

# BIGA.

Made to Rise. Meant to Share.



YOUR AUTHENTIC  
PIZZA ALTERNATIVE

SUPERMARKETS | RETAILERS | FARMER SHOPS  
GARDEN CENTRES | E-COMMERCE

powered by



# BIGA.

We dough  
things  
differently...

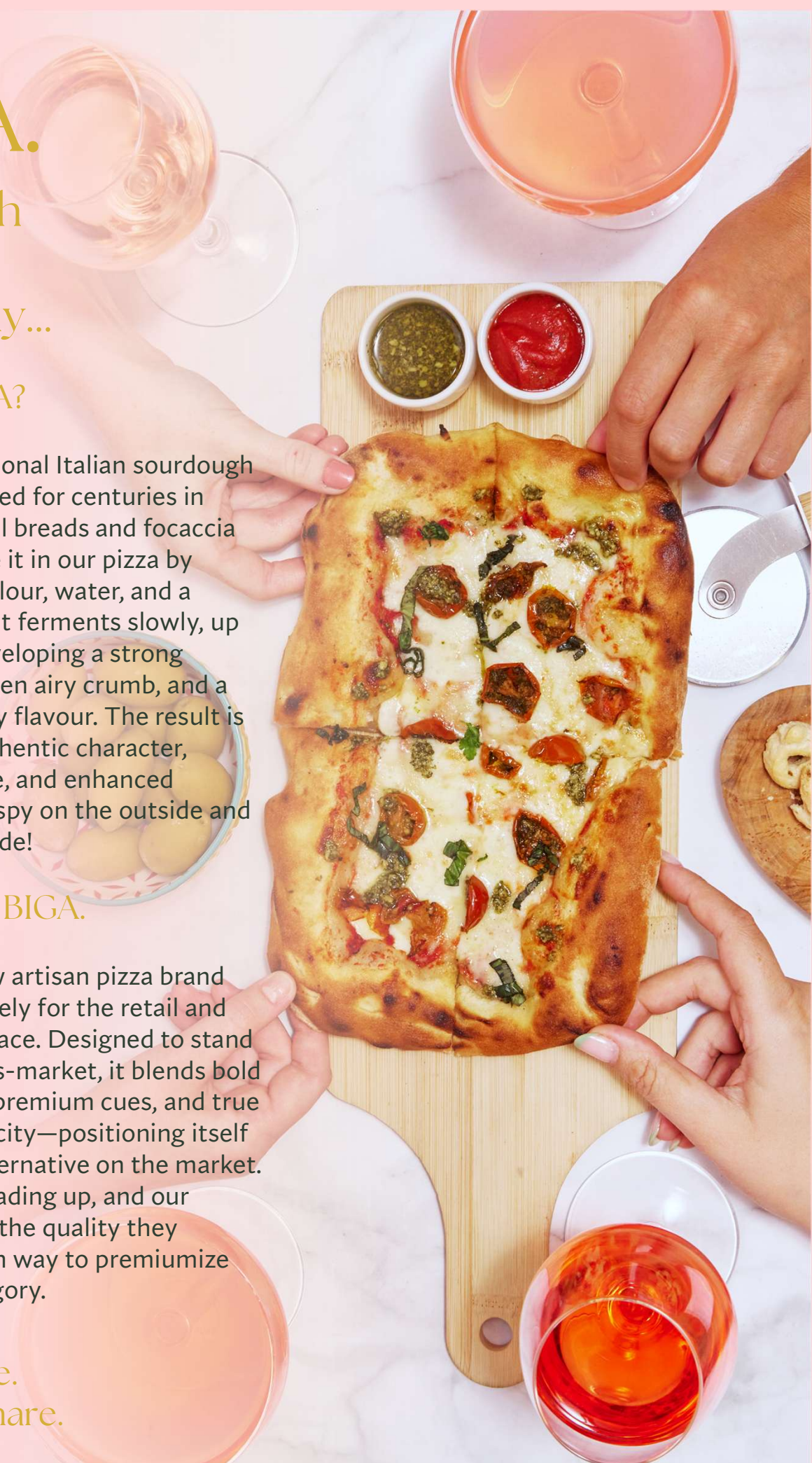
## What is BIGA?

BIGA is a traditional Italian sourdough pre-ferment, used for centuries in pizza, traditional breads and focaccia making. We use it in our pizza by simply mixing flour, water, and a touch of yeast; it ferments slowly, up to 48 hours, developing a strong structure, an open airy crumb, and a distinctive nutty flavour. The result is a pizza with authentic character, superior texture, and enhanced digestibility: crispy on the outside and fluffy in the inside!

## Introducing BIGA.

BIGA is our new artisan pizza brand crafted exclusively for the retail and supermarket space. Designed to stand apart from mass-market, it blends bold visual identity, premium cues, and true Italian authenticity—positioning itself as a genuine alternative on the market. Shoppers are trading up, and our product deliver the quality they expect: a proven way to premiumize your pizza category.

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Meant To Share.





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SOURDOUGH PIZZA | HAND CRAFTED | MADE IN ITALY

## Why it resonates

**Distinctive packaging:** breaking away from predictable red/green, with bold yet warm, premium earth tones.

**Authentic technique:** rooted in Italy's time-honored *biga* dough method.

**Consumer alignment:** taps into growing demand for artisan, heritage-inspired, restaurant-quality pizza at home.

## Target audience

Busy families and professionals alike—consumers who value wholesome meals, premium experiences, and that unforgettable “WOW!” moment at day’s end.

They are willing to pay a premium for authentic, high-quality food experiences that deliver on taste and story.

BIGA is more than pizza – it’s dough worth celebrating.  
Viva la BIGA!



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## OUR MENU



Classic  
Margherita



Truffle  
Sauce &  
Mushrooms



Pepperoni  
Hot Honey  
& Nduja



Mozzarella  
Sun Kissed  
Tomatoes  
& Pesto



Cooked  
Ham &  
Mushrooms



Selection  
of Grilled  
Vegetables

Available as Chilled and Frozen | Shelf Ready Packaging | New Product Development

## Why work with us?

Premium artisan dough solutions from the experts behind global hospitality success. BIGA is born from the PizzaSi Group, a company with decades of expertise in delivering authentic pizza solutions to the hospitality industry worldwide. Having worked with leading operators across the globe, we identified a clear gap in the retail market: high quality, authentic dough products that deliver both convenience and true Italian taste. That's where BIGA comes in... .





Drawing on years of perfecting pizza for professionals, we've created a premium retail range that brings the same artisan craftsmanship directly to your shelves. BIGA combines **traditional Italian knowhow with modern innovation** to ensure consistent quality, outstanding flavour, and strong consumer appeal. By choosing BIGA, you're not just stocking another pizza product ; you're offering your customers a direct connection to an artisan producer, trusted by chefs and hospitality experts around the world.



We are different because  
**WE** make it



Made  
in Italy



Hand crafted  
by master pizzaiolos



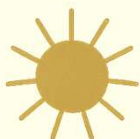
Long Fermentation  
Natural Sourdough



Part Baked  
on Stone Oven



4,000 pizzas crafted  
by hand every hour



1,800 sqm  
solar panels



GMO  
Free



1 mile long  
blast freezer line

At our core, we are passionate **pizza producers** dedicated to helping our partners deliver their perfect pizza solution. That's why we provide not only BIGA but also an extensive selection of brands, product development services, and private label options. Speak to one of our pizza experts about which approach suits your needs best, and we will make it happen.

A certified partner to work with:



Available upon request:



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