



PIZZA SUGO POWDER

Pizza Sugo Powder is a tasty Italian pizza sauce mix flavoured with herbs.

- ✓ made using dehydrated tomatoes
- ✓ traditional Italian formulation
- ✓ simple and instant preparation

PIZZA SUGO POWDER

SwissBake® Pizza Sugo Powder is a unique dry mix that is suitable for quick and convenient production of pizza sauce. It is made using real dehydrated tomatoes and vegetables along with other natural ingredients like garlic, herbs and spices. It has been formulated based on traditional Italian recipe to reproduce authentic flavour notes in your pizza.

Carefully selected raw materials ensures consistency in production and taste profile during every application. This formulation does not contain any chemicals or preservatives.

This product is perfectly suited for all kinds of professional bakers, café's, pizza chains, pizzerias and QSR's.



RECIPE

SUGO POWDER MIX	100 gm
Olive Oil	50 gm
Water	400 gm

INGREDIENTS

Dehydrated Vegetables, Sugar, Maltodextrin, Modified Corn Starch, Salt, Herbs, Spice, Anticaking Agent (E551), Acidity Regulator (E330).

PREPARATION

Mix 100 gm powder with 400 gm water and 50 gm olive oil in a bowl with a spoon or a stirrer to make 550 gm Italian pizza topping sauce.

Note: This product contains no added preservatives so store the prepared sauce in the refrigerator if not consumed immediately. Maximum storage time in the refrigerator is 48 hours.

PACK



PAPER BAG

DOSAGE



100%

STORAGE



< 18°C

DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE