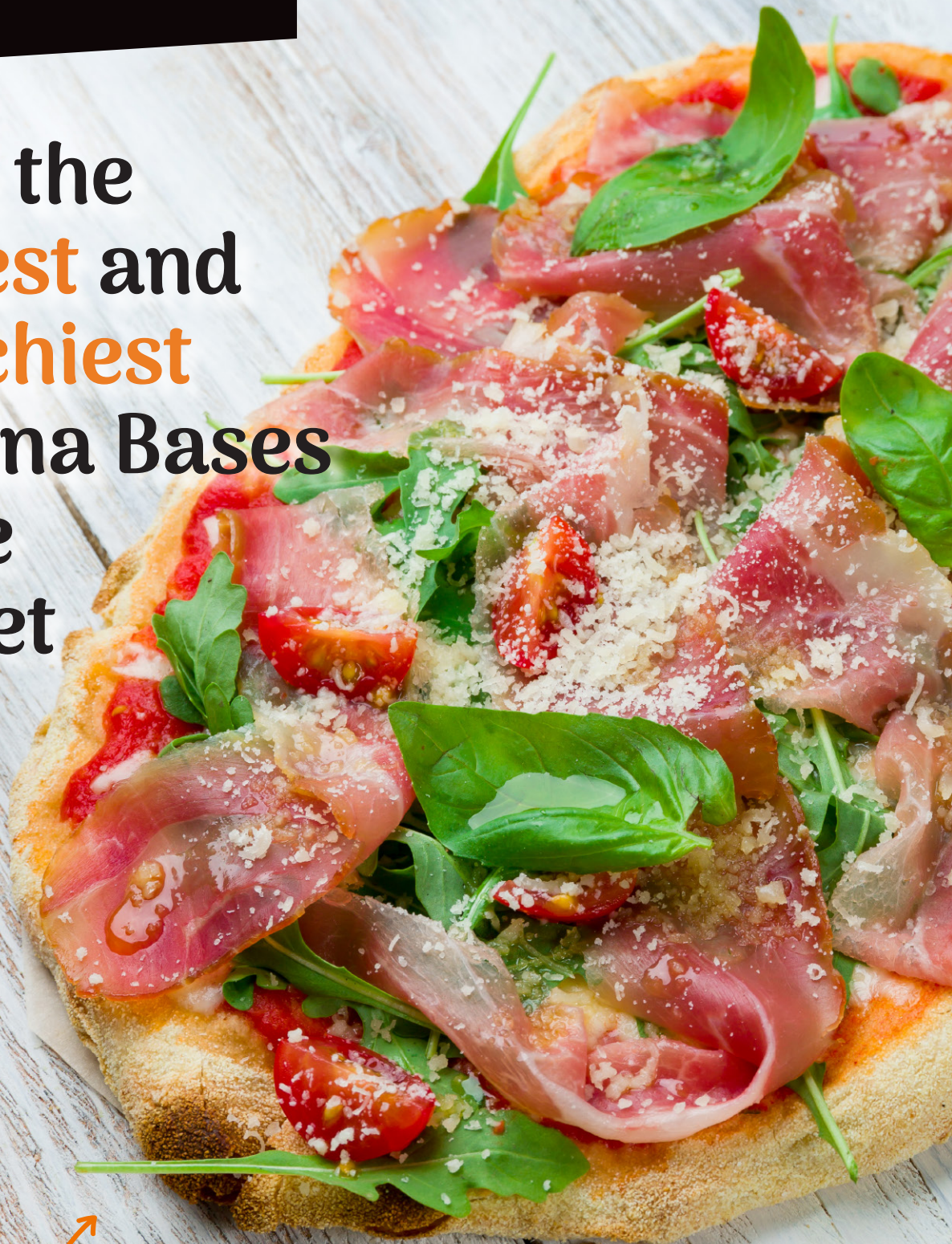


**Sugotu**  
Just really good food.

**NEW ROMANA RANGE**

Serve the  
**Lightest and  
Crunchiest**  
Romana Bases  
on the  
Market



CRUNCHY OUTSIDE,  
SUPER LIGHT INSIDE

**Hand  
PRESSED**





# 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.

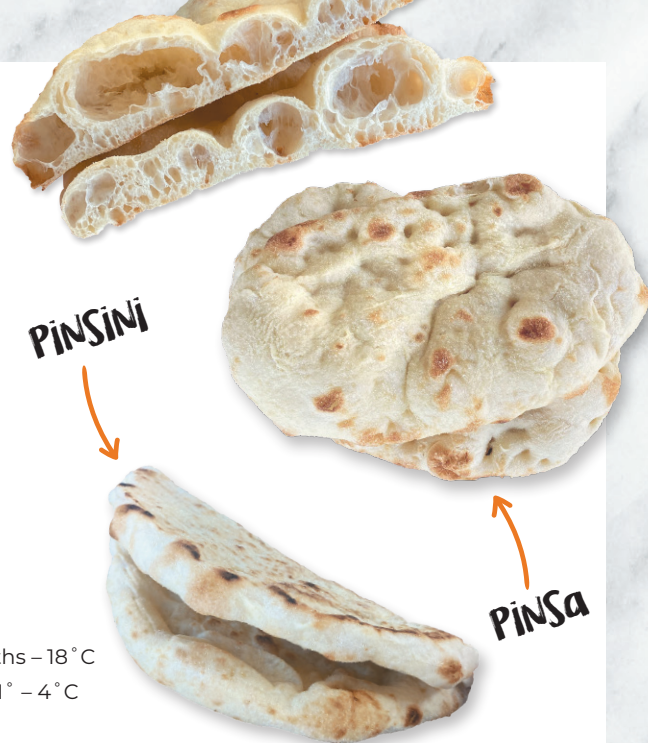
The Pinsini is a pre-folded Pinsa ready to fill and bake to create a delicious sandwich-style eating experience!

CODE	TYPE	UNITS/CTN	VEGAN
ROMPN	<b>Pinsa Romana 9"x 6"</b>	18	✓
ROMPS	<b>Pinsini Romana 9 inch</b> (fold-over pizza sandwich)	18	✓

☀️ DEFROSTS IN  
**10** min

🍳 BAKE AT 250°  
**3-4** min

❄️ Shelf life frozen: 24 months – 18 °C  
Shelf life thawed: 3 days 1° – 4 °C



## Pinsa Romana Slab

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

CODE	TYPE	UNITS/CTN	VEGAN
ROMSL	<b>Pinsa Romana Slab 10"x 18"</b>	10	✓

☀️ DEFROSTS IN  
**10** min

🍳 BAKE AT 250°  
**4-6** min

❄️ Shelf life frozen: 24 months – 18 °C  
Shelf life thawed: 3 days 1° – 4 °C



## Romana Pizza Bases

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

CODE	TYPE	UNITS/CTN	VEGAN
ROM9	<b>Romana Pizza Base 9 inch</b>	16	✓
ROM9S	<b>Romana Pizza Base 9 inch - Sauced</b>	16	✓
ROM12	<b>Romana Pizza Base 12 inch</b>	16	✓
ROM12S	<b>Romana Pizza Base 12 inch - Sauced</b>	16	✓

☀️ DEFROSTS IN  
**10** min

🍳 BAKE AT 250°  
**4-5** min

❄️ Shelf life frozen: 24 months – 18 °C  
Shelf life thawed: 3 days 1° – 4 °C



**SAMPLES  
Available**

**Sugotu**  
THE SECRET TO PIZZA PERFECTION

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