



PizzaMI

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

PRIVATE LABEL CATALOGUE

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 PRODUCTION on customer's request



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. ●

LET'S CREATE YOUR PRODUCTS TO PERFECTION!

SYNERGY MAKES PERFECTION!

We work side by side to create, with our highest quality raw materials combined with the best ideas, needs and challenges, the product you seek.

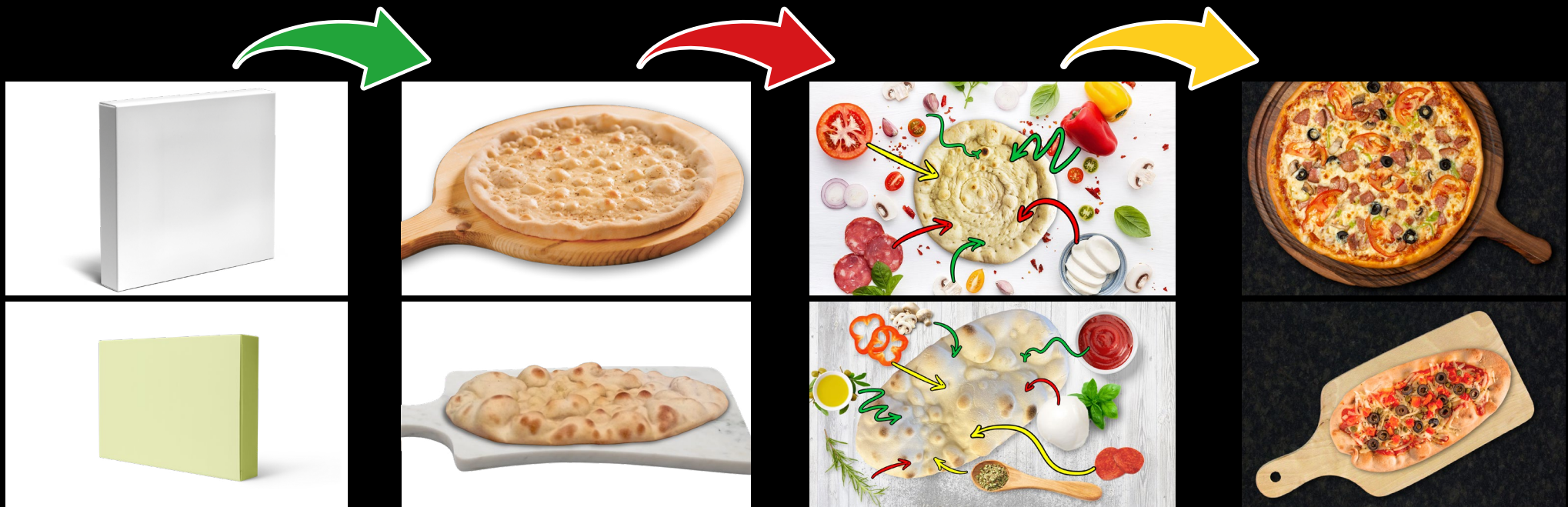
We have all the know-how to ensure novelty, quality and sustainability in our products:

- **PIZZA AND BREAD DOUGH RECIPE:** we make your dough according to your specifications and needs. With us you can create from scratch the perfect dough for your brand and choose all the ingredients (certified, traceable and highest quality raw materials). For pizzas we can customize toppings according to your preferences and we also offer the option of choosing certified vegan and organic toppings. All our products are gluten-free.
- **FORMAT:** choose the format that best suits your needs in terms of weight, size and shape. From pizza (classic, plant-based, pinsa style) to focaccia and bread, we create the recipe the way you want it.
- **PACKAGING:** your custom graphics and label. For pizzas and pizza bases, we offer a choice of various packs including our unique in-ovenable paper flowpack, in-ovenable plastic flowpack, pouch + flowpack, plastic tray with film. For bread, choose the number of pieces and type and we will create the most suitable pouch with custom graphics.



YOUR GLUTEN FREE PIZZA IN 4 STEPS!

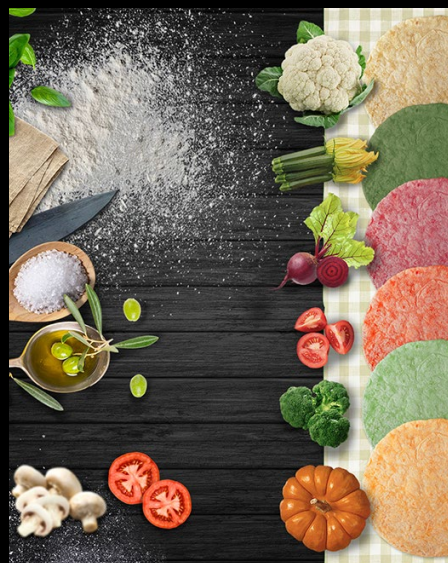
- 1** Choose your packaging from: pizza box, pizza box with internal bakeable plastic flowpack, 100% plastic-free bakeable paper flowpack. Ovenable paper flowpack is only available for pizzas with a diameter of 25 cm.
- 2** Choose your base with custom dough from:
 - Classic base (round shape, diam. 20 to 30 cm, recommended for Retail diam. 25 cm)
 - Pinsa Style base (recommended size for Retail 25 cm x 12 cm).
- 3** Choose the topping of your choice! Vegan toppings (including lactose-free mozzarella) are available.
- 4** Our quality at the service of your ideas! One step after another, the product is ready for the market!



IMPRESS YOUR CUSTOMERS WITH CUSTOM GLUTEN-FREE, LACTOSE-FREE AND VEGAN PLANT BASES!

- 1** Choose your packaging from:
pizza box, pizza box with internal bakeable plastic flowpack.
- 2** Choose the ingredients for your plant based dough.
Diameter: 25 cm.
- 3** Choose the topping of your choice! Vegan toppings (including lactose-free mozzarella) are available.
- 4** Our quality at the service of your ideas! One step after another, the product is ready for the market!

AVAILABLE PRODUCTION
100% ORGANIC



STANDARD SIZE ROUND PIZZAS AND PALLETIZING

THE STANDARD SIZE OF OUR PIZZAS:

- Size: Ødiameter 25 cm.
- PRIMARY PACKAGING: FLOWPACK + PIZZA BOX.
- SECONDARY PACKAGING: box.

OUR STANDARD PALLETISING (120 x 80 x ~220 cm)

- ITEMS PER BOX: 8.
- BOXES PER PALLET: 96.
- TOTAL ITEMS PER PALLET: 768.

SHELF LIFE FOR STANDARD FORMAT

- SHELF LIFE: 18 months.
- STORAGE TEMPERATURE: -18°

**PALLETISING FOR STANDARD SIZE OF PIZZAS, CLASSIC ROUND BASES AND
VEGETABLE BASES WITH DIAMETER OF 25 CM.**

PRIVATE LABEL PRODUCTS: CAULIFLOWER PIZZA CRUST AND WITH TOPPINGS



BASE PIZZA

BOX + FLOWPACK
WEIGHT: ~190 g
PALLET: 120x80x~220 cm
ITEMS: 768 per Pallet
96 cartons
8 items per carton



PIZZA MARGHERITA with CHEESE

BOX + FLOWPACK
WEIGHT: ~190 g
PALLET: 120x80x~220 cm
ITEMS: 768 per Pallet
96 cartons
8 items per carton



PIZZA MARGHERITA

BOX + FLOWPACK
WEIGHT: ~190 g
PALLET: 120x80x~220 cm
ITEMS: 768 per Pallet
96 cartons
8 items per carton



PIZZA MARGHERITA with BELL PEPPERS

BOX + FLOWPACK
WEIGHT: ~190 g
PALLET: 120x80x~220 cm
ITEMS: 768 per Pallet
96 cartons
8 items per carton



PIZZA MARGHERITA with VEGETABLES

BOX + FLOWPACK
WEIGHT: ~190 g
PALLET: 120x80x~220 cm
ITEMS: 768 per Pallet
96 cartons
8 items per carton

Plus of production: Clean label - Low carb recipe available - Possibility of topping with lactose-free mozzarella, 100% Italian tomato.
STORAGE TEMPERATURE: -18°C - SHELF LIFE: 18 months.

Diameter ~25 cm.
Multi-pack available.



PRIVATE LABEL PRODUCTS: PIZZAS MARGHERITA AND WITH TOPPINGS



PIZZA MARGHERITA

BOX + FLOWPACK
WEIGHT: ~300 g
PALLET: 120x80x~230 cm
ITEMS: 768 per Pallet
96 cartons
8 items per carton



PEPPERONI PIZZA

BOX + FLOWPACK
WEIGHT: ~360 g
PALLET: 120x80x~230 cm
ITEMS: 768 per Pallet
96 cartons
8 items per carton



PIZZA WITH CHEESE

BOX + FLOWPACK
WEIGHT: ~360 g
PALLET: 120x80x~230 cm
ITEMS: 768 per Pallet
96 cartons
8 items per carton



RED VEGETABLES PIZZA

BOX + FLOWPACK
WEIGHT: ~360 g
PALLET: 120x80x~230 cm
ITEMS: 768 per Pallet
96 cartons
8 items per carton



PIZZA WITH HAM

BOX + FLOWPACK
WEIGHT: ~360 g
PALLET: 120x80x~230 cm
ITEMS: 768 per Pallet
96 cartons
8 items per carton

Plus of production: Extra virgin olive oil, long natural leavening, 100% Italian tomato, lactose-free mozzarella available.
STORAGE TEMPERATURE: -18°C - SHELF LIFE: 18 months.

Diameter ~25 cm, other sizes available.
Multi-pack available.

PRIVATE LABEL PRODUCTS: PINSAs BASE AND WITH TOPPINGS



PINSAs BASE

BOX + FLOWPACK
WEIGHT: ~180 g
PALLET: 120x80x~210 cm
ITEMS: 1056 per Pallet
132 cartons
8 items per carton



PINSAs MARGHERITA

BOX + FLOWPACK
WEIGHT: ~250 g
PALLET: 120x80x~210 cm
ITEMS: 1056 per Pallet
132 cartons
8 items per carton



**PINSAs alla
PIZZAIOLA**

BOX + FLOWPACK
WEIGHT: ~250 g
PALLET: 120x80x~210 cm
ITEMS: 1056 per Pallet
132 cartons
8 items per carton



PIZZA with MUSHROOMS

BOX + FLOWPACK
WEIGHT: ~250 g
PALLET: 120x80x~210 cm
ITEMS: 1056 per Pallet
132 cartons
8 items per carton



PINSAs GARLIC BREAD

BOX + FLOWPACK
WEIGHT: ~250 g
PALLET: 120x80x~210 cm
ITEMS: 1056 per Pallet
132 cartons
8 items per carton

Plus of production: Extra virgin olive oil, long natural leavening, 100% Italian tomato, lactose-free mozzarella available, sour dough.
STORAGE TEMPERATURE: -18°C - SHELF LIFE: 18 months.

Size ~25 cm x ~12 cm, irregular oval shape, hand-finished.
Multi-pack available.



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