

ARDENT MILLS PIZZA MIX

Want a simple, consistent solution? A pizza mix will provide consistency, day to day and across your chain, reduce costs and waste, and allow for quicker crust innovation. Additionally, a mix delivers a “just add water and yeast” solution that even the most novice of pizza makers can master. Whatever your production process, our easy-to-use mixes will fit your pizza operation.



PRIMO MULINO™ NEAPOLITAN-STYLE PIZZA MIX 10 KG.

THIS PIZZA CRUST MIX IS IDEAL FOR CREATING AN AUTHENTIC ITALIAN STYLE PIZZA.

- ▶ Made with a blend of select Canadian prairie wheat varieties
- ▶ Works well with hand-stretched or sheeted dough
- ▶ Perfect for thin crust pizzas that are baked in wood or brick ovens under high heat for 60 to 90 seconds
- ▶ Neapolitan Pizza is traditionally prepared with simple and fresh ingredients like raw tomatoes, fresh mozzarella cheese, fresh basil, and olive oil

| Product Code | Description |
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| 13681 | Primo Mulino™ Neapolitan-Style Pizza Mix 10 kg. |

For more information please contact your sales representative or visit www.ardentmills.ca.

