



Unveiling 40 Year's Italian Craftmanship tradition
Purveyors to the Best Food Industry Manufactures



Our History

Elisa Food has a very long story and experience starting from the big passion for the pizza of his founder Clemente Fasce who, in 1976, after trials and trials, started to produce Pizza Beses, like the American Crust, in a very small bakery in the town of Novara.

After some wavering the product was well accepted from the market and the demand was growing day by day.

In 1982 Clemente decided to move from Novara to the near village of Vespolate because the production needed more space due to the increasing demand.

In 1988 also Clemente's son, Edoardo, reached the Company and in 1990 was automatized the production line due to the increasing volumes.



Our History

In 1992 Father and Son, always due to increasing and diversifying of the demand, bought another building in another place whose name is Borgolavezzaro, near to Vespolate, for producing Frozen Pizzas, hand stretched, stone oven baked at wood fire.

There was no sense to have two establishments in different places of the same village so, in 1996, Clemente and Edoardo decided to move in to a new building where to merge the two different productions and there was born Elisa Food srl producing with two lines:

The American Crust line in ambient and frozen also plant based (Cauliflower, beetroot, purple carrot, broccoli, butternut squash, spinach).

The Hand Crafted line in frozen, hand stretched, stone oven baked Pizzas and Pizza Bases fresh or frozen also plant based.

Elisa Food is now producing ambient Pizza Bases, fresh or frozen pizzas with or without gluten, conventional, organic, vegan and plant based.

EVERYTHING IN PIZZA FIELD



Our Philosophy

Our best worth 'QUALITY' and, to us it means:

- 3, 6 or 9 months shelf life no use of preservatives;
- A 43055.64 ft²/4000 m² production site, with equipment designed to achieve best result in both American Style and Stone Oven Baking;
- BRC, IFS, BIO International production certificates with standards;
- Strictly selected staff and continuous training to maintain quality at the highest standards.
- 30 hours Natural leavening;
- High-quality ingredients;
- Organic products;



Small Pizzas and Bases American Style

https://youtu.be/JGoRHm_Cxss

American Style Mini Pizzas and Pizza Bases



1. Pizza Dough
2. Laminated
3. Die Cutting
4. Entering in the oven
5. Packaging
6. Stocked



Our Passion for Pizza

<https://youtu.be/Nw9C5dW2Sg8>

Stone Oven Baked Pizzas and Pizza Bases

CHILLED OR FROZEN



- Mixing
- Proved dough balls
- Hand stretching
- Topping
- Baking
- Packaging



For over 40 years Elisa Food has been producing room-temperature sourdough pizza bases as well as frozen and fresh sourdough pizza.

Elisa Food products are marketed with the **PIZZERIA FASCE** brand, but we usually use **Private Label**



Mini Pizzas

CONVENTIONAL, ORGANIC, VEGAN, PLANT BASED AND GLUTEN FREE

Room-temperature, microwave perfect.
90 days shelf life until 27°C.

Never ignoring quality, we create a new line thought for children, when at school, or during a break - but also for their parents' snack!



Pizza Bases

Room-temperature, microwave perfect.
90 days shelf life until 27°C

We produce different shapes (round, square, fancy-shaped) and sizes as follows:

- CONVENTIONAL(wheat, spelt, kamut, etc... - whole wheat too)
- ORGANIC (allergenes exempt, such as soy, celery and mustard)
- VEGAN
- GLUTEN-FREE
- PLANT BASED PIZZA BASES (LOW CARB)



Frozen Pizza Bases with Tomato Sauce

CONVENTIONAL OR ORGANIC

(18 MONTHS AT -18°C)

Tomato sauced hand-stretched and stone oven baked Pizza Bases.

We make them with various flour doughs.



Pizzas Stone Oven Baked

CONVENTIONAL OR ORGANIC

FRESH 25 DAYS SHELF LIFE AT +2°C +4°C

FROZEN 18 MONTHS SHELF LIFE -18°C

Pizzas with a choice of four toppings:

- Margherita
- Vegetables
- 3 cheese (with real Sardinian Pecorino)
- Vegan (with vegan-cheese)
- Ham and Provolone Cheese



We can provide your choiced topping!



Frozen Spelt Pizza or
Pizza Base Conventional or Organic
with Whole Flour



Ambient Plant Based Bases

Low Carb Plant based Bases
with about 50% of vegetable in wheat dough

Available in Private Label also for you!

- Beetroot
- Broccoli
- Cauliflower
- Butternut squash
- Black carrot
- Basil

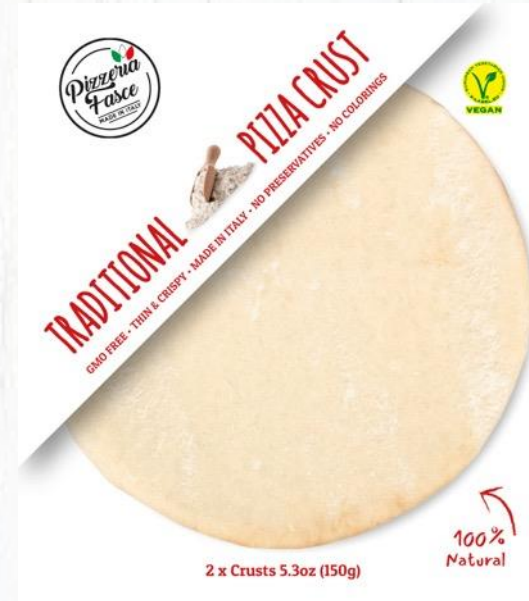
Always open to your request



Pizza Based Bases Wheat Bases

Plant based Pizza Crust can be produced in different version:

- White wheat
- White wheat and whole wheat mixed



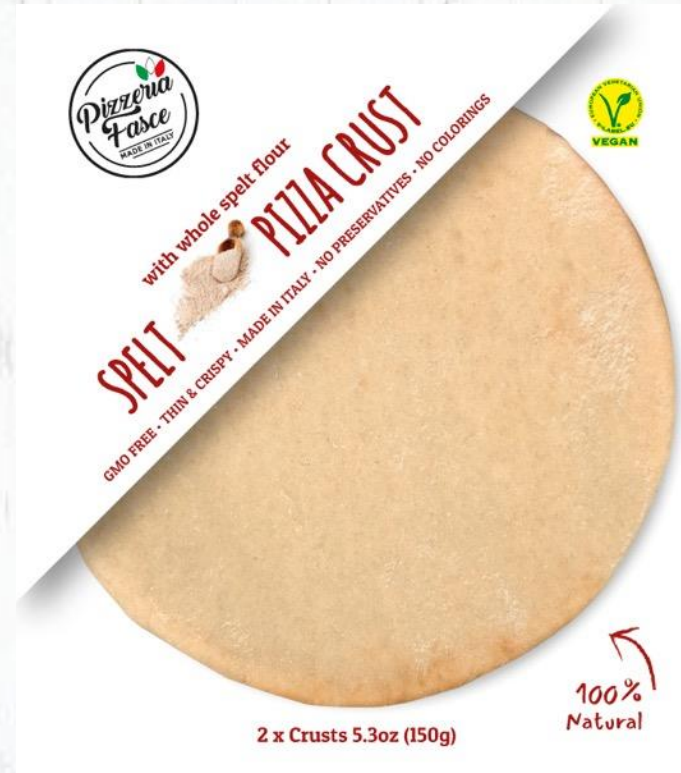
We can use You Private Label!



Spelt Pizza Base

Here Our Whole Spelt Pizza Base

We can use You Private Label



Plant Based Pizza Bases

Low Carb.

Every Plant based Pizza Base
can be topped as a regular Pizza.



Super Food

High protein pizza crust

- 100% vegetable
- 30% protein total
- Vegetarian and Vegan
- Suitable in high protein diet



Pizza Bases within

- Moringa
- Turmeric
- Spirulina
- Hemp



I SENZA GLUTINE

The Elisa Food factories are located in the area of Italy dedicated to the cultivation of corn, rice and buckwheat. Thanks to this favorable geographical position, Elisa Food can choose gluten-free flours directly from local farmers, to offer gluten-free pizzas with zero-kilometer dough.

Please, Come & discover!



Our Beliefs

*We choiced to produce also Gluten Free healthy Pizzas
and Pizza Bases using only selected, Italian,
highest quality ingredients.*

The choice is to produce artisan food using controlled raw materials and choices of excellent quality, cooking them in a simple way and freezing them so that they preserve all their nutritional value and all the goodness of a freshly baked product!

Our passion for celiac disease and each of our products is

certified by the Ministry of Health.



Frozen Gluten-Free Pizza Base

(18 MONTHS AT -18°C)



You can make your own taste Pizza or adding rosemary seasoning for enjoying a delicious Italian focaccia, or adding many different ingredients for a richer pizza.

Our pizza base will be a great help in the kitchen.



Our Frozen Gluten-Free Pizzas

(18 MONTHS AT -18°C)



Pizza with buckwheat in the dough to make more good tasty and with a really rich flavor

- Margherita Pizza
- Vegetables Pizza
- Vegan Organic Margherita
- 3 cheese Pizza
(with real Sardinian Pecorino cheese)



Plant Based Pizza Bases

FROZEN GLUTEN FREE

(18 MONTHS AT -18°C)

*What's
New?*



We enjoy studying and producing new items.
Our goal is our customers satisfaction.

We have created new colored bases with about
50% vegetables in the dough. Suitable for the
children
and for low Carbohydrates diets.



Our Vegetable Plant Based Bases



Vegetables Bases with:

- Beetroot
- Butternut Squash
- Broccoli
- Cauliflower
- Purple Carrot
- We can also add every vegetables you want



Frozen Broccoli Base Gluten Free

A revolution flavor!

*What's
New?*



Frozen Pumpkin Base Gluten Free

A revolution flavor!

*What's
New?*



Frozen Cauliflower Base Gluten Free

A revolution flavor!

*What's
New?*



Frozen Beetroot Base Gluten Free

A revolution flavor!



Frozen Purple Carrot Base Gluten Free

A revolution flavor!

*What's
New?*



Plant Based with Gluten

*What's
New?*

It is supplied frozen.
It can be produced such as pizzas.



Working Progress

*Gluten Free Frozen Hyperproteic Pizza Bases**

weight 300 g (2 x 150 g)

*Gluten Free Room Temperature Pizza Bases***

weight 300 g (2 x 150 g)

Shelf life: 18 months - ** Shelf life: 6 months

Room Temperature Hyperproteic Pizza Bases

weight 2 x 150 g

Shelf life: 9 months

Frozen Hyperproteic Pizza Bases

weight 300 g (2 x 150 g)

Shelf life: 18 months

