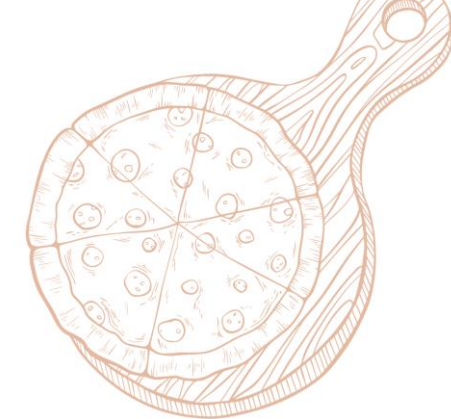




# LA PIZZERIA





# About us

Our company was founded in the heart of Italy, among the sweet hills of the Marche region. Otello, the company's founder, began by processing fresh durum wheat semolina pizza bases to be sold at local restaurants and to many country house guests in the early 1990s. Now, with the second generation involved in the day-to-day operations of the company, and in order to meet the increased demand, we have built a state-of-the-art 1,800 m2 site with two production lines, while maintaining the same attention and artisan approach across all of our product lines..





**Hand made in Italy  
by Master Pizza  
Chefs**

**SINCE 1996**





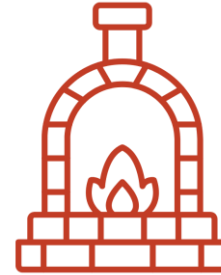
# Our production site in a snapshot



Organic certified  
IT BIO 018 - 1042269/001



Hand-made in Italy



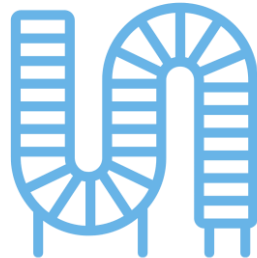
Part Baked on  
Stone-base Pizza Oven



Natural long-leavening  
with Sourdough



More than 3000 individually hand-  
stretched pizzas per hour



2300 feet of production, chilling  
and freezing line



18000 square feet of production site



13 countries in which we export to





Product selection

# Plain Bases all individually hand-stretched



🍅 Different weights and sizes available  
(8", 10", 12", 16")

🌿 Different recipes

- Durum Wheat Semolina flour
- White "0" flour with Sourdough
- 3 flours pinsa recipe
- Whole Wheat and multicereal flour

Available for Food Service  
and Retail alike





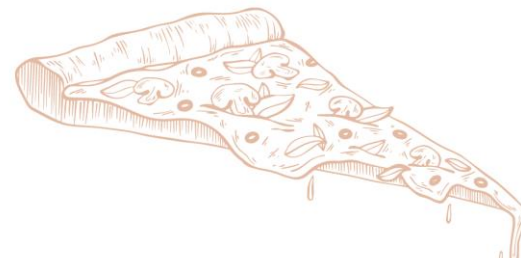
# Pizza Pre-Topped Round

- A wide selection of pre-topped pizzas of different sizes
- Packed in single package
- Private label available
- Available FROZEN or FRESH from FROZEN



# Pizza Pre-Topped Rectangular

- A wide selection of pre-topped sourdough pizzas
- Packed in single package
- Private label available
- Available FROZEN or FRESH from FROZEN







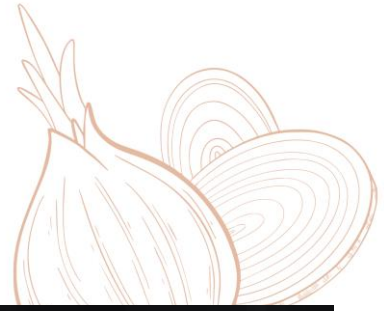
# Puccia Round and Puccia Lunga

- Traditional Stone Baked Bread
- Made with our Semolina Pizza dough and ciabatta texture
- Ideal for Sandwiches, Rolls, Burger Buns, Pockets, Bruschetta, etc.
- 2 Units/Package
- Private label available





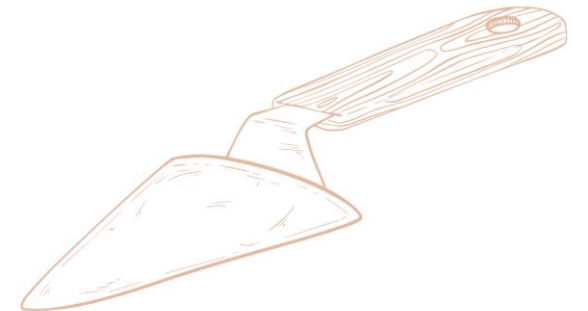
# THE PINSA ROMANA







- Brand New, Trendy and Versatile Rooted in the Roman cuisine
- Astonishingly light and airy texture
- The healthier alternative; whole wheat and mix of flours
- Suitable for a vegan diet
- 2 Units/Package
- Private label available
- Available FROZEN or FRESH from FROZEN





# Our 3 Flour THE PINSA ROMANA



Completely hand stretched



Long leavening



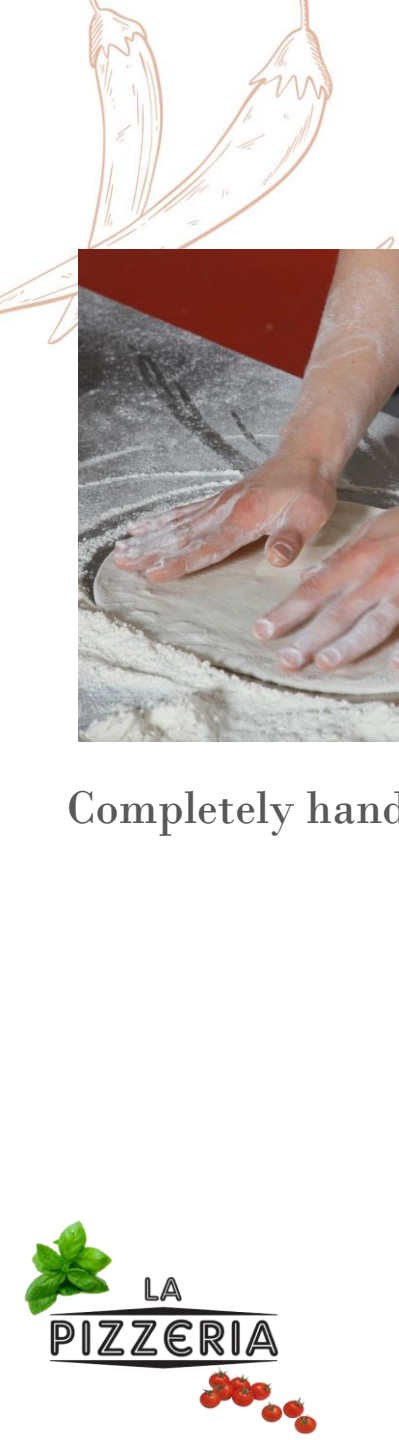
High hydration



Easy to digest



LIGHT, AIRY  
AND CRUNCHY

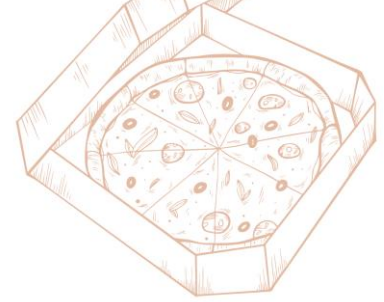




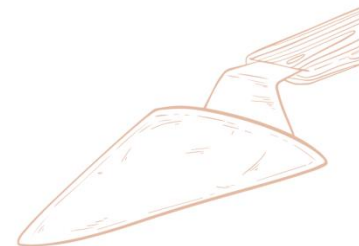
# Ideas of presentation of THE PINSA ROMANA







# Some of our different and innovative packagings available





Technical Advantage



**NO TOPPING**



**TOPPED**



**SPECIALS**



# **Frozen for Food Service and Retail**

Our production line is capable to deliver fresh and frozen pizza bases, topped pizzas, speciality breads and much more combining traditional technique to latest innovation in food manufacturing





# Private Label

Specialist in private label for Retailers, Wholesaler and Foodservice internationally.  
Come and work with our experienced R&D department to create your winning pizza offer





# NEW !! Fresh from Frozen

The latest “retail” opportunity to offer a FRESH product (+2/+4 °C packed in MAP technology) to their customers with 3 weeks shelf life once defrosted in order to guarantee the “Real Italian Experience” on a “Fresh on the Shelf” topped Pizzas, Pizza Base or Pinsa Romana without any wastage or logistic difficulties storing the product as FROZEN (- 18°C).



## PIZZASI PIZZA CRUST 12 in/ 33cm

INGREDIENTS: REMILLED DURUM WHEAT SEMOLINA, WATER, SALT, EXTRA VIRGIN OLIVE OIL, YEAST, SOY LECITHIN, POTASSIUM SORBATE.

CONTAINS: WHEAT, SOY.

Product of Italy

Keep Frozen at -4°F

### HOW TO USE

Remove from packaging, add topping and bake at 662°F in a pre-heated oven for 4-5 minutes.

Packed in Modified Atmosphere.  
After thawing keep refrigerated and use within 4 days.

BATCH 32721

Best If Used By

01/12/22



8 032947 248377

### Nutrition Facts

4 servings per container	
Serving size	1/5 crust (55g)
Amount Per Serving	
<b>Calories</b>	<b>190</b>
	%Daily Value*
Total Fat 1g	1%
Saturated Fat 0.2g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 580mg	25%
Total Carbohydrate 38g	14%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	14%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 90mg	2%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

NET WT 35 OZ (1000 g)

Imported by

PIZZASI DISTRIBUTION USA

4390 E 10 Ct, Hialeah, FL 3301, (305) 392-5555

Tel. +1 (954) 842-1794 email: federico@pizzasiusa.com

## PIZZASI PIZZA CRUST 11 in/ 30cm

INGREDIENTS: REMILLED DURUM WHEAT SEMOLINA, WATER, SALT, EXTRA VIRGIN OLIVE OIL, YEAST, SOY LECITHIN, POTASSIUM SORBATE.

CONTAINS: WHEAT, SOY.

Product of Italy

Keep Frozen at -4°F

### HOW TO USE

Remove from packaging, add topping and bake at 662°F in a pre-heated oven for 4-5 minutes.

Packed in Modified Atmosphere.  
After thawing keep refrigerated and use within 4 days.

BATCH 32721

Best If Used By

01/12/22



8 032947 248377

### Nutrition Facts

4 servings per container	
Serving size	1/5 crust (55g)
Amount Per Serving	
<b>Calories</b>	<b>190</b>
	%Daily Value*
Total Fat 1g	1%
Saturated Fat 0.2g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 580mg	25%
Total Carbohydrate 38g	14%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	14%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 90mg	2%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

NET WT 35 OZ (1000 g)

Imported by

PIZZASI DISTRIBUTION USA

4390 E 10 Ct, Hialeah, FL 3301, (305) 392-5555

Tel. +1 (954) 842-1794 email: federico@pizzasiusa.com

## PIZZASI PIZZA CRUST 7 in/ 20cm

INGREDIENTS: REMILLED DURUM WHEAT SEMOLINA, WATER, SALT, EXTRA VIRGIN OLIVE OIL, YEAST, SOY LECITHIN, POTASSIUM SORBATE.

CONTAINS: WHEAT, SOY.

Product of Italy

Keep Frozen at -4°F

### HOW TO USE

Remove from packaging, add topping and bake at 662°F in a pre-heated oven for 4-5 minutes.

Packed in Modified Atmosphere.  
After thawing keep refrigerated and use within 4 days.

BATCH 32721

Best If Used By

01/12/22



8 032947 248377

### Nutrition Facts

4 servings per container	
Serving size	1/3 crust (55g)
Amount Per Serving	
<b>Calories</b>	<b>190</b>
	%Daily Value*
Total Fat 1g	1%
Saturated Fat 0.2g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 580mg	25%
Total Carbohydrate 38g	14%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	14%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
Potassium 90mg	2%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

NET WT 19 OZ (560 g)

Imported by

PIZZASI DISTRIBUTION USA

4390 E 10 Ct, Hialeah, FL 3301, (305) 392-5555

Tel. +1 (954) 842-1794 email: federico@pizzasiusa.com

# Products ready for the US market..





# La Pizzeria Srl

Via Orazio Marziario, 11

62027 – San Severino Marche (MC)

Italy

Tel. 0733 1898182

E-mail: [info@la-pizzeria.eu](mailto:info@la-pizzeria.eu)

Web site: [www.La -Pizzeria.eu](http://www.La-Pizzeria.eu)

