

**HANDMADE PIZZA DOUGH**

COMPANY



Massa Palha began its activities in 1993, the tradition and quality that made the brand a great success, also resulted in an unmistakable flavor, characteristic of its own manufacture. We are a company that has been operating for more than 30 years in the pasta manufacturing market. Our uniqueness is in the care of the preparation of our products.



Currently, we implement the "Food Defense" system that guarantees food safety in the manufacture of our products. The company is located in the Metropolitan Region of Campinas (RMC), in the city of Engenheiro Coelho-SP and we serve from small consumer to large retailer.



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PRODUCTS

NCM 1902.19.00

The Massa Palha dough for Pizza is made with cutting-edge ingredients, following international quality standards, to ensure the best taste and food safety to our customers.

Discover the essence of a real Italian pizza with our Long Fermentation Pizza Dough. Made by hand with selected ingredients and without the use of preservatives, our pasta offers an incomparable gastronomic experience.

We are a company audited by the requirements established by IFS Global Markets Food Version 2, January 2017, having scores above 90% on our production process, an audit required by The Sams Club network, of which we are suppliers.

In the production of long fermentation dough the process is 100% handmade, we use imported flours (Argentine and Italian), we leave fermenting naturally for 48 hours and we do not use any type of preservative to offer freshness to the palate.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Our current production capacity is 55 tons per month, covering both pizza dough and pastry dough production.

We strictly follow international quality and food safety standards to ensure that our products meet the requirements of the most demanding markets.



MASSA PALHA
City: Engenheiro Coelho
State: New York
Brazil

CERTIFICATIONS



Promotion:

