



**TOGETHER,  
FOR YOUR  
SIGNATURE  
PIZZA**



**NOVEPAN**

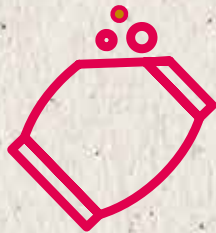




# Nowepan designer

## TAILOR-MADE SUSTAINABLE SOLUTIONS!

Give your customers a unique product that reflects your brand!  
100% of the ingredients are of vegetable origin.



### PACKAGING

- Flow pack



### FLOUR

- Conventional
- Certified (ORGANIC)



### PRODUCT CONCEPT

- Dough ball
- Express dough ball
- Disc
- sheet ...



### RECIPE

- Classic
- Semolina
- Olive oil
- Multigrain
- Quinoa, ...



YOUR  
SIGNATURE  
PIZZA



### DIMENSIONS

- Spreading diameter



### LIMITATIONS TO THE APPLICATION

- Defrosting time
- Application range
- Spreading technique
- Oven type, ...

# Summary



<b>DOUGH BALLS</b>	<b>4</b>
Dough balls	5
Dough balls express	5
<b>PIZZA BASES</b>	<b>6</b>
Raw bases	6
Part-baked bases	6
<b>LOGISTICS DATA</b>	<b>7</b>

## RECOMMENDATIONS FOR PREPARATION

(different methods are possible according to the equipment used)



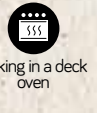
Defrosting /  
fermentation  
in an airtight vat



Time at room  
temperature



Baking in a  
convection oven



Baking in a deck  
oven



Proofing  
with 70% humidity



## OUR ON-SITE EXPERTISE

Our sales, R&D and Marketing teams are here to answer your questions and offer you custom-made solutions.

### ROUEN

Breads part-baked in a deck oven  
Raw breads  
IFS/BRC/ORGANIC certified

### DUNKIRK

Snacks  
Pizza bases  
Puff pastries  
IFS/BRC/ORGANIC certified

### LOMME

Pizza dough balls  
Raw breads  
IFS/BRC/ORGANIC certified

### GIGEAN

Breads part-baked in a stone deck oven  
Raw breads  
IFS/ORGANIC certified



The products presented in the catalogue are also sold frozen.



# Dough balls

## YOUR PIZZA PARTNER IN EUROPE FOR 30 YEARS

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Our 30 years of experience working with major players in the pizza industry helped us acquire a veritable know-how to offer you tailor-made, innovative and durable solutions, in accordance with your demands.

# DOUGH BALLS

**CLASSIC DOUGH BALL** • A fine and crispy crust

**SEMOLINA DOUGH BALL** • A soft texture and crispy crust

**OLIVE OIL DOUGH BALL** • Open textured crumb

Liven up your range with distinctive recipes:

**MULTIGRAIN DOUGH BALL** • 6 grains and 3 seeds

**QUINOA DOUGH BALL** • Made with the flour and seeds of Quinoa d'Anjou, France

**DOUGH BALL WITH CHILI SPICES A WORLD FLAVOUR** • This recipe will add spice and colour to your pizza!



## Product advantages

- A dough ball that is easy to stretch.
- A high tolerance range during use.
- Consistent quality with a handmade look.

## Weight

Available in 160g, 200g, 350g, 560g, 900g.



18 h to 72 h  
4°C\*



30 mins  
minimum



4 to 6 mins  
250°C to 280°C



3 to 4 mins  
320°C to 350°C

# Innovation « EXPRESS » DOUGH BALLS

## Product advantages

- This pre-rolled and pre-proofed dough ball can be quickly prepared for use..
- Suitable for use within the day, it is easy to prepare and can be handled by any worker, even untrained..
- It is uncomplicated while producing a handmade look.



Defrost  
in just  
2h

**CLASSIC DOUGH BALL** • A fine and crispy crust

**OLIVE OIL DOUGH BALL** • Open textured crumb

Liven up your range with distinctive recipes:

**MULTIGRAIN DOUGH BALL** • 6 grains and 3 seeds

**QUINOA DOUGH BALL** • Made with the flour and seeds of Quinoa d'Anjou, France

**DOUGH BALL WITH CHILI SPICES A WORLD FLAVOUR** • This recipe will add spice and colour to your pizza!



2 h - 4°C\*



30 to 60 mins



4 to 6 mins



3 to 4 mins

250°C to 280°C 320°C to 350°C

## Weight

Available in 160g, 180g, 200g, 350g.



## A UNIQUE PRODUCT FOR EACH OF YOUR NEEDS.

Are you looking for quality solutions that can be used without equipment or qualified staff members. The range of raw and part-baked bases is ideal!

# RAW BASES

## 120082 PIZZA SHEET



1h 30 to 2h - 26°C



10 to 12 mins - 180°C



## 120041 PIZZA DISC



1h 30 to 2h  
26°C



4 mins 30  
250°C



3 mins  
350°C to 450°C

Also available in 28cm

**120082 PIZZA SHEET** • Easy to use, the raw pizza sheet is ideal for cutting into portions. • Dimensions : 37 x 57 cm • Raw weight : 1 015 g • Units/box : 10

**120041 PIZZA DISC** • This pre-rolled pizza disc is ready to be garnished and baked. • Diameter : 24 cm • Raw weight : 160 g • Units/box : 80

# PART-BAKED BASES

## 120163 DISC



60 mins



4 mins  
240°C



4 mins  
320°C to 350°C



## 120165 SHEET



60 mins



4 mins  
240°C



4 mins  
320°C to 350°C

**120163 DISC** • Pre-rolled and pre-baked, this pizza disc is ready to be garnished and slipped into the oven. • Diameter : 28 cm • Prebaked weight : 230 g • Units/box : 20

**120165 SHEET** • Easy to use, the pre-baked pizza sheet simply needs to be garnished and slipped into the oven. • Dimensions : 40 x 30 cm • Prebaked weight : 500 g • Units/box : 20

## DOUGH BALLS

Code	Name	Diameter after shaping	Weight	Number of dough ball per tray	Units/box	Boxes/layer	Layers/pallets	Boxes/pallet	Products/pallet
	Dough ball	24 to 28 cm	160 g	12	60	9	7	63	3780
	Dough ball	26 to 31 cm	200 g	10	50	9	7	63	3150
	Dough ball	35 to 40 cm	350 g	8	30	9	7	63	1890
	Dough ball	45 to 50 cm	560 g	6	20	9	7	63	1260
	Dough ball	60 to 65 cm	900 g	4	12	9	7	63	756
	Express dough ball	24 to 28 cm	160 g	-	55	8	7	56	3080
	Express dough ball	26 to 29 cm	180 g	-	50	8	7	56	2800
	Express dough ball	38 to 32 cm	200 g	-	45	8	7	56	2520
	Express dough ball	30 to 36 cm	350 g	-	25	8	7	56	1400

## RAW BASES

Code	Name	Diameter after shaping	Weight	Number of dough ball per tray	Units/box	Boxes/layer	Layers/pallets	Boxes/pallet	Products/pallet
120082	Pizza sheet	37 x 57 cm	1 015 g	-	10	4	12	48	480
120041	Pizza disc	24 cm	160 g	-	80	8	5	40	3200
120040	Pizza disc	28 cm	200 g	-	80	8	5	40	3200

## PART-BAKED BASES

Code	Name	Diameter after shaping	Weight	Number of dough ball per tray	Units/box	Boxes/layer	Layers/pallets	Boxes/pallet	Products/pallet
120163	Pizza disc	28 cm	230 g	-	20	12	5	60	1200
120165	Pizza sheet	40 x 30 cm	500 g	-	20	8	6	48	960



«Together, for your Signature product» is our commitment to developing, with our customers, products with a unique taste, which will delight consumers, while using raw materials and authentic recipes and protecting the environment.

*Jean-Manuel LEVEQUE, NOVEPAN President*

Our sales, R&D and Marketing teams are here to answer your questions and offer you custom-made solutions.

#### SALES TEAM

Sébastien PECQUERAUX, Sales Director, [s.pecqueraux@novepan.fr](mailto:s.pecqueraux@novepan.fr)  
Grégory JOZWIAK, Human Resources Training/ Industry, [g.jozwiak@novepan.fr](mailto:g.jozwiak@novepan.fr)  
Laurent BULTEZ, Supermarkets, [l.bultez@novepan.fr](mailto:l.bultez@novepan.fr)

#### R&D TEAM

Marie CROMBET, [m.crombet@novepan.fr](mailto:m.crombet@novepan.fr)  
Laura MOREL, [l.morel@novepan.fr](mailto:l.morel@novepan.fr)

#### SALES ADMINISTRATION TEAM

Béatrice PERRON, [b.perron@novepan.fr](mailto:b.perron@novepan.fr)  
Anaïs FREZOU, [a.frezou@novepan.fr](mailto:a.frezou@novepan.fr)

#### MARKETING TEAM

Amandine VILLIERS, [a.villiers@novepan.fr](mailto:a.villiers@novepan.fr)

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ZAC NOVO  
Rue Lavoisier • 59160 Lomme

ZA du Pommeret  
Rue Pierre et Marie Curie • 76650 Petit-Couronne

Rue de l'Abbé Grégoire • 59760 Grande-Synthe

ZAE La Clau 3  
1, Rue Nicolat Appert • 34770 Gignan



[contact@novepan.fr](mailto:contact@novepan.fr) • +33 3 20 17 05 30 • +33 4 67 80 71 20  
[www.novepan.fr](http://www.novepan.fr)