



# **CATALOG 2023**

**Frozen bakery products  
from 1978**



## OUR HISTORY

## From wheat with love... pizza!

The recipes of ancient oven flavors are all concentrated in these products, preserved for years by Costantino Biribicchi, the first one in Italy to invent and product frozen pizza bases, still unique in their kind in terms of lightness and fragrance, characteristics that were once down to artisan crafts.

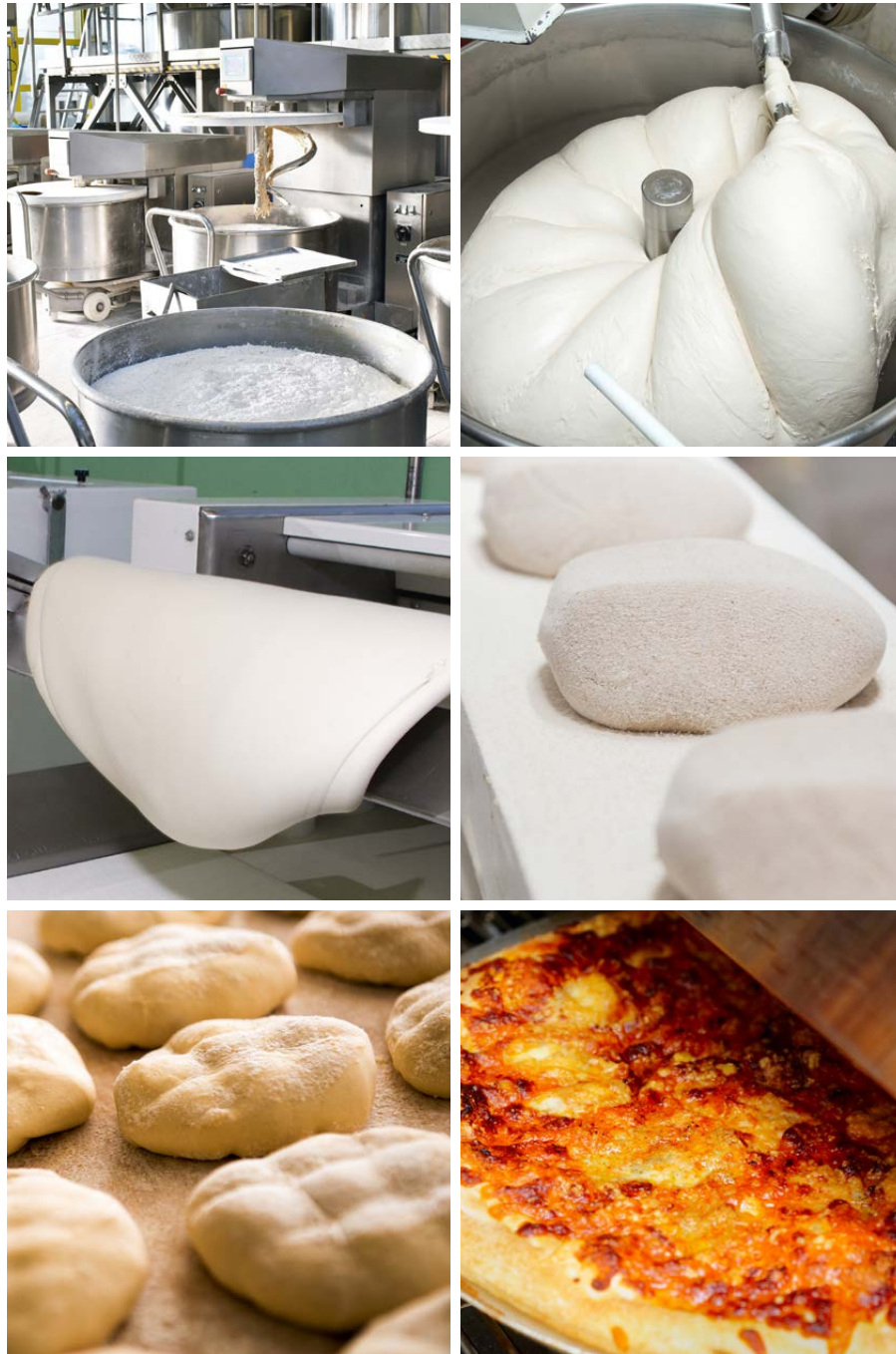
Today, through modern technologies in terms of machinery, careful studies and constant research in new recipes, we have

acquired constant quality of our products, with a visual impact and with an “artisan” flavor, but at the same time very much competitive on the market as they are produced using advanced technologies, definitely modern machinery but even today after so many years, from 1978, raw materials selected with extreme care, simple and genuine ingredients lead to products with an unmistakable taste where “the taste of tradition” are not just words.





## OUR COMPANY



## Quality and innovation, always!

Since the beginning, Food Service has been leader in deep-frozen food retail, aiming at providing a set of deep-frozen pieces of food that combine both easy-to-use and genuine aspects. To reach this goal, Food Service relies on high quality raw materials, traditional production process and an highly efficient customer service.

Although Food Service is specialized in pizza dough and filled pizza slice, the company offers also a lot of different standard

products and a customer-tailored service due to the use of modern and versatile pieces of machinery. Food Service can also boast a flexible production chain, a profitable rate of production and long-lasting experienced employees. These elements have allowed Food Service to earn a remarkable position in the market as a reliable and very efficient company, a reference point for retailers, producers and wholesalers.







FEW PEOPLE KNOW THAT:



...the high quality of our products is guaranteed by raw material controls and production processes like these...



**Accurately selected flour.**

Obtained from Italian grains that characterize the authentic taste of our pizza.



**Real Mozzarella.**

Intense flavor and taste are key factors to ensure a constant and high quality products.



**High quality tomatoes.**

Brix, color, origin, this and more, we check of our tomato to always guarantee the highest quality.



The versatility of our production facilities and packaging, the capacity of those responsible that follow the new products and the special products, the professional experience acquired over nearly 40 years of work, allow us to meet the special demands of clients with customized products measures, sizes, types of packaging and special topping according to customer specifications.







**HO.RE.CA**

help your imagination  
to think limitless



Base for pizza slices

- **INGREDIENTS**  
Soft wheat flour, type “0”, water, natural yeast, lard, salt, malted grain flour, various seeds oil (Sunflower and Soybean).
- **SHELF LIFE**  
24 months
- **CONSERVATION**  
at -18°C or below
- **HOW TO PREPARE**  
Add your favourite topping on the smooth side and bake in a preheated oven at 200 ° - 220 ° C. for about 6/8 minutes.





Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING

code	25x27x36	27x27x16	27x27x32	27x38x28	27x40x24	27x40x16	30x50x8	55x40x14
size	25x27 cm	28x28 cm	28x28 cm	28x38 cm	28x42 cm	28x42 cm	30x50 cm	55x42 cm
weight	220 g	230 g	230 g	315 g	345 g	345 g	550 g	460 g
items per pack	4	4	4	1	4	4	4	14
packs per box	9	4	8	28	6	4	2	1
boxes per pallet	42	84	42	28	36	56	72	28



Base for round pizza

- **INGREDIENTS**  
Soft wheat flour, type “0”, water, natural yeast, lard, salt, malted grain flour, various seeds oil (Sunflower and Soybean).
- **SHELF LIFE**  
24 months
- **CONSERVATION**  
at -18°C or below
- **HOW TO PREPARE**  
Add your favourite topping on the smooth side and bake in the oven preheated to 200° - 220° C for about 6/8 minutes





Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING

code	D15X90	D26X24
size	d. 15 cm	d. 26 cm
weight	80 g	130 g
items per pack	15	6
packs per box	6	4
boxes per pallet	98	63



Cheese and tomato slice

- **INGREDIENTS**  
Soft wheat flour, type “0”, water, tomato pulp, mozzarella cheese, lard, salt, natural yeast, malted grain flour, extra-virgin olive oil, oregano.
- **SHELF LIFE**  
24 months
- **CONSERVATION**  
at -18°C or below
- **HOW TO PREPARE**  
Bake directly from frozen at 200 ° - 220 ° C. for about 8/10 min, until the mozzarella cheese is stringy and the base is dry.





Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING

code	TR20X32X8J	TR27X27X8J	TR27X40X8J	TR30X50X5J	TR55X40X8J
size	20x32 cm	28x28 cm	28x42 cm	30x50 cm	55x42 cm
weight	400 g	500 g	800 g	950 g	1600 g
items per pack	1	1	1	1	8
packs per box	8	8	8	5	1
boxes per pallet	56	84	56	72	28



Tomato slice

- **INGREDIENTS**  
Soft wheat flour, type “0”, water, tomato pulp, lard, salt, natural yeast, malted grain flour, extra-virgin olive oil, oregano.
- **SHELF LIFE**  
24 months
- **CONSERVAZIONE**  
a -18°C o inferiori
- **MODALITÀ DI PREPARAZIONE**  
Leave to defrost for about 15-20 minutes then add the topping of your choice. Heat in an oven preheated to 200° - 220° C. for about 6/8 minutes.

Product available on “vegetable base”.


STANDARD SIZES AND PACKAGING

code	TR27X27X12POM	TR27X40X12POM	TR30X50X6POM	TR55X40X12POM
size	28x28 cm	28x42 cm	30x50 cm	55x42 cm
weight	350 g	530 g	750 g	1050 g
items per pack	1	1	1	9
packs per box	12	12	6	1
boxes per pallet	84	56	72	28






# Capricciosa slice

 **INGREDIENTS**  
Soft wheat flour, type “0”, water, tomato pulp, mozzarella, champignon mushrooms sautéed in oil and garlic, artichokes in oil, cooked ham, sliced black olives, natural yeast, lard, salt, malted grain flour, extra-virgin olive oil, oregano.

 **SHELF LIFE**  
24 months

 **CONSERVATION**  
at -18°C or below

 **HOW TO PREPARE**  
Bake directly from frozen at 200°- 220° C. for about 8/10 min, until the mozzarella cheese is stringy and the base is dry.




Product available on “vegetable base”.

## STANDARD SIZES AND PACKAGING


code	TR27X27X8CAP	TR27X40X8CAP	TR55X40X8CAP
size	28x28 cm	28x42 cm	55x42 cm
weight	650 g	975 g	1950 g
items per pack	1	1	8
packs per box	8	8	1
boxes per pallet	84	56	28

# Ham and mushrooms

 **INGREDIENTS**  
Soft wheat flour, type “0”, water, tomato pulp, mozzarella, cooked ham (10%), champignon mushrooms sautéed in oil and garlic, natural yeast, lard, salt, malted grain flour, extra-virgin olive oil, oregano.

 **SHELF LIFE**  
24 months

 **CONSERVATION**  
at -18°C or below

 **HOW TO PREPARE**  
Bake directly from frozen at 200°- 220° C. for about 8/10 min, until the mozzarella cheese is stringy and the base is dry.




Product available on “vegetable base”.

## STANDARD SIZES AND PACKAGING


code	TR27X27X8PRFU	TR27X40X8PRFU	TR55X40X8PRFU
size	28x28 cm	28x42 cm	55x42 cm
weight	650 g	975 g	1950 g
items per pack	1	1	8
packs per box	8	8	1
boxes per pallet	84	56	28

# Vegetarian pizza slice

 **INGREDIENTS**  
Soft wheat flour, type “0”, water, tomato pulp, mozzarella, diced grilled aubergines, diced grilled courgettes, red and yellow peppers, natural yeast, lard, salt, malted grain flour, extra-virgin olive oil, oregano.

 **SHELF LIFE**  
24 months

 **CONSERVATION**  
at -18°C or below

 **HOW TO PREPARE**  
Leave to defrost for about 15-20 minutes. Heat in an oven already preheated to 200°- 220° C for about 8 / 10 minutes, until the mozzarella is stringy and the base is dry.



Product available on “vegetable base”.

## STANDARD SIZES AND PACKAGING

code	TR27X27X8VEG	TR28X40X8VEG	TR55X40X8VEG
size	28x28 cm	28x42 cm	55x42 cm
weight	650 g	975 g	1950 g
items per pack	1	1	8
packs per box	8	8	1
boxes per pallet	84	56	28



PIZZADISK

...all the flavor of the long leaving

No mixing machine to buy, no flour, no dough to be worked 24 hours before, never cassettes for storing in the refrigerator, and no pizza maker necessary !!  
For professional use, extremely easy to use with an 'excellent quality guaranteed by amazing fragrance and lightness. The product is individually packaged, to be opened just before use.  
End of waste at the end of the day! If not used, it can be put back in the fridge at + 4° C ready for the next day!



ADVANTAGE

- You can enjoy a real WOOD-FIRED OVEN PIZZA in just 2 minutes - even in an electric oven;
- There are lots of pieces in a single box, which greatly reduces transport and handling costs;
- Each piece is individually wrapped, meaning they do not stick together or dry up;
- You can defrost the product and leave for up to 3 days in the fridge, to use at your convenience;
- No specialised labour required;
- Packs are available with pre-portioned pasta discs, flavoured tomato sauce and IQF mozzarella (the discs are frozen individually so they don't stick together and form a single lump).

WATCH THE VIDEO AND LOOK HOW IT WORKS  
<http://www.foodservicegroup.it/pizzadisk/>

Less than 1 minute to the REAL wood-fired pizza without the pizza chef!



- INGREDIENTS**  
Soft wheat flour, type "0", water, natural yeast, vegetable oil (Sunflower), malted grain flour.
- SHELF LIFE**  
6 months
- CONSERVATION**  
at -18°C or below
- HOW PREPARE**  
Defrost the product by leaving it in the fridge at +2/4° C for 12/18 hours. Take the Pizzadisk out of the fridge and roll out as shown in the picture. It can also be defrosted at room temperature and used immediately, or put back in the fridge after defrosting and used the day after. Add topping to taste and bake in the oven at about 350/400° C for 2/3 min. or at 260° C for 5/7 min.





STANDARD SIZES AND PACKAGING

code	Pizzadisk210	Pizzadisk250	Pizzadisk280	Pizzadisk600	Pizzadisk800
weight	210 g	250 g	280 g	600 g	800 g
items per pack	1	1	1	1	1
packs per box	30	30	30	15	15
boxes per pallet	98	98	98	84	84
obtainable dimension	28-30 cm ca.	30-33 cm ca.	33-36 cm ca.	49-51 cm ca.	49-61 cm ca.



Round focaccia



- **INGREDIENTS**  
Soft wheat flour, type “0”, water, lard, salt, malted grain flour, natural yeast, sunflower oil, extra-virgin olive oil, rosemary (if rosemary focaccia).
- **SHELF LIFE**  
24 months
- **CONSERVATION**  
at -18°C or below
- **HOW TO PREPARE**  
The product should first be defrosted. If liked, sprinkle some oil, a pinch of salt and a little onion, sage, rosemary or other herbs on top. Heat in an oven preheated to 200° - 220° C for about 3/5 minutes



Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING





code	FD26X8OLIO	FD26X8ROSM	FD26X8M	FD26X8C	FD26X8S
size	d. 26 cm oil	d. 26 cm rosemary	d. 26 cm multigrain	d. 26 cm blown cereals	d. 26 cm salt
weight	350 g	350 g	300 g	300 g	300 g
items per pack	2	2	1	1	1
packs per box	4	4	8	8	8
boxes per pallet	84	84	84	84	84

The GENOVESI FOCACCE

Ideal to be filled, perfect for Horeca, fantastic for the street food!



Genovese focaccia with extra-virgin olive oil

- **INGREDIENTS**  
Soft wheat flour, type “0”, water, extra-virgin olive oil, lard, natural yeast , salt, potato flakes, malted grain flour.
- **SHELF LIFE**  
24 months
- **CONSERVATION**  
at -18°C or below
- **HOW TO PREPARE**  
The product should first be defrosted before heating in an oven preheated to 200° - 220° C for 6/8 minutes or fill and roast on the plate for a few minutes.



Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING

code	FG27X27X9OLIO	FG27X40X9OLIO	FG55X40X9OLIO
size	28x28 cm	28x42 cm	55x42 cm
weight	350 g	550 g	1100 g
items per pack	1	1	9
packs per box	9	9	1
boxes per pallet	84	56	28



# Genovese focaccia with rosemary

**INGREDIENTS**  
Soft wheat flour, type “0”, water, extra-virgin olive oil, lard, natural yeast , salt, potato flakes, malted grain flour, rosemary.

**SHELF LIFE**  
24 months

**CONSERVATION**  
at -18°C or below

**HOW TO PREPARE**  
The product should first be defrosted before heating in an oven preheated to 200°- 220° C for 6/8 minutes or fill and roast on the plate for a few minutes.



Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING			
code	FG27X27X9ROS	FG27X40X9ROS	FG55X40X9ROS
size	28x28 cm	28x42 cm	55x42 cm
weight	350 g	550 g	1100 g
items per pack	1	1	9
packs per box	9	9	1
boxes per pallet	84	56	28

**INGREDIENTS**  
Soft wheat flour, type “0”, water, extra-virgin olive oil, lard, natural yeast , salt, potato flakes, malted grain flour, rosemary.

**SHELF LIFE**  
24 months

**CONSERVATION**  
at -18°C or below

**HOW TO PREPARE**  
The product should first be defrosted before heating in an oven preheated to 200° - 220° C for 6/8 minutes.



Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING			
code	FG27X27X9POM	FG27X40X9POM	FG55X40X9POM
size	28x28 cm	28x42 cm	55x42 cm
weight	530 g	800 g	1600 g
items per pack	1	1	9
packs per box	9	9	1
boxes per pallet	84	56	28

# Panfocaccia Genovese with extra virgin olive oil



Simple as bread .... delicious as focaccia ideal for sandwiches and burgers.

**INGREDIENTS**  
Soft wheat flour, type “0”, water, salt, malted grain flour, natural yeast, sunflower oil, extra-virgin olive oil.

**SHELF LIFE**  
24 months

**CONSERVATION**  
at -18°C or below

**HOW TO PREPARE**  
Leave to defrost for about 15-20 minutes. Heat in an oven preheated to 200° - 220° C. f or about 2/3 minutes or directly fill and roast on the plate for a few minutes.



STANDARD SIZES AND PACKAGING				
code	FG9X9X162OLIO	FG11X11X90OLIO	FGOLIO18X14X36	FGROSM18X14X36
size	9x9 cm	11x11 cm	18x14 cm	18x14 cm
weight	60 g	85 g	180 g	180 g
items per pack	1	1	3	3
packs per box	162	90	12	12
boxes per pallet	42	42	56	56





## THE LIGURIAN FOCACCCE

Expertly crafted to obtain surface inlets where the brine could find a place and give to a soft and crunchy dough the unmistakable taste of tradition.

Ideal to be enjoyed even without filling it, for Horeca and street food.



### Ligurian focaccia with extra-virgin olive oil



#### INGREDIENTS

Soft wheat flour, type "0", water, extra-virgin olive oil, lard, natural yeast , salt, potato flakes, malted grain flour.



#### SHELF LIFE

24 months



#### CONSERVATION

at -18°C or below



#### HOW TO PREPARE

The product should first be defrosted before heating in an oven preheated to 200°- 220° C for 8/10 minutes.

Product available on "vegetable base".

#### STANDARD SIZES AND PACKAGING

code	FL27X27X9OLIO	FL27X40X9OLIO	FL55X40X9OLIO
size	28x28 cm	28x42 cm	55x42 cm
weight	350 g	550 g	1100 g
items per pack	1	1	9
packs per box	9	9	1
boxes per pallet	84	56	28



### Ligurian focaccia with rosemary



#### INGREDIENTS

Soft wheat flour, type "0", water, extra-virgin olive oil, lard, natural yeast , salt, potato flakes, malted grain flour, rosemary.



#### SHELF LIFE

24 months



#### CONSERVATION

at -18°C or below



#### HOW TO PREPARE

The product should first be defrosted before heating in an oven preheated to 200°- 220° C for 8/10 minutes.

Product available on "vegetable base".

#### STANDARD SIZES AND PACKAGING

code	FL27X27X9ROS	FL27X40X9ROS	FL55X40X9ROS
size	28x28 cm	28x42 cm	55x42 cm
weight	350 g	550 g	1100 g
items per pack	1	1	9
packs per box	9	9	1
boxes per pallet	84	56	28



### Ligurian Focaccia with cherry tomatoes



#### INGREDIENTS

Soft wheat flour, type "0", sliced cherry tomatoes, water, extra-virgin olive oil, lard, natural yeast, salt, potato flakes, malted grain flour, oregano.



#### SHELF LIFE

24 months



#### CONSERVATION

at -18°C or below



#### MODALITÀ DI PREPARAZIONE

The product should first be defrosted before heating in an oven preheated to 200°- 220° C for 8/10 minutes.

Product available on "vegetable base".





#### STANDARD SIZES AND PACKAGING

code	FL27X27X9POM	FL27X40X9POM	FL55X40X9POM
size	28x28 cm	28x42 cm	55x42 cm
weight	520 g	800 g	1600 g
items per pack	1	1	9
packs per box	9	9	1
boxes per pallet	84	56	28





# Ligurian focaccia with potatoes and rosemary





- **INGREDIENTS**  
Soft wheat flour, type “0”, diced potato, water, extra-virgin olive oil, lard, natural yeast , salt, potato flakes, malted grain flour, rosemary.
- **SHELF LIFE**  
24 months
- **CONSERVATION**  
at -18°C or below
- **HOW TO PREPARE**  
The product should first be defrosted before heating in an oven preheated to 200° - 220° C for 8/10 minutes.



Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING			
code	FL27X27X9PAT	FL27X40X9PAT	FL55X40X9PAT
size	28x28 cm	28x42 cm	55x42 cm
weight	520 g	800 g	1600 g
items per pack	1	1	9
packs per box	9	9	1
boxes per pallet	84	56	28

# Ligurian focaccia with green olives





- **INGREDIENTS**  
Soft wheat flour “0”, water, green olives, extra-virgin olive oil, lard, yeast, salt, potato flakes, malted grain flour.
- **SHELF LIFE**  
24 months
- **CONSERVATION**  
at -18°C or below
- **HOW TO PREPARE**  
The product should first be defrosted before heating in an oven preheated to 200° - 220° C for 8/10 minutes.



Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING			
code	FL27X27X9OLV	FL27X40X9OLV	FL55X40X9OLV
size	28x28 cm	28x42 cm	55x42 cm
weight	520 g	800 g	1600 g
items per pack	1	1	9
packs per box	9	9	1
boxes per pallet	84	56	28

# Ligurian focaccia with black olives





- **INGREDIENTS**  
Soft wheat flour type “0”, water, sliced black olives, extra-virgin olive oil, lard, yeast, salt, potato flakes, malted grain flour.
- **SHELF LIFE**  
24 months
- **CONSERVATION**  
at -18°C or below
- **HOW TO PREPARE**  
The product should first be defrosted before heating in an oven preheated to 200° - 220° C for 8/10 minutes.



Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING			
code	FL27X27X9OLN	FL27X40X9OLN	FL55X40X9OLN
size	28X28 cm	28x42 cm	55x42 cm
weight	400 g	600 g	1200 g
items per pack	1	1	9
packs per box	9	9	1
boxes per pallet	84	56	28

# Ligurian focaccia with onions

- **INGREDIENTS**  
Soft wheat flour type “0”, water, onions, extra-virgin olive oil, lard, yeast, salt, potato flakes, malted grain flour.
- **SHELF LIFE**  
24 months
- **CONSERVATION**  
at -18°C or below
- **HOW TO PREPARE**  
The product should first be defrosted before heating in an oven preheated to 200° - 220° C for 8/10 minutes.



Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING			
code	FL27X27X9CIP	FL27X40X9CIP	FL55X40X9CIP
size	28X28 cm	28x42 cm	55x42 cm
weight	520 g	800 g	1600 g
items per pack	1	1	9
packs per box	9	9	1
boxes per pallet	84	56	28




Red Poker of ligurian focaccia

Mix of assorted focacce to bet it safe!

Would you have at your disposal many flavors to offer more choice to your customers, but do not have enough space to keep one box of each reference?  
FINALLY the solution to your problem ! 4 products in a single box. It's no longer necessary to have to buy 4 boxes to get all the references that best meet the tastes of your local, but in one box you can find all the products you need INDIVIDUALLY.


Space-saving box... that allows you to satisfy every palate.

Product available on "vegetable base".

 **INGREDIENTS**  
Soft wheat flour, type "0", water, extra-virgin olive oil, lard, natural yeast , salt, potato flakes, malted grain flour.  
TOPPINGS: green olives, onions, tomatoes.

 **SHELF LIFE**  
24 months

 **CONSERVATION**  
at -18°C or below

 **HOW TO PREPARE**  
The product should first be defrosted before heating in an oven preheated to 200° - 220° C for 8/10 minutes.

ASSORTED FOCACCE IN THIS COMBINATION

- 2 pz Focaccia with cherry tomatoes;
- 3 pz Focaccia with oil;
- 2 pz Focaccia with green olives;
- 2 pz Focaccia with onions.

STANDARD SIZES AND PACKAGING

size	28x42cm
items per pack	1
pac per box	9
boxes per pallet	56



Black Poker of ligurian focaccia


Mix of assorted focacce to bet it safe!

Four different flavors, one box!

Ideal for those who want to use their own space without sacrificing the range of flavors available. Every flavor is individually packaged, therefore, no waste.


Ideal for enriching your showcase of different colors and flavors! To use for snacks, happy hour, appetizers, to be cut and fill or to be consumed without anything extra.

Product available on "vegetable base".

 **INGREDIENTS**  
Soft wheat flour, type "0", water, extra-virgin olive oil, lard, natural yeast , salt, potato flakes, malted grain flour.  
TOPPINGS: black olives, onion, rosemary.

 **SHELF LIFE**  
24 months

 **CONSERVATION**  
at -18°C or below

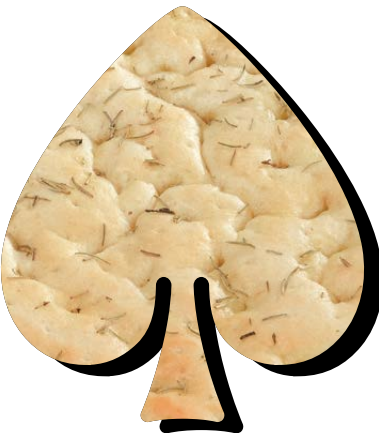
 **HOW TO PREPARE**  
The product should first be defrosted before heating in an oven preheated to 200° - 220° C for 8/10 minutes.

ASSORTED FOCACCE IN THIS COMBINATION

- 2 pz Focaccia with rosemary;
- 3 pz Focaccia with oil;
- 2 pz Focaccia with black olives;
- 2 pz Focaccia with onions.





STANDARD SIZES AND PACKAGING

size	28x42cm
items per pack	1
pac per box	9
boxes per pallet	56






Slipper




- **INGREDIENTS**  
soft wheat flour, type “0”, water, tomato pulp, natural yeast, malted grain flour, extra-virgin olive oil, salt, oregano.
- **SHELF LIFE**  
24 mesi
- **CONSERVATION**  
a -18°C o inferiori
- **HOW TO PREPARE**  
Bake in preheated oven at 200 ° - 220 ° C. for about 4/6 minutes.

Product available on “vegetable base”.

STANDARD SIZES AND PACKAGING		
code	SL28x15Px26POM	SL28x15x18J
size	28x15 cm	28x15 cm
weight	170 g	210 g
Items per pack	26	18
packs per box	1	1
box per pallet	80	80

Slices of Pizza

- Practical, fast and... unbelievably good!**  
**You serve in the cardboard where you cook it!!! without soiling!**
- **INGREDIENTS**  
Soft wheat flour, type “0”, water, tomato pulp, mozzarella cheese, lard, salt, natural yeast, malted grain flour, extra-virgin olive oil, oregano. (No limit to the imagination, many more toppings and ingredients available).

- **SHELF LIFE**  
24 mesi
- **CONSERVATION**  
a -18°C o inferiori
- **HOW TO PREPARE**  
he product should first be defrosted for 15-20 minutes before heating in an oven preheated to 200° - 220° C for 5/6 minutes until the mozzarella becomes stringy.



More toppings and ingredients available



Product avaiable on “vegetable base”.

A new brand, two big,  
new artisanal products:



- Mother yeast leavened 36 hours for a high hydration dough
- Handmade
- Cooked on stone

Lightness that can be seen and tasted!



- Mother yeast leavened 36 hours
- Handmade for a for a special lightness
- Cooked on stone

Alveolated, thin and crispy!





# La Pinsa Gran Gourmet Margherita

**INGREDIENTS**  
Soft WHEAT flour type “0”, water, tomato sauce 27% (tomato sauce, salt, sugar, oregano, basil), mozzarella 17% (MILK, salt, lactic ferments, rennet), diced tomatoes 5%, sunflower oil, salt, natural yeast, rice flour, extra virgin olive oil.

**SHELF LIFE**  
24 months

**CONSERVATION**  
at -18°C or below

**HOW TO PREPARE**  
The product should first be defrosted for 15-20 minutes before heating in an oven preheated to 220° - 250° C directly on the grate at half height for about 4/5 minutes.

STANDARD SIZES AND PACKAGING	
code	PG28X38X8MH
size	28x38 cm
weight	700 g
items per pack	1
packs per box	8
boxes per pallet	56



Crunchy and crumbly, alveolated and soft to the touch, with the typical topping of the pizza margherita.

# La Pinsa Gran Gourmet Provola and Courgettes

**INGREDIENTS**  
Soft WHEAT flour type “0”, water, tomato sauce 27% (tomato sauce, salt, sugar, oregano, basil), mozzarella (MILK, salt, lactic ferments, rennet), grilled zucchini 12%, provolone 4% (MILK, salt, rennet, lactic ferments, natural smoking with beech wood), 3% diced cherry tomatoes, sunflower oil, salt, natural yeast, rice flour, extra virgin olive oil.

**SHELF LIFE**  
24 months

**CONSERVATION**  
at -18°C or below

**HOW TO PREPARE**  
The product should first be defrosted for 15-20 minutes before heating in an oven preheated to 220° - 250° C directly on the grate at half height for about 4/5 minutes.

STANDARD SIZES AND PACKAGING	
code	PG28X38X8PZH
size	28x38 cm
weight	750 g
items per pack	1
packs per box	8
boxes per pallet	56



Crunchy and crumbly, alveolated and soft to the touch, with the topping of the pizza enriched with provola cheese and courgettes.

# La Pinsa Gran Gourmet Spianata romana

**INGREDIENTS**  
Type “0” soft wheat flour, water, tomato sauce 27% (tomato sauce, salt, sugar, oregano, basil), mozzarella 17% (milk, salt, lactic ferments, rennet), spicy flatbread 6% (meat pork, salt, dextrose, sucrose, spices, natural flavors Antioxidants: E301 Preservatives: E250, E252), sunflower oil, salt, natural yeast, rice flour, extra virgin olive oil.

**SHELF LIFE**  
24 months

**CONSERVATION**  
at -18°C or below

**HOW TO PREPARE**  
The product should first be defrosted for 15-20 minutes before heating in an oven preheated to 220° - 250° C directly on the grate at half height for about 4/5 minutes.

STANDARD SIZES AND PACKAGING	
code	PG28X38X8SH
size	28x38 cm
weight	680 g
items per pack	1
packs per box	8
boxes per pallet	56



Crunchy and crumbly, alveolated and soft to the touch, with the typical topping of salami pizza.

# La Pinsa Gran Gourmet Tonno e Cipolla

**INGREDIENTI**  
Soft WHEAT flour type “0”, water, tomato sauce 23% (tomato sauce, salt, sugar, oregano, basil), tuna 13% (tuna, sunflower oil, salt), onion 12%, mozzarella 10% (MILK, salt, lactic ferments, rennet), sunflower oil, salt, natural yeast, rice flour, extra virgin olive oil.

**SHELF LIFE**  
24 months

**CONSERVATION**  
at -18°C or below

**HOW TO PREPARE**  
The product should first be defrosted for 15-20 minutes before heating in an oven preheated to 220° - 250° C directly on the grate at half height for about 4/5 minutes.

FORMATI E PACKAGING STANDARD	
codice	PG28X38X8TCH
dimensioni	28x38 cm
peso per pz.	820 g
pz. per confezione	1
conf. per scatola	8
scatole per pallet	56



Crunchy and crumbly, alveolated and soft to the touch, with the topping of the pizza enriched with tuna and onions.



Base Pinsa

**INGREDIENTS**  
Type "0" flour, water, natural yeast, rice flour, salt, extra-virgin olive oil. May contains traces of SOY.

**SHELF LIFE**  
24 months

**CONSERVATION**  
at -18°C or below

**HOW TO PREPARE**  
The product should first be defrosted for 15-20 minutes before heating in an oven preheated to 220° - 250° C directly on the grate at half height for about 4/5 minutes.

Product alveolated and soft to the touch, crispy and crumbly after cooking.



STANDARD SIZES AND PACKAGING

code	P16X38X34	P18X35X14	P20X15X29	P22X35X13	P25X55X12	P28X38X12
size	16x38 cm	18x35 cm	20x15 cm	22x35 cm	25x55 cm	28x38 cm
weight	280 g	280 g	120 g	300g	560 g	380 g
items per pack	34	14	29	13	12	12
packs per box	1	1	1	1	1	1
boxes per pallet	72	56	72	56	42	56

code	P32X20X12	P32X20X26	P35X42X10
size	32x20 cm	32x20 cm	35X42 cm
weight	270 g	270 g	650 g
items per pack	12	26	10
packs per box	1	2	1
boxes per pallet	56	28	28



Thick and well alveolated, crunchy and crumbly even when cold, fantastic to fill.

Base Tonda Gran Gourmet

**INGREDIENTS**  
Type "0" soft WHEAT flour, water, yeast natural, salt, malted WHEAT flour, extra virgin olive oil. Release agent: various seed oil (sunflower, SOY)

**SHELF LIFE**  
24 months

**CONSERVATION**  
at -18°C or below

**HOW TO PREPARE**  
The product should first be defrosted for 15-20 minutes before heating in an oven preheated to 220° - 250° C directly on the grate at half height for about 6/8 minutes.

STANDARD SIZES AND PACKAGING


code	T32X16	T45X16
size	d. 32 cm	d. 45 cm
weight	280 g	550 g
items per pack	16	16
packs per box	1	1
boxes per pallet	77	28



Well alveolated, thin and soft to the touch, crunchy and crumbly after cooking.




# Flatbread

 **INGREDIENTS**  
Type "0" soft WHEAT flour, water, natural yeast, extra virgin olive oil, salt, malted WHEAT flour. Release agent: various seed oil (sunflower, SOY)

 **SHELF LIFE**  
24 months

 **CONSERVATION**  
at -18°C or below

 **HOW TO PREPARE**  
The product should first be defrosted for 15-20 minutes before heating in an oven preheated to 200° - 220° C directly on the grate at half height for about 3/4 minutes.


## STANDARD SIZES AND PACKAGING

code	FL19X30
size	d. 19 cm
weight	150 g
items per pack	30
packs per box	1
boxes per pallet	56




Give space to your imagination! Fillings both hot and cold!

# Sandwich high idratation

 **INGREDIENTS**  
Type "0" soft WHEAT flour, water, natural yeast, extra virgin olive oil, salt, malted WHEAT flour. Release agent: various seed oil (sunflower, SOY)

 **SHELF LIFE**  
24 months

 **CONSERVATION**  
at -18°C or below

 **HOW TO PREPARE**  
The product should first be defrosted for 15-20 minutes before heating in an oven preheated to 200° - 220° C directly on the grate at half height for about 5 minutes.

## STANDARD SIZES AND PACKAGING

code	S12X36X14
size	12x36 cm
weight	270 g
items per pack	14
packs per box	1
boxes per pallet	56



High and airy dough, perfect for filling.



Give space to your imagination! Ideal to be heated on griddle!



# La Tonda Gran Gourmet Margherita

**INGREDIENTS**  
Type "0" flour, water, mozzarella cheese 17% (MILK, bacterial culture, salt, rennet), tomato sauce 16%, sunflower oil, salt, natural yeast, MALTED FLOUR, DURUM WHEAT FLOUR, extra-virgin olive oil, oregano. May contains traces of SOY.

**SHELF LIFE**  
24 months

**CONSERVATION**  
at -18°C or below

**HOW TO PREPARE**  
The product should first be defrosted for 15-20 minutes before heating in an oven preheated to 220° - 250° C directly on the grate at half height for about 4/5 minutes.

STANDARD SIZES AND PACKAGING	
code	T32X8M
size	d. 32 cm
weight	440 g
items per pack	1
packs per box	8
boxes per pallet	84



Well alveolated, thin and soft to the touch, crisp and crumbly after cooking with the typical topping of the pizza margherita.

# La Tonda Gran Gourmet Salame

**INGREDIENTS**  
Type "0" flour, water, tomato sauce 20%, mozzarella cheese 17% (MILK, bacterial culture, salt, rennet), spicy salami 5% (pork, salt, dextrose, spices, aromas, antioxidant E301, preservatives: E250, E252), sunflower oil, salt, natural yeast, malted flour, DURUM WHEAT FLOUR, extra-virgin olive oil, oregano. May contains traces of SOY.

**SHELF LIFE**  
24 months

**CONSERVATION**  
at -18°C or below

**HOW TO PREPARE**  
The product should first be defrosted for 15-20 minutes before heating in an oven preheated to 220° - 250° C directly on the grate at half height for about 4/5 minutes.

STANDARD SIZES AND PACKAGING	
code	T32X8S
size	d. 32 cm
weight	440 g
items per pack	1
packs per box	8
boxes per pallet	84



Well alveolated, thin and soft to the touch, crisp and crumbly after cooking with the typical topping of salami pizza.



## RETAIL

Now also at home and in the family you can taste the real flavor of tradition



## La Pinsa Gran Gourmet Margherita

Crunchy and crumbly, alveolated and soft to the touch, with the typical topping of the pizza margherita.

-  **SHELF LIFE**  
24 month
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	PG28x38x7MG
size	28x38 cm
weight	700 g
items per pack	1
packs per box	7
boxes per pallet	56



## La Pinsa Gran Gourmet Spianata romana

Crunchy and crumbly, alveolated and soft to the touch, with the typical topping of salami pizza.

-  **SHELF LIFE**  
24 month
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	PG28x38x7SG
size	28x38 cm
weight	680 g
items per pack	1
packs per box	7
boxes per pallet	56



## La Pinsa Gran Gourmet Provola and Courgettes

Crunchy and crumbly, alveolated and soft to the touch, with the topping of the pizza enriched with provola cheese and courgettes.

-  **SHELF LIFE**  
24 month
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	PG28x38x7PZG
size	28x38 cm
weight	750 g
items per pack	1
packs per box	7
boxes per pallet	56



## La Pinsa Gran Gourmet Tuna and Onion

Crunchy and crumbly, alveolated and soft to the touch, with the topping of the pizza enriched with provola cheese and courgettes.

-  **SHELF LIFE**  
24 month
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	PG28x38x7PZG
size	28x38 cm
weight	820 g
items per pack	1
packs per box	7
boxes per pallet	56





# La Tonda Gran Gourmet Margherita

Well alveolated, thin and soft to the touch, crisp and crumbly after cooking with the typical topping of the pizza margherita.

-  **SHELF LIFE**  
24 month
-  **CONSERVATION**  
at -18°C or below

## STANDARD SIZES AND PACKAGING

code	T32X7MG
size	d. 32 cm
weight	380 g
items per pack	1
packs per box	5
boxes per pallet	96

Pallet 120x100



# La Tonda Gran Gourmet Salami

Well alveolated, thin and soft to the touch, crisp and crumbly after cooking with the typical topping of salami pizza.

-  **SHELF LIFE**  
24 month
-  **CONSERVATION**  
at -18°C or below

## STANDARD SIZES AND PACKAGING

code	T32X7SG
size	d. 32 cm
weight	440 g
items per pack	1
packs per box	5
boxes per pallet	96

Pallet 120x100



# La Rettangolosa Margherita

Soft and light, richly stuffed with twice the mozzarella

-  **SHELF LIFE**  
24 month
-  **CONSERVATION**  
at -18°C or below

## STANDARD SIZES AND PACKAGING

code	TR27X17X14MG
size	28x17 cm
weight	350 g
items per pack	1
packs per box	14
boxes per pallet	56



# La Rettangolosa with pepperoni

Soft and light, richly topped with mozzarella and pepperoni.

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

## STANDARD SIZES AND PACKAGING

code	TR27X17X14SG
size	28x17 cm
weight	325 g
items per pack	1
packs per box	14
boxes per pallet	56





# La Rettangolosa with mushrooms

Soft and light, richly stuffed with mozzarella and sautéed mushrooms (champignon)

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	TR27X17X14FG
size	28x17 cm
weight	350 g
items per pack	1
packs per box	14
boxes per pallet	56



# La Rettangolosa Focaccia with extra-virgin olive oil

Soft and light, very good as it is or cut and stuffed.

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	F27X17X14OLIOG
size	28x17 cm
weight	215 g
items per pack	1
packs per box	14
boxes per pallet	56



# Vegetarian La Rettangolosa

Soft and light, richly topped with mozzarella, courgettes, aubergines and peppers.

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	TR27X17X14VEGG
size	28x17 cm
weight	350 g
items per pack	1
packs per box	14
boxes per pallet	56



# La Rettangolosa Focaccia with cherry tomatoes

Soft and light, richly topped with tasty tomatoes.

-  **SHELF LIFE**  
24 mesi
-  **CONSERVAZIONE**  
a -18°C o inferiori

STANDARD SIZES AND PACKAGING	
code	F27X17X14POMG
size	28x17 cm
weight	315 g
items per pack	1
packs per box	14
boxes per pallet	56





# La Rettangolosa Focaccia with onions

Soft and light, richly topped with golden onions.

 **SHELF LIFE**  
24 mesi

 **CONSERVAZIONE**  
a -18°C o inferiori

STANDARD SIZES AND PACKAGING	
code	F27X17X14CIPG
size	28x17 cm
weight	315 g
items per pack	1
packs per box	14
boxes per pallet	56



# La Rettangolosa Focaccia with potatoes and rosemary

Soft and light, richly topped with potatoes and rosemary.

 **SHELF LIFE**  
24 months

 **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	F27X17X14PATG
size	28x17 cm
weight	315 g
items per pack	1
packs per box	14
boxes per pallet	56



# FOCACCE RUSTICHE

Blended cereals, multigrain or salt, the right product for every occasion. Ideal to be stuffed or to be consumed so, made with unrefined flour to enjoy the true taste of the tradition.



# Focaccia rustica with multigrain flour

 **SHELF LIFE**  
24 months

 **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	FD26X8M
size	d. 26 cm
weight	300 g
items per pack	1
packs per box	8
boxes per pallet	84





Focaccia rustica with blended cereals

- **SHELF LIFE**  
24 months
- **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING

code	FD26X8C
size	d. 26 cm
weight	300 g
items per pack	1
packs per box	8
boxes per pallet	84



Focaccia rustica with coarse salt

- **SHELF LIFE**  
24 months
- **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING

code	FD26X8S
size	d. 26 cm
weight	300 g
items per pack	1
packs per box	8
boxes per pallet	84



TASTE & HEALTH

Genuine pizza that takes care of the whole family



# La Rettangolosa Margherita **Vegan**

Soft and light, richly stuffed  
with twice the mozzarella

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	TR27X17X14MGV
size	28x17 cm
weight	350 g
items per pack	1
packs per box	14
boxes per pallet	56



# La Rettangolosa Margherita with 6 cereals **Vegan**

Soft and light, with all the taste  
of carefully selected cereals

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	TR27X17X14MGV
size	28x17 cm
weight	350 g
items per pack	1
packs per box	14
boxes per pallet	56



# La Rettangolosa with mushrooms **Vegan**

Soft and light, richly stuffed  
with mozzarella and sautéed  
mushrooms (champignon)

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	TR27X17X14FGV
size	28x17 cm
weight	350 g
items per pack	1
packs per box	14
boxes per pallet	56



# Vegetarian La Rettangolosa **Vegan**

Soft and light, richly topped  
with mozzarella, courgettes,  
aubergines and peppers.

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	TR27X17X14VGV
size	28x17 cm
weight	350 g
items per pack	1
packs per box	14
boxes per pallet	56





# La Rettangolosa **Vegan** Focaccia with extra-virgin olive oil

Soft and light, very good as it is  
or cut and stuffed.

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING

code	F27X17X14OLIOGV
size	28x17 cm
weight	215 g
items per pack	1
packs per box	14
boxes per pallet	56



# La Rettangolosa **Vegan** Focaccia with onions

Soft and light, richly topped  
with golden onions.

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING

code	F27X17X14CIPGV
size	28x17 cm
weight	315 g
items per pack	1
packs per box	14
boxes per pallet	56



# La Rettangolosa **Vegan** Focaccia with cherry tomatoes

Soft and light, richly topped  
with tasty tomatoes.

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING

code	F27X17X14POMGV
size	28x17 cm
weight	315 g
items per pack	1
packs per box	14
boxes per pallet	56



# La Rettangolosa **Vegan** Focaccia with potatoes and rosemary

Soft and light, richly topped  
with potatoes and rosemary.

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING

code	F27X17X14PATGV
size	28x17 cm
weight	315 g
items per pack	1
packs per box	14
boxes per pallet	56





# La Rettangolosa Margherita

Soft and light, richly stuffed with twice the mozzarella

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	TR27X17X14MGB
size	28x17 cm
weight	350 g
items per pack	1
packs per box	14
boxes per pallet	56



# La Rettangolosa with mushrooms

Soft and light, richly stuffed with mozzarella and sautéed mushrooms (champignon)

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	TR27X17X14FGB
size	28x17 cm
weight	350 g
items per pack	1
packs per box	14
boxes per pallet	56



# La Rettangolosa Vegetariana

Soft and light, richly topped with mozzarella, courgettes, aubergines and peppers.

-  **SHELF LIFE**  
24 months
-  **CONSERVATION**  
at -18°C or below

STANDARD SIZES AND PACKAGING	
code	TR27X17X14VGB
size	28x17 cm
weight	350 g
items per pack	1
packs per box	14
boxes per pallet	56





La Rettangolosa

Buc

Focaccia with extra-virgin olive oil

Soft and light, very good as it is or cut and stuffed.

- SHELF LIFE

24 months
- CONSERVATION

at -18°C or below

STANDARD SIZES AND PACKAGING	
code	F27X17X14OLIOGB
size	28x17 cm
weight	215 g
items per pack	1
packs per box	14
boxes per pallet	56



La Rettangolosa

Buc

Focaccia with onions

Soft and light, richly topped with golden onions.

- SHELF LIFE

24 months
- CONSERVATION

at -18°C or below

STANDARD SIZES AND PACKAGING	
code	F27X17X14CIPGB
size	28x17 cm
weight	315 g
items per pack	1
packs per box	14
boxes per pallet	56



La Rettangolosa

Buc

Focaccia with cherry tomatoes

Soft and light, richly topped with tasty tomatoes.

- SHELF LIFE

24 months
- CONSERVATION

at -18°C or below

STANDARD SIZES AND PACKAGING	
code	F27X17X14POMGB
size	28x17 cm
weight	315 g
items per pack	1
packs per box	14
boxes per pallet	56



La Rettangolosa

Buc

Focaccia with potatoes and rosemary

Soft and light, richly topped with potatoes and rosemary.

- SHELF LIFE

24 months
- CONSERVATION

at -18°C or below

STANDARD SIZES AND PACKAGING	
code	F27X17X14PATGB
size	28x17 cm
weight	315 g
items per pack	1
packs per box	14
boxes per pallet	56





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