



traditional focaccia slices

The traditional tall focaccia is cut with cutting-edge machinery: ultrasound blades make precise cuts without waste or crumbs.

The focaccia is thus cut in slices of various sizes, ready to be filled or simply served warm. The thawed product is ready for use or it can be cooked in the oven or stove for 2-3 minutes.

The products are packaged in heat-shrinking packages and labelled or placed in a single bag. This product is ideal for the vending and Food Service channels.

Technical specifications

Cooking time 2-3 min

Temperature 180 °C

Shelf Life 18 months

CHARACTERIZING INGREDIENT extra-virgin olive oil

13x15 cm

Indicative sizes (cm)	13x15
Package sizes (cm)	40x30x20
Package weight (kg)	2,16
Pieces per package	4
Packages per box	6
Pieces per box	24
Boxes per pallet	80

**15x20 cm**

Indicative sizes (cm)	15x20
Package sizes (cm)	40x30x20
Package weight (kg)	2,52
Pieces per package	2
Packages per box	7
Pieces per box	14
Boxes per pallet	80

15X20 cm

Indicative sizes (cm)	15X20
Package sizes (cm)	30X40X20
Package weight (kg)	2.66
Pieces per box	14
Boxes per pallet	80