



Produced
in ITALY

Matteo

catalogue

**BAKERY AND PASTRY
FROZEN**

2024



**We make it
with care and passion.
And it's certified!**

panificiomatteo.com



Frozen bakery

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our story



1974 VOGHERA VIA GARIBALDI

La Matteo was founded in **2003**, but brings with it a background of more than 30 years in the bakery, pastry and hot spot business.

In **1974**, in fact, Tiziano Assolini opened his first bakery and, over the years, came to open and manage 10 outlets with the need to simplify production without compromising the quality that has always distinguished his products.

Thus, Matteo's first production site was set up in Voghera, a town in the province of Pavia, for the production of frozen raw semi-finished products and frozen partially cooked products, where cold technology becomes a simple preservation system and artisan production systems remain alive and, although on an industrial scale, maintain the quality of the products. In just a few years Matteo established itself on the market, becoming an important reality throughout northern Italy and the main countries in Europe, serving bakeries, pastry shops, bars, restaurants and sector distributors on a daily basis with a whole range of solutions from traditional raw and partially cooked breads to stuffed breads, from focaccia to snacks.

In **2007**, following a continuous increase in requests for new products and a careful attention to new market trends, the second plant dedicated to the frozen production of sweet cakes, biscuits, savoury breads, pizzas and pies was inaugurated, as well as a reference point for all the Research & Development projects that represent extreme added value for Matteo.

In **2008** the attention to quality was 'certified', Matteo achieves and maintains the highest quality standards according to BRC (Global Standard Food Safety) and IFS (International Food Standard) certifications, which guarantee maximum safety for the end consumer and control of processes from the arrival of raw materials to the delivery of the product to the customer. The aim is to offer quality products to an increasingly attentive and demanding market. This is why the raw materials are carefully selected and used to prepare tasty specialities every day, offering a very wide and complete range that allows each customer to find the solution that best suits their needs.

Since **2018**, Matteo has also been offering its products directly to the consumer in the Voghera sales outlet, to which it has added 2 food trucks with which it is ever closer to its consumers. It is in **2020** that the third production plant dedicated to Focaccia Romana partially baked and also available in a version with topping for the food service and retail market was established. Matteo sells the retail outlet to the public, maintaining production in the three plants and constantly monitoring the quality of its products through close relationships with strategic customers.

In **2023** Matteo becomes part of the **SWEET.CA GROUP**.



PRODOTTO ITALIANO

focacceria

Handmade, available in different sizes!

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)

Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.



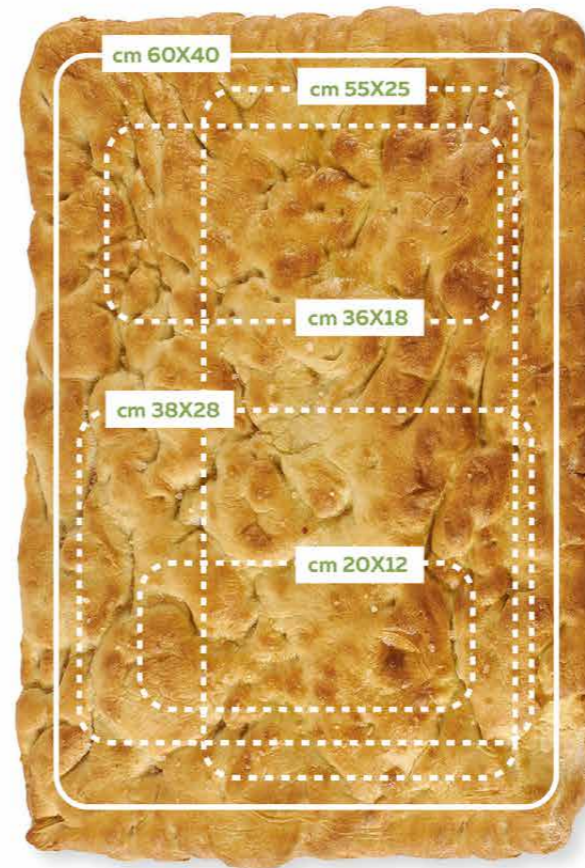
Cooking



Packaging

focaccia romana pc

Classic Focaccia Romana in different formats, with olive oil. Ideal for stuffing or stuffing on top.



FOCACCIA ROMANA 20X12

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.02027	5,50 kg	110 gr	8	6	12

210° C | 5 min

FOCACCIA ROMANA 36X18

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.02011	6,0 kg	250 gr	6	6	12

210° C | 6 min

FOCACCIA ROMANA 36X18 ALTA

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.02030	4,3 kg	425 gr	8	6	12

210° C | 10 min pz 10

FOCACCIA ROMANA 38X28

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.02041	3,75 kg	375 gr	8	6	12

210° C | 6 min

FOCACCIA ROMANA 55X25

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.02036	8,0 kg	500 gr	4	6	12

210° C | 6 min

FOCACCIA ROMANA 750G

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.02021	7,5 kg	750 gr	4	6	12

210° C | 10 min

FOCACCIA ROMANA 60X40 ALTA

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.02014	8,0 kg	1150 gr	4	6	12

210° C | 5 min

NEW!

FOCACCIA SPECIAL 30X15
210gr approx.



PRODOTTO ITALIANO

the roman pizza!

Handmade, available in different sizes and fillings!

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)
 Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.

 Cooking  Packaging



PIZZA ROMANA ROUND MARGHERITA PREMIUM

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.08026	6,3 kg	420 gr	6	6	12

 210° C 210° C | 4/5 min  pz 15



PIZZA ROMANA ROUND SALAMI PREMIUM

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.08027	6,5 kg	435 gr	6	6	12

 210° C 210° C | 4/5 min  pz 15



PIZZA ROMANA ROUND HAM PREMIUM

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.08028	6,7 kg	445 gr	6	6	12

 210° C 210° C | 4/5 min  pz 15



PIZZA ROMANA ROUND CHEESE PREMIUM

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.08029	6,5 kg	435 gr	6	6	12

 210° C 210° C | 4/5 min  pz 15

the pala

Highly hydrated Roman dough, with tomato and mozzarella added after pre-cooking.

Equipment needed:


Storage cell or freezer (temperature between -15 C and -18 C)
Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.

ROMANA MARGHERITA 36X18

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
20.08032	9,4 kg	425 gr	6	6	12

 210°C | 8/10 min

 pz 22

romano sandwich

Crispy bread after browning, with olive oil.

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)
Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.03000	4,0 kg	110 gr	8	6	12

 210° C | 7 min

 Kg 4


New
4Kg PACKAGE

FOCACERIA pans

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)

Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.



Cooking



Packaging



WHITE FOCACCIA 60X40

Partially baked base with a layer of olive oil, fill as desired and bake a few minutes.

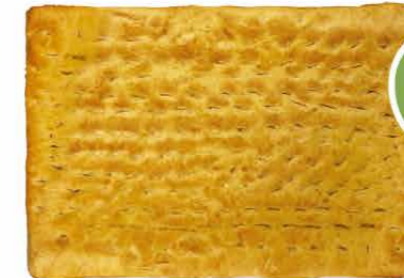
CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
15.05011	8,0 kg	1000 gr	4	6	12



210° C | 6 min



pz 8



GENOESE-STYLE FOCACCIA 60X40

Soft pre-cooked base with olive oil, fill to taste and bake.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
15.02040	8,4 kg	1200 gr	4	9	12



210° C | 6 min



pz 7



DURUM WHEAT FOCACCIA 30X40 PC

Partially baked product, durum wheat semolina dough, with a veil of extra virgin olive oil, to be salted, stuffed as desired and baked in the oven.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
15.00034	3,3 kg	550 gr	8	10	12



180° C | 7 min



pz 6



MORBIDOSA CLASSIC 30X40

Partially baked product, very soft dough, also ideal for cutting and stuffing. Ready in just a few minutes in the oven.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
15.00035	3,0 kg	600 gr	8	10	12



180° C | 7 min



pz 5



ROUND FOCACCINA

Classic 100g round focaccina. Ideal for your snacks.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
15.00033	2,4 kg	100 gr	8	10	12



185° C | 4 min



pz 24

PARTIALLY BAKED bread

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)
Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.



Cooking



Packaging



OLIVE BREAD PC

Bread with wheat flour and green olives.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00242	6,0 kg	115 gr	8	6	12

190° C | 10 min



FRESH ONION BREAD PC

Sfilatino with wheat flour and fresh onions.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00249	6,0 kg	115 gr	6	6	12

190° C | 10 min



WALNUT BREAD PC

Wheat flour and walnut bread, crispy on the outside, with soft crumbs.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00243	6,0 kg	115 gr	8	6	12

190° C | 10 min



BLACK OLIVE AND CHILLI BREAD PC

Sfilatino with durum wheat flour, black olives, hot chilli pepper and olive oil.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00232	6,0 kg	115 gr	8	6	12

190° C | 10 min



HALF STICK WITH OLIVES PC

Mezzo sfilatino with wheat flour and a high proportion of green olives.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00241	6,0 kg	55 gr	8	6	12

 190° C | 6 min



BACON BREAD PC

Filoncino bread with wheat flour and smoked bacon.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00244	6,0 kg	125 gr	6	6	12

 190° C | 10 min



SMALL SULTANA BREAD PC

Soft and very tasty shortbread with sugar and sultanas.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00257	10,0 kg	70 gr	8	6	12

 190° C | 10 min



sandwich selection PARTIALLY BAKED

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)
Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.



Cooking



Packaging



WILLOW

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.02451	6,0 kg	100 gr	6	6	12

 A few minutes in the oven at 190° or defrost and plate



CIABATTA WITH RYE PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00091	5,0 kg	130 gr	8	6	12

 A few minutes in the oven at 190° or defrost and plate



CIABATTA WITH OLIVES PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00086	5,0 kg	130 gr	8	6	12

 A few minutes in the oven at 190° or defrost and plate



CIABATTA WITH BLACK OLIVES AND CHILLI PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00090	5,0 kg	130 gr	8	6	12

 A few minutes in the oven at 190° or defrost and plate



PUMPKIN BALL PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00088	5,0 kg	110 gr	8	6	12

 A few minutes in the oven at 190° or defrost and plate



RYE BALL PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00085	5,0 kg	110 gr	8	6	12

 A few minutes in the oven at 190° or defrost and plate



OLIVE BALL PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00083	5,0 kg	110 gr	8	6	12

 A few minutes in the oven at 190° or defrost and plate



CEREAL BALL PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00081	5,0 kg	110 gr	8	6	12

 A few minutes in the oven at 190° or defrost and plate



BURGER BUN WITH SESAME

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.02657	3,0 kg	80 gr	8	8	12

Thaw and stuff

pz 38



BURGER BUN WITHOUT SESAME

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00252	3,0 kg	80 gr	8	8	12

Thaw and stuff

pz 38



BRIOCHE BUN

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
22.07007	6,0 kg	35 gr	8	6	12

Thaw and stuff



small magics

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)
 Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.



Cooking



Packaging



MINI PC CLASSIC BREAD

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00279	4,0 kg	20 gr	7	7	12

190° C | 7 min



CEREAL BREAD MINI PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00281	4,0 kg	20 gr	7	7	12

190° C | 7 min



BLACK BREAD MINI PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.01003	4,0 kg	20 gr	7	7	12

190° C | 7 min



OLIVE BREAD MINI PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00278	4,0 kg	20 gr	7	7	12

190° C | 7 min



MIXED BREADS MINI PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.02421	4,0 kg	20 gr	7	7	12

190° C | 7 min

Mini bites



MINI WHITE BITES

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.02792	5,5 kg	13 gr	8	6	12

210° C | 3/5 min



MICRO MEDITERRANEAN SANDWICH

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.02799	5,5 kg	13 gr	8	6	12

210° C | 3/5 min



MEDITERRANEAN PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
2500072	5,0 kg	60 gr	6	6	12

180° C | 12/15 min approx.



RYE PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
2500073	6,0 kg	270 gr	6	6	12

180° C | 10 min approx.



FAN PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
2500074	5,0 kg	50 gr	6	6	12

180° C | 10 min approx.



WHOLEMEAL BREAD PC

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
2500075	5,0 kg	60 gr	6	6	12

190° C 180° C | 10 min approx.



GIOTTO PC

Homemade, long-rising loaf with durum wheat semolina, partially baked.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.02602	6,0 kg	310 gr	6	6	12

190° C | 10 min



DURUM WHEAT BALL PC

Round loaf with crunchy durum wheat semolina crust, partially baked.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00265	6,0 kg	100 gr	6	6	12

190° C | 10 min



TURTLE PC

Classic cornmeal tortoise mould with crispy crust and soft crumb, partially baked.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00102	6,0 kg	55 gr	6	6	12

210° C | 8/10 min



WHOLEMEAL TARTARUGA PC

Dough made exclusively of wholemeal flour with olive oil, partially baked.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00101	6,0 kg	55 gr	6	6	12

210° C | 8/10 min



CIABATTA PC

Fat-free bread with a crispy crust, ideal for sandwiches and catering baskets.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00268	6,0 kg	100 gr	6	6	12

190° C | 10 min



PRUSSIAN PC

Type "O" bread, very soft with lactose, partially baked.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.00164	6,0 kg	100 gr	6	6	12

190° C | 10 min



FRENCH PC

Classic wrapped shape, one third baguette, partially baked.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.02417	9,6 kg	90 gr	4	6	12

180° C | 16 min



DEMIBAGUETTE PC

Classic half baguette shape without added fat, partially baked.

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
25.02791	10,2 kg	170 gr	4	6	12

sweet cakes

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)
 Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.



Thawing



Packaging



MONO LEMON BAKED

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
30.05364	2,1 kg	8	85 gr	20	10	12

Defrost at +4° C pz 25



BAKED SBRISOLONA TART

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.06002	1,8 kg	8	70 gr	20	10	12

Defrost at +4° C pz 25



APPLE CAKE BAKED

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
30.05081	1,4 kg	8	70 gr	20	10	12

Defrost at +4° C pz 20



BAKED COCOA AND PEAR TARTLET

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
30.05306	1,4 kg	8	70 gr	20	10	12

Defrost at +4° C pz 20



JAM TART

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.09015	2,1 kg	8	85 gr	20	10	12

Defrost at +4° C pz 25



COCOA TART

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.09014	2,1 kg	8	85 gr	20	10	12

Defrost at +4° C pz 25



BAKED ROUND APRICOT TART

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.09076	3,6 kg	18	450 gr	8	10	12

Defrost at +4° C



BAKED ROUND COCOA TART

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05061	3,6 kg	18	450 gr	8	10	12

Defrost at +4° C



BAKED APPLE TORTE

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05252	3,6 kg	18	450 gr	8	10	12

Defrost at +4° C



BAKED COCOA TORTA

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05440	3,6 kg	18	450 gr	8	10	12

Defrost at +4° C

pz 25



BAKED LEMON TORTA

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05250	3,6 kg	18	450 gr	8	10	12

Defrost at +4° C

baking tins 30X40



BAKED LEMON CAKE

CODE	WEIGHT	DIMENSION	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
50.05250	4,5 kg	30x40cm	2250 gr	6	20	12

Defrost at +4° C



BAKED APPLE DORELLA CAKE

CODE	WEIGHT	DIMENSION	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
50.07252	4,5 kg	30x40cm	2250 gr	6	20	12

Defrost at +4° C



BAKED RICOTTA AND JANDUIA CREAM TORTA

CODE	WEIGHT	DIMENSION	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
50.05251	4,5 kg	30x40cm	2250 gr	6	20	12

Defrost at +4° C



BAKED APRICOT TART

CODE	WEIGHT	DIMENSION	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
50.08086	4,5 kg	30x40cm	2250 gr	6	20	12

Defrost at +4° C

READY-MADE doughs

Dough for cakes to be thawed, portioned and baked in the size of interest.

Attrezzature necessarie:

Storage cell or freezer (temperature between -15 C and -18 C)

Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.

ROUND SHORTCRUST PASTRY 29cm

CODICE	PESO	GR/PZ ca.	CARTONI PER STRATO	STRATI PER PALLET	SHELF-LIFE DA DATA PRODUZIONE
35.08354	5,0 kg	500 gr	6	20	12

SHORTCRUST PASTRY RECTANGULAR 30x40cm

CODICE	PESO	GR/PZ ca.	CARTONI PER STRATO	STRATI PER PALLET	SHELF-LIFE DA DATA PRODUZIONE
35.08324	8,6 kg	860 gr	6	20	12

PUFF PASTRY SHEETS 30x40cm

CODICE	PESO	GR/PZ ca.	CARTONI PER STRATO	STRATI PER PALLET	SHELF-LIFE DA DATA PRODUZIONE
35.05200	5,2 kg	400 gr	6	20	12

Sweet puff pastry



PUFF PASTRY BRIOCHES

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05064	8,0 kg	80 gr	8	10	12

155° C | 10 min open valve
+ 175° C | 20 min closed valve

pz 100



BRIOSCINE MIGNON PUFF PASTRY

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05065	5,0 kg	16 gr	8	10	12

155° C | 10 min open valve
+ 175° C | 20 min closed valve



PUFF PASTRY FAN

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05201	2,5 kg	35 gr	20	10	12

155° C | 10 min open valve
+ 175° C | 20 min closed valve

RAW biscuits

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)
 Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.



Cooking



Packaging



CRISP BISCUITS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
30.04997	3,0 kg	18 gr	20	10	12

160° C | 12/14 min



RAW MINI BISCUITS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05090	3,0 kg	14 gr	20	10	12

190° C | 10 min



CORN BISCUITS RAW

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05060	3,0 kg	18 gr	20	10	12

160° C | 12/14 min



HONEY BISCUITS RAW

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05545	3,0 kg	12 gr	20	10	12

160° C | 12/14 min



SUGAR-FREE BISCUITS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
30.04995	3,0 kg	10 gr	20	10	12

160° C | 12/14 min



RAW ROSETTES

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05007	3,0 kg	12 gr	8	10	12

160° C | 13 min



RAW BRAIDS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
30.05040	3,0 kg	30 gr	8	10	12

160° C | 15 min



RAW COCOA BRAIDS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
30.05039	3,0 kg	30 gr	8	10	12

160° C | 15 min



RICE BISCUITS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
30.05001	3,0 kg	12 gr	20	10	12

160° C | 12/14 min



COCONUT CARAMEL BISCUITS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
30.04999	3,0 kg	12 gr	20	10	12

160° C | 12/14 min



RAW HEARTS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05008	3,0 kg	15 gr	8	10	12

160° C | 15 min



COCOA AND HAZELNUT BISCUITS RAW

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05070	3,0 kg	18 gr	20	10	12

160° C | 12/14 min



CHOCOLATE BISCUITS RAW

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.05010	3,0 kg	13 gr	8	10	12

160° C | 13 min

cornetti

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)
 Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.



Cooking



Packaging



EMPTY CROISSANT

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.01025	4,0 kg	80 gr	9	9	12



180° C | 22/24 min



pz 50



CURVED APRICOT CROISSANT

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.01034	5,1 kg	85 gr	9	9	12



180° C | 22/24 min



pz 60



WHOLE WHEAT AND HONEY CROISSANT

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.06264	3,4 kg	70 gr	9	9	12



180° C | 22/24 min



pz 48



CHOCOLATE CROISSANT

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.01036	6,0 kg	85 gr	9	9	12



180° C | 22/24 min



pz 70



CROISSANT CEREALS AND BERRIES

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
35.01006	6,0 kg	85 gr	9	9	12



180° C | 22/24 min



pz 70

savoury pies

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)
 Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.



Cooking



Packaging



RAW SAVOURY ARTICHOKE PIE

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.05162	4,0 kg	21	500 gr	8	10	12

🌸 160° C | 10 min valve open + 185° C | 35 min valve closed



RAW SAVOURY PIE WITH COURGETTES

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.05165	4,0 kg	21	500 gr	8	10	12

🌸 160° C | 10 min valve open + 185° C | 35 min valve closed



RAW SAVOURY PIE WITH POTATOES

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.05167	4,0 kg	21	500 gr	8	10	12

🌸 160° C | 10 min valve open + 185° C | 35 min valve closed



RAW SAVOURY PIE WITH SPINACH

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.05171	4,0 kg	21	500 gr	8	10	12

🌸 160° C | 10 min valve open + 185° C | 35 min valve closed



RAW SAVOURY ONION CAKE

CODE	WEIGHT	DIAMETER	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.05164	4,0 kg	21	500 gr	8	10	12

 160° C | 10 min valve open + 185° C | 35 min valve closed



ARTICHOKE SAVOURY PIE 30x40

CODE	WEIGHT	DIMENSION	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.05180	3,8 kg	30x40cm	1900 gr	20	10	12

 160° C | 10 min valve open + 185° C | 35 min valve closed



SAVOURY SPINACH PIE 30x40

CODE	WEIGHT	DIMENSION	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.07176	3,8 kg	30x40cm	1900 gr	20	10	12

 160° C | 10 min valve open + 185° C | 35 min valve closed



RAW TORTA PASQUALINA 30x40

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.05160	5,0 kg	2500 gr	6	7	12

 160° C | 10 min valve open + 185° C | 35 min valve closed



savoury pastries

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)
Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40° C.



Cooking



Packaging

Savouries



MIXED SAVOURIE KG 6

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.00510	6,0 kg	18 gr	8	10	12

160° C | 10 min open valve + 185° C | 17 min closed valve

SPINACH SAVOURIE

CODE
45.05152

PESTO SAVOURIE

CODE
45.05148

FRANKFURTER SAVOURIE

CODE
45.05151

PEPPER SAVOURIE

CODE
45.05156

TUNA SAVOURIE

CODE
45.05153

GORGONZOLA SAVOURIE

CODE
45.05147

HAM SAVOURIE

CODE
45.05158

ANCHOVIES SAVOURIE

CODE
45.05150

OLIVES SAVOURIE

CODE
45.05154

WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
3,0 kg	18 gr	20	10	12



FOCACCIA DOUGH

PRE-PREPARED PIZZETTINE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.05259	4,0 kg	28 gr	8	10	12

210° C | 7 min

HEXAGONAL PUFF PASTRY DISK

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.05159	5,0 kg	12 gr	8	10	12

155° C | 10 min open valve + 175° C | 15 min closed valve



SPINACH BRAIDS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.00512	5,0 kg	135 gr	8	10	12

160° C | 10 min open valve + 185° C | 35 min closed valve



TOMATO AND CHEESE BRAIDS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.00800	5,0 kg	135 gr	8	10	12

160° C | 10 min open valve + 185° C | 35 min closed valve



HAM BRAIDS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
45.00513	5,0 kg	135 gr	8	10	12

160° C | 10 min open valve + 185° C | 35 min closed valve



SOFT PIZZETTA WITH TOMATO

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
15.00163	2,1 kg	70 gr	8	10	12

180° C | 5 min pz 30

rise and bake!

Equipment needed:

Storage cell or freezer (temperature between -15 C and -18 C)

Freezing cell: To allow the product to thaw and rise at a controlled temperature.

Ventilated oven (approximate temperatures)*

*For rotary and deck ovens increase temperature by 40°C



BAGUETTE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00009	15,0 kg	330 gr	7	7	10



BANANA

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00010	17,0 kg	95 gr	7	7	10



BAULETTO

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00166	16,0 kg	100 gr	7	7	10



BOCCONCINO

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00116	15,0 kg	30 gr	7	7	10



CAMPAGNOLO

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00230	13,0 kg	450 gr	7	7	10



ARTICHOKES

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00030	16,0 kg	95 gr	7	7	10



CEREAL BREAD

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00307	15,0 kg	320 gr	7	7	10



CIABATTA

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00040	11,0 kg	120 gr	7	7	10



FILONE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00079	14,0 kg	630 gr	7	7	10



FRANCESINE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00090	15,0 kg	130 gr	7	7	10



DURUM WHEAT

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00100	15,0 kg	195 gr	7	7	10



MANTOVANINA

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00121	16,0 kg	55 gr	7	7	10



MEDITERRANEAN

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00130	12,0 kg	70 gr	7	7	10



MICCA

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00140	15,0 kg	600 gr	7	7	10



WHOLEMEAL BREAD

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00110	15,0 kg	70 gr	7	7	10



MILK SANDWICH

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00115	17,0 kg	30 gr	7	7	10



PRUSSIAN

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00160	15,0 kg	140 gr	7	7	10



FILONCINO MADRE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00031	13,0 kg	300 gr	7	7	10



RYE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00310	13,0 kg	320 gr	7	7	10



TURTLE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00169	13,0 kg	100 gr	7	7	10



FAN

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00171	15,0 kg	60 gr	7	7	10



HARD WHEAT BALL

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
00.00312	15,0 kg	80 gr	7	7	10



LARGE LEAVENING CROSS

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
05.06034	13,0 kg	130 gr	6	6	10



PIZZA BALL 200g

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
05.00158	14,8 kg	185 gr	7	7	10

pz 80



PIZZA BALL 250g

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
05.00153	15,0 kg	250 gr	7	7	10

pz 60



PIZZA BALL 600g

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
05.00150	14,4 kg	600 gr	7	7	10

pz 24



GENOVESE BALL 40g

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
05.00154	17,0 kg	40 gr	7	7	10



GENOVESE BALL 80g

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
05.00156	17,0 kg	80 gr	7	7	10



OLIVE PALETTE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
05.00148	15,6 kg	1300 gr	7	7	10

pz 12



CLASSIC PALETTE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
15.00161	16,0 kg	1000 gr	7	7	10

pz 16



DURUM WHEAT PALETTE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
15.00162	16,0 kg	1000 gr	7	7	10

pz 16



TAVOLOZZA GENOVESE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
15.00171	16,8 kg	1200 gr	7	7	10

pz 14



WHOLEMEAL PALETTE

CODE	WEIGHT	WEIGHT/PCS approx.	CRT X LAYER	LAYERS X PALLET	SHELF-LIFE FROM PRODUCTION DATE
15.00167	16,0 kg	1000 gr	7	7	10

pz 16



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