

SINCE



2009

PIZZA FELLAS





PAR BAKED PIZZA CRUSTS

SINCE 2009 WE HAVE
BEEN RESEARCHING AND
EXCLUSIVELY MARKETING THE BEST,
HIGHEST-QUALITY ARTISANAL
PIZZA CRUSTS RIGOROUSLY
MADE IN ITALY.



We are the only Italian company to stock such a wide range of
different types of pizza bases, allowing us to meet every set of
requirements.

COMPANY OWNERS:



GIANLUIGI FURLAN
Commercial Director

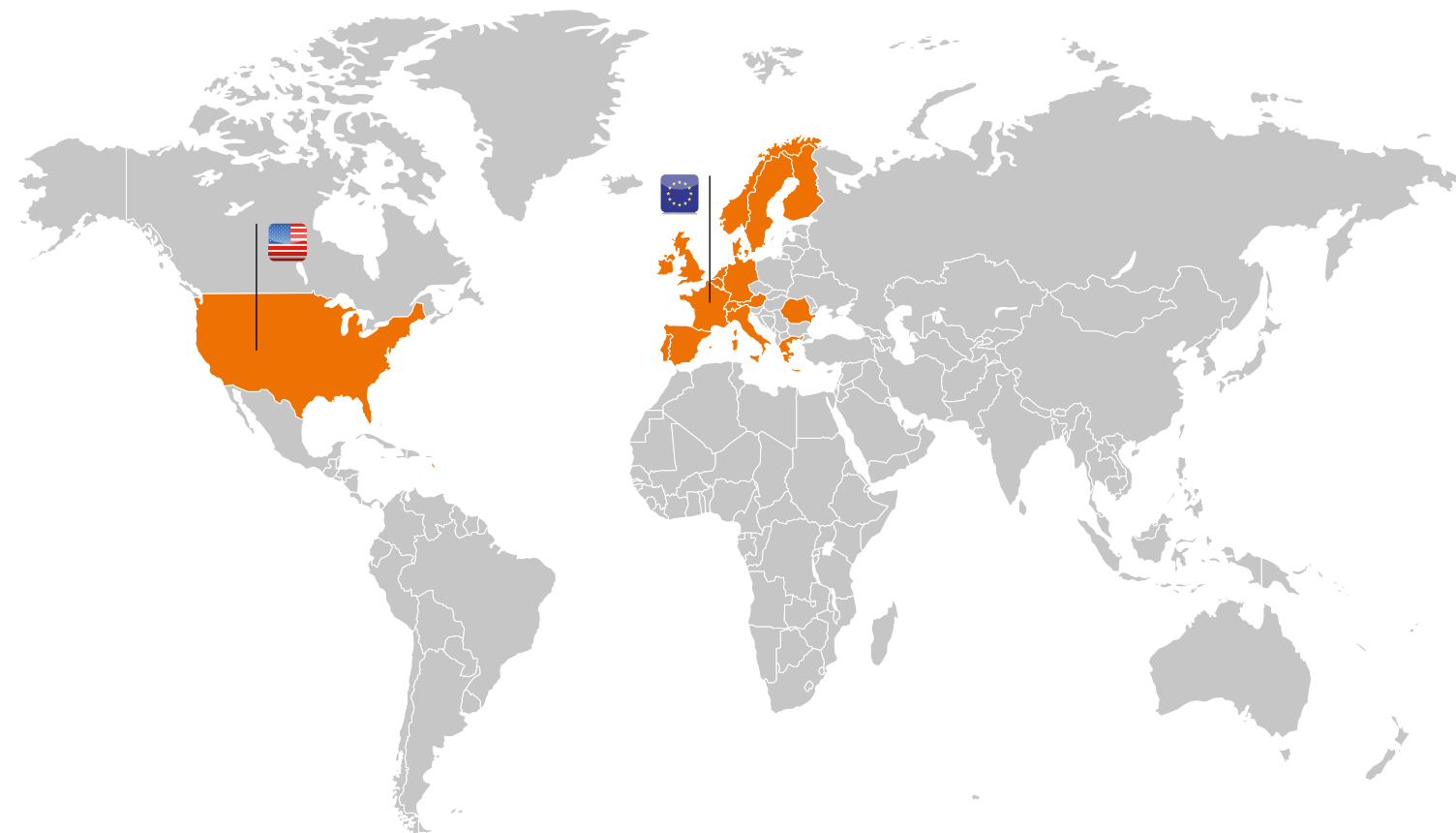


MARCELLO ROSA
CFO



MICHELE ROSA
Export & Digital Manager

WHERE WE ARE:



USA - ITALY - FRANCE - GERMANY - AUSTRIA - ENGLAND
IRELAND - SPAIN - BELGIUM - NETHERLANDS - DENMARK - SWEDEN - NORWAY
FINLAND - GREECE - ROMANIA - SWITZERLAND - PORTUGAL - ANTIGUA



WHAT IS A PAR PAKED PIZZA CRUST?

A Par Baked Pizza Crust is a dough ball that has already been kneaded and comes as a white “disc” ready for you to add your toppings. All the hard work of the pizza chef has already been done, so all you have to do is add your chosen toppings and cook the pizza in your oven.

HOW TO PREPARE:

STEP 1



TAKE THE PIZZA CRUST

STEP 2



ADD YOUR CHOSEN TOPPINGS

STEP 3



COOK IT FOR A FEW MINUTES

STEP 4

Serve it up!!



OUR PRODUCTION IS 100% ARTISANAL



High-Quality ingredients, carefully selected and rigorously Made in Italy



LONG AND NATURAL LEAVENING

In all of our doughs we use our own natural yeasts and sourdough starters, which together with long proofing times of 24-48 hours, ensure that the crusts are light and easy to digest.

HAND-KNEADING

All of our artisanal Pizza Crusts are strictly hand-kneaded and produced entirely in Italy.



WATCH HOW
OUR PIZZA CRUSTS
ARE MADE!!





FROM ITALY, THE BEST PAR BAKED PIZZA CRUSTS FOR YOUR RESTAURANT.

All our par baked pizza crusts are homemade in Italy. All the doughs rise from 24 to 48 hours with self-made sourdough and are rigorously stretched by hand one by one. Furthermore, the use of Italian flours, Italian extra virgin olive oil and the addition of seawater guarantee the highest quality, taste and digestibility.

Very easy to use, they are available frozen with a minimum shelf life of 12 months.

Check out our website to explore all available doughs and sizes:
pizzafellas.com





EXCLUSIVE USA IMPORTER

THE IMPORTED GOURMET

PO Box 1308 - Framingham, MA 01701



ITALIAN HQ

DIAL SRL – PIZZA FELLAS

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