


ArtisanTM
Specialities

Focaccia Romana




pan'artisanTM
INNOVATION FROM THE GRAIN






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Focaccia Romana

One of the most traditional breads of Italy, Focaccia Romana is an authentic, artisanal bread made from only natural ingredients, offering a delicate, crisp outer which conceals a deliciously light interior and is perfect for a premium pizza base with a difference or an open sandwich carrier, with a hint of the Mediterranean.

Originally produced in central Italy, over time Focaccia Romana has spread throughout the country, with the different regions making their own variations as its popularity has grown. It is created from a very simple dough, with a 92% liquid to flour ratio, which produces an extremely light, open structured bread that is easily digestible and stays fresher for longer.

It's a truly hand-crafted product as the dough would be too difficult to be handled by machine; the result is a product which captures all of the features of classic, Italian bread, now available part-baked and frozen for the ultimate in convenience.

Easy to use, this deliciously Italian bread can be ready to eat in minutes; once thawed and baked it can be served the Italian way, as a cold, open sandwich; used as an alternative filled sandwich carrier; or topped and baked in the oven as a hot snack or pizza with a difference.

It is so tasty, it can even be eaten simply plain, as an accompaniment to cold meats, cheeses, soups, salads and a host of other dishes.

Available in cases of :
24 x 250g, 10 x 750g & 48 x 110g
sized sheets

Nutritional Info:

Coeliac - No
Lactose Intolerant - Yes
Vegan - Yes
Vegetarian – Yes


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