

Convenient Dough Discs and Balls.

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.

Our dough disc range is slow-fermented for 72 hours resulting in an aromatic, light and crispy base, typically Italian. The disc shape provides faster thawing and proofing.

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

NEW PRODUCT

ROMAN STYLE DOUGH

HANDS DOWN THE BEST DOUGH ON THE MARKET

HIGH HYDRATION 80%



ARTISAN DISC

- CONSISTENT SIZING
- SAVE TIME & LABOUR
- COST EFFECTIVE

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

WATCH OUR DOUGH PREP VIDEO



NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES

CODE	TYPE	72Hr FERMENT	SIZE/WEIGHT	UNITS/CTN	VEGAN	GLUTEN FREE	STRETCHED SIZE
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
200CRS	Pizza Dough Disc - Crusty	✓	200g	50	✓		10 - 11 inch
225CRS	Pizza Dough Disc - Crusty	✓	225g	50	✓		10 - 11 inch
GF10.5IN	Gluten Free Pizza base 10.5", raw, pre-stretched		10.5"/280g	16	✓	✓	
200ROM	Roman Style Dough		200g	50	✓		10 - 11 inch
250ROM	Roman Style Dough		250g	40	✓		11 - 12 inch
300ROM	Roman Style Dough		300g	36	✓		13 - 14 inch
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



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

sugotu.com.au

AUSTRALIAN OWNED & OPERATED

sales@sugotu.com.au

(07) 3849 1309

