

# BREAD, ROLLS, AND FOCACCIA: THE GOODNESS OF OUR TRADITION.

VEROPANE Frozen range

AUTHENTICALLY ITALIAN

**OROPAN** Spa





ALTAMURA (PUGLIA)

## **OROPAN S.P.A. IS THE CATEGORY LEADER IN THE PRODUCTION OF GOURMET BREADS FROM THE APULIA REGION OF ITALY.**

The company was founded by Vito Forte, one of the most representative bakers from Altamura (Apulia), who began working as an apprentice baker in one of the oldest medieval bakeries in Altamura, that is considered the Italian “city of bread”.

Oropan S.p.A.’s facility is located in Altamura, Apulia, with a state-of-the-art production plant designed to combine the application of its original recipe with a large production scale that meets the requirements of international retailers and foodservice distributors.

## **OROPAN S.P.A. HAS ACHIEVED THE FOLLOWING CERTIFICATIONS:**



**BRC certified** (Grande AA+)



**IFS certified**  
(Higher Level)



**UNI EN ISO 9001:2015**  
**UNI EN ISO 14001:2015**  
**UNI EN ISO 37001:2016**



**SA 8000:2014**



**UNI/PdR 125:2022**

## WHAT MAKES US UNIQUE?

Oropan breads are produced according to the following production pillars:



1. Use of **re-milled durum wheat semolina**: this type of flour gives the bread its distinct golden colour and intense, rich and earthy flavor.



2. Use of exclusive **mother yeast and natural leavening**: Oropan mother dough is refreshed every day by adding water and flour.

It contains yeast and lactic acid bacteria that have self-selected over the course of several years, resulting in the unique and distinctive flavor of Oropan bread.



3. **Water and salt from Apulian sources.**



**FILONE BREAD: AN INTERNATIONAL  
BAKE-OFF CHAMPION.**

**FILONE BREAD  
WITH REMILLED DURUM WHEAT  
SEMOLINA 500 G**

**49507**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast May contain SOY, MUSTARD.
<b>Product Net Weight</b>	500g
<b>Case Net Weight</b>	5 kg
<b>Case Gross Weight</b>	6 kg
<b>EAN Case Code</b>	8003451700354
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	10 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	310 kg	380 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1053 kJ/249 Kcal
<b>Fat/of which saturates</b>	2,4 g/ 0,6 g
<b>Carbohydrate/of which sugars</b>	44 g / 1,5 g
<b>Protein</b>	11 g
<b>Salt</b>	1,5 g



**FROZEN BREAD**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C  
Once thawed do not refreeze  
and use within 24 hours.



**COOKING INSTRUCTIONS**

Thaw the product at least **2 hours** in advance. Pre-heat oven to **190°C (374°F)**. Bake for **12 minutes**.

*Every oven is different so baking time and temperature may vary.*

**FILONE BREAD  
WITH REMILLED DURUM  
WHEAT SEMOLINA 2 KG**

**4952H**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	2000 g
<b>Case Net Weight</b>	8,0 kg
<b>Case Gross Weight</b>	8,6 kg
<b>EAN Case Code</b>	8003451200113
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	4 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 514x384x287	
	EUR	ISO
<b>CASES PER PALLET</b>	24	30
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1950h
<b>PALLET GROSS WEIGHT</b>	230 kg	280 kg

**FILONE BREAD  
WITH REMILLED DURUM  
WHEAT SEMOLINA 3 KG**

**4953B**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	3000 g
<b>Case Net Weight</b>	9 kg
<b>Case Gross Weight</b>	10,5 kg
<b>EAN Case Code</b>	8003451507229
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	3 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	Cardboard KFFSK 22262 EB 725x375x260	
	EUR	ISO
<b>CASES PER PALLET</b>	18	18
<b>CASES PER LAYER</b>	3	3
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1710h	1000 x 1200 x 1950h
<b>PALLET GROSS WEIGHT</b>	210 kg	210 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1029 kJ/243 Kcal
<b>Fat/of which saturates</b>	1,6 g/ 0,4 g
<b>Carbohydrate/of which sugars</b>	44 g / 1,9 g
<b>Protein</b>	11 g
<b>Salt</b>	1,5 g



**FROZEN BREAD**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C  
Once thawed do not refreeze and use within 24 hours



**COOKING INSTRUCTIONS**

**Filone bread cod. 4952H**  
Thaw the product at least **3 hours** in advance or until fully defrosted. Bake in a preheated oven at **180°C (356°F)** for **5 minutes**.

**Filone bread cod. 4953B**  
Thaw the product at least **6 hours** before or until fully defrosted. Bake in a preheated oven at **180°C (356°F)** for **5 minutes**.

*Every oven is different so baking time and temperature may vary.*



**APULIAN BREAD: A CRISPY CRUST  
AND A SOFT TEXTURE.**



**PUGLIESE BREAD  
WITH REMILLED DURUM  
WHEAT SEMOLINA 500 G**

**49208**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	500 g
<b>Case Net Weight</b>	7 kg
<b>Case Gross Weight</b>	8 kg
<b>EAN Case Code</b>	8003451700330
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	14 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 586X380X218	
	EUR	ISO
<b>CASES PER PALLET</b>	32	40
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	8	8
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1950h
<b>PALLET GROSS WEIGHT</b>	280 kg	340 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1053 kJ/249 Kcal
<b>Fat/of which saturates</b>	2,4 g/ 0,6 g
<b>Carbohydrate/of which sugars</b>	44 g / 1,5 g
<b>Protein</b>	11 g
<b>Salt</b>	1,5 g



**FROZEN BREAD**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C  
Once thawed do not refreeze and use within 24 hours.



**COOKING INSTRUCTIONS**

Thaw the product at least **3 hours** in advance. Pre-heat oven to **180°C (356°F)**. Bake for **17 minutes**.

*Every oven is different so baking time and temperature may vary.*

**PUGLIESE BREAD  
WITH REMILLED DURUM  
WHEAT SEMOLINA 1 KG**

**49211**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	1000 g
<b>Case Net Weight</b>	8 kg
<b>Case Gross Weight</b>	8,6 kg
<b>EAN Case Code</b>	8003451100529
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	8 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 510x380x280	
	EUR	ISO
<b>CASES PER PALLET</b>	24	30
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1880h	1000 x 1200 x 1600h
<b>PALLET GROSS WEIGHT</b>	230 kg	280 kg

**PUGLIESE BREAD  
WITH REMILLED DURUM  
WHEAT SEMOLINA 2 KG**

**4920H**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	2000 g
<b>Case Net Weight</b>	8,0 kg
<b>Case Gross Weight</b>	8,6 kg
<b>EAN Case Code</b>	8003451500107
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	4 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 405x350x455	
	EUR	ISO
<b>CASES PER PALLET</b>	18	36
<b>CASES PER LAYER</b>	3	6
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	180 kg	330 kg

**PUGLIESE BREAD  
WITH REMILLED DURUM  
WHEAT SEMOLINA 3 KG**

**49232**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	3000 g
<b>Case Net Weight</b>	9 kg
<b>Case Gross Weight</b>	10 kg
<b>EAN Case Code</b>	8003451507762
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	3 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 405X350X455	
	EUR	ISO
<b>CASES PER PALLET</b>	18	36
<b>CASES PER LAYER</b>	3	6
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1970h	1000 x 1200 x 1970h
<b>PALLET GROSS WEIGHT</b>	200 kg	380 kg

## NUTRITION INFORMATION

Energy	1029 kJ/243 Kcal
Fat/of which saturates	1,6 g/ 0,4 g
Carbohydrate/of which sugars	44 g / 1,9 g
Protein	11 g
Salt	1,5 g



### FROZEN BREAD

Frozen and part-baked



### STORAGE INFORMATION

Keep frozen  $\leq -18^{\circ}\text{C}$

Once thawed do not refreeze and use within 24 hours.



### COOKING INSTRUCTIONS

Thaw the product at least **3 hours** before or until fully defrosted. Bake in a preheated oven at **180°C (356°F) for 5 minutes.**

*Every oven is different so baking time and temperature may vary.*



**BREAD WITH SOFT WHOLEWHEAT FLOUR, FLAX SEED AND SUNFLOWER SEED 350 G**

**49A04**



<b>Ingredients</b>	Remilled durum wheat semolina, water, soft wholewheat flour 21%, flax seed 6%, sunflower seed 3%, salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	350 g
<b>Case Net Weight</b>	4,2 kg
<b>Case Gross Weight</b>	4,8 kg
<b>EAN Case Code</b>	8003451508233
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	12 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	Cartone ondulato (onda C) 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	310 kg	295 kg

**NUTRITION INFORMATION**

<b>Energy</b>	996 kJ/236 Kcal
<b>Fat/of which saturates</b>	2,4 g/ 0,3 g
<b>Carbohydrate/of which sugars</b>	41 g / 2,4 g
<b>Fiber</b>	5,9 g
<b>Protein</b>	9,6 g
<b>Salt</b>	1,5 g



**FROZEN BREAD**  
Frozen and part-baked



**STORAGE INFORMATION**  
Keep frozen ≤ -18°C



**COOKING INSTRUCTIONS**  
Thaw the product at least **2 hours** before or until fully defrosted. Bake in a preheated oven at **200°C (392°F)** for **15 minutes**.

*Every oven is different so baking time and temperature may vary.*



**CIABATTA BREAD: AN ICONIC BREAD  
FROM THE ITALIAN TRADITION.**

**CIABATTA BREAD  
WITH REMILLED DURUM WHET  
SEMOLINA 453 G**

**4930S**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water); salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	453 g
<b>Case Net Weight</b>	4,53 kg
<b>Case Gross Weight</b>	5 kg
<b>EAN Case Code</b>	8003451100475
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	10 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved and printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	260 Kg	320 Kg

**CIABATTA BREAD  
WITH REMILLED DURUM WHEAT  
SEMOLINA 280 G**

**4930C**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water); salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	280 g
<b>Case Net Weight</b>	4,2 kg
<b>Case Gross Weight</b>	4,6 kg
<b>EAN Case Code</b>	8003451504167
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	15 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved and printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	300 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1053 kJ/249 Kcal
<b>Fat/of which saturates</b>	2,4 g/ 0,6 g
<b>Carbohydrate/of which sugars</b>	44 g / 1,5 g
<b>Protein</b>	11 g
<b>Salt</b>	1,5 g



**FROZEN BREAD**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C  
Once thawed do not refreeze  
and use within 24 hours



**COOKING INSTRUCTIONS**

Thaw the product at least **2 hours** before or until fully defrosted.  
Place the product in a preheated oven at **180°C (356°F)**.

**Ciabatta bread 453 g cod. 4930S**  
Bake for **14 min.**

**Ciabatta bread 280 g cod. 4930C**  
Bake for **12 min.**

*Every oven is different so baking time and temperature may vary.*

**CIABATTA BREAD  
WITH REMILLED DURUM  
WHOLEWHEAT SEMOLINA 500 G**

**4990N**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, remilled durum wholewheat semolina 18%, bran 4% mother yeast 4% (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	500 g
<b>Case Net Weight</b>	6 kg
<b>Case Gross Weight</b>	6,7 kg
<b>EAN Case Code</b>	8003451700033
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	12 pieces per case	
<b>PRIMARY PACKAGING</b>	HDPE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 590x380x188	
	EUR	ISO
<b>CASES PER PALLET</b>	40	50
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	10	10
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 2080h	800 x 1200 x 2080h
<b>PALLET GROSS WEIGHT</b>	290 kg	358 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1054 kJ/249 Kcal
<b>Fat/of which saturates</b>	2,2 g/ 0,6 g
<b>Carbohydrate/of which sugars</b>	46 g / 3,8 g
<b>Fiber</b>	4,9 g
<b>Protein</b>	8,9 g
<b>Salt</b>	1,2 g



**FROZEN BREAD**  
Frozen and part-baked



**STORAGE INFORMATION**  
Keep frozen ≤ -18°C



**COOKING INSTRUCTIONS**  
Thaw the product at least **2 hours** before or until fully defrosted. Bake in a preheated oven at **190°C (374°F)** for **10 minutes**.

*Every oven is different so baking time and temperature may vary.*

**CIABATTA BREAD WITH  
REMILLED DURUM WHEAT  
SEMOLINA AND OLIVES 300 G**

**4931S**



<b>Ingredients</b>	Remilled durum WHEAT semolina 42%, Soft WHEAT flour "type 0", water, green olives 18%, leccino olives 11%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, LUPIN, MUSTARD. <i>May contain olive pits and their parts.</i>
<b>Product Net Weight</b>	300 g
<b>Case Net Weight</b>	6 kg
<b>Case Gross Weight</b>	6,5 kg
<b>EAN Case Code</b>	8003451700095
<b>Min/Max Shelf Life</b>	9 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	20 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 590x380x238	
	EUR	ISO
<b>CASES PER PALLET</b>	28	35
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	7	7
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1870h	1000 x 1200 x 1970h
<b>PALLET GROSS WEIGHT</b>	204 kg	250,5 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1129 kJ/267 Kcal
<b>Fat/of which saturates</b>	3,6 g/ 1,3 g
<b>Carbohydrate/of which sugars</b>	46 g / 1,5 g
<b>Protein</b>	11 g
<b>Salt</b>	2,1 g



**FROZEN BREAD**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C



**COOKING INSTRUCTIONS**

Thaw the product at least **1 hours** before or until fully defrosted. Bake in a preheated oven at **190°C (374°F)** for **10 minutes** or without thawing at **190°C (374°F)** for **12 minutes**.

*Every oven is different so baking time and temperature may vary.*



**CIABATTA BREAD  
WITH REMILLED DURUM WHEAT  
SEMOLINA, TURMERIC, CHIA SEED,  
FLAX SEED AND SUNFLOWER SEED 300 G**

**4932S**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), sunflower seed 3%, flax seed 2%, salt, chia seed 1%, turmeric, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	300 g
<b>Case Net Weight</b>	7,2 kg
<b>Case Gross Weight</b>	8 kg
<b>EAN Case Code</b>	8003451700842
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	24 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 590x380x188	
	EUR	ISO
<b>CASES PER PALLET</b>	36	45
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	9	9
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1890h	800 x 1200 x 1890h
<b>PALLET GROSS WEIGHT</b>	310 kg	380 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1037 kJ/ 246 Kcal
<b>Fat/of which saturates</b>	3,7 g / 0,6 g
<b>Carbohydrate/of which sugars</b>	39 g / 1,4g
<b>Protein</b>	11 g
<b>Salt</b>	1,2 g



**FROZEN BREAD**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C  
Once thawed do not refreeze and use within 24 hours.



**COOKING INSTRUCTIONS**

Thaw the product at least **2 hours** before or until fully defrosted. Bake in a preheated oven at **180°C (356°F) for 12 minutes.**

*Every oven is different so baking time and temperature may vary.*



**CIAMBELLA BREAD:  
BREAD AS IT USED TO BE.**

**CIAMBELLA BREAD  
WITH REMILLED DURUM WHEAT  
SEMOLINA 250 G**

**4960I**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	250 g
<b>Case Net Weight</b>	5 kg
<b>Case Gross Weight</b>	5,5 kg
<b>EAN Case Code</b>	8003451700040
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	20 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 590x380x188	
	EUR	ISO
<b>CASES PER PALLET</b>	40	50
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	10	10
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 2080h	800 x 1200 x 2080h
<b>PALLET GROSS WEIGHT</b>	240 kg	298 kg

**CIAMBELLA BREAD  
WITH REMILLED DURUM WHEAT  
SEMOLINA 350 G**

**4960S**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOYA, MUSTARD.
<b>Product Net Weight</b>	350 g
<b>Case Net Weight</b>	4,9 kg
<b>Case Gross Weight</b>	5,5 kg
<b>EAN Case Code</b>	8003451507656
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	14 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	285 kg	320 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1053 kJ/249 Kcal
<b>Fat/of which saturates</b>	2,4 g/ 0,6 g
<b>Carbohydrate/of which sugars</b>	44 g / 1,5 g
<b>Protein</b>	11 g
<b>Salt</b>	1,5 g



**FROZEN BREAD**  
Frozen and part-baked



**STORAGE INFORMATION**  
Keep frozen ≤ -18°C



**COOKING INSTRUCTIONS**  
**Ciambella bread cod. 4960I**  
Thaw the product at least **2 hours** before or until fully defrosted. Bake in a preheated oven at **190°C (374°F)** for **10 minutes**.  
**Ciambella bread cod. 4960S**  
Defrost **2 hours** in advance or until completely thawed. Preheat oven to **180°C (356°F)** and bake for **14 min**.  
*Every oven is different so baking time and temperature may vary.*



**CIABATTINA BREAD ROLL:  
SMALL IN SIZE, RICH IN FLAVOR.**

**CIABATTINA BREAD ROLL  
WITH REMILLED DURUM WHEAT  
SEMOLINA 50G**

**63132**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	50 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,4 kg
<b>EAN Case Code</b>	8003451507120
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	75/80 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

**CIABATTINA BREAD ROLL  
WITH REMILLED DURUM WHEAT  
SEMOLINA 100G**

**63133**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	100 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,5 kg
<b>EAN Case Code</b>	8003451999642
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	25/45 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1125 kJ/266 Kcal
<b>Fat/of which saturates</b>	2,8 g/ 0,6 g
<b>Carbohydrate/of which sugars</b>	50 g / 3,4 g
<b>Protein</b>	8,5 g
<b>Salt</b>	1,5 g



**FROZEN BREAD**  
Frozen and part-baked



**STORAGE INFORMATION**  
Keep frozen ≤ -18°C  
Once thawed do not refreeze and use within 24 hours.



**COOKING INSTRUCTIONS**  
**Ciabattina bread cod. 63132**  
Bake in a preheated oven at 190°C (374°F) for **8 minutes**.  
**Ciabattina bread cod. 63133**  
Bake in a preheated oven at 190°C (374°F) for **10 minutes**.  
*Every oven is different so baking time and temperature may vary.*

A close-up photograph of several golden-brown filoncino bread rolls arranged in a rustic wooden steamer basket. The rolls are oval-shaped with a slightly cracked crust. In the background, a large wooden bowl is visible, and the scene is set on a wooden surface with a white cloth. The lighting is warm and natural, highlighting the texture of the bread and the wood.

**FILONCINO BREAD ROLL:  
DELICIOUS FOR ANY OCCASION.**

**FILONCINO BREAD ROLL WITH  
REMILLED DURUM WHEAT  
SEMOLINA 30 G**

**67F3S**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), soft WHEAT flour, salt, yeast.  May contain SOY, MUSTARD.
<b>Product Net Weight</b>	30 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,5 kg
<b>EAN Case Code</b>	8003451508547
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	4 bags x 1 kg	
<b>PRIMARY PACKAGING</b>	PP CX Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

**FILONCINO BREAD ROLL WITH  
REMILLED DURUM WHEAT  
SEMOLINA 50G**

**67F6S**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast, soft WHEAT flour, (remilled durum WHEAT, water), salt, natural yeast.  May contain SOY, MUSTARD.
<b>Product Net Weight</b>	50 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,4 kg
<b>EAN Case Code</b>	8003451507007
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	4 bags x 1 kg	
<b>PRIMARY PACKAGING</b>	PP CX Bag	
<b>CARTON DESCRIPTION</b>	C-waved and printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1047 kJ/247 Kcal
<b>Fat/of which saturates</b>	2,0 g/ 0,3 g
<b>Carbohydrate/of which sugars</b>	46 g / 2,8 g
<b>Protein</b>	9,8 g
<b>Salt</b>	1,8 g



**FROZEN BREAD**  
Frozen and part-baked



**STORAGE INFORMATION**  
Keep frozen ≤ -18°C  
Once thawed do not refreeze and use within 24 hours.



**COOKING INSTRUCTIONS**  
Bake in a pre-heated oven at 190°C (374°F) for 10 minutes.  
*Every oven is different so baking time and temperature may vary.*

**WHOLE WHEAT FILONCINO  
BREAD ROLL  
50 G**

**67H6S**



<b>Ingredients</b>	Remilled durum WHEAT semolina, soft whole WHEAT flour 22%, soft WHEAT flour "type 0", water, salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	50 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,5 kg
<b>EAN Case Code</b>	8003451507083
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	4 bags x 1 Kg	
<b>PRIMARY PACKAGING</b>	PP CX BAG	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1006 kJ/238 Kcal
<b>Fat/of which saturates</b>	3,0 g/ 0,5 g
<b>Carbohydrate/of which sugars</b>	41 g / 2,9 g
<b>Fiber</b>	6,3 g
<b>Protein</b>	8,7 g
<b>Salt</b>	1,0 g



**FROZEN BREAD**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C  
Once thawed do not refreeze and use within 24 hours.



**COOKING INSTRUCTIONS**

Bake in a preheated oven at **190°C (374°F)** for **10 minutes**.

*Every oven is different so baking time and temperature may vary.*





**ROSETTA BREAD ROLL:  
A ROSE-SHAPED ITALIAN DELIGHT.**

**ROSETTA BREAD ROLL  
WITH REMILLED DURUM WHEAT  
SEMOLINA 30 G**

**67G3S**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, soft WHEAT flour type "0", mother yeast (remilled durum WHEAT, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	30 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,5 kg
<b>EAN Case Code</b>	8003451508783
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	4 bags x 1 kg	
<b>PRIMARY PACKAGING</b>	PP CX BAG	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

**ROSETTA BREAD ROLL  
WITH REMILLED DURUM WHEAT  
SEMOLINA 50 G**

**67G6S**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, soft WHEAT flour type "0", mother yeast (remilled durum WHEAT, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	50 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,5 kg
<b>EAN Case Code</b>	8003451507021
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	4 bags x 1 kg	
<b>PRIMARY PACKAGING</b>	PP CX BAG	
<b>CARTON DESCRIPTION</b>	C-waved and printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

**ROSETTA BREAD ROLL  
WITH REMILLED DURUM WHEAT  
SEMOLINA 100 G**

**67G7S**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, soft WHEAT flour type "0", mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	100 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,5 kg
<b>EAN Case Code</b>	8003451508806
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	4 bags x 1 kg	
<b>PRIMARY PACKAGING</b>	HPDE BAG	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

## NUTRITION INFORMATION

Energy	1047 kJ/247 Kcal
Fat/of which saturates	2,0 g/ 0,3 g
Carbohydrate/of which sugars	46 g / 2,8 g
Protein	9,8 g
Salt	1,8 g



### FROZEN BREAD

Frozen and part-baked



### STORAGE INFORMATION

Keep frozen ≤ -18°C

Once thawed do not refreeze and use within 24 hours.



### COOKING INSTRUCTIONS

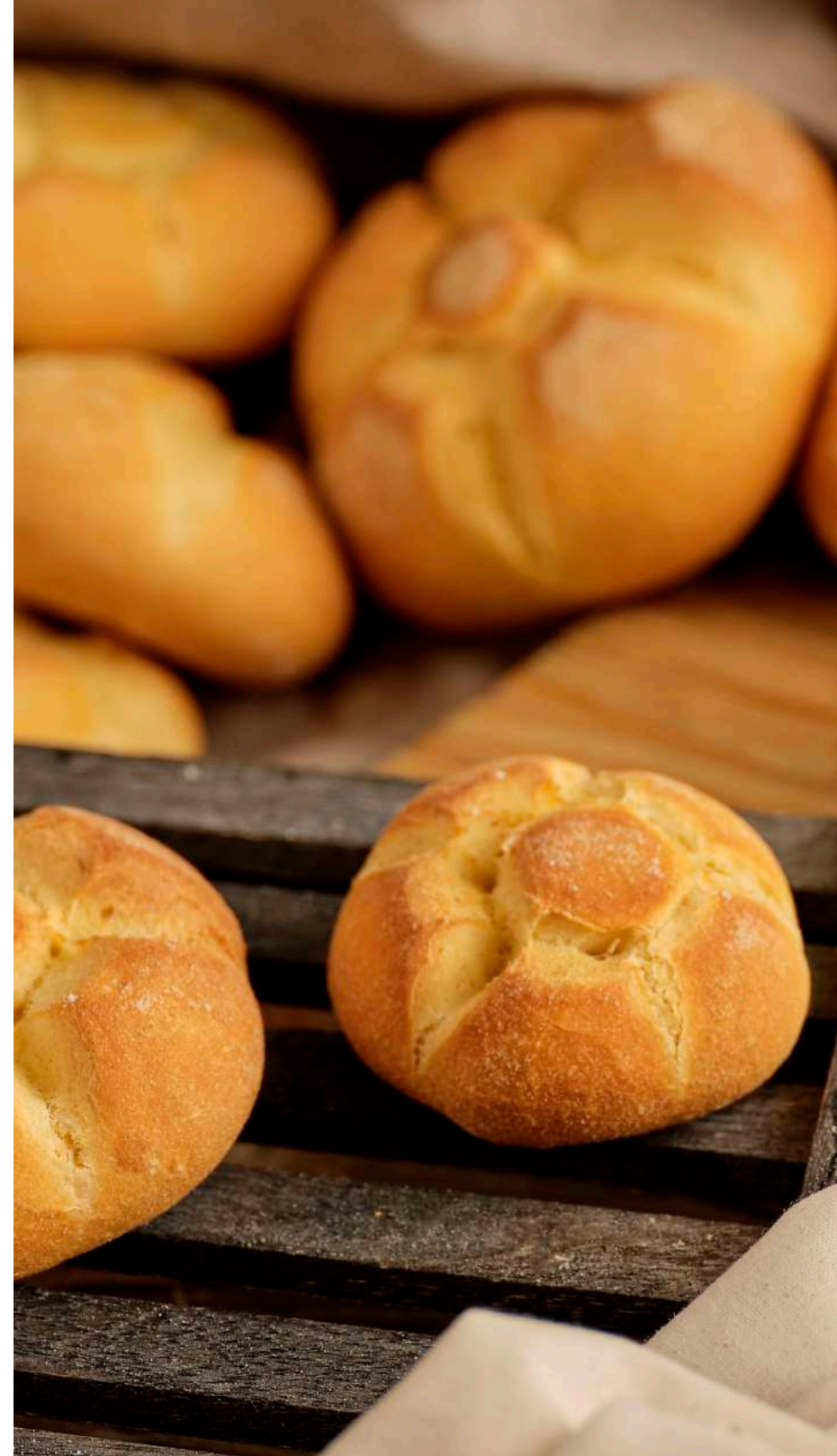
**Rosetta bread cod. 67G3S** and  
**Rosetta bread cod. 67G6S**

Bake in a preheated oven at **190°C**  
(**374°F**) for **10 minutes**.

**Rosetta bread cod. 67G7S**

Bake in a preheated oven at **190°C**  
(**374°F**) for **8 minutes**.

*Every oven is different so baking time  
and temperature may vary.*





**OUR BREAD ROLL SELECTION:  
ENJOY ITALIAN VARIETIES.**

**PAGNOTTINA BREAD ROLL  
WITH REMILLED DURUM  
WHEAT SEMOLINA 90G**

**64145**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	90 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,5 kg
<b>EAN Case Code</b>	8003451503917
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	44/46 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1027 kJ/243 Kcal
<b>Fat/of which saturates</b>	1,5 g/ 0,3 g
<b>Carbohydrate/of which sugars</b>	44 g / 2,7 g
<b>Protein</b>	11 g
<b>Salt</b>	1,4 g



**FROZEN BREAD**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C  
Once thawed do not refreeze and use within 24 hours.



**COOKING INSTRUCTIONS**

Bake in a preheated oven at 190°C (374°F) for 10 minutes.

*Every oven is different so baking time and temperature may vary.*

**SPACCATINE BREAD ROLLS  
WITH REMILLED DURUM WHEAT  
SEMOLINA 50G**

**67E6S**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), Soft WHEAT flour "type 0", salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	50 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,5 kg
<b>EAN Case Code</b>	8003451507069
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	4 bags x 1 kg	
<b>PRIMARY PACKAGING</b>	PP CX	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

**TARTARUGHE BREAD ROLLS  
WITH REMILLED DURUM WHEAT  
SEMOLINA 50G**

**67D6S**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, mother yeast (remilled durum WHEAT semolina, water), Soft WHEAT flour "type 0", salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	50 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,5 kg
<b>EAN Case Code</b>	8003451507045
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	4 bags x 1 kg	
<b>PRIMARY PACKAGING</b>	PP CX	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

**CROCINO BREAD ROLLS  
WITH REMILLED DURUM WHEAT  
SEMOLINA 90 G**

**67A8S**



<b>Ingredients</b>	Remilled durum wheat semolina, water, mother yeast (remilled durum wheat semolina, water), soft wheat flour type "0", salt, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	90 g
<b>Case Net Weight</b>	5 kg
<b>Case Gross Weight</b>	5,5 kg
<b>EAN Case Code</b>	8003451509056
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	54/58 pieces per case	
<b>PRIMARY PACKAGING</b>	HDPE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	285 kg	350 kg

## NUTRITION INFORMATION

Energy	1047 kJ/247 Kcal
Fat/of which saturates	2,0 g/ 0,3 g
Carbohydrate/of which sugars	46 g / 2,8 g
Protein	9,8 g
Salt	1,8 g



### FROZEN BREAD

Frozen and part-baked



### STORAGE INFORMATION

Keep frozen  $\leq -18^{\circ}\text{C}$

Once thawed do not refreeze and use within 24 hours.



### COOKING INSTRUCTIONS

**Spaccatine bread rolls cod. 67E6S and Tartarughe bread rolls cod. 67G6S**  
Bake in a preheated oven at **190°C (374°F)** for **10 minutes**.

**Crocino bread rolls cod. 67A8S**  
Bake in a preheated oven at **190°C (374°F)** for **8 minutes**.

*Every oven is different so baking time and temperature may vary.*



**MEDITERRANEAN BREAD BUNS WITH  
REMILLED DURUM WHEAT SEMOLINA,  
OLIVES AND ONION 40 G**

**67L6S**



<b>Ingredients</b>	Remilled durum WHEAT semolina 46%, water, mother yeast (remilled durum WHEAT semolina, water), black olives 16%, green olives 11%, Soft WHEAT flour "type 0", onion 3%, salt, natural yeast. May contain SOY, MUSTARD. <i>May contain olive pits and their parts.</i>
<b>Product Net Weight</b>	40 g
<b>Case Net Weight</b>	4 kg
<b>Case Gross Weight</b>	4,5 kg
<b>EAN Case Code</b>	8003451507960
<b>Min/Max Shelf Life</b>	12 months/13 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	4 bags x 1 kg	
<b>PRIMARY PACKAGING</b>	PP CX BAG	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	240 kg	290 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1212 kJ/288 Kcal
<b>Fat/of which saturates</b>	7,8 g/ 1,4 g
<b>Carbohydrate/of which sugars</b>	43 g / 2,6 g
<b>Protein</b>	9,5 g
<b>Salt</b>	1,5 g



**FROZEN BREAD**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C  
Once thawed do not refreeze and use within 24 hours.



**COOKING INSTRUCTIONS**

Bake in a preheated oven at 190°C (374°F) for 10 minutes.

*Every oven is different so baking time and temperature may vary.*



A large, round focaccia bread is the central focus, resting on a thick, circular wooden cutting board. The bread is golden-brown with a slightly charred crust and is topped with numerous cherry tomatoes, some whole and some halved, along with several green olives. The background is a rustic wooden structure, possibly a pizza oven, with a burlap sack visible on the right. In the foreground, a smaller portion of a similar focaccia is visible on a wooden slatted surface.

**ALTAMURA FOCACCIA:  
A CLASSIC ITALIAN DELIGHT.**



**ALTAMURA FOCACCINA WITH CHERRY TOMATOES AND OLIVES, SEASONED WITH EXTRA VIRGIN OLIVE OIL 100 G**

**50D77**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, cherry tomatoes 39%, extra virgin olive oil 11%, mother yeast (remilled durum WHEAT semolina, water), olives 7%, salt, natural yeast, oregano. May contain SOY, MUSTARD. <i>May contain olive pits and their parts.</i>
<b>Product Net Weight</b>	100 g - ø 130 mm
<b>Case Net Weight</b>	5 kg
<b>Case Gross Weight</b>	5,4 kg
<b>EAN Case Code</b>	8003451700422
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	50 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved and printed cardboard box 390 x 290 x 297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	280 kg	345 kg

**ALTAMURA FOCACCIA WITH CHERRY TOMATOES AND OLIVES, SEASONED WITH EXTRA VIRGIN OLIVE OIL 250 G**

**50A8W**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, cherry tomatoes 31%, extra virgin olive oil 8%, mother yeast (remilled durum WHEAT semolina, water), olives 5%, salt, natural yeast, oregano. May contain SOY, MUSTARD. <i>May contain olive pits and their parts.</i>
<b>Product Net Weight</b>	250 g - ø 190 mm
<b>Case Net Weight</b>	6 kg
<b>Case Gross Weight</b>	6,5 kg
<b>EAN Case Code</b>	8003451507328
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	24 Bulk products	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved and printed cardboard box 390 x 290 x 297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1950h
<b>PALLET GROSS WEIGHT</b>	330 kg	405 kg

**ALTAMURA FOCACCIA WITH CHERRY TOMATOES AND OLIVES, SEASONED WITH EXTRA VIRGIN OLIVE OIL 700 G**

**50D7T**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, cherry tomatoes 22%, extra virgin olive oil 8%, mother yeast (remilled durum WHEAT semolina, water), olives 4%, salt, natural yeast, oregano. May contain SOY, MUSTARD. <i>May contain olive pits and their parts.</i>
<b>Product Net Weight</b>	700 g - ø 290 mm
<b>Case Net Weight</b>	6,3 kg
<b>Case Gross Weight</b>	6,7 kg
<b>EAN Case Code</b>	8003451700514
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	9 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE BAG	
<b>CARTON DESCRIPTION</b>	C-waved and printed cardboard box 390 x 290 x 297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1950h
<b>PALLET GROSS WEIGHT</b>	340 kg	420 kg

**ALTAMURA FOCACCIA WITH CHERRY TOMATOES AND OLIVES, SEASONED WITH EXTRA VIRGIN OLIVE OIL 1,8 KG**

**50D86**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, cherry tomatoes 26%, extra virgin olive oil 8%, mother yeast (remilled durum WHEAT semolina, water), olives 5%, salt, natural yeast, oregano. May contain SOY, MUSTARD. <i>May contain olive pits and their parts.</i>
<b>Product Net Weight</b>	1,8 kg (560 mm x 310 mm)
<b>Case Net Weight</b>	9 kg
<b>Case Gross Weight</b>	9,4 kg
<b>EAN Case Code</b>	8003451700446
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	5 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE BAG	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 590x380x188	
	EUR	ISO
<b>CASES PER PALLET</b>	36	45
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	9	9
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1900h	1000 x 1200 x 1900h
<b>PALLET GROSS WEIGHT</b>	360 kg	440 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1097 kJ / 261 kcal
<b>Fat/of which saturates</b>	9,2 g / 1,8 g
<b>Carbohydrate/of which sugars</b>	35 g / 1,6 g
<b>Protein</b>	8,0 g
<b>Salt</b>	1,2 g



**FROZEN ALTAMURA FOCACCIA**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C



**COOKING INSTRUCTIONS**

**Altamura focaccia cod. 50D77**

Bake in a preheated oven at 180°C (356°F) for 6 minutes.

**Altamura focaccia cod. 50A8W**

Place the product in a pre-heated oven. Bake for 10 minutes at 180°C (356°F).

**Altamura focaccia cod. 50D7T**

Bake in a preheated oven at 180°C (356°F) for 12 minutes.

**Altamura focaccia cod. 50D86**

Bake in a preheated oven at 220°C (428°F) for 10 minutes.

*Every oven is different so baking time and temperature may vary.*

**ALTAMURA FOCACCINA WITH  
REMILLED DURUM WHEAT SEMOLINA  
AND TOMATOES, SEASONED WITH  
EXTRA VIRGIN OLIVE OIL 50 G**

**50162**



<b>Ingredients</b>	Remilled durum WHEAT semolina 51%, tomatoes 18%, water, extra virgin olive oil 3,4%, salt, natural yeast, deactivated mother yeast, oregano. May contain SOY, MUSTARD, MILK.
<b>Product Net Weight</b>	50 g - ø 90 mm
<b>Case Net Weight</b>	3 kg
<b>Case Gross Weight</b>	3,3 kg
<b>EAN Case Code</b>	8003451700828
<b>Min/Max Shelf Life</b>	8 months/12 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	60 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	Cardboard box dim. 40 x 30 x 18 cm	
	EUR	ISO
<b>CASES PER PALLET</b>	80	100
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	10	10
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	290 kg	350 kg

**NUTRITION INFORMATION**

<b>Energy</b>	920 kJ/218 kcal
<b>Fat/of which saturates</b>	4,0 g/ 0,5 g
<b>Carbohydrate/of which sugars</b>	38 g / 2,2 g
<b>Fiber</b>	2,1 g
<b>Protein</b>	6,5 g
<b>Salt</b>	1,8 g



**FROZEN ALTAMURA FOCACCINA**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C



**COOKING INSTRUCTIONS**

Thaw the product at room temperature for **15 minutes** and bake in a preheated oven at **200°C (392°F)** for **5-6 minutes**.

*Every oven is different so baking time and temperature may vary.*



**ITALIAN FOCACCIA RANGE:  
MADE WITH DURUM WHEAT  
SEMOLINA FOR A DELICIOUS AND  
AUTHENTIC FLAVOR.**



**ALTAMURA FOCACCINA  
WITH REMILLED DURUM WHEAT,  
SEASONED WITH  
EXTRA VIRGIN OLIVE OIL 50 G**

**50262**



<b>Ingredients</b>	Remilled durum WHEAT semolina 61,6%, water, extra virgin olive oil 3,8%, salt, natural yeast, deactivated mother yeast, oregano. May contain SOY, MUSTARD, MILK.
<b>Product Net Weight</b>	50 g - ø 90 mm
<b>Case Net Weight</b>	3 kg
<b>Case Gross Weight</b>	3,3 kg
<b>EAN Case Code</b>	8003451700811
<b>Min/Max Shelf Life</b>	8 months/12 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	60 pieces per case	
<b>PRIMARY PACKAGING</b>	Blue HPDE BAG for food	
<b>CARTON DESCRIPTION</b>	Cardboard box dim. 40 x 30 x 18 cm	
	EUR	ISO
<b>CASES PER PALLET</b>	80	100
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	10	10
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	290 kg	350 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1074 kJ/254 Kcal
<b>Fat/of which saturates</b>	4,4 g/ 0,6 g
<b>Carbohydrate/of which sugars</b>	45 g / 1,9 g
<b>Fiber</b>	1,9
<b>Protein</b>	7,5 g
<b>Salt</b>	2,1 g



**FROZEN ALTAMURA FOCACCINA**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C



**COOKING INSTRUCTIONS**

Thaw the product at room temperature for **15 minutes** and bake in a preheated oven at **200°C (392°F)** for **5-6 minutes**.

*Every oven is different so baking time and temperature may vary.*



**ALTAMURA FOCACCINA  
WITH REMILLED DURUM WHEAT  
SEMOLINA AND OLIVES, SEASONED  
WITH EXTRA VIRGIN OLIVE OIL 50 G**

**50Z62**



<b>Ingredients</b>	Remilled durum WHEAT semolina 51%, water, olives 18%, extra virgin olive oil 3,4%, salt, natural yeast, deactivated mother yeast. May contain SOY, MUSTARD, MILK. <i>May contain olive pits and their parts.</i>
<b>Product Net Weight</b>	100 g - ø 130 mm
<b>Case Net Weight</b>	3 kg
<b>Case Gross Weight</b>	3,3 kg
<b>EAN Case Code</b>	8003451700835
<b>Min/Max Shelf Life</b>	8 months/12 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	60 pieces per case	
<b>PRIMARY PACKAGING</b>	Blue HPDE BAG for food	
<b>CARTON DESCRIPTION</b>	Cardboard box dim. 40 x 30 x 18 cm	
	EUR	ISO
<b>CASES PER PALLET</b>	80	100
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	10	10
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	290 kg	350 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1067 kJ/253 kcal
<b>Fat/of which saturates</b>	7,9 g/ 1,0 g
<b>Carbohydrate/of which sugars</b>	38 g / 1,6 g
<b>Fiber</b>	1,9 g
<b>Protein</b>	6,5 g
<b>Salt</b>	2,9 g



**FROZEN ALTAMURA FOCACCINA**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C



**COOKING INSTRUCTIONS**

Thaw the product at room temperature for 15 minutes and bake in a preheated oven at **200°C (392°F)** for **5-6 minutes**.

*Every oven is different so baking time and temperature may vary.*

**ALTAMURA FOCACCINA WITH OLIVES AND ROSEMARY, SEASONED WITH EXTRA VIRGIN OLIVE OIL 100 G**

**50Z73**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, olives 20%, extra virgin olive oil 11%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast, rosemary. May contain SOY, MUSTARD. <i>May contain olive pits and their parts.</i>
<b>Product Net Weight</b>	100 g - Ø 130 mm
<b>Case Net Weight</b>	5 kg
<b>Case Gross Weight</b>	5.4 Kg
<b>EAN Case Code</b>	8003451507274
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	50 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved and printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1950h
<b>PALLET GROSS WEIGHT</b>	280 Kg	345 Kg

**ALTAMURA FOCACCIA WITH OLIVES, ROSEMARY AND SEASONED WITH EXTRA VIRGIN OLIVE OIL 250 G**

**50Z8W**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, olives 20%, extra virgin olive oil 8%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast and rosemary. May contain SOY, MUSTARD. <i>May contain olive pits and their parts.</i>
<b>Product Net Weight</b>	250 g - Ø 190 mm
<b>Case Net Weight</b>	6 kg
<b>Case Gross Weight</b>	6,5 kg
<b>EAN Case Code</b>	8003451100451
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	24 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved and printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	330 kg	400 kg

**ALTAMURA FOCACCIA WITH OLIVES AND ROSEMARY, SEASONED WITH EXTRA VIRGIN OLIVE OIL 700 G**

**50Z75**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, olives 18%, extra virgin olive oil 8%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast, rosemary. May contain SOY, MUSTARD. <i>May contain olive pits and their parts.</i>
<b>Product Net Weight</b>	700 g - Ø 290 mm
<b>Case Net Weight</b>	6,3 kg
<b>Case Gross Weight</b>	6,7 kg
<b>EAN Case Code</b>	8003451501906
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	9 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved and printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1950h
<b>PALLET GROSS WEIGHT</b>	340 kg	420 kg

**ALTAMURA FOCACCIA WITH OLIVES AND ROSEMARY, SEASONED WITH EXTRA VIRGIN OLIVE OIL 1,6 KG**

**50Z86**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, olives 15%, extra virgin olive oil 8%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast, rosemary. May contain SOY, MUSTARD. <i>May contain olive pits and their parts.</i>
<b>Product Net Weight</b>	1,6 kg (560 mm x 310 mm)
<b>Case Net Weight</b>	8 kg
<b>Case Gross Weight</b>	8,4 kg
<b>EAN Case Code</b>	8003451700507
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	5 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 590x380x188	
	EUR	ISO
<b>CASES PER PALLET</b>	36	45
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	9	9
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1900h	1000 x 1200 x 1900h
<b>PALLET GROSS WEIGHT</b>	320 kg	400 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1197 kJ / 285 kcal
<b>Fat/of which saturates</b>	8,6 g / 1,8 g
<b>Carbohydrate/of which sugars</b>	42 g / 4,6 g
<b>Protein</b>	8,3 g
<b>Salt</b>	1,5 g



**FROZEN ALTAMURA FOCACCIA**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C  
Once thawed do not refreeze and use within 24 hours.



**COOKING INSTRUCTIONS**

**Altamura focaccia cod. 50Z73**  
Bake in a preheated oven at 180°C (356°F) for 6 minutes.

**Altamura focaccia cod. 50Z8W**  
Bake in a preheated oven at 180°C (356°F) for 10 minutes.

**Altamura focaccia cod. 50Z75**  
Bake in a preheated oven at 180°C (356°F) for 12 minutes.

**Altamura focaccia cod. 50Z86**  
Bake in a preheated oven at 220°C (428°F) for 10 minutes.

*Every oven is different so baking time and temperature may vary.*

**ALTAMURA FOCACCINA WITH ONION AND ROSEMARY, SEASONED WITH EXTRA VIRGIN OLIVE OIL 100 G**

**50373**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, onion 21%, extra virgin olive oil 11%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast, rosemary. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	100 g - ø 130 mm
<b>Case Net Weight</b>	5 kg
<b>Case Gross Weight</b>	5,4 kg
<b>EAN Case Code</b>	8003451501449
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	50 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-wave Corrugated cardboard 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1950h
<b>PALLET GROSS WEIGHT</b>	280 kg	345 kg

**ALTAMURA FOCACCIA WITH ONION AND ROSEMARY, SEASONED WITH EXTRA VIRGIN OLIVE OIL 250 G**

**5038W**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, onion 28%, extra virgin olive oil 8%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast, rosemary. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	250 g - ø 190 mm
<b>Case Net Weight</b>	6 kg
<b>Case Gross Weight</b>	6,5 kg
<b>EAN Case Code</b>	8003451100505
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	24 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-wave Corrugated cardboard 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	330 kg	400 kg

**ALTAMURA FOCACCIA WITH ONION AND ROSEMARY, SEASONED WITH EXTRA VIRGIN OLIVE OIL 700 G**

**50375**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, onion 29%, extra virgin olive oil 8%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast, rosemary. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	700 g - ø 290 mm
<b>Case Net Weight</b>	6,3 kg
<b>Case Gross Weight</b>	6,7 kg
<b>EAN Case Code</b>	8003451501913
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	9 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-wave Corrugated cardboard 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1950h
<b>PALLET GROSS WEIGHT</b>	340 kg	420 kg

**ALTAMURA FOCACCIA WITH ONION AND ROSEMARY, SEASONED WITH EXTRA VIRGIN OLIVE OIL 1,9 KG**

**50386**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, onion 21%, extra virgin olive oil 7%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast, rosemary. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	1,9 kg (560 mm x 310 mm)
<b>Case Net Weight</b>	9,5 kg
<b>Case Gross Weight</b>	9,9 kg
<b>EAN Case Code</b>	8003451704840
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	5 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 590x380x188	
	EUR	ISO
<b>CASES PER PALLET</b>	36	45
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	9	9
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1900h	1000 x 1200 x 1900h
<b>PALLET GROSS WEIGHT</b>	375 kg	465 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1152 kJ / 275 kcal
<b>Fat/of which saturates</b>	13 g / 1,1 g
<b>Carbohydrate/of which sugars</b>	30 g / 4,6 g
<b>Protein</b>	7,8 g
<b>Salt</b>	1,0 g

**NUTRITION INFORMATION: ALTAMURA DOCACCIA COD. 50386**

<b>Energy</b>	1127 kJ / 268 kcal
<b>Fat/of which saturates</b>	8,0 g / 1,6 g
<b>Carbohydrate/of which sugars</b>	39 g / 3,2 g
<b>Protein</b>	8,3 g
<b>Salt</b>	1,3 g



**FROZEN ALTAMURA FOCACCIA**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C



**COOKING INSTRUCTIONS**

**Altamura focaccia cod. 50373**  
Bake in a preheated oven at 180°C (356°F) for 6 minutes.

**Altamura focaccia cod. 5038W**  
Bake in a preheated oven at 180°C (356°F) for 10 minutes.

**Altamura focaccia cod. 50375**  
Bake in a preheated oven at 180°C (356°F) for 12 minutes.

**Altamura focaccia cod. 50386**  
Bake in a preheated oven at 20°C (428°F) for 10 minutes.

*Every oven is different so baking time and temperature may vary.*

**ALTAMURA FOCACCINA WITH POTATOES AND ROSEMARY, SEASONED WITH EXTRA VIRGIN OLIVE OIL 100 G** **50772**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, potatoes 43%, extra virgin olive oil 11%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast, rosemary. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	100 g - ø 130 mm
<b>Case Net Weight</b>	5 kg
<b>Case Gross Weight</b>	5,4 Kg
<b>EAN Case Code</b>	8003451700767
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	50 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	280 Kg	345 Kg

**ALTAMURA FOCACCIA WITH POTATOES AND ROSEMARY, SEASONED WITH EXTRA VIRGIN OLIVE OIL 250 G** **5078 W**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, potatoes 43%, extra virgin olive oil 10%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast, rosemary. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	250 g - ø 190 mm
<b>Case Net Weight</b>	6 kg
<b>Case Gross Weight</b>	6,5 kg
<b>EAN Case Code</b>	8003451700156
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	24 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	330 kg	400 kg

**ALTAMURA FOCACCIA WITH POTATOES AND ROSEMARY, SEASONED WITH EXTRA VIRGIN OLIVE OIL 700 G** **50775**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, potatoes 29%, extra virgin olive oil 9%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast, rosemary. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	700 g - ø 290 mm
<b>Case Net Weight</b>	6,3 kg
<b>Case Gross Weight</b>	6,7 kg
<b>EAN Case Code</b>	8003451700774
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	9 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 390x290x297	
	EUR	ISO
<b>CASES PER PALLET</b>	48	60
<b>CASES PER LAYER</b>	8	10
<b>LAYERS PER PALLET</b>	6	6
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1950h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	340 kg	420 kg

**ALTAMURA FOCACCIA WITH POTATOES  
AND ROSEMARY, SEASONED WITH  
EXTRA VIRGIN OLIVE OIL 1,8 KG**

**50786**



<b>Ingredients</b>	Remilled durum WHEAT semolina, water, potatoes 33%, extra virgin olive oil 8%, mother yeast (remilled durum WHEAT semolina, water), salt, natural yeast, rosemary. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	1,8 kg (560 mm x 310 mm)
<b>Case Net Weight</b>	9 kg
<b>Peso lordo collo</b>	9,4 kg
<b>EAN Case Code</b>	8003451700781
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	5 pieces per case	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved printed cardboard box 590x380x188	
	EUR	ISO
<b>CASES PER PALLET</b>	36	45
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	9	9
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1900h	1000 x 1200 x 1900h
<b>PALLET GROSS WEIGHT</b>	360 kg	440 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1177 kJ/280 Kcal
<b>Fat/of which saturates</b>	9,9 g/ 1,8 g
<b>Carbohydrate/of which sugars</b>	36 g / 2,6 g
<b>Protein</b>	9,8 g
<b>Salt</b>	1,3 g



**FROZEN ALTAMURA FOCACCIA**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen ≤ -18°C



**COOKING INSTRUCTIONS**

**Altamura focaccia cod. 50772**  
Bake in a preheated oven at 180°C (356°F) for 6 minutes.

**Altamura focaccia cod. 5078W**  
Bake in a preheated oven at 180°C (356°F) for 10 minutes.

**Altamura focaccia cod. 50775**  
Bake in a preheated oven at 180°C (356°F) for 12 minutes.

**Altamura focaccia cod. 50786**  
Bake in a preheated oven at 220°C (428°F) for 10 minutes.

*Every oven is different so baking time and temperature may vary.*

**SCHIACCIATA  
FLATBREAD WITH  
EXTRA VIRGIN OLIVE OIL 250 G**

**5068V**



<b>Ingredients</b>	Soft wheat flour, remilled durum WHEAT semolina, water, extra virgin olive oil 15%, salt, sugar, natural yeast. May contain SOY, MUSTARD.
<b>Product Net Weight</b>	250 g
<b>Case Net Weight</b>	5 kg
<b>Case Gross Weight</b>	5,5 kg
<b>EAN Case Code</b>	8003451507977
<b>Min/Max Shelf Life</b>	12 months/14 months

**PACKAGING AND PALLETIZATION**

<b>PACKAGING INFORMATION</b>	20 Bulk products	
<b>PRIMARY PACKAGING</b>	HPDE Bag	
<b>CARTON DESCRIPTION</b>	C-waved and printed cardboard box 590x380x188	
	EUR	ISO
<b>CASES PER PALLET</b>	36	45
<b>CASES PER LAYER</b>	4	5
<b>LAYERS PER PALLET</b>	9	9
<b>PALLET DIMENSIONS (mm)</b>	800 x 1200 x 1900h	1000 x 1200 x 1930h
<b>PALLET GROSS WEIGHT</b>	220 kg	270 kg

**NUTRITION INFORMATION**

<b>Energy</b>	1496 kJ/357 Kcal
<b>Fat/of which saturates</b>	14 g/ 2,7 g
<b>Carbohydrate/of which sugars</b>	47 g / 3,0 g
<b>Protein</b>	8,9 g
<b>Salt</b>	1,1 g



**FROZEN ALTAMURA FOCACCIA**

Frozen and part-baked



**STORAGE INFORMATION**

Keep frozen  $\leq -18^{\circ}\text{C}$   
Once thawed do not refreeze and use within 24 hours.



**COOKING INSTRUCTIONS**

Place the product in a pre-heated oven at  $180^{\circ}\text{C}$  ( $356^{\circ}\text{F}$ ). Bake for **8 minutes**.

*Every oven is different so baking time and temperature may vary.*







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