

Elegance PANETTONE

A stylish and refined package to honor the Christmas table, with the preciousness of the packaging and the goodness of Panettone PAN DUCALE.

Available in:

- TRADITIONAL versions
- WITH CHOCOLATE DROPS
- WITHOUT CANDIED FRUIT



Net weight	1 Kg
Units per case	4
Cases per pallet	30
Pallet composition	6 cs x 5 layers
Shelf life	10 months



PRODUCT OF ITALY

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.

PAN DUCALE

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le Specialità



When Taste and Tradition
have a name.

the traditional PANETTONE

With the use of pure mother yeast, the best sultanas and candied fruit, a long and slow leavening, you get the traditional panettone PAN DUCALE. Soft, fragrant, and completely natural.



Net weight	1 Kg
Units per case	6
Cases per pallet	30
Pallet composition	6 cs x 5 layers
Shelf life	10 months

PANETTONE with chocolate drops

Without raisins nor candied fruit, but with so many delicious chocolate nuggets.

PANETTONE without candied fruit

The goodness and the naturalness of traditional panettone, without candied fruit.

COLOMBA

With the use of pure mother yeast, delicious candied orange peelings, a long and slow leavening, you attain the Easter Dove PAN DUCALE. Soft, fragrant and completely natural.



Net weight	1 Kg
Units per case	4
Cases per pallet	28
Pallet composition	4 cs. x 7 layers
Shelf life	6 months

PAN D'AMORE

Irresistible almond dough bread, covered with pure chocolate. Suitable for a healthy and genuine breakfast or snack at any time of the day.

Available in packs of 3 pieces, 9 pieces and 15 pieces.



Net weight	40 g
Shelf life	3 months

PACK OF 3 PIECES	
Units per case	16
Cases per pallet	90
Pallet composition	10 cs x 9 layers

PACK OF 9 PIECES	
Units per case	10
Cases per pallet	48
Pallet composition	8 cs x 6 layers

PACK OF 15 PIECES	
Units per case	5
Cases per pallet	81
Pallet composition	9 cs x 9 layers

TORRONE

The classic Torrone, friable and whitish. Made with the best toasted dried fruit and delicious all flower honey. Available in the classic version with HAZELNUTS from Piemonte region or with ALMONDS and PISTACHIOS.



Net weight	100 g
Units per case	16
Cases per pallet	144
Pallet composition	12 cs x 12 layers
Shelf life	6 months

Net weight	150 g
Units per case	16
Cases per pallet	144
Pallet composition	12 cs x 12 layers
Shelf life	12 months

Net weight	150 g
Units per case	16
Cases per pallet	144
Pallet composition	12 cs x 12 layers
Shelf life	12 months

CIOTTOLI dei Calanchi

A unique product, named after some types of stones found in the natural eroded hills of Atri, Abruzzo. The pebbles, made with almonds and chocolate, are a substitute for the most classic chocolates.

MANDORLE Pralinate

Typical product of the Abruzzo region, sweet almonds are an irresistible delight on the palate.

PAN DUCALE

Its origins date back to 1352, when the girls of the town of Atri offered it to the Duke of Di Giosia 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.



Net weight	300 g
Units per case	12
Cases per pallet	63
Pallet composition	9 cs x 9 layers
Shelf life	12 months

Net weight	450 g
Units per case	12
Cases per pallet	48
Pallet composition	8 cs x 6 layers
Shelf life	12 months