



## Product

### WHOLEMEAL SPELT SCHIACCIATINA

#### ABOUT THE PRODUCT

- Dry oven savoury product
- Unpreserved artisanal rolled out product
- Store in a dry and fresh environment, keep away from strong light sources
- Bag in biodegradable paper and on the inside a plastic layer for a better conservation
- Weight: 200 grams (The product may be subject to weight variation)
- Packaging: n° 14 pieces per cardboard of Length 52 cm X Width 28 cm X Height 25 cm
- N° Cardboards each platform: 42
- EAN code 8057685909274
- ITF-14 code 28057685909278
- List code: 201909EXSAL



#### CHARACTERISTICS

The dough is made of Italian brown spelt flour, sourdough knead day after day in our artisanal laboratory, High Oleic Sunflower Oil and a pinch of salt. No yeast.

#### CURIOSITIES

The Schiacciatina is a typical product of the Mantuan tradition known for its particular fragrance. To preserve this characteristic, our bakery produces it with genuine ingredients and always rolls it out to achieve that unique quality that machines alone will never be able to copy.

Additionally, to make this product accessible to the people, after numerous experimentations, a recipe was crafted which substitutes lard with natural vegetable oils exalting the taste and making it lighter.

#### CONTACTS

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<b>ENERGY VALUE</b>	<b>KJ/KCal</b> <b>1872/445</b>
<b>FAT</b>	15g
<b>of which - saturates</b>	7g
<b>CARBS</b>	66g
<b>of which - sugar</b>	2,6g
<b>PROTEINS</b>	10g
<b>SALT</b>	2g