



Pinsa Production Guide

Scale Pinsa and Pizza production,
without compromising product quality

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Pinsa Production Guide

As demand for premium pinsa, pizza and high-hydration bakery products continues to grow, manufacturers face increasing pressure to scale production, while maintaining the artisan characteristics that differentiate their products.

This guide outlines the key considerations for successful industrial pinsa production, from dough preparation and processing through to automation, capacity planning and product quality management.

Market Overview

Pinsa has rapidly evolved from a niche Italian speciality into a mainstream premium bakery product. Its light texture, open crumb structure and high digestibility have driven demand across retail, foodservice and private-label markets.

For bakery manufacturers, this growth presents both opportunities and challenges. Consumers expect authentic, artisan quality, while production teams must improve throughput, consistency and operational efficiency.

Successful industrial pinsa production depends on balancing these requirements through appropriate process design, dough handling and automation technologies.

Understanding the Pinsa Production Process

Producing high-quality pinsa at scale requires careful control throughout the production process:

Typical Process Flow



Each stage influences the final product's texture, structure, appearance and consistency.

Unlike conventional pizza production, pinsa dough often contains higher hydration levels and requires more delicate handling throughout the manufacturing process.

Common Production Challenges

1 - Processing High-Hydration Dough

Pinsa dough typically contains significantly higher water content than many traditional bakery products.

This can create challenges, including:

- Dough sticking
- Difficult handling
- Product deformation
- Inconsistent dimensions
- Increased waste



2 - Preserving Dough Structure

Aggressive processing can damage the gas cells created during fermentation.

This may result in:

- Dense crumb structure
- Reduced volume
- Lower product quality
- Inconsistent baking performance

3 - Scaling Production Efficiently

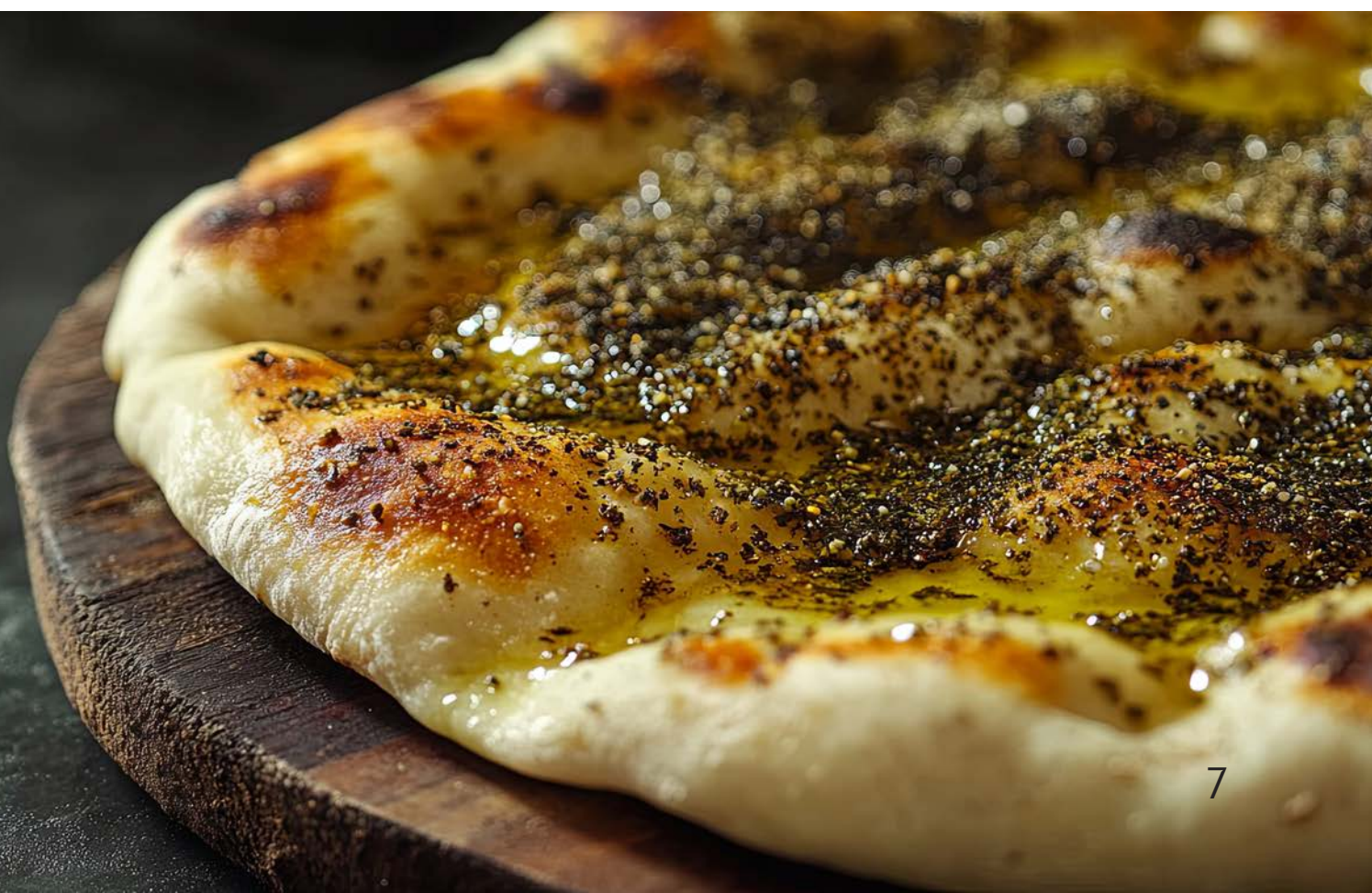
As demand increases, many manufacturers struggle to:

- Increase throughput
- Reduce manual handling
- Maintain consistency
- Control labour costs
- Improve production efficiency

4 -Delivering Consistent Quality

Production managers need confidence that every batch meets the same standards for:

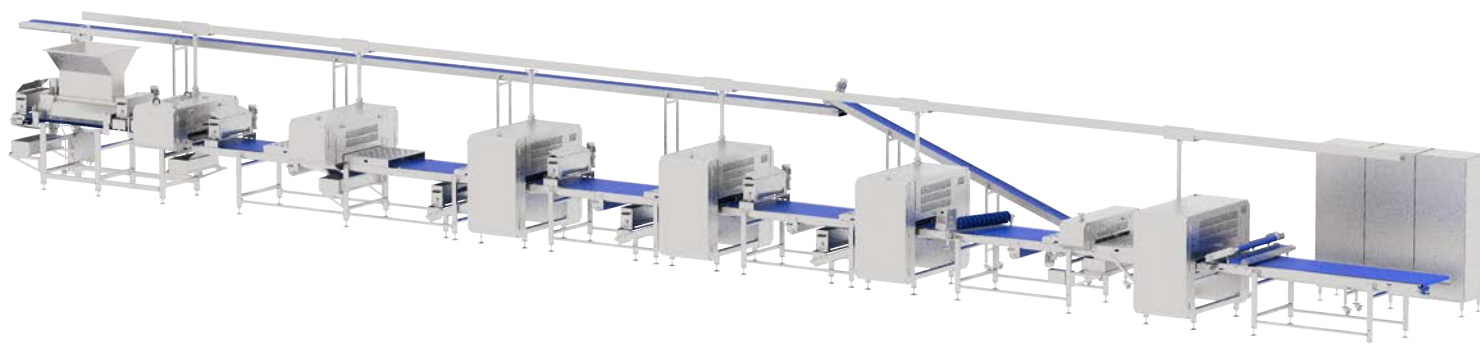
- Weight
- Shape
- Thickness
- Crumb structure
- Finished appearance



Technology Solutions

Beor Gaudi Pizza & Pinsa Line

The Beor Gaudi Multiproduct Line is designed specifically for high-hydration dough processing, making it suitable for manufacturers producing speciality breads, focaccia and pizza-based products.



Key benefits include:

- Processes high-hydration doughs of up to 79%
- Gentle dough handling to preserve product quality
- Flexible production of multiple product sizes and weights
- Suitable for speciality and gluten free products
- Industry 4.0-ready with advanced monitoring and control

Capacity Planning Considerations

Before investing in a new production line, manufacturers should evaluate:

Current Production Volumes

- Daily output requirements
- Peak production periods
- Seasonal demand fluctuations

Future Growth Plans

- Projected market growth
- New product launches
- Additional customer requirements



Product Range

Will the line produce:

- Pinsa only?
- Pizza only?
- Multiple product types?

Greater flexibility may support future product diversification.

Labour Requirements

Automation can help:

- Reduce manual handling
- Improve consistency
- Address labour shortages
- Increase operational efficiency



Product Quality Factors

Maintaining artisan-quality pinsa at industrial scale requires attention to several critical factors.

Dough Hydration

Hydration levels directly influence:

- Dough handling
- Product texture
- Crumb structure
- Product appearance

Fermentation Control

Consistent fermentation supports:

- Improved flavour
- Better digestibility
- Product consistency

Dough Handling

Gentle processing helps maintain:

- Open cell structure
- Product volume
- Artisan characteristics

Process Consistency

Automated control systems help ensure repeatable production performance from batch to batch.



Example Line Configurations

Dedicated Pinsa Production

Ideal for manufacturers focused on:

- Retail pinsa products
- Foodservice supply
- Private-label production

Typical Configuration

Mixing → Fermentation →
Gaudi Plus Sheeting + Cutting → Proofing → Baking
→ Packaging



Pizza and Pinsa Production

Ideal for manufacturers producing multiple product formats.

Typical Configuration

Mixing → Fermentation
→ Gaudi Plus Flexible Forming → Baking
→ Packaging



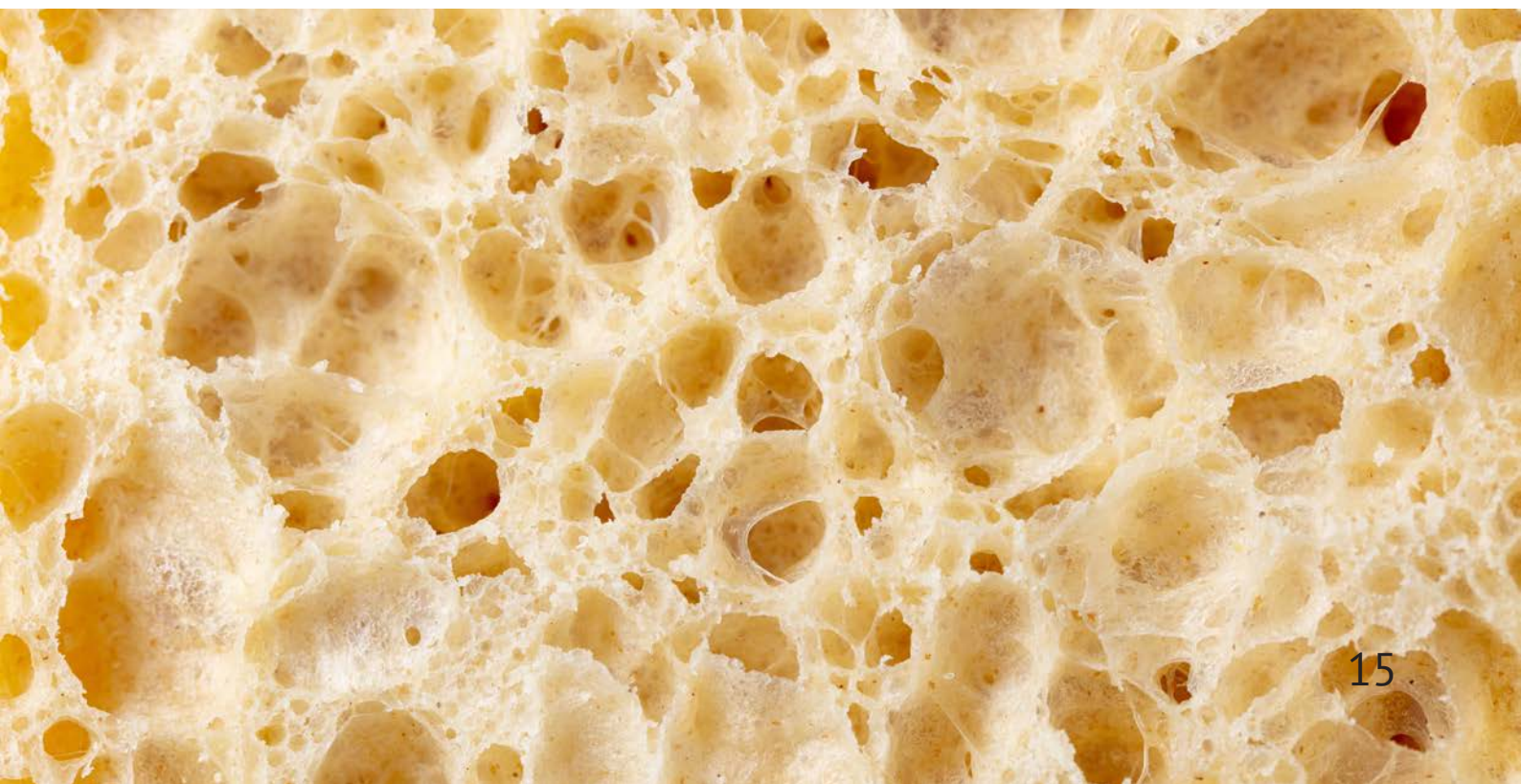
Multiproduct High-Hydration Production

Suitable for bakeries producing:

- Pinsa
- Pizza
- Focaccia
- Artisan breads

Typical Configuration

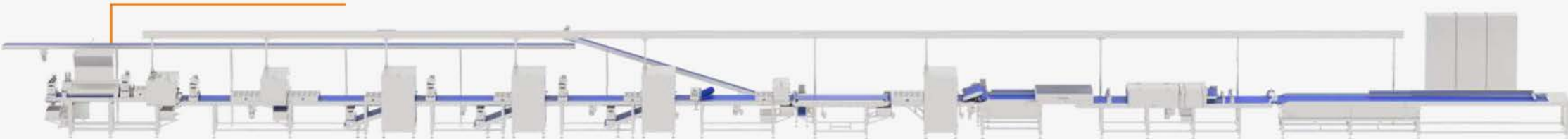
Mixing → Fermentation → Gaudi Multiproduct Line
→ Product-Specific Forming → Baking → Packaging





Fully modular laminating equipment designed to adapt to a wide variety of **laminated, molded and rolled products**, including pieces with minimal thickness while ensuring **optimal quality** and **crumb structure**.

Gaudí Plus



- This equipment is **custom-designed according to the client's needs**.
- Production capacity **starting from 800-1,000 kg/h**.
- Dough **hydration** up to **100%**.
- Suitable for **gluten-free** doughs. 
- Specific **design** and **customization for each project**.
- **Maximum** final product **quality**.
- Easy **cleaning** and **maintenance**.



Specially designed to work with **highly hydrated doughs**, this line enables **versatile bread production** with **hydration levels of up to 100%**, adapting to different flours and recipes.

- Production **capacity** of up to **1,000 kg/h**.
- Fully **adjustable speed**.
- Suitable for **gluten-free** doughs. 🌾
- **Adaptable** to various types of dough (**ciabatta, pizza, pinsa...**).
- Intuitive operation thanks to the **digital interface**.
- Increased **productivity, versatility, and efficiency**.

Gaudí



Next Steps

Whether you are planning a new pinsa production facility, expanding existing capacity or improving process consistency, selecting the right processing technology is critical.

Beor's Gaudi and Gaudi Plus solutions provide manufacturers with flexible, scalable technologies designed specifically for high-hydration dough processing, industrial pinsa production and premium pizza manufacturing.

Speak to our bakery processing specialists by





Your Trusted Partner

For over 25 years, Interfood Technology has stood alongside the food processing industry, helping manufacturers improve performance, productivity and keeping production moving with confidence.

From individual machines to fully integrated processing lines, our seven specialist divisions provide tailored equipment and service solutions designed around the real demands of food manufacturing. Backed by an OEM-trained team, we deliver the expertise, reliability and ongoing support processors need to operate efficiently, increase output and build for the future.



Talk to our experts to find out how we can take your production to the next level.

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