



**PizzaMI**

**IL MADE IN ITALY  
DEL GLUTEN FREE**

# PIZZAMI – Healthy pizza crusts

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- For pizza lovers who are mindful about their health, Pizzami has created new pizza crusts recipes based on vegetables (cauliflower, zucchini, pumpkin, beetroot ...) and legumes.
- Our R&D department has created these new recipes maintaining a tasty pizza crust.
- All varieties of our new Pizza Crusts are vegan and ZERO ALLERGENS and made with real, simple ingredients and offer incredible convenience – none of the prep work or cleanup that comes with making a cauliflower or a legumes crust from scratch.
- These pizza crusts can be developed with Organic certificate as well according to the recipe.
- They are nutritious and sneak extra veggies into one person day consumption and they are actually totally delicious thanks to the special selected ingredients of our dough and to our specific system of production for this specific pizza crusts.

# PIZZAMI – Healthy pizza crusts Cauliflower

- Plant based pizza crust Made with **50% of cauliflower**
- 2 recipes **BOTH ARE**
- **LOW IN FATS** per serving of 50 gr : only **0,3 g saturated fats**(90% less compared to main cauliflower pizza crusts on the market that usually have 2,6 g per serving) = **70% less than standard pizza crusts**
- **LOW IN SALT** : only **0,3 g** per serving (50 g) **60% less compared to standard pizza crusts on the market.**
- **ZERO ALLERGENS (GF/LF) - ZERO YEAST – ZERO GUMS**
- No artificial flavors or colors.
- Cauliflower in a daily diet provides a significant amount of antioxidants, which are beneficial for reducing inflammation and protecting against several chronic diseases



# PIZZAMI – Healthy pizza crusts Cauliflower

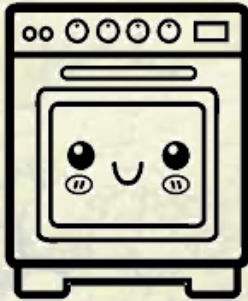


- **1 serving (1/4 = 50 gr) of cauliflower pizza crust provides 25% of recommended daily amount of Vitamin C for an adult**
- **Suitable for Coeliacs because it's produced in a Gluten Free dedicated plant**
- **Ingredients OF BASIC RECIPE:** 50% cauliflower, water, corn flour, rice flour, potato starch, sunflower oil, extra virgin olive oil, salt
- **SPECIAL RECIPE LOW CARBS AND LOW CALORIES ingredients:** califlower, water, rice flour corn flour chickpea flour, buckwheat flour, extra virgin olive oil, salt
- **LOW IN CARBS:** about 40% less of a standard pizza crust – **only 13 gr per serving**
- **LOW IN CALORIES:** **only 80 kcal** per serving (50 gr serving) 40% less than a standard pizza crust
- **SOURCE OF PROTEIN AND FIBERS**

# Pizzami – Healthy pizza crusts

## Cauliflower - preparation

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**200° - 220°  
convection  
oven**

**4 minutes  
+  
3-4 minutes**

Remove the packaging while you preheat the oven at 200°C (convection oven)

Place the pizza crust on medium rack of the oven and cook for 3-4 minutes

Remove crust and top it as desired. Return to the oven increasing the temperature at 220°C and cook 2-3 minutes or until cheese is melted.

Our Cauliflower pizza crust can be used as a wrap with your favorite fillings thanks to its elasticity or as a healthy substitute of bread. In this case we suggest to cook in a covered pan 3 minutes per side or in the oven for 3-4 minutes

# PIZZAMI – Healthy pizza crusts

## Legumes

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- Plant based pizza crust
- Gluten Free Flour mix made with 90 % of legumes mix
- Mix flours of selected legumes according to their properties:
  - Chickpeas
  - Yellow Peas
  - White beans
  - Yellow lentil
- Source of protein: 11 % of GDA (5,5 gr for a portion of 50 g) almost the double of a standard pizza crust
- Source of fiber 10 % GDA (2,5 gr for a portion of 50 g) - the double of a standard pizza crust



Image is only meant to present a sample of packaging and it does not correspond to the final product

# PIZZAMI – Healthy pizza crusts

## Legumes

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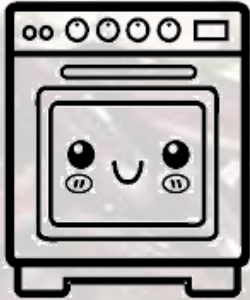
Image is only meant to present a sample of packaging and it does not correspond to the final product

- Low in sugar
- 27% fewer calories than regular gluten free pizza crust and 23% fewer calories than a regular pizza crust.
- ZERO ALLERGENS
- 48 hours leavening
- No artificial flavors or colors.
- Suitable for Coeliacs because it's produced in a Gluten Free dedicated plant

# Pizzami – Healthy pizza crusts

## Legumes - preparation

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**210°  
convection  
oven**

**4-5 minutes**

Remove the packaging while you preheat the oven at 210°C so that the pizza crust defrost for 10 minutes (convection oven)

Top it as desired and cook 4-5 minutes or until cheese is melted.

Our Legumes pizza crust can be used as a healthy substitute of bread.



# Pizzami – Special veggie bases

- Our R&D has developed new healthy plant based pizza crusts
- Plant based pizza crusts: zucchini (that are rich in potassium and minerals), pumpkin (that is rich in vitamin A), tomato and 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 too: size 20 cm → 40 days of shelf life



Cauliflower – zucchini – pumpkin-tomato- purple carrot- beetroot – available in size 25 cm or according to requests

# Pizzami – Healthy pizza crusts

## RETAIL packaging sizes

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- FROZEN RETAIL SIZE
- Dimension: Ø around 25 cm
- Weight: +/- 190 gr each variable according to Private label request
- Primary pack: flowpack + personalized Pizza box with 1 pizza crust or 2 pizza crust according to request
- Secondary packaging: Carton
- Items per box : 8
- Boxes per pallet : 96
- Total items per pallet - 768
- Shelf life : 18 months.
- Storage temperature: -18°

# Pizzami – Cauliflower and veggie pizza crusts FOODSERVICE packaging sizes

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- FROZEN FOODSERVICE SIZE
- Dimension: Ø around 25 cm
- Weight: +/- 190 gr each
- Primary pack: single flowpack or one unique bag with 24 items inside
- Secondary packaging: Carton
- Items per box : 24
- Boxes per pallet : 96
- Total items per pallet - 2304
- Shelf life : 18 months.
- Storage temperature: -18°
- AVAILABLE IN OTHER SIZES 20 cm

# Pizzami – Certificates

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