Scrocchiarella®

AVAILABLE TO ORDER NOW FROM brakes a Sysco company

The perfect base for standout sourdough Pizzas!

Our naturally fermented sourdough base delivers a crisp finish with a light, open crumb, ideal for savoury and sweet toppings. Available in four versatile formats, these ready-to-use bases reduce prep time while maintaining the quality and character chefs expect from Italian sourdough.

Refined, elegant, and irresistibly crispy, Scrocchiarella brings the premium taste of Italian sourdough to your establishment.

From gourmet pizza bases to pre-sliced sandwich breads, its name—derived from the Italian scrocchiare, meaning "to crunch" – reflects the satisfyingly crisp texture of every bite.

Made with high-quality flours and traditional natural ingredients, Scrocchiarella is quick and easy to prepare, offering creative flexibility and guaranteed satisfaction for your customers—time and time again.

Classica Pizza Bases:

28x12cm	• F 5010705	• Units: x20
38x28cm	• F 5010704	• Units: x10
55x25cm	• F 5003923	• Units: x10
Round 31cm (12")	• F 5010103	• Units: x12

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