

NOW AVAILABLE AT GALIPO FOOD COMPANY

PREMIUM PRODUCTS FOR PIZZA PROFESSIONALS

Two Buvetti sourdough lines, 100% Australian made using Australian flours — less prep, consistent product and better margin from every base you sell.



12" THIN BASE

Italian Sourdough — Hand Stretched Thin, 12 inch

A crispy crust filled with air pockets leading to a soft, textured centre. Built for venues that want a lighter base without losing the sourdough flavour — and it still holds its shape under a full load of toppings.

WHY USE IT

- Hand stretched for an authentic, artisan edge
- No wastage, no dough room
- Labour and time saving
- Consistent product, every service
- Easy to digest — naturally fermented

SPECIFICATION

SIZE	12"
WEIGHT	285g per base
UNITS PER CARTON	20
THAWING	Approx. 30 min, room temp
COOKING	280°C or higher
DIETARY	Vegan friendly

GALIPO CODE **190157**

Also available: 8" and 10" thin, and 10"/12" crust.

300G DOUGH BALLS

Italian Sourdough Dough Balls, 300g

Ready for service in as little as six hours at room temperature. One dough, many menu items — classic rounds, Neapolitan-style bases, calzone and flatbread — crafted to a professional standard without the mixer.

WHY USE IT

- No wastage — prep to demand
- Labour and time saving
- Consistent product, batch after batch
- Versatile right across the menu

SPECIFICATION

WEIGHT	300g per ball
UNITS PER CARTON	40
BEST RESULTS	1-3 days proofing, fridge
ON THE DAY	2 hours ambient before service
QUICK PROOF	6 hours ambient
COOKING	280°C or higher

Also available: 150g, 200g, 250g and 350g dough balls.



Buvetti sourdough dough balls

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