Stiratella® with extravirgin olive oil

Starting from our traditional recipes, the new STIRATA AND STIRATELLA WITH EXTRA VIRGIN OLIVE OIL has a higher hydration dough, very long leavening, hand ironing and very slow cooking: four fundamental factors for a light and highly digestible product.

A new way to enjoy pizza and focaccia lightly without giving up the pleasure of a tasty snack!

Technical specifications

Cooking time 5 min **Temperature** 200 °C **Shelf Life** 18 months

CHARACTERIZING INGREDIENT extra-virgin olive oil

24x13 cm circa, altezza 4.5 cm cm

Indicative sizes (cm)	24x13 cm circa, altezza 4.5 cm
Package sizes (cm)	30X40X20
Package weight (kg)	2.1
Pieces per package	2 pezzi per confezione
Packages per box	5 confezioni
Pieces per box	10 (5 pacchi x 2 pz. cad.)
Boxes per pallet	80

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