

Scaldatelli (taralli)**Production characteristics**

Production process: mix flour with white wine, olive oil, spices and sea salt, hand molding, boiling, baking and bagging

Components: mixer, kettle, carts, oven.

Ingredients: Type 0 flour, wine, extravirgin olive oil, salt, fennel seeds

Aromas: fennel seeds, onion, chili pepper, rosemary

AVAILABLE WITH SPELT FLOUR

Product Features

Appearance and texture: baked product, smooth, glossy, natural color, texture of biscuit.

Taste: Excellent.

Weight: normal.

Usage: replace bread, excellent with appetizers

Best before: six months from date of manufacture.

Package Features:

Type of packaging: paper bag for food and flours.

Unit: 500 gr. - 250 gr. - 50 gr.

	pcs. x box	box x row	box x pallet	row x pallet	pcs. x pallet
50 gr.	100	7	49	7	4900
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