

rustic focaccina 100g

A mainly handcrafted product, which preserves its typical artisan character thanks to the skilful hands of Francone's bakers, able to dose oil and salt in the right quantity, following the traditional Genoese recipe.

A delicious, unique, distinctly home-made and genuine taste is derived from this skilful preparation.

Its typical round and irregular shape evokes ancient flavours and scents, reminding of the shops of ancient bakers and making our rustic focaccina an excellent and fine quality product guaranteed by our certified production processes and our love for fine foods.

Technical specifications

Cooking time 2-3 min **Temperature** 180 °C **Shelf Life** 18 months

CHARACTERIZING INGREDIENT extra-virgin olive oil

Ø 14 cm ca cm

Indicative sizes (cm)	Ø 14 cm ca
Package sizes (cm)	40x30x20
Package weight (kg)	2,4
Pieces per package	4
Packages per box	6
Pieces per box	24
Boxes per pallet	80

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Pre-slided

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