



**NATURALLY  
PINSA**

CATALOG 2026

# **N** NATURALLY **PINSA**

Our goal is to innovate the product, bring Pinsa Romana to the world, and enable food operators to stand out in a market that demands the highest standards of quality, consistency, and reliability.



# THREE SOLUTIONS, ONE EXCELLENCE

Our ready-to-use bases are a practical and sustainable choice: the end consumer simply needs to top and bake them, bringing the excellence of Italian tradition and the innovation of Naturally Pinsa to the plate in just 5 minutes.

## FRESH LINE

Refrigerated pinsas **can be stored for up to 45 days** and are ready in just a few minutes in the oven.

Ideal for businesses with high product turnover and access to refrigeration units.

## AMBIENT LINE

Practical and quick to prepare, they **can be stored for up to 75 days** at room temperature (max. 25°C) or in the refrigerator.

The perfect choice for those without access to refrigeration or freezing who still want to offer fast service.

## FROZEN LINE

Frozen pinsas guarantee **shelf life of up to 18 months** while preserving taste and quality. Once defrosted, they require only a few minutes of baking. Perfect for restaurants and businesses equipped with freezer storage.





**FRESH LINE**



FRESH LINE

## CLASSIC PINSA ROMANA

The classic Pinsa Romana base, hand-stretched according to traditional production guidelines, crafted with sourdough starter. Light and fragrant, just like in a pizzeria. High-hydration dough made with a selection of premium Italian flours and long fermentation.



45 days



250°/ 5 min\*

### EXPIRY

45 days in unopened package.

Store at 4–8°C.

After opening, keep refrigerated and consume within 48 hours.

### INGREDIENTS

Soft wheat **flour** type "0", water, 3% dried **wheat** sourdough starter, salt, extra virgin olive oil, rice flour, rice semolina, yeast, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour.

<b>PRODUCT CODE</b> PN3020NS	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 230 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 400 g	<b>GROSS WEIGHT PER CARTON</b> 3180 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 226 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



FRESH LINE

## MULTIGRAIN PINSA

*Handmade Pinsa base crafted with sourdough starter, enriched with a refined blend of selected grains. Rustic aromas and a crisp texture, with high-hydration dough and long fermentation for superior lightness.*



45 days



250°/ 5 min\*

### EXPIRY

45 days in unopened package.

Store at 4–8°C.

After opening, keep refrigerated and consume within 48 hours.

### INGREDIENTS

Soft **wheat** flour type "0", water, dried **wheat** sourdough starter, soft **wheat** bran, salt, extra virgin olive oil, **wheat** fibre, rice semolina, natural flavouring, yeast, toasted **barley**, flours of: rice, **soy**, **barley** flakes, **oat** flakes, whole spelt, **rye**, corn, dried soft **wheat**, malted soft **wheat**.

<b>PRODUCT CODE</b> PN3020NM	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 230 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 400 g	<b>GROSS WEIGHT PER CARTON</b> 3180 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 226 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



FRESH LINE

## TRUFFLE PINS A

Handmade Pinsa base crafted with sourdough starter, enhanced by the intense and distinctive aroma of truffle. An elegant and refined creation, with high-hydration dough and long fermentation to fully enjoy authentic Italian flavour.



45 days



250°/ 5 min\*

### EXPIRY

45 days in unopened package.

Store at 4–8°C.

After opening, keep refrigerated and consume within 48 hours.

### INGREDIENTS

Soft **wheat** flour type "0", water, 3% dried **wheat** sourdough starter, salt, rice flour, 1% black truffle flavouring, rice semolina, yeast, 0.4% summer black truffle (Tuber Aestivum Vitt), extra virgin olive oil, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour.

<b>PRODUCT CODE</b> PN3020NT	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 230 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 400 g	<b>GROSS WEIGHT PER CARTON</b> 3180 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 226 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



FRESH LINE

## MULTIGRAIN PINSA WITH OREGANO

Handmade multigrain Pinsa base crafted with sourdough starter, enhanced with aromatic oregano. A balance of Mediterranean aromas and crisp texture, thanks to high-hydration dough and long fermentation.



45 days



250°/ 5 min\*

### EXPIRY

45 days in unopened package.

Store at 4–8°C.

After opening, keep refrigerated and consume within 48 hours.

### INGREDIENTS

Soft **wheat** flour type "0", water, dried **wheat** sourdough starter, soft **wheat** bran, salt, extra virgin olive oil, **wheat** fibre, rice semolina, natural flavouring, yeast, toasted **barley**, 0.5% natural oregano extract, 0.1% dried oregano, flours of: rice, **soy**, **barley** flakes, **oat** flakes, whole spelt, **rye**, corn, dried soft **wheat**, malted soft **wheat**.

PRODUCT CODE PN3020NMO	N° BASES PER PACK 1	BASE SIZE** 30x20 cm	NET WEIGHT PER BASE 230 g	PACKAGE DIMENSIONS** 35x24x2,5 cm	NET WEIGHT PER PACKAGE 48 g
CARTON EAN 8,05689E+12	N° PACKS PER CARTON 10	CARTON DIMENSIONS** 39x25x25 cm	NET WEIGHT PER CARTON 400 g	GROSS WEIGHT PER CARTON 3180 g	
CARTONS PER LAYER 9	LAYERS PER PALLET 7	PLT DIMENSIONS (INCLUDING PLT)** 120x80x190 cm	GROSS WEIGHT PALLET 226 kg	N° CARTONS PER PALLET 63	N° BASES PER PALLET 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



## FRESH LINE

# GARLIC PINS A

*Handmade Pinsa Romana base crafted with sourdough starter, enriched with a delicate garlic note. A rounded and harmonious flavour, with high-hydration dough and long fermentation for pleasant lightness.*



45 days



250°/ 5 min\*

## EXPIRY

45 days in unopened package.

Store at 4–8°C.

After opening, keep refrigerated and consume within 48 hours.

## INGREDIENTS

Soft **wheat** flour type "0", water, 3% dried **wheat** sourdough starter, salt, extra virgin olive oil, rice flour, rice semolina, yeast, natural flavouring, **soy** flour, dried soft **wheat** flour, wheat gluten, 0.1% garlic powder extract, malted soft **wheat** flour.

<b>PRODUCT CODE</b> PN3020NA	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 230 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 400 g	<b>GROSS WEIGHT PER CARTON</b> 3180 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 226 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



FRESH LINE

## SPICY CHILI PINSA

*Handmade Pinsa base crafted with sourdough starter, enhanced with a spicy chilli note. Bold character and balanced crispness, with high-hydration dough and long fermentation.*



45 days



250°/ 5 min\*

### EXPIRY

45 days in unopened package.

Store at 4–8°C.

After opening, keep refrigerated and consume within 48 hours.

### INGREDIENTS

Soft **wheat** flour type "0", water, 3% dried **wheat** sourdough starter, salt, extra virgin olive oil, rice flour, rice semolina, yeast, natural flavouring, 0.3% Calabrian chilli flakes, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour.

<b>PRODUCT CODE</b> PN3020NP	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 230 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 400 g	<b>GROSS WEIGHT PER CARTON</b> 3180 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 226 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



**AMBIENT LINE**



## AMBIENT LINE

# CLASSIC PINSA ROMANA

The classic Pinsa Romana base, hand-stretched according to traditional production guidelines, crafted with sourdough starter. Light and fragrant, just like in a pizzeria. High-hydration dough made with a selection of premium Italian flours and long fermentation.



75 days



250°/ 5 min\*

## EXPIRY

75 days in unopened package.

Store at room temperature in a cool, dry place.

After opening, keep refrigerated and consume within 48 hours.

## INGREDIENTS

Soft wheat **flour** type "0", water, 3% dried **wheat** sourdough starter, salt, extra virgin olive oil, rice flour, rice semolina, yeast, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour, sorbic acid.

<b>PRODUCT CODE</b> PN3020AS	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 230 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 400 g	<b>GROSS WEIGHT PER CARTON</b> 3180 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 226 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



## AMBIENT LINE

# MULTIGRAIN PINSA

Handmade Pinsa base crafted with sourdough starter, enriched with a refined blend of selected grains. Rustic aromas and a crisp texture, with high-hydration dough and long fermentation for superior lightness.



75 days



250°/ 5 min\*

## EXPIRY

75 days in unopened package.

Store at room temperature in a cool, dry place.

After opening, keep refrigerated and consume within 48 hours.

## INGREDIENTS

Soft **wheat** flour type "0", water, dried **wheat** sourdough starter, soft **wheat** bran, salt, extra virgin olive oil, **wheat** fibre, rice semolina, natural flavouring, yeast, toasted **barley**, sorbic acid, flours of: rice, **soy**, **barley** flakes, **oat** flakes, whole spelt, **rye**, corn, dried soft **wheat**, malted soft **wheat**.

<b>PRODUCT CODE</b> PN3020AM	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 230 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 400 g	<b>GROSS WEIGHT PER CARTON</b> 3180 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 226 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



## AMBIENT LINE

# TRUFFLE PINSA

Handmade Pinsa base crafted with sourdough starter, enhanced by the intense and distinctive aroma of truffle. An elegant and refined creation, with high-hydration dough and long fermentation to fully enjoy authentic Italian flavour.



75 days



250°/ 5 min\*

## EXPIRY

75 days in unopened package.

Store at room temperature in a cool, dry place.

After opening, keep refrigerated and consume within 48 hours.

## INGREDIENTS

Soft **wheat** flour type "0", water, 3% dried **wheat** sourdough starter, salt, rice flour, 1% black truffle flavouring, rice semolina, yeast, 0.4% summer black truffle (Tuber Aestivum Vitt), extra virgin olive oil, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour, sorbic acid.

<b>PRODUCT CODE</b> PN3020AT	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 230 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 400 g	<b>GROSS WEIGHT PER CARTON</b> 3180 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 226 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



## AMBIENT LINE

# MULTIGRAIN PINSA WITH OREGANO

Handmade multigrain Pinsa base crafted with sourdough starter, enhanced with aromatic oregano. A balance of Mediterranean aromas and crisp texture, thanks to high-hydration dough and long fermentation.



75 days



250°/ 5 min\*

## EXPIRY

75 days in unopened package.

Store at room temperature in a cool, dry place.

After opening, keep refrigerated and consume within 48 hours.

## INGREDIENTS

Soft **wheat** flour type "0", water, dried **wheat** sourdough starter, soft **wheat** bran, salt, extra virgin olive oil, **wheat** fibre, rice semolina, natural flavouring, yeast, toasted **barley**, 0.5% natural oregano extract, 0.1% dried oregano, sorbic acid, flours of: rice, **soy**, **barley** flakes, **oat** flakes, whole spelt, **rye**, corn, dried soft **wheat**, malted soft **wheat**.

PRODUCT CODE	N° BASES PER PACK	BASE SIZE**	NET WEIGHT PER BASE	PACKAGE DIMENSIONS**	NET WEIGHT PER PACKAGE
PN3020AMO	1	30x20 cm	230 g	35x24x2,5 cm	48 g
CARTON EAN	N° PACKS PER CARTON	CARTON DIMENSIONS**	NET WEIGHT PER CARTON	GROSS WEIGHT PER CARTON	
8,05689E+12	10	39x25x25 cm	400 g	3180 g	
CARTONS PER LAYER	LAYERS PER PALLET	PLT DIMENSIONS (INCLUDING PLT)**	GROSS WEIGHT PALLET	N° CARTONS PER PALLET	N° BASES PER PALLET
9	7	120x80x190 cm	226 kg	63	630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



## AMBIENT LINE

# GARLIC PINSA

Handmade Pinsa Romana base crafted with sourdough starter, enriched with a delicate garlic note. A rounded and harmonious flavour, with high-hydration dough and long fermentation for pleasant lightness.



75 days



250°/ 5 min\*

## EXPIRY

75 days in unopened package.

Store at room temperature in a cool, dry place.

After opening, keep refrigerated and consume within 48 hours.

## INGREDIENTS

Soft **wheat** flour type "0", water, 3% dried **wheat** sourdough starter, salt, extra virgin olive oil, rice flour, rice semolina, yeast, natural flavouring, **soy** flour, dried soft **wheat** flour, wheat gluten, 0.1% garlic powder extract, malted soft **wheat** flour, sorbic acid.

<b>PRODUCT CODE</b> PN3020AA	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 230 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 400 g	<b>GROSS WEIGHT PER CARTON</b> 3180 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 226 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



## AMBIENT LINE

# SPICY CHILI PINS A

*Handmade Pinsa base crafted with sourdough starter, enhanced with a spicy chilli note. Bold character and balanced crispness, with high-hydration dough and long fermentation.*



75 days



250°/ 5 min\*

## EXPIRY

75 days in unopened package.

Store at room temperature in a cool, dry place.

After opening, keep refrigerated and consume within 48 hours.

## INGREDIENTS

Soft **wheat** flour type "0", water, 3% dried **wheat** sourdough starter, salt, extra virgin olive oil, rice flour, rice semolina, yeast, natural flavouring, 0.3% Calabrian chilli flakes, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour, sorbic acid.

<b>PRODUCT CODE</b> PN3020AP	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 230 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 400 g	<b>GROSS WEIGHT PER CARTON</b> 3180 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 226 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H



## AMBIENT LINE

# “LA MIA TEGLIA” BY GABRIELE BONCI

Created from the collaboration between Gabriele Bonci and Naturally Pinsa, La Mia Teglia is the artisanal pinsa base signed by one of Italy's most beloved master bakers. Perfect for a special dinner or a gourmet break.



75 days



250°/ 5 min\*

## EXPIRY

75 days in unopened package.

Store at room temperature in a cool, dry place.

After opening, keep refrigerated and consume within 48 hours.

## INGREDIENTS

Soft **wheat** flour type “0”, water, whole durum **wheat** semolina, 3% dried wheat sourdough starter, salt, extra virgin olive oil, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour, sorbic acid.

<b>PRODUCT CODE</b> PN3020AB	<b>N° BASES PER PACK</b> 1	<b>BASE SIZE**</b> 30x20 cm	<b>NET WEIGHT PER BASE</b> 260 g	<b>PACKAGE DIMENSIONS**</b> 35x24x2,5 cm	<b>NET WEIGHT PER PACKAGE</b> 48 g
<b>CARTON EAN</b> 8,05689E+12	<b>N° PACKS PER CARTON</b> 10	<b>CARTON DIMENSIONS**</b> 39x25x25 cm	<b>NET WEIGHT PER CARTON</b> 300 g	<b>GROSS WEIGHT PER CARTON</b> 3380 g	
<b>CARTONS PER LAYER</b> 9	<b>LAYERS PER PALLET</b> 7	<b>PLT DIMENSIONS (INCLUDING PLT)**</b> 120x80x190 cm	<b>GROSS WEIGHT PALLET</b> 238 kg	<b>N° CARTONS PER PALLET</b> 63	<b>N° BASES PER PALLET</b> 630

\* times are indicative and may vary

\*\* dimensions are always L x W x H

**N** NATURALE  
SPECIAL

# LA MIA TEGLIA

**BASE PINSÀ LAVORATA A MANO**

Handmade • Faite à la main  
Handgearbeitet • Trabajada a mano

**LUNGA LIEVITAZIONE**

Long fermentation • Longue fermentation  
Lange Fermentation • Fermentación prolongada

**IMPASTO AD ALTA IDRATAZIONE**

High hydration dough • pâte à haute hydratation  
Teig mit hoher Hydratation • Masa de alta hidratación

**CON PASTA MADRE**

Made with sourdough • Au levain naturel  
Mit Sauerteig • Con masa madre

**IMPASTO DI GABRIELE BONCI**

BONCI'S ORIGINAL DOUGH • PÂTE ORIGINALE DE BONCI  
BONCI'S ORIGINALTEIG • MASA ORIGINAL DE BONCI





**FROZEN LINE**

## FROZEN LINE

# CLASSIC Pinsa Romana

The classic Pinsa Romana base, handmade according to traditional production guidelines, crafted with sourdough starter. High-hydration dough made with a selection of premium Italian flours and long fermentation. Classic size.



18 months



250°/5 min\*



## EXPIRY

**18 months** in unopened package.

**Store at -18°C.**

After opening, keep refrigerated and consume within 24 hours. Once thawed in unopened packaging, consume within 4 days.

Do not refreeze.

## INGREDIENTS

Soft **wheat** flour type "0", water, dried **wheat** sourdough starter, salt, extra virgin olive oil, rice flour, rice semolina, yeast, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour.

May contain traces of **mustard**.

PRODUCT CODE PN3019FS	N° BASES PER BAG 18	BASE SIZE** 30x19 cm	NET WEIGHT PER BASE 230 g	NET WEIGHT PER BAG 30 g	GROSS WEIGHT PER BAG 4170 g
CARTON EAN 8,05689E+12	N° BAGS PER CARTON 1	CARTON DIMENSIONS** 40x40x20 cm	NET WEIGHT PER CARTON 696 g	GROSS WEIGHT PER CARTON 4866 g	
CARTONS PER LAYER 6	LAYERS PER PALLET 9	PLT DIMENSIONS (INCLUDING PLT)** 120x80x195 cm	GROSS WEIGHT PALLET 288 kg	N° CARTONS PER PALLET 54	N° BASES PER PALLET 972

\* times are indicative and may vary

\*\* dimensions are always L x W x H

## FROZEN LINE

# PINSA ROMANA LARGE



The classic base, handmade according to traditional production guidelines, crafted with sourdough starter. High-hydration dough made with a selection of premium Italian flours and long fermentation. Large format for those who enjoy generous portions.



18 months



250°/5 min\*

## EXPIRY

18 months in unopened package.

Store at **-18°C**.

After opening, keep refrigerated and consume within 24 hours. Once thawed in unopened packaging, consume within 4 days.

Do not refreeze.

## INGREDIENTS

Soft **wheat** flour type "0", water, dried **wheat** sourdough starter, salt, extra virgin olive oil, rice flour, rice semolina, yeast, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour.

May contain traces of **mustard**.

PRODUCT CODE PN3619FS	N° BASES PER BAG 18	BASE SIZE** 36x19 cm	NET WEIGHT PER BASE 260 g	NET WEIGHT PER BAG 30 g	GROSS WEIGHT PER BAG 4710 g
CARTON EAN 8,05689E+12	N° BAGS PER CARTON 1	CARTON DIMENSIONS** 40x40x20 cm	NET WEIGHT PER CARTON 696 g	GROSS WEIGHT PER CARTON 5406 g	
CARTONS PER LAYER 6	LAYERS PER PALLET 9	PLT DIMENSIONS (INCLUDING PLT)** 120x80x195 cm	GROSS WEIGHT PALLET 317 kg	N° CARTONS PER PALLET 54	N° BASES PER PALLET 972

\* times are indicative and may vary

\*\* dimensions are always L x W x H

## FROZEN LINE

# PINSA ROMANA PALA



The classic base, handmade according to traditional production guidelines, crafted with sourdough starter. High-hydration dough made with a selection of premium Italian flours and long fermentation. "Alla pala" format, ideal for slicing or takeaway service.



18 months



250°/5 min\*

## EXPIRY

18 months in unopened package.

Store at **-18°C**.

After opening, keep refrigerated and consume within 24 hours. Once thawed in unopened packaging, consume within 4 days.

Do not refreeze.

## INGREDIENTS

Soft **wheat** flour type "0", water, dried **wheat** sourdough starter, salt, extra virgin olive oil, rice flour, rice semolina, yeast, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour.

May contain traces of **mustard**.

PRODUCT CODE PN5528FS	N° BASES PER BAG 8	BASE SIZE** 55x28 cm	NET WEIGHT PER BASE 700 g	NET WEIGHT PER BAG 30 g	GROSS WEIGHT PER BAG 5630 g
CARTON EAN 8,05689E+12	N° BAGS PER CARTON 1	CARTON DIMENSIONS** 60x30x17 cm	NET WEIGHT PER CARTON 576 g	GROSS WEIGHT PER CARTON 6206 g	
CARTONS PER CENTRAL LINE 6	CARTONS PER LATERAL LINE (4) 10	PLT DIMENSIONS (INCLUDING PLT)** 120x80x195 cm	GROSS WEIGHT PALLET 348 kg	N° CARTONS PER PALLET 52	N° BASES PER PALLET 416

\* times are indicative and may vary

\*\* dimensions are always L x W x H

## FROZEN LINE

# ROUND Pinsa Romana



The classic Pinsa Romana base, handmade according to traditional production guidelines, crafted with sourdough starter. High-hydration dough made with a selection of premium Italian flours and long fermentation. Round format, ideal for plated service.



18 months



250°/5 min\*

## EXPIRY

18 months in unopened package.

Store at **-18°C**.

After opening, keep refrigerated and consume within 24 hours. Once thawed in unopened packaging, consume within 4 days.

Do not refreeze.

## INGREDIENTS

Soft **wheat** flour type "0", water, dried **wheat** sourdough starter, salt, extra virgin olive oil, rice flour, rice semolina, yeast, **soy** flour, dried soft **wheat** flour, malted soft **wheat** flour.

May contain traces of **mustard**.

PRODUCT CODE PND29FS	N° BASES PER BAG 12	BASE SIZE** Ø29 cm	NET WEIGHT PER BASE 260 g	NET WEIGHT PER BAG 30 g	GROSS WEIGHT PER BAG 3150 g
CARTON EAN 8,05689E+12	N° BAGS PER CARTON 1	CARTON DIMENSIONS** 40x30x20 cm	NET WEIGHT PER CARTON 500 g	GROSS WEIGHT PER CARTON 3650 g	
CARTONS PER LAYER 8	LAYERS PER PALLET 9	PLT DIMENSIONS (INCLUDING PLT)** 120x80x195 cm	GROSS WEIGHT PALLET 288 kg	N° CARTONS PER PALLET 72	N° BASES PER PALLET 864

\* times are indicative and may vary

\*\* dimensions are always L x W x H



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