



When Quality and Consistency Matters

Letter from Riccardo

Benvenuti a tutti!

I'm so excited to welcome you to my labour of love, RDM Pizza Australia. RDM represents the initials of my name and I personally guarantee every product that we make.

I've been living and breathing pizza since I was a little boy growing up in Western Sydney. I spent my childhood on our family farm with my Italian immigrant parents. I would watch my mamma make everything from scratch the way that she had been taught. Everything, from pizza to pasta to passata. Traditions that had been handed down from generation to generation through our Calabrian heritage. I was obsessed with watching her make the pizza, watching her mix, knead and stretch the dough, and then cook in our woodfire oven. I loved these meals, especially with family and friends. This is why I brought RDM Pizza to life.

There are too many mass-produced products on the market, across many industries, that have lost their authenticity. They lost that 'something special'. Everything that RDM does links back to the simple traditions and honesty of the Moretti family home. My passion is to take all my knowledge as a pizzaiolo to bring quality and consistent products to you and your customers and increase efficiencies within your business. We believe that pizza is the ultimate sharing food, it brings family together and shares in the generosity of spirit. Honest food made with love is at the heart of what we do.

RDM is a labour of love. With my initials on every box, I stand by our products with my own personal guarantee of quality and consistency to you and your customers.

Thank you for allowing me to be on this journey with you.

Mille grazie.



Welcome to the family

When you come on board with RDM, you are more than just a customer, you become family. We go above and beyond for our family to ensure their success, whether that's having the right equipment, marketing support, the highest quality pizza on the market, staff training, the whole thing.

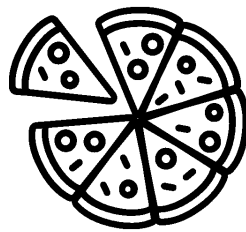
Because that's what family does. We want to ensure that we're able to cultivate long lasting partnerships with all our customers. To this end, we're selective about who we work with so that we can fully support our partners and customers.

SOME OF THE WAYS WE SUPPORT YOU



Training and Education

In-depth training of our products to your staff at your venue (and retraining when necessary) plus training & education assets and how we can save you money in your kitchen.



Quality and Consistency

Authentic, hand-made and high quality pizza products - made in Sydney, whilst supporting our aussie growers.



Ongoing Support

Mon-Fri support from our sales team including support from Riccardo, Australia's pizza champion.



Snap Frozen Dough Balls

RDM Pizza Australia is proud to bring you an award-winning product, perfectly suited to maximising efficiencies in the commercial kitchen. RDM Dough Balls are made with only 100% premium Australian ingredients to our secret recipe and then immediately snap-frozen within 15 minutes to ensure that the dough's integrity is maintained.

When Quality and Consistency Matters



Snap Frozen Dough Balls

VEGAN

AUSTRALIAN MADE & OWNED

AWARD WINNING RECIPE

SLOW FERMENTATION PROCESS

RDM Snap Frozen Dough Balls ensure that you are using an authentic, high quality and consistent dough product every single time. Dough can be opened using rolling pins, rollers or hand stretched. RDM Dough Balls ensure there's no room for any error, no fuss and no waste. Versatile and easy to use, each Dough Ball comes with our RDM family promise of quality and consistency.

Why use RDM Snap Frozen Dough Balls?



Labour-Saving: Saving you time and money



Maximises your bottom line



Perfect for inventory control



100% premium Australian ingredients



Minimises wastage



100% Australian made

Cooking time: 3 minutes at 300°C *Quicker at higher temperatures

Cooking methods: Conveyor ovens, gas/electric deck ovens, wood-fired ovens, rational ovens

Thawing time: Defrost Process 1: Frozen Dough Balls will take approximately 8 hours to defrost and proof at room temperature

Defrost Process 2: Frozen Dough Balls will take 48 hours to defrost once placed in the refrigerator, with an additional 2-3 hours at room temperature prior to service

Shelf life: 12 months frozen

Ingredients List

Australian wheat flour and derivatives, Water, Vegetable oil, Salt, Sugar, Yeast.

CODE	SIZE	QTY	TUN
RDMFSDB200	200g	72	19356636000234
RDMFSDB250	250g	60	19356636000241
RDMFSDB300	300g	45	19356636000258
RDMFSDB350	350g	45	19356636000340



Rustic Edge Par-Baked Pizza Bases

RDM Par-Baked Pizza Bases are made with only the finest sourced 100% Australian ingredients, made to our authentic Italian family recipe and with the aim of saving you time in your busy kitchen and saving you money on your bottom line. Our pizza bases don't require any proofing, don't have any preservatives or additives and are high in protein.



Rustic Edge Par-Baked Pizza Bases

VEGAN

AUSTRALIAN MADE & OWNED

AWARD WINNING RECIPE

SLOW FERMENTATION PROCESS

Each pizza base provides modern Italian wood-fired results with a rustic edge line. Pre-prepared and ready to serve, RDM pizza bases ensure there's no room for any error, no fuss, no waste and no time lost to prepping. Each pizza base comes with our RDM family promise of quality and consistency.

Why use RDM Par-Baked Pizza Bases?

-  Quick cooking time - Saving you time and money
-  Labour saving
-  Consistent pizza bases every time
-  100% premium Australian ingredients
-  Maximises your bottom line
-  100% Australian made
-  No wastage
-  Perfect for inventory control

Cooking time: 2 minutes 10 seconds at 300°C *Quicker at higher temperatures

Cooking methods: Conveyor ovens, gas/electric deck ovens, wood-fired ovens, combi ovens

Thawing time: Approximately 20 minutes

Shelf life: 12 months frozen. Up to 14 days refrigerated

Ingredient Lists

Dough (Wheat Flour and derivatives, Water, Vegetable Oil, Salt, Sugar and Yeast)

CODE	SIZE	QTY	TUN
RDMFSPB8	8" Rustic Edge	50	19356636000173
RDMFSPB10	10" Rustic Edge	40	19356636000326
RDMFSPB12	12" Rustic Edge	25	19356636000210



Par-Baked Square Pizza Bases

RDM Par-Baked Square Pizza Bases are made with only the finest sourced 100% Australian ingredients, made to our authentic Italian family recipe and with the aim of saving you time in your busy kitchen and saving you money on your bottom line.



Par-Baked Square Pizza Bases

VEGAN








AUSTRALIAN MADE & OWNED

AWARD WINNING RECIPE

SLOW FERMENTATION PROCESS

Each square base allows chefs to create the perfect grazing spreads for functions and perfect for 'Pizza al Taglio' or pizza by the slice! Pre-prepared and ready to serve, RDM Par-Baked Square Pizza Bases ensure there's no room for any error, no fuss, no waste and no time lost to prepping. Each Par-Baked Square Pizza Base comes with our RDM family promise of quality and consistency.

RDM Par-Baked Square Pizza Bases are perfect for

-  Cafes
-  Quick Service Restaurants
-  Pizzerias
-  Pubs and Hotels
-  Bistros/Clubs
-  Schools/Tafe/Uni
-  Delis
-  Independent Grocers

Cooking time: 2 minutes 40 seconds at 300°C *Quicker at higher temperatures

Cooking methods: Conveyor ovens, gas/electric deck ovens, wood-fired ovens, combi ovens

Thawing time: Approximately 20 minutes

Shelf life: 12 months frozen

Ingredients List

Dough (Wheat Flour and derivatives, Water, Vegetable Oil, Salt, Sugar and Yeast)

CODE	SIZE	QTY	TUN
RDMSQPBTk	310mm x 310mm (430g)	25	19356636000302



Ready-Made Margherita Pizza Bases

The secret is RDM Pizza! RDM's Margherita pizza bases have been designed in such a way that everyone can achieve a high-end pizzaiolo result without needing an experienced pizza chef within their business.



Ready-Made Margherita Pizza Bases

AUSTRALIAN MADE & OWNED

AWARD WINNING RECIPE

SLOW FERMENTATION PROCESS

FIVE MINUTE COOKING TIME AT 260°C FROM FROZEN

Designed for convenience and venues with limited staff and resources as well as venues that would like to add pizza to their offering without the need for skilled labour. RDM's Margherita Pizza is 100% Australian made using only the highest quality and ethically sourced ingredients. RDM's Margherita Pizza is a delicious, user-friendly, quick-serve option offering the highest quality and quickest cook time on the market. "Each base is handmade with a rustic-style raised artisanal edge – no one will know it wasn't made behind the scenes. Our bases are designed to work in any kitchen; anyone can make and cook them" Riccardo Moretti

Why use RDM Par-Baked Pizza Bases?

- ✓ Time-saving base for your own signature recipes
- ✓ Maximises your bottom line
- ✓ Ethically sourced high quality ingredients
- ✓ No wastage
- ✓ No training required
- ✓ Convenient and quick-serve
- ✓ Perfect value-add proposition
- ✓ Perfect for inventory control

Cooking time: 2 minutes 10 seconds at 300°C once thawed. From 5 minutes if cooked from frozen at 260°C *Quicker at higher temperatures

Cooking methods: Conveyor ovens, gas/electric deck ovens, wood-fired ovens, combi ovens

Thawing time: 20-45 minutes. Must be kept refrigerated after defrosting (3-5 days)

Shelf life: 6 months frozen

Ingredients List

Wheat Flour and derivatives, Water, Vegetable Oil, Salt, Sugar and Yeast, Mozzarella Cheese (Pasteurized Milk, Cultures, Salt, Enzymes), Potato Starch, Corn Starch, Cellulose, Natamycin, Tomato (99%), Salt, Basil (0.075%), Oregano (0.05%), Onion (0.05%), Natural Flavouring

CODE	SIZE	QTY	TUN
RDMFSMARG9	9"	24	19356636000524
RDMFSMARG11	11"	12	19356636000531



Hand-Held Plain Pizzetti

Introducing RDM Hand-Held Plain Pizzetti, a game changer in the industry for a convenient, delicious, quick-serve offering. No fuss, no waste and no time lost to prepping, just add your favourite toppings!

When Quality and Consistency Matters



Serving suggestion

Hand-Held Plain Pizzetti

QUICK-SERVE, HIGH MARGIN OFFERING
 AUSTRALIAN MADE & OWNED
 AWARD WINNING RECIPE
 SLOW FERMENTATION PROCESS

Our Hand-Held Plain Pizzetti are 100% Australian Made using only the highest quality ingredients. Available un-topped, allowing kitchens to value-add and create their own flavours suited perfectly to their market.

RDM Hand-Held Plain Pizzetti are perfect for

-  Cafes
-  Deli's/Fruit Markets
-  Pubs and Hotels
-  Food Trucks
-  Quick Service Restaurants
-  Performing Arts Venues
-  Bistros/Clubs
-  TAFE/Uni
-  Cinemas/Theatres
-  Retail Chains
-  Sports Venues & Kiosks
-  School/Office Canteens

Cooking time: 30 seconds up to 3 minutes at 260°C dependent on cooking method and desired outcome. *Quicker at higher temperatures (Can be cooked from frozen, approx. cook time 5 minutes)

Cooking methods: Pizza ovens, pizza stones, conveyor ovens, rational ovens, sandwich press, deck ovens, wood-fired ovens

Thawing time: 20-45 minutes. Must be kept refrigerated after defrosting (3-5 days)

Shelf life: 12 months frozen

Ingredients List

Dough (Wheat Flour and Derivatives, Water, Vegetable Oil, Salt, Sugar, Yeast)

CODE	SIZE	QTY	TUN
RDMPIZ75PL	170mm x 80mm 75g	120	19356636000364



Grab&Go Pizzetti

With an ever-growing demand for convenience and delicious 'food to go', as well as a willingness from customers to spend more on high quality and premium offerings, our Grab and Go Pizzetti in seven delicious varieties ticks all the boxes! Pre-prepared, ready to serve, no fuss, no waste and no time lost to prepping.

RDM Pizzetti are a firm-favourite. We spend the time where it really matters, doing what others don't. That's what makes our pizzas special!



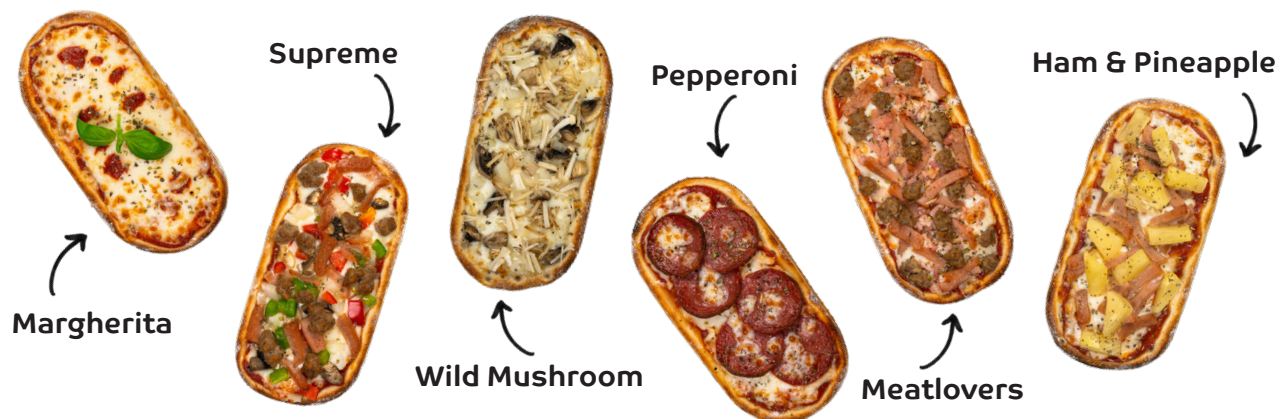
Actual size



Grab&Go Pizzetti

When Quality and Consistency Matters

Premium quality, perfect for attracting new customers, retaining and exciting existing customers and adding incremental sales growth. Customers are willing to spend more on higher quality, better-for-you, delicious offerings. Available in the following delicious varieties:



RDM Grab & Go Pizzetti are perfect for

- ✓ Cafes
- ✓ Petrol Stations
- ✓ Convenience Stores
- ✓ Food Trucks
- ✓ Quick Service Restaurants
- ✓ Delis/Fruit Markets
- ✓ Bistros/Clubs
- ✓ TAFE/Uni
- ✓ Cinemas/Theatres
- ✓ Pubs and Hotels
- ✓ Sports Venues & Kiosks
- ✓ School/Office Canteens

Cooking Instructions: For best results, bake from frozen. Oven and Air-fryer temperatures can vary. You may need to adjust baking times accordingly.

Oven: Preheat oven to 200°C fan-forced. Remove all packaging and place straight on baking tray in centre of oven. Cook for 8-10 minutes or until golden.

Airfryer: Preheat to 175°C. Remove all packaging and place directly in airfryer for 6 minutes.

Shelf life: 12 months frozen.

Packaging On for Combi/Commercial Ovens: Preheat oven to 140°C fan-forced. With packaging on, place frozen Pizzetti onto cold baking tray lined with baking paper 1" apart and bake in oven for 12-15 minutes or until cooked through.

Serving: Can be served directly or placed into a warmer for 3 hours.

Product	Code	EAN	TUN	UPC	HSR
Margherita Pizzetta 125g	RTMARGPIZ125	9356636000398	19356636000395	12	3
Pepperoni Pizzetta 125g	RTPEPPIZ125	9356636000404	19356636000401	12	2
Supreme Pizzetta 125g	RTSUPPIZ125	9356636000411	19356636000418	12	3
Wild Mushroom Pizzetta 125g	RTWMPPIZ125	9356636000428	19356636000425	12	3
Meatlovers Pizzetta 125g	RTMTLPPIZ125	9356636000435	19356636000432	12	3
Ham & Pineapple Pizzetta 125g	RTHAWPIZ125	9356636000442	19356636000449	12	3



Piadini

RDM Piadini are a delicious, quick-serve high versatility offering to the food service sector. They can be filled with any desired ingredients then folded or wrapped and can be either grilled, toasted or baked. Buonissimo!



Piadini

VEGAN

AUSTRALIAN MADE & OWNED

AWARD WINNING RECIPE

SLOW FERMENTATION PROCESS

Our Piadini are made from 100% Australian flour and are also free from additives and preservatives. Versatile high-margin menu option for cafes, bars, pubs and clubs, caterers and venues! Each Piadini comes with our RDM family promise of quality and consistency.

Why use RDM Piadini?

- ✓ Quick cooking time - Saving you time and money
- ✓ No wastage
- ✓ Maximises your bottom line
- ✓ High versatility, high-margin menu offering
- ✓ Labour saving
- ✓ 100% premium Australian ingredients
- ✓ 100% Australian made
- ✓ Perfect high margin menu option for cafes, bars, pubs and clubs, caterers and venues!

Cooking time: 30 seconds up to 3 minutes at 300°C dependent on cooking method and desired outcome. *Quicker at higher temperatures

Cooking methods: Pizza ovens, pizza stones, conveyor ovens, wood-fired ovens, rational ovens, sandwich press, deck ovens

Thawing time: Approximately 20 minutes

Shelf life: 12 months frozen

Ingredients List

Dough (Wheat Flour and derivatives, Water, Vegetable Oil, Salt, Sugar and Yeast)

CODE	SIZE	QTY	TUN
RDMFSPD8	8" (80g)	100	19356636000371



Gluten-Free Pizza Bases

RDM Gluten-Free Napoli Style Pizza Bases are made with only the finest sourced Italian Gluten-Free flours, made to our authentic Italian family recipe. Processing and packing are all completed within a few hours to ensure the highest quality product.



Gluten-Free Pizza Bases

VEGAN

AUSTRALIAN MADE & OWNED

AWARD WINNING RECIPE

100% GLUTEN FREE

Our Gluten-Free Napoli Style Pizza Bases are soft and spongy throughout with a crisp bottom. The easiest product to use with no room for any error, our Gluten-Free Pizza Bases suit any commercial kitchen and comes with our RDM family promise of quality and consistency.

Why use RDM Gluten-Free Pizza Bases?



Quick cooking time - Saving you time and money



Labour saving



Consistent pizza bases every time



100% Australian made



Maximises your bottom line

Cooking time: 3 minutes at 300°C *Quicker at higher temperatures

Cooking methods: Gas ovens, conveyor ovens, electric ovens, wood-fired ovens, combi ovens

Thawing time: Approximately 10 minutes

Shelf life: 8 months frozen

Ingredients List

Rice flour, Starches (Maize, Corn, Potato, Rice), Modified Starch (1442), Raising Agents (575, 500, 541), Sugar, Iodised Salt, Deglutinated Wheat Starch (has been approved for use in Australia), Dextrose, Psyllium, Glucose, (Thickeners: E415, 417, 464), Vegetable Oil, Olive Oil

CODE	SIZE	QTY	TUN
RDMGF11	11"	12	10750343873270

Allergens: Soy Flour, Egg White



www.rdmpizza.com.au

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