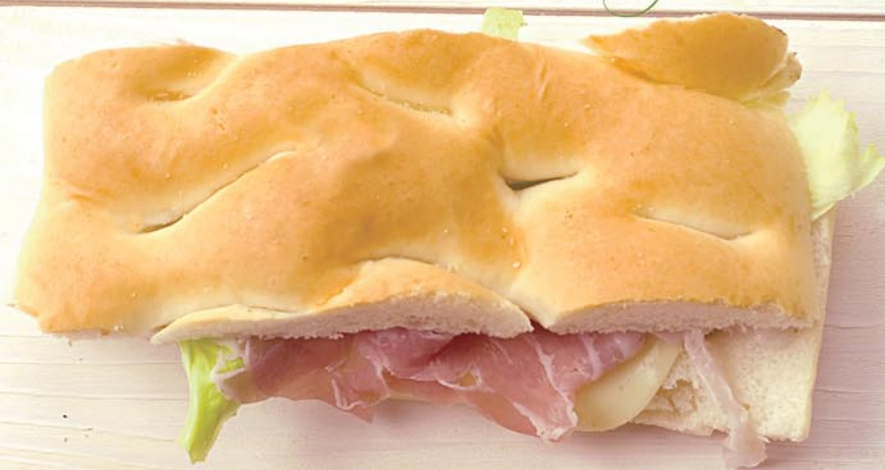




Industria Specialità Alimentari



PIZZA focaccia & Bruschetta



FOCACCIA BASES

PRECOOKED



CODE: 7015 PRE-COOKED FOCACCIA BASES

MAIN INGREDIENTS: Flour, water, milled durum wheat, animal fat, olive oil, salt, yeast, malted grain flour, dextrose.

FEATURES: Ready-to-use pre-cooked rectangular focaccia base. Simply add your favourite toppings and then bake it in the oven. This recipe is based on traditional Italian focaccia made using lard and olive oil. Delicious on its own as an alternative to bread or with a sprinkling of salt and aromatic herbs. Ideal for your favourite toppings and fillings.

EAT WITHIN 60 DAYS: Shelf life for the product is 60 days. Store the sealed pack at a temperature of 0 - 4°C.

BAKES IN ONLY A FEW MINUTES:

Standard oven at 180°C for 7-8 minutes.

PACKAGING: 290g pack, 2 units per pack (4 packs per box). Product measure 30x20 cm, thickness 2 cm.



EXPIRY: Minimum storage time 60 days.

STORAGE: Store at a temperature of 0 - 4°C.

Do not expose to direct sunlight.

Store in a dry place.

CAMPAGNOLA FOCACCIA

KH1 Parmigiano
Reggiano spread
BI1 Cooked chopped leeks
2B9 Lard, Lettuce



FOCACCIA BITES

topped with:
 KT7 Sage spread and
 rock salt
 KU7 Rosemary spread and
 rock salt
 PG0 Aromatic salt and
 EK5 Extra-virgin olive oil



GOLDEN FOCACCIA

KG1 Pecorino cheese spread
 C1107 Cooked chopped
 artichoke hearts
 TN1 Dorati cherry tomatoes
 2T9 Smoked jowl bacon
 Rocket



SPECIAL FOCACCIA

2K9 Wild boar mortadella
 BX7 Pistachio nut pesto
 EM1 Cheese spread



WOODCUTTER'S FOCACCIA

E91 Scamorza cheese spread
 BV1 Porcini mushroom cream
 2M9 Smoked beef
 Fresh rocket





GLUTEN - AND LACTOSE-FREE PIZZA BASES

CODE: 7031 GLUTEN - AND LACTOSE-FREE PIZZA BASES

MAIN INGREDIENTS: Corn starch, gluten-free wheat, rice flour, potato flour, vegetable fibre, glucose, olive oil, yeast, sugar, salt.

FEATURES: These pizza bases are hand made using artisanal techniques and carefully selected ingredients. The gluten-free bases, sold in practical tray packaging, are ideal for making all types of pizza suitable for people with a gluten allergy.

EAT WITHIN 60 DAYS: The product stays fresh for 60 days. Store the sealed package at a temperature of 0 - 4°C.

BAKES IN ONLY A FEW MINUTES:

When baked in our twin level oven with the temperature set at 350 °C at the top and 300 °C at the bottom, the pizza is ready in approximately 5 minutes.

PACKAGING: 220g packet: 6 pizza bases per pack.

EXPIRY: Minimum storage time 60 days.

STORAGE: Store at a temperature of 0 - 4°C. Do not expose to direct sunlight. Store in a dry place.

SUITABLE FOR
PEOPLE WITH GLUTEN
AND LACTOSE
ALLERGIES



PIZZA BASES



CODE: 7085 PIZZA BASES

MAIN INGREDIENTS: Flour, water, potato flakes, vegetable seed oil, salt and sugar.

FEATURES: Pre-cooked, round pizza bases hand made as for the finest Italian tradition.

To be baked before use. The dough recipe ensures a light, crispy and easy-to-digest base made without animal fats.

The bases are made from small balls of dough. The dough is processed to the correct diameter, pre-baked, cooled and packed.

EAT WITHIN 60 DAYS: The product stays fresh for 60 days. Store the closed package at a temperature of 0 - 4°C.

BAKES IN ONLY A FEW MINUTES:

When baked in our twin level oven with the temperature set at 320 °C at the top and 240 °C at the bottom, the pizza is ready in approximately 3-4 minutes.

PACKAGING: 220 g, diameter 30 cm, thickness 1 cm with edge - 5 bases per pack - 6 packs per box. The bases are layered using food-safe paper and then vacuum-packed.

EXPIRY: Pizza base minimum storage time: 60 days.

STORAGE: Store at a temperature of 0 - 4°C. Do not expose to direct sunlight. Store in a dry place.



EQUIPMENT



TWIN LEVEL PIZZA OVEN

CODE: 7405

FEATURES:

- Mechanical control
- Stainless steel baking chamber
- Fire-stone baking surfaces
- Internal light
- Digital timer and 450°C thermostats
- Cold door: Tempered glass on the outside and ceramic glass on the inside
- Cold external coating thanks to forced ventilation
- Stainless steel exterior

External dimensions (WxDxH)

53.5 X 58.5 X 34.5 cm

Internal dimensions (WxDxH)

35 X 41 X 7.5 cm

Baking surfaces: 2

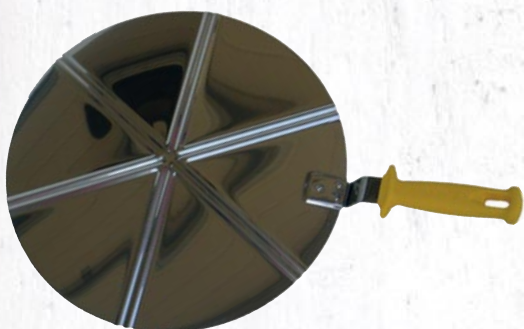
Power supply:

230/50-60Hz 3N/380/50-60Hz 16A

Power: 3 kW

Thermostats: 3X450°C

Net weight: 27 kg



SLICING TRAY

Code: O552
Diam. 36 cm - 6 slices,
stainless steel



PIZZA PEEL

Code: O555
Diam. 33 cm,
stainless steel



WHEEL PIZZA CUTTER

Code: O553
Diam. 10 cm, curved
handle, stainless steel



NATURAL FIBRE BRUSH

with scraper
Code: O554
h 70 cm, stainless steel

ACCESSORIES OGGI...PIZZA!

PIZZA CARRIER BAG



Customisable pizza carrier bag made from fabric

PIZZA PLATES



Friends pizza plates
Code: O533B Bugs Bunny
pizza plate
Code: O533C Roadrunner
pizza plate
Code: O533S Sylvester pizza plate
Code: O533T Taz pizza plate

FLYERS



Flyers
Dimensions: 10.5 X 30 cm

CUSTOMISED FLYERS

Customised display flyers for new products, etc.

BRUSCHETTA BREAD

Menù, creators of the "Bruschetta...Mia" trademark, have created a kit to supply caterers with everything they need to make this wonderful dish.



Code 7010
Bruschetta...Mia bread
500g packet - 5 slices
Box of 6 packets

Code U21
Tomato
paste



Code EK0X
Classico extra-
virgin olive oil



Code 7020
Bruschetta...Mia grated
cheese 1kg packet.
Box of 6 packets



BRUSCHETTA WITH FIELD MUSHROOMS

U21 Tomato paste
7020 Bruschetta...Mia cheese
FE3 Sliced field mushrooms in an
aseptic formula



Industria Specialità Alimentari

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Menù srl