



LETIZZA
PIZZA BASES

WOODFIRED SOURDOUGH PIZZA BASES

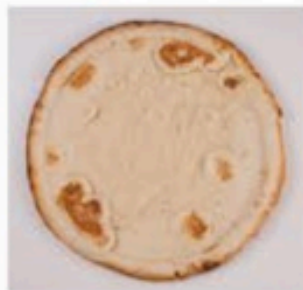
Where rustic meets reliable



Letizza Premium Woodfired pizza bases are crafted specifically for chefs who want authentic, woodfired results, without the extra labour.

THE PERFECT SOLUTION!

- ✓ Hand Stretched
- ✓ Sourdough
- ✓ Vegan
- ✓ Woodfired
- ✓ Australian Made & Owned



12"

16 UNITS/CARTON

CALL OUR TEAM TODAY 1800 107 520

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NUTRITION INFORMATION

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(All specified values are averages)

	10", 11" & 12" (PER 100G)
Energy (Kj)	1165
Protein (g)	8.0
Fat - Total (g)	3.6
Saturated (g)	0.9
Carbohydrate - Total (g)	50.4
Sugars (g)	4.2
Sodium (mg)	552

INGREDIENTS:

Flour (Wheat Flour, Vitamins (Thiamine, Folic Acid), Water, Yeast, Iodised Salt, Sugar, Olive Oil, Canola Oil, Breadcrumbs (Wheat Flour, Sugar, Salt, Yeast, Wheat (Gluten), Dehydrated Garlic.

Made in Australia from at least 98% Australian ingredients.

PRODUCT SHELF LIFE:

7 days in your refrigerator

12 months frozen (-18°C)

Suitable for Vegetarian & Vegan diets.

HANDLING INSTRUCTIONS

Remove pizza bases from packaging. Defrost fully before service. Bake at 250°C -270°C. As ovens perform differently, cooking times may vary.

Our sales team can recommend ideal timings for your oven setup.

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