

OPIPAN srl

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LINE

the

made in
MATERA


OPIPAN
sapori della tradizione

PRODUCTS
made in
MATERA

Naturally bread


www.opipan.com

OPIPAN

Mission

Rediscover the pleasure of freshly baked HOT bread "made in MATERA" at home ... EVERYWHERE IT IS

the Market

The consumer always buys for his pantry more often ready-to-eat foods

The market currently responds to the consumer by proposing a wide range of frozen and refrigerated food products, canned foods, up to bread with long shelf-life.

Preservation in the sector of panary products is guaranteed by the use of chemical preservatives such as propionates, sorbates, in particular, ethyl alcohol significantly alters the smell and taste of bread

the innovation

Opipan, in collaboration with research and development laboratories and microbiological analysis, through an innovative process has obtained a product with the shapes and flavors of the recipetraditional of the Materan bakers, biologically stabilized that can be stored for over 100 days a room temperature. It is free of additives, preservatives chemicals, ethyl alcohol or gas addition. Does not resort to MOP technique, nor to the product freezing process. They are sanitized through a pasteurization process. Essential for the process, that the sterile environment inside of the package is isolated from atmospheric agents.

Frame the QR Code for info on preparation



 200°

 15'

the classics



the CORNETTO

Weight: 400gr
Size 180 x 140 x H 110 mm around
Shape Cornetto
Layout Label – Label Band - Boxed
Ingredients: Durum wheat semolina flour, water, natural yeast, salt, sourdough
Storage mode Room Temperature
Shelf Life over 100 days into its package
Heating times : 15 min
Second Shelf life 24/36 hours after heat it

ready in **15'**



the CIABATTA *

Weight : 400gr - 700gr - 970gr
Size 200 x 120 x H 100 mm around
310 x 150 x H 100 mm / 380 x 150 x H 140 mm
Shape Long form
Layout Label – Label Band
Ingredients: Durum wheat semolina flour, water, natural yeast, salt, sourdough
Storage mode Room Temperature
Shelf Life over 100 days into its package
Heating times : 15 min.
Second Shelf life 36/48 hours after heat it
* also available SLICED



the TONDO *

Weight : 400 gr
Size 180 x 180 x H 90 mm around
Shape Round
Layout Label – Label Band
Ingredients: Durum wheat semolina flour, water, natural yeast, salt, sourdough
Storage mode Room Temperature
Shelf Life over 100 days into its package
Heating times : 15 min.
Second Shelf life 36/48 hours after heat it
* also available SLICED

Times and temperatures depend by the features of oven.

This is a handmade product, therefore it may differ from the images shown.



the sandwiches

Frame the QR Code for info on preparation



160°

5'

Ready in **5'**

the FILONCINO

Weight : 100gr
Size 200 x 70 x H 55 mm around
Shape LONG
Layout Label – Label Band
Ingredients: Durum wheat semolina flour, water, natural yeast, salt, sourdough
Storage mode Room Temperature
Shelf Life over 100 days into its package
Heating times : 15 min.
Second Shelf life 12 hours after heat it
* also available CUTTLEFISH BLACK PAPRIKA RED



the ROSETTA

Weight : 100gr
Size 100 x H 70 mm about
Shape Round
Layout Label
Ingredients: Durum wheat semolina flour, water, natural yeast, salt, sourdough
Storage mode Room Temperature
Shelf Life over 100 days into its package
Heating times : 15 min.
Second Shelf life 12 hours after heat it
* also available CUTTLEFISH BLACK PAPRIKA RED



the BURGER

Weight : 100gr
Size 120 x H 40 mm around
Shape Round
Layout Label – Label Band
Ingredients: Durum wheat semolina flour, water, natural yeast, salt, sourdough
Storage mode Room Temperature
Shelf Life over 100 days into its package
Heating times : 15 min.
Second Shelf life 12 hours after heat it
* also available CUTTLEFISH BLACK PAPRIKA RED



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Frame the QR Code for
info on preparation



 160°

 5'

the flat bread



the FOCACCINA

Weight : 100gr
Size 120 x H 20 mm around
Shape Round
Layout Label
Ingredients: Durum wheat semolina flour, water,
olive oil, salt, sourdough
Storage mode Room Temperature
Shelf Life over 100 days into its package
Heating times : 5 min.
Second Shelf life 24 hours after heat it

Ready in **5'**



the FOCACCIA

Weight : 200gr
Size 200 x H 20 mm around
Shape Round
Layout Label
Ingredients: Durum wheat semolina flour, water,
olive oil, salt, sourdough
Storage mode Room Temperature
Shelf Life over 100 days into its package
Heating times : 5 min.
Second Shelf life 24 hours after heat it



the PanFOCACCIA

Weight : 250gr
Size 200 x 200 x H 25 mm around
Shape Square
Layout Label
Ingredients: Durum wheat semolina flour, water,
olive oil, salt, sourdough
Storage mode Room Temperature
Shelf Life over 100 days into its package
Heating times : 5 min.
Second Shelf life 24 hours after heat it

Times and temperatures depend by the features of oven.
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Floor display



Floor display Made in MATERA

Material: Birch wood, size 44x38 H167 cm
Wood thickness 6 mm, 5 shelves, space between shelves 29 cm.
Maximum load per shelf 15Kg.