

## PALA UNICA BIO



<b>CODE</b>	95051
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	260 g per piece

Single portion shovel made with organic flour and chariot

<b>DESCRIPTION</b>	Light focaccia made with a mix of organic flour of soft wheat type 0 and 1 and worked with chariot
<b>APPEARANCE</b>	In single portion format packaged in ATM ; presents a light and well-honeycombed dough crunchy to the bite and soft inside
<b>TASTE</b>	Soft and tasty, with a fragrant aroma of cereals and baked bread
<b>PRODUCER</b>	PANIFICIO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	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