

Frozen Farinata Bottled dough



Trade Name	Farinata Liquid dough
Shelf-life	1 year in the freezer
Storage	Store: -18°C
Mode of use	To be consumed after cooking
Packaging	Product packaged in tetrapack bottles
Primary Packaging	2x 500ml bottles in each package
Ingredients	Water, chickpea flour, oil, salt.

Preparation	<p>Each bottle contains the the quantity for two non-stick or copper baking pans of 30 cm diameter.</p> <p>Thaw the product in the refrigerator at least 8 hours before use in a horizontal position. Once thawed, spin the bottle upside down at least 5/6 times without shaking it.</p> <p>Pour into a well oiled baking sheet, using a spoon, to "break" the preparation.</p> <p>Preheat oven to 250 °. Once reached the temperature bake the pan.</p> <p>After 2 minutes of cooking we suggest to move the pan using a tool for about 5 seconds, to produce the typical "cracking" on the surface, cook for 22 minutes.</p>
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Possible Allergenicis	It may contain traces of gluten, dairy and its derivatives.
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PALLETISATION

Pcs per carton	Gross weight carton	Dimension carton L x P x H	Cartons per Layer (pallet 80 x 120)	Cartons per pallet (pallet 80 x 120)	Pcs per pallet	Height pallet	Gross weight pallet
4	4 kg	-	8	50	200	165 cm	230 kg