



# SANDWICH BUN

0004

4"x8" SHEET  
SCHIACCIATA

## Nutritional Facts

<b>Serving Size</b>	<b>1BUN (170g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>360</b>
	<small>% Daily Value*</small>
<b>Total Fat</b> 1.5g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 460mg	<b>20%</b>
<b>Total Carbohydrate</b> 39g	<b>14%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
Sugar Alcohol 0g	
<b>Protein</b> 6g	<b>12%</b>
<b>Vitamin D</b> 0mcg	<b>0%</b>
<b>Calcium</b> 0mg	<b>0%</b>
<b>Iron</b> 1.8 mg	<b>10%</b>
<b>Potassium</b> 0mcg	<b>0%</b>

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutritional advice.

## Our Story

Pronto Panificio was founded by Peter & Dand Burdi after a trip to Italy, where a visit with their daughter Isabella led them to discover the simple beauty of traditional schiacciata bread. One bite was all it took. Light, flavorful, and meant to be shared, it captured everything they love about Italian Bread.

Inspired by that experience, they returned to Chicago determined to recreate that same bread using all-natural, non-GMO ingredients, slow fermentation and time-honored techniques. Pronto Panificio uses Italian flour and products. Pronto Panificio never uses bleached or bromated flour, only simple ingredients and care in every step.

## PRODUCT INFORMATION

SHELF LIFE AMBIENT .....	7 Days
SHELF LIFE FROZEN .....	365 Days
<b>MINIMUM GUARANTEED DISTRIBUTOR SHELF LIFE .....</b>	
	<b>120 Days</b>
UNIT WEIGHT .....	6oz
UNIT LENGTH .....	8"
UNIT WIDTH .....	4"
UNIT HEIGHT .....	2.25"
<b>CASE DIMENSIONS (inches) .....</b>	
	<b>20 x 17 x 13</b>
CASE NET WEIGHT .....	22.5 lbs
CASE GROSS WEIGHT .....	23.5 lbs
<b>CASES PER PALLET .....</b>	
	<b>24</b>
PACK COUNT .....	1
UNITS PER CASE .....	60

**INGREDIENTS:** ENRICHED FLOUR, SEMOLA RIMACINATA, WATER. CONTAINS LESS THAN 2% OF: WHITE WINE, YEAST, DIASTATIC MALT, SEA SALT, OLIVE OIL.

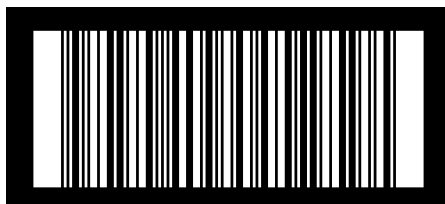
### Storage, Handling & Shelf Life:

- Keep product frozen until use. Thaw item(s) on an as-needed basis. Do not re-freeze or store products in the cooler. Refrigeration increases the staling effect on bread.
- Thawing time for whole case is 7-9 hours. It is faster if items are taken out of the case. Thaw product to ambient temperature and wipe dry any moisture off the bags.

### Contact:

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