



Pronto Pizza Sourdough Schiacciata Crust

#0018 - 1/4 Sheet

#0019 - 1/2 Sheet

Nutritional Facts

Serving Size 1/8 Sheet (41 gr)

Amount Per Serving

Calories 195

% Daily Value*

Total Fat 1.5g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 460mg 20%

Total Carbohydrate 39g 14%

Dietary Fiber 2g 7%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 6g 12%

Not a significant source of vitamin D, calcium, iron, and potassium

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutritional advice.

Our Story

Pronto Panificio was founded by Peter & Dand Burdi after a trip to Italy, where a visit with their daughter Isabella led them to discover the simple beauty of traditional schiacciata bread. One bite was all it took. Light, flavorful, and meant to be shared, it captured everything they love about Italian Bread.

Inspired by that experience, they returned to Chicago determined to recreate that same bread using all-natural, non-GMO ingredients, slow fermentation and time-honored techniques, Pronto Panificio uses Italian flour and products. Pronto Panificio never uses bleached or bromated flour, only simple ingredients and care in every step.

PRODUCT INFORMATION

SHELF LIFE AMBIENT 7 Days

SHELF LIFE FROZEN 365 Days

MINIMUM GUARANTEED
DISTRIBUTOR SHELF LIFE 120 Days

UNIT WEIGHT..... 13.53oz

UNIT LENGTH..... 13"

UNIT WIDTH..... 8.75"

UNIT HEIGHT 2.25"

CASE DIMENSIONS
(inches) 20 X 17 x13

CASE NET WEIGHT 22.5 lbs

CASE GROSS WEIGHT 23.5 lbs

CASES PER
PALLET 24

PACK COUNT 1

UNITS PER CASE 24

#0018 - 1/4 Sheet Each UPC



#0018 - 1/4 Sheet Case UPC



#0019 - 1/2 Sheet Each UPC



#0019 - 1/2 Sheet Case UPC



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Ingredients:

Italian Flour, Semolina, Rimancinata, Water.
Contains Less Than 2% of: White Wine, Wild Yeast, Diastatic Malt, Sea Salt and Olive Oil.



Storage, Handling & Shelf Life:

- Keep product frozen until use.
- Thaw item(s) on an as-needed basis. Do not re-freeze or store products in the cooler. Refrigeration increases the staling effect on bread.
- Thawing time for whole case is 7-9 hours. It is faster if items are taken out of the case. Thaw product to ambient temperature and wipe dry any moisture off the bags.

Contact:

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