



# *Pinza Romana Range*

HAND CRAFTED PAR-BAKED BASES



AUTHENTIC ITALIAN

EASY PREP

LOW CALORIE

LOW GLUTEN

Exclusive to  
**Bidfood**





## HAND-PRESSED, LIGHT AS AIR

Contrary to the air spinning techniques of standard Italian pizza bases, pinsas are a unique hand-pressed base with a light, flatbread-like texture. First served in Ancient Rome, the name pinsa comes from the Latin word 'pinsere', meaning 'dough pushed by hand', which attributes to their artisanal rustic shape and finish.

Sourced from an established Roman company with 50 years' experience perfecting the artisan craft of pinsa making, Alfina's brings a high quality, consistent selection of authentic pinsas that will save on labour, wastage and margin.

Light, delicious, natural and easy to digest, they're perfect for any meal, dinner course or event, serving as the perfect blank canvas for any topping or flavour combination.



### PINSA GRANDE

Product code: 216668  
Base size: 19 x 60cm\*  
Carton: 16 x 600g

Serve by the slice at events or, over the counter or present as a showstopping share dish for larger group table bookings.



## PINSA PIATTO

Product code: 216669  
Base size: 19 x 30cm\*  
Carton: 16 x 230g

The standard pizza alternative – ideal for restaurants and plated dishes.



## PINSA SORRISO

Product code: 216670  
Base size: 19 x 15 - 20cm\*  
Carton: 35 x 120g

A great on-the-go street food dish or lunch specials option.



## A TASTE OF INNOVATION


After many years of trialling and perfecting optimal flours and fermentation, the recipe contains a highly hydrated dough that's been born out of a blend of selected flours (wheat, soy and rice) with mother dough, containing few fats and sugars for lighter and easier digestion than standard pizza bases.

After 72 hours of a natural leavening process, pinsa artisans smooth out the dough strictly by hand. The bases are woodfire cooked then packaged in a modified atmosphere to keep all their characteristics intact until they are finally consumed.

The final result is distinctly delicious and textural with a soft inside, crunchy outside and authentic flavour.

\*variations may occur due to the handmade process.





Alfina's pinsas can be stored for up to 17 months with their taste and freshness preserved. After defrosting, they are ready to eat after just a few minutes in the oven. There's no need for any advanced equipment to prepare, making them perfect for most dining and catering venues with storage options.



### FROZEN SHELF LIFE

*17 months*



### DEFROST TIME

*< 10 minutes*



### COOK TIME

*3 – 6 minutes*

Oven bake at 180-200°C  
Wet toppings and sauces may  
increase baking times.



## BRING THE *Taste of Italy* TO YOUR MENU

Discover more from the Alfina's range, including a delicious selection of cheese and sauces to top your pinsas with.

To place an order or for more information, contact  
your local Bidfood branch or log on to myBidfood.

**alfinas.com.au**



Exclusive to  
**Bidfood**