







**Spring water,  
Mountain air.**

**This is **





*Since 1974 we produce pizzas the old fashioned way: flour, spring water, oil, yeast and passion. It all starts in the town of Visso in the Marche region where the spring water from the mountains of the Sibillini National Park is used to make our unique dough.*

**Dal 1974 produciamo pizze alla vecchia maniera: farina, acqua di sorgente, olio, lievito e tanta passione. Tutto inizia nella cittadina di Visso nelle Marche dove sgorga l'acqua della sorgente naturale del Parco Nazionale dei Monti Sibillini che viene usata per fare il nostro inimitabile impasto.**



Hand stretched,  
Stone baked.

This is ***Svila***

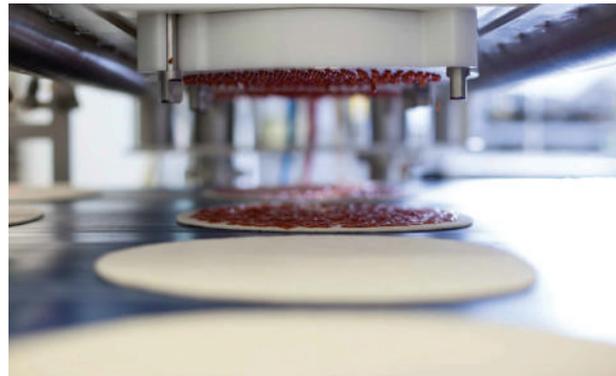




*Thanks to the preparation of the dough treated with care by experts and passionate employees and a first leavening of 24 hours, we reproduce the artisanal work of the “pizzaiolo” that prepares the dough balls and puts them to rest.*

*Grazie ad una preparazione dell'impasto curata con attenzione da esperti ed appassionati addetti, ed una prima lievitazione di 24 ore, riproduciamo il lavoro artigianale del pizzaiolo che prepara le palline di pasta e le mette a riposare.*

*In the next phase the dough balls leaven a second time for about an hour; they are then stretched with the help of machines and manually; this is how we achieve our pizza crust.*



*Nella fase successiva le palline lievitano una seconda volta per circa 1 ora; vengono poi allargate con l'ausilio di macchinari e manualmente. Da qui otteniamo la nostra base pizza.*



*Baking in direct contact with the stones in our ovens, gives our pizzas a balanced colouring, a distinctive fragrance, extraordinary lightness and unique taste. The topping of the crust and the quick freezing allows to maintain these characteristics unaltered.*

*Il giusto tempo e modalità di cottura, a diretto contatto con la pietra, donano alle nostre pizze un'equilibrata doratura, una distinta fragranza, una straordinaria leggerezza ed un sapore inconfondibile. La farcitura della base e l'immediata surgelazione permette di mantenere inalterate queste caratteristiche.*

**Hand selected flours,  
Homemade sauces.**

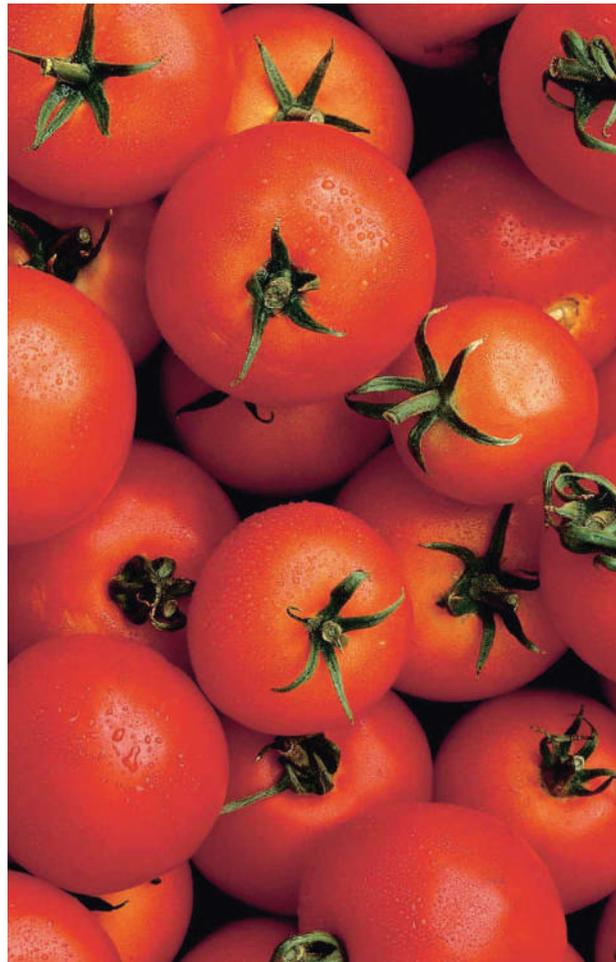
**This is *Svila***





*Ingredients are the most important thing. We only use high quality raw materials: flours from selected wheats, Italian tomatoes, delicious cheeses and our homemade sauces in order to create unforgettable pizzas.*

**La cosa più importante sono gli ingredienti. Utilizziamo solo materie prime di qualità: farine da grani selezionati, pomodori italiani, formaggi squisiti e le nostre salse fatte in casa così da creare le nostre indimenticabili pizze.**



**Highest level of  
Quality control  
And certification.**

**This is **





**NSF** Certificate of Conformity

**SVILA srl**  
Via Cesare Battisti, 55 - Visso Macerata 62039 Italy  
Has been audited by NSF Certification LLC, and found to meet the requirements of Standard:

**Global Standard Food Safety Issue 9**

Audit Program: **Announced**

Certificate Number: C0082576  
BRC Site Code: 6260300  
BRC Auditor No: 22200

Scope of Certification: Production of frozen pre-baked stone oven pizza, filled pizza (calzone) and focaccia packed in plastic film and outer carton.

Including voluntary modules of:

Exclusions from Scope: None

Fields of Audit: 3: **Raw prepared products (meat and vegetarian)**

**Grade Achieved: AA**

Signed on behalf of NSF Certification, LLC



Sarah Krol  
Senior Managing Director,  
Global Supply Chain

NSF Certification, LLC  
789 N. Dixboro Road, Ann Arbor, MI 48105 USA  
This certificate remains the property of NSF Certification, LLC.



ISO/IEC 17065  
Product Certification Body  
#1181

If you would like to feed back comments on the BRC Global Standard or the audit process directly to the BRC Global Standards, please contact [TelUS@brcglobalstandards.com](mailto:TelUS@brcglobalstandards.com).

To verify certificate validity, please visit [www.brcdirectory.com](http://www.brcdirectory.com).




Certificate  
Unannounced Audit

Herewith the certification body  
**NSF Certification, LLC**  
being an ISO/IEC 17065 accredited certification body for IFS Certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of  
**S.V.I.L.A. srl**  
Via Cesare Battisti, 55, 62039 Visso, Macerata, Italy  
GS1 GLN(s): 801330700002  
Sanitary legal authorisation number: 91/AS/1992 - CE992 -  
Legal authorisation number: IT00866911001  
C.O.D.: 25506  
(SVILA srl, Via Cesare Battisti, 55, 62039, Visso, Macerata, Italy)

Production of frozen pre-baked stone oven pizza, filled pizza (calzone) and focaccia packed in plastic film and outer carton.

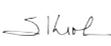
**Product scopes:**  
**7 Combined products**  
**Technology scopes: D, E, F**

meet the requirements set out in the  
**IFS Food Version 8**  
and other associated normative documents  
Passed at Higher Level  
with a score of 98.00%

Certificate-Register number: C0082576/2024  
Last audit conducted unannounced: N/A  
Audit date: 04.03.2024 - 06.03.2024  
Certificate issue date: 02.04.2024  
Date of expiration of the certificate: 30.04.2025  
Next audit to be performed within the time period:  
Recertification audit: between 09.01.2025 and 20.03.2025 in case of announced audit and between 14.11.2024 and 20.03.2025 in case of unannounced audit  
Date and place: Ann Arbor/MI - USA, April 02, 2024

Name and signature of the responsible person at the certification body:

Sarah Krol, VP Supply Chain



Address of the certification body:  
789 N Dixboro Road, Ann Arbor, MI 48105 USA





*Our company philosophy has always been focused on quality: the accurate method of production, from the selection of the ingredients to the controlled quality systems and certifications.*

*La filosofia della nostra azienda è da sempre focalizzata sulla qualità: il metodo di produzione accurato, dalla selezione degli ingredienti alla garanzia del sistema di controllo e certificazione.*



**hatalia**



**Kosher**

# Modern Gastronomy & Pizza making tradition.

This is 

“All of my businesses are an expression of love for great ingredients, curiosity and the craft of cooking”

“I am lucky to have a core group of employees who share my belief system and help me make it a reality”

“Tutte le mie attività sono espressione di amore per i grandi ingredienti, la curiosità e l'arte della cucina”

“I miei collaboratori condividono il mio approccio e ciò in cui credo aiutandomi a concretizzarlo giorno dopo giorno. Sono molto fortunato per questo”



Alexander Palermo: owner of Svila, President of Divine Pasta Company .

*Working "Together with the Customer" is not a way of saying, but a way of doing that allows us to better meet their needs and to successfully meet the demands of a changing market. Respecting the authenticity of traditional pizza making and at the same time taking the suggestions of modern gastronomy we offer high quality products, in which one of the rarest ingredients remains the passion for our work.*

**Lavorare "Insieme al Cliente" non è un modo di dire, ma un modo di fare che ci permette di soddisfare al meglio le sue esigenze e di rispondere con successo alle richieste di un mercato in continua evoluzione. Rispettando l'autenticità della tradizione pizzaiola e cogliendo nel contempo i suggerimenti della gastronomia moderna offriamo prodotti di alta qualità, nei quali uno degli ingredienti più rari resta la passione per il nostro lavoro.**



**Pizza:** thin & crispy, Neapolitan style and deep & crispy, diameters from 13 to 30 centimeters.  
**Paffuta:** hand-made using two dough bases overlapped and stuffed with the most delicious fillings, standard diameter 22 centimeters.  
**Calzoni and Snack:** created by wrapping and stuffing a single base.

**Pizza:** bordo sottile e croccante, stile Napoletano e deep & crispy, diametri da 13 a 30 cm.  
**Paffuta:** lavorata a mano, ottenuta dalla sovrapposizione di due dischi di pasta, ripiena delle più gustose farciture, diametro standard 22 cm.  
**Calzoni e Snack:** ottenuti da un disco di pasta farcito e chiuso manualmente.

Neapolitan style **Stile Napoli**



Thin and crispy **Sottile e Croccante**





**PIZZA**

---

**VISSANA**



## BUFALA E STRACCIATELLA DI BURRATA

1 X 350 g - Ø 28 cm - EAN 8013307204189

*Topped with tomato sauce, buffalo milk mozzarella and heart of burrata*  
Farcita con salsa di pomodoro, mozzarella di latte di bufala e stracciatella di burrata

| COD    | PALLET  | PACKS<br>X Crt | CRT<br>X Plt | CRT<br>X Strato | STRATI<br>x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FA0523 | 80X120  | 8              | 72           | 12              | 6               |
|        | 100X120 | 12             | 72           | 12              | 6               |



## GORGONZOLA & NOCI

1 X 350 g - Ø 28 cm - EAN 8013307203052

*Topped with mozzarella, gorgonzola cheese and walnuts*  
Farcita con mozzarella, gorgonzola e granella di noci

| COD    | PALLET  | PACKS<br>X Crt | CRT<br>X Plt | CRT<br>X Strato | STRATI<br>x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FE0068 | 80X120  | 8              | 72           | 12              | 6               |
|        | 100X120 | 8              | 96           | 12              | 8               |



## TARTUFO

1 X 350 g - Ø 28 cm - EAN 8013307203069

*Topped with mozzarella, black truffle and mushrooms*  
Farcita con mozzarella, tartufo nero e funghi

| COD    | PALLET  | PACKS<br>X Crt | CRT<br>X Plt | CRT<br>X Strato | STRATI<br>x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FE0069 | 80X120  | 8              | 72           | 12              | 6               |
|        | 100X120 | 8              | 96           | 12              | 8               |

PIZZA  
ROMANA

Pizza  
alla pala<sup>®</sup>



IL FORNO  
DI VISSO

Mama Mia<sup>®</sup>

PIZZA  
VISSANA



Via Cesare Battisti, 55 - 62039 Visso (MC) Italia

Tel. 0737 972811 • Fax 0737 972833

[www.svila.com](http://www.svila.com) • [info@svila.com](mailto:info@svila.com)