

whole wheat focaccia

From an accurate and careful selection of the best whole wheat flours, a new crunchy, original and tasty focaccia, rich of fibres, of intense colour, is born.
Whole wheat flour is a type of flour that also contains bran and is obtained from 100% extraction in grinding soft wheat.
Whole wheat is made with any part of the grain, in particular the germ (the most refined), while fibre, contained in high quantity, confers flavour, improves hunger satisfaction, slows glucose circulation, producing an irrelevant amount of blood sugar. Moreover, it contributes to improve the intestinal activity.

Technical specifications

Cooking time 3-4 min **Temperature** 185 °C **Shelf Life** 18 months

CHARACTERIZING INGREDIENT whole wheat flour

30x40 cm

Indicative sizes (cm)	30x40
Package sizes (cm)	40x30x20
Package weight (kg)	3,3
Pieces per box	6
Boxes per pallet	80

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60x40 cm

Indicative sizes (cm)	60x40
Package sizes (cm)	59x40x34
Package weight (kg)	12,1
Pieces per box	11
Boxes per pallet	20

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