

# PizzaM

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

## FOODSERVICE CATALOGUE





#### How to prepare:

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

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Storage: A -18°C **Shelf-life:** 18 months

**Diameter:** 30 cm

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## **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** 

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	TRANSPARENT FLOW PACK WITH LABEL Cod.: PF03FPS30	14 ITEMS per carton	60 CARTONS per pallet	840 ITEMS Per pallet
	TRANSPARENT FLOW PACK WITH LABEL + ALUMINIUM TRAY Cod.: PF03SMTD30	14 ITEMS per carton	60 CARTONS <i>per pallet</i> DIM. PALLET: 120x80x177 cm	840 ITEMS Per pallet
	PLASTIC BAG WITH OVERLAPPED PIZZA BASES Cod.: PF03SMD30	14 ITEMS per carton	60 CARTONS <i>per pallet</i> DIM. PALLET: 120x80x177 cm	840 ITEMS Per pallet
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



Shelf-life: 18 months

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



## **ALLERGENS FREE**

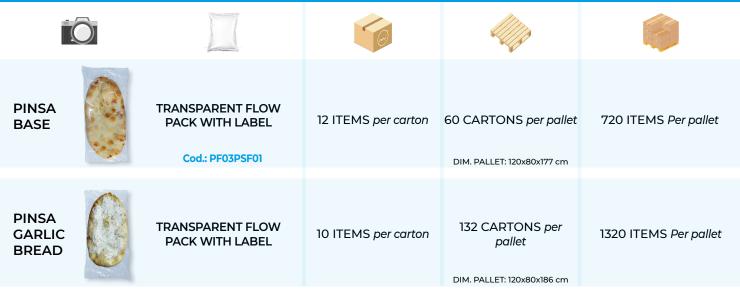
**GUMS FREE** 

**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** 





 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

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**

	P		<b>I</b>
TRANSPARENT FLOW PACK WITH LABEL Cod.: PF01FPS30	10 ITEMS per carton	60 CARTONS <i>per pallet</i>	600 ITEMS Per pallet
FLOWPACK + ALUMINIUM TRAY WITH LABEL Cod.: PF01MTD30	8 ITEMS per carton	60 CARTONS <i>per pallet</i>	480 ITEMS Per pallet
OVENABLE FLOWPACK TO AVOID CONTAMINATION	10 ITEMS per carton	60 CARTONS per pallet	600 ITEMS Per pallet

**Diameter:** 30 cm





#### 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°

A -18°C



**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** 

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ALUMINIUM TRAY WITH FLOW PACK + LABEL	8 ITEMS per carton	60 CARTONS per pallet DIM. PALLET: 120x80x177cm	480 ITEMS Per pallet
TRANSPARENT FLOW PACK + LABEL	10 ITEMS per carton	60 CARTONS per pallet	600 ITEMS Per pallet

# PIZZA BASE WITH TOMATO SOUCE

₩ FROZEN PRODUCT

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

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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



**Diameter:** 30 cm



## **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** 

	Ø		
TRANSPARENT FLOW PACK + LABEL	14 ITEMS per carton	60 CARTONS <i>per pallet</i>	840 ITEMS Per pallet
ALUMINIUM TRAY WITH FLOW PACK + LABEL	14 ITEMS per carton	60 CARTONS per pallet	840 ITEMS Per pallet
		DIM. PALLET: 120x80x177 cm	



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 Rosemery small focaccina: 8 - 9 cm

Weight: Rosemery focaccia: 230 g Rosemery small focaccina: 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** 

	6		
TRANSPARENT FLOW PACK WITH LABEL (ROSEMERY FOCACCIA 230G)	8 ITEMS per carton	120 CARTONS per pallet DIM. PALLET: 120x80x183 cm	960 ITEMS Per pallet
EACH ITEM IN OVENABLE FLOWPACK AND THEN LOOSE IN ONE BAG + BOX 30 ITEMS FOR BAG Cod.: PF08FRFI70	30 ITEMS a bag	120 CARTONS per pallet DIM. PALLET: 120x80x183 cm	3600 ITEMS Per pallet

SAMPLE PACKS IMAGES

\*(T MAX. 220°C + MW 400-600W)



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** 

Ó		- CO		6
	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)





**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



## **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** 

Ō		C		
	TRANSPARENT FLOW PACK WITH LABEL Cod.: PF03CAV03	24 ITEMS per carton	96 CARTONS <i>per pallet</i>	2304 ITEMS Per pallet
	OVERLAPPED BASIS IN PLASTIC BAG WITH CARTON BOX Cod.: PF03CAV04M	24 ITEMS a bag	96 CARTONS per pallet	2304 ITEMS Per pallet



#### How to prepare:

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

Storage: A -18°C



**Weight:** 250 g

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

DIM. PALLET: 120x80x183 cm

2400 ITEMS Per pallet

SAMPLE PACKS IMAGES







#### Flour Mix for bread and pizza:

Rice starch, corns starch, potato starch, rice flour, legumes flours(pea), vegetable fibers (potatos, rice, psyllum, 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



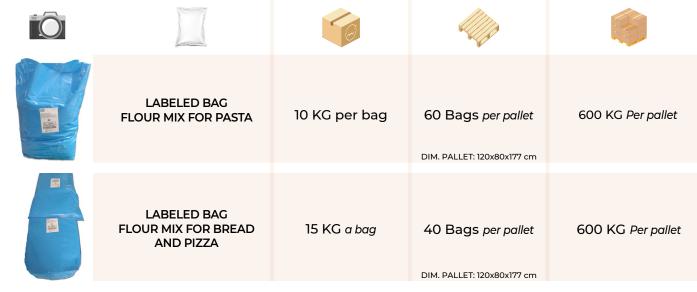
## **ALLERGENS FREE**

**GUMS FREE** 

MIX 100% VEGAN

PRODUCTION ADVANTAGES: SOURCE OF FIBER

**CERTIFICATIONS: BRC, IFS, BIO, HACCP** 







#### 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



## **ALLERGENS FREE**

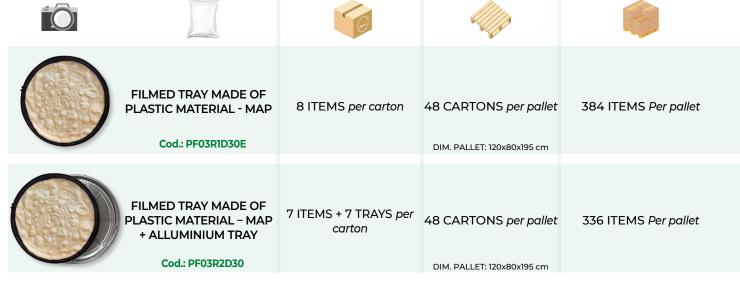
**GUMS FREE** 

100% VEGAN DOUGH

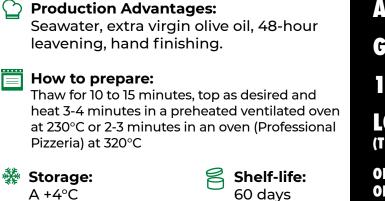
LOW YEAST CONTENT (THANKS TO THE LONG NATURAL LEAVENING - 48h)

ORGANIC VERSION AVAILABLE ON CUSTOMER'S REQUEST – BIG QUANTITIES REQUIRED

#### **CERTIFICATIONS: BRC, IFS, BIO, HACCP**







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 per carton	48 CARTONS <i>per pallet</i>	384 ITEMS Per pallet
FILMED TRAY MADE OF PLASTIC MATERIAL - MAP + ALLUMINIUM TRAY	7 ITEMS + 7 TRAYS per carton	48 CARTONS <i>per pallet</i>	336 ITEMS Per pallet

SAMPLE PACKS IMAGES

Size:

30 x 17 cm (uneven shape)



## **PERFECT LINE FOR C&C**



#### 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



**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** 



14 ITEMS per carton

rton 60 CARTONS per pallet

DIM. PALLET: 120x80x177 cm

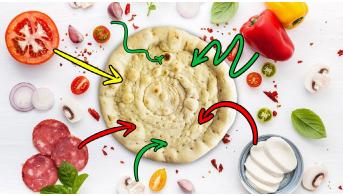
840 ITEMS Per pallet

SAMPLE PACKS IMAGES



PRINTED FLOW PACK

Cod.: PF11BSIF30MT





**GUMS FREE** leavening, 100% italian tomato How to prepare: **100% VEGAN DOUGH** Unfrozen 15 minutes before baking:  $\sim$  6/8 mins in a ventilated oven at 220° LOW YEAST CONTENT (THANKS TO THE LONG NATURAL LEAVENING - 48h) ~ 2/4 mins in a static oven at  $320^{\circ}$ Shelf-life: 👹 Storage: A -18°C 18 months Diameter:: Weight: - 30 cm 440 g **CERTIFICATIONS: BRC, IFS, BIO, HACCP** Ō ALUMINIUM TRAY IN 8 ITEMS per carton 60 CARTONS per pallet 480 ITEMS Per pallet PRINTED FLOW PACK Cod.: PF11MSIF30MT DIM. PALLET: 120x80x177 cm







**GUMS FREE** leavening, hand finishing. How to prepare: **100% VEGAN DOUGH** Thaw for 10 to 15 minutes, top as desired and heat 3-4 minutes in a preheated ventilated oven LOW YEAST CONTENT (THANKS TO THE LONG NATURAL LEAVENING - 48h) at 230°C or 2-3 minutes in an oven (Professional Pizzeria) at 320°C Shelf-life: 🌺 Storage: A -18°C 18 months Weight: Size: **CERTIFICATIONS: BRC, IFS, BIO, HACCP** 30 x 17 cm (irregular shape) 240 g  $\overline{}$ TRANSPARENT FLOW PACK WITH LABEL ON THE BACK + ITALFREE 15 ITEMS per carton 60 CARTONS per pallet LABEL ON THE FRONT

SAMPLE PACKS IMAGES

Cod.: PF11PSIF30MT

900 ITEMS Per pallet

DIM. PALLET: 120x80x177 cm







#### How to prepare:

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

Storage: A -18°C



**Weight:** 250 g

## 18 months

## **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.: PF11IPSAC8MT

8 ITEMS a sacchetto 2 BAGS per carton

120 CARTONS per pallet

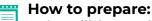
DIM. PALLET: 120x80x183 cm

240 ITEMS Per pallet









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

Storage: A -18°C

> Weight: PANINO 70 g



**ALLERGENS FREE** 

**GUMS FREE** 

100% VEGAN DOUGH

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







Cod.: PF11MPSAC8MT

PANINO 70 GR BAG - 15 INDIVIDUALLY PACKAGED PIECES IN OVENABLE FLOWPACK\* WITH ITALFREE GRAPHICAL LABEL ON THE BAG

7 BAGS (15 PZ)

per carton

48 CARTONS per pallet

336 ITEMS Per pallet

DIM. PALLET: 120x80x195 cm

\*(T MAX. 220°C + MW 400-600W)







# PIZZO V

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

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