

Durum wheat Apulian's Friselle**Production characteristics**

Production process: mixer of flour, water, olive oil and sea salt, hand molding, baking and bagging

Components: Mixer, carts oven, oven

Ingredients: Type 0 flour, water, yeast, extra virgin olive oil, marine salt

AVAILABLE WITH SPELT FLOUR

Product Features:

Appearance and texture: baked product, rough, natural color, texture biscuit.

Taste: Excellent.

Weight: normal.

Usage: to soak in water and season to taste. Excellent with appetizers

Best before: six months from date of manufacture.

Package Features:

Type of packaging: bag of plastic film.

Unit: 500 gr. - 250 gr. - 100 gr.

	pcs. x box	box x row	box x pallet	row x pallet	pcs. x pallet
100 gr.	20	11	88	8	1960
250 gr.	20	11	88	8	1960
500 gr.	10	7	49	7	490



Mia Terra è un marchio di proprietà della **Cager S.r.l.** Unipersonale
Via S. Ferdinando di Puglia, 19 - 71042 Cerignola (Fg)
Tel/Fax : 0039 (0)885 411220 - www.miaterra.it - info@miaterra.it

p. I.V.A. 03514350713