

WHOLEMEAL

Pinsami
CUORE ITALIANO

FROZEN BAKED PRODUCT

Ingredients:

Wheat flour type "0", water, toasted soft **wheat** bran and toasted soft **wheat** middlings (6.6%), rice flour, soy flour, rice semolina, toasted **wheat** germ (1.1%), **rye** grains, brown flax seeds, sunflower seeds, golden flax seeds, **wheat** grains, 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 eaten 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	832 kJ 206 kcal
Fat of which saturated fats	2,5 g 0,4 g
Carbohydrate of which sugars	37 g 1 g
Fibre	3,4 g
Protein	7,0 g
Salt	1,0 g



DISCOVER OUR RECIPES
AND HOW TO
PREPARE THEM

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



f pinsami @ pinsami_italia

460g