

PAN QUADRO



CODE	95031
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COUNTRY OF ORIGIN **	Italy, Friuli Venezia Giulia
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WEIGHT	420 g per pack (8 slices)
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**** ATTENTION: the origin of the raw material may be different**

Soft organic bread for sandwich produced by Follador

DESCRIPTION

Soft bread, produced with mother yeast, type 1 wheat flour, re-milled durum wheat flour, re-milled durum wheat semolina, type 0 flour, organic spelled flour and wholemeal rye flour

APPEARANCE

Square slices of 12 cm per side; the bread is light brown thanks to the different mix of flours used

TASTE

Soft, with a fragrant aroma of bread

PRODUCER

PANIFICIO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA

OUR SELECTION

Antonio's attention in the choice of raw materials, his transparency in telling them and the consolidated experience in food service are the elements that convinced us to embrace his project

CURIOSITY

Antonio Follador's food service line was created to meet the needs of chefs, bartenders and artisans in the sector who wish to offer perfectly made stuffed focaccia or sandwiches, where bread is not a simple container, but contributes with its quality to enrich the taste experience

SUGGESTIONS

Ideal for toast, club-sandwiches and a base for croutons or canapés