





FOOD SERVICE

MODALITÀ DI PREPARAZIONE: PAFFUTE, FOCACCIA TOSCANA E SNACK

Forno ventilato: togliere il prodotto dalla confezione e lasciarlo scongelare a temperatura ambiente per 45 minuti circa. Nel frattempo far scaldare il forno ad una temperatura di 220°C. Riscaldare sulla griglia del forno per 6-8 minuti circa.

Piastra: togliere il prodotto dalla confezione e lasciarlo scongelare. Cuocere su piastra a 250°C per 2-4 minuti.

PIZZE

Forno ventilato: togliere il prodotto dalla confezione e lasciarlo scongelare a temperatura ambiente per 10 minuti circa. Nel frattempo far scaldare il forno ad una temperatura di 220°C. Riscaldare sulla griglia del forno per 6-8 minuti circa.

BAKING GUIDELINES:

PAFFUTE, FOCACCIA TOSCANA AND SNACK

Fan Oven: remove the product from the packaging and let it defrost for about 45 minutes. In the meantime preheat the oven to a temperature of 220°C. Bake it on the oven tray for about 6-8 minutes.

Grill: remove the product from the packaging and let it defrost. Bake it on the grill at 250°C for 2-4 minutes.

PIZZE

Fan Oven: remove the product from the packaging and let it defrost for about 10 minutes. In the meantime preheat the oven to a temperature of 220°C. Bake it on the oven tray for about 6-8 minutes.



TUTTE LE FOCACCE SONO FORNITE INTERE
ALL FOCACCIAS ARE PROVIDED AS WHOLE



RUSTICA

310 g - Ø 22 cm

Prosciutto cotto e mozzarella

Ham and mozzarella

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FFO240 | 80X120 | 7 | 150 | 15 | 10 |
| | 100X120 | 11 | 240 | 20 | 12 |



ITALIANA

300 g - Ø 22 cm

Stracchino, rucola e mozzarella

Stracchino cheese, fresh rocket and mozzarella cheese

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FFO247 | 80X120 | 7 | 150 | 15 | 10 |
| | 100X120 | 11 | 240 | 20 | 12 |



CONTADINA

310 g - Ø 22 cm

Melanzane grigliate, zucchine grigliate, peperoni grigliati e formaggio

Grilled aubergines, grilled courgettes, grilled peppers and cheese

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FFO242 | 80X120 | 7 | 150 | 15 | 10 |
| | 100X120 | 11 | 240 | 20 | 12 |



CAPRESE

310 g - Ø 22 cm

Pomodoro a cubetti, mozzarella e olive verdi
Tomato cubes, mozzarella cheese and green olives

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FFO243 | 80X120 | 7 | 150 | 15 | 10 |
| | 100X120 | 11 | 240 | 20 | 12 |



MEDITERRANEA

310 g - Ø 22 cm

Tonno, cipolla, mozzarella e pomodorini
Tuna, onion, mozzarella cheese and tomato cubes

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FFO244 | 80X120 | 7 | 150 | 15 | 10 |
| | 100X120 | 11 | 240 | 20 | 12 |



MONTE ROSA

300 g - Ø 22 cm

Speck e brie
Smoked raw ham and brie cheese

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FFO245 | 80X120 | 7 | 150 | 15 | 10 |
| | 100X120 | 11 | 240 | 20 | 12 |



CALZONE

12 X 160 g - 20X10 cm

Salsa di pomodoro e mozzarella

Tomato sauce and mozzarella

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|---------------|--------|----------------|--------------|-----------------|-----------------|
| FG0060 | 80X120 | 2 | 72 | 12 | 6 |



FOCACCIA TOSCANA

3 X 220 g - Ø 21 cm

Olio extra vergine di olive e sale grosso

Extra virgin olive oil and sea salt

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|---------------|---------|----------------|--------------|-----------------|-----------------|
| FK0086 | 80X120 | 8 | 56 | 7 | 8 |
| | 100X120 | 8 | 80 | 8 | 10 |



BASE ROSSA

2 X 290 g - Ø 29 cm

Base di pizza con salsa di pomodoro
Pizza base topped with tomato sauce

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FKO154 | 80X120 | 8 | 48 | 8 | 6 |
| | 100X120 | 8 | 70 | 10 | 7 |



BASE BIANCA

2 X 240 g - Ø 29 cm

Base di pizza con olio di oliva
Pizza base topped with olive oil

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FKO155 | 80X120 | 10 | 48 | 8 | 6 |
| | 100X120 | 10 | 70 | 10 | 7 |



MARGHERITA BAR

1 X 390 g - Ø 30 cm

Farcita con salsa di pomodoro e mozzarella

Topped with tomato sauce and mozzarella

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FA0181 | 80X120 | 12 | 48 | 8 | 6 |
| | 100X120 | 12 | 70 | 10 | 7 |



GRANPIZZA MARGHERITA

2 X 320 g - Ø 29 cm

Farcita con salsa di pomodoro e mozzarella

Topped with tomato sauce and mozzarella

| COD | PALLET | PACKS X Crt | CRT X Plt | CRT X Strato | STRATI x Plt |
|--------|---------|----------------|--------------|-----------------|-----------------|
| FA0360 | 80X120 | 8 | 48 | 8 | 6 |
| | 100X120 | 8 | 70 | 10 | 7 |