



PINSA 100 %

THE INNOVATIVE BLEND FOR YOUR NEW TRENDSETTING PRODUCT

Grab & Go: Consumers today prefer small, premium snacks over traditional large meals. Quick, convenient, and satisfying — perfect for modern lifestyles!

PINSA: THE TRENDY PIZZA ALTERNATIVE

- Light, airy base with crispy crust and coarse pores
- Prebake optimized
- Rustic look
- Versatile: flatbread or pocket
- Ready-to-use mix of wheat, chickpea, and rice flours



DID YOU KNOW?

Pinsa, or Pinsa Romana, is a type of bread traditionally topped after baking.

YOUR POTENTIAL

New target groups: Appeal to trend-conscious consumers with Pinsa's unique light and airy texture, a standout from classic pizzas.

Operational efficiency: Easy in-store handling and consistent quality; quickly freshly baked and customizable.

Attractive margin: Boost profits by upselling your snack range with Pinsa's premium positioning.

Discover how Pinsa can elevate your menu and set you apart from the competition!



Questions about our new product?
Contact us at info@goodmillsinnovation.com



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www.goodmillsinnovation.com