



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



Rosemary



Mediterranean



Tomato and Basil



Parsley and Garlic



Black Olives

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

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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

AVAILABLE IN 8 FLAVORS

Potatoes, Parsley and Garlic
Tomato and Basil
Cheese
Pizza
Garlic



Cheese Mediterranean Potatoes, Parsley and Garlic Pesto Tomato and Basil Garlic Extra Virgin Olive Oil Black Olives Chilli Pepper Rosemary



Black Olives
Rosemary
Extra Virgin Olive Oil

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

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