



Chef LUCA

Authentic Italian Pizza, baked in Thailand





OUR STORY

Chef Luca was **founded by a team of like-minded foodies**, a concept that was created during a tasty breakfast during a summer holiday in southern Italy in 2018.

Chef Luca Co. aims to **develop a range of bespoke frozen Pizza, frozen Pizza dough and products for pizza and pizzerias in Asia-Pacific region.**



Our Products & Services

- Frozen Pizza Romana for retail
- Frozen Crafted Pizza Romana for food service
- Pizza Snack coming soon...

Retail Range: Frozen Pizza Romana

Delivering the Pizza Romana Experience at home

Dough

- IMPORTED PREMIUM QUALITY FLOUR
- 24 HR LEAVING DOUGH
- ROMAN STYLE WITH A CRISPY RIM
- CRISPY AND BREADY INSIDE AND WELL AERATED

Our Offer

Available now at Central Food Hall,
Villa Market, Foodland, and Tops Supermarket

Topping

TOP QUALITY PIZZA SAUCE, SELECTED AND IMPORTED INGREDIENTS FROM ITALY, WITH TRADITIONAL RECIPES WITH AN ASIAN TWIST AND TOUCH



Ham Cheese



Hawaiian



Pepperoni



Mozzarella



Three Cheese



Food Service Range

Level up your Pizza menu with the expertise

Why Chef Luca Frozen Pizza?

Manufactured by **an Italian specialized team** with the up-to-date highest technology

Entirely made from quality ingredients from **traditional Italian producers** in Italy.

High shelf life: 12 months from production date

Lower price as no packaging box



Base Red Tomato



Pepperoni



Ham & Cheese



Mozzarella



Hawaiian



Three Cheese

Our Offer

We offer 2 base: base red tomato and base white with 8 toppings.

You can **choose the base and topping as you desire.**

Wrapped in a **film pack** (24pcs per box)





Pizza Snack 80 gr.

Enjoy a bite of pizza at anywhere anytime



Our Offer Retail

We offer **base red tomato** and **4 different toppings** :

- Mozzarella
- Bacon & Cheese
- Salami
- Black Truffle



Available in retail packaging and food service



Pizza Snack 80 gr.

Enjoy a bite of pizza at anywhere anytime



Our Offer Horeca

We offer **base red tomato** and **4 different toppings** :

- Mozzarella
- Salami
- Tomato Base
- Bacon & Cheese
- Black Truffle
- Four Cheeses



Available in retail packaging and food service



FARINA PER PIZZA

Imported grain, Wheat Flour "0"

Milled in Thailand

Net WT. 22,50 KG | W 280 (+/-30)
PROTEINS 13,0% | ASHES 0,65%



OUR FLOUR LABELS

แป้งสาลี

FARINA PER PIZZA

Imported grain WHEAT FLOUR "0"

Freshly Milled Flour

Net WT. 22.50 KG | W 280 (+/-30)
PROTEINS 13.0% | ASHES 0.65%

Design by **Chef LUCA**
www.chefluca.co



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Distributed by
Manufactured by บริษัท เฮอร์ ฟลาวมิลล์ จำกัด
121 ม. 2 ซ. รัตนาถ ต.สุขสวัสดิ์ ต.ปากคลองบางปลากด
อ.พระสมุทรเจดีย์ จ.สมุทรปราการ T.02-425-9780

แป้งสาลี

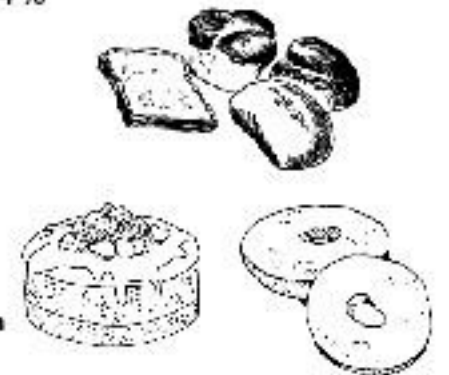
ALL PURPOSE BAKING FLOUR

Imported grain WHEAT FLOUR - UNBLEACHED

Freshly Milled Flour

Net WT. 22.50 KG | GLUTEN 33 %
PROTEINS 11.80% | ASHES 0.54%

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Sameóla of Imported Wheat ...Coming Soon!



"IMPORTED SELECTED GRAIN"



Contact Us

E-mail: chefluca.th@gmail.com

Website: www.chefluca.co

Instagram: [chefluca_pizza](https://www.instagram.com/chefluca_pizza)





Chef LUCA

OVENS

Chef Luca Co. designed portable wood-fired / gas Pizza ovens.

The best professional pizza ovens for Kitchens,

**Chef Tables, Bars and Food Trucks.
Compact size and high performance.**

*Refractory bricks, professional insulation a special gas burner
designed for portable ovens and a lot of love for Pizza are the secrets of our ovens' success.*





Technical Features

Heating time:

20' to reach 200°C (400°F)

30' to reach 450°C (850°F)

Pizza capacity: 3 pizzas

Cooking performance: 40 pizzas per hour

Colours: Blue, Red, Dark Grey

Cooking chamber:

refractory base for food use and stainless

It can be moved easily with his trolley!





CHEFLUCA COFFEE



**ESPRESSO
AROMA
ITALIANO**

Italian roast carefully blended
with notes of intense dark chocolate and brown sugar.

Venezia

**ARABICA
FORTE**

100% arabica coffee delicately roasted for a smooth and creamy texture
with notes of cocoa and dried fruit.

www.chefluca.co



WE'RE SURE
YOU'LL ENJOY
EACH AND EVERY CUP.



CHEF LUCA CO. LTD

Our Story

THE RUSTIC SMELL OF TRADITIONALLY COOKED PIZZA FILLS THE ROOM – SUDDENLY (YET PLEASANTLY) INTERRUPTED BY THE WARM AROMA OF FRESHLY GROUND COFFEE THAT MAKES YOU YEARN FOR YOUR NEXT CUP.

WELCOME TO THE AMBIANCE OF CHEF LUCA, THE TEAM DRIVEN TO DELIVER ASIA ONLY THE MOST AUTHENTIC FLAVORS OF ITALY. AND TODAY, WE'RE TALKING COFFEE, SOMETHING VERY CLOSE TO OUR HEARTS.

WE COLLABORATE WITH LOCAL ARTISANS TO SOURCE THE HIGHEST QUALITY, SUSTAINABLE COFFEE BEANS FROM THAILAND, LAOS, AND VIETNAM. OUR MASTER ITALIAN ROASTERS THEN BRING GENERATIONS OF EXPERTISE TO IMPART THE BONA FIDE TASTES OF ITALIAN CAFFÉ ESPRESSO.



Our Products

THE RESULT IS TWO UNIQUE AND LUSCIOUS BLENDS,
EACH BRINGING RICH TASTE, AROMA, AND OUR INSPIRED
FUSION OF THAI AND ITALIAN CRAFTSMANSHIP:



AMALFI COAST

AN 100% ARABICA BLEND WITH
A VELVETY SMOOTH TEXTURE

Venice Italian Espresso

A Miscela Arabica/Robusta blend with a sweet aroma and notes of chocolate and brown sugar.



CHEF LUCA CO. LTD

THANK YOU



[chefluca_pizza](#)

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www.chefluca.co