Technical sheet





Frozen whole cheese focaccia

Trade Name	Cheese focaccia						
Shelf-life	1 year in the freezer						
Storage	Store: -18°C						
Mode of use	To be consumed after cooking						
Packaging	Frozen whole cheese focaccia packed in foil film.						
Primary Packaging	Carton box 1 unit						
Ingredients	Crescenza Cheese 60% (pasteurized milk, cream, milk enzymes, salt, rennet), wheat flour type "00", water, olive oil, salt. Free of preservatives and chemical additives.						

Preparation	In the oven: Remove foil from the product. Preheat oven to 220°C, bake directly from the freezer and bake for 4 minutes for a soft and creamy texture, 5 minutes for a more crispy Foccia. In the pan: Remove foil and the aluminum tray. Heat the frozen product at medium heat for 6 minutes in a pan, covering it with a lid or, possibly, with the previously removed aluminum tray . Wait 60 seconds before serving.
Possible Allergenics	It contains gluten, dairy and its derivatives.

PALLETISATION

Pcs per	Gross	Dimension	Cartons per	Cartons per pallet	Pcs per	Height	Gross
carton	weight	carton L x P x H	Layer (pallet	(pallet 80 x 120)	pallet	pallet	weight pallet
	carton		80 x 120)				
8	2 kg	-	13	104	832	165 cm	265 kg