



**EURO PIZZA
PRODUCTS**

Vegetable Dough Overview

EURO PIZZA PRODUCTS

Smederij 13, 1185 ZR Amstelveen, the Netherlands • Tel. +31(0)20 347 3888 • Fax. +31(0)20 347 3889 • info@europizzaproducts.nl
www.europizzaproducts.com

The Leading Dough Specialist

Established in 1993 - your partner in premium quality frozen fresh pizza dough. We all know that the perfect pizza starts with the right base. Our dough is kept simple but delicious with six magical ingredients: flour, water, salt, yeast, oil and sugar. With 30 years of experience in the production of pizza dough, we have been facilitating our customers' growth in more than 20 countries around the globe. We are also happy to develop specific dough recipes on request with our private label solution. As the leading dough specialist, we are committed to consistently delivering high quality and innovative products to help your business grow. Our **expertise, passion, and craftsmanship** are at the heart of everything we do. **We know dough!**

Markets We Supply



Pizza chains & Restaurants



Wholesalers



Caterers



High-traffic Locations

Our Products



Private Label



Piazzola American Dough



Piazzola Italian Dough



Piazzola Speciality Dough



Pizza Toppings

Benefits of Frozen Fresh Dough

100% NATURAL INGREDIENTS

All our dough balls are produced without artificial additives, GMO-free, and no trans fats.

CONSISTENCY

The taste and quality is the same of every dough ball.

FLEXIBILITY

Be more flexible with your menu and easily adapt to customer demand.

TIME MANAGEMENT

Always fresh dough on hand. 6 months (frozen) shelf life after production.

COST REDUCTION

Less waste, less manual labour, no expensive machines and a lot more efficient.

Our Quality Guarantees



100% Natural Ingredients



No Preservatives added



Non GMO



100% Vegan



BRC Level AA Certification

History

1993

Euro Pizza Products is founded as a premium B2B dough producer

2002

We start focusing on frozen fresh dough

2005

Launch of our high quality brand Piazzola

2006

Start of our international expansion

2013

Launch of our private label dough

2019

Vegetable dough added to our product range

2021

Orkla acquired Euro Pizza Products

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Cauliflower Dough

Cauliflower has become a staple in many people's kitchens. It doesn't just taste delicious, it's also a great source of many nutrients. We decided to combine our expertise in dough and this tasty vegetable into one of our latest product innovations - the Cauliflower dough. A match made in heaven! More and more people are starting to take their health and well-being more seriously, and it's important that you cater to your health-conscious customers by offering a greener option on your menu. Our popular Cauliflower dough has the same quality, texture, and preparation as our other doughs but contains 70 grams of vegetables and 11% fewer calories.

NUTRITIONAL VALUE BASED ON 100 GRAMS

Energy	219 kcal - 930 KJ
Protein	7 g
Carbohydrates	44 g
Of which sugars	3 g
Fat	1 g
Of which saturated	0.2 g



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Avocado Dough

During a brainstorming session we asked ourselves; what are the most eaten fruits or vegetables? We quickly came to the conclusion that the avocado was the perfect candidate! This may come as a surprise, but the Netherlands imported over 1 billion Euros worth of avocados in 2020, which has gained special popularity amongst the younger generation. And rightly so! The delicious nutty flavour combined with the soft texture is everyone's friend. Not to mention, it's also a healthy choice. Avocados are packed with fibre, potassium, vitamin E and healthy unsaturated fats. Of course, we had to jump on the avocado train and create one of our favourite doughs - the Avocado dough. It has 22% fewer carbohydrates and is just as easy to work with and manage as our other doughs.

NUTRITIONAL VALUE BASED ON 100 GRAMS

Energy	260 kcal - 1097 KJ
Protein	6.8 g
Carbohydrates	40 g
Of which sugars	1.8 g
Fat	8 g
Of which saturated	1.4 g
Fibre	2.3 g
Salt	1.07 g



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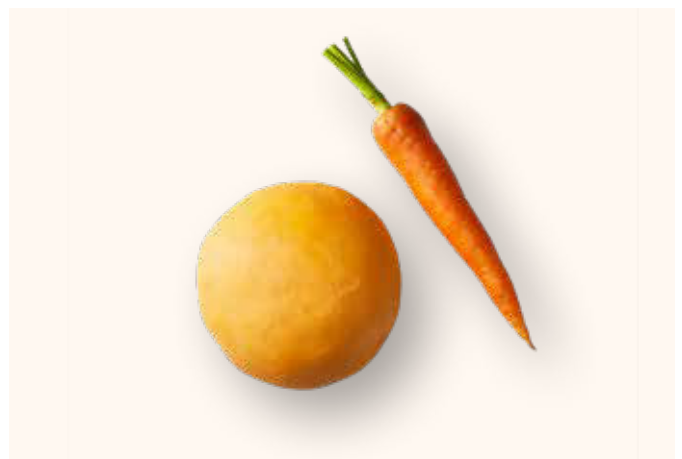


Carrot Dough

Orange is the new snack! Carrots are both versatile and delicious. Fried? Baked? Mashed? In pizza dough? Yes! Carrots are full of vitamins, minerals and fibres that are good for your and your customers' health. This delicious alternative to traditional pizza bases contains 11% fewer calories and 14% fewer carbohydrates. You won't even notice that you are eating your greens with this dough, which is just as magical as our other doughs.

NUTRITIONAL VALUE BASED ON 100 GRAMS

Energy	232 kcal - 983 KJ
Protein	6.9 g
Carbohydrates	45 g
Of which sugars	4.4 g
Fat	2 g
Of which saturated	0.4 g
Salt	0.99 g



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**EURO PIZZA
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Private Label

Your Recipe – Our Expertise

At our state-of-the-art facility in Amstelveen we not only produce our own brand of Piazzola dough. Want to create your own dough recipe and sell your products under your own brand? We have the perfect solution: private label.

Want to get started with your own sourdough? Capture the market for vegetable dough? No matter which dough variant you have in mind, we are there for you. With our wealth of experience, state-of-the-art factory and extensive production capacity the possibilities are limitless. The flexibility of our production process allows us to not only create the perfect personalised dough, but also to deliver any desired quantity of frozen fresh dough. Together, we will refine your ideas until you are 100% satisfied. Stand out from your competitors with your own unique flavour, using a single supplier and grow your brand awareness with your own product packaging design. We'd love to turn your dream into our mission!

Benefits of Private Label

Unique flavour

Take control of the success of your business. With our expertise as the base, you have the last word on your own, exclusive recipe.

A single supplier

We will take care of everything! You don't have to worry about anything, we always use top-grade ingredients, fine tune the recipe and the production and delivery of your private label dough.

Strong brand awareness

Increase your brand awareness with your own product packaging and design. A true booster for your consumers trust in your product!

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Ready to grow your business?

We are happy to guide you through all of our products and possibilities to grow your business over a cup of coffee. Do you have any questions on how we can assist you in reaching your dreams?

CONTACT OUR DOUGH EXPERTS TODAY!

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