

traditional focaccia precut horizontal

The traditional tall focaccia is pre-cut horizontally with cutting-edge machinery . A key service component for barkeepers who serve filled slices with utmost flexibility. The thawed product is ready for use or it can be cooked in the oven or stove for 2-3 minutes.

Technical specifications

Cooking time 2-3 min

Temperature 180 °C

Shelf Life 18 months

Pre-cut on tray

Indicative sizes (cm)	13x15
Package sizes (cm)	40x30x20
Package weight (kg)	2,88
Pieces per package	4
Packages per box	8
Pieces per box	32
Boxes per pallet	80

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Pre-cut on tray

Indicative sizes (cm)	15x20
Package sizes (cm)	40x30x20
Package weight (kg)	3
Pieces per box	20
Boxes per pallet	80

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