



*The secret of a  
perfect pizza!*

  
*Tenute Italiane*  
PRODUTTORI DI FRESCHEZZA

A close-up photograph of a wooden rolling pin and several balls of dough on a dark wooden surface. The rolling pin is light-colored wood and is positioned diagonally. The dough balls are pale yellow and are scattered with white flour. The background is a dark, textured wooden surface.

*High digestibility  
Excellent alveolation  
Lightness More taste*



# dough for Pizza



The secret to obtaining a high quality pizza is to follow a series of precise steps, and above all, to use excellent ingredients. The exclusivity of the product is also conferred by the very high digestibility of the dough, which, rising for 12 hours and maturing for the next 48, gives life to a spectacular, highly crunchy, tasty and fragrant pizza. It is therefore an absolutely genuine dough, like the one made at home... but probably much better!

It is therefore a unique product of its kind, obtained from the skilful processing of selected products of the highest quality: a ready-to-use dough, which must only be rolled out and seasoned; this will save time and effort, leaving the clientele particularly satisfied.

Furthermore, it is a particularly recommended dough for athletes, given its nutritional values.

It is a product that lends itself to various uses; in fact with it you can prepare for example bruschetta, calzoni, fried pizzas, focaccia and flatbreads.



# *Why should a pizzeria buy our dough*

- 1. You do not have to buy individual ingredients to make the dough;*
- 2. Economic savings (electricity and maintenance), time (in the various stages of preparation, dough, leavening and maturation) and space, at the logistical level;*
- 3. Ease of use: just roll out the dough, season it and put it in the oven;*
- 4. The high quality of the product remains unchanged over time, not influenced by the skills of the pizza maker;*
- 5. The cold chain is much safer for the purposes of the product's non-perishable nature;*
- 6. The satisfaction of the final customer, thanks to the quality offered, is a guarantee of customer loyalty*

# Our ingredients

Type "1" stone ground flour;  
Legume soy;  
100% Italian extra virgin olive oil; Salt;  
Natural mother yeast;  
Waterfall;  
Cereals (wheat, barley, oats, spelted, rye,  
corn, wheat).

# Allergens

Wheat, soy, oats, spelted, barley, rye.



*A direct, genuine dough like the one  
prepared at home,  
but much tastier!*

## *Use of the product*

*The dough must be stored at  $-18^{\circ}\text{C}$  and defrosted in the refrigerator at a temperature of  $+4^{\circ}\text{C}$ , at least 8 hours before its use.*

*The product is immediately usable as it has already undergone the leavening and maturation process.*

*The product must be used within 48 hours of defrosting. Manual drafting is recommended.*

*In addition to the traditional use for pizza, the dough lends itself to being used with excellent results for the preparation of bread, bruschetta, calzoni, fried pizzas, flat and flat focaccias.*

How to use	Before cooking, the dough must be kept at least 8 hours in the fridge at a temperature from + 3 to +5 and after 1 hour at room temperature
Product description	The frozen pizza dough is obtained by mixing selected flours and high quality ingredients. After mixing all the ingredients, the dough is left to rise for 12 hours and mature for 48 hours, always at a controlled temperature. Subsequently, the dough is divided into balls which are blast chilled at a temperature of -18 ° C to the core of the product, packed in cartons and immediately stored in the cell, again at -18 ° C. Type "1" soft wheat flour, water, soy-based preparation (soft wheat flour and soy), a mixture of multi-grain flours (soft WHEAT, hulled BARLEY, whole OATS, whole spelled, RYE, CORN, extruded crushed CORN, dried WHEAT mother yeast, malted soft WHEAT flour), extra virgin olive oil, salt, active mother yeast powder
Ingredients	Type "1" soft wheat flour, water, soy-based preparation (soft wheat flour and soy), a mixture of multi-grain flours (soft WHEAT, hulled BARLEY, whole OATS, whole spelled, RYE, CORN, extruded of crushed CORN, dried WHEAT mother yeast, mortar soft WHEAT flour), extra virgin olive oil, salt and active mother yeast powder
Allergens (Reg. CE 1169/2011)	Wheat, Soy, Oats, Spelled, Barley, Rye (present in the product)
Shelf life	12 month a - 18°C
Shelf life after thawing	2 days a +4°C
Weight	250 g
form	circular
Dimensions	d 13 cm; h 3 cm
Usage	Pizza dough
Selling unit	Shipping Package
Pieces per package	N° 90
Primary packaging	Plastic bag suitable for contact with food
Secondary packaging	Cardboard
shipping package dimensions	60*40*20 cm
Net weight	22,500 Kg
gross weight	23,200 Kg
Tare	0,700 Kg
Palletization	36 shipping packages
Pallet	Epal 80*120 cm
No. of cartons per floor	4
Number of floors	9
H pallet	190 cm
Type of winding	Stretch film
Transport and storage conditions	T ≤ -20°C



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