



ORIGINAL DRY DOUGH

LOCAL DISTRIBUTION OPPORTUNITY



LEARN

**How to make and bake awesome
Italian dishes in your own home**

BAKE

For your family, friends and local community

SHARE

**The joy and experience of making
and baking awesome dishes at home**

EARN

**By supplying Dough, Ingredients,
Utensils and Baked products to your local community**



WHAT MAKES OUR DRY DOUGH SO SPECIAL?

QUALITY

Perfected over 27 Years by renowned Italian Chef Mauro Netti, our Dry Dough is used daily in his own and a growing number of other top restaurants country wide

VERSATILITY

The number and type of products you can make is limited only by your imagination

SIMPLICITY

Just add warm and follow the instructions to make the perfect product

LONGEVITY

Lasts for at least a year, if stored at room temperature in a sealed bag or container

PRACTICALITY

You can make it in your oven, on the stove or even on the braai

CONVENIENCE

You can freeze baked and pre-baked products for up to 3 months

AFFORDABILITY

It simply is the best value for money product available in the market today

INCLUSIVITY

It is so easy you can convert everyone including your kids into master bakers

SAVINGS

It obviously cost you less as a local distributor to make and bake your own products



THE OPPORTUNITY

TO START YOUR OWN BUSINESS FROM HOME

Make money from distributing our Dry Dough to your local community
Make even more money, by selling pre-baked and baked products to your community

FROM EXPERIENCE WE KNOW

that people who buy from you will buy again, and refer you to other people
providing you with the

Core ingredients of sustainable business success

A growing client-base

A growing recurring revenue base

A growing referral-base

*As we add new products you will have the opportunity to cross and upsell new products
(utensils and ingredients) to them, increasing your own per customer revenue base*

WHAT DO YOU NEED TO GET STARTED?

Preferably have passion for food and baking

Be computer Literate

Have a computer, internet access and email

Preferably have your own transport

Be active on Social Media and WhatsApp

Be Motivated and Driven

Want to earn at least R12,000 pm from home



WHAT DOES IT COST TO GET STARTED?

R1000 ONCE-OFF TO COVER THE SET-UP FEES BELOW

Your own branded **name@mauroskitchen.co.za** email address

Automated List Building - which means that every time you send an email to a new person from your email, the recipient will automatically get a request to join to your newsletter subscriber base. If they confirm they will automatically be added to receive newsletters from you

Regular **Personalized Email Newsletters** sent to your Customer and Prospects

Your own Mauro's Italian Kitchen **Business Cards** (250)

Your details on our **website as distributor**

Redirecting of all **website enquiries in your area** to you for fulfillment

Personalized Rate Cards and **Recipe Books** with your details on it (PDF)

Marketing materials for you to use on **Social Media** Platforms and WhatsApp

+

R5000 FOR 100 KG DRY DOUGH

That Includes

Delivery + 100 x 1Kg Stand-Up Zip Lock Pouches + 100 x Labels

FLEXIBLE TERMS

If you have challenges to pay everything upfront, please speak to your Regional Distributor to discuss alternative payment terms



GENERAL

SOME OF THE PRODUCTS YOU CAN MAKE WITH OUR DRY DOUGH

Pizzas	Focaccia Bread	Ciabatta Bread	Flat Bread	Burger Buns
Calzones	French Loaf	Bread Sticks	Panzerotti	Pretzel Bites
Stromboli	Galletas	Bruschetta	Pot Pies	Dumplings

HOW MANY PRODUCTS CAN YOU MAKE WITH 1 KG OF DOUGH

PRODUCT TYPE	WEIGHT DOUGH	WARM WATER TO ADD	TOTAL WEIGHT PER ITEM	NO OF ITEMS PER KG
Mini Pizza Base	25 grams	15 ml	40 grams	40
Large Pizza Base	100 Grams	60 ml	160 grams	10
Small Calzone	50 Grams	30 ml	80 grams	20
Large Calzone	100 Grams	60 ml	160 grams	10
Small Panzerotti	50 Grams	30 ml	80 grams	20
Large Panzerotti	100 Grams	60 ml	160 grams	10
Medium Ciabatta	100 Grams	70 ml	170 grams	10
Medium French Loaf	100 Grams	70 ml	170 grams	10
Bread Stick	20 Grams	12 ml	32 grams	50

IMPORTANT DISCLAIMER

It does not matter how good the product or how big the opportunity is
Like with anything else in life
You will only get out, what you put in
So, make sure you are fully committed, motivated and driven
to become a successful local distributor

For more info please contact your Local Distributor

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