

Sugotu
PIZZE & PRODOTTI



Food Service Catalogue 2026



sugotu.com.au

Sugo tu.[®]
PIZZE & PRODOTTI

PIZZA DOUGH

Made with AUSTRALIAN FLOUR



Our signature product - the easy-stretch dough disc, has been created from an authentic artisan Italian recipe to create a consistent product every time. Our premium dough disc, shaped for faster thawing and proofing, is slow-fermented for 72 hours resulting in a light, fluffy crust and crispy base, typically Italian.

Our traditional dough ball is a cost effective alternative made to the same standards you've come to expect from Sugo tu.

The new Roman-style dough is our best dough to date. Made with 80% hydration, the dough is super-soft, airy and has been described as "like eating a crunchy cloud". This is a MUST try in your kitchen today.

WATCH OUR DOUGH PREP VIDEO



Bakes up SUPER LIGHT airy & CRUNCHY



HIGH HYDRATION 80%

NEW PRODUCT



ROMAN STYLE DOUGH

SLOW-FERMENTED AUTHENTIC ARTISAN ITALIAN RECIPE



ARTISAN DISC

CONSISTENCY EFFICIENCY REDUCED LABOUR



DOUGH BALL

CODE	TYPE	72hr FERMENT	SIZE/ WEIGHT	UNITS/ CTN	VEGAN	GLUTEN FREE	STRETCHED SIZE
Premium Dough Range - 72 Hour Ferment							
80FUD	Pizza Dough Ball	✓	80g	150	✓		4 - 6 inch
170FUD	Pizza Dough Disc	✓	170g	60	✓		9 - 10 inch
200FUD	Pizza Dough Disc	✓	200g	50	✓		10 - 11 inch
225FUD	Pizza Dough Disc	✓	225g	50	✓		10 - 11 inch
250FUD	Pizza Dough Disc	✓	250g	40	✓		11 - 12 inch
300FUD	Pizza Dough Disc	✓	300g	36	✓		13 - 14 inch
GF10.5IN	Gluten Free Pizza base 10.5", raw, pre-stretched		10.5"/280g	16	✓	✓	
200ROM	Roman Style Dough - 80% Hydration	✓	200g	50	✓		10 - 11 inch
250ROM	Roman Style Dough - 80% Hydration	✓	250g	40	✓		11 - 12 inch
300ROM	Roman Style Dough - 80% Hydration	✓	300g	36	✓		13 - 14 inch
Express Dough Range							
220DB	Pizza Dough Ball		220g	50	✓		10 - 11 inch
250DB	Pizza Dough Ball		250g	50	✓		11 - 12 inch
270DB	Pizza Dough Ball		270g	45	✓		11 - 12 inch
300DB	Pizza Dough Ball		300g	40	✓		13 - 14 inch

100% AUSTRALIAN WHEAT



Shelf life frozen: 24 months - 18°C
Shelf life thawed: 3 days 0° - 4°C

TOPPED SPEED PIZZAS

Made with AUSTRALIAN FLOUR

"NOW ON OUR NEW ROMANA base"

SNAP FROZEN

HIGH HYDRATION 80%

FERMENTED 72hr SOURDOUGH

Our delicious speed pizza range delivers quality, fast!

Whether you are running a café or want to serve bar patrons after the kitchen closes, our delicious speed pizza allows you to serve customers quickly without compromising on quality or taste! The range includes five classic favourites and each pizza made on our new, super light and crunchy Romana base with premium toppings.

Bake the pizzas from -18° to 75° in a speed oven. Can be cooked from frozen in about 2 minutes or 7-10 minutes in a normal oven.

CODE	TYPE	SIZE/ WEIGHT	UNITS/CTN	VEGAN
TP8MAR	Margherita Pizza	8"/300g	18	
TP8PEP	Pepperoni Pizza	8"/320g	18	
TP8ML	Meat Lovers Pizza	8"/350g	18	
TP8SU	Supreme Pizza	8"/350g	18	
TP8BC	BBQ Chicken Pizza	8"/350g	18	
TP8VEG	Vegetarian Pizza	8"/320g	18	
TP8HP	Ham & Pineapple Pizza	8"/350g	18	
TP11MAR	Margherita Pizza	11"/430g	18	
TP11PEP	Pepperoni Pizza	11"/460g	18	
TP11ML	Meat Lovers Pizza	11"/500g	18	
TP11SU	Supreme Pizza	11"/500g	18	
TP11HP	Ham & Pineapple Pizza	11"/500g	18	
TP11BC	BBQ Chicken Pizza	11"/500g	18	
TP11VEG	Vegetarian Pizza	11"/460g	18	



NEW ROMANA base

8" & 11" sizes Available



❄️ Shelf life frozen: 24 months – 18 °C
Shelf life thawed: 3 days 0 – 4 °C

Sizes shown are based on averages. Our topped pizzas are hand-stretched and by nature may vary slightly size and shape. Weights are minimum at time of packing and may vary due to the artisan/handcrafted nature of our products.

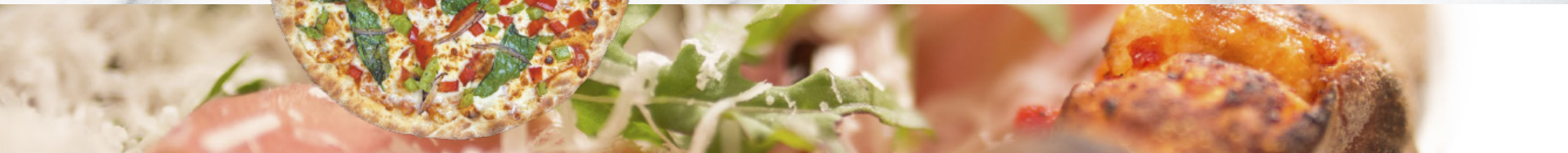
Topped pizzas attract GST

* Ready in 2 MINUTES



24 MONTHS FROZEN shelf life

Thicker, Lighter, CRUNCHIER!!



ROMANA RANGE

Made with AUSTRALIAN FLOUR

HIGH HYDRATION 80%

FERMENTED 72hr SOURDOUGH



SNAP FROZEN

Pinsa Romana

Pinsa is a lighter, crunchier and healthier version of the traditional Italian Pizza, characterized by its oval shape, crunchy outside and soft, cloud-like inside. Each base is hand-pressed to preserve the air pockets produced during fermentation. Perfect as a topped pizza or as a garlic sharebread.

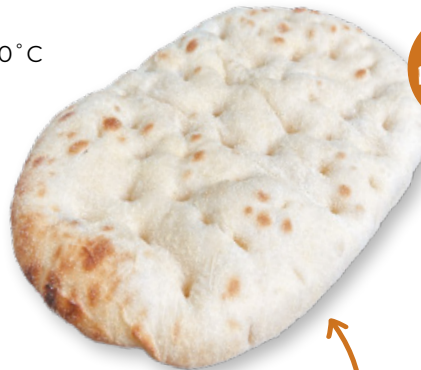
The Pinsini is a pre-folded Pinsa ready to fill and bake to create a delicious sandwich-style eating experience!

DEFROSTS IN 10 min

BAKE AT 250°C 3-4 min



PINSINI



NEW PRODUCT

HAND PRESSED

PINSA

CODE	TYPE	72hr FERMENT	UNITS/CTN	VEGAN
ROMPN	Pinsa Romana 9"x 6"	✓	16	✓
ROMPS	Pinsini Romana 8 - 9 inch (fold-over pizza sandwich)	✓	30	✓

Vegan Shelf life frozen: 24 months - 18°C
Shelf life thawed: 3 days 0° - 4°C

Romana Pizza Slab

Great for catering, share tables and buffets. Pre-shaped to fit perfectly into gastronorm trays. Simply top, bake and cut into squares for easy serving.

DEFROSTS IN 10 min

BAKE AT 250°C 4-6 min

CODE	TYPE	72hr FERMENT	UNITS/CTN	VEGAN
ROMSL	Romana Pizza Slab 10"x 18"	✓	10	✓



Shelf life frozen: 24 months - 18°C
Shelf life thawed: 3 days 0° - 4°C



NEW PRODUCT

PIZZA Slab

Weights are minimum at time of packing and may vary due to the artisan/handcrafted nature of our products.



ROMANA RANGE

also Available
FOR RETAIL
ON PAGE 10



Romana Pizza Bases & Dough

Made from the same recipe as the Pinsa, our round bases are ready to top and bake. Each base is created to look very rustic - your customers will think you made it from scratch!

Also available is the new Romana dough ball. A 72 hour fermented premium dough that bakes light, airy and crispy.

☀️ DEFROSTS IN **10** min 📅 BAKE AT 250 °C **4-5** min

Defrost & Bake times above are for Romana pizza bases.

💧 HIGH HYDRATION **80%**

NEW
PRODUCT



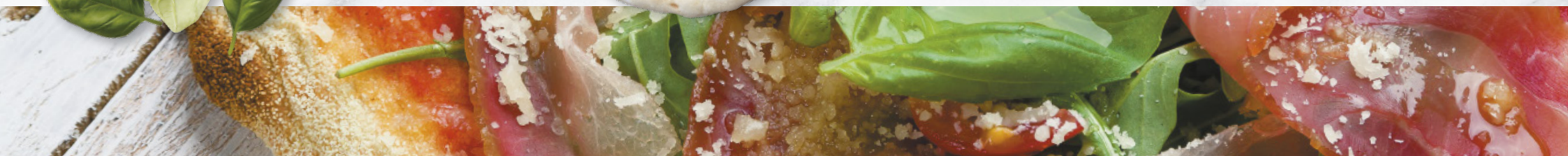
← **CRUNCHY OUTSIDE,
SUPER LIGHT INSIDE**

CODE	TYPE	72Hr FERMENT	UNITS/CTN	VEGAN
ROMANA PIZZA BASES				
ROM9	Romana Pizza Base 9 inch - Olive Oil	✓	18	✓
ROM9S	Romana Pizza Base 9 inch - Sauced	✓	18	✓
ROM11	Romana Pizza Base 11 inch - Olive Oil	✓	20	✓
ROM11S	Romana Pizza Base 11 inch - Sauced	✓	24	✓
ROM12	Romana Pizza Base 12 inch - Olive Oil	✓	20	✓
ROM12S	Romana Pizza Base 12 inch - Sauced	✓	20	✓
ROMANA DOUGH BALL				
200ROM	Roman Style Dough 200g - 80% Hydration	✓	50	✓
250ROM	Roman Style Dough 250g - 80% Hydration	✓	40	✓
300ROM	Roman Style Dough 300g - 80% Hydration	✓	36	✓



❄️ Shelf life frozen: 24 months – 18 °C
Shelf life thawed: 3 days 0° – 4 °C

Weights are minimum at time of packing and may vary due to the artisan/handcrafted nature of our products.



PAR-BAKED PIZZA BASES

Made with AUSTRALIAN FLOUR



Sugo tu's par-baked pizza bases are the perfect balance between convenience and exceptional flavour.

Each base is made from a premium artisan sourdough recipe, slow-fermented over three days, then individually prepared for an authentic artisanal look and stone-baked.

The bases can be pre-sauced for your convenience using Sugo tu's signature pizza sauce made with rich, ripe Italian tomatoes. Simply top, bake and serve.

- PREMIUM ARTISAN SOURDOUGH RECIPE
- SLOW-FERMENTED FOR 72 HOURS

Hand-STRETCHED

STONE-baked

TRADITIONAL OLIVE OIL

vegan

GLUTEN FREE

GLUTEN FREE Base



Shelf life frozen: 24 months – 18 °C
Shelf life thawed: 3 days 0 ° – 4 °C

Sizes shown are based on averages. Our topped pizzas are hand-stretched and by nature may vary slightly size and shape.

Weights are minimum at time of packing and may vary due to the artisan/handcrafted nature of our products.



CODE	TYPE	SIZE/WEIGHT	UNITS/CTN	VEGAN
------	------	-------------	-----------	-------

TRADITIONAL PIZZA BASES

PB9O	9" Pizza Par-Baked Traditional Olive Oil	9"/135g	30	✓
PB9S	9" Pizza Par-Baked Traditional Sauced	9"/175g	30	✓
PB11O	11" Pizza Par-Baked Traditional Olive Oil	11"/200g	30	✓
PB11S	11" Pizza Par-Baked Traditional Sauced	11"/290g	30	✓
PB12O	12" Pizza Par-Baked Traditional Olive Oil	12"/260g	10	✓

ARTISAN SOURDOUGH PIZZA BASES

APB11	11" Pizza Par-Baked Artisan Sourdough	11"/250g	15	✓
-------	---------------------------------------	----------	----	---

GLUTEN FREE PIZZA BASE

PBGFL	Large Pizza Par-Baked Gluten Free	Lge/240g	16	✓
-------	-----------------------------------	----------	----	---

PIZZA & NAPOLI SAUCE



Each
CARTON Makes
200 PIZZAS!

Sugo tu's Pizza and Napoli sauces are bold, vibrant and full of flavour. We source the highest quality ingredients so that your dishes taste fresh and homemade.

Using rich, ripe Italian tomatoes, fresh herbs and Extra Virgin Olive Oil each batch is slow-cooked allowing the flavours to develop.

All products are frozen and pre-portioned in pouches for quicker thawing, easier storage and wastage control.

CODE	TYPE	SIZE/WEIGHT	UNITS/CTN	VEGAN	GLUTEN FREE	DESCRIPTION
SUGO8PK	Sugo Pizza Sauce	16Kg	8 x 2Kg	✓	✓	Made with rich, ripe tomatoes, fresh garlic and basil. Slow Cooked, loaded with flavour. Only a minimal amount required = no soggy pizzas! Each carton of pizza sauce contains enough sauce for 200 pizzas! Based on using 80g/pizza.
NAP5PK	Napoli Sauce	15Kg	5 x 3Kg	✓	✓	Italian-style pasta sauce made with fresh onion, garlic and basil.



Compact carton for easy storage.
280mm x 280mm x 250mm

Conveniently portioned in pouches for easy thawing and waste control.



Shelf life frozen: 24 months - 18 °C
Shelf life thawed: 3 days 0 ° - 4 °C

- Slow-cooked
- Fresh ingredients
- Ripe Italian tomatoes
- Conveniently portioned
- Vegan
- Gluten free

RICH & VIBRANT FLAVOUR



EGG PASTA RANGE

Made with
AUSTRALIAN FLOUR

SNAP
FROZEN

Made with 100% Australian Durum Semolina flour and fresh eggs our recipe is simple, just the way it should be!

The high egg content and high quality flour provides a silky texture and full flavour.

Each batch is pre-portioned and snap frozen into gastronorm tubs ready to slot into your prep bench. The pasta range has a 3 day shelf life chilled, or simply take a portion straight from freezer to boiling salted water for 2 to 3 mins until al dente.

CODE	TYPE	SIZE/ WEIGHT	UNITS/ TUB	TUBS/ CTN	UNITS/ CTN
SPA3T	Spaghetti - 6kg Pre-portioned	135gm	15	3	45
LIN3T	Linguini - 6 kg Pre-portioned	135gm	15	3	45
FET3T	Fettuccini - 6 kg Pre-portioned	135gm	15	3	45
PAP3T	Pappardelle - 6 kg Pre-portioned	135gm	15	3	45
PEN3T	Penne - 5.4 kg Unportioned, ready to scoop out	1.8kg		3	

❄ Shelf life frozen: 24 months – 18°C
Shelf life thawed: 3 days 0°C – 4°C



GASTRONORM
TUBS

PRE-PORTIONED
& SNAP FROZEN



RETAIL RANGE

Made with AUSTRALIAN FLOUR



Sugo tu's retail range is the perfect addition to your gourmet food offering and freezer aisle.

Our products are loved by hundreds of retail outlets across Australia and overseas, prompting customers to increase basket size with multiple products from the fresh produce, deli and cheese departments.

We have conveniently packaged our famous pizza dough allowing your customers to create delicious, restaurant quality pizzas at home.

The dough can be paired with our classic pizza sauce for a pizza bursting with flavour. The par-baked range is available with or without sauce and ready to top!

- ENCOURAGES A "CREATE YOUR OWN" CULTURE.
- NO PRESERVATIVES
- 100% NATURAL INGREDIENTS

CODE	TYPE	SIZE/WEIGHT	UNITS/CTN	VEGAN	DESCRIPTION
SUG150	Retail Pizza Sauce 150g Pouch	150g	20	✓	Our signature pizza sauce made with fresh garlic, basil and ripe tomatoes in a resealable pouch for 2 pizzas.
SUGO360	Retail Pizza Sauce 360g Pouch	360g	12	✓	Our signature pizza sauce made with fresh garlic, basil and ripe tomatoes in a resealable stand up pouch for 4-5 pizzas.
RETDD8	Retail Pizza Dough 4 Pack	800g (4 x 200g)	8 packs	✓	4 pack of our famous pizza dough. Individually wrapped ready to thaw.
RD2S	Retail 2 Pack with Sauce	2 x 200g Dough 1 x 150g Sauce	12 packs	✓	2 pack of our famous Individually wrapped pizza dough and a sachet of sauce.
RETRS	Romana Pizza Base with Sauce	240g	12	✓	Romana super light & crunchy pizza base topped with Sugo tu's signature sauce.
RETRO	Romana Pizza Base with Olive Oil	220g	12	✓	Romana super light & crunchy pizza base brushed with olive oil.
RETPN	Retail Pinsa	175g	16	✓	Pinsa is a lighter, crunchier and healthier version of the traditional Italian Pizza, characterized by its oval shape, crunchy outside and soft, cloud-like inside.



Shelf life frozen: 24 months - 18 °C



WATCH OUR DOUGH PREP VIDEO



BESPOKE CONTRACT MANUFACTURING

Thinking about outsourcing production? At Sugo tu, we welcome new or bespoke products to unlock scale, expertise and speed without the capital risk.

Partnering with Sugo tu allows you to focus on brand growth, sales and customer relationships while we manage the complexity of manufacturing.

We can provide you with:

- TECHNICAL EXPERTISE
- FASTER TO LAUNCH TO MARKET
- SCALABILITY AND FLEXIBILITY
- FOOD SAFETY AND COMPLIANCE
- MINIMAL CAPITAL INVESTMENT

UNLOCK SCALE
EXPERTISE &
SPEED

We have developed customised solutions for Australia's Food Service Industry, leading airlines, stadiums, restaurants and export customers. Our partners rely on us for inspired thinking, consistency and precision execution.

Our agile manufacturing capability allows us to offer custom sizes, shapes, specialised toppings, breads or simply replicate your existing product.

If you're ready to create something exceptional, we're ready to partner with you.

Quality Assurance

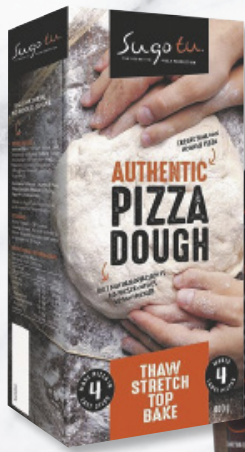
Sugo tu manufactures products to strict quality standards to provide safe and consistently high quality products. Certifications include: SQF (Safe Quality Food) and HACCP (Hazard Analysis Critical Control Point).

Our full-time quality assurance team supervise, test and monitor daily operations to ensure quality standards are consistently met, so you can be confident that our standards are carefully monitored and maintained.

We source the highest quality ingredients and almost the entire product range is Vegan Friendly.

Our "Clean Label" if they are free from artificial flavours, artificial colours, artificial flavour enhancers, preservatives, hydrogenated fats and palm oil.





Contract Manufacturing Available

Sales Inquiries:

sugotu.com.au

sales@sugotu.com.au

(07) 3849 1309

