



PizzaMI

**IL MADE IN ITALY
DEL GLUTEN FREE**

PIZZAMI – who we are?

PizzaMi was born in Parma in the heart of the so called “ Italian Food Valley” and from the experience of 4 entrepreneurs in catering and a chef and pizza maker who created the ideal mix for a special dough for **optimal gluten-free lactose free bakery** products (pizzas, focaccia, mini dough balls – special products such as Calzone and Puccia Bread -- frozen and refrigerated). The products are the result of years of research and experimentation in order to offer a qualitative diversification in the gluten-free market and in order to offer a real Italian Pizza.



PIZZAMI – our original dough



**FILTERED
SEAWATER
FOR FOOD
PROCESSING**



- Special ingredient Seawater: Thanks to the use of sea water, the PizzaMi dough normally contains half the amount of salt present in traditional pizzas. Furthermore, sea water is rich of mineral salts like calcium, potassium and magnesium. These substances, together with the long natural leavening at controlled temperature, make our products **HIGHLY DIGESTIBLE**
- Eleven different types of flour, vegetable and starches (naturally gluten and lactose free)

PIZZAMI – our original dough

ZERO
ALLERGENI



GUMS FREE



- **0 allergens** dough – suitable for everyone. Our doughs are **VEGAN** as well. We don't use any milk powder or egg or Wheat starch (free of gluten) such as the main competitor do.
- **FREE FROM GUMS** such as guar and xanthan gum. Gums used in gluten-free products can cause (with constant consumption) inflammatory phenomena. Since we don't use gums our products do not harden when they become cold

PIZZAMI – our original dough



- **100% ITALIAN EXTRA VIRGIN OLIVE OIL** The oil used is rigorously made in Italy using Italian olives. Extra virgin olive oil is rich of substances that are useful for our body: omega 3 and 6, vitamins E and K, minerals like calcium and iron, and it also has **ANTIOXIDANT PROPERTIES** and **HELPS TO REDUCE CHOLESTEROL IN THE BLOOD.**



48 Hours leavening



< 1%

- **48 hours natural leavening**
- **Low sugar content and low yeast content (<0,1%)**

PIZZAMI – Margherita Pizza

- Traditional Italian Pizza Margherita with typical crunchy crust with Pizzami special dough
- Made with 100% italian tomatoe sauce, Italian extra vergin olive oil and italian lactose free mozzarella.
- Available in different sizes for retail and foodservice.
- Available with **Organic** recipe and **Vegan** recipe
- Ask for your personalized recipe or for your own brand and specific pack
- Frozen product: 18 months shelf life at storage temperature -18°
- Refrigerated in special filmed tray 30 days shelf life at storage temperature 0° + 4°



Different RETAIL PACKS – we can offer ovenable foil inside pizza box



FOODSERVICE –available with ovenable foil or with aluminum tray

PIZZAMI – Pizza with toppings

- Pizza with different toppings by Pizzami has been created in order to give new taste and Flavors to the Classical Pizza.
- Available toppings brand Pizzami: Cheese, Pepperoni, Ham, Hot dog.
- They can be available with **Organic** recipe and **Vegan** toppings
- Available Vegan Version
- Available for retail and foodservice.
- Ask for your personalized recipe/toppings or for your own brand and specific pack
- Frozen product: 18 months shelf life at storage temperature -18°



Pizza box RETAIL PACK – we can offer ovenable foil inside



FOODSERVICE –available with ovenable foil or with aluminum tray

PIZZAMI – Pizza Crust

- Pizza Crust ready to create your own taste with preferred toppings.
- Ideal for foodservice in size 30 cm it can be packed with a practical alluminum tray.
- Available for retail and foodservice.
- Available with **Organic** recipe
- **Vegan** product
- Ask for your own brand, size, and specific recipe
- Frozen product: 18 months shelf life at storage temperature -18°
- Refrigerated in special filmed tray 60 days shelf life at storage temperature 0° + 4°



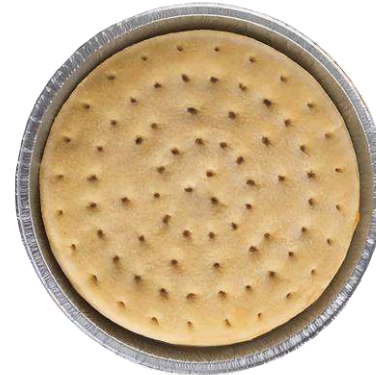
RETAIL PACK in plastic tray



FOODSERVICE –fresh in plastic tray – frozen available with or without aluminum tray

PIZZAMI – Special Pizza Crusts

- Our R&D department is always developing new recipe in order to answer to new market requests. Here are some of our newest pizza crusts recipe
- **Gourmet Organic pizza crust** ideal for restaurants or Pizzeria who wants to offer a gourmet topped pizza: thick and soft pizza crust. It is available for retail and foodservice, frozen and refrigerated.
- **Pinsa Romana**: a special oval shape pizza crust typical of ROME! Now Gluten free
- Ask for your personalized recipe and for your own brand and specific pack. We can developed other **pizza crusts**
- Frozen product: 18 months shelf life at storage temperature -18°
- Refrigerated product: 60 days shelf life at 0° +4°



Real image of Gourmet Organic Pizza Crust available as frozen in sigle flowpack with or without aluminum tray or fresh in filmed plastic tray

– 20 cm -



PINSA ROMANA – foodservice – available in bulk or single flowpack

PIZZAMI – Cauliflower Pizza Crusts

- Veggie and healthy pizza crusts:
Cauliflower pizza crust available **ORGANIC** (low in carbs 40% less than a standard pizza crust and low in fats 70% less than a standard pizza crust) – **NON ORGANIC**
Cauliflower pizza crust available in 2 recipes (low carbs/ low calories or just low in salt and low in fat)
- Made of few natural ingredients
- Double use: as pizza base to be topped as desired or as a pizza wrap
- Available for retail or foodservice
- Frozen product: 18 months shelf life at storage temperature -18°



RETAIL PACK in pizza box



FOODSERVICE – available in single flowpack with or without aluminum tray

PIZZAMI – Special veggie bases

- Our R&D has developed new healthy plant based pizza crusts and legumes pizza crust
- **Legumes Pizza Crusts: prepared with a mix of flours 95% made of legumes** (source of fibers and proteins) available ORGANIC as well
- Plant based pizza crusts: zucchini (that are rich in potassium and minerals), pumpkin (that is rich in vitamin A), tomato & cheese (combining Lycopene of tomato and proteins of cheese)
- Ask for your personalized recipe and for your own brand and specific pack. We can develop other **plant based pizza crusts**
- Frozen product: 18 months shelf life at storage temperature -18°
- Veggie pizza crusts are available refrigerated: size 20 cm and 30 cm → 40 days of shelf life



Cauliflower – zucchini – pumpkin-tomato and cheese – available in size 25 cm or according to requests

Legumes pizza crust: made with a special flour mix made of Chickpeas
Yellow Peas
White beans
Yellow lentil



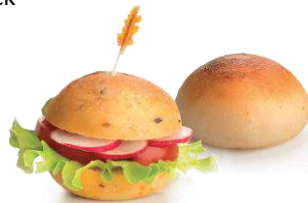
PIZZAMI – Bread – dough balls/panini



RETAIL PACK – in 260 gr havana pack



FOODSERVICE – available in bag of 2,5 kg each



- Our special dough is used for our panini and dough balls – we prepare it with an additional leavening (48 hours + 1 hour) in order to have an uncomparable softness that is impossible to find in gluten/lactose free products.
- Available in different sizes for retail and foodservice – starting from 20 gr each!
- Available with **Organic** recipe on request
- Frozen and refrigerated product
- Ask for your own brand your preferred size and packaging
- Frozen product: 18 months shelf life at storage temperature -18°
- Refrigerated in special filmed tray 40 days shelf life at storage temperature 0° + 4

PIZZAMI – Bread – Panini



- Pur sandwiches can be produced with different sizes and weights- – we prepare with an additional leavening (48 hours + 1 hour) in order to have an uncomparable softness that is impossible to find in gluten/lactose free products.
- **NEW'** they can be packed in a bake-in bag (it avoids cross-contamination to) that can be used in oven or in microwave. For retail (PL) : 2 panini in single flowpacks in a box. For foodservice: single flowpacks
- Available with **Organic recipe** on request
- Ask for your own brand your preferred size and packaging.
- Frozen product: 18 months shelf life at storage temperature -18°

PIZZAMI – Focaccia Bread

- Focaccia Bread is the typical Italian Focaccia following the recipe of the best tradition of Southern Italy. The dough is enriched with fresh potatoes that make it soft with a crunchy top. The dough is **Vegan**. We prepare with an additional leavening (48 hours + 1 hour) in order to have an uncomparable softness
- Available with rosemary, tomato sauce, olives
- Available in different sizes/pack for retail and foodservice.
- Available with **Organic** recipe
- Ask for your personalized recipe and for your own brand and specific pack
- Frozen product: 18 months shelf life at storage temperature -18°
- Refrigerated in special filmed tray 30 days shelf life at storage temperature 0° + 4°



RETAIL PACK – in tray – available as refrigerated too



FOODSERVICE available in flowpack with no labels ---
it's possible in ovenable foil or with aluminum tray

PIZZAMI – Focaccina

- Focaccina is a small focaccia bread ideal for single usage. The dough is **Vegan and with fresh potatoes**. We prepare with an additional leavening (48 hours + 1 hour) in order to have an uncomparable softness
- Available in different recipe from the claccical one with rosemary, to the one with olives
- **NEW'** they can be packed in a bake-in bag (it avoids cross-contamination to) that can be used in oven or in microwave. For retail (PL) : 2 Focaccina in single flowpacks in a box. For foodservice: single flowpacks
- Available with **Organic recipe** on request
- Ask for your own brand your preferred size and packaging.
- Frozen product: 18 months shelf life at storage temperature -18° C



PIZZAMI – Pizza Dough

- Pizzami frozen pizza dough is about 250 gr and it is ideal for Restaurants/pizzeria or end consumers who want to roll out and stuff their pizza.
- Available in different pack for retail and foodservice.
- Frozen product: 18 months shelf-life at storage temperature -18°



PIZZAMI –traditional products



- Pizzami uses its dough to create 2 special Italian artisanal savory bakery products:
- Calzone: a Typical oven-baked folded Pizza stuffed with italian lactose free mozzarella and tomato sauce. It's an artisanal product handmade. Size: around 240 gr
- Puccia: a typical bread of Southern Italy. It is soft and empty inside to be stuffed as you prefer: Size around 20 cm – 200 gr
- Available for retail and foodservice.
- Ask for your own brand, your preferred size and packaging
- Frozen product: 18 months shelf life at storage temperature -18°.

PIZZAMI – Flours Mix



Pizzami flour mix is at the base of our products and at the base of many restaurants and pizzeria dishes who have chosen to start from our mix to have a tasty pizza or fresh pasta.

Special mix for Pizza and Bread: a special selection of 11 naturally gluten free and lactose free flours and starches.

Special mix for Fresh Pasta: perfect to make the staple food of the Mediterranean culture- Pasta

Size: 1 kg - shelf life 18 months

Size: 10 kg shelf life 12 months.

Available: a special **Organic** flour mix in 15 kg bag

PIZZAMI – for private labels

- Pizzami can offer production flexibility and development of new recipes for your own brand. We can offer **Organic** recipe
- We can offer different retail pack: pizza box, printed flowpack, personalized filmed tray.
- Special pack that we can offer for retail is a bake-in printed paper bag that can avoid cross contamination and grant safety and cleaning.
- Special packaging for foodservice according to requests (multipacks or single flowpack – **ovenable flowpack**).



Pizza box



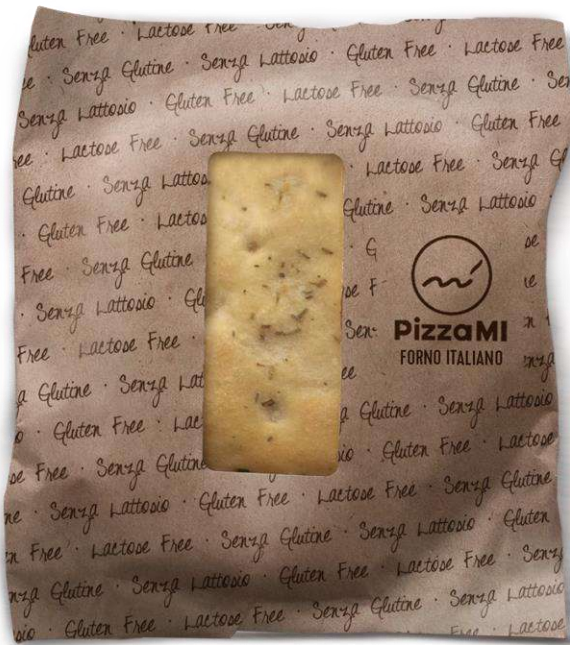
Bake-in bag made of paper



Filmed tray



PIZZAMI – Special project focaccia fresh from frozen for large scale retail channel – bakery department



Special GF LF frozen focaccia produced with fresh potatoes and special recipe packed in a sealed bake-in bag ready to be used by the operator of the bakery department of large retail channels. The operator will handle it safely even in a contaminated environment and the bakery department will offer a fresh product which is VEGAN – GLUTEN FREE AND LACTOSE FREE.

Focaccia will MAINTAIN THE SOFTNESS ALONG THE DAY thanks to the absence of gums and the procedure of production

The product has got an appealing packaging that will remind fresh handmade Italian Focaccia and can be display on the rack of the fresh bakery compartment

Window on the pack permit to see the appetizing aspect of the product

PIZZAMI – exclusive technology

- Pizzami has developed (in partnership with a machinery manufacturer) a specific machine that rolls out the dough that simulates the hand of the pizza chef and does not generate waste of the dough- this means less stress for the dough, a better quality of the finished gluten-free product. This is primary to have a light and tasty dough in the gluten free sector. Machine is Patented and unique for the gluten free production
- Pizzami can offer different packaging thanks to various machine that can pack from flowpack, pizza box and filmed tray.



Pizzami – Certificates



We can provide products with Kosher certificate



PizzaMI

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DEL GLUTEN FREE**

Stabilimento: Via Antonio Cerati 6/A – 43126 Parma – Italy
tel: +39 0521 981777

Email: info@pizza.mi.it – General Sales Manager: monia.pelosi@pizza.mi.it

Website: www.pizza.mi.it