

The magazine dedicated to the world of pizza and catering

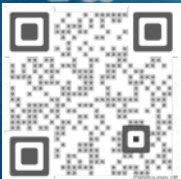
Pizza & core international

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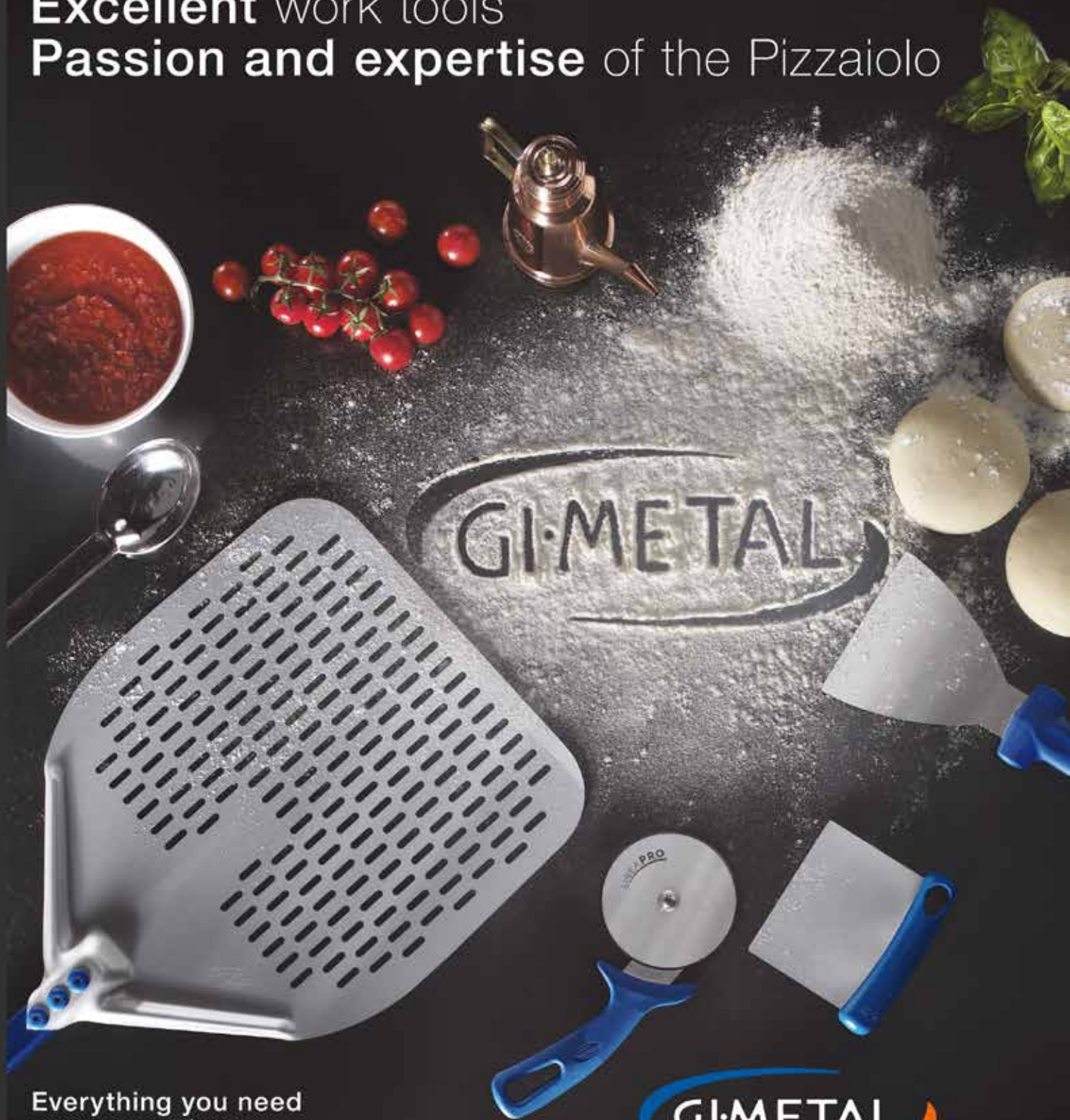
Pizza & core



Ristonews

n.71
MAY
2017

Top **Quality** ingredients
Excellent work tools
Passion and expertise of the Pizzaiolo




Everything you need
on your worktop
for a memorable pizza

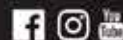
GI·METAL

Gi.Metal has been manufacturing professional tools to prepare, cut, cook, serve and deliver pizza, as well as tools for oven management and trolleys for the hospitality industry for over 30 years, with enthusiasm and passion.

Every product is designed for making the pizzaiolo work easier, supporting his needs and requests.

www.gimetal.it +39 0573 1943680 inform@gimetal.it


Excellence 100%
made in Italy





The wellness will be the future concept of the food

According to data collected by IRI in 2016, in Italy the free from market obtained an increase of 5,1%. In detail, the business volume of gluten free products has increased by 27% with a turnover of 320 million euros and lactose free sector has grown by 18% with a turnover of 393 million euros.

Many consumers do not know that celiac disease and lactose intolerance are often in relationship.

Lactose intolerance is the inability to digest or absorb lactose, which is a type of sugar found in milk and other dairy products. In newly diagnosed celiac disease patients, secondary lactose intolerance is common

due to the loss of lactase, an enzyme that digests milk sugar along the lining of the small intestine

The damage that gluten causes in the small intestine is the main factor in the lack of lactase for people with celiac disease.

But how the catering can offer good food “free from” to people who suffer of intolerance?

The previous data shows how a new market is opening to the chefs and pizza makers which have to care new clients, celiac and lactose intolerant people. Many Company, in Italy and in the international markets are creating specific products for give to the clients the same food experience but secure for their health.

more flavour with less salt!

100% italian seed - 100% italian territory - 50% less salt

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SOURCE
OF FIBRE
AND IODINE

PIZZA

from the field, to the mill up to the oven

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natural source of fibre
source of iodine **PreSal**[®]
italian sour dough



w w w . i t a l m i l l . c o m

save *the* date



Bread and pizza, pasta and pastries, frosted and chocolate cakes, cupcakes and brioches. This is the art of bakery, the important catering segment based on grain flour, which will be celebrated at HostMilano. The event, world leader in the Ho.Re.Ca, foodservice, retail, mass-market distribution, and hotel industry, will dedicate an entire area to this art – Bread Pizza Pasta – at fieramilano from Friday 20 to Tuesday 24 October 2017.

<http://host.fieramilano.it/>



Lactose Free Expo is the first and unique international saloon dedicated to the market of lactose free products. Lactose Free Expo is the only meeting point that matches with the exigencies of the lactose free demands. During the event, the companies could give relief to their products, present novelties and meet the professionals of the sector such as buyers, distributors, retailers, supermarkets and Ho.Re.Ca. The date is **18th until 21th November 2017** together with the exhibition “Gluten Free Expo” dedicated to gluten free bakery.

www.glutenfreeexpo.eu



16^o
CAMPIONATO
MONDIALE DEL
PIZZAIUOLO

World Cup of Pizzaiolo - Trofeo Caputo – (Naples) Italy

The 16th edition of the World Cup of Pizzaiolo - Trofeo Caputo finds space in the Pizza Stage set up on the Caracciolo seafront in Naples at the Naples Pizza Village, the largest and most spectacular event in the world dedicated to Pizza. From more than 40 countries from the 5 continents, there will be over 600 pizzaioli present for a sneak peek in a context of fun, simplicity and friendship, but also of great professionalism that has always distinguished the noble craft of Pizzaiolo.

The Championship will be held from 19 to 21 June 2017 at the Pizza Stadium on the seafront of Via Caracciolo and will be divided into 8 sections.

www.pizzavillage.it

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PIZZA AROUND THE WORLD:

*a food that's never
been hotter*



A ccording to Euromonitor it accounts for 5% of global catering revenues and it is certainly true to say that high-quality versions of one of the world's most popular foods can be found just about anywhere. And while there is no denying that it is a kind of food that adapts well to local customs and eating habits, using the typical ingredients of any region, at the same time it should be remembered that the original pizza, the traditional, tasty Italian pizza is increasingly being appreciated. An indication of this came in the recent controversy over pineapple pizza – often seen as the most emblematic example of messing around with tradition – started not by some pizzaiolo in Posillipo, but by Iceland's prime minister Guoni Johannesson, who came in for much criticism for his despotic statement that the topping should be outlawed. And yet a pizza chef of the calibre of Renato Bosco has himself created his own version of the pineapple pizza (marinated and added in thin layer) to show that, when all said and done, pizza is all about freedom and how the creative chef can produce a mouth-watering treat.

The fact remains that this is a golden age for pizza, which in 2016 generated revenues of over 100 billion euros. It is a truly planetary passion, with the USA leading the way in terms of per capita consumption. American on average eat 13 kilos a year each, as against the European averages of 7.6 kilos in Italy, ahead of Spain's 4.3 kg, France and Germany's 4.2 kg, the U.K.'s 4 kg, Belgium's 3.8 kg, Portugal's 3.6 kg and Austria's 3.3 kg of pizza consumed an-

nually.

Is it perhaps the very fact that pizza is so simple yet so nutritional complete that unleashes the creativity of chefs not just in Italy all over the world? Take the vegetable pizza which Sarah Minnick serves in her pizzeria in Portland, Lovely's Fifty Fifty. The highly successful, yet "self-taught" Minnick told us how she got to where she is now.

How did you get into pizzas? "Quite by chance. I was working in a pizzeria where I served ice cream. Then one day one of the pizza makers left and I took over. It was then that I realised that this was what I wanted to do for a living. I started experimenting, drawing inspiration from various places and did a lot of research into dough making, following my own instincts but also the big masters like Chris Bianco of Phoenix and Franco Pepe in Italy." Your recipes are highly original, how do they come about? "I use ingredients that are in season



and I only work with local farmers. They taught me about seasonality, planting patterns and ingredients. I focus very much on the toppings, I only have 5 or 6 pizzas on the menu but they are all original." Is there the same kind of drive towards quality, or shall we say 'gourmet' pizzas in America as there is over here? "Yes it's spreading: it's a general movement favouring farmers' markets, local growers and organic crops, and on the West Coast in particular a lot of young people are putting their energies into this philosophy, so I'm hoping this will continue."

PRESS: Host2017 - <http://host.fieramilano.it/>



16° CAMPIONATO MONDIALE DEL PIZZAIUOLO

Trofeo Caputo in June

“Even more International, competitive and exciting”

Here you the 16th edition of the World Championship of Pizzaiolos – Caputo Trophy, which will find its location by the Stadium of Pizza prepared in the Lungomare Caracciolo of Naples from 19th to 21th of June. The participants are over 600 pizza makers coming from 40 countries and 5 different continents. They will compete in a funny competition with the only rules of fair play, simplicity and friendship, but above all of great professionalism. The event always catches the attention of media, but also a significant presence of audience. Thousand people who are curious or great fans of the participants.

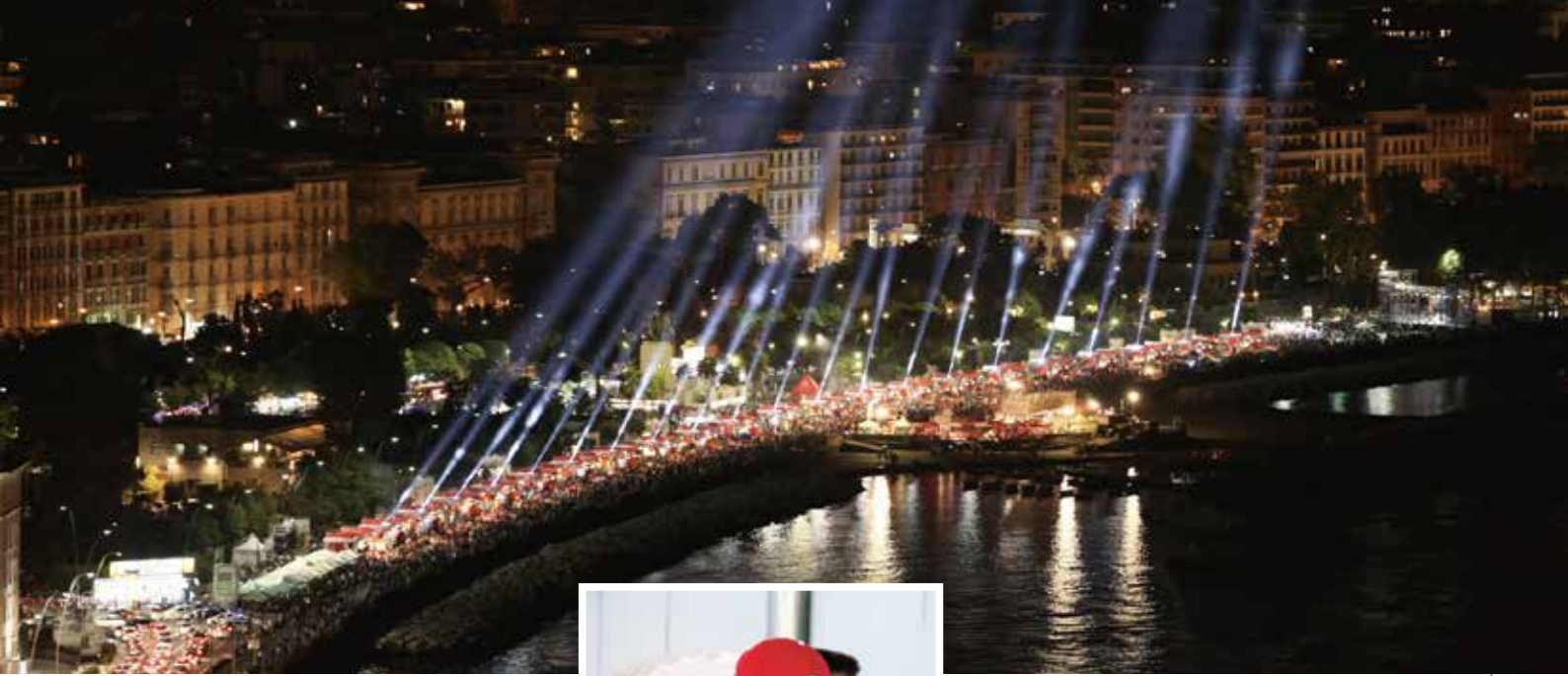


They applaud their favourite and praise only one winner.

The championship will be organized in 8 sections: Neapolitan Pizza s.t.g. Caputo Trophy,

Classic Pizza, Pizza in pan, Meter Pizza/Pizza in shovel, Pizza of the Season, Gluten Free Pizza, Pizza junior, Acrobatic Pizza, The greatest Pizza, Speed Pizza, Free Style/single Free style, Acrobatic in team.





As usually, the Championship is organized together with another great event, Napoli Pizza Village. It has yet reached the 7th edition and it's rich in novelties as usual. The event will be hold in the fascinating location of Lungomare Caracciolo of Naples from 17th until 25th of June.

Napoli Pizza Village is the most famous and followed devoted to pizza, among the biggest in Europe. It deals with a complex and ambitious project that grows every year aspiring to represent the most important opportunity of promotion of our country abroad, through one of the most meaningful symbols of Made in Italy all around the world: pizza.

An enormous stand, a breath-taking Village of 30 thousand square meters, animated by the presence of 50 pizzerias among the most famous and hun-



dreds of pizzaiolos top player coming from every part of the world, ready to bake off over 100 thousand pizzas in 9 days.

The event will propose loads of contents, a programme of top quality events, live performances and concerts, which are completely free. But it is also exhibitions, meetings,

seminars, animation, entertainment, labs for professionals and children.

Due to the growing importance and notoriety of the event, communication is cared by the participation and live daily telling of the first Italian radio network RTL 102.5, official Radio.

www.pizzavillage.it

not Only *wheat*

*Scrocchiarella
with Venere Rice
and Sea flavour*

Together with the Classic version and the Rustic version, the **Scrocchiarella with Venere Rice** is a real novelty in the pizza world with its dark natural colour, deriving from the presence of **Venere Rice** in the mix and its intense aroma.

Oxana Bokta proposes a recipe, which exalts the colour of the base. The picture of the pizza and its total round taste, gives the idea of the dark blue and purple of the sea depth, with its corals and sponges, where you sometimes can catch the sparkling of the silver scales of fishes.

impasti
gustosi



by Oxana Bokta



A base made with cream of Jerusalem artichoke (which has a sweet taste)

∞ ∞ ∞ ∞

Smoked herrings (rich in "good fats", it is the main character of the garnishment with its strong flavour);

∞ ∞ ∞ ∞

A sponge of dark cabbage;

∞ ∞ ∞ ∞

Marinated elder flowers, (which serve to skim the fat of the fish off)

∞ ∞ ∞ ∞

Black Caviar (very precious product coming from the country of the chef Oxana Bokta)

You can find the recipe and watch the procedure on the link:

http://www.italmill.com/wp-content/uploads/2017/01/Dep_170109_Pizzeria_ita.pdf

Neapolitan spell.



Still and only from wheat.

Few people know that a good wheat mixture gives life to a magic harmony between the flour and the pizza maker, bearer of this neapolitan tradition. Obtaining the smallest, perfect flour granule requires a lot of work. We select our wheat with the utmost care, stock by stock, following specific tests, and we handle it with an innovative procedure.

The secret is there, you can't see it, but you can taste it from the very first bite.



Flour of Naples

www.molinocaputo.it

P gli attrezzi del mestiere **GI-METAL**
&
C

TOOLS OF A JOB!!

Everything in the suitcase!
Pizza-maker travel set by Gi.Metal

A soft and resistant blue suitcase, the same colour of the company flag **Gi.Metal**, contains all necessary tools for the professionals. The main instruments for a pizza maker are the shovel and the mini-shovel removable in three pieces. They are provided together with other useful tools: digital tooth thermometer, infrared thermometer, 20 cm kitchen knife, nylon cover for the leavening of the dough, spoon for spreading the tomato sauce, rotating knife for pizza in the pan, inox knife for cutting the dough with flexible

blade, da Ø 10 cm rotating knife, triangular spatula 10x9 cm.

The size of the suitcase is suitable for travelling: it could be inserted inside a trolley with dimension 86x58x36 cm. The shovel and the mini-shovel can be shortened by using only two pieces or lengthened by using 3 pieces. They are proposed in two types of dimensions: shovel of 33 or 37 cm; mini shovel of 20 or 23 cm, in 3 different lines: azzurra, napoletana and Gha.



1 PENINSULA, 21 WAYS OF DOING ITALIAN PIZZA.

...Abruzzese, Romana, Calabrese, Lucana, Genovese, Milanese, Siciliana, Pugliese, Napoletana, Romagnola, Piemontese, Bolognese, Veneziana, Molisana, Valdostana, Fiorentina, Trentina, Ternana, Friulana, Marchigiana, Sarda.

16 FLOURS

LA FORMULA
DELLA SALUTE
LA FORMULA DELLA BONTÀ



Bio il gusto del
benessere
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Farine su misura per...
pizzaioli, pasticceri e panificatori.



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DESITA
AWARD
2017THE INTERNATIONAL
DESIGN AWARD
CATEGORY:
PIZZA EXPERIENCETIMELINE
May 8
September 30

PIZZA



Desita Award 2017 “Pizza Experience”

Deadline 30th Sept

DESITA AWARD invites all participants to explore the “pizza concept” in a broad sense, considering all elements of its productive and creative ecosystem: ingredients and raw materials, food industries, operations, commercial activities, professionals and consumers. Designers will be able to deepen the relationship between design, edible products and usability, including new technologies and consumer experiences, tradition, functionality and aesthetics. Participants must develop the pizza product experience with an innovative Food Design approach improving all aspects related to choices such as raw materials, production systems, health, Mediterranean Diet (Intangible Cultural Heritage of Humanity - UNESCO), while enhancing the global food concept of pizza and gelato meaning that Italy has invented the food the world.

The contest goal is to explore the relationship between design and tools usability, emerging technologies and functionality, starting from applying innovative approaches, systems or control interfaces, to exploring and redesigning the whole “pizza experience”. Both from operator and customer sides.

Categories

Tools and Packaging: Design or redesign tools, objects,

accessories, packaging, etc. in order to improve the functionality, the food preparing and/or the fruition experience from the service and/or customer standpoint.

Interior & Interaction: Design or redesign of environments, furnishing elements, workstations, electronic devices/applications, digital devices, etc. that could improve the food preparation and/or fruition experience from the service and/or customer standpoint

Food Design: Design or redesign effective solutions for food fruibility, new formats, storage elements, preservation and transportation, new materials, communication, etc. that could improve the food preparation and/or fruition experience from the service and/or customer standpoint.

Note: All projects must show a detailed attention to process and product sustainability, with specific consideration to production costs, promoting and presenting gelato as a high quality and healthy food choice while analyzing environment and consumer “experience”: sociological, anthropological, economic, cultural and sensorial, defining not only production technologies variations but also marketing and communication that aim to defend and promote local products.

Read more online: <https://www.desitaaward.com>
GI.METAL is mainsponsor of the contest www.gimetal.it



The place to be.

Innovation, Internationalisation, Quality

Now in its 40th edition, the show has established itself as the leader in the Ho.Re.Ca, food service, retail, mass distribution channel and hotel industries.

This is the favourite destination of top players for offering a preview of innovations in technologies in food equipment, food products (ingredients, semi-prepared items), the world of coffee as well as in terms of formats, design and lifestyle. It is also a unique marketplace for doing quality international business with professionals who have been carefully selected and who have high-level purchasing power.

HOST is a hub for the Ho.Re.Ca world, a must-attend for all professionals who work in the hospitality industry, and a privileged destination to learn about innovations from companies and for understanding the latest

market trends.

From 20 to 24 October 2017, Milan will once again become the “capital of professional hospitality.”

14 Pavilions that bring together manufacturing sectors and common services, making the most of the specific characteristics of each industry and of each and every company to guarantee they make the absolute most of their investment.

Visitors are guided inside the areas via practical itineraries that optimize the time they have available and make for a better experience. All of this to guarantee the highest level of satisfaction for companies and professionals, and to confirm that Host is the ideal platform for experiences, technologies, quality and innovation from all corners of the world.

<http://host.fieramilano.it>



THE AD STORE ITALIA

ABSOLUTELY, JUST USE SEMINA: A FLOUR OBTAINED THROUGH A PROCESS THAT PRESERVES THE HEART OF THE WHEAT.

It is here, in the vital wheat germ, that the nutritional properties of the seed are found. For this reason, we have studied a milling process that leaves all the wheat's beneficial properties intact and generates **Semina**, an extraordinary semi-whole wheat flour with high nutritional values. Try it for your dough, you'll find the taste and the fragrance quite exceptional!



#StorieDiFarina



LA PASSIONE PER LA PIZZA