

PAN QUADRO



CODE	95031
COUNTRY OF ORIGIN **	Italy, Friuli Venezia Giulia
WEIGHT	420 g per pack (8 slices)

**** 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