

laltrapizza

CATALOGUE HO.RE.CA.



PINSA BASE

Made with simple and natural ingredients

l'altrapizza



OUR SECRET

Italian love for the Art of baking has its roots in a past made of authenticity and tradition.

WE BAKE IT EASY

Our Pinsa/Pizza bases are crafted using simple natural high-quality ingredients and time-honoured authentic Italian recipes.

Our Artisans “Mastri Pizzaioli” daily shape and stretch our dough **by hand**. As a measure to enhance the quality of our products, the entire process undergoes a strict control.

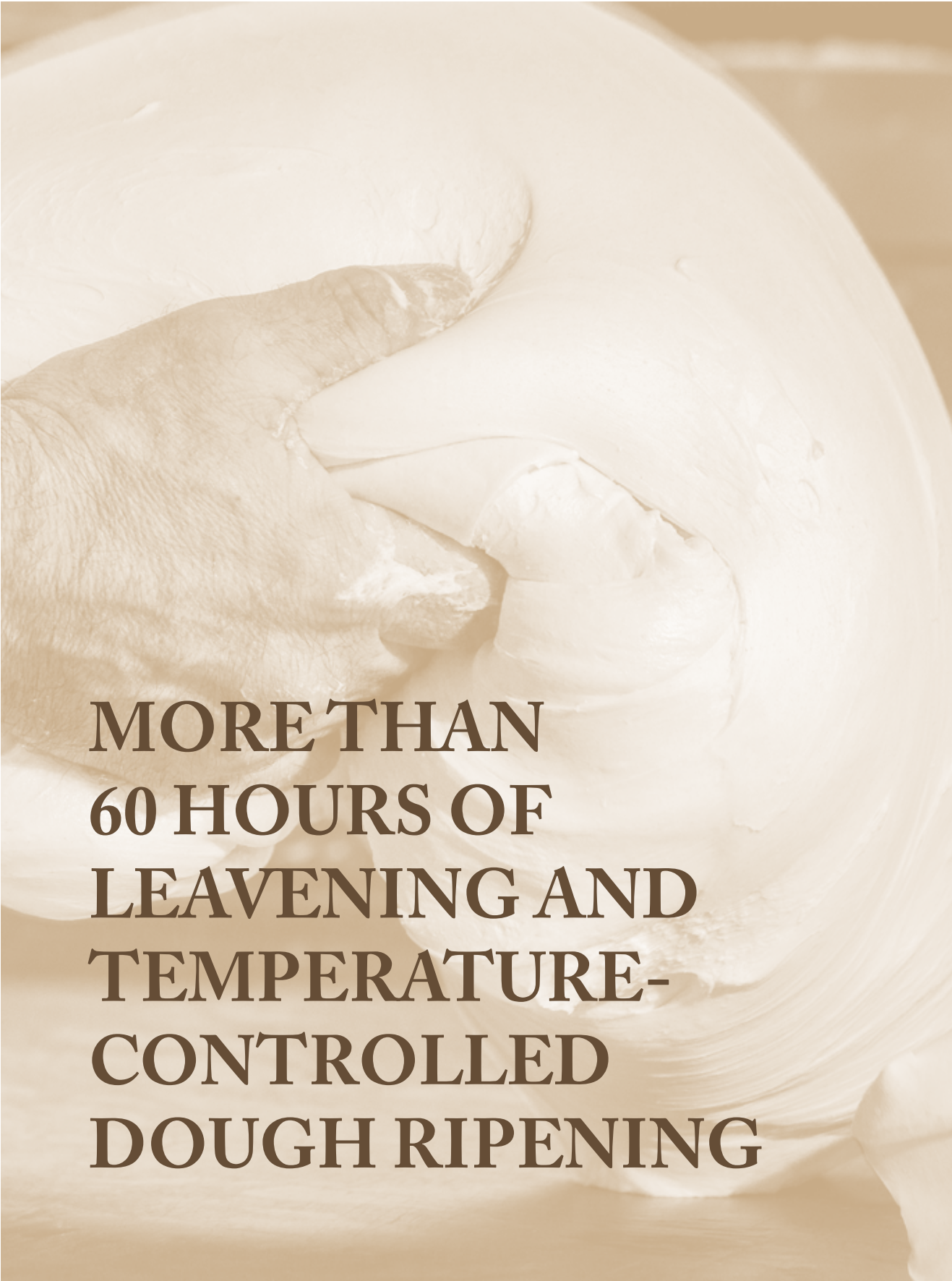
Our story springs from those same roots and everything we bake embodies our passion for traditional artisan methods.

We combine a strong heritage with fearless creativity and bold innovations to offer **delicious taste and unparalleled flavour**.

We pride ourselves on producing baked goods of exceptional quality, light and digestible to address customer needs and wants.

Our shelf stable products are simply **affordable, convenient and ready to use**.

“High hydration, long fermentation, natural leavening and stone baking are the secrets to ensure the perfect texture of our handmade crusts: crisp on the outside and soft in the center.”



**MORE THAN
60 HOURS OF
LEAVENING AND
TEMPERATURE-
CONTROLLED
DOUGH RIPENING**

The perfect balance between leavening and ripening times is the distinctive feature that makes our bases **light and digestible**. Ripening is a set of enzymatic processes that progressively break down more complex structures, like proteins and sugars, into simpler elements, therefore helping the stomach with digestion.

During leavening, yeasts convert those sugars into carbon dioxide, consequently increasing the volume of the dough and forming gaseous alveoli.

By managing these processes, our experts masterfully deliver a **light, genuine, rich and golden crust with an authentic aroma**.

QUALITY AND INNOVATION

Efficient controlled atmosphere packaging guarantees locked-in freshness and an optimal preservation of our products.

An **extended shelf life of 90 days** is an absolute selling point: it helps reducing food waste and the number of unsold products.


Fresh-eating, pizzeria quality with shelf-to oven convenience.



Our parbaked pinsa bases are delicious, light and ready to bake.

Ready in minutes, our pinsa bases do not require any professional staff, special equipment or large designated areas.

All you need is an oven!



**Laltrapizza is the
perfect solution
for those who:**

Want to start a new business and
reduce the costs of investing;

Already own a pizzeria and want
to **reduce overall costs;**

Work in the food service industry and
want to **expand and diversify
their offering;**

Distribute Horeca products.

Different solutions, same outcome

MAINTAINS SENSORY AND NUTRITIONAL
QUALITIES

MODIFIED ATMOSPHERE PACKAGING



ABIENT TEMPERATURE

extended shelf life of 90 days

FROZEN

*extended shelf life of 15 months
at -18°C temperature*



CLASSIC SIZE

INGREDIENTS

Type 0 soft WHEAT flour, water, rice flour, salt, extra virgin olive oil, malt vinegar, brewer's yeast.

COOKING INSTRUCTIONS

Add your favourite toppings and bake on a baking stone or in the center rack of your preheated oven.
Set your refractory floor oven to 330°C with 40% Floor and 90% Ceiling or 270°C floor temperature and 330° ceiling temperature.

Ambient: store in a cool, dry place. Once opened, keep refrigerated at 0-4°C and consume within 2/3 days.

Frozen: once defrosted, it can be stored at room temperature for 30 days.

BASE PINSA 250 g



Product code	001
Weight	250g x 2
Size	34x20 cm approx.
Unit sales per case	15
Bases per case	30
Cases per pallet	36
Ambient shelf life	90 days
Frozen shelf life	15 months

label applied on the box, sticker with batch number and expiration date stamped on the package

MINI PINSA 150 g



Product code	001-150/2
Weight	150g x 2
Size	25x12 cm approx.
Unit sales per case	24
Bases per case	48
Cases per pallet	36
Ambient shelf life	90 days
Frozen shelf life	15 months

label applied on the box, sticker with batch number and expiration date stamped on the package

ROUND BASE 250 g



Product code	007/RO
Weight	250g x 2
Size	30 Ø cm approx.
Unit sales per case	14
Bases per case	28
Cases per pallet	36
Ambient shelf life	90 days
Frozen shelf life	15 months

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CONTEMPORARY PIZZA BASE 250 g



Product code	007/NEA
Weight	250g
Size	30 Ø cm approx.
Unit sales per case	18
Bases per case	18
Cases per pallet	36
Ambient shelf life	90 days
Frozen shelf life	15 months

label applied on the box, sticker with batch number and expiration date stamped on the package

PEEL PIZZA 500 g



**NEW
PRODUCT!**

*“Perfect to top
like a pizza”*

Product code	PA-500
Weight	500g
Size	50x22 cm approx.
Unit sales per case	10
Bases per case	10
Cases per pallet	42
Ambient shelf life	90 days
Frozen shelf life	15 months

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PEEL PIZZA 800 g



**NEW
PRODUCT!**

*“Perfect to stuff
like a sandwich”*

Product code	PA-800
Weight	800g
Size	50x22 cm approx.
Unit sales per case	8
Bases per case	8
Cases per pallet	42
Ambient shelf life	90 days
Frozen shelf life	15 months

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EXTRA-LARGE PINSABASE 450 g



LARGE SIZE

INGREDIENTS

Type 0 soft WHEAT flour, water, rice flour, salt, extra virgin olive oil, malt vinegar, brewer's yeast.

COOKING INSTRUCTIONS

Add your favourite toppings and bake on a baking stone or in the center rack of your preheated oven.

Set your refractory floor oven to 330°C with 40% Floor and 90% Ceiling or 270°C floor temperature and 330° ceiling temperature.

Ambient: store in a cool, dry place. Once opened, keep refrigerated at 0-4°C and consume within 2/3 days.

Frozen: once defrosted, it can be stored at room temperature for 30 days.

Product code	006/FAM
Weight	450g
Size	37X28 cm approx.
Unit sales per case	16
Bases per case	16
Cases per pallet	36
Ambient shelf life	90 days
Frozen shelf life	15 months

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INGREDIENTS

Water, rice flour, corn starch, potato starch, high oleic sunflower oil, psyllium fiber, natural yeast, thickeners: E464 (hydroxypropyl methylcellulose), sugar, salt, honey, stabilizers: E420 (sorbitol syrup), preservative: E200 (sorbic acid).

May contain: SESAME, SOY.

COOKING INSTRUCTIONS

Add your favourite toppings and bake on a baking stone or in the center rack of your preheated oven.
Set your refractory floor oven to 330°C with 40% Floor and 90% Ceiling or 270°C floor temperature and 330° ceiling temperature.

**GLUTEN-
FREE**

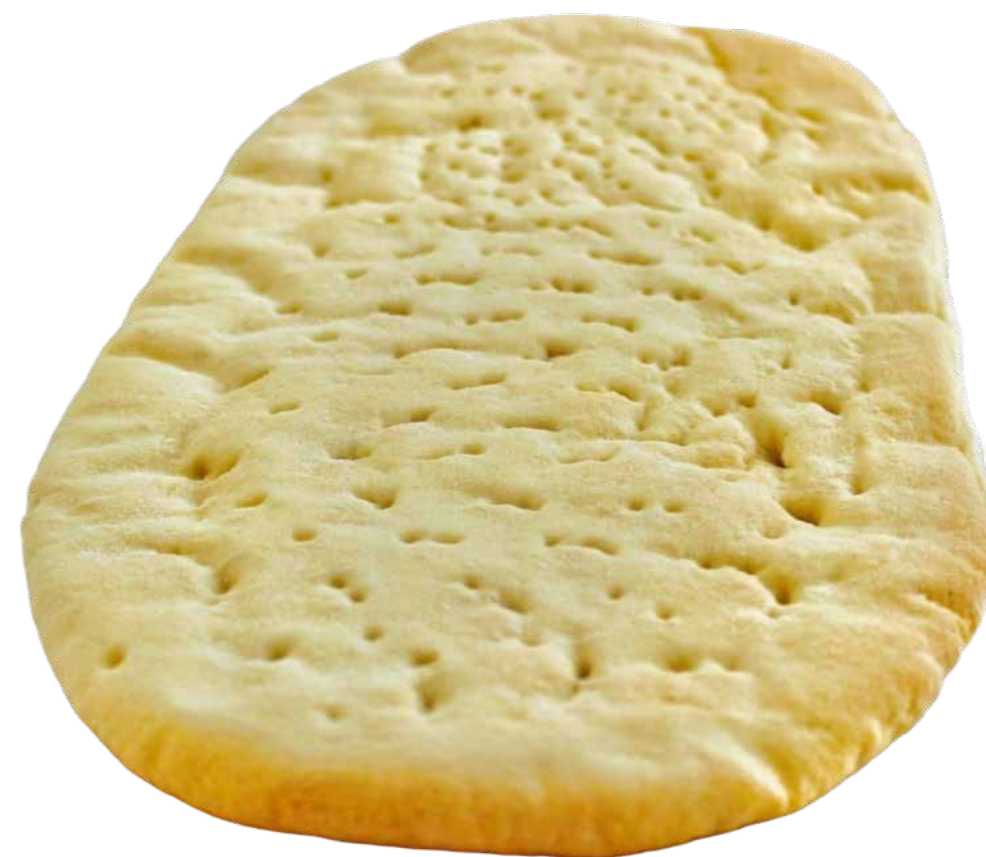
Store in a cool, dry place.

Once opened, keep refrigerated at 0-4°C and consume within 2/3 days.

BASE PIZZA 200 g
GLUTEN AND LACTOSE FREE



BASE PINSA 200 g
GLUTEN AND LACTOSE FREE



Product code	SG/200
Weight	200g
Size	30 Ø cm approx.
Unit sales per case	15
Bases per case	15
Cases per pallet	42
Ambient shelf life	120 days

Product code	SG/200PINSA
Weight	200g
Size	31X19 cm approx.
Unit sales per case	12
Bases per case	12
Cases per pallet	42
Ambient shelf life	120 days



PINSOTTO *120 g*

PINSOTTO

*a pinsa-dough
sandwich*



INGREDIENTS

Type 0 soft WHEAT flour, water, rice flour, salt, extra virgin olive oil, malt vinegar, brewer's yeast.

COOKING INSTRUCTIONS

For cold toppings (ex. tuna fish and cherry tomatoes): preheat your oven, bake for 3 minutes, cut diagonally, top as desired.

For hot toppings (ex. sausage, broccoli, scamorza): preheat your oven, bake for 1 minute, remove from the oven, cut diagonally, top as desired and bake for 2 minutes.

Set your refractory floor oven to 330°C with 40% Floor and 90% Ceiling or 270°C floor temperature and 330° ceiling temperature.

Convection electric oven: 250° C.

Ambient: store in a cool, dry place. Once opened, keep refrigerated at 0-4°C and consume within 2/3 days.

Frozen: once defrosted, it can be stored at room temperature for 30 days.

<i>Product code</i>	030/PAN
<i>Weight</i>	120g x 2
<i>Size</i>	18x10 cm approx.
<i>Unit sales per case</i>	24
<i>Bases per case</i>	48
<i>Cases per pallet</i>	36
<i>Ambient shelf life</i>	90 days
<i>Frozen shelf life</i>	15 months

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PUCCIA ROMANA

*Puccia Romana is born:
when Pinsa crispness
nestles Puccia soft core.*

PUCCIA ROMANA 120 g



**NEW
PRODUCT!**

INGREDIENTS

Type 0 soft WHEAT flour, water, rice flour, salt, extra virgin olive oil, malt vinegar, brewer's yeast.

COOKING INSTRUCTIONS

For cold toppings (ex. tuna fish and cherry tomatoes): preheat your oven, bake for 3 minutes, cut diagonally, top as desired.

For hot toppings (ex. sausage, broccoli, scamorza): preheat your oven, bake for 1 minute, remove from the oven, cut diagonally, top as desired and bake for 2 minutes.

Set your refractory floor oven to 330°C with 40% Floor and 90% Ceiling or 270°C floor temperature and 330° ceiling temperature.

Convection electric oven: 250° C.

Ambient: store in a cool, dry place. Once opened, keep refrigerated at 0-4°C and consume within 2/3 days.

Frozen: once defrosted, it can be stored at room temperature for 30 days.

Product code	030PAN-RO
Weight	120g x 2
Size	14 Ø cm approx.
Unit sales per case	24
Bases per case	48
Cases per pallet	36
Ambient shelf life	90 days
Frozen shelf life	15 months

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FOCACCE

INGREDIENTS

Traditional Focaccia: type 0 soft WHEAT flour, type 1 WHEAT flour, WHEAT germ, water, extra virgin olive oil, salt, fermented BARLEY malt vinegar, brewer's yeast.

Multi-grain Focaccia: type 0 soft WHEAT flour, water, mixture of flour and cereal seeds (13%) (type 0 soft WHEAT flour, OAT flour, RYE flour, SPELT flour, soft WHEAT bran, sunflower seeds, millet seeds, flax seed, poppy seeds, SESAME seeds), rice flour, extra virgin olive oil, salt, fermented BARLEY malt vinegar, brewer's yeast.

COOKING INSTRUCTIONS

For cold toppings: preheat your convection electric oven to 220° C, bake for 5/6 minutes, cut diagonally, top as desired.

For hot toppings: preheat your convection electric oven to 220° C, bake for 3 minutes, remove from the oven, cut diagonally, top as desired, bake for 2 minutes.

Ambient: store in a cool, dry place. Once opened, keep refrigerated at 0-4°C and consume within 2/3 days.

Frozen: once defrosted, it can be stored at room temperature for 30 days.

TRADITIONAL FOCACCIA 125 g



Product code	RET-F130
Weight	125g
Size	20x11cm approx.
Unit sales per case	16
Bases per case	16
Cases per pallet	72
Ambient shelf life	90 days
Frozen shelf life	15 months

label applied on the box, sticker with batch number and expiration date stamped on the package

MULTI-GRAIN FOCACCIA 125 g



Product code	RET-F130/MC
Weight	125g
Size	20x11cm approx.
Unit sales per case	16
Bases per case	16
Cases per pallet	72
Ambient shelf life	90 days
Frozen shelf life	15 months

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ROUND BASE

320 g / 180 g



OUR PINSA, YOUR NEEDS

We bring your needs into reality! Our Tailor-Made service is designed for high-demand, fast-paced operations.

The **Tailor-made** line maintains all the features connected with our Pinsa: traditional artisan techniques combined with the best natural ingredients we can find.

Tailor-made: your custom-designed artisanal Pinsa base!



SPECIAL SIZE

*Upon request only
minimum order quantity 1 pallet*

TAILOR-MADE

*Customization options that allow for a tailor weight,
size and packaging profiles.*

l'altrapizza

The logo for 'l'altrapizza' is centered on a light beige background. It features the brand name in a dark brown, italicized serif font. A horizontal orange line runs beneath the text, starting from the left and ending with a stylized wheat stalk icon on the right. The wheat stalk is composed of several golden-brown grains arranged in a fan shape.

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