You can't buy happiness but you can buy a pinsa

Email

info@doven.it

Phone

069 818 0314
329 799 9299

DOVEN
Infornamo con arte

Index

3. Abous us
4. Doughs and products
6. Processing and our strong points
7. Our oval pinsas
8. Our round pinsas
11. Our pinsa trays
13. Our sandwiches
14. Our specials

Email

info@doven.it

Phone

069 818 0314
329 799 9299

DOVEN
Infornamo con arte

About us

IN-BETWEEN PROFESSIONALISM AND TRADITION

Doven is a brand created by a family of Roman entrepreneurs who have been working in the trade for generations.

We make several pre-cooked products in our workshop, including: pinsa romana, pinsa panini and pizza romana. **Our primary goal is to provide our customers with products that are able to satisfy every palate,** through careful craftsmanship and highest quality raw materials.

Attention to details is what sets us apart from our competitors: from the choice of ingredients, to the making and rolling of the dough, done strictly by hand, without neglecting the conservation cycle of the bases.

Email

info@doven.it

Phone

069 818 0314
329 799 9299

Doughs and products

With us, you will have the same quality product in every situation. Same *hydration* level, same *leavening time,* same *dough.* Always.

Classic Oval

- *Hand-rolled*

SIZE
30x22cm

WEIGHT
230g

Tonda 26

- *Hand-rolled*

SIZE
26Ø

WEIGHT
260g

Tonda Maxi

- *Hand-rolled*

SIZE
45Ø

WEIGHT
700g

Tray 60x20

- *Hand-rolled*

SIZE
60x20cm

WEIGHT
550g

Ovalina

- *Hand-rolled*

SIZE
26x18cm

WEIGHT
150g

Tonda 33

- *Hand-rolled*

SIZE
33Ø

WEIGHT
260g

Tonda Napoli

- *Hand-rolled*

SIZE
33Ø

WEIGHT
260g

Tray 60x20

- *Hand-rolled*

SIZE
60x20cm

WEIGHT
700g

Tondina

- *Hand-rolled*

SIZE
20Ø

WEIGHT
100g

Pizza 33

- *Hand-rolled*

SIZE
33Ø

WEIGHT
200g

Tray 60x20

- *Hand-rolled*

SIZE
60x20cm

WEIGHT
400g

Email

info@doven.it

Phone

069 818 0314
329 799 9299

DOVEN
Infornamo con arte

Doughs and products

With us, you will have the same quality product in every situation. Same *hydration* level, same *leavening time,* same *dough.* Always.

Tray 60x40

- *Hand-rolled*

SIZE
60x40cm

WEIGHT
1000g

Sandwich 100

- *Hand-rolled*

SIZE
/

WEIGHT
100g

Whole wheat

- *Hand-rolled*

SIZE
30x22cm

WEIGHT
230g

Pinsa Roll

- *Hand-rolled*

SIZE
30Ø

WEIGHT
160g

Baciata

- *Hand-rolled*

SIZE
60x20cm

WEIGHT
800g

Sandwich 120

- *Hand-rolled*

SIZE
/

WEIGHT
120g

Smile

- *Hand-rolled*

SIZE
24x12cm

WEIGHT
230g

Pinsotto

- *Hand-rolled*

SIZE
20Ø

WEIGHT
230g

The Red One

- *Hand-rolled*

SIZE
33Ø

WEIGHT
260g

Sandwich 150

- *Hand-rolled*

SIZE
/

WEIGHT
150g

Mini Smile

- *Hand-rolled*

SIZE
16x8cm

WEIGHT
100g

Email

info@doven.it

Phone

069 818 0314
329 799 9299

Processing and our strong points

01 Dough

The dough is the first step in creating an extremely high-quality leavened product.

We start with a mixture of rice, soy and wheat flour, and we add salt, oil and yeast. We complete the dough with water, which brings our bases to an 80% hydration level.

Then the dough is left to rise and mature, a process which can last up to 48 hours. With simple and natural ingredients and following procedures perfected over the years, we obtained an excellent product.

02 Rolling out the dough

Rolling out the dough is the step that requires the most attention in order to create an excellent handcrafted base.

Each pinsa is rolled out strictly by hand and goes through a careful selection process to ensure the same quality for each pinsa.

Subsequently, the bases are briefly pre cooked and then blast chilled to preserve all their characteristics and ensure a long shelf life.

03 MAP and freezing

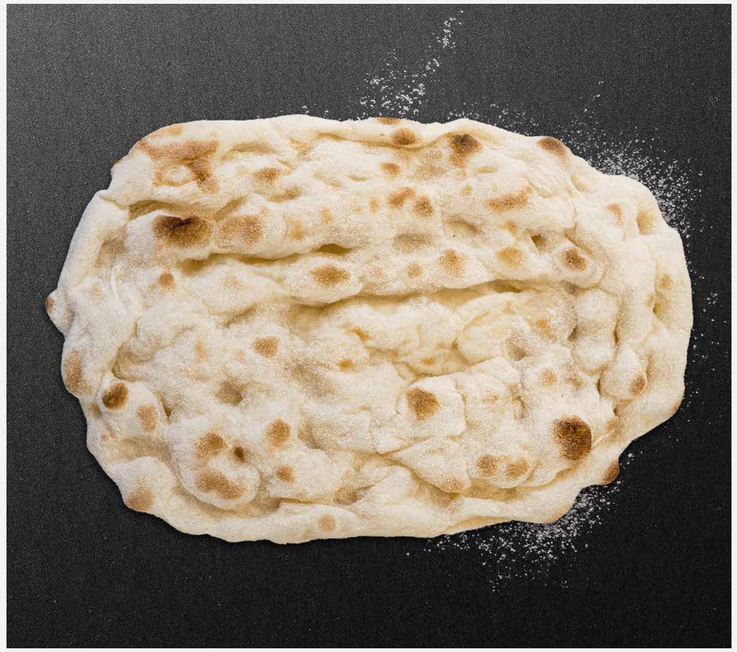
Our products are available both fresh, packaged in Modified Atmosphere Packaging (MAP), and frozen.

With MAP, the preservation of the bases in the refrigerator is guaranteed for 40 days from the production date.

By blast chilling the bases as soon as they come out of the oven, frozen products **can be stored up to 12 months,** retaining all their organoleptic characteristics. Shelf life is guaranteed without the use of any preservatives.

Classic Oval and Ovalina

	PIECES X BOX	BOX SIZES	BOXES X LAYER	LAYERS	BOXES X PALLET
CLASSIC OVAL	20	38x29x28	9	7	63
OVALINA	20	38x29x28	9	7	63



Classic Oval

- *Hand-rolled*

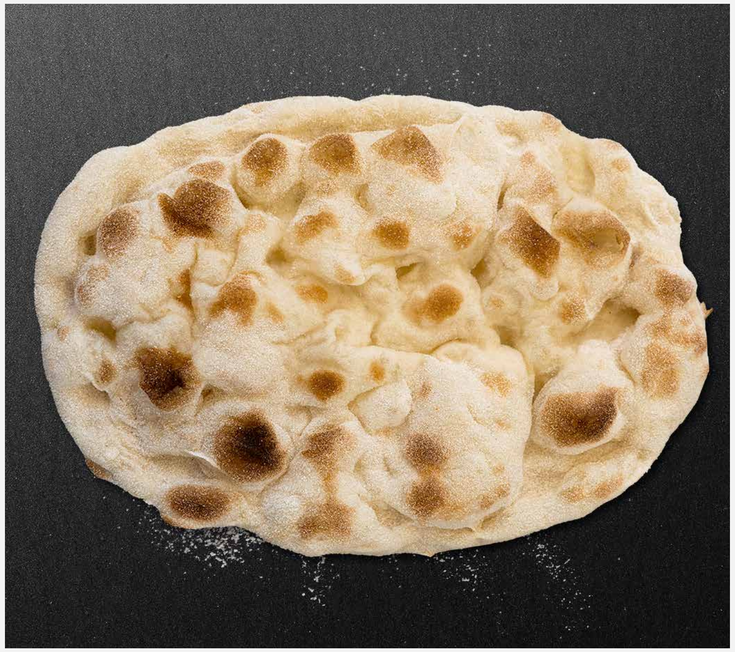
MORE INFO

The oval shape is the most common and widespread. Ideal for happy hours, as an accompaniment focaccia, or seasoned and served as a main dish.

Cooking on natural stone

SIZE
30x22cm

WEIGHT
230g



Ovalina

- *Hand-rolled*

MORE INFO

A smaller oval to provide an alternative to the classic oval. Ideal for happy hours.

Cooking on natural stone

SIZE
26x18cm

WEIGHT
150g

Tondina and Tonda 26

	PIECES X BOX	BOX SIZES	BOXES X LAYER	LAYERS	BOXES X PALLET
TONDINA	30	38x29x28	9	7	63
TONDA 26	20	38x29x28	9	7	63

The Tondina

- *Hand-rolled*

MORE INFO

The tondina is the smaller version of our pinsa, excellent as a single portion or served instead of bread.

Cooking on natural stone

SIZE
20Ø

WEIGHT
100g

Tonda 26

- *Hand-rolled*

MORE INFO

An alternative to the classic tonda, the 26 is thicker, that's why it is excellent for stuffing.

Cooking on natural stone

SIZE
26Ø

WEIGHT
260g

Tonda 33 and Pizza 33

	PIECES X BOX	BOX SIZES	BOXES X LAYER	LAYERS	BOXES X PALLET
TONDA 33	20	36x36x28	6	7	42
PIZZA 33	40	36x36x28	6	7	42

Tonda 33

- *Hand-rolled*

MORE INFO

The pinsa tonda 33 is the perfect format to serve as a main dish in a restaurant or pizzeria.

Cooking on natural stone

SIZE
33Ø

WEIGHT
260g

Pizza 33

- *Hand-rolled*

MORE INFO

Pizza 33 is our version of the thin, crispy classic Roman pizza. This is also perfect to serve as a main dish.

Cooking on natural stone

SIZE
33Ø

WEIGHT
200g

Tonda Maxi and Tonda Napoli

	PIECES X BOX	BOX SIZES	BOXES X LAYER	LAYERS	BOXES X PALLET
TONDA MAXI	20	60x40x23	4	7	28
TONDA NAPOLI	20	36x36x28	6	7	42

Tonda Maxi

- *Hand-rolled*

MORE INFO

With its 45 cm diameter, it is a very special format, suitable for large tables or for parties and receptions.

Cooking on natural stone

SIZE
45Ø

WEIGHT
700g

Tonda Napoli

- *Hand-rolled*

MORE INFO

With its thick crust, the Tonda Napoli satisfies those customers who are looking for a traditional pizza experience.

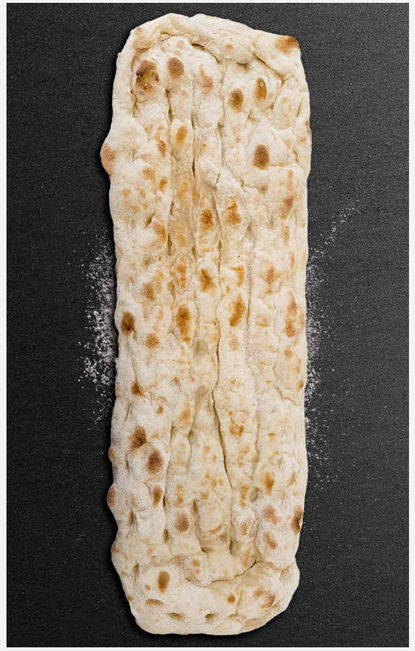
Cooking on natural stone

SIZE
33Ø

WEIGHT
260g

Tray 60x20
400, 550 e 700g

	PIECES X BOX	BOX SIZES	BOXES X LAYER	LAYERS	BOXES X PALLET
TRAY 60X20	30	60x40x23	4	7	28



Tray 60x20 **400g**

• *Hand-rolled*

MORE INFO

Narrow and long in shape, the 60x20 is an excellent pinsa tray, either plain or seasoned, convenient for several uses.

Cooking on natural stone

SIZE
60x20cm

WEIGHT
400g

Tray 60x20 **550g**

• *Hand-rolled*

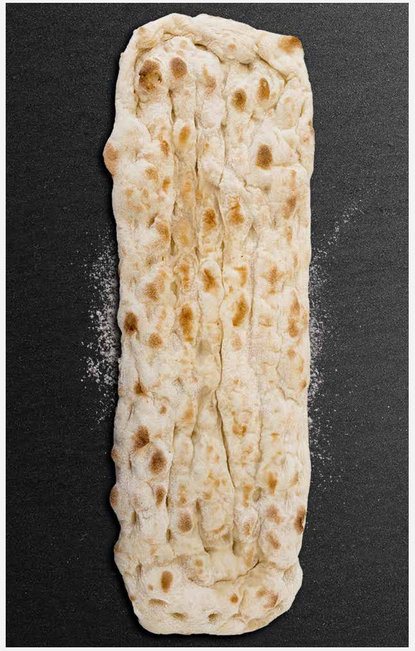
MORE INFO

Narrow and long in shape, the 60x20 is an excellent pinsa tray, either plain or seasoned, convenient for several uses.

Cooking on natural stone

SIZE
60x20cm

WEIGHT
550g



Tray 60x20 **700g**

• *Hand-rolled*

MORE INFO

Narrow and long in shape, the 60x20 is an excellent pinsa tray, either plain or seasoned, convenient for several uses.

Cooking on natural stone

SIZE
60x20cm

WEIGHT
700g

Tray 60x40 e Baciata

	PIECES X BOX	BOX SIZES	BOXES X LAYER	LAYERS	BOXES X PALLET
TRAY 60X40	15	60x40x23	4	7	28
BACIATA	30	60x40x23	4	7	28

Tray 60x40

- *Hand-rolled*

MORE INFO

A classic format of the pizza tray for pizzerias or diners. Delicious either plain or seasoned.

Cooking on natural stone

SIZE
60x40cm

WEIGHT
1000g

Baciata

- *Hand-rolled*

MORE INFO

The classic Roman 'baciata' or 'coupled' tray, as large as the 60x20 but heavier, ready to be stuffed in any way.

Cooking on natural stone

SIZE
60x20cm

WEIGHT
800g

Sandwich
100, 120 and 150

	PIECES X BOX	BOX SIZES	BOXES X LAYER	LAYERS	BOXES X PALLET
SANDWICH 100	20	38x29x28	9	7	63
SANDWICH 120	20	38x29x28	9	7	63
SANDWICH 150	20	38x29x28	9	7	63

Sandwich 100

- *Hand-rolled*

MORE INFO

Our pinsa buns are tasty and suitable for many occasions, perfect for any kind of filling. The smallest weights 100 grams.

Cooking on natural stone

SIZE
/

WEIGHT
100g

Sandwich 120

- *Hand-rolled*

MORE INFO

Our pinsa buns are tasty and suitable for many occasions, perfect for any kind of filling. The smallest weights 120 grams.

Cooking on natural stone

SIZE
/

WEIGHT
120g

Sandwich 150

- *Hand-rolled*

MORE INFO

Our pinsa buns are tasty and suitable for many occasions, perfect for any kind of filling. The smallest weights 150 grams.

Cooking on natural stone

SIZE
/

WEIGHT
150g

The Red One, & Whole Wheat

	PIECES X BOX	BOX SIZES	BOXES X LAYER	LAYERS	BOXES X PALLET
THE RED ONE	20	36x36x28	6	7	42
WHOLE WHEAT	20	38x29x28	9	7	63

The Red One

- *Hand-rolled*

MORE INFO

The addition of high quality Italian tomatoes allows us to offer a really tasty product. The frozen version is available in all formats.

Cooking on natural stone

SIZE
33Ø

WEIGHT
260g

Whole Wheat

- *Hand-rolled*

MORE INFO

A 30% wholemeal type 2 flour is added to our flour mix, making the bases suitable for different customers. Available in all formats, either fresh (MAP) or frozen.

Cooking on natural stone

SIZE
30x22cm

WEIGHT
230g

Smile and Mini Smile

	PIECES X BOX	BOX SIZES	BOXES X LAYER	LAYERS	BOXES X PALLET
SMILE	24	38x29x28	9	7	63
MINI SMILE	48	38x29x28	9	7	63

Smile

- *Hand-rolled*

MORE INFO

Product designed to be stuffed inside, very tasty on a plate or as a take-away product.

Cooking on natural stone

SIZE
24x12cm

WEIGHT
230g

Mini Smile

- *Hand-rolled*

MORE INFO

Product designed to be stuffed inside, the mini version of the Smile.

Cooking on natural stone

SIZE
16x8cm

WEIGHT
100g

Pinsa Roll and Pinsotto

	PIECES X BOX	BOX SIZES	BOXES X LAYER	LAYERS	BOXES X PALLET
PINSA ROLL	40	36x36x28	6	7	42
PINSOTTO	20	38x29x28	9	7	63

Pinsa Roll

- *Hand-rolled*

MORE INFO

Designed as a thin, soft base to be rolled up like a piadina, while maintaining all the benefits of a pinsa dough.

Cooking on natural stone

SIZE
30Ø

WEIGHT
160g

Pinsotto

- *Hand-rolled*

MORE INFO

With the same diameter as our Tondina but with a heavier weight, ideal for splitting or seasoning cold after final cooking.

Cooking on natural stone

SIZE
20Ø

WEIGHT
230g