

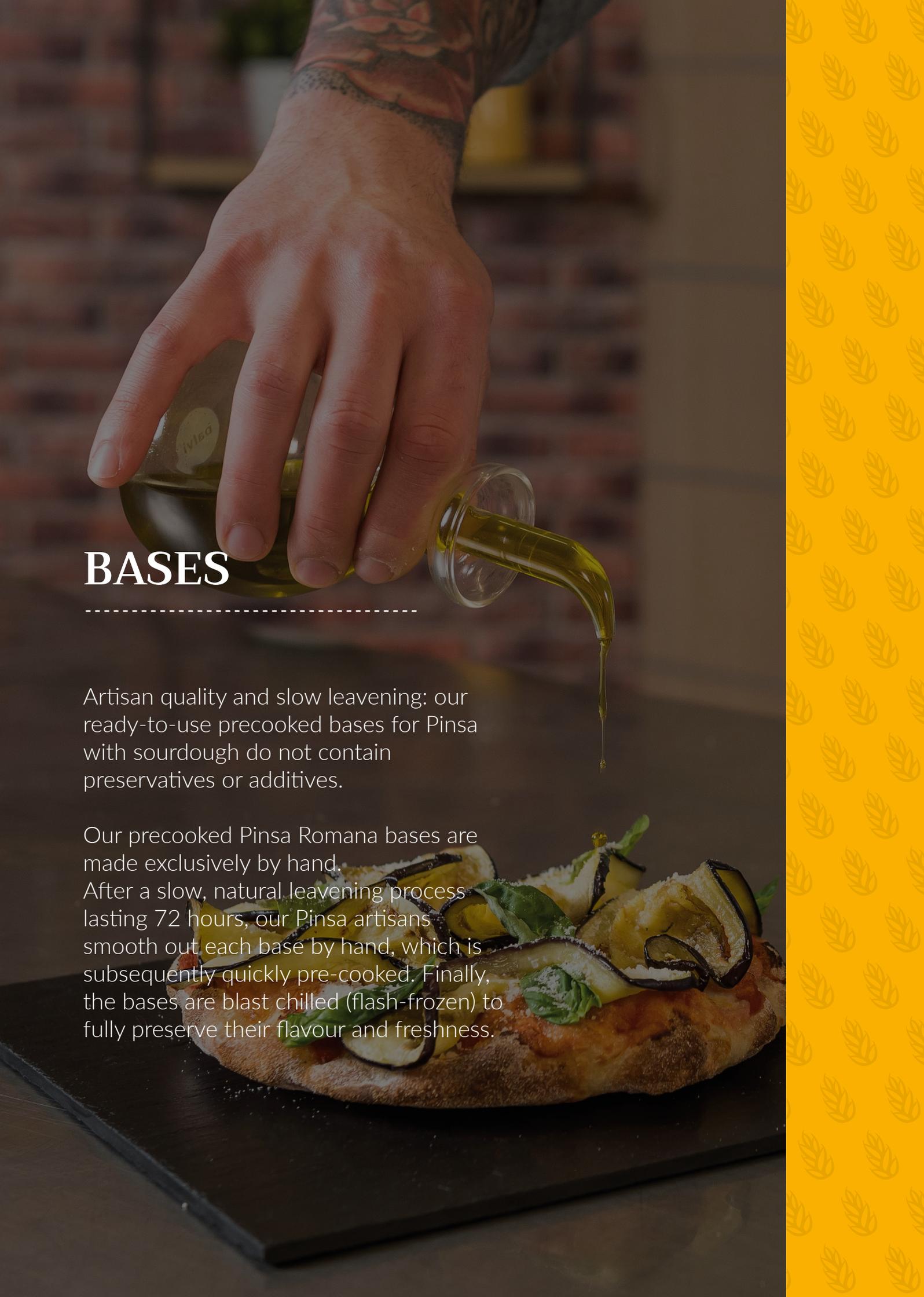


DI MARCO

TASTE DIFFERENT



PINSA ROMANA
ARTISAN BASES



BASES

Artisan quality and slow leavening: our ready-to-use precooked bases for Pinsa with sourdough do not contain preservatives or additives.

Our precooked Pinsa Romana bases are made exclusively by hand. After a slow, natural leavening process lasting 72 hours, our Pinsa artisans smooth out each base by hand, which is subsequently quickly pre-cooked. Finally, the bases are blast chilled (flash-frozen) to fully preserve their flavour and freshness.

PINSA ROMANA

“Classic” VERSIONS



DEFROSTS IN
10_{min}



COOKING
STATIC 300°
4-5_{min}

VENTILATED 250°
7-8_{min}



SEASON TO TASTE

With type "0" soft wheat flour, water, rice flour, soy flour, dried wheat sourdough, extra-virgin olive oil, salt and yeast, it can be stored for up to 18 months at a temperature of -18°C. It defrosts in 10 minutes, and cooks in just 4–5 min. (in a static oven at 300°C) or 7–8 min (in a ventilated oven at 250°C). Ideal for serving by the plate.

	 DIMENSIONI (cm) SIZE (cm)	 PESO (g) WEIGHT (g)	 PEZZI PER CARTONE BAG/CASE	 DIMENSIONI CARTONE SIZE CASE	 CARTONI PER STRATO BAG/CASE	 STRATI BAG/CASE	 CARTONI PER PALLET BAG/CASE
SINGLE-PORZION PINSA CODE:BASE PM	19x21	135	50	60x40x30	4	6	24
CLASSIC PINSA CODE:BASE PC	19x30	235	35	60x40x30	4	6	24
XL PINSA CODE:BASE XL	19x36	250	40	80x40x27	3	7	21

PINSA ROMANA

“By the slice” VERSIONS



DEFROSTS IN
10_{min}



COOKING
STATIC 300°

4-5_{min}

VENTILATED 250°

7-8_{min}



SEASON TO TASTE

With type "0" soft wheat flour, water, rice flour, soy flour, dried wheat sourdough, extra-virgin olive oil, salt and yeast, it can be stored for up to 18 months at a temperature of -18°C. It defrosts in 10 minutes, and cooks in just 4–5 min. (in a static oven at 300°C) or 7–8 min (in a ventilated oven at 250°C). For selling by the slice.

	 DIMENSIONI (cm) SIZE (cm)	 PESO (g) WEIGHT (g)	 PEZZI PER CARTONE BAG/CASE	 DIMENSIONI CARTONE SIZE CASE	 CARTONI PER STRATO BAG/CASE	 STRATI BAG/CASE	 CARTONI PER PALLET BAG/CASE
XL 60 PINSA CODE:BASE XL60	19x60	400	20	80x40x27	3	7	21
XXL 60 PINSA CODE:BASE XXL60	19x60	600	16	80x40x27	3	7	21
PALA CODE:BASE PALA60	30x60	750	10	60x40x27	4	6	24
TEGLIA CODE:BASE TGL60	40x60	1000	10	60x40x30	4	6	24

PINSA ROMANA

“Round” VERSIONS



DEFROSTS IN
10_{min}



COOKING
STATIC 300°
4-5_{min}

VENTILATED 250°
7-8_{min}



SEASON TO TASTE

With type "0" soft wheat flour, water, rice flour, soy flour, dried wheat sourdough, extra-virgin olive oil, salt and yeast, it can be stored for up to 18 months at a temperature of -18°C. It defrosts in 10 minutes and cooks in just 4–5 min (in a static oven at 300°C), or 7–8 min (in a ventilated oven at 250°C). Ideal for selling by the plate.

	 DIMENSIONI (cm) SIZE (cm)	 PESO (g) WEIGHT (g)	 PEZZI PER CARTONE BAG/CASE	 DIMENSIONI CARTONE SIZE CASE	 CARTONI PER STRATO BAG/CASE	 STRATI BAG/CASE	 CARTONI PER PALLET BAG/CASE
ROUND 32 CODE: T32	32	220	20	80x40x27	3	7	21
ROUND 45 CODE: T45	45	550	10	50x50x35	4	5	20

“Stuffed” PINSA ROMANA VERSIONS



DEFROSTS IN
3-4 min



COOKING
STATIC 300°

4-5 min

VENTILATED 250°

7-8 min



SEASON TO TASTE

With type "0" soft wheat flour, water, rice flour, soy flour, dried wheat sourdough, extra-virgin olive oil, salt and yeast, it can be stored for up to 18 months at a temperature of -18°C. It defrosts in 3–4 minutes and cooks in just 4–5 min (in a static oven at 300°C), or 7–8 min (in a ventilated oven at 250°C).

	 DIMENSIONI (cm) SIZE (cm)	 PESO (g) WEIGHT (g)	 PEZZI PER CARTONE BAG/CASE	 DIMENSIONI CARTONE SIZE CASE	 CARTONI PER STRATO BAG/CASE	 STRATI BAG/CASE	 CARTONI PER PALLET BAG/CASE
SORRISO CODE: SOR120		120	35	43x35x23	6	8	48
SORRISO CODE: SOR160		160	25	43x35x23	6	8	48

“Stuffed” PINSA ROMANA VERSIONS



DEFROSTS IN
3-4 min



COOKING
STATIC 300°

4-5 min

VENTILATED 250°

7-8 min



SEASON TO TASTE

With type "0" soft wheat flour, water, rice flour, soy flour, dried wheat sourdough, extra-virgin olive oil, salt and yeast, it can be stored for up to 18 months at a temperature of -18°C. It defrosts in 3–4 minutes and cooks in just 4–5 min (in a static oven at 300°C), or 7–8 min (in a ventilated oven at 250°C).

	 DIMENSIONI (cm) SIZE (cm)	 PESO (g) WEIGHT (g)	 PEZZI PER CARTONE BAG/CASE	 DIMENSIONI CARTONE SIZE CASE	 CARTONI PER STRATO BAG/CASE	 STRATI BAG/CASE	 CARTONI PER PALLET BAG/CASE
PUCCIA CODE: PU		120	50	60x40x30			24

PINSA ROMANA

“Multicereal” VERSIONS



DEFROSTS IN
3-4 min



COOKING
STATIC 300°

4-5 min

VENTILATED 250°

7-8 min



SEASON TO TASTE

Oatmeal, rye, barley malt, pumpkin seeds, flax and sunflower have been added to the classic mix for Pinsa Romana for an extraordinary rustic taste. It can be stored for up to 18 months at a temperature of -18°. Defrosts in 10 min. Cooking times of 4-5 min. (static at 300°) or 7-8 min. (ventilated at 250 °). Ideal for dish catering.

	 DIMENSIONI (cm) SIZE (cm)	 PESO (g) WEIGHT (g)	 PEZZI PER CARTONE BAG/CASE	 DIMENSIONI CARTONE SIZE CASE	 CARTONI PER STRATO BAG/CASE	 STRATI BAG/CASE	 CARTONI PER PALLET BAG/CASE
MULTICEREAL CODE:BASE-PC-M	19x30	230	16	43x35x23	6	8	48



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