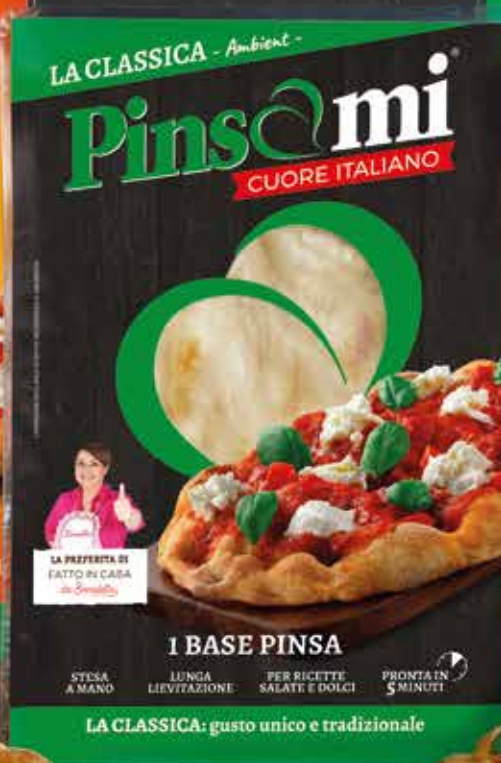


# Pinsomi®

CUORE ITALIANO



RETAIL LINE

ENG



# WHAT IS PINSA?

Pinsa is the new success of Italian cuisine, at first glance similar to pizza and simple to prepare, in reality, the dough of the Pinsa requires a long processing and accurate stretching by hand.



It's made of three different flours mixed together: wheat, rice and soy flour. That means low percentage of gluten, high water content and no added animal fats.



The bubbly surface allows to retain the air in the dough and make Pinsa so crispy and very digestible!



A high percentage of water (80%) and a slow rising guarantee a very light and digestible product.



Perfect for dinner, as a delicious starter, a finger food aperitif, and also as straightforward tasty bread.



# WHO WE ARE

Pinsami is the Pinsa Master.

Founded in 2017, we are specialised in the production of high-quality artisanal Pinsa. Our mission is to celebrate the Italian culinary tradition, delivering a healthy, artisanal, top-quality product to the tables of Italy and of the world.

**13.000 m<sup>2</sup>**

OF SURFACE AREA  
COVERED BY THE PLANTS  
IN REGGIO EMILIA

**120**

EMPLOYEES

**100.000**

PINSA CRUSTS AND MORE  
AS A PRODUCTION CAPACITY

## RESEARCH AND DEVELOPMENT

Our R&D department guarantees the selection of the best flours, the perfect dough and rising times.

## THE PINSA-MAKERS

The expertise and craftsmanship of our Pinsa-Makers give the dough a unique lightness and airy structure.

## TASTINESS AND SAFETY

The quality managers constantly check all phases of production and regularly inspect the doughs and packaging.

## CERTIFIED QUALITY

We believe that the only way to guarantee a top-quality product is to make sure it is produced using precise procedures certified by international standards.



# OUR PRODUCTION

The quality of our Pinsa is the main aspect for us here at Pinsami.

**Every dough goes through specific stages of production:**

### RISING AND PROVING

To be crispy and light, every dough is left to rest for at least 24 hours undergoing long proving. This creates a gluten structure able to retain more air and water.

### PROCESSING

The perfectly risen and proven dough is entirely stretched by hand by our Pinsa-Makers, helping produce a perfectly airy product.

### PRE-BAKING

Once our bases are stretched out, they are quickly cooked right away to stop the rising and proving of the dough at the perfect point. This helps produce a fragrant product that is easy to digest.

### PACKAGING

Before being packed, the Pinsa crusts undergo a cooling process and are then manually checked and selected by the workers. Finally, the packaging machine flushes gas inside the pack, called MAP(modified atmosphere), which helps best preserve the storage of the product without compromising its quality.

**This is why our Pinsa is so delicious, light and easy to digest.**



# OUR RANGE OF PRODUCTS

Pinsami serves the **retail sector** (retail shops, wholesalers and large supermarket chains) with the **fresh line** (storage at 0/4°C), **frozen line** (storage at - 18°C) and **room temperature line** (storage at room temperature in a cool,dry place).

**RIGID  
TRAY**  
TO ENSURE  
MAXIMUM PROTECTION  
OF THE PRODUCT

**STEPS AND TIPS  
OF PREPARATION  
WITH QR CODE**

**THE ONLY  
PINSAMI  
WITH PRESAL®  
PROTECTED  
IODISED SALT**

**CUSTOMISED  
LABEL  
ON THE BACK**

**CAREFULLY  
SELECTED  
RAW MATERIALS**

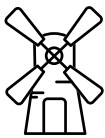
**DISTINCTIVES  
REFERENCES  
COLOUR-CODED**

**VEGAN  
WITHOUT  
ANIMAL FAT**



# WHY PINSAMI?

UNIQUE AND TASTY



## MADE WITH THE BEST FLOURS

Our Pinsa is made with carefully selected ingredients coming from the best flour mills.



## STRETCHED BY HAND

Our skilled Pinsa-Makers **carefully stretch** each Pinsa crust by hand.



## SLOW LONG RISING

The Pinsa is left to rest for at least 24h.



## CRISPY

Our Pinsa crusts stay soft inside and irresistibly crispy on the outside.



## QUICK AND VERSATILE

Pinsami is very easy to prepare, ready in 5 minutes. It is an ideal crust for gourmet savoury recipes but also as a dessert.



## LIGHT AND DIGESTIBLE

Pinsami is unique for the lightness of its dough and for its level of digestibility.



# FRESH LINE

STORE AT 0°C/4°C

30x20<sub>cm</sub>

STANDARD FORMAT

2 X 230g

PINSA CRUSTS

60 DAYS

SHELF LIFE

NO  
PRESERVATIVES



## NUTRITIONAL VALUES

(values per 100g of product)

Energy	957 (kJ) 226 (kcal)
Fat	1,8 g
of which saturated fats	0,2 g
Carbohydrate	44 g
of which sugars	1 g
Fibre	1,8 g
Protein	7,1 g
Salt	1,1 g
Iodine	50,5 µg

## INGREDIENTS

**Wheat** flour type "0", water, rice flour, **soy** flour, rice semolina, iodized salt 1.1% (salt, potassium iodate 0.007 %), extra virgin olive oil, dried **wheat** sourdough starter, dried brewer's yeast.  
May contain traces of **mustard** and **lupin**.

## SALES UNIT

PRODUCT CODE	RETAIL PACK	NET WEIGHT (G)	NO. OF PINSA CRUSTS PER PACK	PINSA CRUST SIZE (CM)	PACK SIZE (CM) LXDXH	PACK WEIGHT IN GR	EAN CODE
TBD	Tray	2x230	2	30x20	36x23,5x3,5	500	TBD

## CARTON

ITF CODE	NO. OF PACKS PER CARTON	CARTON SIZE (CM) LXDXH	CARTON WEIGHT (KG)
TBD	10	36,5x23,5x33,5	5,4

## PALLET

CARTON PER LAYER	LAYERS PER PALLET	PLT HEIGHT IN CM (PLT INCLUDED)	PALLET WEIGHT (KG)	NO. OF CARTON PER PALLET	NO. OF PACKS PER PLT
10	5	182,5	295	50	500

# FRESH LINE

STORE AT 0°C/4°C

30x20<sub>cm</sub>

STANDARD FORMAT

2 X 230g

PINSA CRUSTS

60 DAYS

SHELF LIFE

NO  
PRESERVATIVES



# Pinsa

Wholegrain

## NUTRITIONAL VALUES

(values per 100g of product)

Energy	832 (kJ) 206 (kcal)
Fat	2,5 g
of which saturated fats	0,4 g
Carbohydrate	37 g
of which sugars	1 g
Fibre	3,4 g
Protein	7,0 g
Salt	1,0 g
Iodine	50,5 µg

## INGREDIENTS

**Wheat** flour type "0", water, toasted soft **wheat** bran and toasted soft **wheat** middlings (6.6%), rice flour, **soy** flour, rice semolina, toasted **wheat** germ (1.1%), **rye** grains, brown flax seeds, sunflower seeds, golden flax seeds, **wheat** grains, iodized salt 1.1% (salt, potassium iodate 0.007 %), extra virgin olive oil, dried **wheat** sourdough starter, dried brewer's yeast.

May contain traces of **mustard** and **lupin**.

## SALES UNIT

PRODUCT CODE	RETAIL PACK	NET WEIGHT (G)	NO. OF PINSA CRUSTS PER PACK	PINSA CRUST SIZE (CM)	PACK SIZE (CM) LXDXH	PACK WEIGHT IN GR	EAN CODE
TBD	Tray	2x230	2	30x20	36x23,5x3,5	500	TBD

## CARTON

ITF CODE	NO. OF PACKS PER CARTON	CARTON SIZE (CM) LXDXH	CARTON WEIGHT (KG)
TBD	10	36,5x23,5x33,5	5,4

## PALLET

CARTON PER LAYER	LAYERS PER PALLET	PLT HEIGHT IN CM (PLT INCLUDED)	PALLET WEIGHT (KG)	NO. OF CARTON PER PALLET	NO. OF PACKS PER PLT
10	5	182,5	295	50	500



# FRESH LINE

STORE AT 0°C/4°C

20x15<sub>cm</sub>

MINI FORMAT

2 X 130g

PINSA CRUSTS

60 DAYS

SHELF LIFE

NO  
PRESERVATIVES

# Mini Pinsa Classic



## NUTRITIONAL VALUES

(values per 100g of product)

Energy	957 (kJ) 226 (kcal)
Fat	1,8 g
of which saturated fats	0,2 g
Carbohydrate	44 g
of which sugars	1 g
Fibre	1,8 g
Protein	7,1 g
Salt	1,1 g
Iodine	50,5 µg

## INGREDIENTS

**Wheat** flour type "0", water, rice flour, **soy** flour, rice semolina, iodized salt 1.1% (salt, potassium iodate 0.007 %), extra virgin olive oil, dried **wheat** sourdough starter, dried brewer's yeast.  
May contain traces of **mustard** and **lupin**.

## SALES UNIT

PRODUCT CODE	RETAIL PACK	NET WEIGHT (G)	NO. OF PINSA CRUSTS PER PACK	PINSA CRUST SIZE (CM)	PACK SIZE (CM) LXDXH	PACK WEIGHT IN GR	EAN CODE
TBD	Tray	2x130	2	20x15	22x16x3,5	280	TBD

## CARTON

ITF CODE	NO. OF PACKS PER CARTON	CARTON SIZE (CM) LXDXH	CARTON WEIGHT (KG)
TBD	12	36,3x23,8x22,5	3,6

## PALLET

CARTON PER LAYER	LAYERS PER PALLET	PLT HEIGHT IN CM (PLT INCLUDED)	PALLET WEIGHT (KG)	NO. OF CARTON PER PALLET	NO. OF PACKS PER PLT
10	8	195	318	80	960



# FROZEN LINE

STORE AT - 18°C

30x20<sub>cm</sub>

STANDARD FORMAT

2 X 230g

PINSA CRUSTS

18 MONTHS

SHELF LIFE

NO  
PRESERVATIVES

# Pinsa Classic



## NUTRITIONAL VALUES

(values per 100g of product)

Energy	957 (kJ) 226 (kcal)
Fat	1,8 g
of which saturated fats	0,2 g
Carbohydrate	44 g
of which sugars	1 g
Fibre	1,8 g
Protein	7,1 g
Salt	1,1 g
Iodine	50,5 µg

## INGREDIENTS

**Wheat** flour type "0", water, rice flour, **soy** flour, rice semolina, iodized salt 1.1% (salt, potassium iodate 0.007 %), extra virgin olive oil, dried **wheat** sourdough starter, dried brewer's yeast.  
May contain traces of **mustard** and **lupin**.

## SALES UNIT

PRODUCT CODE	RETAIL PACK	NET WEIGHT (G)	NO. OF PINSA CRUSTS PER PACK	PINSA CRUST SIZE (CM)	PACK SIZE (CM) LXDHX	PACK WEIGHT IN GR	EAN CODE
TBD	Tray	2x230	2	30x20	36x23,5x3,5	500	TBD

## CARTON

ITF CODE	NO. OF PACKS PER CARTON	CARTON SIZE (CM) LXDHX	CARTON WEIGHT (KG)
TBD	6	36,3x23,8x22,5	3,3

## PALLET

CARTON PER LAYER	LAYERS PER PALLET	PLT HEIGHT IN CM (PLT INCLUDED)	PALLET WEIGHT (KG)	NO. OF CARTON PER PALLET	NO. OF PACKS PER PLT
10	8	195	289	80	480

# FROZEN LINE

STORE AT - 18°C

30x20<sub>cm</sub>

STANDARD FORMAT

2 X 230g

PINSA CRUSTS

18 MONTHS

SHELF LIFE

NO  
PRESERVATIVES

# Pinsa

## Wholegrain



## NUTRITIONAL VALUES

(values per 100g of product)

Energy	832 (kJ) 206 (kcal)
Fat	2,5 g
of which saturated fats	0,4 g
Carbohydrate	37 g
of which sugars	1 g
Fibre	3,4 g
Protein	7,0 g
Salt	1,0 g
Iodine	50,5 µg

## INGREDIENTS

**Wheat** flour type "0", water, toasted soft **wheat** bran and toasted soft **wheat** middlings (6.6%), rice flour, **soy** flour, rice semolina, toasted **wheat** germ (1.1%), **rye** grains, brown flax seeds, sunflower seeds, golden flax seeds, **wheat** grains, iodized salt 1.1% (salt, potassium iodate 0.007 %), extra virgin olive oil, dried **wheat** sourdough starter, dried brewer's yeast.

May contain traces of **mustard** and **lupin**.

## SALES UNIT

PRODUCT CODE	RETAIL PACK	NET WEIGHT (G)	NO. OF PINSA CRUSTS PER PACK	PINSA CRUST SIZE (CM)	PACK SIZE (CM) LXDHX	PACK WEIGHT IN GR	EAN CODE
TBD	Tray	2x230	2	30x20	36x23,5x3,5	500	TBD

## CARTON

ITF CODE	NO. OF PACKS PER CARTON	CARTON SIZE (CM) LXDHX	CARTON WEIGHT (KG)
TBD	6	36,3x23,8x22,5	3,3

## PALLET

CARTON PER LAYER	LAYERS PER PALLET	PLT HEIGHT IN CM (PLT INCLUDED)	PALLET WEIGHT (KG)	NO. OF CARTON PER PALLET	NO. OF PACKS PER PLT
10	8	195	289	80	480



# ROOM TEMPERATURE LINE

STORE AT ROOM TEMPERATURE

30x20<sub>cm</sub>

STANDARD FORMAT

1 x 230g

PINSA CRUST

90 DAYS

SHELF LIFE

# Pinsa Classic



## NUTRITIONAL VALUES

(values per 100g of product)

Energy	995 (kJ) 235 (kcal)
Fat	1,8 g
of which saturated fats	0,3 g
Carbohydrate	46,4 g
of which sugars	1,1 g
Fibre	1,9 g
Protein	7,3 g
Salt	1,2 g
Iodine	50,5 µg

## INGREDIENTS

**Wheat** flour type "0", water, rice flour, **soy** flour, rice semolina, iodized salt 1.1% (salt, potassium iodate 0.007 %), extra virgin olive oil, dried **wheat** sourdough starter, dried brewer's yeast, sorbic acid.  
May contain traces of **mustard** and **lupin**.

## SALES UNIT

PRODUCT CODE	RETAIL PACK	NET WEIGHT (G)	NO. OF PINSA CRUSTS PER PACK	PINSA CRUST SIZE (CM)	PACK SIZE (CM) LXDHX	PACK WEIGHT IN GR	EAN CODE
TBD	Tray	1x230	1	30x20	36x23,5x2,5	270	TBD

## CARTON

ITF CODE	NO. OF PACKS PER CARTON	CARTON SIZE (CM) LXDHX	CARTON WEIGHT (KG)
TBD	10	36,3x23,8x22,5	3,0

## PALLET

CARTON PER LAYER	LAYERS PER PALLET	PLT HEIGHT IN CM (PLT INCLUDED)	PALLET WEIGHT (KG)	NO. OF CARTON PER PALLET	NO. OF PACKS PER PLT
10	8	195	265	80	800



# Cooking Instructions

## HOME OVEN

Before cooking



preheat the oven, preferably in ventilated mode

Temperature



250°C

Cooking time



5/6 minutes cooking, depending on the toppings.  
For frozen product: still frozen, cook for 7/8 minutes

we recommend baking in a static oven for 1 or 2 minutes longer or until the desired crispness.



**Pinsami**  
CUORE ITALIANO

Pinsami S.r.l.  
via G. De Chirico 36/G  
42124 Reggio Emilia  
P. IVA 06549760483  
Tel. 0522 18498

info@pinsami.it



COD: PM2209