



BIGA
ITALIAN BAKERY
Made in Singapore

“Professional Pizza Bases - Parbaked - Ready to Use”

1

Round Pizza

Shelf life
6 months



Our Biga
Preferment

70%
hydration.

Available with
Thin and Big
Crust.

24 hours
proofing. High
digestibility.



WHITE PIZZA
12"



WHITE PIZZA
11"



WHITE PIZZA
10"



WHITE PIZZA
8"



TOMATO PIZZA
8" - 11"



MARGHERITA PIZZA
8" - 11"



PEPPERONI PIZZA
8" - 11"

*"All our Pizzas are available with option of **THIN** Crust and **BIG** Crust"*

3

*“Create your own Pizza
with ease. **No skills
required**”*



*“**BIG** Crust Pizza Base with
Prosciutto & Funghi”*

3

*“Authentic Italian Pizza,
ready in **just 90”** seconds
when baked at 350°C”*



*“**THIN** Crust Pizza Base
with Prosciutto di Parma
& Rucola”*



5

Pinsa & Pala

Shelf life
6 months



-18°C



Our Biga
Preferment

70%
hydration.

100% Italian
Flour

24 hours
proofing high
digestibility.

PINSA ROMANA
10x30



PINSA ROMANA
20x30



PALA ROMANA
48x15



“Differentiate Yourself with an Innovative Pizza Base”



*“Pinsa Romana 20x30
with Rucola & Bresaola”*





*"Pala Romana 48x15
with Spicy Pepperoni"*

8

Pizza in Teglia

Shelf life
6 months



-18°C



Our Biga
Preferment

75%
hydration.

100% Italian
Flour & Tomato
Sauce

24 hours
proofing high
digestibility.



All our focaccias and pizzas are baked using standard 60x40 cm trays. The slabs are then cut in half, reaching a final dimension of 30x40, a convenient packaging size.

OUR OFFERINGS INCLUDES:

- + White Pizza (Focaccia)
- + Focaccia Olives
- + Focaccia Rosemary
- + Focaccia Spinach
- + Focaccia Charcoal
- + Tomato Pizza
- + Tomato Olives Pizza
- + Margherita Pizza
- + Pepperoni Pizza

*“We **custom-build** your unique product by adding ingredients of your choice to our Parbaked Pizza Base”*





*“Trancio of Tomato Pizza
with Stracciatella, Cherry
Tomato & Rucola”*



*“Trancio of White Pizza
with Mortadella &
Fondue Cream”*

Big Distribution



Shelf life of:
30 Days at +4 °C
6 onths at -18 °C

Packaging
available in two
sizes: 8"and 11"

MAP Packaging
Custom Label

Fully
Customizable



*“We Partner with the Big
Distribution and Build Great
Products Together.”*

Frozen Dough

Shelf life
6 months



-18°C



OEM Service
(Your own recipe)

Any size
from 120gr
to 700gr

100% Italian
Flour

Consistent results
always



*Certified Quality You Can Trust – We proudly hold the **ISO 22000** Certification, ensuring the highest standards of food safety and excellence.*

*Authentic **Italian Tradition**, Made Easy – We bring the true taste of Italy to your business, with zero hassle.*

*Your Product, **Your Way** – From recipe to packaging, enjoy maximum customization tailored to your Brand.*

*“More Than Suppliers – **True Partners** – We don’t just sell, we grow together with our Clients”.*



Biga Italian Bakery Pte. Ltd.
3015 Bedok North Street 5,
05-03, Shimei East Kitchen,
486350, Singapore.

Tel: +65 6241 3688

Web: www.bigaitalianbakery.com

Email: info@bigaitalianbakery.com

