

PRODUCT NAME: IL UNO ARTISAN 12" PLAIN PIZZA BASE

PRODUCT SKU: 41-IU12B

EAN CASE: 8019013004464









Hand Stretched







Handcrafted Premium 24 Hour In Italy Italian Flours Leavening

Product Description

Il Uno Artisan's 12" Plain pizza base is the most authentic and versatile stonebaked pizza base on the market. This un-topped pizza base gives you the creative freedom in the kitchen to create your ideal pizza from top to bottom.

Our famous, aromatic and light pizza crust is the perfect foundation for any recipe, including dipping platters, sharer desserts, vegan and vegetarian pizza options.



Product Specifications



Weight: 250g



Storage: Frozen -18° C



Shelf Life: 18 Months



Carton Specifications



Units / Pack: 2



Packs / Carton: 14



Total Units / Carton: 28



Carton Size (mm): L565 x W300 x H300





Weight: 7kg



Pallet Details



Cartons / Layer: 8



Layers / Pallet: 6



Cartons / Pallet: 48



Pallet Size (mm): W1200 x L1200 x H2000



Pallet Weight: 336kg



Nutritional Information

Average Quantity	Per Serve	Per 100g
Energy	2655 kJ	1062 kJ
Protein	23 g	9.2 g
Fat, Total	7.7 g	3.1 g
- Saturated	1 g	0.4 g
Carbohydrate	117.2 g	46.9 g
- Sugars	2 g	0.8 g
Sodium	1600 mg	640 mg

Dough (wheat flour, water, sunflower oil, yeast, salt, malted wheat flour).

ALLERGENS: GLUTEN, WHEAT, MAY CONTAIN TRACES OF FISH AND SOY.



Dairy Free





Vegetarian



Peanut Free



Cooking Information

Set the temperature dial to **3** with the **lid** closed for 8 minutes







Reduce the temperature dial to **2.5** before cooking









6": Cook for 2 minutes



9" & 12": Cook for 4 minutes

