



Italian pastry excellence

SFOGLINO, the «Puff Panini Bread»

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From today begins a **New Era** for snacking: *Sfoglino* is born, the first Puffpastry "Panino" and **nothing will be as before**. No more anonymous tasteless sandwiches, *Sfoglino* is their Evolution!

Studied by our Research and Development, it has the taste and fragrance of the Puff-pastry but doesn't crumble when cut. *Sfoglino* is made with an artisanal Italian Recipe. Our FTO product saves labor cost and freezer space. In comparison to traditional focaccia, *Sfoglino* offers same quality at a much **more affordable price**.

The dough is made using the precious **Waldkorn® Ancient Cereals**, with a **unique and unmistakable taste** and is decorated on the surface with a *rich mix of oat flakes, sunflower seeds, sesame seeds and brown flax seeds*. Like all of our puff-pastries, it is a true FTO product, proofing as it bakes. With our FTO technology our shipping cases are very compact, taking up less than half of the space of a pre-cooked frozen sandwich of equal weight even with similar deployment times.

Thanks to the Quality of our Puff-pastry, unlike a normal sandwich, *Sfoglino* **guarantees the constancy of freshness during the whole day**. *Sfoglino* is versatile: pre-cut from frozen (before cooking) by the bartender it can cover any format need: midi, cut in two, mini, cut in three/ four parts. In this way it can become a 50gr mini sandwich for a party or a 35gr or 25gr bite for a Happy Hour.

***SFOGLINO*, the «sandwich»'s New Era!**



Create your own shape...





Savoury Breakfast



Sweet Breakfast



Bread Basket



Lunch



Snack



Party



Club Sandwich



Appetizer



Snack





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Sfogliino



*Preparation Tips

PRODUCT DATA:

Code:	ISGL80S050
Description:	Sfogliino, the «Puff Panini Bread»
Filling:	Not filled
Product Weight	107 g
Pieces per box:	50
Use:	Ready to bake, from freezer to oven
Baking Temperature:	190°C
Baking Time:	24/26 min



