

# PIZZA ESSENTIALS



A MANUAL WITH ALL OUR TOP-SELLING PRODUCTS TO MAKE AN AUTHENTIC ITALIAN PIZZA

Pizza is the most loved food in the world with more than 5 billion pizzas sold every year. In Ireland, pizza is among the top three most ordered food for delivery and take-away, with pepperoni being elected Ireland's favourite pizza topping.



## FLOUR FOR PIZZA

Flour is the main ingredient to make the pizza dough. Our extensive range includes several types of flour with different **protein content** and **strength**, to offer our customers the ideal product to achieve the desired results in terms of consistency of the pizza dough. From napoletana to pinsa, we stock professional flour products to make all types of pizza.

## TOMATOES FOR PIZZA

When it comes to tomatoes for pizza, pizza professionals are more and more interested in traceability and origin of the product, certified supply chain and organoleptic features.



## HIGH QUALITY INGREDIENTS: THE KEY TO SUCCESS

Using high quality ingredients is fundamental to meet the expectations of modern consumers who are more and more aware and interested in the origin of the ingredients and the quality of the products.

We provide top quality ingredients only, sourced from carefully selected Italian producers who share our values and principles.

## Pizza alla pala

**TRENDING NOW**

Very popular in Rome area, **Pizza alla Pala** is now considered a trend throughout Italy and abroad. It takes its name from the wooden shovel ("*pala*" in Italian) used to place the pizza in the oven. Crunchy and light, traditionally topped with fresh and high quality ingredients, Pizza alla Pala has a long, oval shape and it is characterised by a very high hydration of the dough (80% up to 90%).

The recommended way to make a perfect Pizza alla Pala is to use the **biga**: a pre-dough made of water, flour and yeast which is left to proof for 18/24 hours before being refreshed with flour, water and salt.



## Caputo



FC320  
FLOUR '00' PIZZERIA  
BLUE BAG 25KG  
W 280 - 300

FC330  
FLOUR '00' STRONG  
RED BAG 25KG  
W 300 - 320

FC332  
FLOUR '0'  
NUVOLA 25KG  
W 270 - 290

## Agugiaro - Le 5 Stagioni



FA030  
FLOUR '00'  
NAPOLETANA 25KG  
W 310

FA040  
FLOUR '00'  
BLUE SUPERIOR 25KG  
W 350

FA050  
FLOUR '00'  
ORO 25KG  
W 390

Our selection of tomatoes features a wide range of **peeled tomatoes**, **tomato pulp** and **passata** from carefully selected Italian producers.

## Steriltom



TS221  
'IL PIZZAIOLO'  
EXTRAFINE TOMATO PULP 2x5KG

TS120  
'DUE FAGIANI'  
TOMATO PULP 15KG



TS110  
'O'SOLE MIO' EXTRAFINE  
TOMATO PULP 10KG

## La Fiammante



TM001  
PEELED  
TOMATOES 2.5KG

TM020  
ORGANIC PEELED  
TOMATOES 2.5KG

TM200  
PIZZA  
SAUCE 2.5KG

## Antica Napoli



TN001  
PEELED  
TOMATOES 2.5KG

TN002  
CHOPPED  
TOMATOES 2.5KG

## Antonella



ANT00201  
PEELED  
TOMATOES 2.5KG



## MOZZARELLA

Among all pizza toppings, mozzarella is without a doubt the most used one all around the world.

There are many types of mozzarella for pizza on the market. **Fior di latte** mozzarella, made from fresh cow milk, comes in different formats: in water, diced or julienne cut.

Choosing the right product is important to ensure the final desired result, both in terms of cooking performance and texture.

**Buffalo mozzarella**, with a stronger taste and milky texture, is a perfect alternative to the more traditional cow-milk mozzarella.



### Soligo



CSOLO1  
DICED  
MOZZARELLA 2KG x 5



CSOLO2  
JULIENNE  
MOZZARELLA 1.5KG x 5

### Moro



CMO002  
DICED  
MOZZARELLA 2KG x 4



CMO001  
JULIENNE  
MOZZARELLA 2KG x 4

### Francia



C520  
ROMANINA  
FIOR DI LATTE 3.15KG



C641  
COW MOZZARELLA  
BUCKET 1KG



C670  
CHERRY BUFFALO  
MOZZARELLA DOP 1KG

## PIZZA TOPPINGS

Pizza is an extremely versatile product. According to everyone's personal taste, different ingredients can be combined to create unique versions of the most loved food in the world. In our food catalogue, you can find the full list of pizza toppings, including Italian salumi, cheese, tinned vegetables, olives and more. Here, we have selected some of the most popular and appreciated ones: our **Guastalla sliced meats**, **'nduja spicy salami**, some top-selling **cheses** and **Ristoris tinned vegetables**.



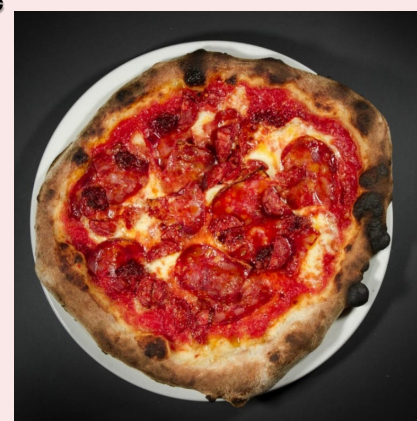
### Pizza with spicy 'nduja

TRENDING NOW

'Nduja is a premium product from Calabria region, in the South of Italy, now widely appreciated worldwide. It is a spreadable salami paste made with pork meat and Calabria spicy chilli peppers, which give the product its distinctive heat.

'Nduja is perfect for spreading on toasted bread as an appetiser, mixing into pasta sauces or adding some delicious heat to pizza. To enjoy it at its best, add the 'nduja on top of the pizza before cooking it in the oven.

Pair it with spicy pepperoni for some extra heat or with some vegetables to create new and tasty recipes.



### GUASTALLA SLICED MEATS

SM280	ITALIAN PEPPERONI 500G x 4
SM110	ITALIAN PROSCIUTTO CRUDO 500G x 4
SM120	PREMIUM PROSCIUTTO CRUDO 500G x 4
SM410	COOKED HAM 500G x 4
SM210	SALAME MILANO 500G x 4
SM322	SMOKED PANCETTA 500G x 4
SM230	SPICY SALAME VENTRICINA 500G x 4
SM270	SALAME WITH FENNEL 500G x 4

### RISTORIS TINNED VEGETABLES

VR120	SAUTEED MUSHROOMS MIX 800G x 6
VR001	SEMI SUNDRIED TOMATOES 750G x 6
VR526	FRIARIELLI TRADITIONAL RECIPE 760G x 6

### SPICY 'NDUJA SALAMI

MBR001	BRACIGLIANO 'NDUJA SAUSAGE 300G
MD01	MADEO 'NDUJA SAUSAGE 250G
MD03	MADEO 'NDUJA BUCKET 1KG

### CHEESES

PLZ1299	MURGELLA BURRATA 120G x 6
CA021	AURICCHIO SMOKED PROVOLONE *5KG
CM049	MAURI GORGONZOLA 1/8 *1.5KG
SC130	GUASTALLA SMOKED SCAMORZA SLICED 500G

VR510	GRILLED SLICED AUBERGINES 750G x 6
VR518	GRILLED SLICED COURGETTES 780G x 6
VR2056	ARTICHOKES HEARTS 2.4KG