

Sugotu
Just really good food.

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

FERMENTED
72hr
SOURDOUGH

NO ARTIFICIAL COLOURS, FLAVOURS OR PRESERVATIVES



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



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
200PDD	Dessert Pizza Dough Disc	✓	170g	30	✓		9 - 10 inch
200CMD	Chocolate Marble Pizza Dough Disc	✓	170g	30			9 - 10 inch
GF10.5IN	Gluten Free Pizza base 10.5", raw, pre-stretched		10.5"/280g	16	✓	✓	
*ROMDB	Roman Style Dough		250g	40	✓		11 - 12 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

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