			
Microbiological specifications	Total bacteria load ufc/g		<1000 (max 10.000)			
	Listeria m. ufc/25g		assente			
	E. Coli ufc/g		<10 (max 100)			
	Staphylococci spp. ufc/g		<10 (max 100)			
	Moulds ufc/g		<1000 (max 10.000)			
Nutrition declaration (Average nutritional values per 100g of product)	Portion g 230					
	Value	/100g	/port.	Value	/100g	/port.
	Energy Kcal	214	492,2	Energy Kj	1006	2313,8
	Fat g	2,8	6,44	saturated fats g	0,5	1,15
	carbohydrate g	44	101,2	sugar g	0,9	2,07
	Fibre g	1,9	4,37	Protein g	8,9	20,47
	Salt g	1,5	3,45			
Process Flow Chart	Biga pre-dough – leavening – dough mixing – dividing and rounding – leavening on tray – manual shaping – partial baking – blast chilling – packaging at controlled temperature (CCP) – storage (at ambient temperature).					
Storage and preservation	Shelf life		90days			
	Residual post-delivery shelf life		60days			
	Preservation		Packaged in a protective atmosphere. Store at ambient temperature in a cool, dry place, below 20° C. The product must not be subjected to temperature fluctuations in order to ensure the recommended shelf-life.			
	Label shelf life format		dd/mm/yyyy			
Use instructions	TO BE CONSUMED AFTER COMPLETION OF COOKING. Preparation: Preheat the oven to 240°C, and cook for 6 minutes. However, it is advisable to check the desired degree of cooking depending on the type of oven used."					
Primary packaging type			Piece net weight g		230	
			no. pcs/package		1	
	Flow-pack packaging in neutral PET12/PE45 laminate, suitable for contact with food.		Packing weight (tare) g		12	
	Dimensions (length-width-height: 35*22*3cm)		Recycling Code		OTHER 7 plastic collection	
			EAN 13		8002213015286	

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Pallettizzazione	Cardboard	Cardboard type (CT)	Corrugated cardboard
		Piece net weight Kg	1,38
		No. of packs per CT	6
		CT weight (tare) g	235
		Recycling Code	PAP-20
		CT Code	5800221301528
		LxWxH cm	330x210x215
		No. of pcs per CT	6
	Pallet	Pallet type	EUREPAL
		No. of CT/layer per layers	12x8
		Total no. of cartons	96
		No. of pcs per plt	576
		Pallet piece net weight Kg	132,48
		Pallet height cm	187
Contaminant declaration	The product is compliant with the current standard regulating contaminants such as mycotoxins, heavy metals, and other chemical contaminants (Reg. 2023/915) and pesticides residue (EU Reg. 396/2005); the product was made without using nanotechnology / nanoingredients, and without ionizing radiation treatment.		
Non-GMO	The product does not contain and is not obtained from Genetically Modified Organisms		
Materials and objects in contact with food (MOCA)	Any packaging that comes into contact with the finished product complies with food-grade requirements and all relevant legislative provisions: EC Regulation no. 1895/2005, EC Regulation no. 2023/2006, EC Regulation no. 1935/2004, EU Regulation 10/2011 as amended, EU Regulation 752/2017 as amended		
Production plant	Via G. Giolitti, 11/X 48123 Ravenna		

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