



# YOUR COMPLETE PIZZA SOLUTION

“When Quality & Consistency Matters”



**CONTACT US**



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# TASTE THE RDM DIFFERENCE

**Simple, traditional, lovingly prepared, and utterly authentic.**

From Calabria to Sydney, RDM is built on true Italian heritage where food is more than nourishment, it's a craft, a culture, and a way of life. Our recipes and techniques are inspired by generations of tradition, brought to life through modern production and unwavering attention to detail. What defines RDM is not just our product, but the complete system behind it, **hands-on support, a highly experienced team, and a robust national and international distribution network** that delivers consistent quality across Australia and into global markets. At the core of RDM is a commitment to **quality, consistency, and care**. From our slow-fermented sourdough and premium ingredients to our innovation and on-the-ground customer support, everything we do is designed to help our partners succeed. This is what makes RDM more than a supplier, it's a trusted **performance-driven solution for pizza across any channel, anywhere in the world.**

- ✓ **Award winning recipe**
- ✓ **Quick cooking time**
- ✓ **100% Aussie made & owned**
- ✓ **Ethically sourced ingredients**
- ✓ **Slow fermentation process**

**OUR RDM  
PRODUCTS ARE  
SOURDOUGH  
BASED**





At RDM, we pride ourselves on providing comprehensive **solutions** for the food service industry. Our cutting-edge products are designed to save time, streamline operations, reduce wastage and improve quality and consistency ensuring smooth and seamless service in an award-winning way.



# OUR **UNIQUE** PRODUCT RANGE

All RDM dough is manufactured using a sourdough method which ensures the product is light and easy to digest, with no preservatives, no additives, no artificial colours or flavours.



## **SOUR DOUGH** Snap Frozen Dough Balls

- ✓ 7-10 day shelf life chilled
- ✓ Minimise wastage
- ✓ Easy to stretch
- ✓ Napoli style dough

CODE	SIZE	QTY	TUN
RDMFSDDB200	200g	72	19356636000234
RDMFSDDB250	250g	60	19356636000241
RDMFSDDB300	300g	45	19356636000258
RDMFSDDB350	350g	45	19356636000340

[Flour (**Wheat**, Thiamine, Folic Acid), Water, Semolina (**Wheat**), Canola Oil, Salt, Sugar and Sourdough Culture (Yeast)].

**AWARD  
WINNING  
RECIPE**

**14-DAY  
SHELF LIFE**

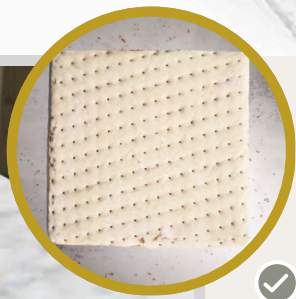
## **RUSTIC EDGE** Par-Baked Pizza Bases

- ✓ No proofing needed
- ✓ Labour-saving
- ✓ Quick cooking time
- ✓ Easy to use

CODE	SIZE	QTY	TUN
RDMFSPB8	8"	50	19356636000173
RDMFSPB10X40	10"	40	19356636000326
RDMFSPB12	12"	25	19356636000210

[Flour (**Wheat**, Thiamine, Folic Acid), Water, Semolina (**Wheat**), Canola Oil, Salt, Sugar and Sourdough Culture (Yeast)].





# SQUARE FOCACCIA

## Pizza Bases

- ✓ Focaccia style
- ✓ Minimise wastage
- ✓ Labour-saving
- ✓ Great for function menus

PACK SIZE	UNITS PER CTN	CTNS PER PALLET	NET WEIGHT	GTIN BARCODE
560g	20	45	45	19356636000302

[Flour (Wheat, Thiamine, Folic Acid), Water, Semolina (Wheat), Canola Oil, Salt, Sugar and Sourdough Culture (Yeast)].

**3 BASES = 1 METRE PIZZA!**

# SOUR DOUGH

## Ready-Made Margherita Pizza



- ✓ User friendly
- ✓ Suitable for any oven
- ✓ Just heat and serve
- ✓ Premium ingredients

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



# GLUTEN-FREE

## Pizza Bases

- ✓ Soft and fluffy base
- ✓ Labour-saving
- ✓ Fast cooking time
- ✓ Unique formulation

CODE	SIZE	QTY	TUN
RDMGF11	11"	12	10750343873270



# NAPOLI RUSTICA

## Par-Baked Pizza Bases



- ✓ Perfect for combi ovens
- ✓ Labour-saving
- ✓ Bakes in 4 mins at 200°C
- ✓ Premium ingredients

CODE	QTY	TUN
NPRU12X16	16	19356636000579
NPRU10X30	30	19356636000252

[Flour (**Wheat**, Thiamine, Folic Acid), Water, Semolina (**Wheat**), Canola Oil, Salt, Sugar and Sourdough Culture (Yeast)].

# PINSA

## Fiorentina



- ✓ Ultra fast cook time
- ✓ Menu versatility
- ✓ Light airy texture
- ✓ Authentic fermentation

RDM CODE	TUN	PACKAGING FORMAT
RDMPINFIR	19356636000791	2 UPP / 12 PPC / 24 UPC

Wheat Flour, Water, Olive Oil, Salt, Yeast.

# NAPOLI LEOPARDO

## Rosso Pizza Bases



- ✓ User friendly
- ✓ More control, less cost
- ✓ Suitable for any oven
- ✓ Premium ingredients

RDM CODE	GTIN BARCODE	PACKAGING FORMAT
RDM11LEOROS	19356636000784	2 UPP / 10 PPC / 20 UPC

Pizza Base (84%) [Wheat Flour, Water, Olive Oil, Salt, Yeast], Tomato Sauce (16%) [Tomato, Sugar, Spice (Pepper), Herbs (Oregano, Marjoram, Thyme, Rosemary, Savory, Mint and Sage)].

RETAIL READY

# Grab & Go Pizzetti

JUST HEAT & SERVE



5 DELICIOUS VARIETIES

READY TO EAT

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 five delicious varieties ticks all the boxes! They're perfect for:

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

PRODUCT	CODE	SIZE	EAN	TUN	HSR
Margherita	RTMARGPIZ125	12x125g	9356636000398	19356636000395	3.5
Pepperoni	RTPEPPIZ125	12x125g	9356636000404	19356636000401	2.5
Supreme	RTSUPPIZ125	12x125g	9356636000411	19356636000418	3.5
Meatlovers	RTMTLPZ125	12x125g	9356636000435	19356636000432	3.5
Ham&Pineapple	RTHAWPIZ125	12x125g	9356636000442	19356636000449	3.5

RDM Pizza Australia sets the benchmark for quality, consistency, and performance in premium pizza solutions. Our range is built on traditional sourdough methods, using a live mother yeast and slow fermentation to deliver exceptional flavour, structure, and an authentic artisan finish. Designed for multiple channels; including foodservice, QSR, P&C, and broader F&B environments. RDM products are engineered for ease, speed, and reliability. They eliminate prep, reduce waste, and ensure consistent, high-quality results across any operation. A complete, scalable solution backed by hands-on support to elevate your offering and drive real results.

SCAN FOR WEBSITE



SCAN FOR YOUTUBE



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