



Phone: +91 83201 66771
Web: fittreeinternational.com
Email: info@fittreeinternational.com

Gourmet Pizza Seasoning Specification Sheet

1. Product Overview

Product Name: Gourmet Pizza Seasoning (Classic Italian Style) Appearance: Vibrant multi-colored blend of dried leafy herbs and coarse spices. Flavor Profile: Earthy, savory, slightly pungent with subtle heat finish. Aroma: Strong oregano and garlic dominant notes.

2. Ingredient Composition

Ingredient	Form	Function
Oregano	Dried Leaves	Signature pizza aroma and earthy bitterness
Basil	Dried Leaves	Sweet, peppery floral note
Garlic	Granulated/Minced	Pungent savory depth
Onion	Granulated	Subtle sweetness and body
Red Chili Flakes	Crushed	Visual appeal and gentle heat
Thyme/Marjoram	Dried Leaves	Woody, lemony undertones
Black Pepper	Coarse Ground	Sharpness and bite
Sea Salt	Coarse	Flavor enhancer (optional) depending on sodium needs).

3. Physical & Chemical Standards

Moisture Content: Max 10% Particle Size: 80% between 1.0mm – 3.0mm
Granularity: Free-flowing, no clumps or dust settling Extraneous Matter: 0%

4. Sensory Attributes

Texture: Dry and crisp Color: Deep greens, off-white garlic/onion, vibrant red chili Rehydration: Oils released within 2–4 minutes of heat contact

5. Usage & Storage

Suggested Dosage: 5g – 10g per 12-inch pizza Shelf Life: 18–24 months
Storage: Cool, dry place away from sunlight and humidity Pro Tip: Sprinkle under cheese before baking for better flavor infusion.

CHILLI | SESAME | RAISIN | SPICES | HERBS

GOVERNMENT OF INDIA RECOGNISED STAR EXPORT HOUSE