



PizzaMI

It's Tasty. It's Healthy. It's Italian.
It's Gluten free
IT'S ORGANIC!

ORGANIC CATALOGUE

YOUR ORGANIC GLUTEN-FREE PRODUCT

WHY ORGANIC FOOD IS SO IMPORTANT, TODAY?

Today's consumer is informed, particularly attentive to health and wellness issues, and tends increasingly to choose natural and organic food.

ENVIRONMENTAL SUSTAINABILITY

Organic farming is a method of cultivation that excludes the use of any chemical synthesis, allowing only natural substances, preserving biodiversity and the richness of flora and fauna.

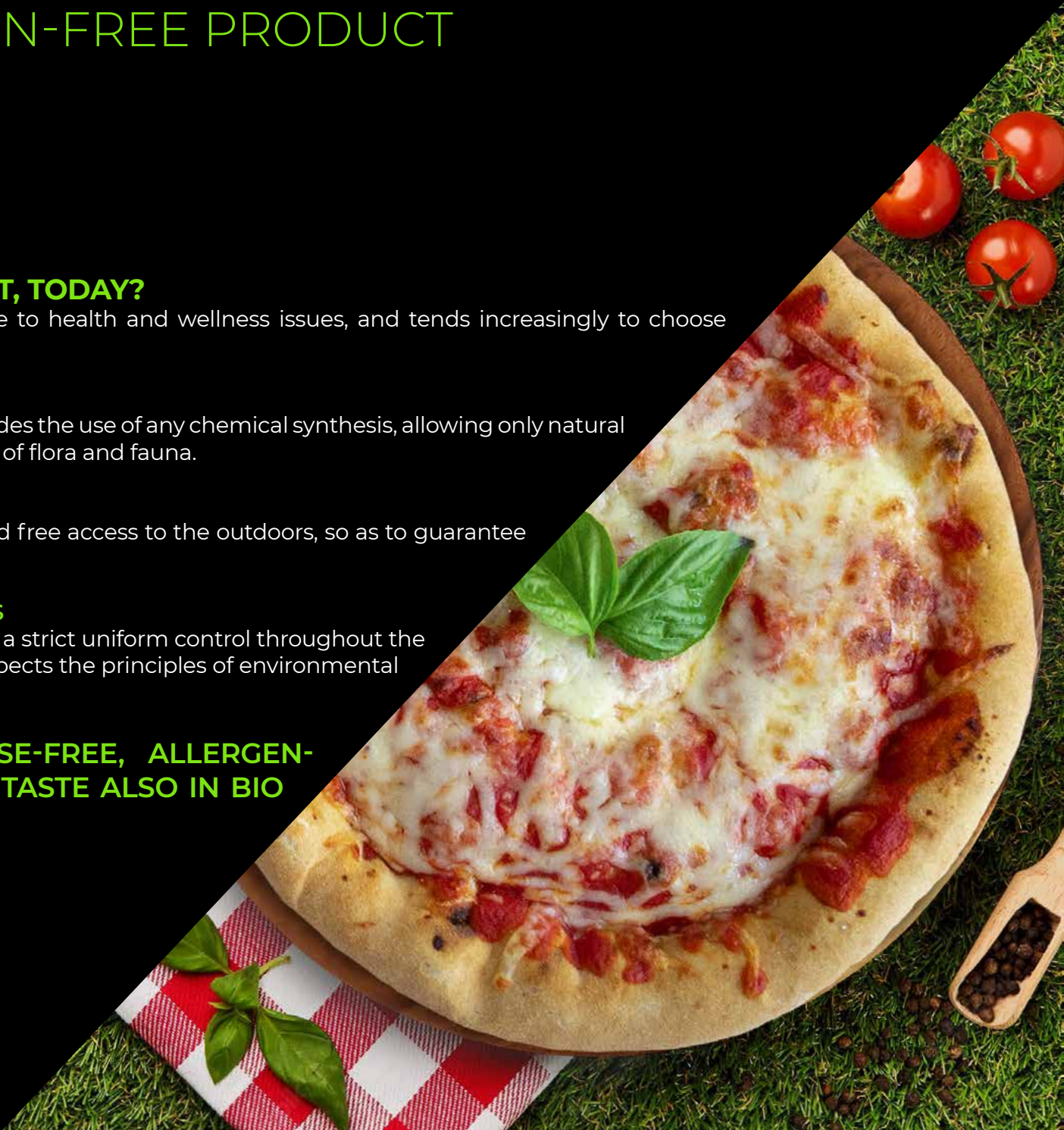
ANIMAL WELFARE

On organic farms, animals are given more space and free access to the outdoors, so as to guarantee them maximum well-being.

ASSURANCES FOR PRODUCERS AND CONSUMERS

The organic product certification is the end result of a strict uniform control throughout the European Union, guaranteeing that the product respects the principles of environmental sustainability and animal welfare.

PIZZAMI: THE GLUTEN-FREE, LACTOSE-FREE, ALLERGEN-FREE WITH ARTISANAL TEXTURE AND TASTE ALSO IN BIO KEY FOR PRIVATE LABEL PROJECTS.



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 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 of the Galati Group is not simply a production company, it is authentic Italian culture and tradition, it is poetry for the palate, it is the typical food of Italian families but ... GLUTEN FREE!

All products can be produced with Organic certificate for the Foodservice and Retail channels. Raw materials are purchased only from **CERTIFIED ORGANIC SUPPLIERS** selected for certification, quality and traceability.

PRODUCTION IS AN ART, NOT A BUSINESS

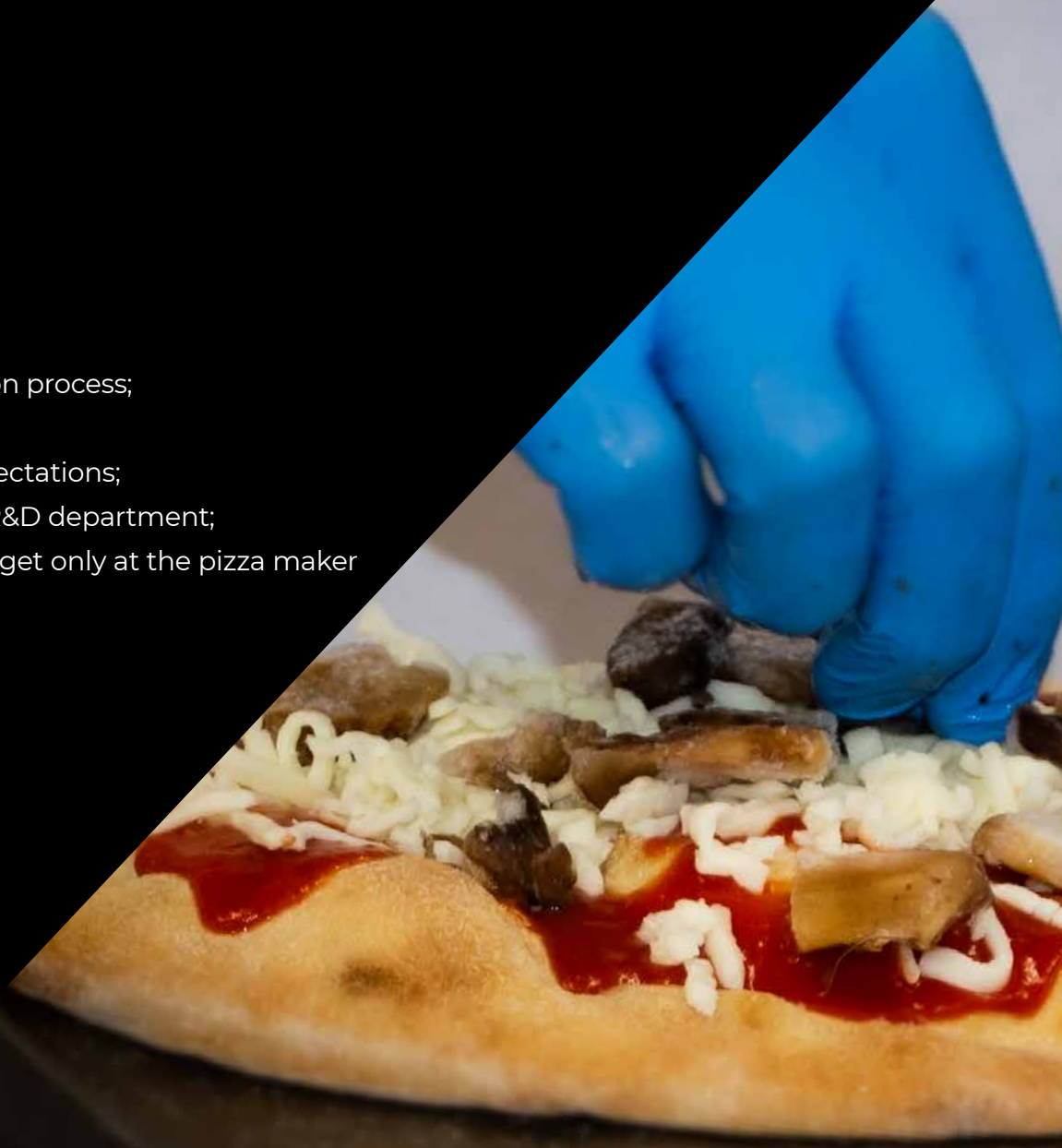
We carefully select all the raw materials and ingredients from selected suppliers that meet our requirements in terms of certifications quality and traceability:

- 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

AS DICTATES THE ITALIAN TRADITION

- 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'S DOUGH

OUR ORGANIC SPECIAL DOUGH



MICROFILTERED
SEA WATER



EXTRAVIRGIN
OLIVE OIL



LONG NATURAL LEAVENING
(48 HOURS)

Our **100% VEGAN ORGANIC DOUGH** is designed to meet everyone's needs in terms of intolerances, allergies, taste, authenticity and texture.

Specifically for coeliacs, our **ORGANIC** dough is suitable for those on a vegan diet and anyone looking for a product without **GLUTEN, LACTOSE, GUMS** (as XANTHAN, GUAR, CMC).

Zero allergens, low yeast content and a long natural leavening time of 48 hours, at a controlled temperature, make our dough tasty, fragrant and characterised by its unmistakable edge (thanks to the use of patented machinery that simulates the action of master bakers).

We do not use powdered milk, eggs or modified wheat starch, often used in gluten-free dough recipes.



Our production becomes even more unique and special thanks to Extra Virgin Olive Oil and sea water from the Mediterranean Sea.

Thanks to the Extra Virgin Olive Oil, our dough is rich in substances that are beneficial to our organism: **Omega 3 and 6, vitamins E and K, minerals such as calcium and iron.**

Thanks to our seawater, the dough has a **reduced amount of salt** compared to a traditional pizza, as well as mineral salts such as **calcium, potassium and magnesium**, of which seawater is very abundant and which make our products highly digestible.

ORGANIC PIZZA BASES

A NATURALLY GENUINE BASE FOR YOUR RECIPES.

Made from organic, naturally good and wholesome ingredients, PizzaMI pizza bases are vegan, allergen-free, gluten-free, lactose-free and are available in the **classic version**, with its **typical round shape**, or in the **Pinsa Style** version with its **characteristic oval shape** dictated by the Lazio tradition.

The **Pinsa Style base** is a much-loved Italian classic that differs in fact for its narrow, oval shape, which favours the correct release of excess moisture during baking, and for its surface rich in bubbles, which allows air to be retained in the dough.

These characteristics together with our **long natural leavening process**, the **absence of allergens** and **high quality natural Organic** raw materials make it very crispy, highly digestible and suitable for everyone!

Each of our bases is different from the others thanks to our patented machine that gives it an artisanal finish exactly as if it were handmade by a master pizza maker.

ORGANIC PIZZA BASES

OUR ORGANIC, GLUTEN-FREE BASES ARE ALSO AVAILABLE FOR PRIVATE LABEL.

Different pizza bases and toppings are available for the Foodservice and Retail channels (for Private Label projects to create your own product).
Vegan toppings available on request.

CHARACTERISTICS AND SPECIFICATIONS OF ORGANIC PIZZA BASES

- Vegan dough
- Customisable sizes, weights and toppings
- Round base: from 20 cm to 30 cm - Ideal diameter for Retail 25 cm
- Pinsa Style™ base: irregular shape - Ideal Retail size 25 cm x 12 cm



Frozen Product: Shelf-life: 18 months - Storage Temperature: -18°C

ORGANIC BREAD & FOCACCE

PANE E FOCACCE BIO, SENZA GLUTINE

Our rolls and buns are available in various formats, weights and sizes.

The **long natural leavening time (48 hours +1 hour)** gives them an incredible softness, impossible to find in standard gluten- and lactose-free products.

The secret of the softness of our focaccias is their dough with **fresh potato**, according to the traditional southern Italian recipe.

They can be packaged in an **ovenable flowpack**, to avoid cross-contamination, which can be used for baking in the oven and microwave (maximum temperature 220°C).

For private label projects for the retail channel, it is possible to create packs containing several individual flowpacks of the same product.

Customisation of sizes, weights, formats and packaging.



Frozen Product: Shelf-life: **18 months** - Storage Temperature: **-18°C**

ORGANIC PIZZAMI'S CAULIFLOWER PIZZA CRUST

* serving: 50 g



CAULIFLOWER PIZZA CRUST, A CONCENTRATE OF GOODNESS AND WELL-BEING, NATURALLY RICH IN FIBRE AND VITAMIN C

Our R&D department has developed a special vegetable base with 50% cauliflower, **ALLERGENS, GUMS AND YEAST FREE** and no added artificial colours or flavours.

Two recipes available for our cauliflower base: classic and low-carbs.

- Reduced fat content: **only 2 g fat** per serving* (70% less than our standard pizza bases).
- Reduced salt content: **only 0.3 g** per portion* - 60% less than our standard pizza bases.
- Low-carbs version: **only 14 g** of carbohydrates per portion* and 80 Kcal.

Possibility of customisation of packaging for Private Label projects.

Possibility of recipes with vegetables according to customer preferences and requirements as well as to add toppings, also vegan, on request.



ALLERGENS FREE



GLUTEN FREE



LACTOSE FREE



GUMS FREE



SOYA FREE

Frozen Product: Shelf-life: **18 months** - Storage Temperature: **-18°C**

IMPRESS YOUR CUSTOMERS WITH TAILOR-MADE GLUTEN-FREE, LACTOSE-FREE AND VEGAN VEGETABLE BASES!

- 1** Choose your packaging between: case and case with inner flowpack in bakeable plastic.
- 2** Choose the ingredients for your vegetable mixture. Diameter: 25 cm.
- 3** Choose your favourite topping! 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!





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