

THE CLASSIC: TRADITIONAL FLAVOUR

Pinsami
CUORE ITALIANO

FROZEN BAKED PRODUCT

Ingredients:

Wheat flour type "0", water, rice flour, **soy** flour, rice semolina, iodized salt 1.1% (salt, potassium iodate 0.007 %), extra virgin olive oil, dried **wheat** sourdough starter, dried brewer's yeast.
May contain traces of **mustard** and **lupin**.

PREPARATION

Thawed Pinsa crust

Allow the pinsa to thaw, season to your liking and bake in a preheated oven at 250°C for 5 min.

Frozen Pinsa crust

Season the still-frozen pinsa to your liking, bake in a preheated oven at 250°C for 8 min.

For perfect baking:

Bake directly on the grill
in a ventilated oven. In a static oven we recommend 1 or 2 minutes more baking time, or in any case until to the desired crispness.

Cook the product before eating.
Do not refreeze after thawing.
Store at a temperature of -18°C
(after thawing the pinsa must be kept in the fridge between 0°C and 4°C and consumed within 24 hours).
Origin of soft wheat flour type 0: EU and non-EU.

Produced and packaged by:

Pinsami S.r.l
Via G. De Chirico, 36/E,
CAP 42124 Reggio Emilia - ITALY.

Produced in the factory of:

A- Via G. De Chirico 36/G - 42124
B- Via M. Mazzacurati 13/B - 42124
Reggio Emilia - Italy

The letter after the expiration date indicates the production plant.

NUTRITIONAL VALUES (values per 100g of product):

Energy	957 kJ 226 kcal
Fat	1,8 g
of which saturated fats	0,2 g
Carbohydrate	44 g
of which sugars	1 g
Fibre	1,8 g
Protein	7,1 g
Salt	1,1 g



DISCOVER OUR RECIPES
AND HOW TO
PREPARE THEM

FOR OPTIMAL
CRISPINESS WE
RECOMMEND
VERY LITTLE TOMATO
SAUCE ON THE PINSAs.



f pinsami @ pinsami_italia

460g