



THE INNOVATIVE FROZEN PIZZA DOUGH.
12 HOURS LEAVEN AND 48 HOURS OF MATURATION.

The secret of a perfect pizza!



High digestibility
Excellent internal proofing
Lightness
More taste

Although the pictures show the original product, they have the sole purpose to present it.

A great pizza is the result of a series of beautifully made and delicate phases and, above all, a combination of high quality and selected ingredients.

The product excellence is given by the high quality of the dough which confers a perfect digestibility, lovely crispiness, elegant taste and intense fragrance.

This is the reason why we invested in dough preparation all our efforts, research and many years' experience next to a traditional pizza oven.

The high digestibility is the main characteristic of our dough: it leavens

for 12 hours and matures for further 48 hours.

We're pleased to offer an excellent dough in lightness, taste and crispness, obtained from a perfect processing of selected high quality ingredients.

A ready to use dough ball which will allow to save time and labor, by ensuring the full satisfaction of the final consumer.

Thanks to its nutritional characteristics, our dough is particularly indicated for sportpeople.

The product can be used with great results for preparation of bruschetta, calzoni, fried pizza, focaccia and bread.



our ingredients

FLOUR TYPE 1

The flour we use is obtained from the variety Triticum Aestivum Vulgare, through granitic stone grinding process at low impact on grains. The slow grinding process at low temperatures, retains all the grain's organoleptic qualities, ensuring all its fragrance, the intense taste and the high protein value.

SOY

Rich of plant proteins and poor in starch, the soy makes the dough lighter and more digestible. Moreover, it improves the crumb's structure and softness, prolonging the product shelf life.

The soy is gluten free, rich of vitamins (E,K,B,PP), mineral salts, calcium, iron and magnesium.

EXTRA VIRGIN OLIVE OIL

We cannot overlook an important ingredient like Extra Virgin olive oil. In order to obtain the best, we choose a DOP oil from Chiaramonte Gulfi, small village of Sicily in Ragusa province, homeland of the best and most awarded olive oils in the world.

NATURAL SOURDOUGH

We use only natural sourdough to ensure:

- High digestibility
- Taste
- Fragrance
- Softness
- Sponginess
- Shelf life

CEREALS

In our dough balls we included also a rich selection of cereals as:

- Soft wheat type 0
- Barley flour
- Oat flour
- Wholemeal spelt flour
- Rye flour
- Corn
- Malted wheat

The addition of cereals, high in fibers, makes our dough ball very healthy.

WATER

We use only water with a neutral Ph, in order to favor excellent maturation and rising.



TRAPANI SALT

Only the best also for this ingredient: our dough balls contain only the renowned salt from Sicily

We can create different dough types in accordance with your requirements



*A genuine dough,
like homemade...
but much more better!*



DIRECTIONS FOR USE:

Store the product at -18°C . Defrost at $+3^{\circ}\text{C}/+4^{\circ}\text{C}$ in a chiller, 8 hours before usage. After defrosting process the product is immediately ready to use, as the product has already leavened for 12 hours and matured for further 48 hours. Once defrosted, the dough dough ball must be used within 48 hours.

The advantages offered by



- 1** Not necessary to buy single ingredients for dough preparation
- 2** No risks of running out of dough
- 3** Plenty of time saving (preparation, kneading, rising, maintenance, electricity, logistics...)
- 4** Easy to use: flat the dough, dress the pizza and cook
- 5** Always constant product's high quality which won't be affected by pizza maker capacities
- 6** The cold chain is very safe and ensures the product durability
- 7** The final consumer satisfaction reinforces product loyalty, a good investment for future sales.
- 8** Perfect for those who are careful about their weight and wellness, but still not prepared to give up on flavor and quality*

* NUTRITION FACTS
PER 100 GR. OF PRODUCT

Energy	kJ/kcal 914,4/215,50
Fat	g 1,01
saturated fatty acids	g 0,17
Carbohydrates	g 42,90
sugar	g 1,69
Fibers	g 1,88
Proteins	g 7,8
Salt	g 0,01

These values are produced by a registered Laboratory in the Regional List of Sicily for Alimentary Self-Control ref. n. 2012/RG/004

Technical Sheet

Brand name	Kreapizza Team S.R.L.
Address	Zona Industriale I Fase, Viale 7, n. 15 - 97100 Ragusa
Conditions of use	Defrost the dough for at least 8 hours in a chiller at the temperature of +3/+5 C° and than 1 hour at room temperature.
Product Description	The frozen pizza dough ball is obtained by the use of selected flours and high quality ingredients. After mixed all the ingredients, the obtained dough leavens for 12 hours at controlled temperature. Successfully, the dough matures for 48 hours, always at controlled temperature. The dough is cut in balls, and deep frozen at -18°C. Than the balls are packed and stored at -18°C
Ingredients	Wheat flour type "1", water, soy based mixture (wheat flour and soy), multi-cereals flour mixture (soft wheat, dehusked barley, wholegrain oat, wholemeal emmer, rye, corn, crushed corn extruded, dried whe- at souerdough, malted wheat flour), extra-virgin olive oil, salt, dried active sourdough.
Allergens (Reg. CE 1169/2011)	Wheat, Soy, Oat, Spelt, Barley, Rye (presence in the product)
Conditions of use	Defrost the dough ball in the fridge at +4°C, 8 hours before the use. Roll out the dough, preferably manually as a traditional pizza.
Shelf life	12 months at - 18°C
Shelf life defrosted	2 days at +4°C
Weight	250 g
Shape	ball
Dimensiions	d 13 cm; h 3 cm
Marchio	KreaPIZZA
Usage	Pizza and other preparations
Selling unit	Carton Box
Pieces per box	N° 90
Primary packaging	Alimentary Plastic bag
Secondary Packaging	Carton Box
Box dimensions	600*400*200 mm
Net weight	22,500 Kg
Gross weight	23,200 Kg
Tara	0,700 Kg
Pallettization	36 boxes
Pallet	Epal 80*120
Boxes per layer	4
Layers	9
Pallet height	190 cm
External packaging	Stretch film
Shipment and storage	T ≤ -20°C



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