



The traditional Ferrarese bread is one of the most appreciated product by gourmets.

It is a special bread of hard dough.

Its special double backing meets ancient needs for maintaining it crispy and crumbly for a long time.

Today, it is appreciated for its particular taste that Bertoncello offers again along with the love for good things and with fidelity to the original recipes.

a specialty for gourmet, handy as a single portion



Common wheat flour type "0", water, natural yeast, iodized salt, malt. Emulsifier: soya lecithin. Product made in plant using sesame and soy.



## Nutritional mean values per 100 g

per iv	oo g
Energetic value	Kcal 381 / Kj 1616
Protein	g 12,70
Carbohydrate	g 78,40
Fat	g 1,79
Umidity	g 1,79
Ashes	g 1,79

## **Technical data**

COD.	PRODUCT	EAN CODE	T.M.C	PACKET WEIGHT	PIECES PER PACKET	PACKETS PER ITEM	ITEM WEIGHT	ITEM SIZE	ITEMS PER PALLET	ITEMS PER LAYER	CONSERVATION CONDITIONS
0005	Ferrarese al Naturale	8034034470142	270 gg	500 g	00	06	4,5 Kg	40x39x28,5 h	42	6	COOL AND DRY PLACE

