



**PizzaMI**

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

GENERAL OVERVIEW

# PizzaMI

## **PIZZAMI - THE AUTHENTIC ITALIAN CULINARY TRADITION IS NOW GLUTEN FREE.**

From the extensive experience and passion for the culinary arts of who works in the foodservice sector for more than 30 years.

### **WHERE DOES THE IDEA STEM FROM?**

The strong bond to the Italian food tradition the deep knowledge of this sector inherited by the family's historical experience as restaurateurs coupled with the curiosity and enthusiasm for innovation are the basis of the Galati Group.

The gastronomic and cultural heritage of the 4 Galati brothers brought them to develop the new kneading and food processing techniques that are now the pillars of the company PizzaMI is able to offer gluten free bakery products characterized by unique artisanal taste and texture thanks to the partnership with leading companies in the food processing machinery field and the choice of using natural and safe ingredients.

The new state of the art production plant unveils patented machineries that have been designed around our special dough.

# CERTIFICATIONS



## **BRC CERTIFICATION**

We have been evaluated compliant to the requirements of the BRC GLOBAL STANDARD FOR FOOD SAFETY.

**FIELD OF CERTIFICATION:** Production of gluten-free baking products.



## **IFS FOOD CERTIFICATION**

We have been evaluated compliant to the requirements of the IFS FOOD CERTIFICATION.

**FIELD OF CERTIFICATION:** Production of gluten-free baking products.



## **CERTIFICATION OF ORGANIC (BIO) PRODUCT**

We have been evaluated compliant to the requirements of ORGANIC PRODUCT CERTIFICATION.

**FIELD OF CERTIFICATION:** Production of Organic gluten-free baking products.

**KOSHER CERTIFICATION** on customer's request  
high volumes required





## WHY SHOULD YOU CHOOSE PIZZAMI?

PizzaMI is a branch of Galati Group and a top quality brand and is not just a regular production company it is a food philosophy.

Authentic food culture, delight for the palate, the typical food of Italian families declined in the gluten free version so that everybody can taste the real Italian cuisine.

### **PRODUCTION IS AN ART, NOT A BUSINESS**

We carefully select all the raw materials and ingredients from selected suppliers that meet our requirements in terms of certifications quality and traceability:

- Italian flour mix and vegetable fibers; ●
- Allergen free doughs; ●
- Long natural leavening (48 H); ●
- Premium ingredients: Mediterranean sea water, extra virgin olive oil, mozzarella; ●
- Complete absence of gums in the dough gums such as guar xantano; ●
- Usage of innovative and advanced manufacturing technologies that allows us to easily adapt the production process to new customs recipes for private label projects; ●
- Extreme manufacturing flexibility. ●

# PIZZAMI'S ADVANTAGES



ALLERGEN FREE



GLUTEN FREE



SOYA FREE



LACTOSE FREE



GUMS FREE

## AS DICTATES THE ITALIAN TRADITION

7 good reasons for choosing us:

- Made in Italy;
- Certified quality;
- Strict qualitative standards for both the final product and production process;
- Great flexibility and fast production;
- Recipes and packs customized to exactly meet your needs and expectations;
- Innovation and anticipation of market trends thanks to our skilled R&D department;
- Products characterized by the artisanal quality you could expect to get only at the pizza maker or master baker.



# PIZZAMI' SALES CHANNELS

Pizzami is active into the gluten free market in 3 sales channels:

**FOODSERVICE:** intended for the Ho.Re.Ca. world, serving hotels, pizzerias, restaurants, canteens, companies, catering companies, etc.

**RETAIL:**

**PRIVATE LABEL:** intended for companies who want to market their brand by leaving the production to Pizzami, taking advantage of all our know-how, quality and experience.

**PIZZAMI'S BRAND:** our product line, intended for end consumers, distributed in the best large-scale retail chains.

## **FOODSERVICE**

We offer easy and ready to use products and packs such as for example pizza bases in aluminium tray and single portion of bread and focaccina bread in special ovenable flowpack that are conceived to make easier faster and greater the experience of the final customers in the horeca world.

But we wanted more so our products are developed to impress the customers with gluten free bakery products that have nothing to envy to artisanal gluten products.

Label customisation available as well on customer request.

# PIZZAMI' SALES CHANNELS

## RETAIL - PRIVATE LABEL

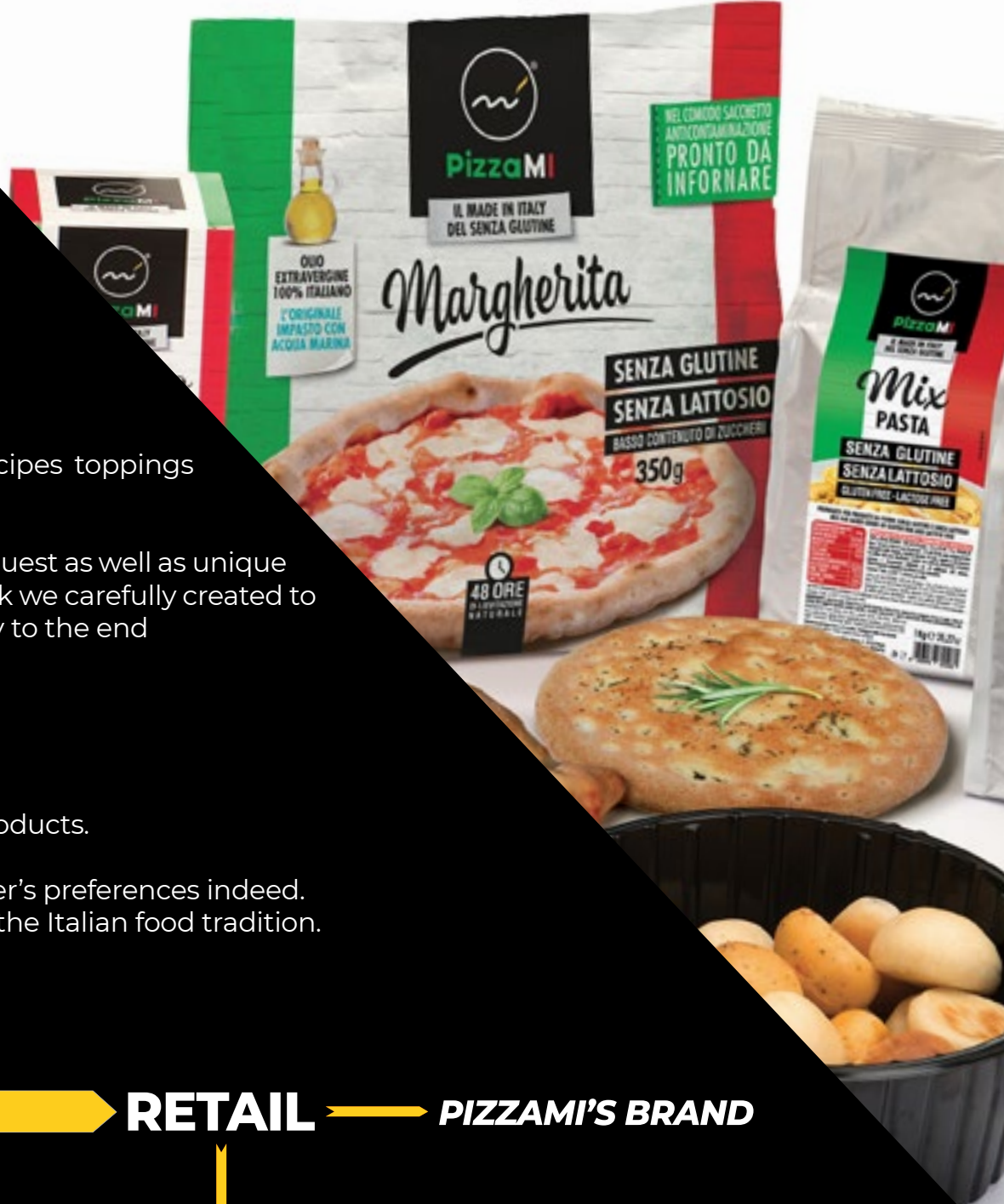
We deliver frozen gluten free products with tailor-made recipes toppings packs, sizes.

Vegan toppings and Organic recipes available on customer request as well as unique and innovative packs such as the plastic free ovenable flowpack we carefully created to avoid cross contamination and to guarantee the highest safety to the end consumers).

## RETAIL - PIZZAMI'S BRAND

Everyday we serve resellers and GDO with PizzaMI branded products.

PizzaMI presents a wide range of products to cover all customer's preferences indeed. This deep assortment comes in eye catching packs that recall the Italian food tradition.



**FOODSERVICE**



**RETAIL**

**PIZZAMI'S BRAND**

**PRIVATE LABEL**

# PIZZAMI'S DOUGH

## SOFT DOUGH , EASY TO ROLL OUT... GIVE ROOM TO CREATIVITY!

All of our doughs have the following advantages:

- VEGAN;
- Low yeast content (< 0,1%);
- Allergen free, suitable for everyone;
- We do not use nor milk powder nor eggs nor wheat starch that are often used in standard gluten free doughs;
- Free from gums we do not use gums most of gluten free products show gums in the ingredients list) because a constant intake of them can cause inflammatory phenomena and the hardening of the product while cooling;
- Entirely customizable recipes and fine ORGANIC flours available on customer request.

# ZERO

GLUTEN  
ALLERGENS  
GUMS  
SOYA  
LACTOSE



# PIZZAMI'S SPECIAL DOUGH

## WHAT MAKES IT SPECIAL?

In food processing we use **microfiltered sea water**, naturally rich in minerals such as calcium potassium and magnesium. Using sea water allows us to minimize the addition of salt respect to standard doughs available on the market.

**Different kinds of flour vegetable fibers and starches** (all of them gluten free and lactose free by nature).

**Extra virgin olive oil** rich in precious substances for the well being of our body (omega 3 and 6 vitamins E and K, minerals such as calcium iron it has also antioxidant properties and helps lower the cholesterol level in your blood).

## 48 H of natural leavening

All the above mentioned substances coupled with the long natural leavening at controlled temperature make our products highly digestible.



MICROFILTERED  
SEA WATER



48H OF NATURAL  
LEAVENING



EXTRA VIRGIN  
OLIVE OIL





# PizzaMI

## ***OUR PRODUCTS***

RANGES OF PRODUCTS FOR PRIVATE LABEL PROJECTS  
FOR THE RETAIL AND FOODSERVICE SECTORS



# PIZZAMI - PIZZA BASE

## **TO STUN YOUR GUESTS: AS MADE BY A REAL ITALIAN PIZZA MAKER**

Vegan pizza base specifically created to satisfy your tastes.

We give you the pizza base and you decorate it according to your taste: giving room to creativity has never been so easy!

**Standard size diameter of 30 cm:** This is the ideal standard size for the Foodservice channel and it can be packed in aluminium tray. Other sizes available for the Foodservice and Retail sectors for private label projects on customer's request.

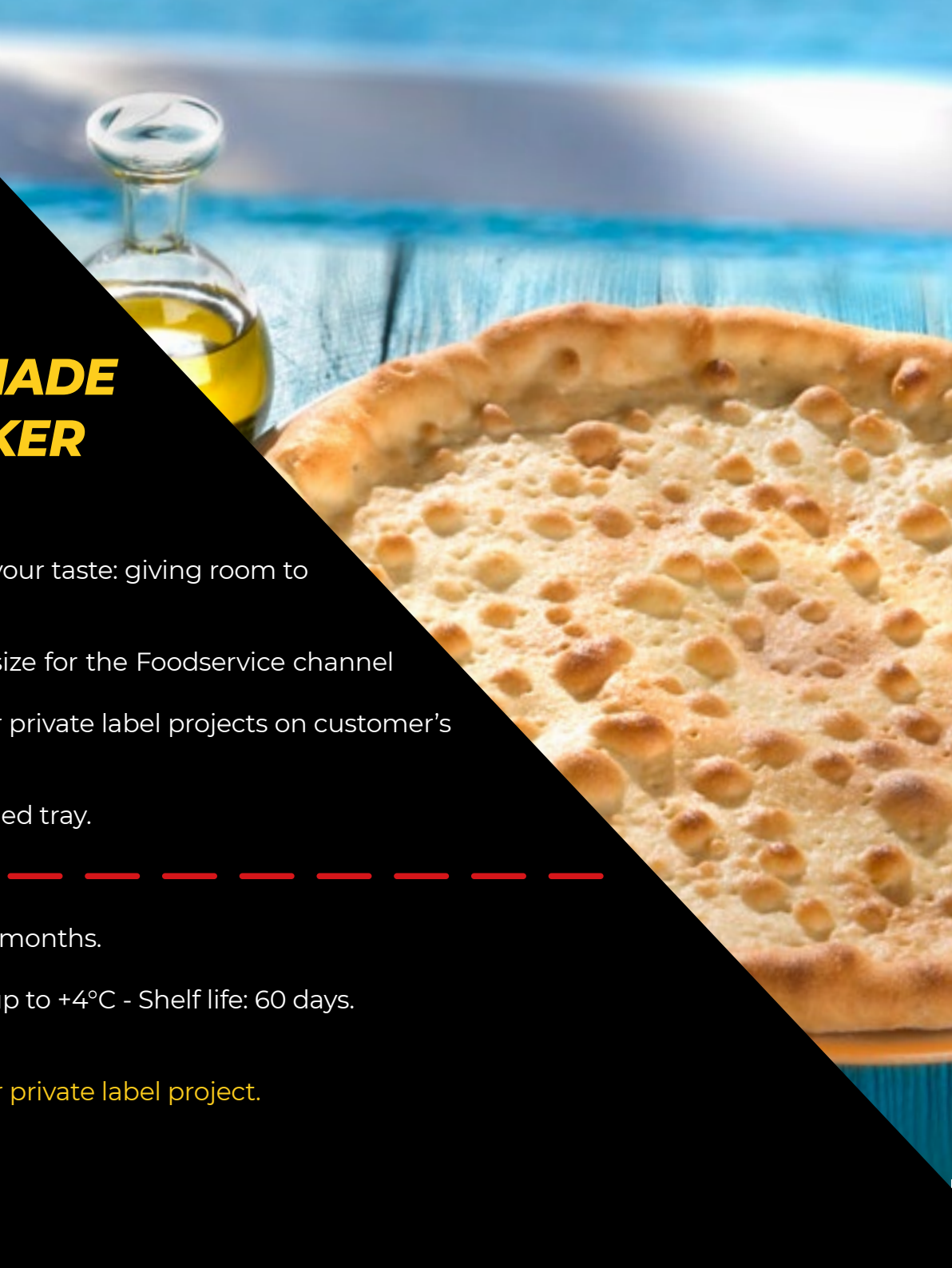
PizzaMI's branded pack for the Retail channel comes into filmed tray.

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**FROZEN PRODUCT:** Storage temperature: -18°C - Shelf life: 18 months.

**REFRIGERATED PRODUCT:** Storage temperature: from 0°C up to +4°C - Shelf life: 60 days. (It comes with filmed tray in MAP)

Organic productions available as well on customer request for private label project.



# PIZZAMI - PIZZA MARGHERITA

## **THE ITALIAN TRADITIONAL AND MOST LOVED PIZZA**

We make the genuine, traditional Italian Pizza Margherita with the unmistakable crunchy crust thanks to the special PizzaMI dough.

Premium ingredients: **100% ITALIAN** tomato, extra virgin olive oil, and mozzarella.

Available in different packs and sizes for the **Retail** and **Foodservice** sectors.

### **RETAIL**

Pizza box with flowpack, pizza box with ovenable flowpack (max temperature 200°C), ovenable paper flowpack (100% plastic free).

### **FOODSERVICE**

Flowpack ovenable flowpack (max temp. 200°C), flowpack + aluminium tray.

We customize **recipes toppings packaging and label.**

**Organic and Vegan productions** available as well on customer's request for private label project.

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**FROZEN PRODUCT:** Storage temperature: -18°C

Shelf life: 18 months.

# PIZZAMI - PIZZA WITH TOPPING

## **FORGET THE GLUTTONOUS SINS, ONLY WELL BEING**

In PizzaMI' pizzas with toppings, are the most tasty and healthy gluten free offer you were looking for!

These delicious and crunchy pizzas come in the following varieties:

La Formaggi - La Prosciutto - La Wurstel - La Diavola.

We customize recipes toppings packaging and label organic and Vegan productions available as well on customer's request for private label project.

Available in different packs and sizes for the **Retail** and **Foodservice** sectors.

### **FOODSERVICE**

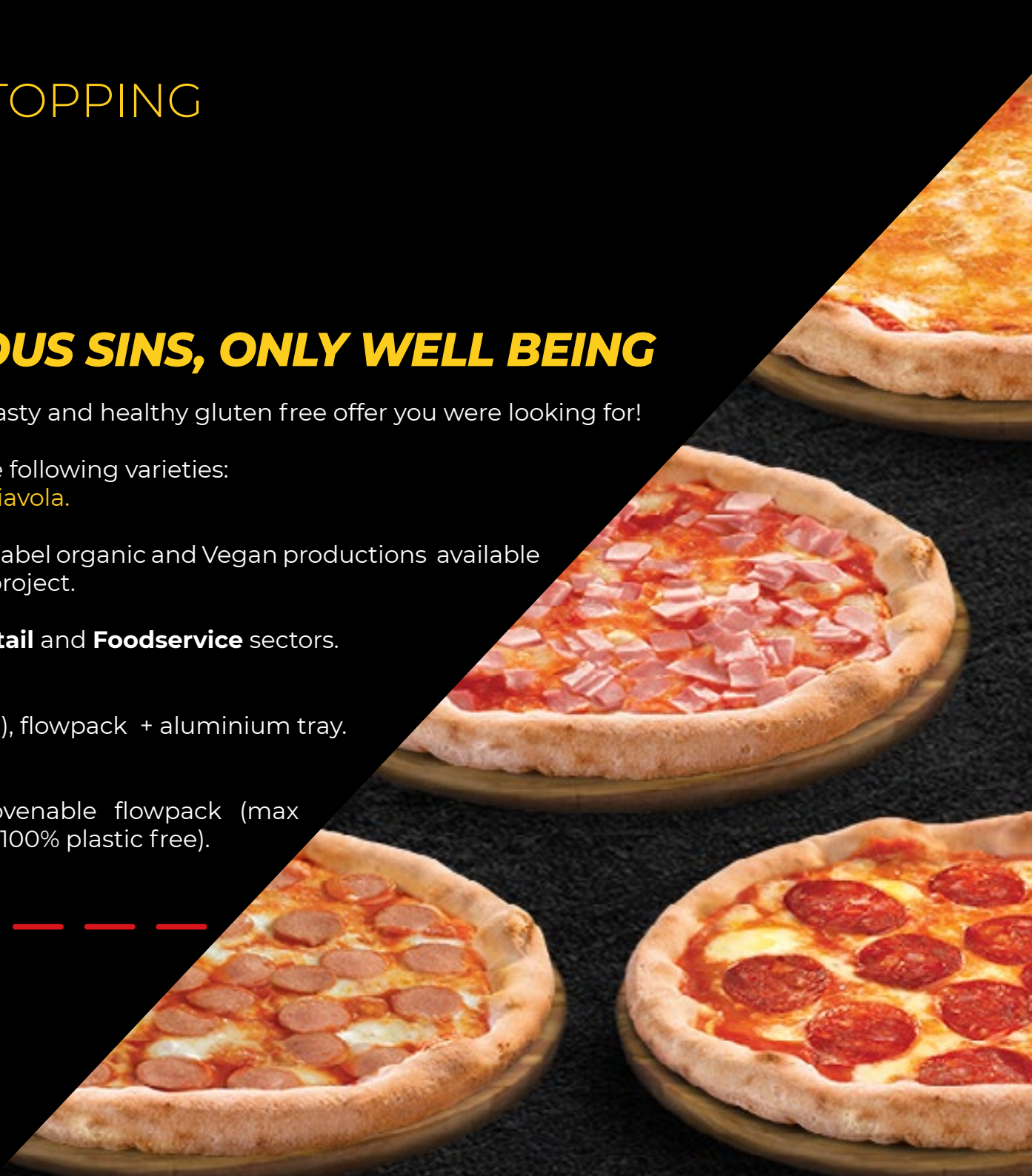
Flowpack ovenable flowpack (max temp. 200°C), flowpack + aluminium tray.

### **RETAIL**

Pizza box with flowpack, pizza box with ovenable flowpack (max temperature 200°C), ovenable paper flowpack (100% plastic free).

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**FROZEN PRODUCT:** Storage temperature: -18°C  
Shelf life: 18 months.





# PIZZAMI - PLANT BASED PIZZA CRUSTS

## ***THE NATURAL, HEALTHY DELICACY***

PizzaMI' plant based pizza crusts and pizzas (*tailor-made toppings are available on customer requests*) have been conceived to provide a gluten free choice for all the end consumers looking for **healthy, tasty and genuine foods** naturally rich in minerals, vitamins and with a low calorie content (the latter depends on the vegetable you choose).

PizzaMI' plant based pizza crusts are entirely **CLEAN LABEL**.

The cauliflower pizza base is our top seller thanks to its delicate taste and its several benefits .

Available plant based pizza crusts **beetroot, zucchini, cauliflower, tomato, broccoli, pumpkin, spinaches**.

We **customize recipes toppings** packaging and label. **Organic and Vegan productions** available as well on customer's request for private label project.

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**FROZEN PRODUCT:** Storage temperature: -18°C - Shelf life: 18 months.

# PIZZAMI - COULIFLOWER PIZZA BASE

## **CAULIFLOWER: SIMPLY A GREAT WELLNESS ALLY.**

The cauliflower pizza base is available for the Retail channels also with PizzaMI's eye catching branded pack that clearly shows the benefits of the product.

The cauliflower pizza base branded PizzaMI has been conceived with a special recipe which has the advantage of having:

- 80 Kcal only\*
- 2 g FAT\*
- 14 g Carbohydrate\*
- 0,2 g of salt\*

\* portion of 50 g

# ZERO

GLUTEN  
ALLERGENS  
GUMS  
SOYA  
LACTOSE



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**FROZEN PRODUCT:** Storage temperature: -18°C - Shelf life: 18 months.

# PIZZAMI - PIZZA CRUST PINSAS STYLE

## **THE GENUINE ITALIAN TRADITION IS NOW GLUTEN FREE!**

The pinsa Romana is a typical Italian dish created centuries ago by the ingeniousness of the Roman farmers and this is one of the most loved Italian food.

PizzaMI has been able to create a **pizza crust based on traditional Pinsa**, 100% gluten free, lactose free, without gums added, allergen free and vegan version keeping unaltered the friability and taste of the original recipe.

The main advantages and benefits of PizzaMI's Pinsa are:

- Special highly hydrated and hand finished dough;
- Extra virgin olive oil;
- Long natural leavening (48 H).

We customize recipes toppings packaging and label.

**Organic production** available as well on customer's request for private label project  
Frozen

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**FROZEN PRODUCT:** Storage temperature: -18°C - Shelf life: 18 months.



# ZERO

GLUTEN  
ALLERGENS  
GUMS  
SOYA  
LACTOSE





# PIZZAMI - PIZZA CRUST PINSO STYLE WITH TOPPING

**YOUR PINSO, YOUR FLAVOUR,  
YOUR UNIQUE TASTE!**

## ON CUSTOMER'S REQUEST

we can create gluten free «pinsso style» pizzas **with topping for private label** projects for the Retail channel with also customized packaging.

**WE CUSTOMIZE RECIPES TOPPINGS, PACKAGING AND LABEL.**

**Organic** production and **VEGAN** toppings available as well on customer's request for private label project.

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**FROZEN PRODUCT:** Storage temperature: -18°C - Shelf life: 18 months.



# PIZZAMI - FOCACCIA BREAD

## **THE SECRET OF THE ITALIAN FOCACCIA IS THE DOUGH**

PizzaMI's focacce are so soft and naturally good thanks to their special dough, especially thanks to the natural and genuine ingredients as fresh potato and extra virgin olive oil) and the long natural leavening 48h.

### **ALL OF OUR FOCACCE ARE VEGAN AND ALLERGEN FREE.**

For the Foodservice and Retail channels we can customize recipes toppings packaging and label Organic production available as well on customer's request for private label project.

#### **FOODSERVICE STANDARD PACKAGING:**

- ovenable flowpack (single portion 70 gr) to prevent cross contamination\*;
- flowpack + label.

#### **PIZZAMI'S BRANDED STANDARD PACKAGING FOR THE RETAIL CHANNEL**

- filmed plastic tray with PizzaMI label (20 cm diameter).

### **PRIVATE LABEL PROJECTS' AVAILABLE PACK FOR RETAIL CHANNEL**

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#### **FROZEN PRODUCT:**

Storage temperature: -18°C  
Shelf life: 18 months.

\*Max temperature 200°C



# PIZZAMI - BREAD

## **THE SMELL AND THE TASTE OF THE HOMEMADE BREAD.**

PizzaMI combines taste fragrance and the smell of the genuine homemade bread in 3 ready to use varieties: mini-panini (dough balls 20 gr), panino (70 gr), filoncino (bread 130 gr).

The unique taste is due to the dough we specifically conceived for our bread. What makes this dough special are the **long natural leavening (48h)** and the top ingredients such as the **extra virgin olive oil** and the addition of **microfiltered sea water**.

In order to offer top qualitative products our R&D department has developed a **zero gums**, **allergen free** and **vegan** dough. The special and natural ingredients, the attention to the consumer's wellbeing and to the environment coupled with our choice of using natural and top quality ingredients make PizzaMI's bread **the best choice for a healthy diet**.

**We can customize the size, packaging and label Organic production available as well - On customer's request for private label projects.**

### **FOODSERVICE STANDARD PACKAGING:**

- Big bag of 2,5 Kg within carton box;
- Single portion ovenable flowpack label inside a carton box.

### **STANDARD PACKAGING FOR PRIVATE LABEL PROJECTS FOR THE RETAIL CHANNEL:**

- Box with single portion ovenable flowpack size and weight vary according to the project.

Max temperature 200°C. The ovenable flowpack is also suitable for microwave use





## PIZZAMI - PIZZA DOUGH

### **WHAT MAKES OUR DOUGH SO SPECIAL?**

The Italian traditional doughs by PizzaMI have been specifically conceived and formulated for people affected by celiac disease and for anyone chooses healthy foods!

Our R&D department has expertly selected and dosed the ingredients of this special blend in order to create a dough with which to make fantastic pizzas and baked goods with the same artisanal flavor and texture as products made by professionals.

For the Foodservice channel we can customize packaging and label on customer's request

**Available also for private label projects for the retail channel.**

#### STANDARD PACKAGING FOR THE FOODSERVICE CHANNEL

Single portion transparent flowpack within labeled carton box ●

#### STANDARD PACKAGING FOR THE RETAIL CHANNEL WITH PIZZAMI'S LABEL

PizzaMI's branded carton box containing 4 doughs ●

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**FROZEN PRODUCT:** Storage temperature: -18°C - Shelf life: 18 months.

# PIZZAMI - FLOURS

## EMPOWER YOUR CREATIVITY

PizzaMI's flour mix are at the very basis of all our products and are the choice of all the restaurants that pay attention to superior quality when it comes to cook Italian typical dishes.

### BREAD AND PIZZA MIX:

is a selection of 11 selected and naturally gluten free and lactose free ingredients (flours and amids).

### PASTA MIX:

is the best ally when it comes to make the real Italian pasta.



### RETAIL PACKAGING:

- resealable bag (1 kg) - shelf life: 18 months.

### FOODSERVICE PACKAGING:

- Mix Pasta: bag (10 kg) - shelf life: 12 months.
- Mix bread and pizza: bag (15 kg) - shelf life: 12 months.

Available **Organic mix flours** for **FOODSERVICE** (15 Kg bags).





**PizzaMI**

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

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