PREPARATA ESCLUSIVAMENTE CON PRODOTTI ITALIANI 100%

PIZZA FROZEN HOME

SPECIALITÀ NAPOLETANE

Ciro

LIEVITATA 72 ORE

PRODUCT CATALOG · 2026

Two Lands, One Excellence

Campania Line · Puglia Line

Made exclusively with 100% Italian products · 72-hour leavening · Neapolitan and Salento specialties

THE BRAND

Pizza Frozen Home

Where the tradition of two lands meets freezing technology.

CAMPANIA LINE



Pizza Frozen Home was born from the meeting of two great traditions of Italian baking and pizza-making: the Neapolitan art of pizza and the baking mastery of Salento. Two supply chains, two territories, one single goal: to bring the authentic taste of Italy into every home in the world, frozen at the perfect moment to keep its soul intact.

«The pizza is handmade in Naples by Neapolitan pizza makers with natural ingredients and baked in a wood-fired oven, just as tradition dictates.»

PUGLIA LINE

Our Puglia line has a story spanning more than a century. Born as a family-run business, built on a story of genuine, hand-selected ingredients as well as innovation and research, it has gradually grown to reach a production capacity able to satisfy the most demanding customers, while keeping a character of quality and craftsmanship.

«Ten years ago we began combining 100 years of family experience in bread-making with the needs of modern distribution.»

OUR MISSION

Excellence, frozen at just the right moment



Our mission is to bring the excellence of our baked goods and pizzas to the whole world. Thanks to freezing at -18°C, we guarantee product integrity and a long shelf life, allowing us to serve a product that, once heated in the oven, releases the fragrance of freshly baked bread. Today our company takes a further step forward: we can also produce and package items in MAP (Modified Atmosphere Packaging), a technology that ensures a long shelf life at room temperature or at +4°C, offering maximum convenience without ever giving up the authentic taste that sets us apart.



-18°C

FREEZING

+4°C / MAP

FRESH ALTERNATIVE

100%

ITALIAN INGREDIENTS

QUALITY & CRAFTSMANSHIP

Tradition lies not only in the gestures, but also in the ingredients

The quality of our products comes from the rigorous selection of raw materials. We firmly believe in the value of our territory and of Made in Italy: we select exclusively Italian-origin ingredients, guaranteeing a short and controlled supply chain. The real secret of our fragrance lies in the use of our sourdough starter: a living ingredient we care for daily, giving our doughs a unique lightness, an unmistakable aroma and an authentic, homemade taste.

Every pizza is handmade by expert Neapolitan pizza makers following the art of traditional pizza-making, topped with hand-picked fresh basil, Campania mozzarella and Agro Nocerino Sarnese tomato, finished with a select extra virgin olive oil that enhances every bite.

Sourdough Starter

A living ingredient, cared for every day



Controlled Supply Chain

We always know where and how our ingredients are grown



Extra Virgin Olive Oil

Extra virgin olive oil selected for every recipe



Top Quality

Italian raw materials, traceable and certified



CERTIFIED QUALITY

Guarantees that speak for themselves

IFS Food

International food safety certification

BRC

Global standard for food safety

Gluten Free

Certified gluten-free products

Non-GMO Project Verified

Verified non-GMO ingredients

OUR COMMITMENTS

- Handmade in our traditional wood-fired ovens
- We use only extra virgin olive oil
- Only natural, local and Italian-origin ingredients
- No preservatives or artificial additives

FROM THE OVEN TO THE COLD

The Production Proces



Curiamo l'intera filiera produttiva • *We take care of the entire production chain* • *Nos encargamos de toda la cadena de producción*



Farina
Flour
Harina

Selection of the finest raw materials



Test
Test
Test

Quality checks at every stage



Lievitazione
Leavening
Levadura

Precise timing, sourdough starter



Cottura
Cooking
Cocinando

Wood-fired oven, pizza-making tradition



Ingredienti
Ingredients
Ingredientes

Fresh, Italian, same-day



Surgelazione
Freezing
congelación

At -18°C, for total integrity

*From baking to blast chilling: from **90°C** to **-20°C**, to lock in the flavor at just the right moment.*

PREPARATION

How to Bake Our Pizza

1

Preheat the oven

Preheat the oven to 220°C in static mode, with both top and bottom heating elements on.

2

Remove the film

Remove the pizza from its packaging and let it rest at room temperature for about 5 minutes, placing it directly on the rack.

3

Bake in the oven

Bake directly on the center rack for about 8-10 minutes. Once the mozzarella has fully melted, remove and serve.

OVEN TYPES

Traditional oven	for home use	**220°C**	8-10 min
Tunnel oven	for shop / bar	**210°C**	6 min
Professional oven	for foodservice	**260-360°C**	3-4 min

PAN COOKING

Heat a pan, place the pizza in it, cover with a lid and cook for a few minutes.



STRUCTURE & NUMBERS

Tradition at Scale

5,000+ t

of dry products per year (tarallucci, breadsticks)

6,000 t

of focaccia produced annually

40 million

of pizzas baked every year

40 million

of pinse produced every year



We plan to triple our production capacity within 3 years, while maintaining maximum flexibility in our recipes.

Packaging

Complete packaging solutions: bulk formats, retail carton/tray, shrink-wrapped multipacks, vacuum solutions and MAP flowpack.

Business Model

Dual specialization: a reliable Private Label partner with a direct presence in the B2C market, managing the full temperature range — frozen, fresh (+4°C) and ambient (MAP).

Operational Excellence

Our facilities operate according to the strict standards of IFS and BRC certification, ensuring safe and controlled procedures at every stage of production.

CAMPANIA LINE

The Neapolitan Art

Handmade frozen pizzas, baked in a wood-fired oven, with fresh, local ingredients, following authentic pizza-making tradition.



CAMPANIA LINE

The Classics

The great timeless favorites of Neapolitan pizzerias

- **Margherita**
  Tomato, mozzarella and basil — Margherita / Margarita



- **4 Cheeses**
  Four selected cheeses — 4 Cheeses / 4 Quesos



- **Nerano**
  Zucchini and cheese — Zucchini and cheese / Calabacines y queso



- **Friariella**
  The typical Neapolitan vegetable — Friariella



CAMPANIA LINE

The Gourmet

Refined flavors for the most discerning palate

- **Tartufata**
  Truffle cream — Truffle / Trufa
- **Mozzarella**
  Stringy mozzarella — Mozzarella Cheese / Queso Mozzarella
- **Provolina**
  Smoked mozzarella and tomato — Smoked mozzarella and tomato / Mozzarella ahumada y tomate
- **Cacio e Pepe**
  Cheese and pepper — Cheese and pepper / Queso y pimienta



Tartufata



Mozzarella



Provolina



Cacio e Pepe

CAMPANIA LINE

The Specials

Signature recipes, from the land to the table

- **Pesto**
  Genovese pesto — Garlic Pesto / Pesto
- **Parmigiana**
  Eggplant parmesan — Eggplant Parmesan / Berenjenas a la parmesana
- **Rossa**
  Tomato and oil — Tomato and oil / Tomate y aceite
- **Ortolana**
  Mixed vegetables — Mixed vegetables / Verduras mixtas



Pesto



Parmigiana



Red Base



Ortolana

CAMPANIA LINE

Beyond Pizza

The versatility of Neapolitan tradition

- **Gluten-Free Margherita**
  Margherita Gluten Free / Margarita sin glutina
- **Potatoes and Rosemary**
  Potatoes and Rosemary / Patatas y romero
- **Pizza Sandwich**
  Pizza Sandwich / Sándwich de pizza
- **Pizza Dough**
  Ready-made base — Ready Dough / Masa lista



Gluten-Free Margherita



Potatoes and Rosemary



Pizza Sandwich



Pizza Dough

CAMPANIA LINE

Neapolitan Fried Specialties

Three timeless classics for a select line of 'few but excellent' products.





CAMPANIA LINE

Frittatina – Crocchè - Arancino

Small bites of Neapolitan tradition, frozen

FRITTATINE, 100g



Types

- **Frittatina classic**
- **Frittatina with porcini mushrooms**



- **Frittatina Cacio e Pepe**
- **Frittatina Sausage and Friarielli**

Bags of 25 pieces
1 carton 4 bags total 100 pieces
1 Pallet 56 cartons

CROQUETTES, Potato classic, 100g



Bags of 25 pieces
1 carton 4 bags total 100 pieces
1 Pallet 56 cartons

RICE BALL, Butter and Sage, 100g



Bags of 25 pieces
1 carton 4 bags total 100 pieces
1 Pallet 56 cartons

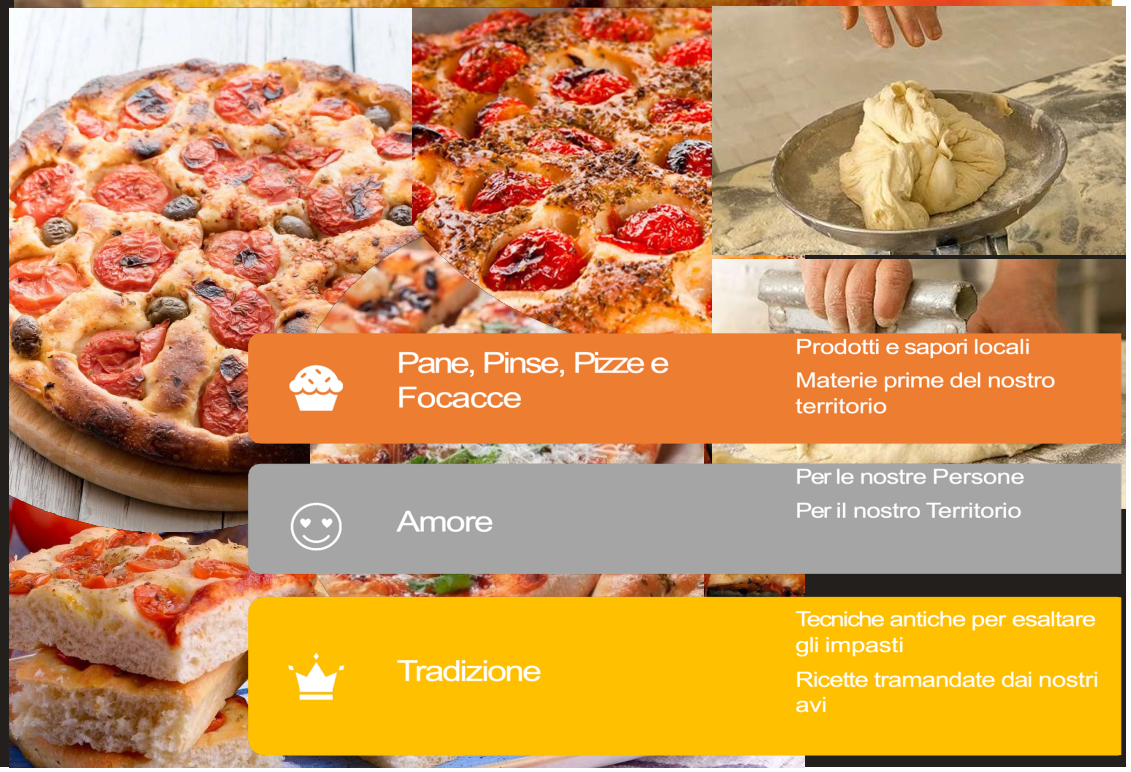
PIZZA FROZEN HOME

PUGLIA LINE

The Salento Mastery

Over a hundred years of family baking: bread, pizzas, pinse and focaccia made with sourdough starter and recipes handed down from our ancestors.





Pane, Pinse, Pizze e Focacce

- Prodotti e sapori locali
- Materie prime del nostro territorio

Amore

- Per le nostre Persone
- Per il nostro Territorio

Tradizione

- Tecniche antiche per esaltare gli impasti
- Ricette tramandate dai nostri avi

PIZZA FROZEN HOME

PUGLIA LINE

Seasoned Bread

Small bites of Salento tradition, frozen



Green olive bites 70g/150g



Puccette with black olives 70g/150g



Pizzi Salento-style 70g/150g



Sticks green olives 80g/120g



Bites with mixed cold cuts 70g/150g

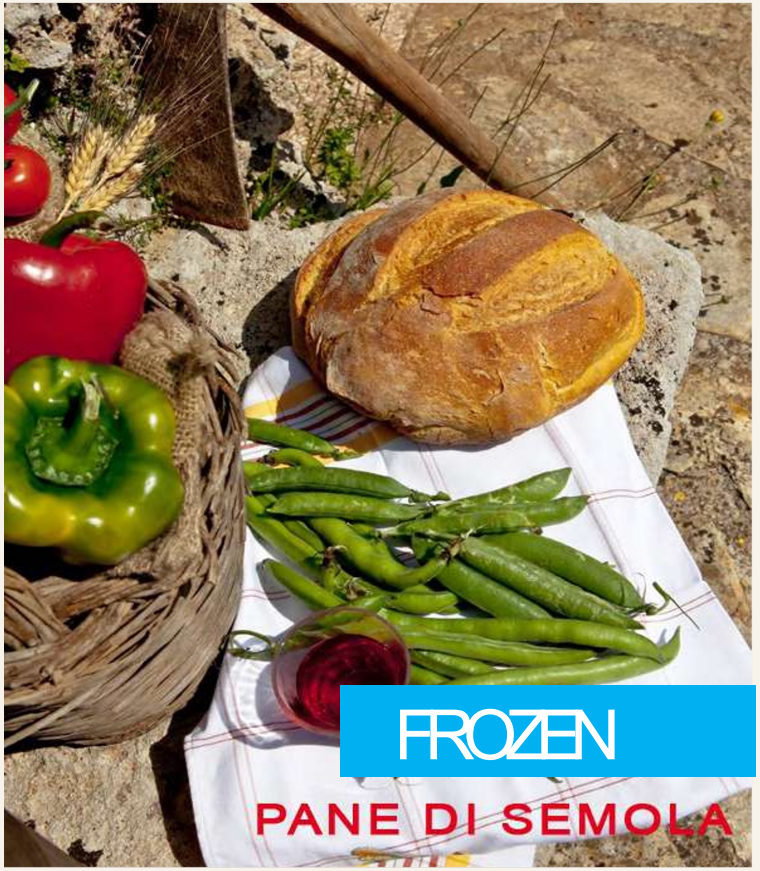


Pancetta bites 70g/150g

PUGLIA LINE

Semolina Bread

The great classics of Puglia baking, frozen





Croccarella 270 g



Ciabattona



Ciabattina 300g



Croccantina 130 g



Filone 300g



Cross bread 400 g

PUGLIA LINE

Snack

Salento treats ready in minutes, frozen





Rice arancino 70/150g



Baked calzone 130g



Potato croquette 50/75/150g



Large stuffed potato croquette



Rustico leccese 130/180g

270g



Seasoned mini pizzas 40g

PUGLIA LINE

Nature and Wellness

Special flours for those seeking wellness without giving up flavor





Ciabattina **(40/70g)**

Types

- Ancient grains
- Turmeric
- Chickpea flour
- Protein
- Kamut



Ciabatta **350g**



Fiocchetta **100g**

PUGLIA LINE

Focaccia

From the traditional round to gourmet, frozen

Round Focaccia

WEIGHT (G) 130 · 330 · 500 · 800

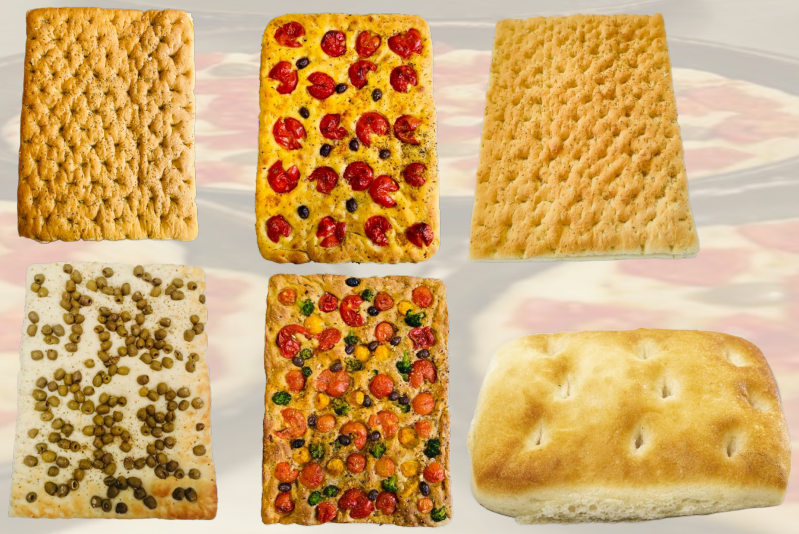
DIAMETER (CM) 13 · 21 · 28 · 33



Rectangular Focaccia

WEIGHT (G) 700 · 1200

SIZE (CM) 30x40 · 60x40



Gourmet Focaccia

WEIGHT (G)

SIZE (CM) 28x13 · 28x18

350 · 500



AVAILABLE TYPES

Oil and rosemary · Onion · Bari-style · Cherry tomatoes and olives · Potatoes and rosemary · Vegetarian

FROZEN

The Gourmet Focaccia is also available in the Caprese variant. Also possibility of pre-cutting, for fillings.

PUGLIA LINE

The Puccie – Pita

Cut and Fill however you like, frozen



AVAILABLE TYPES



Salento-style

Puccia



Arabic Bread



Pucciotto



Pita

PIZZA FROZEN HOME

PUGLIA LINE

Pizzas & Gourmet Pizzas

Formats for every sales channel

Frozen BULK / Flowpack	MAP +4°C
Diam. 26/27 cm	Diam. 26/27 cm
Diam. 28/29 cm	Diam. 28/29 cm
Diam. 33 cm	Diam. 33 cm
12 Months shelf-life	35 days shelf-life

PIZZA BASESBULK/FLOWPACK/ MAP AMBIENT / +4°C





GOURMET PIZZASBULK/FLOWPACK/

















PUGLIA LINE

Pinse

Frozen and MAP, rectangular or round

FROZEN / +4°C — RECTANGULAR

15x20 — 120 g
20x30 — 230 g
15x50 — 400 g
30x40 — 400 g
24x52 — 500 g
40x60 — 800 g



FROZEN / +4°C — ROUND

D13 — 120 g
D28 — 230 g
D33 — 350 g

MAP — AMBIENT, RECTANGULAR

15x20 — 120 g x 1
15x20 — 240 g x 2
30x20 — 250 g x 1
30x20 — 250 g x 2





GOURMET PINSE · 500 g

- Rectangular Regina
- Rectangular Mushrooms and Artichokes
- Oval Capricciosa
- Oval Turnip Greens and Sausage
- Oval Vegetarian
- Oval Three Cold Cuts





MAXI GOURMET PINSE · 20x40, 900 g

- Truffle Cream, Red Onion and Potatoes
- Spicy Salami and White Cream
- Margherita, Cherry Tomatoes and Arugula Cr
- Fiordilatte Mozzarella, Chicken and Peppers



PUGLIA LINE

Salento Specialties

Craftsmanship and technology together

The best of Salento's artisan bread-making tradition which, thanks to freezing technology, reaches the point of sale fragrant and fresh: it's like having the experience of 40 bakers by your side, always and everywhere.

Covered Pizza

1500 g · 750 g · 375 g



FLAVORS AVAILABLE

Margherita · Mozzarella and ham · Salento-style · Mixed vegetables · Turnip greens, artichokes and bacon · Mushrooms and cooked ham · Onions and black olives

Potato Pitta

1300 g · 650 g · 300 g





PUGLIA LINE

Traditional Salento Cuisine

Salento at the table, beyond bread

Appetizers





- Caponata
- Fried peppers
- Sautéed vegetables




- Battered and fried eggplant
- Pan-sautéed cabbage



- Turnip greens, peppers and tomatoes

First Courses





- Classic lasagna
- White lasagna
- Fusilli with mussels




- Lasagna with mini meatballs
- Frittatas, assorted flavors



- Curly lasagna with mini meatballs

Main Courses




- Eggplant parmesan
- Stuffed eggplant




- Horse meat chunks in tomato sauce
- Stuffed peppers




- Meat rolls in tomato sauce
- Chicken with peppers

CONTACTS

Bringing Italy to the world

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IFS Food · BRC · Gluten Free · Non-GMO Project Verified

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