



## **Product**

### **SBRISOLINA-ALMOND MINI CAKE**

#### **CHARACTERISTICS**

- Sweet oven product
- Artisanal unpreserved product
- Store in a dry and fresh environment, keep away from strong light sources
- Packaging: Round cardboard base 14cm wide closed by a lucid liner and a brown raffia.
- Weight: 170 grams (The product may be subject to weight variation)
- Packaging: n° 12 pieces per cardboard length 365 mm X width 150mm X height 155mm
- N° Cardboards each platform: 160
- EAN13 code 8057685906570
- ITF-14 code
- List code: 201901EXTOR



#### **SPECIFICS and HISTORY**

The Sbrisolina cake is a typical dessert from the city of Mantua: it is a quite soft cake, friable and rich of ingredients definitely calorics. The Sbrisolina cake was a poor dessert, of paesant origins; once upon a time, differently from the ingredients used nowadays, there was much more corn flour, and instead of butter, they would use exclusively lard and instead of almonds they would add the way more cheap nuts. Eventually, with time, the ingredients became more sophisticated.

#### **CURIOSITIES**

Experts and lovers of the Sbrisolina cake, remember that this dessert is never to be cut, instead it must be broken with your bare hands, and served with shot of dry schnapp. It is also well known outside Italy , and it is an authentic Italian estate, so much that it has been asked the recognition of the D.O.P mark. And it has been inserted among the Prodotti Agroalimentar Traditionali Lombard products.

**Ingredients:** White wheat flour type "0", Almond from Sicily, butter, egg yolk, corn flour, cane sugar and a small drop of Sambuca liquor.

#### **CONTACTS**

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| <b>ENERGY VALUE</b>         | <b>KJ/KCal</b>  |
|-----------------------------|-----------------|
|                             | <b>1833/438</b> |
| <b>FAT</b>                  | 25g             |
| <b>of which - saturates</b> | 3g              |
| <b>CARBS</b>                | 47g             |
| <b>of which - sugar</b>     | 7g              |
| <b>PROTEINS</b>             | 8g              |
| <b>SALT</b>                 | 0,3g            |