

Ardent Mills Pizza Mix

Primo Mulino Neapolitan-Style Pizza Mix 10kg

This pizza crust mix is ideal for creating an authentic Italian-style pizza.

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.

- ◆ **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**



Code	Description	Pack
13681	Primo Mulino® Neapolitan Style Pizza Mix	10 kg

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

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