

SINCE



2009

PIZZA FELLAS

AUTHENTIC ITALIAN PIZZA - HANDMADE IN ITALY





PAR BAKED PIZZA CRUSTS

FOR ALMOST 10 YEARS, 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 crusts, allowing us to meet every set of requirements.

COMPANY OWNERS:

Gianluigi Furlan
Commercial Director



Marcello Rosa
CFO



Michele Rosa
Export & Digital Manager



WHAT IS A PAR BAKED 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. With our crusts, 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 professional oven. It is the easiest, most cost-effective way to offer pizza on your menu without having to rely on a pizza chef and having to face the resultant increased running costs.

HOW TO PREPARE:



STEP ONE:
Take the
Pizza Crust



STEP TWO:
Add your
chosen toppings



STEP THREE:
Cook it
for a few minutes

STEP FOUR:

Serve it up!!



OUR PRODUCTION IS 100% ARTISANAL

SELECTED TYPES OF FLOUR

GMO-free, stoneground, non-reconstituted, unbleached, unbromated and wholewheat flour, type 0 and type 1 flour and ancient Italian grains – these are our ingredients.

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 crusts are strictly hand-kneaded and produced entirely in Italy.



100% Artisanal



Every dough is Kneaded by Hand



Watch



Watch how our pizza crusts are made!!

Long leavening
24-48 hours



Made with love here

OUR PRODUCTION

ROME



All products are available frozen to be stored in freezer (-0.4°F) with a shelf life of 18 months from the production date.



PUGLIA



All products are available frozen to be stored in freezer (-0.4°F) with a shelf life of 18 months from the production date.



GOLD PAR BAKED PIZZA CRUST



For those who want a thin pizza with a well-defined crust. Natural proofing and a mix of types of flour combine to make the pizza fragrant on the outside and soft on the inside.

AVAILABLE

↻ 15", 13", 12"



PRIME PAR BAKED PIZZA CRUST



The extended, 24-hour proofing time with high percentage of sourdough starter gives the cooked pizza a well-defined crust and makes it light, crunchy and easy to digest.

AVAILABLE:

↻ 13", 12"



PAR BAKED FLATBREAD



Fragrant on the outside and soft on the inside, with a subtle crust and a delicate aroma of flour that is evocative of home-made bread.

AVAILABLE:

↻ 10X6"



All our products are:

