



**PizzaM**


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


**FOODSERVICE CATALOGUE**



# 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:**  
A -18°C

 **Shelf-life:**  
18 months

 **Diameter:**  
30 cm

 **Weight:**  
240 g

**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**



**TRANSPARENT FLOW  
PACK WITH LABEL**

**Cod.: PF03FPS30**

14 ITEMS *per carton*

60 CARTONS *per pallet*

840 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm



**TRANSPARENT FLOW  
PACK WITH LABEL +  
ALUMINIUM TRAY**

**Cod.: PF03SMTD30**

14 ITEMS *per carton*

60 CARTONS *per pallet*

840 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm



**PLASTIC BAG WITH  
OVERLAPPED PIZZA  
BASES**

**Cod.: PF03SMD30**

14 ITEMS *per carton*

60 CARTONS *per pallet*

840 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm

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



## Storage:

-18°C



## Shelf-life:

18 months



## Dimensioni

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



## Weight:

240 g  
190 g\*

\* Garlic bread only

**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**



**PINSA  
BASE**



**TRANSPARENT FLOW  
PACK WITH LABEL**

Cod.: PF03PSF01

12 ITEMS per carton

60 CARTONS per pallet

720 ITEMS Per pallet

DIM. PALLET: 120x80x177 cm

**PINSA  
GARLIC  
BREAD**



**TRANSPARENT FLOW  
PACK WITH LABEL**

10 ITEMS per carton

132 CARTONS per  
pallet

1320 ITEMS Per pallet

DIM. PALLET: 120x80x186 cm

SAMPLE PACKS IMAGES

# 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





# PIZZAS WITH TOPPING

*Cheese  
Pepperoni  
Cooked ham*

 FROZEN PRODUCT



### Production Advantages:

Seawater, extra virgin olive oil, 48-hour leavening, 100% Italian tomato.



### 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°



### Storage:

A -18°C



### Shelf-life:

18 months



### 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**



ALUMINIUM TRAY WITH FLOW PACK + LABEL

8 ITEMS *per carton*

60 CARTONS *per pallet*

480 ITEMS *Per pallet*

DIM. PALLET: 120x80x189 cm



TRANSPARENT FLOW PACK + LABEL

10 ITEMS *per carton*

60 CARTONS *per pallet*

600 ITEMS *Per pallet*


DIM. PALLET: 120x80x189 cm

SAMPLE PACKS IMAGES

# PIZZA BASE WITH TOMATO SOUCE

 FROZEN PRODUCT

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

 **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

 **Shelf-life:**  
18 months

 **Diameter:**  
30 cm

 **Weight:**  
350 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**



**TRANSPARENT FLOW PACK + LABEL**

14 ITEMS *per carton*

60 CARTONS *per pallet*

840 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm



**ALUMINIUM TRAY WITH FLOW PACK + LABEL**

14 ITEMS *per carton*

60 CARTONS *per pallet*

840 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm

SAMPLE PACKS IMAGES



# FOCACCE

 FROZEN PRODUCT



## 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  
**Rosemary small focaccina:** 8 - 9 cm



**Weight:** **Rosemary focaccia:** 230 g  
**Rosemary 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**



TRANSPARENT FLOW PACK  
WITH LABEL  
(ROSEMARY FOCACCIA 230G)

8 ITEMS *per carton*

120 CARTONS *per pallet*

960 ITEMS *Per pallet*

DIM. PALLET: 120x80x183 cm



EACH ITEM IN OVENABLE  
FLOWPACK AND THEN  
LOOSE IN ONE BAG + BOX  
  
30 ITEMS FOR BAG

30 ITEMS *a bag*

120 CARTONS *per pallet*

3600 ITEMS *Per pallet*

DIM. PALLET: 120x80x183 cm

**Cod.: PF08FRFI70**



# 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:**  
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**

|   |                                   |  |  |  |  |
|---|--|---|---|---|---|
|  | <b>MINI BREAD</b><br>2,5 KG BAG PER CARTON BOX<br><b>Cod.: PF02PPM</b>   | 2,5 kg per carton   | 120 CARTONS per pallet<br>DIM. PALLET: 120x80x183 cm                                | 300 kg Per pallet   |   |
|  | <b>BREAD 70 GR</b><br>EACH ITEM IN OVENABLE FLOWPACK AND THEN LOOSE IN ONE BAG WITH LABEL<br><b>Cod.: PF02PFSI70</b> | 30 ITEMS per carton   | 120 CARTONS per pallet<br>DIM. PALLET: 120x80x183 cm                                | 3600 ITEMS Per pallet   |   |

SAMPLE PACKS IMAGES

\*(T MAX. 220°C + MW 400-600W)



# PLANT BASE 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:

A -18°C



## Shelf-life:

18 months



## Diameter::

25 cm



## Weight:

190 g

**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**



**TRANSPARENT FLOW PACK WITH LABEL**

**Cod.: PF03CAV03**

24 ITEMS *per carton*

96 CARTONS *per pallet*

2304 ITEMS *Per pallet*

DIM. PALLET: 120x80x189 cm



**OVERLAPPED BASIS IN PLASTIC BAG WITH CARTON BOX**

**Cod.: PF03CAV04M**

24 ITEMS *a bag*

96 CARTONS *per pallet*

2304 ITEMS *Per pallet*

DIM. PALLET: 120x80x183 cm


SAMPLE PACKS 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:** A -18°C

 **Shelf-life:** 18 months

 **Weight:** 250 g

**ALLERGENS FREE**

**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*

2400 ITEMS *Per pallet*

DIM. PALLET: 120x80x183 cm

SAMPLE PACKS 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:

190 g

**ALLERGENS FREE**

**GUMS FREE**

**MIX 100% VEGAN**

**PRODUCTION ADVANTAGES:  
SOURCE OF FIBER**

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



LABELED BAG  
FLOUR MIX FOR PASTA

10 KG per bag

60 Bags *per pallet*

600 KG *Per pallet*

DIM. PALLET: 120x80x195 cm



LABELED BAG  
FLOUR MIX FOR BREAD  
AND PIZZA

15 KG *a bag*

40 Bags *per pallet*


600 KG *Per pallet*


DIM. PALLET: 120x80x195 cm

SAMPLE PACKS IMAGES

# TRADITIONAL PIZZA BASE

 FRESH 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:**  
A +4°C

 **Shelf-life:**  
18 months

 **Diameter:**  
30 cm

 **Weight:**  
240 g

**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**



FILMED TRAY MADE OF  
PLASTIC MATERIAL - MAP

Cod.: PF03RID30E

8 ITEMS *per carton*

48 CARTONS *per pallet*

384 ITEMS *Per pallet*

DIM. PALLET: 120x80x189 cm



FILMED TRAY MADE OF  
PLASTIC MATERIAL - MAP  
+ ALLUMINIUM TRAY

Cod.: PF03R2D30

7 ITEMS + 7 TRAYS *per  
carton*

48 CARTONS *per pallet*

336 ITEMS *Per pallet*

DIM. PALLET: 120x80x189 cm


SAMPLE PACKS IMAGES






# PIZZA BASE PINSA STYLE


 FRESH PRODUCT

 **Production Advantages:**  
Seawater, extra virgin olive oil, 48-hour leavening, hand finishing.

 **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

 **Storage:**  
A +4°C

 **Shelf-life:**  
60 days

 **Size:**  
30 x 17 cm (uneven shape)

 **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 <i>per carton</i>   | 48 CARTONS <i>per pallet</i>  | 384 ITEMS <i>Per pallet</i>   |
|   |   |   | DIM. PALLET: 120x80x189 cm  |   |
|   | FILMED TRAY MADE OF PLASTIC MATERIAL - MAP + ALLUMINIUM TRAY                        | 7 ITEMS + 7 TRAYS <i>per carton</i>   | 48 CARTONS <i>per pallet</i>  | 336 ITEMS <i>Per pallet</i>   |
|   |   |   | DIM. PALLET: 120x80x189 cm  |   |

SAMPLE PACKS IMAGES



**Italfree**

*Panetteria italiana  
Senza glutine*

**PERFECT LINE FOR C&C**









# 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:**  
A -18°C

 **Shelf-life:**  
18 months

 **Diameter::**  
30 cm

 **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**



**ALUMINIUM TRAY IN  
PRINTED FLOW PACK**

**Cod.: PFT1BSIF30MT**

14 ITEMS *per carton*

60 CARTONS *per pallet*

840 ITEMS *Per pallet*


DIM. PALLET: 120x80x177 cm

SAMPLE PACKS IMAGES





# PIZZA MARGHERITA

 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:

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)

**PizzaMI**

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



ALUMINIUM TRAY IN  
PRINTED FLOW PACK

Cod.: PFTIMSIF30MT

8 ITEMS *per carton*

60 CARTONS *per pallet*

480 ITEMS *Per pallet*

DIM. PALLET: 120x80x177 cm

SAMPLE PACKS IMAGES









# BASE PIZZA Pinsa Style


 FROZEN PRODUCT

 **Production Advantages:**  
Seawater, extra virgin olive oil, 48-hour leavening, hand finishing.

 **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

 **Storage:**  
A -18°C

 **Shelf-life:**  
18 months

 **Size:**  
30 x 17 cm (irregular shape)

 **Weight:**  
240 g

**ALLERGENS FREE**

**GUMS FREE**

**100% VEGAN DOUGH**

**LOW YEAST CONTENT**

**(THANKS TO THE LONG NATURAL LEAVENING - 48h)**

**PizzaMI**

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



**TRANSPARENT FLOW  
PACK WITH LABEL ON  
THE BACK + ITALFREE  
LABEL ON THE FRONT**

**Cod.: PF11PSIF30MT**

15 ITEMS *per carton*

60 CARTONS *per pallet*

900 ITEMS *Per pallet*

DIM. PALLET: 120x80x183 cm

SAMPLE PACKS 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°C



### Storage:

A -18°C



### Shelf-life:

18 months



Weight: 250 g

**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.: PFTIIPSAC8MT**

8 ITEMS a sacchetto  
2 BAGS per carton

120 CARTONS per  
pallet

240 ITEMS Per pallet

DIM. PALLET: 120x80x183 cm

SAMPLE PACKS 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:** A -18°C
- Shelf-life:** 18 months
- Weight:** PANINO 70 g

**ALLERGENS FREE**







**GUMS FREE**

**100% VEGAN DOUGH**

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

**PizzaMI**

CERTIFICATIONS: BRC, IFS, BIO, HACCP

|   |   |   |   |   |
|---|---|---|---|---|
|  |    |  |  |  |
|  | <p><b>PANINO 70 GR</b><br/>BAG - 15 INDIVIDUALLY<br/>PACKAGED PIECES IN<br/>OVENABLE FLOWPACK*<br/>WITH ITALFREE<br/>GRAPHICAL LABEL ON<br/>THE BAG</p> | 7 BAGS (15 PZ)<br>per carton  | 48 CARTONS per pallet   | 336 ITEMS Per pallet  |
| Cod.: PFTIMPSAC8MT  |   |   | DIM. PALLET: 120x80x195 cm  | *(T MAX. 220°C + MW 400-600W)   |



SAMPLE PACKS IMAGES



# PizzaMI

**È Gustoso. È Genuino. È Italiano.  
È Gluten free**

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Pizza