

Modalità di preparazione:

PAFFUTE, CALZONI

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 lasciar 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, CALZONI

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

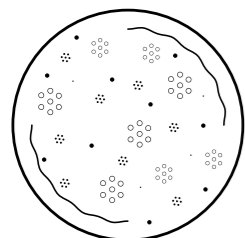
Fan Oven: remove the product from the packaging and let it defrost for about 10 minutes. In the meantime preheat the oven to a temperature of 220°C. Bake it on the oven tray for about 6-8 minutes.

Tutte le focacce sono servite intere
All focaccias are provided as whole



MAMA MIA - PAFFUTA
RUSTICA

Prosciutto cotto e mozzarella
Ham and mozzarella



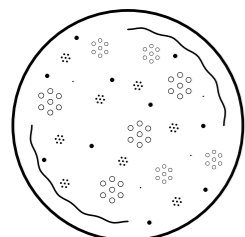
310 g - Ø 22 cm

COD	PALLET	PACKS x Crt	CRT x Plt	CRT x Strato	STRATI xPlt
FF0240	80x120	7	150	15	10
	100x120	11	240	20	12



MAMA MIA - PAFFUTA
ITALIANA

Stracchino, rucola e mozzarella
Stracchino cheese, fresh rocket and mozzarella cheese



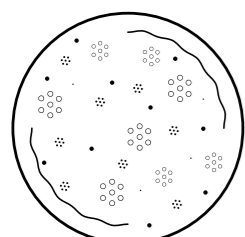
300 g - Ø 22 cm

COD	PALLET	PACKS x Crt	CRT x Plt	CRT x Strato	STRATI xPlt
FF0247	80x120	7	150	15	10
	100x120	11	240	20	12



MAMA MIA - PAFFUTA
CONTADINA

Melanzane grigliate, zucchine grigliate, peperoni grigliati e formaggio
Grilled aubergines, grilled courgettes, grilled peppers and cheese



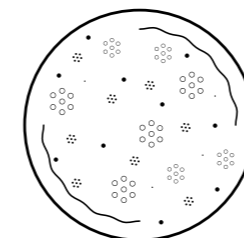
310 g - Ø 22 cm

COD	PALLET	PACKS x Crt	CRT x Plt	CRT x Strato	STRATI xPlt
FF0242	80x120	7	150	15	10
	100x120	11	240	20	12



MAMA MIA - PAFFUTA
CAPRESE

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



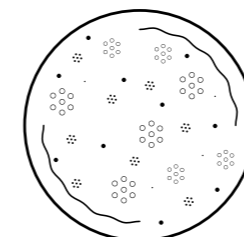
310 g - Ø 22 cm

COD	PALLET	PACKS x Crt	CRT x Plt	CRT x Strato	STRATI xPlt
FF0243	80x120	7	150	15	10
	100x120	11	240	20	12



MAMA MIA - PAFFUTA
MEDITERRANEA

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



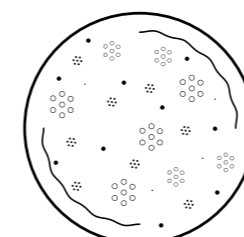
310 g - Ø 22 cm

COD	PALLET	PACKS x Crt	CRT x Plt	CRT x Strato	STRATI xPlt
FF0244	80x120	7	150	15	10
	100x120	11	240	20	12



MAMA MIA - PAFFUTA
MONTE ROSA

Speck e brie
Smoked raw ham and brie cheese



300 g - Ø 22 cm

COD	PALLET	PACKS x Crt	CRT x Plt	CRT x Strato	STRATI xPlt
FF0245	80x120	7	150	15	10
	100x120	11	240	20	12



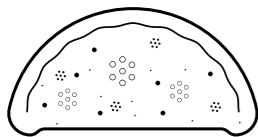


MAMA MIA
CALZONE



Salsa di pomodoro e mozzarella
Tomato sauce and mozzarella

12 x 160 g - 20 x 10 cm

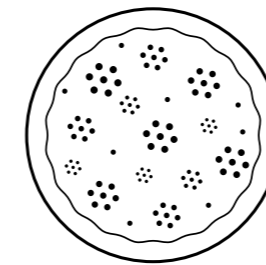


COD	PALLET	PACKS x Crt	CRT x Plt	CRT x Strato	STRATI xPlt
FG0060	80x120	2	72	12	6



MAMA MIA
BASE ROSSA

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

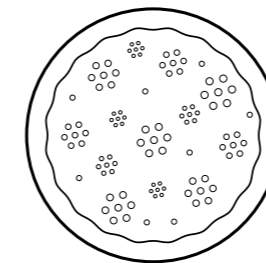


2 x 290 g - Ø 29 cm

COD	PALLET	PACKS x Crt	CRT x Plt	CRT x Strato	STRATI xPlt
FK0154	80x120	8	48	8	6
	100x120	8	70	10	7

MAMA MIA
BASE BIANCA

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



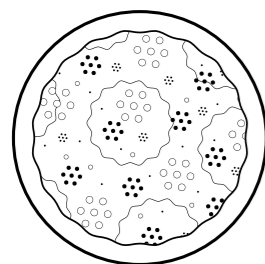
2 x 240 g - Ø 29 cm

COD	PALLET	PACKS x Crt	CRT x Plt	CRT x Strato	STRATI xPlt
FK0155	80x120	10	48	8	6
	100x120	10	70	10	7



MAMA MIA
MARGHERITA BAR

Farcita con salsa di pomodoro e mozzarella
Topped with tomato sauce and mozzarella

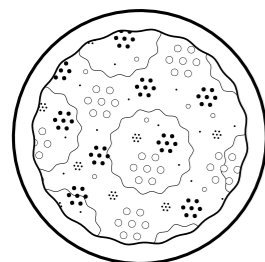


1 x 390 g - Ø 29 cm

COD	PALLET	PACKS x Crt	CRT x Plt	CRT x Strato	STRATI xPlt
FA0181	80x120	12	48	8	6
	100x120	12	70	10	7

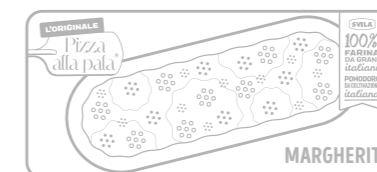
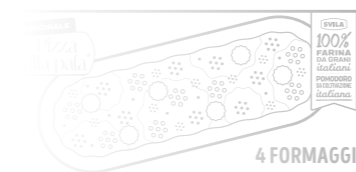
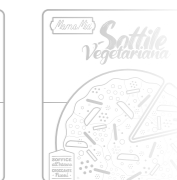
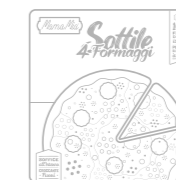
MAMA MIA
GRANPIZZA MARGHERITA

Farcita con salsa di pomodoro e mozzarella
Topped with tomato sauce and mozzarella

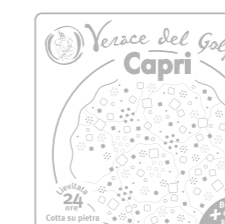
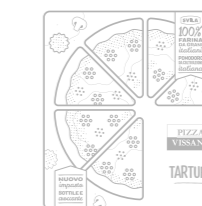
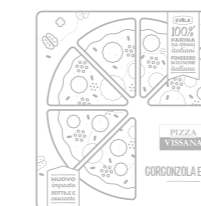


2 x 320 g - Ø 29 cm

COD	PALLET	PACKS x Crt	CRT x Plt	CRT x Strato	STRATI xPlt
FA0360	80x120	8	48	8	6
	100x120	8	70	10	7



La Pinsa
Romana





COME RAGGIUNGERCI

IN AEREO

Ancona Falconara - Roma Fiumicino.

IN AUTO

Da nord: A14 Bologna - Ancona, uscita Civitanova Marche, SS 77, SS 209 Valnerina

Da sud: A1 Roma -Firenze, uscita Orte, E45 Terni, SS 3 Flaminia, SS 209 Valnerina



LA PIZZA DAL 1974

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