





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





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





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°









**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

8 ITEMS per carton

60 CARTONS per pallet

480 ITEMS Per pallet

Cod.: PF01MTD30

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





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



# Diameter:

30 cm



# Shelf-life:

18 months



## 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





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





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

Rosemery small focaccina: 8 - 9 cm



Weight: Rosemery focaccia: 230 g

Rosemery 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** 







8 ITEMS per carton







TRANSPARENT FLOW PACK WITH LABEL

(ROSEMERY FOCACCIA 230G)

120 CARTONS per pallet

960 ITEMS Per pallet



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

30 ITEMS FOR BAG

Cod.: PF08FRFI70

30 ITEMS a bag

120 CARTONS per pallet

DIM. PALLET: 120x80x183 cm

DIM. PALLET: 120x80x183 cm

3600 ITEMS Per pallet



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** 













MINI BREAD

2,5 KG BAG PER CARTON BOX

Cod.: PF02PPM

2,5 kg per carton

120 CARTONS per

pallet

DIM. PALLET: 120x80x183 cm

300 kg Per pallet



BREAD 70 GR EACH ITEM IN OVENABLE FLOWPACK AND THEN LOOSE IN ONE BAG WITH LABEL

Cod.: PF02PFSI70

30 ITEMS per carton

120 CARTONS per pallet

DIM. PALLET: 120x80x183 cm

3600 ITEMS Per pallet

SAMPLE PACKS IMAGES

\*(T MAX. 220°C + MW 400-600W)





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

24 ITEMS per carton

96 CARTONS per pallet

DIM. PALLET: 120x80x189 cm

2304 ITEMS Per pallet

Cod.: PF03CAV03



**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





Seawater, extra virgin olive oil, 48-hour leavening



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









### 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

DIM. PALLET: 120x80x195 cm

600 KG Per pallet



LABELED BAG FLOUR MIX FOR BREAD AND PIZZA

15 KG a bag

40 Bags per pallet

DIM. PALLET: 120x80x195 cm

600 KG Per pallet





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





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

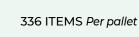
8 ITEMS per carton

48 CARTONS per pallet

384 ITEMS Per pallet

Cod.: PF03R1D30E

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

DIM. PALLET: 120x80x189 cm





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 per carton

48 CARTONS per pallet

384 ITEMS Per pallet

DIM. PALLET: 120x80x189 cm



FILMED TRAY MADE OF PLASTIC MATERIAL - MAP + ALLUMINIUM TRAY

7 ITEMS + 7 TRAYS per carton

48 CARTONS per pallet

336 ITEMS Per pallet

DIM. PALLET: 120x80x189 cm







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



⇒ 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

14 ITEMS per carton

60 CARTONS per pallet

840 ITEMS Per pallet

Cod.: PF11BSIF30MT DIM. PALLET: 120x80x177 cm









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°

 $\sim 2/4$  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)

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













**ALUMINIUM TRAY IN** PRINTED FLOW PACK

Cod.: PF11MSIF30MT

8 ITEMS per carton

60 CARTONS per pallet

480 ITEMS Per pallet

DIM. PALLET: 120x80x177 cm









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



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)

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









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



SAMPLE PACKS IMAGES



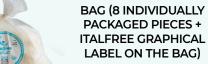




pallet

DIM. PALLET: 120x80x183 cm





LABEL ON THE BAG)

8 ITEMS a sacchetto 120 CARTONS per 2 BAGS per carton

240 ITEMS Per pallet

Cod.: PF11IPSAC8MT







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)

CERTIFICATIONS: BRC, IFS, BIO, HACCP







THE BAG







7 BAGS (15 PZ) per carton 48 CARTONS p

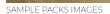
48 CARTONS per pallet 336 ITEMS Per pallet

DIM. PALLET: 120x80x195 cm

\*(T MAX. 220°C + MW 400-600W)









# PizzaM

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

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