



HIGH
HYDRATION
80%

Roman Style Pizza Dough

Our 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.

- CONSISTENT SIZING
- SAVE TIME & LABOUR
- COST EFFECTIVE



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

CRUNCHY OUTSIDE,
SUPER LIGHT INSIDE

CODE	TYPE	72hr FERMENT	SIZE/ WEIGHT	UNITS/ CTN	VEGAN	GLUTEN FREE	STRETCHED SIZE
200ROM	Roman Style Dough	✓	200g	50	✓		10 - 11 inch
250ROM	Roman Style Dough	✓	250g	40	✓		11 - 12 inch
300ROM	Roman Style Dough	✓	300g	36	✓		12 - 13 inch



Stretch to your preferred thickness or shape. Designed to bake hot and fast (at least 250°C).



VIEW THE COMPLETE
ROMANA RANGE



Made in our SQF certified facility in Brisbane

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