



PRODUCT OF ITALY



PIZZETTINE

Produced entirely by natural levitation, pizzettine are even more delicious than regular pizza. Ideal with cold cuts, aperitifs, to accompany salads, or simply by themselves, they are light and healthy because they are baked in a brick oven.

The origins...

The PAN DUCALE was offered for the first time by the girls of Atri to Duke Giosia D'Acquaviva in 1352, during the feast of peace.

The Duke liked it so much, that he ordered it to be on his table every day. Hence the name of PAN DUCALE.

i Salati

TOTALLY NATURAL

NO CHOLESTEROL
NO TRANS FATS
NO OGM



Extra Virgin Olive Oil
code: 0931



Rosemary
code: 0932



Mediterranean
code: 0935



Tomato and Basil
code: 0934



Parsley and Garlic
code: 0933



Black Olives
code: 0936

Net Weight	180 g
Units per case	12
Case per pallet	81
Pallet composition	9 cs x 9 layers
Shelf life	12 months

PAN DUCALE
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When Taste and Tradition
have a name.

CROSTINI

Totally natural, our croutons are available in various flavors, they substitute the most classical crackers. Ideal for appetizers, soups, or simply by themselves, they are an Italian way of accompanying meals.

TOTALLY NATURAL

NO CHOLESTEROL
NO TRANS FATS
NO OGM

OVEN BAKED, NEVER FRIED



Cheese
code: 0919



Mediterranean
code: 0925



Herb Parsley
code: 0918



Black Olive
code: 0917



Basil and Tomato
code: 0920



Rosemary
code: 0912



Extra Virgin Olive Oil
code: 0911



Sweet Chilli
code: 0915



Garlic and Parsley
code: 0918



Cheese
code: 0919



Extra Virgin Olive Oil
code: 0911



Black Olive
code: 0917



Rosemary
code: 0912

Net Weight	200 g
Units per case	12
Case per pallet	81
Pallet composition	9 cs x 9 layers
Shelf life	12 months

Net Weight	200 g
Units per case	12
Case per pallet	81
Pallet composition	9 cs x 9 layers
Shelf life	12 months