

**Pins&mi**  
PROFESSIONAL



ENG

**HORECA LINE**

# OUR COMPANY

Pinsami, a company founded under the name Pinsalab in 2017 in Reggio Emilia, is **specialised in the production of Italian Artisanal Pinsa**.

Our plants are equipped with modern mixing and packaging systems to ensure the **highest possible quality standards**.

Our constant use of first-rate raw ingredients and the emphasis placed **on craftsmanship and Italian culinary tradition**, is what makes our handmade, fresh and easy-to-digest Pinsa a top-notch product.

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**13.000 m<sup>2</sup>** of surface area covered by the plants  
**120** employees

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Pinsami Professional is a proprietary brand for the industry professionals.

## CERTIFIED QUALITY

At Pinsami, we believe that the only way to guarantee a top quality product is to make sure it is produced using precise procedures **certified by International Standards**. This is why we have been awarded the following certifications:

- the **British Retail Consortium** and the **International Food Standard** require the implementation of strict protocols that allow us to strengthen and promote health and hygiene safety throughout the production process and along the entire supply chain (from field to table);
- **ISO 22000** sets out for guidelines that encourage interactive communication among all the operators upstream and downstream in the supply chain, allowing us to efficiently and rapidly manage any possible product safety issues.



## WHAT IS PINSA

**Pinsa is the latest Italian food trend.**

It's different from pizza because it is:

- made from a **blend** of wheat, rice and soy **flours**
- **lighter**: the dough features a high percentage of water
- **easier-to-digest**: thanks to slow proving and the air trapped in the dough when it is hand-stretched
- **vegan**: no animal fat
- **unique in consistency**: crispy outside and soft inside

Pinsa is an ideal crust for gourmet savoury recipes but also as a dessert, it's perfect for dinner, as a delicious starter, a finger food aperitif, and also as straightforward tasty bread.

PINSA CRUST

# HAND-STRETCHED

perfect for professionals

**Pinsami Professional** is hand-stretched and it is made with a **mixture of high-quality flours**.

Our dough is slowly proved, all the time needed to make sure our Pinsa is **as light and as easy to digest as possible**.

To interrupt the proving of the dough, at the perfect moment, our crusts are placed briefly in a hot oven.

This makes Pinsami Professional the perfect pre-baked crust, suitable for any type of oven and **ready in just a few minutes**.

Thanks to the variety of our products and the different storage options (fresh, frozen and room temperature) we can guarantee a **top quality hand-baked product**, perfect for every requirement, **which is also risk and waste free**.

## THE BENEFITS OF PINSAMI PROFESSIONAL

Strictly stretched by hand



Slow rising and easy to digest



Ready to cook in 5 minutes



Suitable for sweet and savoury recipes



### The only Pinsa with protected iodised salt

The iodine in salt normally evaporates at high temperatures. Here at Pinsami, we have the exclusive category rights for using Presal®, the only patented iodised salt that preserves iodine at high temperatures. In this way, iodine, which is an essential element for the thyroid to work properly, is absorbed by the body\*.

## THE ADVANTAGES FOR PROFESSIONALS



Zero Risks



Zero Waste



No specialised staff needed



Suitable for any premise



Perfect with any type of oven



Ready in a few minutes



Can be prepared in a thousands of ways



\* Published clinical studies conducted by Caber with the Department of Endocrinology at the University of Pisa.

HORECA LINE

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## ROOM TEMPERATURE LINE

PINSA CLASSIC

The background is a solid orange color. On the left side, there are several large, overlapping, curved shapes in a lighter shade of orange, resembling stylized leaves or petals. These shapes are positioned vertically, with the largest one at the top and smaller ones below it.

**FRESH LINE**  
STORE AT 0°C - 4°C



# Pinsa

## Classic



### SHELF LIFE

- Best before: 45 days in an unopened package
- Store between 0°C and 4°C (Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 48 hours).

### 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**.

### NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 957 (kJ)<br>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                 |
| Iodine                  | 50,5 µg               |

### SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXD XH | PACK WEIGHT IN GR | EAN CODE |
|--------------|-------------|----------------|------------------------------|-----------------------|-----------------------|-------------------|----------|
| TBD          | Flowpack    | 230            | 2                            | 30 x 20               | 40 x 21 x 4           | 476               | TBD      |

### CARTON

| ITF CODE | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXD XH | CARTON WEIGHT (KG) |
|----------|-------------------------|-------------------------|--------------------|
| TBD      | 12                      | 40 x 40 x 26            | 6,2                |

### PALLET

| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 6                | 7                 | 197                             | 285,5              | 42                       | 504                  |

FRESH LINE

# Pinsa

## Wholegrain



### SHELF LIFE

- Best before: 45 days in an unopened package
- Store between 0°C and 4°C (Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 48 hours).

### SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXD XH | PACK WEIGHT IN GR | EAN CODE |
|--------------|-------------|----------------|------------------------------|-----------------------|-----------------------|-------------------|----------|
| TBD          | Flowpack    | 230            | 2                            | 30 x 20               | 40 x 21 x 4           | 476               | TBD      |

### CARTON

| ITF CODE | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXD XH | CARTON WEIGHT (KG) |
|----------|-------------------------|-------------------------|--------------------|
| TBD      | 12                      | 40 x 40 x 26            | 6,2                |

### PALLET

| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 6                | 7                 | 197                             | 285,5              | 42                       | 504                  |

### 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**.

### NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 832 (kj)<br>206(kcal) |
| Fat                     | 2,5 g                 |
| of which saturated fats | 0,4 g                 |
| Carbohydrate            | 37 g                  |
| of which sugars         | 1 g                   |
| Fibre                   | 3,4 g                 |
| Protein                 | 7,0 g                 |
| Salt                    | 1,0 g                 |
| Iodine                  | 50,5 µg               |

# Pinsa

## Maxi



### SHELF LIFE

- Best before: 45 days in an unopened package
- Store between 0°C and 4°C (Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 48 hours).

### 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**.

### NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 957 (kj)<br>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                 |
| Iodine                  | 50,5 µg               |

### SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXDHX | PACK WEIGHT IN GR | EAN CODE |
|--------------|-------------|----------------|------------------------------|-----------------------|----------------------|-------------------|----------|
| TBD          | Flowpack    | 700            | 2                            | 55 x 32               | 64 x 33 x 4          | 1442              | TBD      |

### CARTON

| ITF CODE | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXDHX | CARTON WEIGHT (KG) |
|----------|-------------------------|------------------------|--------------------|
| TBD      | 6                       | 60 x 40 x 26           | 9,5                |

### PALLET

| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 4                | 7                 | 197                             | 292,5              | 28                       | 168                  |

FRESH LINE



# Pinsa Maxi Wholegrain



## SHELF LIFE

- Best before: 45 days in an unopened package
- Store between 0°C and 4°C (Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 48 hours).

## 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**.

## NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 832 (kJ)<br>206(kcal) |
| Fat                     | 2,5 g                 |
| of which saturated fats | 0,4 g                 |
| Carbohydrate            | 37 g                  |
| of which sugars         | 1 g                   |
| Fibre                   | 3,4 g                 |
| Protein                 | 7,0 g                 |
| Salt                    | 1,0 g                 |
| Iodine                  | 50,5 µg               |

## SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXDHX | PACK WEIGHT IN GR | EAN CODE |
|--------------|-------------|----------------|------------------------------|-----------------------|----------------------|-------------------|----------|
| TBD          | Flowpack    | 700            | 2                            | 55 x 32               | 64 x 33 x 4          | 1442              | TBD      |

## CARTON

| ITF CODE | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXDHX | CARTON WEIGHT (KG) |
|----------|-------------------------|------------------------|--------------------|
| TBD      | 6                       | 60 x 40 x 26           | 9,5                |

## PALLET

| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 4                | 7                 | 197                             | 292,5              | 28                       | 168                  |

# Pinsa

## Round



### SHELF LIFE

- Best before: 45 days in an unopened package
- Store between 0°C and 4°C (Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 48 hours).

### 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**.

### NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 957 (kj)<br>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                 |
| Iodine                  | 50,5 µg               |

### SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXD XH | PACK WEIGHT IN GR | EAN CODE |
|--------------|-------------|----------------|------------------------------|-----------------------|-----------------------|-------------------|----------|
| TBD          | Flowpack    | 250            | 3                            | Ø 32                  | 40 x 33 x 4           | 774               | TBD      |

### CARTON

| ITF CODE | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXD XH | CARTON WEIGHT (KG) |
|----------|-------------------------|-------------------------|--------------------|
| TBD      | 12                      | 60 x 40 x 26            | 10,2               |

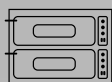
### PALLET

| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 4                | 7                 | 197                             | 310,3              | 28                       | 336                  |

# COOKING

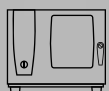
## *instructions*

### COOKING INSTRUCTIONS



#### PROFESSIONAL GRADE OVEN (STONE)

|                   |  |
|-------------------|--|
| Temperature       | <b>290/300°C</b>                                   |
| Heat distribution | <b>30% bottom<br/>70% top</b>                      |
| Cooking time      | <b>4/6 Minutes</b><br>depending on the<br>toppings |



#### PROFESSIONAL CONVECTION OVEN

|                |  |
|----------------|--|
| Pinsa position | <b>on the grill</b><br>(not on a tray)             |
| Temperature    | <b>220/240°C</b>                                   |
| Fan            | <b>minimum</b>                                     |
| Cooking time   | <b>5/7 Minutes</b><br>depending on the<br>toppings |



#### BAR OVEN

|                |  |
|----------------|--|
| Before cooking | <b>preheat<br/>the oven</b>                        |
| Temperature    | <b>250°C</b>                                       |
| Cooking time   | <b>5/6 Minutes</b><br>depending on the<br>toppings |





**FROZEN LINE**  
STORE AT -18°C

# Pinsa Classic



## SHELF LIFE

- Best before: 18 months in an unopened package
- Store at -18°C  
(Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 24 hours)
- Do not refreeze.

## 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**.

## NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 957 (kj)<br>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                 |
| Iodine                  | 50,5 µg               |

## SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXD XH | PACK WEIGHT IN GR | EAN CODE      |
|--------------|-------------|----------------|------------------------------|-----------------------|-----------------------|-------------------|---------------|
| ITA10ABC0212 | Flowpack    | 230            | 2                            | 30 x 20               | 40 x 21 x 4           | 476               | 8055186190382 |

## CARTON

| ITF CODE       | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXD XH | CARTON WEIGHT (KG) |
|----------------|-------------------------|-------------------------|--------------------|
| 18055186190389 | 12                      | 40 x 40 x 26            | 6,2                |

## PALLET

| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 6                | 7                 | 197                             | 285,5              | 42                       | 504                  |

# Pinsa Wholegrain



## SHELF LIFE

- Best before: 18 months in an unopened package
- Store at -18°C  
(Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 24 hours)
- Do not refreeze.

## 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**.

## NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 832 (kJ)<br>206(kcal) |
| Fat                     | 2,5 g                 |
| of which saturated fats | 0,4 g                 |
| Carbohydrate            | 37 g                  |
| of which sugars         | 1 g                   |
| Fibre                   | 3,4 g                 |
| Protein                 | 7,0 g                 |
| Salt                    | 1,0 g                 |
| Iodine                  | 50,5 µg               |

## SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXDHX | PACK WEIGHT IN GR | EAN CODE      |
|--------------|-------------|----------------|------------------------------|-----------------------|----------------------|-------------------|---------------|
| ITA10BBC0212 | Flowpack    | 230            | 2                            | 30 x 20               | 40 x 21 x 4          | 476               | 8055186190399 |

## CARTON

| ITF CODE       | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXDHX | CARTON WEIGHT (KG) |
|----------------|-------------------------|------------------------|--------------------|
| 18055186190396 | 12                      | 40 x 40 x 26           | 6,2                |

## PALLET

| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 6                | 7                 | 197                             | 285,5              | 42                       | 504                  |

## FROZEN LINE



# Pinsa

## Round



### SHELF LIFE

- Best before: 18 months in an unopened package
- Store at -18°C  
(Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 24 hours)
- Do not refreeze.

### 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**.

### NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 957 (kJ)<br>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                 |
| Iodine                  | 50,5 µg               |

### SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXDHX | PACK WEIGHT IN GR | EAN CODE      |
|--------------|-------------|----------------|------------------------------|-----------------------|----------------------|-------------------|---------------|
| ITD10ABC0312 | Flowpack    | 250            | 3                            | Ø 32                  | 40 x 33 x 4          | 774               | 8055186190153 |

### CARTON

| ITF CODE       | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXDHX | CARTON WEIGHT (KG) |
|----------------|-------------------------|------------------------|--------------------|
| 18055186190150 | 12                      | 60 x 40 x 26           | 10,2               |

### PALLET

| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 4                | 7                 | 197                             | 310,3              | 28                       | 336                  |

# Pinsa Maxi



## SHELF LIFE

- Best before: 18 months in an unopened package
- Store at -18°C  
(Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 24 hours)
- Do not refreeze.

## 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**.

## NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 957 (kj)<br>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                 |
| Iodine                  | 50,5 µg               |

## SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXDHX | PACK WEIGHT IN GR | EAN CODE      |
|--------------|-------------|----------------|------------------------------|-----------------------|----------------------|-------------------|---------------|
| ITC10ABC0206 | Flowpack    | 700            | 2                            | 55 x 32               | 64 x 33 x 4          | 1442              | 8055186190160 |

## CARTON

| ITF CODE       | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXDHX | CARTON WEIGHT (KG) |
|----------------|-------------------------|------------------------|--------------------|
| 18055186190167 | 6                       | 60 x 40 x 26           | 9,5                |

## PALLET

| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 4                | 7                 | 197                             | 292,5              | 28                       | 168                  |

FROZEN LINE

# Pinsa

## Single portion



### SHELF LIFE

- Best before: 18 months in an unopened package
- Store at -18°C  
(Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 24 hours)
- Do not refreeze.

### 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**.

### NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 957 (kj)<br>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                 |
| Iodine                  | 50,5 µg               |

### SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXDHX | PACK WEIGHT IN GR | EAN CODE      |
|--------------|-------------|----------------|------------------------------|-----------------------|----------------------|-------------------|---------------|
| ITB10ABC0412 | Flowpack    | 130            | 4                            | 15 x 20               | 50 x 20 x 4          | 538               | 8055186190139 |

### CARTON

| ITF CODE      | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXDHX | CARTON WEIGHT (KG) |
|---------------|-------------------------|------------------------|--------------------|
| 8055186190136 | 12                      | 40 x 40 x 26           | 6,9                |

### PALLET

| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 6                | 7                 | 197                             | 316,7              | 42                       | 504                  |

# Pinsa Bun



## SHELF LIFE

- Best before: 18 months in an unopened package
- Store at -18°C  
(Once opened the Pinsa bun must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 24 hours)
- Do not refreeze.

## SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXDHX | PACK WEIGHT IN GR | EAN CODE      |
|--------------|-------------|----------------|------------------------------|-----------------------|----------------------|-------------------|---------------|
| ITE10ABC0315 | Flowpack    | 100            | 3                            | Ø 12                  | 42 x 20 x 5          | 324               | 8055186190450 |

## CARTON

| ITF CODE       | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXDHX | CARTON WEIGHT (KG) |
|----------------|-------------------------|------------------------|--------------------|
| 18055186190457 | 15                      | 40 x 40 x 26           | 5,6                |

## PALLET

| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 6                | 7                 | 197                             | 259,4              | 42                       | 630                  |

**THESE EASY-TO-DIGEST  
BUNS ARE SOFT INSIDE  
AND CRUNCHY OUTSIDE**



## 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**.

## NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 957 (kj)<br>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                 |
| Iodine                  | 50,5 µg               |

**FROZEN LINE**

# COOKING

## instructions

### HOW TO USE / RECOMMENDED USE

1. Open the package and position the product on the grill
2. Allow to defrost at room temperature for 10/20 minutes
3. Add your choice of toppings
4. Bake according to your oven type



#### PROFESSIONAL GRADE OVEN (STONE)

|                   |  |
|-------------------|--|
| Temperature       | <b>290/300°C</b>                                   |
| Heat distribution | <b>30% bottom<br/>70% top</b>                      |
| Cooking time      | <b>4/6 Minutes</b><br>depending on the<br>toppings |



#### PROFESSIONAL CONVECTION OVEN

|                |  |
|----------------|--|
| Pinsa position | <b>on the grill</b><br>(not on a tray)             |
| Temperature    | <b>220/240°C</b>                                   |
| Fan            | <b>minimum</b>                                     |
| Cooking time   | <b>5/7 Minutes</b><br>depending on the<br>toppings |



#### BAR OVEN

|                |  |
|----------------|--|
| Before cooking | <b>preheat<br/>the oven</b>                        |
| Temperature    | <b>250°C</b>                                       |
| Cooking time   | <b>5/6 Minutes</b><br>depending on the<br>toppings |

Any defrosted and unused products must be sealed and stored in the fridge (0-4°C) and consumed within 24 hours.

### HOW TO USE / SPEEDY

1. Open the packaging
2. Add your preferred toppings
3. Bake according to your oven type



#### PROFESSIONAL GRADE OVEN (STONE)

|                   |  |
|-------------------|--|
| Temperature       | <b>290/300°C</b>                                   |
| Heat distribution | <b>30% bottom<br/>70% top</b>                      |
| Cooking time      | <b>7/8 Minutes</b><br>depending on the<br>toppings |



#### PROFESSIONAL CONVECTION OVEN

|                |  |
|----------------|--|
| Pinsa position | <b>on the grill</b><br>(not on a tray)           |
| Temperature    | <b>220/240°C</b>                                 |
| Fan            | <b>minimum</b>                                   |
| Cooking time   | <b>8 Minutes</b><br>depending on the<br>toppings |



#### BAR OVEN

|                |  |
|----------------|--|
| Before cooking | <b>preheat<br/>the oven</b>                        |
| Temperature    | <b>250°C</b>                                       |
| Cooking time   | <b>7/8 Minutes</b><br>depending on the<br>toppings |

Any defrosted and unused products must be sealed and stored in the fridge (0-4°C) and consumed within 24 hours.





The background is a solid red color. On the left side, there are several large, overlapping, curved lines in a lighter shade of red, creating a sense of movement and depth. These lines sweep from the top left towards the bottom right.

# **ROOM TEMPERATURE LINE**

**STORE  
AT ROOM  
TEMPERATURE**

**IN LINE  
WITH THE ORIGINAL  
RECIPE**

**CAREFULLY  
SELECTED  
RAW MATERIALS**

**2  
PINSAs CRUSTS**



**60 day  
SHELF LIFE**

**STAY-FRESH  
STICKER**



To guarantee maximum product quality,  
we have inserted a small oxygen absorber  
in the packaging which **naturally preserves**  
**product freshness**



Adhesive label inside  
the package



The adhesive label  
absorbs oxygen



The stay-fresh sticker guarantees  
a high quality product

**THE ONLY PINSA  
WITH PRESAL®  
PROTECTED IODISED SALT**

# Classic Pinsa



## SHELF LIFE

- 60 days in an unopened pack
- Store at room temperature in a cool, dry place (Once opened the Pinsa must be stored in the fridge at a temperature between 0°C and 4°C and consumed within 48 hours).

## SALES UNIT

| PRODUCT CODE | RETAIL PACK | NET WEIGHT (G) | NO. OF PINSA CRUSTS PER PACK | PINSA CRUST SIZE (CM) | PACK SIZE (CM) LXDHXH | PACK WEIGHT IN GR | EAN CODE |
|--------------|-------------|----------------|------------------------------|-----------------------|-----------------------|-------------------|----------|
| TBD          | Flowpack    | 230            | 2                            | 30 x 20               | 40 x 21 x 4           | 476               | TBD      |

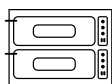
## CARTON

| ITF CODE | NO. OF PACKS PER CARTON | CARTON SIZE (CM) LXDHXH | CARTON WEIGHT (KG) |
|----------|-------------------------|-------------------------|--------------------|
| TBD      | 12                      | 40 x 40 x 26            | 6,2                |

## PALLET

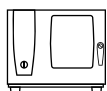
| CARTON PER LAYER | LAYERS PER PALLET | PLT HEIGHT IN CM (PLT INCLUDED) | PALLET WEIGHT (KG) | NO. OF CARTON PER PALLET | NO. OF PACKS PER PLT |
|------------------|-------------------|---------------------------------|--------------------|--------------------------|----------------------|
| 6                | 7                 | 197                             | 285,5              | 42                       | 504                  |

## COOKING INSTRUCTIONS



### PROFESSIONAL GRADE OVEN (STONE)

|                   |   |
|-------------------|---|
| Temperature       | <b>290/300°C</b>                                |
| Heat distribution | <b>30% bottom<br/>70% top</b>                   |
| Cooking time      | <b>4/6 Minutes</b><br>depending on the toppings |



### PROFESSIONAL CONVECTION OVEN

|                |   |
|----------------|---|
| Pinsa position | <b>on the grill</b><br>(not on a tray)          |
| Temperature    | <b>220/240°C</b>                                |
| Fan            | <b>minimum</b>                                  |
| Cooking time   | <b>5/7 Minutes</b><br>depending on the toppings |



### BAR OVEN

|                |   |
|----------------|---|
| Before cooking | <b>preheat<br/>the oven</b>                     |
| Temperature    | <b>250°C</b>                                    |
| Cooking time   | <b>5/6 Minutes</b><br>depending on the toppings |

## INGREDIENTS

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

## NUTRITIONAL VALUES

(values per 100g of product)

|                         |                       |
|-------------------------|-----------------------|
| Energy                  | 995 (kj)<br>235(kcal) |
| Fat                     | 1,8 g                 |
| of which saturated fats | 0,3 g                 |
| Carbohydrate            | 46,4 g                |
| of which sugars         | 1,1 g                 |
| Fibre                   | 1,9 g                 |
| Protein                 | 7,3 g                 |
| Salt                    | 1,2 g                 |
| Iodine                  | 50,5 µg               |



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