



Pizza M

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

RETAIL CATALOGUE

PM



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.



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:**
At -18°C

 **Shelf-life:**
18 months

 **Diameter:**
30 cm

 **Weight:**
230 g

ALLERGEN FREE

GUMS FREE

VEGAN DOUGH

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

CERTIFICATIONS: BRC, IFS, ORGANIC, HACCP



FILMED TRAY

Cod.: PF03R3D30

8 ITEMS
per carton

60 CARTONS
per pallet

480 ITEMS
per pallet

DIM. PALLET: 120x80x~195 cm



PACKAGING SAMPLE IMAGES

PIZZA MARGHERITA

 FROZEN PRODUCT

Production Advantages:


Seawater, extra virgin olive oil, 48-hour leavening, 100% italian tomato.
Only **cod art. PF01MS300AFI**: 100% italian tomato and extra virgin olive oil, 48-hour leavening.

Storage:

At -18°C

 Shelf-life:
18 months

 Diameter:
30 cm

 Weight: 350 g
300 g box with ovenable flowpack version (Max. temperature 220°C)









ALLERGEN FREE

GUMS FREE

VEGAN DOUGH

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

CERTIFICATIONS: BRC, IFS, HACCP

				
	FILMED TRAY Cod.: PF01MID26E	8 ITEMS <i>per carton</i>	88 CARTONS <i>per pallet</i> DIM. PALLET: 120x80x~193 cm	704 ITEMS <i>per pallet</i>
	BAG ECO FRIENDLY OVENABLE PLASTIC FREE Cod.: PF01MBD26	10 ITEMS <i>per carton</i>	88 CARTONS <i>per pallet</i> DIM. PALLET: 120x80x~193 cm	880 ITEMS <i>per pallet</i>
	BOX + FLOW PACK OVENABLE Cod.: PF01MS300AFI	8 ITEMS <i>per carton</i>	96 CARTONS <i>per pallet</i> DIM. PALLET: 120x80x~193 cm	768 ITEMS <i>per pallet</i>

PACKAGING SAMPLE IMAGES

PIZZA MARGHERITA BIO

 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:

At -18°C



Shelf-life:

18 months



Diameter:

30 cm



Weight:

330 g

ALLERGEN FREE

GUMS FREE

VEGAN DOUGH

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

CERTIFICATIONS: BRC, IFS, ORGANIC, HACCP



BOX + FLOW PACK

Cod.: PF01MAST25BIO

8 ITEMS
per carton

96 CARTONS
per pallet

768 ITEMS
per pallet

DIM. PALLET: 120x80x-189 cm




PACKAGING SAMPLE IMAGES

LA PINSA MARGHERITA

 FROZEN PRODUCT

 **Production Advantages:**
Lactose-free Mozzarella, Extra Virgin olive oil, 100% Italian Tomato

 **How to prepare:**
Unfrozen 10 minutes and bake:
~ 7/9 mins in a static oven at 220°
~ 6/8 mins in a convection oven at 220°

 **Storage:**
At -18°C

 **Shelf-life:**
18 months

 **Length:**
~25 cm

 **Weight:**
250 g

GUMS FREE
LACTOSE FREE DOUGH
VEGAN DOUGH with Sourdough
LOW YEAST CONTENT
(THANKS TO THE LONG LEAVENING -24h)
CERTIFICATIONS: BRC, IFS, BIO, HACCP



BOX + FLOW PACK

Cod.: PF03PSM25

**8 ITEMS
per carton**

**132 CARTONS per
pallet**

**1056 ITEMS
per pallet**

DIM. PALLET: 120x80x~186 cm



PACKAGING SAMPLE IMAGES





PIZZAS WITH TOPPING

*Cheese
Pepperoni
Cooked ham*

FROZEN PRODUCT

Production Advantages:
Seawater, extra virgin olive oil, 48-hour leavening, 100% italian tomato.

Storage: At -18°C

Shelf-life: 18 months

Diameter: 25 cm

Weight: 360 g

Standard Flavours:
Cheese: 3 kind of italian cheese D.O.P. lactose free
Pepperoni
Cooked Ham: Italian premium Cooked Ham

ALLERGEN FREE

GUMS FREE

VEGAN DOUGH

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

CERTIFICATIONS: BRC, IFS, ORGANIC, HACCP



BOX + FLOW PACK

8 ITEMS per carton

96 CARTONS per pallet

768 ITEMS per pallet

DIM. PALLET: 120x80x~189 cm

Cod.: PF07FID26E

Cod.: PF07SID26E

Cod.: PF07PID26E



PACKAGING SAMPLE IMAGES

CAULIFLOWER 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:
At -18°C



Shelf-life:
18 months



Diameter:
25 cm



Weight:
190 g

GUMS FREE
VEGAN DOUGH

80 KCAL*

2 g FATS*

14 g CARBS*

0,2 g SALT*



CERTIFICATIONS: BRC, IFS, ORGANIC, HACCP



BOX + FLOW PACK

Cod.: PF03CAV01AST

8 ITEMS
per carton

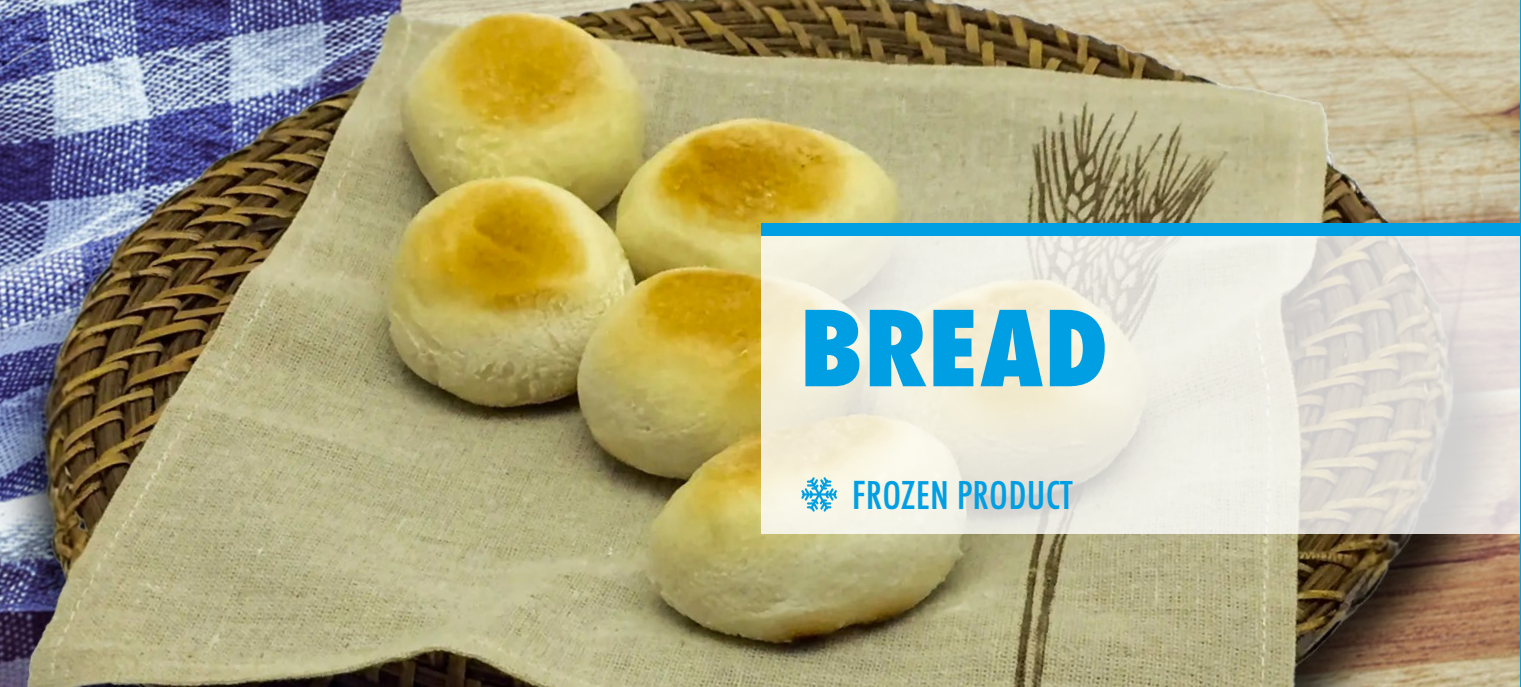
96 CARTONS
per pallet

768 ITEMS
per pallet

DIM. PALLET: 120x80x~189 cm



PACKAGING SAMPLE 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:** At -18°C
- Shelf-life:** 18 months
- Weight:** MINI PANINI: 20 g each
BAG: 260 g

ALLERGEN FREE
GUMS FREE
VEGAN DOUGH
LOW YEAST CONTENT
 (THANKS TO THE LONG LEAVENING - 48h)

CERTIFICATIONS: BRC, IFS, ORGANIC, HACCP

	SEALED BAG WITH PIZZAMI BRAND LABEL Cod.: PF02MPS	10 ITEMS per carton	88 CARTONS per pallet DIM. PALLET: 120x80x195 cm	880 ITEMS per pallet








PACKAGING SAMPLE 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:** At -18°C
-  **Shelf-life:** 18 months
-  **Weight:** 4 dough balls x 250 gr = 1 kg

ALLERGEN FREE

GUMS FREE

VEGAN DOUGH

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

CERTIFICATIONS: BRC, IFS, ORGANIC, HACCP

PIZZAMI



BOX WITH 4 DOUGHS

Cod.: PF0201

**16 BOXES
per carton**

**36 CARTONS
per pallet**

**576 BOXES
per pallet**

DIM. PALLET: 120x80x~195 cm



PACKAGING SAMPLE 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, 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



Weight:

1 Kg each bag

ALLERGEN FREE

GUMS FREE

LACTOSE FREE

100% VEGAN MIX

**PRODUCTION ADVANTAGES:
FIBER SOURCE**

CERTIFICATIONS: BRC, IFS, ORGANIC, HACCP



RESEALABLE BAG
FLOUR MIX FOR PASTA

Cod.: PF05PSK10

10 ITEMS per carton

48 CARTONS per pallet

480 ITEMS per pallet

DIM. PALLET: 120x80x~195 cm



RESEALABLE BAG
FLOUR MIX FOR BREAD
AND PIZZA

Cod.: PF05PZK01

10 ITEMS per carton

48 CARTONS per pallet

480 ITEMS per pallet

DIM. PALLET: 120x80x~195 cm



PizzaMI

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

Via Antonio Cerati, 6
43126 Parma - ITALY
Tel.: +39 0521 981777
E-Mail: info@pizza.mi.it
Sales Manager: monia.pelosi@pizza.mi.it

www.pizza.mi.it

PIZZA