

BOULART®

FOCACCIA LOAF

A versatile
flat bread for all
your creations.



FAB
FOOD & BEVERAGE
2017 AWARD
NATIONAL RESTAURANT ASSOCIATION
RESTAURANT, HOTEL-MOTEL SHOW



FOCACCIA LOAF

Our Focaccia brings the ultimate mix of soft crumb and crisp crust to the table. Made with unbleached, untreated wheat flour, water, olive oil, sea salt and herbs, it's built to last and full of Italian flavour.

Product code: 12804
Flavor: 🟢 Olive Oil & Fine Herbs
Units per case: 24
Calories per
56 g portion: 140
Weight: 12 oz / 340 g

Complete frozen shelf life: 270 days / 9 months

| TECHNICAL | MINIMUM | TARGET | MAXIMUM |
|-----------|----------------|----------------|----------------|
| LENGTH | 25 cm / 9.8" | 27 cm / 10.6" | 29 cm / 11.4" |
| WIDTH | 17 cm / 6.7" | 18 cm / 7.1" | 19 cm / 7.5" |
| THICKNESS | 2.2 cm / 0.87" | 2.7 cm / 1.06" | 3.2 cm / 1.26" |

Low in fat
 No sugar added
 Good source of iron
 Free of trans fats
 No additives or preservatives
 Vegan



HANDLING INSTRUCTIONS:

This product is fully baked and blast frozen, not par-baked.

Method 1 (preferred method)

Place the bread directly from freezer to oven at 375°F for 8-10 minutes. Let it rest 15 minutes to complete the thawing process.

Method 2

Let the bread thaw for 1 to 2 hours at room temperature and enjoy.

AVAILABLE WITH BAGS:

CAD code: 14804 🟢
 USA code: 13804 🟢



BOULART®

To know more about our products, and where to find them, or for sale inquiries visit:
www.boulart.com

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