



PizzaM


**It's Tasty. It's Healthy. It's Italian.
It's Gluten free**


FOODSERVICE CATALOGUE



TRADITIONAL PIZZA BASE

 FROZEN PRODUCT

 **Production Advantages:**
Seawater, extra virgin olive oil,
48-hour leavening

 **How to prepare:**
Topping and bake:
~ 5/7 minutes in a ventilated oven at 220°.
~ 2/4 minutes in a static oven at 350°.

 **Storage:**
A -18°C

 **Shelf-life:**
18 months

 **Diameter:**
30 cm

 **Weight:**
240 g

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

ORGANIC VERSION AVAILABLE ON CUSTOMER'S REQUEST

CERTIFICATIONS: BRC, IFS, BIO, HACCP



TRANSPARENT FLOW
PACK WITH LABEL

Cod.: PF03FPS30

14 ITEMS *per carton*

60 CARTONS *per pallet*

840 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm



TRANSPARENT FLOW
PACK WITH LABEL +
ALUMINIUM TRAY

Cod.: PF03SMTD30

14 ITEMS *per carton*

60 CARTONS *per pallet*

840 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm



PLASTIC BAG WITH
OVERLAPPED PIZZA
BASES

Cod.: PF03SMD30

14 ITEMS *per carton*

60 CARTONS *per pallet*

840 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm

SAMPLE PACKS IMAGES



PINSA BASE + BASE GARLIC BREAD

 FROZEN PRODUCT



Production Advantages:

Seawater, extra virgin olive oil, 48-hour leavening, hand-finished.



How to prepare:

Thaw for 10 to 15 minutes, top as desired and heat 3-4 minutes in a preheated ventilated oven at 230°C or 2-3 minutes in an oven (Professional Pizzeria) at 320°C



Storage:

-18°C



Shelf-life:

18 months



Dimensioni

30 x 17 cm (uneven shape)
25 x 12 cm (uneven shape)*



Weight:

240 g
190 g*

* Garlic bread only

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

**ORGANIC VERSION AND OTHER SIZES AVAILABLE
ON CUSTOMER'S REQUEST.**

CERTIFICATIONS: BRC, IFS, BIO, HACCP



**PINSA
BASE**



**TRANSPARENT FLOW
PACK WITH LABEL**

Cod.: PF03PSF01

12 ITEMS per carton

60 CARTONS per pallet

720 ITEMS Per pallet

DIM. PALLET: 120x80x177 cm

**PINSA
GARLIC
BREAD**



**TRANSPARENT FLOW
PACK WITH LABEL**

10 ITEMS per carton

132 CARTONS per
pallet

1320 ITEMS Per pallet

DIM. PALLET: 120x80x186 cm

SAMPLE PACKS IMAGES

PIZZA MARGHERITA

 FROZEN PRODUCT



Production Advantages:

Seawater, extra virgin olive oil, 48-hour leavening, pomodoro 100% italiano



How to prepare:

Unfrozen 15 minutes before baking:
~ 6/8 mins in a ventilated oven at 220°
~ 2/4 mins in a static oven at 320°



Storage:

A -18°C



Shelf-life:

18 months



Diameter:

30 cm



Weight:

440 g

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

ORGANIC AND VEGAN VERSIONS, OTHER SIZES, TOPPINGS AND WEIGHT, LACTOSE-FREE AND VEGAN MOZZARELLA AVAILABLE ON CUSTOMER'S REQUEST.

CERTIFICATIONS: BRC, IFS, BIO, HACCP



TRANSPARENT FLOW
PACK WITH LABEL

Cod.: PF01FPS30

10 ITEMS *per carton*

60 CARTONS *per pallet*

600 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm



FLOWPACK + ALUMINIUM
TRAY WITH LABEL

Cod.: PF01MTD30

8 ITEMS *per carton*

60 CARTONS *per pallet*

480 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm



OVENABLE
FLOWPACK TO AVOID
CONTAMINATION

10 ITEMS *per carton*

60 CARTONS *per pallet*

600 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm

SAMPLE PACKS IMAGES



PIZZAS WITH TOPPING

*Cheese
Pepperoni
Cooked ham*

 FROZEN PRODUCT



Production Advantages:

Seawater, extra virgin olive oil, 48-hour leavening, 100% Italian tomato.



How to prepare:

Unfrozen 15 minutes before baking:
~ 3/4 mins in a ventilated oven at 220°
~ 2/3 mins in a static oven at 320°



Storage:

A -18°C



Shelf-life:

18 months



Diameter:

30 cm



Weight:

490 g
470 g Cheese taste

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

ORGANIC AND VEGAN VERSIONS, OTHER SIZES, TOPPINGS AND WEIGHT, LACTOSE-FREE AND VEGAN MOZZARELLA AVAILABLE ON CUSTOMER'S REQUEST.

CERTIFICATIONS: BRC, IFS, BIO, HACCP



ALUMINIUM TRAY WITH FLOW PACK + LABEL

8 ITEMS *per carton*

60 CARTONS *per pallet*

480 ITEMS *Per pallet*

DIM. PALLET: 120x80x177cm



TRANSPARENT FLOW PACK + LABEL

10 ITEMS *per carton*

60 CARTONS *per pallet*

600 ITEMS *Per pallet*


DIM. PALLET: 120x80x177cm

SAMPLE PACKS IMAGES

PIZZA BASE WITH TOMATO SOUCE

 FROZEN PRODUCT

 **Production Advantages:**
Seawater, extra virgin olive oil, 48-hour leavening

 **How to prepare:**
Garnish as desire and bake:
4-6 mins in a ventilated oven at 220°C
2-4 mins in a static oven at a 320°C

 **Storage:**
A -18°C

 **Shelf-life:**
18 months

 **Diameter:**
30 cm

 **Weight:**
350 g

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

ORGANIC VERSION AND OTHER SIZES AVAILABLE ON CUSTOMER'S REQUEST.

CERTIFICATIONS: BRC, IFS, BIO, HACCP



TRANSPARENT FLOW PACK + LABEL

14 ITEMS *per carton*

60 CARTONS *per pallet*

840 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm



ALUMINIUM TRAY WITH FLOW PACK + LABEL

14 ITEMS *per carton*

60 CARTONS *per pallet*

840 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm

SAMPLE PACKS IMAGES

FOCACCE

 FROZEN PRODUCT



Production Advantages:

seawater, extra virgin olive oil, 48-hour leavening, fresh potato for a unique softly taste.



How to prepare:

Unfrozen for 10 minutes and bake:
~ 3/5 mins in ventilated oven at 180/200°



Storage:
-18°C



Shelf-life:
18 months



Diameter: 20 cm
Rosemary small focaccia: 8 - 9 cm



Weight: **Rosemary focaccia:** 230 g
Rosemary small focaccia: 70 g

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT
(THANKS TO THE LONG NATURAL LEAVENING - 48h)

ALSO AVAILABLE ORGANIC ON REQUEST LARGE QUANTITIES

CERTIFICATIONS: BRC, IFS, BIO, HACCP



TRANSPARENT FLOW PACK
WITH LABEL
(ROSEMARY FOCACCIA 230G)

8 ITEMS *per carton*

120 CARTONS *per pallet*

960 ITEMS *Per pallet*

DIM. PALLET: 120x80x183 cm



EACH ITEM IN OVENABLE
FLOWPACK AND THEN
LOOSE IN ONE BAG + BOX

30 ITEMS FOR BAG

30 ITEMS *a bag*

120 CARTONS *per pallet*

3600 ITEMS *Per pallet*

DIM. PALLET: 120x80x183 cm

Cod.: PF08FRFI70



BREAD

FROZEN PRODUCT

Production Advantages:
Seawater, extra virgin olive oil, 48-hour leavening

How to prepare:
Bake still frozen for:
~ 10/12 mins in a ventilated oven at 220°C

Storage:
A -18°C

Shelf-life:
18 months

Weight: **MINI PANINI** 20 g
PANINO 70 g

ALLERGENS FREE
GUMS FREE
100% VEGAN DOUGH
LOW YEAST CONTENT
(THANKS TO THE LONG NATURAL LEAVENING - 48h)
ALSO AVAILABLE ORGANIC ON REQUEST LARGE QUANTITIES
CERTIFICATIONS: BRC, IFS, BIO, HACCP

	MINI BREAD 2,5 KG BAG PER CARTON BOX Cod.: PF02PPM	2,5 kg per carton	120 CARTONS per pallet DIM. PALLET: 120x80x183 cm	300 kg Per pallet	
	BREAD 70 GR EACH ITEM IN OVENABLE FLOWPACK AND THEN LOOSE IN ONE BAG WITH LABEL Cod.: PF02PFSI70	30 ITEMS per carton	120 CARTONS per pallet DIM. PALLET: 120x80x183 cm	3600 ITEMS Per pallet	

SAMPLE PACKS IMAGES

*(T MAX. 220°C + MW 400-600W)

PLANT BASE PIZZA CRUST

 FROZEN PRODUCT



Production Advantages:

Clean label, high content in vegetables, low in calories.



Pizza Crust use: Take out the base, bake at 200°C for ~4 minutes then topping to your taste. Re-bake at 220°C for ~4-5 minutes until desired doneness.

Wrap use: reheat to 200°C in oven or covered pan ~3-4 minutes.



Storage:

A -18°C



Shelf-life:

18 months



Diameter::

25 cm



Weight:

190 g

GUMS FREE

100% VEGAN DOUGH

OFFERED PRODUCTIONS: CAULIFLOWER, TOMATO, BEET ROOT, PUMPKIN, ZUCCHINI, BROCCOLI AND SPINACH

ORGANIC VERSION AND WITH CUSTOMIZED RECIPES AVAILABLE ON CUSTOMER'S REQUEST

BIG QUANTITIES REQUIRED

CERTIFICATIONS: BRC, IFS, BIO, HACCP



TRANSPARENT FLOW PACK WITH LABEL

Cod.: PF03CAV03

24 ITEMS *per carton*

96 CARTONS *per pallet*

2304 ITEMS *Per pallet*

DIM. PALLET: 120x80x189 cm



OVERLAPPED BASIS IN PLASTIC BAG WITH CARTON BOX

Cod.: PF03CAV04M

24 ITEMS *a bag*

96 CARTONS *per pallet*

2304 ITEMS *Per pallet*


DIM. PALLET: 120x80x189 cm


SAMPLE PACKS IMAGES




PIZZA DOUGH

 FROZEN PRODUCT

 **Production Advantages:**
Seawater, extra virgin olive oil, 48-hour leavening

 **How to prepare:**
Unfrozen 10 minutes and bake:
~ 3/5 mins in a ventilated oven at 180/200°

 **Storage:** A -18°C

 **Shelf-life:** 18 months

 **Weight:** 250 g

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

BIO AND OTHER WEIGHTS AVAILABLE ON REQUEST

CERTIFICATIONS: BRC, IFS, BIO, HACCP



TRANSPARENT SINGLE
FLOW PACK WITH LABEL
WITHIN A CARTON BOX

Cod.: PF02M02

20 ITEMS *per carton*

120 CARTONS *per pallet*

2400 ITEMS *Per pallet*

DIM. PALLET: 120x80x183 cm

SAMPLE PACKS IMAGES





FLOUR MIX

 AMBIENT PRODUCT



Flour Mix for bread and pizza:

Rice starch, corns starch, potato starch, rice flour, legumes flours(pea), vegetable fibers (potatos, rice, psyllium, flax, lemon), sugar (sucrose), millet flour, natural flavours

Thickening Agent: hydroxypropyl methylcellulose, whole flaxseed meal **Baking powder:** glucono delta-lactone, sodium bicarbonate

Flour Mix for pasta:

Corn starch, rice flour, potato starch, flax flour, brown rice flour, millet flour, quinoa flour, vegetable fiber (psyllium, potato and pea), sugar (sucrose), salt.

Thickening Agent: hydroxypropyl pilmetilcellulosa



Storage:

Ambient Temperature



Shelf-life:

12 months



Weight:

190 g

ALLERGENS FREE

GUMS FREE

MIX 100% VEGAN

**PRODUCTION ADVANTAGES:
SOURCE OF FIBER**

CERTIFICATIONS: BRC, IFS, BIO, HACCP



LABELED BAG
FLOUR MIX FOR PASTA



10 KG per bag



60 Bags *per pallet*



600 KG *Per pallet*

DIM. PALLET: 120x80x177 cm

LABELED BAG
FLOUR MIX FOR BREAD
AND PIZZA

15 KG *a bag*

40 Bags *per pallet*


600 KG *Per pallet*


DIM. PALLET: 120x80x177 cm

SAMPLE PACKS IMAGES

TRADITIONAL PIZZA BASE

 FRESH PRODUCT

 **Production Advantages:**
Seawater, extra virgin olive oil,
48-hour leavening

 **How to prepare:**
Topping and bake:
~ 5/7 minutes in a ventilated oven at 220°.
~ 2/4 minutes in a static oven at 350°.

 **Storage:**
A +4°C

 **Shelf-life:**
18 months

 **Diameter:**
30 cm

 **Weight:**
240 g

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

**ORGANIC VERSION AVAILABLE ON CUSTOMER'S
REQUEST - BIG QUANTITIES REQUIRED**

CERTIFICATIONS: BRC, IFS, BIO, HACCP



FILMED TRAY MADE OF
PLASTIC MATERIAL - MAP

Cod.: PF03RID30E

8 ITEMS *per carton*

48 CARTONS *per pallet*

384 ITEMS *Per pallet*

DIM. PALLET: 120x80x195 cm



FILMED TRAY MADE OF
PLASTIC MATERIAL - MAP
+ ALLUMINIUM TRAY

Cod.: PF03R2D30

7 ITEMS + 7 TRAYS *per
carton*

48 CARTONS *per pallet*

336 ITEMS *Per pallet*


DIM. PALLET: 120x80x195 cm


SAMPLE PACKS IMAGES



PIZZA BASE PINSA STYLE


 FRESH PRODUCT

 **Production Advantages:**
Seawater, extra virgin olive oil, 48-hour leavening, hand finishing.

 **How to prepare:**
Thaw for 10 to 15 minutes, top as desired and heat 3-4 minutes in a preheated ventilated oven at 230°C or 2-3 minutes in an oven (Professional Pizzeria) at 320°C

 **Storage:**
A +4°C

 **Shelf-life:**
60 days

 **Size:**
30 x 17 cm (uneven shape)

 **Weight:**
240 g

ALLERGENS FREE

GUMS FREE








100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

ORGANIC VERSION AND OTHER SIZES AVAILABLE ON CUSTOMER'S REQUEST.

CERTIFICATIONS: BRC, IFS, BIO, HACCP

				
	FILMED TRAY MADE OF PLASTIC MATERIAL - MAP	8 ITEMS <i>per carton</i>	48 CARTONS <i>per pallet</i>	384 ITEMS <i>Per pallet</i>
			DIM. PALLET: 120x80x195 cm	
	FILMED TRAY MADE OF PLASTIC MATERIAL - MAP + ALLUMINIUM TRAY	7 ITEMS + 7 TRAYS <i>per carton</i>	48 CARTONS <i>per pallet</i>	336 ITEMS <i>Per pallet</i>
			DIM. PALLET: 120x80x195 cm	

SAMPLE PACKS IMAGES



Italfree

*Panetteria italiana
Senza glutine*

PERFECT LINE FOR C&C




Italfree


*Panetteria
Senza glutine*



TRADITIONAL PIZZA BASE

 FROZEN PRODUCT

 **Production Advantages:**
seawater, extra virgin olive oil,
48-hour leavening

 **How to prepare:**
Topping and bake
~ 5/7 minutes in a ventilated oven at 220°.
~ 2/4 minutes in a static oven at 350°.

 **Storage:**
A -18°C

 **Shelf-life:**
18 months

 **Diameter::**
30 cm

 **Weight:**
240 g

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

**ORGANIC VERSION AND OTHER SIZES AVAILABLE
ON CUSTOMER'S REQUEST.**

CERTIFICATIONS: BRC, IFS, BIO, HACCP



**ALUMINIUM TRAY IN
PRINTED FLOW PACK**

Cod.: PFT1BSIF30MT

14 ITEMS *per carton*

60 CARTONS *per pallet*


840 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm

SAMPLE PACKS IMAGES



PIZZA MARGHERITA

 FROZEN PRODUCT



Production Advantages:

Seawater, extra virgin olive oil, 48-hour leavening, 100% italian tomato



How to prepare:

Unfrozen 15 minutes before baking:
~ 6/8 mins in a ventilated oven at 220°
~ 2/4 mins in a static oven at 320°



Storage:

A -18°C



Shelf-life:

18 months



Diameter::

30 cm



Weight:

440 g

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

PizzaMI

CERTIFICATIONS: BRC, IFS, BIO, HACCP



ALUMINIUM TRAY IN
PRINTED FLOW PACK

Cod.: PFTIMSIF30MT

8 ITEMS *per carton*

60 CARTONS *per pallet*

480 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm


SAMPLE PACKS IMAGES






BASE PIZZA Pinsa Style


 FROZEN PRODUCT

 **Production Advantages:**
Seawater, extra virgin olive oil, 48-hour leavening, hand finishing.

 **How to prepare:**
Thaw for 10 to 15 minutes, top as desired and heat 3-4 minutes in a preheated ventilated oven at 230°C or 2-3 minutes in an oven (Professional Pizzeria) at 320°C

 **Storage:**
A -18°C

 **Shelf-life:**
18 months

 **Size:**
30 x 17 cm (irregular shape)

 **Weight:**
240 g

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

PizzaMI

CERTIFICATIONS: BRC, IFS, BIO, HACCP



TRANSPARENT FLOW
PACK WITH LABEL ON
THE BACK + ITALFREE
LABEL ON THE FRONT

Cod.: PF11PSIF30MT

15 ITEMS *per carton*

60 CARTONS *per pallet*

900 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm

SAMPLE PACKS IMAGES





PIZZA DOUGH

 FROZEN PRODUCT



Production Advantages:

Seawater, extra virgin olive oil, 48-hour leavening



How to prepare:

Unfrozen 10 minutes and bake:
~ 3/5 mins in a ventilated oven at 180/200°C



Storage:

A -18°C



Shelf-life:

18 months



Weight: 250 g

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT

(THANKS TO THE LONG NATURAL LEAVENING - 48h)

CERTIFICATIONS: BRC, IFS, BIO, HACCP



BAG (8 INDIVIDUALLY PACKAGED PIECES + ITALFREE GRAPHICAL LABEL ON THE BAG)

Cod.: PFTIIPSAC8MT

8 ITEMS a sacchetto
2 BAGS per carton

120 CARTONS per
pallet

240 ITEMS Per pallet

DIM. PALLET: 120x80x183 cm

SAMPLE PACKS IMAGES





BREAD

FROZEN PRODUCT

- Production Advantages:**
Seawater, extra virgin olive oil, 48-hour leavening
- How to prepare:**
Bake still frozen for:
~ 10/12 mins in a ventilated oven at 220°C
- Storage:** A -18°C
- Shelf-life:** 18 months
- Weight:** PANINO 70 g

ALLERGENS FREE

GUMS FREE

100% VEGAN DOUGH

LOW YEAST CONTENT
(THANKS TO THE LONG NATURAL LEAVENING - 48h)

PizzaMI

CERTIFICATIONS: BRC, IFS, BIO, HACCP

	<p>PANINO 70 GR BAG - 15 INDIVIDUALLY PACKAGED PIECES IN OVENABLE FLOWPACK* WITH ITALFREE GRAPHICAL LABEL ON THE BAG</p>	7 BAGS (15 PZ) per carton	48 CARTONS per pallet	336 ITEMS Per pallet
Cod.: PFTIMPSAC8MT			DIM. PALLET: 120x80x195 cm	*(T MAX. 220°C + MW 400-600W)



SAMPLE PACKS IMAGES



PizzaMI

**It's Tasty. It's Healthy. It's Italian.
It's Gluten free**

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Pizza