



FRESH, AMBIENT & FROZEN PRODUCTS

CATALOGUE





OUR VALUES.

Health, wellbeing and the enjoyment of life are all strictly correlated. A healthy diet is fundamental for anyone wishing to live a full, tasty life. Foods must be chosen on the basis of three key criteria: balance, the best ingredients and quality. What may initially seem to be a sacrifice is actually often an opportunity for a really intelligent approach to eating, and new joy in food.

With its automated plant and highly skilled staff, the production facility is able to produce up to 100,000 piadinas a day, and staff's meticulous approach to the entire process ensures outstanding quality levels.

QUALITY SINCE 1994.

Polisnack has been operating in the food industry for more than twenty years.

On the inspiration of its founder, Antonio Polimeno, over the years it has created a whole world of products, initially to make the unique flavour of real Rimini piadina available to Italians as a healthy alternative to fast food and then, thanks to a constant striving for excellence and an efficient sales network, to establish itself as a successful business ready to become a benchmark on the main European markets.

Now Polisnack operates under the "La Piadineria di Riccione" and "Il Forno di Vittoria" brands, successfully establishing them in the food industry, with a reputation for specialisation, excellence and unbeatable flavour and variety.

Its story is one of a love of traditions, the famous Italian passion for good, genuine food and dedication to producing healthy, natural products, always of the highest quality and in line with the wonderful Mediterranean diet and consumers' many and varying needs.

STORY OF GOOD FOOD LOVINGLY MADE WITH SAFE, GENUINE RAW MATERIALS.

Passion, experience and a forward-looking approach are behind our range of unique foods, always precisely tailored to consumers' demands. The pleasure of good food and tradition, for all to enjoy.

PRODUCTION.

Polisnack owns two production plants in Italy: in Coriano (RN) and in Cormano (MI).

CERTIFICATIONS.

Our products are certified according to the standards IFS Food and BRC Global Standards. We have a line of certified organic products and we are authorized to produce Piadina Romagnola IGP to the Riminese.





DATA SHEET

Rev. 12 del 20.11.24

CLASSIC PIADINA LA PIADINERIA – 360g (3X120g) FRESH – LARD

Description	Classic Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour type "00"; water; lard; salt; leavening agent: disodium diphosphate, sodium hydrogen carbonate, corn starch.
Packaging	In ATM



CONSUMER INFORMATION

Shelf life at production	+4°C for 45 days	Always maintain the cold chain, especially during movements and/or temporary stops
Minimum shelf life at delivery	+4°C for 40 days	
Storage after opening	+4°C for 3/4 days	
Cooking		It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	7.2 Kg
Product dimensions	27 cm +/- 1 Ø - 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.360 Kg (3x0.120 Kg)	EAN code	8029196000095
Primary Packaging	Printed envelope	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	010015	N° of layers per pallet	7
Pieces per carton	20	Pallet height	133cm

Average nutritional values per 100 g	Energy: 1470Kj / 350 kcal
Fat:	13 g
of which saturated fatty acids:	5.7 g
Carbohydrates:	50 g
of which sugars:	1.1 g
Fiber:	2 g
Protein:	6.5 g
Salt:	1.8 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 10 del 25.10.24

CLASSIC PIADINA LA PIADINERIA – 600g (5X120g) FRESH – LARD

Description	Classic Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour type "00"; water; lard; salt; leavening agent: disodium diphosphate, sodium hydrogen carbonate, corn starch.
Packaging	In ATM



CONSUMER INFORMATION

Shelf life at production	+4°C for 45 days	Always maintain the cold chain, especially during movements and/or temporary stops
Minimum shelf life at delivery	+4°C for 40 days	
Storage after opening	+4°C for 3/4 days	
Cooking		It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	7.2 Kg
Product dimensions	27 cm +/- 1 Ø - 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.600 Kg (5x0.120 Kg)	EAN code	8029196000057
Primary Packaging	Printed envelope	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	010001	N° of layers per pallet	7
Pieces per carton	12	Pallet height	133cm

Average nutritional values per 100 g	Energy: 1470Kj / 350 kcal
Fat:	13 g
of which saturated fatty acids:	5.7 g
Carbohydrates:	50 g
of which sugars:	1.1 g
Fiber:	2 g
Protein:	6.5 g
Salt:	1.8 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 7 del 26.11.24

CLASSIC PIADINA LA PIADINERIA – 1200g (10X120g) FRESH – LARD

Description	Classic Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour type "00"; water; lard; salt; leavening agent: disodium diphosphate, sodium hydrogen carbonate, corn starch.
Packaging	In ATM



CONSUMER INFORMATION

Shelf life at production	+4°C for 45 days	Always maintain the cold chain, especially during movements and/or temporary stops
Minimum shelf life at delivery	+4°C for 40 days	
Storage after opening	+4°C for 3/4 days	
Cooking		It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	7.2 Kg
Product dimensions	27 cm +/- 1 Ø - 2 mm h	Carton dimensions	36x30x19cm
Product net weight	1.2 Kg (10x0,120 Kg)	EAN code	8029196000026
Primary Packaging	Neutral envelope with label	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	010049	N° of layers per pallet	7
Pieces per carton	6	Pallet height	133cm

Average nutritional values per 100 g	Energy: 1470Kj / 350 kcal
	Fat: 13 g
	of which saturated fatty acids: 5.7 g
	Carbohydrates: 50 g
	of which sugars: 1.1 g
	Fiber: 2 g
	Protein: 6.5 g
	Salt: 1.8 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 2 del 07.04.25

CLASSIC PIADINA LA PIADINERIA – 360g (3X120g) FRESH – OIL

Description	Classic Piadina with EVO oil
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour type "00", water, sunflower seed oil, EVO oil 4%, salt, leavening agent (E500, corn starch, E450).
Packaging	In ATM



CONSUMER INFORMATION

Shelf life at production	+4°C for 45 days	Always maintain the cold chain, especially during movements and/or temporary stops
Minimum shelf life at delivery	+4°C for 40 days	
Storage after opening	+4°C for 3/4 days	
Cooking		It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	7.2 Kg
Product dimensions	27 cm +/- 1 Ø - 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.360 Kg (3x0,120 Kg)	EAN code	8028196000224
Primary Packaging	Printed envelope	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	010014	N° of layers per pallet	7
Pieces per carton	20	Pallet height	133cm

Average nutritional values per 100 g	Energy: 1323Kj / 314 kcal
	Fat: 7.8 g
	of which saturated fatty acids: 1.2 g
	Carbohydrates: 52 g
	of which sugars: 1.2 g
	Fiber: 2 g
	Protein: 7.9 g
	Salt: 1.8 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 0 del 15.01.24

CLASSIC PIADINA LA PIADINERIA – 600g (5X120g) FRESH – OIL

Description	Classic Piadina with EVO oil
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour type "00", water, sunflower seed oil, salt, 1% EVO oil, brewer's yeast
Packaging	In ATM



CONSUMER INFORMATION

Shelf life at production	+4°C for 45 days	Always maintain the cold chain, especially during movements and/or temporary stops
Minimum shelf life at delivery	+4°C for 40 days	
Storage after opening	+4°C for 3/4 days	
Cooking		It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	7.2 Kg
Product dimensions	27 cm +/- 1 Ø - 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.600 Kg (5x0,120 Kg)	EAN code	8028196002068
Primary Packaging	Printed envelope	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	010005	N° of layers per pallet	7
Pieces per carton	12	Pallet height	133cm

Average nutritional values per 100 g	Energy: 1319Kj / 314 kcal
	Fat: 11 g
	of which saturated fatty acids: 1.2 g
	Carbohydrates: 46 g
	of which sugars: 1.1 g
	Fiber: 1.4 g
	Protein: 7 g
	Salt: 1.6 g

compliant with the Annex XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 6 del 28.10.24

WHOLE WHEAT PIADINA LA PIADINERIA – 300g (3x100g) FRESH – OIL

Description	Wholemeal Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Wholemeal soft WHEAT flour, water, sunflower seed oil, EVO oil, salt, yeast.
Packaging	In ATM



CONSUMER INFORMATION

Shelf life at production	+4°C for 45 days	Always maintain the cold chain, especially during movements and/or temporary stops
Minimum shelf life at delivery	+4°C for 40 days	
Storage after opening	+4°C for 3/4 days	
Cooking		It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	6 Kg
Product dimensions	27 cm +/- 1 Ø – 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.300 Kg (3x0,100 Kg)	EAN code	8028196-000248
Primary Packaging	Printed envelope	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	010011	N° of layers per pallet	7
Pieces per carton	20	Pallet height	133cm

Average nutritional values per 100 g	Energy: 1390Kj / 331 kcal
	Fat: 12 g
	of which saturated fatty acids: 1.6 g
	Carbohydrates: 46 g
	of which sugars: 1.2 g
	Fiber: 5.6 g
	Protein: 7.1 g
	Salt: 1.6 g

compliant with the Annex XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 1 del 02.12.24

PIADINA BIO KHORASAN LA PIADINERIA – 300g (3x100g) FRESH – OIL

Description	BIO Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	BIO Khorasan WHEAT flour, water, BIO sunflower seed oil, BIO EVO oil 2.5%, salt.
Packaging	In ATM



CONSUMER INFORMATION

Shelf life at production	+4°C for 45 days	Always maintain the cold chain, especially during movements and/or temporary stops
Minimum shelf life at delivery	+4°C for 40 days	
Storage after opening	+4°C for 3/4 days	
Cooking		It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	3.6 Kg
Product dimensions	27 cm +/- 1 Ø - 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.300 Kg (3x0.100 Kg)	EAN code	8028196-000194
Primary Packaging	Neutral envelope with label	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	010017	N° of layers per pallet	5
Pieces per carton	12	Pallet height	95cm

Average nutritional values per 100 g	Energy: 1350Kj / 322 kcal
	Fat: 12.24 g
	of which saturated fatty acids: 1.74 g
	Carbohydrates: 43.12 g
	of which sugars: 2.23 g
	Fiber: 3.3 g
	Protein: 8.1 g
	Salt: 2 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 4 del 02.12.24

DOUGH LA PIADINERIA – 800g (1X800g) FRESH – OIL

Description	Classic dough
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour type "00", water, sunflower seed oil, EVO oil 1.7%, salt, raising agent: E450, E500, corn starch.
Packaging	In ATM



CONSUMER INFORMATION

Shelf life at production	+4°C for 45 days	Always maintain the cold chain, especially during movements and/or temporary stops
Minimum shelf life at delivery	+4°C for 40 days	
Storage after opening	+4°C for 3/4 days	
Cooking		It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	9.6 Kg
Product dimensions	-	Carton dimensions	36x30x19cm
Product net weight	0.800 Kg	EAN code	8028196000521
Primary Packaging	Neutral envelope with label	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	010039	N° of layers per pallet	4
Pieces per carton	12	Pallet height	76cm

Average nutritional values per 100 g	Energy: 1157Kj / 274 kcal
	Fat: 5.9 g
	of which saturated fatty acids: 0.7 g
	Carbohydrates: 47.5 g
	of which sugars: 1.1 g
	Fiber: 1.4 g
	Protein: 7 g
	Salt: 1.4 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 1 data 06.09.24

PIZZA BASE LA PIADINERIA – 500g (2x250g) FRESH

Description	Pizza base
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour, water, extra virgin olive oil, salt, malt (Malted BARLEY flour, malted BARLEY extract powder), dry yeast. Rice flour.
Packaging	In ATM



CONSUMER INFORMATION

Shelf life	+4°C for 45 days	Always maintain the cold chain, especially during movements
Shelf life after opening	A +4°C for 2 days	and/or temporary stops
Cooking	Static oven at 250°C for 3/4 minutes Fan oven 220°C for 4/5 minutes	

Format	Whole packaged	Carton weight	2.5 Kg
Product dimensions	28 cm +/- 1 Ø – 2 cm h	Carton dimensions	36x30x19cm
Product net weight	0.500 Kg (2x250g)	EAN code	8028196-002242
Primary Packaging	Printed envelope	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	020025	N° of layers per pallet	7
Pieces per carton	5	Pallet height	133cm

Average nutritional values per 100 g	Energy: 1184Kj /280kcal
Fat:	3.6 g
of which saturated fatty acids:	0.7 g
Carbohydrates:	52 g
of which sugars:	1.5 g
Fiber:	2.2 g
Protein:	9.2 g
Salt:	1.2 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeasts	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 1 data 06.09.24

PINSA LA PIADINERIA – 250g FRESH

Description	Pinsa
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour, water, EVO oil, salt, malt (malted BARLEY flour, malted BARLEY extract powder), SOY flour, re-milled durum WHEAT semolina, dry yeast. Rice flour
Packaging	In ATM



CONSUMER INFORMATION

Shelf life	+4°C for 45 days	Always maintain the cold chain, especially during movements
Shelf life after opening	A +4°C for 2 days	and/or temporary stops
Cooking	Static oven at 280°C for 3/4 minutes Fan oven 220°C for 4/5 minutes	

Format	Whole packaged	Carton weight	2.5 Kg
Product dimensions	20x30x2 cm	Carton dimensions	40x25x26cm
Product net weight	0.250 Kg	EAN code	8028196-002303
Primary Packaging	Printed envelope	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	10
Code product	010097	N° of layers per pallet	7
Pieces per carton	10	Pallet height	182cm

Average nutritional values per 100 g	Energy: 1084 Kj / 255kCal
Fat:	2.9 g
of which saturated fatty acids:	0.5 g
Carbohydrates:	48 g
of which sugars:	1.7 g
Fiber:	2 g
Protein:	8.7 g
Salt:	1.2 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeasts	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 2 del 02.12.24

HALF CLASSIC PIADINA LA PIADINERIA – 300g (3X100g/2) FRESH – LARD

Description	Half Classic Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour type "00"; water; lard; salt; leavening agent: E450, E500, corn starch.
Packaging	In ATM



DATA SHEET

Rev. 2 del 28.10.24

HALF WHOLEMEAL PIADINA LA PIADINERIA – 300g (3x100g/2) FRESH – OIL

Description	Half Wholemeal Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Wholemeal soft WHEAT flour, water, sunflower seed oil, EVO oil 2.5%, salt, yeast.
Packaging	In ATM



CONSUMER INFORMATION		
Shelf life at production	+4°C for 45 days	
Minimum shelf life at delivery	+4°C for 40 days	Always maintain the cold chain, especially during movements and/or temporary stops
Storage after opening	+4°C for 3/4 days	
Cooking		It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	3.6 Kg
Product dimensions	26 cm +/- 1 Ø – 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.300 Kg (3x0,100 Kg/2)	EAN code	8028196000170
Primary Packaging	Neutral envelope with label	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	010029	N° of layers per pallet	7
Pieces per carton	12	Pallet height	133cm

Average nutritional values per 100 g	Energy: 1470Kj / 350 kcal
Fat:	13 g
of which saturated fatty acids:	5.7 g
Carbohydrates:	50 g
of which sugars:	1.1 g
Fiber:	2 g
Protein:	6.5 g
Salt:	1.8 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g

Average nutritional values per 100 g	Energy: 1353Kj / 322 kcal
Fat:	10 g
of which saturated fatty acids:	1.5 g
Carbohydrates:	46 g
of which sugars:	0.7 g
Fiber:	8.4 g
Protein:	7.4 g
Salt:	1.4 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g

Feel free
to stuff it
with
whatever
you like.





DATA SHEET

Rev. 11 data 07.04.25

CLASSIC ROLLABLE PIADINA LA PIADINERIA – 360g (3X120g) AMBIENT

Description	Classic Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft wheat flour type "00"; water; lard; salt; raising agent (E500, maize starch, E450); flavouring.
Packaging	Modified atmosphere



CONSUMER INFORMATION

Storage	At 20°C for 90 days - Store in a cool, dry place, away from heat sources After opening at +4°C for 2 days
Cooking	We recommend heating the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	7.2 Kg
Product dimensions	28 cm +/- 1 Ø – 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.360 Kg approx (3x0.120 Kg)	EAN Code	8028196001139
Primary Packaging	Printed envelope	Pallet type	EPAL
Secondary Packaging	Carton	No. of cartons per layer	8
Code product	010023	No. of layers per pallet	7
Pieces per carton	20	Pallet height	133 cm

Average nutritional values per 100 g	Energy: 1470Kj / 350 kcal
Fats:	13 g
of which saturated fatty acids :	5.7 g
Carbohydrates:	50 g
of which sugar:	1.1 g
Fibres:	2 g
Proteins:	6.5 g
Salt:	1.8 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeasts	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 1 data 20.11.24

CLASSIC PIADINA LA PIADINERIA – 360g (3X120g) AMBIENT – OIL

Description	EXTRA VIRGIN OLIVE OIL Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft wheat flour type "00", water, sunflower oil, salt, EVO oil 1%, preservative: sorbic acid, brewer's yeast, flavouring.
Packaging	Modified atmosphere



CONSUMER INFORMATION

Storage	At 20°C for 90 days - Store in a cool, dry place, away from heat sources After opening at +4°C for 2 days
Cooking	We recommend heating the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton Weight	7.2 Kg
Product dimensions	28 cm +/- 1 Ø – 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.360 Kg approx (3x0.120 Kg)	EAN Code ITF Code	802819600118
Primary Packaging	Printed envelope	Pallet type	EPAL
Secondary Packaging	Carton	No. of cartons per layer	8
Code Product	010022	No. of layers per pallet	7
Pieces per carton	20	Pallet height	133 cm

Average nutritional values per 100 g	Energy: 1319Kj / 314 kcal
Fats:	11 g
of which saturated fatty acids:	1.2 g
Carbohydrates:	46 g
of which sugar:	1.1 g
Fibers:	1.4 g
Proteins:	7 g
Salt:	1.6 g

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Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeasts	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 5 data 10.04.25

PIADINA WITH FARRO LA PIADINERIA – 300g (3X100g) AMBIENT

Description	Piadina with Spelt
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	WHEAT flour spelt 69%, water, sunflower seed oil, EVO oil 2.5%, salt, yeast, flavouring..
Packaging	In ATM



CONSUMER INFORMATION

Storage	At 20°C for 90 days - Store in a cool, dry place, away from heat sources After opening at +4°C for 2 days
Cooking	We recommend heating the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	6 Kg
Product dimensions	26 cm +/- 1 Ø - 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.300 Kg (3x0.100 Kg)	EAN code	8028196000477
Primary Packaging	Neutral envelope with label	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	010077	N° of layers per pallet	5
Pieces per carton	20	Pallet height	95 cm

Average nutritional values per 100 g	Energy: 1453Kj / 346 kcal
	Fat: 12 g
	of which saturated fatty acids: 1.8 g
	Carbohydrates: 9 g
	of which sugars: 1.6 g
	Fiber: 2.1 g
	Protein: 8.9 g
compliant with the Annex. XV of Reg. 1169/11	Salt: 1.9 g

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 1 data 20.11.24

WHOLEMEAL PIADINA LA PIADINERIA – 300g (3X100g) AMBIENT

Description	Wholemeal Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast
	Sapore: Gradevole
	Colore: Bianco
	Firmness (after baking): compact, whole
Ingredienti	Whole wheat flour, water, sunflower oil, salt, preservative: sorbic acid, yeast, aroma.
Packaging	Modified atmosphere



CONSUMER INFORMATION

Storage	At 20°C for 90 days - Store in a cool, dry place, away from heat sources After opening at +4°C for 2 days
Cooking	We recommend heating the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	6 Kg
Product dimensions	28 cm +/- 1 Ø - 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.300 Kg approx (3x0.100 Kg)	EAN code	8028196000484
Primary Packaging	Printed envelope	Pallet type	EPAL
Secondary Packaging	Carton	No. of cartons per layer	8
Code Product	010078	No. of layers per pallet	7
Pieces per carton	20	Pallet height	133 cm

Average nutritional values per 100 g	Energy: 1409Kj / 336 kcal
	Fats: 12 g
	of which saturated fatty acids: 1.2 g
	Carbohydrates: 46 g
	Of which sugar: 1.4 g
	Fibers: 5.7 g
	Proteins: 8.1 g
	Salt: 2 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Assente
Salmonella	Assente
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 1 data 06.09.24

PIZZA BASE LA PIADINERIA – 250g AMBIENT

Description	Pizza Base
Organoleptic characteristics	Smell: Scent of leavened dough, hint of toasted Taste: Pleasant Colour: White Firmness (after cooking): compact, whole
Ingredients	Soft WHEAT flour, water, EVO oil, salt, malt (malted BARLEY flour, malted BARLEY extract powder), dry yeast, microencapsulated sorbic acid, flavoring. Rice flour.
Packaging	Modified atmosphere



CONSUMER INFORMATION

Shelf life	At 20°C for 90 days – Store in a cool, dry place, away from heat sources
Shelf life after opening	At +4°C for 2 days
Cooking	Static oven at 250°C for 3/4 minutes Fan oven 220°C for 4/5 minutes

Format	Whole packaged	Carton weight	2.5 Kg
Product dimensions	28 cm +/- 1 Ø – 2 cm h	Carton dimensions	36x30x19cm
Product net weight	0.250 Kg	EAN Code	8028196-002419
Primary Packaging	Neutral envelope with printed label	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	8
Code product	020004	N° of layers per pallet	7
Pieces per carton	10	Pallet height	133cm

Average nutritional values per 100g	Energy: 1184Kj / 280 kcal
Fats:	3.6 g
of which saturated fatty acids :	0.7 g
Carbohydrates:	52 g
of which sugar:	1.5 g
Fibres:	2.2 g
Proteins:	9.2 g
Salt:	1.2 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliformi	<LQ
Lieviti	<1000 ufc/g
Muffe	<1000 ufc/g



DATA SHEET

Rev. 3 data 02.12.24

TORTILLAS LA PIADINERIA – 450g (5X90g) AMBIENT

Description	Tortillas
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Taste: Pleasant Colour: White Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour type "00"; water; sunflower seed oil; emulsifier: E422; raising agents: E450, E500, corn starch; salt; dextrose; preservative: E200; flavouring.
Packaging	In ATM



CONSUMER INFORMATION

Storage	At 20°C for 90 days - Store in a cool, dry place, away from heat sources After opening at +4°C for 2 days
Cooking	We recommend heating the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.

Format	Whole packaged	Carton weight	5.4 Kg
Product dimensions	28 cm +/- 1 Ø – 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.450 Kg (5x0.090 Kg)	EAN Code	8028196000460
Primary Packaging	Neutral envelope with label	Pallet type	EPAL
Secondary Packaging	Carton	No. of cartons per layer	8
Code product	010061	No. of layers per pallet	8
Pieces per carton	12	Pallet height	152 cm

Average nutritional values per 100 g	Energy: 1236Kj / 296 kcal
Fats:	7 g
of which saturated fatty acids:	0.8 g
Carbohydrates:	49 g
of which sugar:	2.2 g
Fibres:	1.4 g
Proteins:	7.3 g
Salt:	1.7 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeasts	<1000 ufc/g
Moulds	<1000 ufc/g

AMBIENT PRODUCTS



DATA SHEET

Rev. 1 data 06.09.24

PINSA LA PIADINERIA – 250g AMBIENT

Description	Pinsa
Organoleptic characteristics	<p>Smell: Scent of leavened dough, hint of toasted</p> <p>Taste: Pleasant</p> <p>Colour: White</p> <p>Firmness (after cooking): compact, whole</p>
Ingredients	Soft WHEAT flour, water, extra virgin olive oil, salt, malt (malted BARLEY flour, malted BARLEY extract powder), SOY flour, re-milled durum WHEAT semolina, dry yeast, microencapsulated sorbic acid, bread flavoring. Rice flour.
Packaging	In ATM



CONSUMER INFORMATION	
Shelf life	At 20°C for 90 days – Store in a cool, dry place, away from heat sources
Shelf life after opening	At +4°C for 2 days
Cooking	Static oven at 280°C for 3/4 minutes Fan oven 250°C for 5/6 minutes

Format	Whole packaged	Carton weight	2.5 Kg
Product dimensions	20x30x2 cm	Carton dimensions	40x25x26cm
Product net weight	0.250 Kg	EAN Code	8028196-002228
Primary Packaging	Neutral envelope with printed label	Pallet type	EPAL
Secondary Packaging	Carton	N° of cartons per layer	10
Code product	010120	N° of layers per pallet	7
Pieces per carton	10	Pallet height	182cm

Average nutritional values per 100g	Energy	1080 Kj /255kCal
	Fats	2.9 g
	of which saturated fatty acids:	0.5 g
	Carbohydrates:	48 g
	of which sugar:	1.7 g
	Fibres:	2 g
	Proteins:	8.7 g
compliant with the Annex XV of Reg. 1169/11	Salt:	1.2 g

Microbiological characteristics	
Listeria	Absent
Salmonella	Absent
E. Coli	<LQ
S. aureus	<LQ
Coliformi	<LQ
Lieviti	<1000 ufc/g
Muffe	<1000 ufc/g





DATA SHEET

Rev. 12 del 02.12.24

CLASSIC PIADINA LA PIADINERIA – 600g (5X120g) FROZEN - LARD

Description	Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Sapore: Gradevole Colore: Bianco Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour type "00", water, lard, salt, leavening agent (E450 and E500, corn starch).



CONSUMER INFORMATION

Shelf life at production	-18°C for 12 months	Always maintain the cold chain, especially during movements and/or temporary stops
After Opening	At +4°C for 2/3 days	
Cooking	It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.	

Once defrosted, the product must not be refrozen.

Format	Whole packaged	Carton weight	7.2 Kg
Product dimensions	27 cm +/- 1 Ø - 2 mm h	Carton dimensions	36x30x19cm
Product net weight	0.600 Kg (5x0,120 Kg)	EAN code	8028196-000057
Primary Packaging	Printed envelope	Pallet type	EPAL
Secondary Packaging	Carton	No. of cartons per layer	8
Code Product	010010	No. of layers per pallet	7
Pieces per carton	12	Pallet height	133cm

Average nutritional values per 100 g	Energy: 1470Kj / 350 kcal
	Fats: 13 g
	of which saturated fatty acids: 5.7 g
	Carbohydrates: 50 g
	Of which sugar: 1.1 g
	Fibers 2 g
	Proteins: 6.5 g
compliant with the Annex. XV of Reg. 1169/11	Salt: 1.8 g

Microbiological characteristics	
Listeria	Assente
Salmonella	Assente
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 2 del 02.12.24

CLASSIC LARGE PIADINA LA PIADINERIA – 725g (5X145g) FROZEN - LARD

Description	Classic Piadina Large
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Sapore: Gradevole Colore: Bianco Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour type "00", water, lard, salt, leavening agents (E500, corn starch, E450).



CONSUMER INFORMATION

Shelf life at production	-18°C for 12 months	Always maintain the cold chain, especially during movements and/or temporary stops
After Opening	At +4°C for 2/3 days	
Cooking	It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.	

Once defrosted, the product must not be refrozen.

Format	Whole packaged	Carton weight	7.25 Kg
Product dimensions	33 cm +/- 1 Ø - 2 mm h	Carton dimensions	37x37x16cm
Product net weight	0.725 Kg (5x0,145 Kg)	EAN code	8028196000781
Primary Packaging	Neutral envelope with label	Pallet type	EPAL
Secondary Packaging	Carton	No. of cartons per layer	6
Code Product	010050	No. of layers per pallet	6
Pieces per carton	10	Pallet height	96 cm

Average nutritional values per 100 g	Energy: 1463Kj / 349 kcal
	Fats: 14 g
	of which saturated fatty acids: 5.4 g
	Carbohydrates: 49 g
	Of which sugar: 1.1 g
	Fibers 1.7 g
	Proteins: 6.8 g
compliant with the Annex. XV of Reg. 1169/11	Salt: 2.1 g

Microbiological characteristics	
Listeria	Assente
Salmonella	Assente
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 6 del 02.12.24

LARGE WHOLEMEAL PIADINA LA PIADINERIA – 725g (5X145g) FROZEN – OIL

Description	Large Wholemeal Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Sapore: Gradevole Colore: Bianco Firmness (after baking): compact, whole
Ingredients	Wholemeal soft WHEAT flour, type "00" soft WHEAT flour, water, sunflower seed oil, 2.5% EVO oil, salt, yeast.



DATA SHEET

Rev. 2 del 02.12.24

CLASSIC PIADINA LA PIADINERIA – 600g (5X120g) FROZEN - EVO OIL

Description	Oil Piadina
Organoleptic characteristics	Odour: aroma of a leavened dough, hint of toast Sapore: Gradevole Colore: Bianco Firmness (after baking): compact, whole
Ingredients	Soft WHEAT flour type "00"; water; sunflower seed oil; EVO oil 4%; salt; yeast.



CONSUMER INFORMATION		
Shelf life at production	-18°C for 12 months	Always maintain the cold chain, especially during movements and/or temporary stops
After Opening	At +4°C for 2/3 days	
Cooking	It is recommended to heat the product on a very hot non-stick plate for about 1 minute, turning it repeatedly to obtain the desired consistency.	

Once defrosted, the product must not be refrozen.

Format	Whole packaged	Carton weight	7.25 Kg
Product dimensions	31 cm +/- 1 Ø – 2 mm h	Carton dimensions	37x37x16cm
Product net weight	0.725 Kg (5x0,145 Kg)	EAN code	8028196000842
Primary Packaging	Neutral envelope with label	Pallet type	EPAL
Secondary Packaging	Carton	No. of cartons per layer	6
Code Product	010049	No. of layers per pallet	6
Pieces per carton	10	Pallet height	96 cm

Average nutritional values per 100 g	Energy: 1390Kj / 331 kcal
Fats:	12 g
of which saturated fatty acids:	1.6 g
Carbohydrates:	46 g
Of which sugar:	1.2 g
Fibers	7.1 g
Proteins:	5.6 g
Salt:	1.6 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Assente
Salmonella	Assente
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g

Average nutritional values per 100 g	Energy: 1419Kj / 337 kcal
Fats:	11 g
of which saturated fatty acids:	1.2 g
Carbohydrates:	52 g
Of which sugar:	1.2 g
Fibers	1.9 g
Proteins:	6.8 g
Salt:	1.8 g

compliant with the Annex. XV of Reg. 1169/11

Microbiological characteristics	
Listeria	Assente
Salmonella	Assente
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeast	<1000 ufc/g
Moulds	<1000 ufc/g



DATA SHEET

Rev. 3 data 04.10.24

PIZZA BASE LA PIADINERIA – 440g (2x220g) FROZEN

Description	Pizza Base
Organoleptic characteristics	<p>Odour: aroma of a leavened dough, hint of toast</p> <p>Sapore: Gradevole</p> <p>Colore: Bianco</p> <p>Firmness (after baking): compact, whole</p>
Ingredients	<p>Soft WHEAT flour, water, extra virgin olive oil, salt, malt ((Malted BARLEY flour, malted BARLEY extract powder), dry yeast.</p> <p>Rice flour.</p>



CONSUMER INFORMATION		
Shelf life	-18°C for 12 months	Always maintain the cold chain, especially during movements
Shelf life after opening	+4°C for 2 days	and/or temporary stops.
Cooking	<p>In a static oven at 280°C for 3/4 minutes</p> <p>In a fan oven at 220°C for 4/5 minutes</p>	

Format	Whole packaged	Carton weight	2.64 Kg
Product dimensions	31cm Ø +/- 2cm h	Carton dimensions	35x35x25.5cm
Product net weight	0.440 Kg (2x220g)	EAN code	8028196000927
Primary Packaging	Neutral envelope with label	Pallet type	EPAL
Secondary Packaging	Carton	No. of cartons per layer	6
Code Product	020003	No. of layers per pallet	6
Pieces per carton	6	Pallet height	153cm

Average nutritional values per 100 g	<p>Energy: 1122 Kj / 265 kcal</p> <p>Fats: 4.2 g</p> <p>of which saturated fatty acids: 0.7 g</p> <p>Carbohydrates: 46.7 g</p> <p>Of which sugar: 1.6 g</p> <p>Fibers: 2 g</p> <p>Proteins: 9.2 g</p> <p>Salt: 1.5 g</p>
compliant with the Annex XV of Reg. 1169/11	

Microbiological characteristics	
Listeria	Assente
Salmonella	Assente
E. Coli	<LQ
S. aureus	<LQ
Coliforms	<LQ
Yeasts	<1000 ufc/g
Moulds	<1000 ufc/g



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