



PRODUCT OF ITALY



## AMARETTI

Gourmet biscuits that can be served with coffee, cappuccino or tea. Made with sugar, almonds and albumins, they have a crisp texture and a characteristic flavor that makes them an excellent ingredient for many sweets.



## SAVOIARDI

The Savoiardi, born from the tradition of the Royal House of Savoy. Its friable consistency and its shape have made it famous as the basis for tiramisù.



## 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.

## le Torte



Code: 0506

Net weight	200 g
Units per case	15
Cases per pallet	70
Pallet composition	7 cs x 10 layers
Shel life	12 months

Code: 0507

Net weight	200 g
Units per case	15
Cases per pallet	70
Pallet composition	7 cs x 10 layers
Shel life	12 months

### PAN DUCALE

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When Taste and Tradition  
have a name.

## 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.



Code: 0330

Net weight	300 g
Units per case	12
Cases per pallet	63
Pallet composition	9 cs x 7 layers
Shel life	12 months

Code: 0012

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

## PAN DUCALE Prestige

The CLASSIC PAN DUCALE enriched with a new flavor all its own. Stuffed with delicate chocolate cream and refined liquor cocktails, it becomes a traditional cake, suitable for families and restaurants: a dessert for important occasions.



Code: 0112

Net weight	750 g
Units per case	8
Cases per pallet	48
Pallet composition	8 cs x 6 layers
Shel life	12 months

## TORTA al Limone

Made using an old family recipe, using the finest raw materials and genuine lemon juice, the lemon cake is a soft and delicate pie, suitable to satisfy the tastes of even the simplest palates.



Code: 0311

Net weight	300 g
Units per case	12
Cases per pallet	63
Pallet composition	9 cs x 7 layers
Shel life	10 months

## DOLCE del Papa

The Pope's Desert was produced in 1985, during the visit of Pope John Paul II to Atri. The clever dosage of genuine ingredients and accurate craftsmanship gives the product a unique softness and fragrance.



Code: 0314

Net weight	300 g
Units per case	12
Cases per pallet	63
Pallet composition	9 cs x 7 layers
Shel life	12 months