



# Pinsa

**Roman Style breads  
Baked in a Wood-Fired Oven**

*High Hydration  
Formulation*

*24 hour dough  
fermentation*



*bubbly & woodfired*



*airy & crispy*



*build it fresh*



## Item Specifications

Case Weight Net
Case Weight Gross
Case Height x Width x Length
Cases Per Layer
Number of Layers per Pallet
Pallet Net Weight
Pallet Gross Weight
Pallet Height x Width x Length
Crusts per case
Crusts per pallet
GTIN

## Nutritionals

Calories (kcal)

Total Fat (g)

Saturated Fat (g)

Trans Fat (g)

Cholesterol (mg)

Sodium (mg)

Total Carbohydrate (g)

Dietary Fiber (g)

Total Sugars (g)

Added Sugars (g)

Protein (g)

Vitamin D (mcg)

Calcium (mg)

Iron (mg)

Potassium (mg)

\*Nutritional values are average values and may fluctuate due to agricultural origin.  
Nutritional values based on analysis.

## Allergens

## Storage Info

## Shelf Life

## Ingredients

## Product Description

## Prep/Baking Info

# Puccia

## Roman Style breads

### Baked in a Wood-Fired Oven



*long fermentation  
& no preservatives*



*24 Hour Dough  
Fermentation*



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