



**Artisanal Bakery Zucca Marco**

**Via Lungo Romna 34/a --24020 Casnigo(BG) –ITALY**

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**Bisciola is the typical Valtellina dessert; it is a loaf enriched with dried fruits, raisins, nuts, margarine, eggs and honey, very tasty and satiating.**

**The ingredients used in the production of our Bisciola are carefully selected; the dough mixing with sourdough and the leavening last 36 hours.**

**Thanks to this slow handmade process that keeps elastic the dough, we obtain a very fulfilling for the rich ingredients, yet very digestible product**

## **TECHNICAL PRODUCT SHEET: COD.1187 BISCIOLA GR 450**

### **FEATURES**

NAME	: Bisciola
WEIGHT OF SINGLE PACK	: 450 gr.
STORAGE	: Storage temperature not exceeding 30°
SHELF LIFE	: 120 days from production date printed on the label
PACKAGING	: Polypropylene packaging suitable for food use
BATCH	: printed on label
PROCESSING	: artisanal
MODE OF USE	: Store in a cool, dry place - close the envelope after the temporary consumption to avoid contact with external agents

### **INGREDIENTS:**

WEAT FLOURS, WHOLE EGGS, dried figs, raisins, SHELLED NUTS, margarine, HAZELNUTS, candied fruits, sourdough, honey, liquid vanilla aroma.

**ALLERGENS: FLOUR, WHOLE EGGS, SHELLED NUTS, HAZELNUTS**