LA VERA PIZZA

The Real Taste of Italy

Authentic Italian Pizza

Bringing the World to You, One Slice at a Time

MADE IN ITALY

Brought to you by

K&A

Our Standard Starts in Italy

At K&A Culinary Connections we work directly with Italian producers and select products based on the things that matter most: ingredients, craftsmanship, consistency and authenticity.

Our goal is simple — to introduce the U.S. market to Italian foods that taste and feel like the products you would experience in Italy.

01 Authentic Origins

Products sourced directly from carefully selected Italian producers.

02 Premium Ingredients

We prioritize quality ingredients and traditional production methods over shortcuts.

03 Products We Stand Behind

We only bring products to market that meet the standards we want associated with the K&A name.



Your Needs, Our Italian Standard

K&A works closely with each customer to create the right product solution — from packaging and private label to product selection — while always maintaining authentic Italian quality and standards.

WOMEN OWNED



MARKET OPPORTUNITY

The Opportunity

Consumer Demand

Foodservice buyers are responding to growing demand for authentic, clean-label frozen pizza with real provenance. Made-in-Italy products help operators meet growing interest in premium, authentic food experiences.

Italian Quality

La Vera Pizza delivers Italian craftsmanship with no shortcuts or substitutes. Traditional production methods and carefully selected ingredients create a product that tastes freshly prepared.

Premium Positioning

A high-quality Italian product that helps operators create a more elevated menu experience.

AUTHENTIC ITALIAN PIZZA

The La Vera Pizza Story



La Vera Pizza is made in Fondi, Italy, where traditional Italian craftsmanship meets a modern approach to premium frozen pizza.

We focus on clean, high-quality ingredients sourced from carefully selected areas and producers, with attention to flavor, freshness and authenticity. The result is a pizza that feels closer to something you would enjoy in Italy — not just another frozen pizza.

La Vera Pizza is designed to deliver:

- ✓ **Authentic Italian flavor**
- ✓ **High-quality, clean ingredients**
- ✓ **A fresh-made taste and texture**
- ✓ **A light, airy crust with great structure**
- ✓ **A premium, buildable pizza experience**
- ✓ **Simple preparation without sacrificing quality**
- ✓ **A product customers will want to order again**

From Italy to Your Table

Our goal is simple: bring the taste and experience of authentic Italian pizza to the U.S. in a way that is easy to serve and enjoyable from the very first bite.

One taste, and Italy feels a little closer.

THE DOUGH

It Starts with the Dough

Our dough begins with Caputo “00” flour, the gold standard of Italian pizza, along with water, salt and yeast. It then undergoes a 24-hour fermentation process.

24-Hour Fermentation

Our dough rests for a full 24 hours, naturally developing deeper flavor, better structure and a lighter texture. The slow fermentation process also helps create a dough that feels lighter and is easier to digest.

Hand-Stretched

Italian pizzaioli stretch every base by hand to preserve the natural air inside the dough.

Authentic Italian Texture

A crisp exterior with the soft, raised edge associated with traditional Italian pizza.



ITALIAN INGREDIENTS

Premium Italian Ingredients

Every pizza is crafted using authentic Italian ingredients — each one sourced from the region of Italy that does it best.

00 Flour

The gold standard of Italian flour. Slow-fermented for 24 hours to develop flavor, digestibility, and that signature airy crust.

The Tomato

Pomodori Pelati Italiani, grown exclusively in Italy and picked at peak ripeness. Processed within 24 hours to lock in freshness and aroma.

Fior di Latte

100% fresh mozzarella from Southern Italy's most respected dairy region. A smooth, creamy melt — never rubbery, never burnt.

Italian Specialty Ingredients

Carefully selected ingredients such as fresh basil, garlic, and mushrooms bring depth, aroma and distinct character to each recipe.



WOMEN OWNED

Our Pizzas

01 Margherita



430 g / 12 in | 12 per case

Wheat flour, water, tomato, Fior di Latte mozzarella, olive oil, basil, grated Parmesan, salt and brewer's yeast.

MFG #	KACC-MGH12-C12
GTIN	00860016634206
NET CASE WT.	5.16 kg (gross 5.78 kg)
STORAGE	0°F (-18°C) or below
SHELF LIFE	24 months · Italy (EU)

02 Marinara



400 g / 12 in | 12 per case

Wheat flour, water, tomato, garlic, olive oil, oregano, salt and brewer's yeast.

MFG #	KACC-MRN12-C12
GTIN	00860016634213
NET CASE WT.	4.80 kg (gross 5.24 kg)
STORAGE	0°F (-18°C) or below
SHELF LIFE	24 months · Italy (EU)

03 Truffle



440 g / 12 in | 12 per case

Wheat flour, water, Fior di Latte mozzarella, mushrooms, truffle paste, grated Parmesan, salt and brewer's yeast.

MFG #	KACC-Tru12-C12
GTIN	00860016634220
NET CASE WT.	4.98 kg
STORAGE	0°F (-18°C) or below
SHELF LIFE	24 months · Italy (EU)

04 Pizza Shell



260 g / 12 in | 12 per case

Wheat flour, water, olive oil, salt and brewer's yeast. A versatile base for building your own pizza.

MFG #	KACC-She12-C12
GTIN	00860016634237
NET CASE WT.	2.88 kg
STORAGE	0°F (-18°C) or below
SHELF LIFE	24 months · Italy (EU)

IQF Cryo-Freezing



The moment our pizzas leave the refractory stone oven, they ride the conveyor straight into our Individually Quick-Frozen cryogenic tunnel, locking every fiber of flavor, aroma and texture in place.

24-MONTH
SHELF LIFE

Each pizza is produced in Italy using traditional methods and cryo frozen immediately after production. The process protects freshness, flavor and texture while delivering consistent quality.

- ✓ **Locks in 100% of the freshness from oven to freezer**
- ✓ **No additives, no preservatives, no chemicals**
- ✓ **Tastes like it was just pulled from the oven in Naples**

WOMEN OWNED

OPERATIONAL BENEFITS

Authentic Pizza Without the Labor

La Vera Pizza gives operators authentic Italian quality while simplifying kitchen operations.

- ✓ **No dough mixing, proofing or stretching**
- ✓ **No specialized pizza chef required**
- ✓ **Reduced preparation time**
- ✓ **Consistent portion cost**
- ✓ **Fast service during high-volume periods**



WOMEN OWNED

THE REAL DIFFERENCE

La Vera Pizza vs. Typical Industrial Frozen Pizza

			TYPICAL INDUSTRIAL FROZEN PIZZA
01	HOW IT'S MADE	✓ Hand-stretched by Italian pizzaioli, one pizza at a time	× *Machine-pressed on industrial assembly lines*
02	INGREDIENTS	✓ Highest-quality Italian ingredients — sourced from the same farms our nonna trusts	× *Cheap, low-quality fillers chosen for shelf life, not flavor*
03	THE DOUGH	✓ 24-hour fermented Caputo 00 flour — light, airy, easy to digest	× *Quick-rise dough loaded with stabilizers and dough conditioners.*
04	ON THE LABEL	✓ Clean and simple — flour, water, tomato, mozzarella, basil	× *A long list of preservatives, emulsifiers, gums and 'natural flavors'*
05	PRESERVATIVES	✓ Zero — IQF cryo-freezing locks in freshness naturally	× *Packed with preservatives so they survive months on a shelf*
06	HOW IT TASTES	✓ Like a slice you'd eat in a Naples pizzeria	× *Like cardboard with melted cheese on top*
07	READY IN	✓ 8–10 minutes in your home oven	× *8–10 minutes — but without the flavor*
08	CUSTOMIZABLE	✓ Top your pizza your way — add anything you love	× *Take it or leave it*

WOMEN OWNED



MEET OUR CO-FOUNDER

Karen Ross

CO-FOUNDER, K&A CULINARY CONNECTIONS

Karen brings 20+ years of regulatory compliance experience with a global convenience retail leader, a foundation built on precision, accountability and supply chain integrity.

After experiencing authentic Italian pizza firsthand in Italy, she co-founded La Vera with a single mission: bring that unreplicated quality to the American foodservice market.

Tradition & Integrity

Every product decision is rooted in authentic Italian craft.

Long-Term Partnerships

Transparency and reliability are the foundation of every relationship.

A thoughtful, steady approach to building the business from source to shelf.

A Women-Owned Business

K&A Culinary Connections is proud to be a certified women-owned business — a distinction that opens doors with buyers committed to diverse supplier programs

THE REAL TASTE OF ITALY

www.kandacc.com