



VIA C

43496 - Crust Pinsa Rom Round 12

Pinsa Romana is a light, airy crust enjoyed by Romans for millennia. Pinsas differ from traditional crusts by using a mix of flours and a long sourdough fermentation, resulting in a 'cloudlike' crust that is crisp and chewy.



* Benefits

Cold maturation process increases hydration and promotes the breaking down of grains and proteins into simple sugars and amino acids, enhancing digestibility and lowering the glycemic index.

Nutrition Facts

Servings per Container
Serving size **100grams**

Amount per serving
Calories 230

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 540mg	23%
Total Carbohydrate 60g	22%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.1mg	6%
Potassium 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients

Unbleached and non-bromated wheat flour (tip 00), chickpea flour, organic spelt flour, organic rice flour, sourdough, organic extra virgin olive oil, sea salt, yeast.

⚠ Allergens

Contains:



May Contain:



Free From:



Handling Suggestions

Store in freezer until ready to use. Defrosts in 15 minutes.

Serving Suggestions

Enjoy as your choice of pizza crust!

Prep & Cooking Suggestions

Cooking time: 5-7 minutes @ 450-500 degrees F or to desired taste.

📄 Product Specifications

Brand	Manufacturer
VIA C	NASSERI ENTERPRISES, LLC

MFG #	SPC #	GTIN	Pack	Pack Desc.
51127	43496	30858393006526		10/2CT

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
17lb	16lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
26in	13in	8in	1.56ft3		365DAYS	-10 / 10



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Nutrition Analysis - By Serving

Calories	230	Total Fat	1g	Sodium	540mg
Protein	13	Trans Fats	0g	Calcium	20mg
Total Carbohydrates...	60g	Saturated Fat	0g	Iron	1.1mg
Sugars	1g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

