



Technical datasheet of Spianata Mezzaluna 500 gr.



Spianata

Traditional Italian flat bread "Spianata" is a thin bread, result of an ancient tradition. It is very good substitute for common bread, especially appetizing, may accompany any types of recipe both sweet and salty, good with meet, cheeses and salads. It is a perfect basis for making pizza and "focaccia".

It is ideal for those wishing follow a healthy and balanced diet thanks to ingredients like durum semolina flour, water, salt and natural yeast (without added fat).

The Sardinian "Spianata" combines the taste of bread to a genuineness and unparalleled lightness.

Packing

	Ingredients	
	<ul style="list-style-type: none"> • Grinded durum wheat • Water • Salt 	<ul style="list-style-type: none"> • Brewer's yeast • Malt extract • E 282
	Nutrition facts	100 gr
	<ul style="list-style-type: none"> • Calories • Protein • Carbohydrates <ul style="list-style-type: none"> - wherein sugar • Fat <ul style="list-style-type: none"> - wherein saturated fat • Dietary fiber • Sodium 	289 (1226) Kcal (kJ) 10,0 gr 64,4 gr 3,0 gr 0,8 gr 0,2 gr 1,5 gr 0,5 gr
Technical information		
<ul style="list-style-type: none"> • Expiry date: 120 days • Packing: <ul style="list-style-type: none"> - Box: cm:L:48 x P:29 x H: 21,02 - N. boxes per layer on pallet: 6 - N. layers per pallet: 10 • Packs per box: 12 • EAN code: 8 007157000039 		

