

# What's focaccia?

It's a product at the heart of Italian culinary history.

Focaccia is a flat-shaped bread baked in the oven (traditionally in coal ovens).



A simple composition for tasty products: Flour, water, olive oil, yeast and salt.

#### In Italy, Focaccia is enjoyed at any time of day:

- at breakfast on its own, with a cup of coffee.
- as a sandwich.
- bite-size for appetizers,
- for a meal, covered in cheese, vegetables and charcuterie (hot or cold).
- or to replace bread.

It is now an emblem of Mediterranean fast food



### Did you know?

Focaccia is known all over Italy, but its recipe varies from region to region.

#### • Focaccia Ligure or Genovese

#### Focaccia di Recco

#### Focaccia Romana

#### Focaccia Barese



# **Our ranges**

To bring the Italian bakery culture to life around the world

# **Cinquanta**

The Cinquanta range consists of **Focaccia Romana**, also known as "Focaccia alla Pala". The name refers to the long and rectangular shape which is reminiscent of the wooden spades used to put pizzas in ovens.







## Focaccia G**210V2S2**

Focaccia Genovese, called "fugassa" in local dialect, is a soft and thick bread, typical of Liguria.



#### THE CLEAN LABEL CERTIFICATE



The products are made only from the essential and the ingredients are all of natural origin. The only tolerated exception is ascorbic acid for its decisive role in the final product quality. An essential focus of BRIDOR's policy is a commitment to better living and better eating.



# **Cinquanta**

50 h fermentation

80%

hydration

#### A TYPICAL AND SAVOURY RECIPE

made from wheat flours (T55 and T110) and extra virgin olive oil

#### A FERMENTED DOUGH BASE

(Biga - type of pre-fermentation used in Italian bakery) for good conservation

A LONG AND RECTANGULAR SHAPE

A CRISPY AND LIGHT TEXTURE

**BAKED IN A STONE OVEN** 

**FULLY BAKED** for maximum practicality





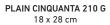






#### **210 G INDIVIDUAL FORMAT OR 450 G LARGE SHARING FORMAT**







PLAIN CINQUANTA 450 G 18 x 58 cm







### How to use them?

#### **COLD RECIPE**

Put the focaccia in the oven for 2-3 minutes before garnishing.

#### **HOT RECIPE**

Garnish the focaccia before putting in the oven for 2-3 minutes.

#### **TECHNICAL INFORMATION**

40515 Plain Focaccia Cinquanta 210 g / 40517 Plain Focaccia Cinquanta 450 g



at room temperature







12 months



24 pieces 12 pieces 48 boxes







around 20 minutes 2-3 min at 250°C

around 20 minutes 2-3 min at 250°C







THIS ITALIAN SPECIALITY has holes all over the surface

THE IMPRINTS, MADE BY HAND, are typical characteristics of this type of focaccia and act as a reminder of the baker's artisanal work.

A DELICIOUS RECIPE WITH OLIVE OIL FOR A SOFT AND THICK CENTRE THAT MELTS IN THE MOUTH

#### **QUALITATIVE RECIPES**

- Wheat flour
- Extra-virgin olive oil
- Yeast and salt
- A little barley malt





#### FORMATS SUITABLE FOR SMALL OVENS

#### **FULLY BAKED PRODUCTS TO BE QUICKLY PUT BACK IN** THE OVEN FOR AN IDEAL RESULT!



## Give free rein to your creative side!

- in small cubes to garnish for an appetizer
- for delicious sandwiches
- o to accompany meals

#### **TECHNICAL INFORMATION**

40560 Focaccia Genovese 600 g / 40561 Pre-sliced Focaccia Genovese 600 g











at room temperature

88 boxes 88 boxes

Olive oil Genovese 5-10 min 2-3 min at 220-240°C 5 pieces Pre-sliced Genovese 10 min 1-2 min at 220-240°C 5 pieces



