

PALA UNICA BIO



CODE	95051
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	260 g per piece

Single portion shovel made with organic flour and chariot

DESCRIPTION	Light focaccia made with a mix of organic flour of soft wheat type 0 and 1 and worked with chariot
APPEARANCE	In single portion format packaged in ATM ; presents a light and well-honeycombed dough crunchy to the bite and soft inside
TASTE	Soft and tasty, with a fragrant aroma of cereals and baked bread
PRODUCER	PANIFICIO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA
OUR SELECTION	The attention of Antonio Follador in the choice of raw materials, its transparency in telling them, together with the consolidated experience in food service are the elements that have convinced us to embrace this project
CURIOSITY	The food service line by Antonio Follador was created to meet the needs of chefs, bartenders and artisans in the sector who want to offer padded and focaccia to perfection, where bread is not a simple container, but concurs with its quality to elevate the taste experience
SUGGESTIONS	Ideal for both surface seals and internal fillings. It's advisable to regenerate in the oven for 5 minutes at 240° C and then fill to taste