

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