



Artisanal Bakery Zucca Marco

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

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Dry elongated biscuits with almonds, obtained by cutting in diagonal slices the loaf of dough when still warm.

The ingredients are blended mechanically but the working of the dough is strictly manual, loaf after loaf.

The cookies are handcut one a time, with four generations old gestures.

TECHNICAL PRODUCT SHEET: COD . 1190 CANTUCCI GR 250

FEATURE

NAME	: Cantucci
WEIGHT OF SINGLE PACK	: 250 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

INGREDIENTI:

WEAT FLOUR, sugar, ALMONDS, EGGS, brandy, salt,
ammonium bicarbonate, BITTER ALMOND AROMA, vanilla
aroma

**ALLERGENS: FLOUR, BUTTER, EGGS, ALMONDS,
ALMOND AROMA**