

# PRODUCTS CATALOGUE



A'M  RENA

## WHO IS A'MORENA?

A'Morena is **AUTHENTIC**: what you see is what she offers, which is artisanal, simple, genuine and tasty products.

A'Morena is a **REBEL**: not compromising on quality. Craftmanship and first-rate ingredients are and always will be at the heart of its products.

A'Morena is **TRADITION AND INNOVATION**: always seeking new horizons of taste, without forgetting her roots and those of her products.



## HOW A'MORENA PRODUCTS ARE BORN?

- PASSION
- DETERMINATION
- EXPERIENCE

From these simple ingredients we obtain a unique product with a quality that amazes in every bite.

The perfect dough, care, patience, and attention that go into each stage of working allow us to offer handcrafted, highly digestible, and richly topped pizza bases, focaccia bases and pinsas.

MAP packaging and constant checks at different stages of the production process ensure that all the qualities of the dough and selected raw materials remain unaltered, with a shelf life of up to 45 days.



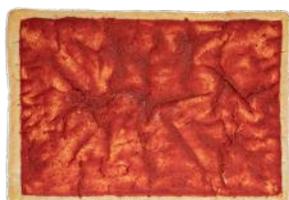
## WHAT WE OFFER

The product range is wide and able to cover the different needs of our customers. We have products suitable for both retail and food service.

Our offer includes:

- **Pizzas with toppings** – DIFFERENT FORMATS AND FLAVOURS;
- **Pizza Bases;**
- **Pan Bases** – FOR PIZZA OR FOCACCIA;
- **Pinsa Bases;**
- **Pinsas with toppings;**
- **BREAD ROLLS;**
- **Hoagies;**
- **Frozen Dough Loaves.**

These are standard products always present in our range, but we are always looking for new ideas to satisfy our customers. We evaluate all requests and are able to customize products according to different needs.



# PRODUCTS CATEGORIES

## Pizza Bases

- Pizza bases ø 25-28-33 cm
- pizza bases with tomato pulp ø 25-28-33 cm

## Pizzas with toppings

- Round topped pizzas ø 25-28-33 cm
- Rectangular topped pizza 30x40 cm

## Pan Bases

- Pan bases 60x40cm / 30x40cm / ø 39 cm / ø 50 cm
- Margherita pan pizza 60x40cm
- Focaccia bases 60x40cm / 30x40cm / ø 39 cm / ø 50 cm

## Pinsa Bases

- White pinsa bases
- Pinsa bases with tomato pulp

## Pinsas with toppings

- Pinsas with different toppings

## Bread rolls and hoagies

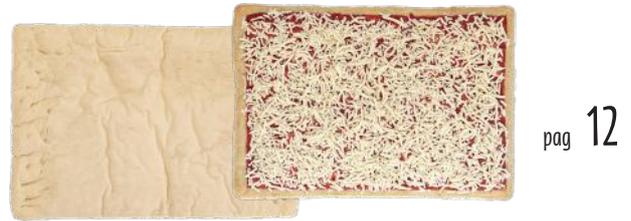
- Bread rolls ø 7.5 / 11.5cm
- Hoagies

## Frozen Dough Loaves

- Frozen pizza loaves
- Frozen piadina loaves



# PRODUCTS CATEGORIES



## PIZZA BASES

Our pizza bases are fresh, packaged in MAP and produced in a truly artisanal way. We are able to satisfy the needs of every customer, offering different formats in the "white" and "red" versions.

### FORMATS

- ø 25 cm
- ø 28 cm
- ø 33 cm

### SHELF LIFE AND STORAGE

Shelf life: **40 days**  
Storage: **0°C - 4°C**  
Packaged in MAP

### PACKAGING (may vary based on requests)

Format	Pcs/box	Box dimension	Boxes/pallet	Pallet dimensions
Round ø25 cm	6	29.5 x 26 x 12.5 cm	168	80 x 120 x 183 cm
Round ø28 cm	6	39 x 29.5 x 12 cm	120	80 x 120 x 195 cm
Round ø33 cm	6	36 x 36 x 12.5 cm	78	80 x 120 x 177.5 cm



White Round Base



Red Round Base

## PIZZAS WITH TOPPINGS

From the union of our bases and first choice ingredients we obtain a pizza characterized by superlative quality. The choice of toppings is not limited to the following products, we are in fact able to customize our pizzas based on customer requests.

### FORMATS

- Round ø 25 cm
- Round ø 28 cm
- Round ø 33 cm
- Rectangular 30 x 40 cm

### SHELF LIFE AND STORAGE

Shelf life: **30 days**  
Storage: **0°C - 4°C**  
Packaged in MAP

### PACKAGING

Format	Pcs/box	Box dimension	Boxes/pallet	Pallet dimensions
550gr - ø33 cm	5	36 x 36 x 12.5 cm	78	80 x 120 x 177,5 cm
450gr - ø33 cm	6	36 x 36 x 12.5 cm	78	80 x 120 x 177.5 cm
400-450gr - ø28 cm	6	39 x 29.5 x 12 cm	120	80 x 120 x 195 cm
320gr - ø25 cm	6	29.5 x 26 x 12 cm	168	80 x 120 x 183 cm
30 x 40 cm	5	42 x 32 x 12.5 cm	42	80 x 120 x 102.5 cm

### ROUND Ø 25/28/33 CM



#### 4 cheeses

##### INGREDIENTS:

Tomato pulp, cow mozzarella, mild provolone, gorgonzola, grana padano cheese.



#### Diavola

##### INGREDIENTS:

Tomato pulp, cow mozzarella cheese, spicy salami, black olives.



#### Bufalina

##### INGREDIENTS:

Tomato pulp, buffalo mozzarella, cow mozzarella, semi-dried cherry tomatoes.



#### Capricciosa

##### INGREDIENTS:

Tomato pulp, cow mozzarella, cooked ham, natural champignon mushrooms, artichokes.



#### Montanara

##### INGREDIENTS:

Tomato pulp, cow mozzarella, porcini mushrooms, sautéed champignon mushrooms, gorgonzola.



#### Tirolese

##### INGREDIENTS:

Tomato pulp, cow mozzarella, speck, gorgonzola.



### Frankfurters

INGREDIENTS:

Tomato pulp, cow mozzarella, frankfurters.



### Sicilian

INGREDIENTS:

Tomato pulp, cow mozzarella, semi-dried tomatoes, anchovies, capers, green olives.



### Contadina

INGREDIENTS:

Tomato pulp, cow mozzarella, bacon, semi-dried cherry tomatoes.



### Tuna and onions

INGREDIENTS:

Tomato pulp, cow mozzarella, yellowfin tuna, red onions.



### Bacon and Porcini

INGREDIENTS:

Tomato pulp, cow mozzarella, bacon, porcini mushrooms.



### Grilled vegetables

INGREDIENTS:

Tomato pulp, cow mozzarella, peppers, aubergines, courgettes.



### Tuna and peppers

INGREDIENTS:

Tomato pulp, cow mozzarella, yellowfin tuna, peppers.





### Ham and mushrooms

INGREDIENTS:

Tomato pulp, cow mozzarella, cooked ham, natural champignon mushrooms.



### Ham

INGREDIENTS:

Tomato pulp, cow mozzarella, cooked ham.



### Margherita

INGREDIENTS:

Tomato pulp, cow mozzarella.

## RECTANGULAR 30X40 CM



### Capricciosa

INGREDIENTS:

Tomato pulp, cow mozzarella, cooked ham, natural champignon mushrooms, artichokes.



### Diavola

INGREDIENTS:

Tomato pulp, cow mozzarella cheese, spicy salami, black olives.



### 4 cheeses

INGREDIENTS:

Tomato pulp, cow mozzarella, mild provolone, gorgonzola, grana padano cheese.



### Tirolese

INGREDIENTS:

Tomato pulp, cow mozzarella, speck, gorgonzola.

## PAN BASES

Our pan bases include both pizza bases and focaccia bases. Both products are offered in different formats, ideal for satisfying the needs of every customer. The artisanal quality, a fundamental characteristic of **A'MORENA** products, is also found in our pan bases, which maintain their freshness for a long time, thanks to MAP packaging.

Using our pan bases brings advantages in terms of time saving and cost reduction. In fact, it won't be necessary to have specialized personnel in preparing the dough and rolling it out, the pizza bases are pre-baked and ready to be topped.

## PIZZA BASES

### FORMATS

- Round ø 39 cm
- Round ø 50 cm
- Rectangular 30 x 40 cm
- Rectangular 60 x 40 cm

### SHELF LIFE AND STORAGE

Shelf life: **up to 45 days**

Storage: **0°C - 4°C**

Packaged in MAP

### PACKAGING

Format	Pcs/box	Box dimension	Boxes/pallet	Pallet dimensions
Round ø 39 cm	5 x 2pz = 10pz	40 x 40 x 34 cm	30	80 x 120 x 185 cm
Round ø 50 cm	2 x 2pz = 4pz	50 x 50 x 16 cm	22	80 x 120 x 190 cm
60x40 cm	2 x 3pz = 6pz	60 x 40 x 16 cm	44	90 x 120 x 190 cm
30x 40 cm	4 x 3pz = 12pz	60 x 40 x 16 cm	44	90 x 120 x 190 cm
Pan pizza Margherita 60x40 cm	4pz	60 x 40 x 16 cm	44	90 x 120 x 190 cm



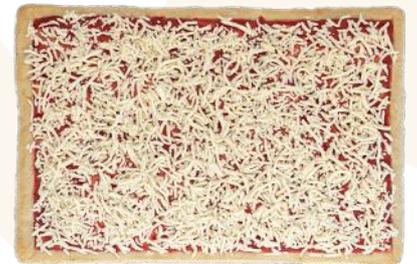
### Rectangular Pan Base

- 30 x 40 cm
- 60 x 40 cm



### Round Pan Base

- ø 39 cm
- ø 50 cm



### Pan Pizza Margherita

- 30 x 40 cm
- 60 x 40 cm





## FOCACCIA BASES

### FORMATS

- Round ø 39 cm
- Round ø 50 cm
- Rectangular 30 x 40 cm
- Rettangolare 60 x 40 cm

### SHELF LIFE AND STORAGE

Shelf life: **45 days**  
 Storage: **0°C - 4°C**  
 Packaged in MAP

### PACKAGING

Format	Pcs/box	Box dimension	Boxes/pallet	Pallet dimensions
Round ø 39 cm	5 x 2pz = 10pz	40 x 40 x 34 cm	30	80 x 120 x 185 cm
Round ø 50 cm	2 x 2pz = 4pz	50 x 50 x 16 cm	22	80 x 120 x 190 cm
60x40 cm	2 x 2pz = 4pz	60 x 40 x 16 cm	44	90 x 120 x 190 cm
30x 40 cm	4 x 2pz = 8pz	60 x 40 x 16 cm	44	90 x 120 x 190 cm



### Round focaccia Base

- ø 39 cm
- ø 50 cm



### Rectangular focaccia Base

- 30 x 40 cm
- 60 x 40 cm

# PINSA BASES

A versatile product characterized by a crunchy dough on the outside, soft on the inside, light and digestible. What is it about? PINSA, of course!

## FORMATS

- "White"
- "Red"

## SHELF LIFE AND STORAGE

Shelf life: **30 days**

Storage: **0°C - 4°C**

Packaged in MAP

## PACKAGING (may vary based on requests)

Format	Pcs/box	Box dimension	Boxes/pallet	Pallet dimensions
White	6	39 x 29.5 x 12 cm	120	80 x 120 x 195 cm
Red	6	39 x 29.5 x 12 cm	120	80 x 120 x 195 cm



White Pinza Base



Red Pinza Base





## PINSAS WITH TOPPINGS

### SHELF LIFE AND STORAGE

Shelf life: **30 gg**

Storage: **0°C - 4°C**

Packaged in MAP

### PACKAGING (may vary based on requests)

Format	Pcs/box	Box dimension	Boxes/pallet	Pallet dimensions
Pinsa with toppings	6	39 x 29.5 x 12 cm	120	80 x 120 x 195 cm



### Pinsa Margherita

#### INGREDIENTS:

Tomato pulp, cow mozzarella.



### Pinsa Bacon and Provolone

#### INGREDIENTS:

Tomato pulp, cow mozzarella, bacon, spicy provolone.



### Pinsa 4 cheeses

#### INGREDIENTS:

Tomato pulp, cow mozzarella, mild provolone, gorgonzola, grana padano cheese.



### Pinsa Capricciosa

#### INGREDIENTS:

Tomato pulp, cow mozzarella, cooked ham, natural champignon mushrooms, artichokes.



### Pinsa Diavola

#### INGREDIENTS:

Tomato pulp, cow mozzarella cheese, spicy salami.

# BREAD ROLLS E HOAGIES

Doughs designed to be soft and light, suitable for snacks or quick breaks, ideal for burgers or fresh ingredients. Modified atmosphere packaging guarantees optimal freshness and quality for up to 45 days.

## FORMATS

- Bread rolls  $\varnothing$  7.5 cm /  $\varnothing$  11.5 cm
- Hoagies (one size)

## SHELF LIFE AND STORAGE

Shelf life: **45 days**

Storage: **0°C - 4°C**

Packaged in MAP

## PACKAGING (may vary based on requests)

Format	Pcs/box	Box dimension	Boxes/pallet	Pallet dimensions
Bread rolls	40	40 x 40 x 34 cm	30	80 x 120 x 185 cm
Hoagies	35	60 x 40 x 16 cm	44	80 x 120 x 190 cm



BREAD ROLL



Hoagie





## FROZEN DOUGH LOAVES

Our pizza or piadina loaves, frozen and ideal for optimizing your production times. Suitable for businesses that don't have the ability to manage the preparation of the dough.

The frozen product guarantees quality maintenance for 180 days.

### SHELF LIFE AND STORAGE

Shelf life: **180 days**

Storage: **-18°C**

### PACKAGING (may vary based on requests)

Format	Pcs/box	Box dimension	Boxes/pallet	Pallet dimensions
Pizza loaves	100	60.5 x 40.5 x 16 cm	24	80 x 120 x 110 cm
Piadina loaves	120	60.5 x 40.5 x 16 cm	24	80 x 120 x 110 cm



**Pizza Loaves**



**Piadina Loaves**

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