



MM
FRITTOKING



ITALIAN SNACKS FIT FOR A KING

For more than two decades, tradition has been at the heart of every Frittoking product. Our aim is to serve the most satisfying, authentic Italian dishes, just the way our nonnas taught us. And we never want to disappoint our nonnas! To us, quality and customer satisfaction comes first. Whether it's crafting new, innovative flavours or perfecting mouthwatering classic recipes, we work tirelessly to ensure that every bite is pure bliss.

PAST & PROCESS

Thanks to a family's dream, perseverance and passion for good Italian food, Frittoking started its journey in the early nineties. At first, a small workshop was all we had to produce our handmade food, but soon that wasn't big enough to contain our creativity and innovation.

We have grown from strength to strength over these last few decades thanks to our "Made in Italy" approach, focus, expertise and the use of cutting-edge technology.

A key brand in the Pascale Industrie Alimentari's portfolio, Frittoking soon established itself as a leader within the Italian food industry, specialising in the production of authentic dishes.

That old family workshop has now transformed into a state-of-the-art facility equipped with the most advanced machinery and trained staff. Spanning over seven-thousand square metres, our headquarter includes offices, production lines, temperature-controlled storage sections as well as a dedicated, controlled area for handling and logistics.

We process over three-hundred orders daily, honouring a one-day delivery policy within the city of Rome and surrounding areas. Our customer service operators are ready to take orders twenty-four hours a day. Our operational fleet of isothermal vehicles facilitates a widespread distribution service daily, maintaining the integrity of our food products throughout the delivery process. This service can distribute our fresh products to any location within the Lazio region and also covers national and international territories for frozen products.

Only the finest-quality raw ingredients are suitable for our recipes, and we take pride in sourcing the best Italy has to offer. Fresh Italian cheese, traditional tomato sauce, European fish, meat, poultry and carefully-selected vegetables are key in consistently creating the signature Frittoking flavours that our consumers have come to expect and love.





BREADED PRODUCTS



SUPPLI

Stuffed rice ball coated in crispy breadcrumbs

Suppli alla Romana with mozzarella
Suppli Primavera with mozzarella & basil
Suppli al Ragù with mozzarella & beef ragù



SUPPLI

INGREDIENTS

rice (country of origin: Italy) 58% (rice, water); tomato (country of origin: Italy) 25%; finished product for breeding type 0 - common wheat flour – contains GLUTEN; water, yeast, salt, paprika extract (E160c); mozzarella cheese 5% (MILK – country of origin: Italy, rennet, salt and milk enzymes), sunflower oil, WHEAT Flour – contains GLUTEN; Grana Padano cheese (MILK, rennet, salt, EGG lysozyme); salt; carrot; CELERY; onion; red chilli pepper. Products have been pre-fried in high-oleic sunflower oil.

ALLERGENS: The ingredients in CAPITALS above may cause allergies or intolerances (EU Regulation 1169/2011). May contain traces of soy, mustard, fish, crustaceans, raw materials containing sulphur dioxide and sulphites.

NUTRITIONAL VALUES per 100g

Energy	942 kj - 224 Kcal
Fat	6.9g
of which saturates	1.4g
Carbohydrate	35.5g
of which sugars	1.4g
Fibre	1.3g
Protein	4.3g
Salt	1.3g

STORAGE CONDITIONS

Until best before date	- 18 °C	*** o ****
30 days	- 12 °C	**
1 week	- 6 °C	*

ORGANOLEPTIC PROPERTIES

Color	External colour: orange. Internal colour may vary according to the constituent ingredients
Texture	Light and crispy breading, soft filling
Smell	Typical smell of the product and constituent ingredients
Taste	Typical taste
Shape	Oval
Grammage	Regular 85g & 100g / Bites 30g

COOKING METHODS

To be eaten cooked

Deep frying – pan/fryer: Preheat the oil to 160°/170°C. Gently lower the frozen product and deep fry for 8-10 minutes.

Oven-baking: Preheat the oven to 200°C. Place on a baking tray and bake for 12-14 minutes. Allow to stand for 1 minute before serving. Always cook until golden-brown and crispy. Tastiest when served hot (not piping hot).

SHELF LIFE

Date of minimum durability (best before: DD/MM/YY):
18 months

PACKAGING

Primary packaging: heat-sealed, screen-printed bag for food use (PE/PET)

Secondary packaging: Corrugated master carton compliant with Reg. EU No. 10/2011 and Ministerial Decree 21/03/1973

Pallet type and position: EPAL Pallet - 120cm (l) x 80cm (w)

Delivery/Transportation: temperature-controlled ATP vehicles

Packaging Code	21 PAN
Packaging Dimensions	395mm x 255mm x 170mm
No. of Bags & Weight	3 x 2kg (6kg)
No. of Layers	11
No. of Packs/Layer	9
No. of Packs/Pallet	99

ARANCINO

Stuffed rice ball coated in crispy breadcrumbs

Arancino with saffron, beef ragù & peas
Red Arancino with tomato, beef ragù & peas
Arancino with salmon & zucchini
Arancino with chicken & peppers
Arancino with porcino mushrooms & provola cheese
Arancino with gorgonzola cheese
Arancino 'Nduja, beef ragù & peas
Arancino Amatriciano
Arancino Carbonaro
Arancino Cacio e Pepe
Arancino with sausage, mushrooms & truffle



ARANCINO

INGREDIENTS

rice 75% (country of origin: Italy)(Rice, Water); beef meat 8% (country of origin: Italy); finished product for breeding (type 'O' COMMON WHEAT flour – contains GLUTEN – water, yeast, salt, paprika, turmeric); sunflower oil; green peas 3% (country of origin: EU); Grana Padano cheese (MILK, rennet, salt, EGG lysozyme); WHEAT flour – contains GLUTEN; onion; black pepper; turmeric; garlic; saffron 0.01%. Pre-fried in high-oleic sunflower oil.

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NUTRITIONAL VALUES per 100g

Energy	1030 kj - 245 Kcal
Fat	8g
of which saturates	1.4g
Carbohydrate	36g
of which sugars	0.8g
Fibre	1.4g
Protein	6.5g
Salt	1.5g

STORAGE CONDITIONS

Until best before date	- 18 °C	*** o ****
30 days	- 12 °C	**
1 week	- 6 °C	*

ORGANOLEPTIC PROPERTIES

Color	External colour: yellow. The internal colour may vary according to the constituent ingredients
Texture	Light and crispy breading, soft filling
Smell	Typical smell of the product and constituent ingredients
Taste	Its own
Shape	Round
Grammage	Regular 100g & 130g / Bites 30g & 40g

COOKING METHODS

To be eaten cooked

Deep frying – pan/fryer: Preheat the oil to 160°/170°C, then fry for 10-12 minutes turning regularly.

Oven-baking (fan): Preheat to 200°C, then cook for 18-20 minutes. Allow to stand for 1 minute before serving. Always cook until golden-brown and crispy. Tastiest when served hot (not piping hot).

SHELF LIFE

Date of minimum durability (best before: DD/MM/YY):
18 months

PACKAGING

Primary packaging: heat-sealed, screen-printed bag for food use (PE/PET)

Secondary packaging: Corrugated master carton compliant with Reg. EU No. 10/2011 and Ministerial Decree 21/03/1973

Pallet type and position: EPAL Pallet - 120cm (l) x 80cm (w)

Delivery/Transportation: temperature-controlled ATP vehicles

Packaging Code	21 PAN
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No. of Bags & Weight	3 x 2kg (6kg)
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No. of Packs/Layer	9
No. of Packs/Pallet	99

CROQUETTE

Potato flakes ball with mozzarella cheese, coated in crispy breadcrumbs

Potato croquette with aubergines & parsley
Potato croquette with mozzarella cheese
Truffle-flavoured potato croquette with mozzarella cheese
Potato croquette with salted cod fish & parsley
Neapolitan Croquette with mozzarella, salami & cooked ham



CROQUETTE

INGREDIENTS

aubergines 70% (country of origin: EU); dehydrated potato flakes (country of origin: EU) [water, potato flakes – potatoes, emulsifier: mono- and diglycerides of fatty acids (E471), antioxidant: SODIUM METABISULFITE (E223), turmeric, paprika natural extract]; Grana Padano cheese CR (MILK, rennet, salt, EGG lysozyme); finished product for breading (type "0" COMMON WHEAT flour – contains GLUTEN, water, yeast, salt); WHEAT flour – contains GLUTEN, parsley, salt, black pepper, nutmeg, red chilli pepper, garlic. Products have been pre-fried in high-oleic sunflower oil.

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NUTRITIONAL VALUES per 100g

Energy	731 kJ – 174 Kcal
Fat	3.1g
of which saturates	1.1g
Carbohydrate	23.8g
of which sugars	11.9g
Fibre	2.6g
Protein	4.7g
Salt	0.8g

STORAGE CONDITIONS

Until best before date	- 18 °C	*** o ****
30 days	- 12 °C	**
1 week	- 6 °C	*

ORGANOLEPTIC PROPERTIES

Color	External colour: yellow. The internal colour may vary according to the constituent ingredients
Texture	Light and crispy breading, soft filling
Smell	Typical smell of the product and constituent ingredients
Taste	Its own
Shape	Round
Grammage	80g ±10% (Regular) / 30g ±5% (Bites)

COOKING METHODS

To be eaten cooked

Deep frying – pan/fryer: Preheat the oil to 170°C. Deep fry for 8-10 minutes until golden brown.

Oven-baking (fan): Preheat to 200°C, then cook for 15 minutes. Allow to stand for 1 minute before serving. Always cook until golden-brown and crispy. Tastiest when served hot (not piping hot).

SHELF LIFE

Date of minimum durability (best before: DD/MM/YY):
18 months

PACKAGING

Primary packaging: heat-sealed, screen-printed bag for food use (PE/PET)

Secondary packaging: Corrugated master carton compliant with Reg. EU No. 10/2011 and Ministerial Decree 21/03/19733

Pallet type and position: EPAL Pallet - 120cm (l) x 80cm (w)

Delivery/Transportation: temperature-controlled ATP vehicles

Packaging Code	21 PAN
Packaging Dimensions	395mm x 255mm x 170mm
No. of Bags & Weight	3 x 2kg (6kg)
No. of Layers	11
No. of Packs/Layer	9
No. of Packs/Pallet	99

ASCOLANA OLIVES

Pitted green olives stuffed with meat and coated in crispy breadcrumbs



ASCOLANA OLIVES

INGREDIENTS

pitted green olives (33%)(olives, water, salt, acidity regulators, lactic acid, citric acid, antioxidant: ascorbic acid); finished product for breading (type "0" COMMON WHEAT flour – contains GLUTEN, water, yeast, salt); beef (11.5%); pork (11.5%); pure pork mortadella (2.5%) [pork, pork fat, pork rind, rice flour, salt, spices, water, pork tripe, starches, salt, pork fat, sugars, spices, flavours, preservative: sodium nitrite]; COMMON WHEAT flour – contains GLUTEN; Grana Padano cheese (MILK, rennet, salt, EGG lysozyme); sunflower oil; EGG; salt; onion; carrot; CELERY; nutmeg; black pepper; raising agents: disodium diphosphate, sodium hydrogen carbonate. Products have been pre-fried in high-oleic sunflower oil.
ALLERGENS: The ingredients in CAPITALS above may cause allergies or intolerances (EU Regulation 1169/2011). May contain traces of soy, mustard, fish, crustaceans.

NUTRITIONAL VALUES per 100g

Energy	1030 kJ – 245 Kcal
Fat	11.9g
of which saturates	2.3g
Carbohydrate	31.7g
of which sugars	2.4g
Fibre	1.3g
Protein	7.4g
Salt	1.3g

STORAGE CONDITIONS

Until best before date	- 18 °C	*** o ****
30 days	- 12 °C	**
1 week	- 6 °C	*

ORGANOLEPTIC PROPERTIES

Color	External colour: yellow. The internal colour may vary according to the constituent ingredients
Texture	Light and crispy breading, soft filling
Smell	Typical smell of the product and constituent ingredients
Taste	Its own
Shape	Round
Grammage	25g ±5%

COOKING METHODS

To be eaten cooked
Deep frying – pan/fryer: Preheat the oil to 170°C. Deep fry for approximately 2 minutes until golden brown.
Oven-baking (fan): Preheat the oven to 200°C. Place on a baking tray and bake for approximately 4-5 minutes. Allow to stand for 1 minute before serving. Always cook until golden- brown and crispy. Tastiest when served hot (not piping hot).

SHELF LIFE

Date of minimum durability (best before: DD/MM/YY):
18 months

PACKAGING

Primary packaging: heat-sealed, screen-printed bag for food use (PE/PET)
Secondary packaging: Corrugated master carton compliant with Reg. EU No. 10/2011 and Ministerial Decree 21/03/19733
Pallet type and position: EPAL Pallet - 120cm (l) x 80cm (w)
Delivery/Transportation: temperature-controlled ATP vehicles

Packaging Code	21 PAN
Packaging Dimensions	395mm x 255mm x 170mm
No. of Bags & Weight	3 x 2kg (6kg)
No. of Layers	11
No. of Packs/Layer	9
No. of Packs/Pallet	99

MOZZARELLA BITES

Cherry mozzarella cheese bites coated in crispy breadcrumbs



MOZZARELLA BITES

INGREDIENTS

cherry mozzarella (52%)(country of origin: EU)[MILK, rennet, salt, milk enzymes]; finished product for breading (type "0" COMMON WHEAT flour – contains GLUTEN, yeast, salt, paprika); water; COMMON WHEAT flour – contains GLUTEN, salt, raising agents: disodium diphosphate, sodium hydrogen carbonate. Products have been pre-fried in high-oleic sunflower oil. **WARNING:** If served at a very high temperature, the stuffing may be extremely hot.

ALLERGENS: The ingredients in CAPITALS above may cause allergies or intolerances (EU Regulation 1169/2011). May contain traces of soy, mustard, fish, crustaceans, celery, egg, raw materials containing sulphur dioxide and sulphites

NUTRITIONAL VALUES per 100g

Energy	1055 kJ – 252Kcal
Fat	16.2g
of which saturates	8.8g
Carbohydrate	28.0g
of which sugars	2.9g
Fibre	3.1g
Protein	13.1g
Salt	1.07g

STORAGE CONDITIONS

Until best before date	- 18 °C	*** o ****
30 days	- 12 °C	**
1 week	- 6 °C	*

ORGANOLEPTIC PROPERTIES

Color	External colour: yellow. The internal colour may vary according to the constituent ingredients
Texture	Light and crispy breading, soft filling
Smell	Typical smell of the product and constituent ingredients
Taste	Its own
Shape	Round
Grammage	17g

COOKING METHODS

To be eaten cooked

Deep frying – pan/fryer: Preheat the oil to 170°C. Deep fry for approximately 1 minute until golden brown.

Oven-baking (fan): Preheat the oven to 200°C. Place on a baking tray and bake for approximately 2 minutes. Allow to stand for 1 minute before serving. Always cook until golden-brown and crispy. Tastiest when served hot (not piping hot).

SHELF LIFE

Date of minimum durability (best before: DD/MM/YY):
18 months

PACKAGING

Primary packaging: heat-sealed, screen-printed bag for food use (PE/PET)

Secondary packaging: Corrugated master carton compliant with Reg. EU No. 10/2011 and Ministerial Decree 21/03/19733

Pallet type and position: EPAL Pallet - 120cm (l) x 80cm (w)

Delivery/Transportation: temperature-controlled ATP vehicles

Packaging Code	21 PAN
Packaging Dimensions	395mm x 255mm x 170mm
No. of Bags & Weight	3 x 2kg (6kg)
No. of Layers	11
No. of Packs/Layer	9
No. of Packs/Pallet	99



BATTERED PRODUCTS



COD FISH FILLET

Fresh cod fish fillets, finely battered and pre-fried

*Battered
by hand*



COD FISH FILLET

INGREDIENTS

batter (58%)(COMMON WHEAT flour – contains GLUTEN, water, yeast, salt); DRIED AND SALTED COD FISH fillet 40% (Gadus Morhua fished with hooks and longlines, FAO Fishing Area 27 – Northeast Atlantic, salt, stabilisers: E450, E451).
WARNING: Although extra care has been taken to remove all bones, some may remain.
ALLERGENS: The ingredients in CAPITALS above may cause allergies or intolerances (EU Regulation 1169/2011). May contain traces of soy, mustard, crustaceans, milk, celery, egg and raw materials containing sulphites.

NUTRITIONAL VALUES per 100g

Energy	778 kj - 185 Kcal
Fat	6.6g
of which saturates	0.7g
Carbohydrate	16g
of which sugars	0.6g
Fibre	0.8g
Protein	15g
Salt	0.8g

STORAGE CONDITIONS

Until best before date	- 18 °C	*** o ****
30 days	- 12 °C	**
1 week	- 6 °C	*

ORGANOLEPTIC PROPERTIES

Color	External colour: golden-brown. The internal colour may vary according to the constituent ingredients
Texture	Light and crispy battering, soft filling
Smell	Typical smell of the product and constituent ingredients
Taste	Its own
Shape	Elongated and irregular
Grammage	60/70g

COOKING METHODS

To be eaten cooked
Deep frying – pan/fryer: Preheat the oil to 160°/170°C, then fry for ±5 minutes turning regularly.
Oven-baking (fan): Preheat to 200°C, then cook for ±8 minutes. Allow to stand for 1 minute before serving. Always cook until golden-brown and crispy. Tastiest when served hot (not piping hot).

SHELF LIFE

Date of minimum durability (best before: DD/MM/YY):
18 months

PACKAGING

Primary packaging: heat-sealed, screen-printed bag for food use (PE/PET)
Secondary packaging: Corrugated master carton compliant with Reg. EU No. 10/2011 and Ministerial Decree 21/03/19733
Pallet type and position: EPAL Pallet - 120cm (l) x 80cm (w)
Delivery/Transportation: temperature-controlled ATP vehicles

Packaging Code	22 PAST
Packaging Dimensions	380mm x 250mm x 199mm
No. of Packages	3 x 2kg (6kg)
No. of Layers	9
No. of Packs/Layer	9
No. of Packs/Pallet	81

ZEPPOLAS

Salted cod fish zeppola, finely battered and pre-fried

Lemon-flavoured Cod zeppolas
Zeppolas with peppers
Zeppolas with zucchini & Grana Padano cheese



ZEPPOLAS

INGREDIENTS

batter (58%)(SOFT WHEAT flour – contains GLUTEN; water, yeast, salt); DRIED AND SALTED COD FISH meat (40%) (DRIED AND SALTED COD FISH: Gadus Morhua fished with hooks and longlines, FAO Fishing Area 27 – Northeast Atlantic; salt, stabilisers: E450, E451); parsley, lemon zest. Pre-fried in high-oleic sunflower oil.

ALLERGENS: The ingredients in CAPITALS above may cause allergies or intolerances (EU Regulation 1169/2011). May contain traces of soy, mustard, crustaceans, fish and raw materials containing sulphites.

NUTRITIONAL VALUES per 100g

Energy	808kJ – 192Kcal
Fat	7.9g
of which saturates	1.5g
Carbohydrate	13.9g
of which sugars	0.4g
Fibre	0.4g
Protein	16.2g
Salt	1.5g

STORAGE CONDITIONS

Until best before date	- 18 °C	*** o ****
30 days	- 12 °C	**
1 week	- 6 °C	*

ORGANOLEPTIC PROPERTIES

Color	External colour: golden-brown. The internal colour may vary according to the constituent ingredients
Texture	Light and crispy battering, soft filling
Smell	Typical smell of the product and constituent ingredients
Taste	Its own
Shape	Irregular
Grammage	25/30g

COOKING METHODS

To be eaten cooked

Deep frying – pan/fryer: Preheat the oil to 160°/170°C, then deep-fry for 2 minutes.

Oven-baking (fan): Preheat to 200°C, then cook for 4-5 minutes. Allow to stand for 1 minute before serving. Always cook until golden-brown and crispy. Tastiest when served hot (not piping hot).

SHELF LIFE

Date of minimum durability (best before: DD/MM/YY):
18 months

PACKAGING

Primary packaging: heat-sealed, screen-printed bag for food use (PE/PET)

Secondary packaging: Corrugated master carton compliant with Reg. EU No. 10/2011 and Ministerial Decree 21/03/19733

Pallet type and position: EPAL Pallet - 120cm (l) x 80cm (w)

Delivery/Transportation: temperature-controlled ATP vehicles

Packaging Code	22 PAST
Packaging Dimensions	380mm x 250mm x 199mm
No. of Packages	3 x 2kg (6kg)
No. of Layers	9
No. of Packs/Layer	9
No. of Packs/Pallet	81

ZUCCHINI FLOWERS

Finely battered and pre-fried zucchini flowers

Zucchini flowers stuffed with mozzarella cheese & anchovies
Zucchini flowers stuffed with ricotta cheese & provola cheese
Zucchini flowers stuffed with cooked ham & mozzarella cheese



ZUCCHINI FLOWERS

INGREDIENTS

Type "00" COMMON WHEAT flour – contains GLUTEN; mozzarella Cheese (20%)(MILK – country of origin: Italy, rennet, salt, milk enzymes); zucchini flowers (9%)(country of origin: Italy); water; ANCHOVIES paste (2%) (ANCHOVIES – Engraulis Encrasicolus – Fished in FAO 37.2.1 area – olive oil, salt); brewer's yeast, salt. Pre-fried in high-oleic sunflower oil. **ALLERGENS:** The ingredients in CAPITALS above may cause allergies or intolerances (EU Regulation 1169/2011). May contain traces of soy, crustaceans, celery, egg and raw materials containing sulphites.

NUTRITIONAL VALUES per 100g

Energy	990 kJ – 236 Kcal
Fat	8.7g
of which saturates	0.4g
Carbohydrate	28.0g
of which sugars	0.8g
Fibre	1.9g
Protein	9.4g
Salt	2.0g

STORAGE CONDITIONS

Until best before date	- 18 °C	*** o ****
30 days	- 12 °C	**
1 week	- 6 °C	*

ORGANOLEPTIC PROPERTIES

Color	External colour: golden-brown. The internal colour may vary according to the constituent ingredients
Texture	Light and crispy battering, soft filling
Smell	Typical smell of the product and constituent ingredients
Taste	Its own
Shape	Elongated and irregular
Grammage	70/80g

COOKING METHODS

To be eaten cooked
Deep frying – pan/fryer: Preheat the oil to 160°/170°C, then deep-fry for 5 minutes.
Oven-baking (fan): Preheat to 200°C, then cook for 7-8 minutes. Allow to stand for 1 minute before serving. Always cook until golden-brown and crispy. Tastiest when served hot (not piping hot).

SHELF LIFE

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No. of Layers	9
No. of Packs/Layer	9
No. of Packs/Pallet	81

VEGGIE MIX

Finley battered and pre-fried cauliflowers, broccoli, spinach, zucchini, carrots, yellow and red peppers



VEGGIE MIX

INGREDIENTS

mixed vegetables (58%)(cauliflower, broccoli, red and yellow peppers, spinach, zucchini, carrot); batter (40%)[COMMON WHEAT flour – contains GLUTEN, corn flour, water, salt, raising agents – sodium bicarbonate (E500ii), sodium pyrophosphate (E450i)]. Pre-fried in high-oleic sunflower oil. **ALLERGENS:** The ingredients in CAPITALS above may cause allergies or intolerances (EU Regulation 1169/2011). May contain traces of soy, mustard, fish, crustaceans, milk, celery, egg and raw materials containing sulphites.

NUTRITIONAL VALUES per 100g

Energy	687 kJ – 163 Kcal
Fat	6.2g
of which saturates	0.7g
Carbohydrate	23.5g
of which sugars	1.3g
Fibre	2.3g
Protein	3.4g
Salt	1.0g

STORAGE CONDITIONS

Until best before date	- 18 °C	*** o ****
30 days	- 12 °C	**
1 week	- 6 °C	*

ORGANOLEPTIC PROPERTIES

Color	External colour: golden-brown. The internal colour may vary according to the constituent ingredients
Texture	Light and crispy battering, soft filling
Smell	Typical smell of the product and constituent ingredients
Taste	Its own
Shape	Elongated and irregular
Grammage	25/30g

COOKING METHODS

To be eaten cooked
Deep frying – pan/fryer: Preheat the oil to 160°/170°C, then deep-fry for 1-2 minutes.
Oven-baking (fan): Preheat to 200°C, then cook for 2-3 minutes. Allow to stand for 1 minute before serving. Always cook until golden-brown and crispy. Tastiest when served hot (not piping hot).

SHELF LIFE

Date of minimum durability (best before: DD/MM/YY):
18 months

PACKAGING

Primary packaging: heat-sealed, screen-printed bag for food use (PE/PET)
Secondary packaging: Corrugated master carton compliant with Reg. EU No. 10/2011 and Ministerial Decree 21/03/19733
Pallet type and position: EPAL Pallet - 120cm (l) x 80cm (w)
Delivery/Transportation: temperature-controlled ATP vehicles

Packaging Code	22 PAST
Packaging Dimensions	380mm x 250mm x 199mm
No. of Packages	3 x 2kg (6kg)
No. of Layers	9
No. of Packs/Layer	9
No. of Packs/Pallet	81



 **PASCALE**
INDUSTRIE ALIMENTARI

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