

TUTTA BIGA BIO



CODE 95047

COUNTRY OF ORIGIN Italy, Friuli Venezia Giulia

WEIGHT 600 g

Focaccia prepared with biga-only dough

DESCRIPTION

Light focaccia prepared with biga-only dough

APPEARANCE

Rectangular in shape, the texture is honeycombed, soft and slightly crispy in crust

TASTE

Soft and tasty, it melts in your mouth even when cold

PRODUCER

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

OUR SELECTION

Through years of research and experimentation, different varieties of grains have been selected from different regions, with a direct relationship with the producer. In addition, for certified organic products, the flours used originate from 100% Italian organic wheat from a certified and guaranteed supply chain

SUGGESTIONS

The product packaged in this way will be preserved for 15 days in the refrigerator at 0/+4 °C. Upon arrival, it is possible to freeze it. It is recommended to stuff the product as desired and finish baking it in a preheated oven at 200 °C for about 6 minutes

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