



Focaccias

DELICIOUS BREADS IN THE COLOURS OF ITALY

SHARE

THE BAKERY CULTURES
OF THE WORLD



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**
Soft, thick and fairly salty focaccia with holes all over the surface. This is the most well-known focaccia outside of Italy.
- **Focaccia Romana**
Also called Pinsa, or Focaccia alla pala. Fairly flat and crunchy focaccia, with a long fermentation time.
- **Focaccia di Recco**
Crispy and very thin focaccia garnished with melting cheese.
- **Focaccia Barese**
Soft and melt-in-the-mouth focaccia covered in cherry tomatoes, olives and olive oil.



BRIDOR has committed to share and bring to life the bakery cultures of the world thanks to products rooted in the history of different cultures.

Our ranges

To bring the Italian bakery culture to life around the world

Focaccia 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 Genovese

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.

Focaccia 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

PLAIN CINQUANTA
210 G



210 G INDIVIDUAL FORMAT
OR 450 G LARGE SHARING FORMAT



PLAIN CINQUANTA 210 G
18 x 28 cm



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.

You can find our
recipes on our website:
www.bridor.com/fr-fr/recipes

TECHNICAL INFORMATION

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



at room temperature



closed damper



24 pieces



48 boxes



12
months

Plain Cinquanta 210 g

around 20 minutes

2-3 min at 250°C

24 pieces

48 boxes

Plain Cinquanta 450 g

around 20 minutes

2-3 min at 250°C

12 pieces

48 boxes



PLAIN CINQUANTA
450 G



PRE-SLICED
GENOVESE 600 G

Focaccia Genovese

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!



GENOVESE 600 G - 30 X 40 cm

With extra-virgin olive oil

Pre-sliced and pre-cut into 8 portions



GENOVESE 600 G - 30 X 40 cm

With extra-virgin olive oil

Give free rein to your creative side!

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

You can find our
recipes on our website:
www.bridor.com/fr-fr/recipes

TECHNICAL INFORMATION

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



at room temperature



closed damper



5 pieces



88 boxes



18
months

Olive oil Genovese

5-10 min

2-3 min at 220-240°C

Pre-sliced Genovese

10 min

1-2 min at 220-240°C

5 pieces

88 boxes



GENOVESE 600 G



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