



# BREAD

FROZEN PRODUCT

**Production Advantages:**  
Seawater, extra virgin olive oil, 48-hour leavening








**How to prepare:**  
Bake still frozen for:  
~ 10/12 mins in a ventilated oven at 220°C

**Storage:**  
A -18°C

**Shelf-life:**  
18 months

**Weight:** **MINI PANINI** 20 g  
**PANINO** 70 g

**ALLERGENS FREE**  
**GUMS FREE**  
**100% VEGAN DOUGH**  
**LOW YEAST CONTENT**  
(THANKS TO THE LONG NATURAL LEAVENING - 48h)  
**ALSO AVAILABLE ORGANIC ON REQUEST LARGE QUANTITIES**  
**CERTIFICATIONS: BRC, IFS, BIO, HACCP**

					
	<b>MINI BREAD</b> 2,5 KG BAG PER CARTON BOX <b>Cod.: PF02PPM</b>	2,5 kg per carton	120 CARTONS per pallet <small>DIM. PALLET: 120x80x183 cm</small>	300 kg Per pallet	
	<b>BREAD 70 GR</b> EACH ITEM IN OVENABLE FLOWPACK AND THEN LOOSE IN ONE BAG WITH LABEL <b>Cod.: PF02PFSI70</b>	30 ITEMS per carton	120 CARTONS per pallet <small>DIM. PALLET: 120x80x183 cm</small>	3600 ITEMS Per pallet	

SAMPLE PACKS IMAGES

\*(T MAX. 220°C + MW 400-600W)