



BUVETTI
PIZZA AT ITS FINEST

Foodservice Catalogue

PREMIUM PRODUCTS FOR PIZZA PROFESSIONALS

Proudly 100 % Australian owned and operated

Contact us on 02 9121 6260 or visit our website www.buvetti.com.au



ITALIAN SOURDOUGH

Nothing beats the smell of sourdough fresh out of the oven. A fan-favourite of foodservice operations, our Italian sourdough bases feature a crispy crust filled with air pockets leading into a soft, textured centre. As a Buvetti signature product, this specialty base is a best seller among our trade partners.

Why use Buvetti Italian Sourdough pizza bases?

- Give your customers variety
- No wastage
- Labour saving
- Time saving
- Consistent product
- 100% Australian made using only Australian flours
- Sourdough bases are easy to digest.
- Earn more money from each individual sale

Packaging: Bases are wrapped together in a single protective bag for freshness.

Thawing time: Approximately 30 minutes at room temperature from freezer.

Cooking Temperature: 280°C or higher

Vegan friendly

Sizes & Pack Options:

Crust: 10", 12"

Thin: 8", 10", 12"

GLUTEN FREE

Ensure you never miss a customer opportunity due to dietary demands. Our Buvetti gluten-free bases are made with healthy flour, natural ingredients, and no preservatives. Unlike many allergy-sensitive pizzas, these superior slices don't compromise on flavour or texture. We empower chefs with artisanal gluten-free products they are proud to serve, adored by allergy-sensitive customers, and enjoyed by everyone. These bases are a must-try... They are like no other gluten-free solution.

Why use Buvetti gluten free bases?

- Time saving
- Healthy flours
- Packed with flavour
- Flexible

Certainty of no contamination (production made in HACCP approved gluten free factory)

Thawing out: Leave what you need for day service in the fridge. The product can be kept wrapped in the fridge for 2 weeks.

Cooking Temperature: 260° C or higher

Vegan friendly

Sizes: 10", 12"





DOUGH BALLS

Experience the incredible quality of Buvetti dough balls, designed to enhance your pizza-making to professional levels. Ready for service in just six hours at room temperature, these dough balls allow you to craft pizzas that will impress even the most discerning pizza lovers. Our experts collaborate with your kitchen team to ensure every plate delivers consistent, outstanding results.

Why use Dough balls?

- No wastage
- Labour saving
- Time saving
- Consistent product
- 100% Australian made using Australian flours
- Versatile

Proofing time:

Best results – Minimum 1 day to 3 days proofing in the fridge. On the day of use, 2 hours before service in ambient temperature.

Quick proofing – 6 hours in ambient temperature.

Cooking Temperature: 280° C or higher

Vegan friendly

Sizes: 150g, 200g, 250g, 300g, 350g

SLAB BASES

Bring the authentic taste of Italy to your menu with Buvetti's Sourdough Slab Pizza Base, crafted for foodservice professionals who value quality and convenience. Perfect for venues of all sizes, this versatile base is a reliable solution for everything from casual dining to upscale catering.

Why use Buvetti gluten free bases?

- Labour saving
- Time saving
- Consistent product
- Up to 20 slices per base
- 100% Australian made using Australian flours

Cooking Temperature: 250° C or higher

Pack size: 10 slabs per carton, perfect for efficient storage and stock management.

Vegan friendly

Sizes: 30cm x 40cm - ideal for sharing plates or custom portioning



ITALIAN TRADITIONS, AUSTRALIAN INGREDIENTS, BUVETTI INNOVATIONS

At Buvetti, we craft exceptional Italian pizza bases using the finest local ingredients. With years of experience, our team offers expertly crafted doughs, including gluten-free options, to suit all dietary needs.

We tailor solutions to your kitchen through personalized consultations, combining traditional techniques with modern efficiency to ensure consistency and quality.

Let Buvetti help elevate your menu and grow your business—one delicious slice at a time.

Product	Size	Codes	Weight	Units per CTN
Pizza Base Thin (Sourdough)	8"	PBT8-203	140g	26
Pizza Base Thin (Sourdough)	10"	PBT10-209	235g	32
Pizza Base Thin (Sourdough)	12"	PBT12-210	285g	20
Pizza Crust (Sourdough)	10"	PC10-201	275g	20
Pizza Crust (Sourdough)	12"	PC12-202	355g	10
Pizza Slab (Sourdough)	30 x 40 cm	S3040	550g	10
Dough Balls	150g	314-150IDB	150g	75
Dough Balls	200g	310-200IDB	200g	55
Dough Balls	250g	311-250IDB	250g	45
Dough Balls	300g	312-300IDB	300g	40
Dough Balls	350g	313-350IDB	350g	35
Gluten Free Base	10"	130-10PFS	280g	15
Gluten Free Base	12"	130-12PFS	380g	15

Introducing the Pizza Academy

our free online hub for all things pizza! Access exclusive blogs, topping ideas, how-to videos, and more to elevate your pizza business.

Join pizza lovers across Australia today. Scan the QR code or visit www.buvetti.com.au/pizzaacademy/



WANT TO UNDERSTAND HOW YOU CAN ADD PIZZA TO YOUR MENU?

Buvetti offers bespoke consultancy to ensure our products fit perfectly with your current kitchen operations and restaurant offering.

We will show you how to create professional pizzaiolo dishes in your venue.

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