



# Scrocchiarella®

Crusty, Light and Delicious: The Unexpected!

Classica

*Soft wheat*

Integrale

*Whole wheat*

Riso Venere

*Venere rice*

Rustica

*Multigrain*

Grano Duro

*Durum wheat*





# Scrocchiarella®

High quality, ready in mere minutes.

## A revolutionary solution for pizza and focaccia

Italmill, leader in flour and semi-finished bakery products, is expanding its product range with an excellent line of precooked and frozen bases with sourdough. **Scrocchiarella** is available in five variants: **Classica** (soft wheat), **Integrale** (whole wheat), **Riso Venere®** (venere rice), **Rustica** (multigrain) and **Grano Duro** (durum wheat).

Italmill has expanded their offer by adding the products "**Scrocchiarella Sandwich**" and "**Le Basi del Gusto**": **Classica** (soft wheat) and **Non Raffinata** (Unrefined). High service content solutions for all Ho.Re.Ca operators who need high quality products, ready to use.

## We have thought about the quality, you can think about the rest

Thanks to the know-how, refined over generations, in ingredients and doughs, Italmill offers the same qualitative standard with every grain used. Using innovative technology the doughs follow the same traditional artisan process: long maturation, spreading by hand, a constant result of texture, flavour and crunchiness.

Each variant is created to satisfy various taste needs, enhancing the basic grain:

from the most delicate to the most persistent, from the most refined to rustic, from the classic to the most innovative one.

You've got the possibility to choose, corresponding to your use of the product and the taste profile you'd like to create.

## Crunchiness, lightness, digestibility

Actually it's always more important to satisfy the needs of the informed customers who demands high quality products.

Thanks to our natural sourdough the product has all the characteristics the customer is looking for: *lightness, crunchiness and digestibility*.

With attention to wellness, the **Scrocchiarella** bases have the same high quality ingredients of a traditional dough.

To characterize the dough: extra virgin olive oil 100% Italian Top (Traceability of Origin Product), from the company Coppini Arte Olearia located in Parma and Presal®, an Italian sea salt with protected iodine that is preserved even after baking.

The key to **YOUR SUCCESS!**



**5** variants: **Classica** (soft wheat), **Integrale** (whole wheat), **Riso Venere®** (venere rice), **Rustica** (multigrain), and **Grano Duro** (durum wheat).

*To meet the demands of the most demanding consumers!*



Available formats 55x30 55x25 38x28 28x18 28x12 Ø 48 Ø 31 Ø 25

	55x30	55x25	38x28	28x18	28x12	Ø 48	Ø 31	Ø 25
Classica	X	X	X	X	X	X	X	X
Integrale	X	X	X				X	X
Riso Venere®		X	X				X	X
Rustica	X	X	X				X	X
Grano Duro		X	X				X	X

## To get the best results:

Pull from the freezer and, without waiting, topping it as desired and finish baking at a temperature of 250°C -280°C (480°F-540°F) for about 4- 6 minutes according to the toppings and the type of oven used.

Pre-baked and frozen semi-finished product, handmade.

Frozen Product: store at -18°C (0°F) - DO NOT REFREEZE.



# Scrochiarella®

High quality, ready in mere minutes.

## CLASSICA - Infinite crunchiness

Our dough matures for about 30 hours together with natural sourdough and lots of water. That's our secret, for a final result of crunchiness and lightness.

Flour: soft wheat

Color: golden

Taste: classic

## Excellent:

as a base for pizza or focaccia, as a substitute for bread, to be opened and filled with salami and cheeses, to accompany with platters or to be served as an appetizer. With a classic flavor, it goes well with any ingredient used, raw or cooked. To be served only with extra virgin olive oil or dressed according to taste. Perfect with butter and anchovies, meat or fish carpaccio, delicate cheese or local cold cut favorites.



<b>5,20 kg</b> (+/-5%) (8 x 650 g) n°8 Ready Bases 55x30 cm 24 ct (4 ct per layer x 6 layers)	<b>4,16 kg</b> (+/-5%) (8 x 520 g) n°8 Ready Bases 55x25 cm 36 ct (6 ct per layer x 6 layers)	<b>5,10 kg</b> (+/-5%) (12 x 420 g) n°12 Ready Bases 38x28 cm 40 ct (4 ct per layer x 10 layers)	<b>6,00 kg</b> (+/-5%) (24 x 250 g) n°24 Ready Bases 28x18 cm 40 ct (4 ct per layer x 10 layers)	<b>3,20 kg</b> (+/-5%) (20 x 160 g) n°20 Ready Bases 28x12 cm 48 ct (4 ct per layer x 12 layers)	<b>4,44 kg</b> (+/-5%) (6 x 740 g) n°6 Ready Bases Ø 48 cm 18 ct (2 ct per layer x 9 layers)	<b>1,75 kg</b> (+/-5%) (7 x 250 g) n°7 Ready Bases Ø 31 cm 60 ct (12 ct per layer x 5 layers)	<b>4,62 kg</b> (+/-5%) (22 x 210 g) n°22 Ready Bases Ø 25 cm 36 ct (6 ct per layer x 6 layers)
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55x30 cm   55x25 cm   38x28 cm   28x18 cm   28x12 cm   Ø 48 cm   Ø 31 cm   Ø 25 cm

CLASSICA  
Soft wheat





Scrocchiarella®

CLASSICA  
Soft wheat

*We have thought about the quality, you can think about the rest!*





# Scrochiarella®

High quality, ready in mere minutes.

## INTEGRALE - Intense flavour

Our dough matures for about 30 hours together with natural sourdough and lots of water. That's our secret, for a final product with an intense flavour, source of fiber and iodine.

Flour: whole wheat

Color: brown

Taste: intense

## Excellent:

as a base for pizza or focaccia, as a substitute for bread, to be opened and filled with salami and cheeses, to accompany with platters or to be served as an appetizer.

With an intense flavor, it lends itself to a unique combinations for an overall interesting taste. Serve only with extra virgin olive oil or dressed according to taste.

Perfect with all the typical features of the territory, with an intense or delicate taste.



**5,20 kg** (+/-5%)  
(8 x 6 5 0 g)

n°8 Ready Bases 55x30 cm  
24 ct (4 ct per layer x 6 layers)



55x30 cm

**4,16 kg** (+/-5%)  
(8 x 5 2 0 g)

n°8 Ready Bases 55x25 cm  
36 ct (6 ct per layer x 6 layers)



55x25 cm

**5,10 kg** (+/-5%)  
(12 x 4 2 0 g)

n°12 Ready Bases 38x28 cm  
40 ct (4 ct per layer x 10 layers)



38x28 cm

**1,75 kg** (+/-5%)  
(7 x 2 5 0 g)

n°7 Ready Bases Ø 31 cm  
60 ct (12 ct per layer x 5 layers)



Ø 31 cm

**4,62 kg** (+/-5%)  
(22 x 2 1 0 g)

n°22 Ready Bases Ø 25 cm  
36 ct (6 ct per layer x 6 layers)



Ø 25 cm

# INTEGRALE

Whole wheat





The logo for Scrochiarella, featuring the brand name in a stylized, handwritten-style font. The 'S' is large and cursive, and the 'C' is orange with a white outline. The rest of the letters are in a dark brown color with white outlines. A registered trademark symbol (®) is visible after the 'a' in 'Rella'.

Scrochiarella®

INTEGRALE  
Whole wheat

*We have thought about the quality, you can think about the rest!*





# Scrochiarella®

High quality, ready in mere minutes.

## RISO VENERE – Delicate flavour

Our dough matures for about 30 hours together with natural sourdough and lots of water. That's is our secret for a final product with an intense flavour, source of fiber, antioxidant and iodine.

Flour: soft wheat and black rice

Colour: purple

Taste: delicate



## Excellent:

as a base for pizza or focaccia, to add variety to the bread basket, to open and fill with meats and cheeses, to be served with platters or to be served as an appetizer.

With a delicate flavor, it lends itself to unique combinations for an overall interesting taste.

Serve only with extra virgin olive oil or dressed according to taste.

Ideal for Mediterranean toppings, it gives a different touch to every type of garnish. It is exceptional with shellfish and all kinds of fish, fantastic with citrus and crunchy vegetables



**4,16 kg** (+/-5%)  
(8 x 520 g)

n°8 Ready Bases 55x25 cm  
36 ct (6 ct per layer x 6 layers)

**5,10 kg** (+/-5%)  
(12 x 420 g)

n°12 Ready Bases 38x28 cm

**1,75 kg** (+/-5%)  
(7 x 250 g)

n°7 Ready Bases Ø 31 cm

**4,62 kg** (+/-5%)  
(22 x 210 g)

n°22 Ready Bases Ø 25 cm  
36 ct (6 ct per layer x 6 layers)



55x25 cm



38x28 cm



Ø 31 cm



Ø 25 cm





*Scrocc*hiarella®

RISO VENERE  
*Venere rice*

*We have thought about the quality, you can think about the rest!*





# Scrochiarella®

High quality, ready in mere minutes.

## RUSTICA – Robust flavour

Our dough matures for about 30 hours together with natural sourdough and lots of water. This is our secret, for a strong flavour, fiber and iodine source.

Flour: soft wheat, rye, oats, barley and sunflower seeds, flax and sesame

Color: brown

Taste: robust

## Excellent:

as a base for pizza or focaccia, as a substitute for bread, to be opened and filled with salami and cheeses, to accompany with platters or to be served as an appetizer.

With a robust flavor, it lends itself to combinations that enhance the contrast of flavours.

Serve only with extra virgin olive oil or dressed according to taste.

Perfect with cold cuts and favorite seasoned regional cheeses.



**5,20 kg** (+/-5%)  
(8 x 6 5 0 g)

n°8 Ready Bases 55x30 cm  
24 ct (4 ct per layer x 6 layers)



55x30 cm

**4,16 kg** (+/-5%)  
(8 x 5 2 0 g)

n°8 Ready Bases 55x25 cm  
36 ct (6 ct per layer x 6 layers)



55x25 cm

**5,10 kg** (+/-5%)  
(12 x 4 2 0 g)

n°12 Ready Bases 38x28 cm  
40 ct (4 ct per layer x 10 layers)



38x28 cm

**1,75 kg** (+/-5%)  
(7 x 2 5 0 g)

n°7 Ready Bases Ø 31 cm  
60 ct (12 ct per layer x 5 layers)



Ø 31 cm

**4,62 kg** (+/-5%)  
(22 x 2 1 0 g)

n°22 Ready Bases Ø 25 cm  
36 ct (6 ct per layer x 6 layers)



Ø 25 cm

## RUSTICA

Multigrain



ScrocciaRella®

RUSTICA  
Multigrain



*We have thought about the quality, you can think about the rest!*





# Scrocchiarella®

High quality, ready in mere minutes.

## GRANO DURO – Enveloping flavour

Our dough matures for about 30 hours together with natural sourdough and lots of water. This is our secret, for a final result of lightness.

Flour: durum wheat

Color: straw yellow

Taste: enveloping

## Excellent:

as a base for pizza or focaccia, as a substitute for bread, to be opened and stuffed with salami and cheese, to accompany with platters or to be served as an appetizer.

With a light flavor, it is suitable for delicate combinations.

Serve only with extra virgin olive oil or complete it as you prefer.

Ideal with vegetables, uncommon cheeses, vegan recipes, to create delicate taste combinations



**4,16 kg** (+/-5%)  
(8 x 520 g)

n°8 Ready Bases 55x25 cm  
36 ct (6 ct per layer x 6 layers)

**5,10 kg** (+/-5%)  
(12 x 420 g)

n°12 Ready Bases 38x28 cm

**1,75 kg** (+/-5%)  
(7 x 250 g)

n°7 Ready Bases Ø 31 cm

**4,62 kg** (+/-5%)  
(22 x 210 g)

n°22 Ready Bases Ø 25 cm  
36 ct (6 ct per layer x 6 layers)



55x25 cm



38x28 cm



Ø 31 cm



Ø 25 cm

# GRANO DURO

*Durum wheat*



Scrocchiarella®

GRANO DURO  
Durum wheat

*We have thought about the quality, you can think about the rest!*





# Scrocchiarella®

High quality, pre-cut and ready in mere minutes.

SCROCCHIARELLA SANDWICH CLASSICA and RUSTICA - Precut, easy and quick to fill.

Scrocchiarella Sandwich is precut and pre-baked, the elongated shape allows you to make more sandwiches by cutting it into the desired sizes.  
In two versions: **Classica** (12x52, 12x36 and 12x28 cm) and **Rustica** (12x52 and 12x36 cm).

## Classica

Flour: soft wheat  
Color: golden  
Taste: classic

## Rustica

Sfarinato: Flour: soft wheat, rye, oats, barley with seeds of sunflower golden, linen and sesame  
Color: brown  
Taste: robust

## Excellent:

as a base for pizza or focaccia, as a substitute for bread, already opened, to be stuffed with salami and cheeses, to accompany with platters or to be served as an appetizer.



## Classica

**3,25 kg** (+/-5%)  
(10 x 325 g)  
n°10 Ready Bases 12x52 cm 48 ct (4 ct per layer x 12 layers)

**2,20 kg** (+/-5%)  
(10 x 220 g)  
n°10 Ready Bases 12x36 cm 72 ct (6 ct per layer x 12 layers)

**3,60 kg** (+/-5%)  
(20 x 180 g)  
n°20 Ready Bases 12x28 cm 48 ct (4 ct per layer x 12 layers)

## Rustica

**3,25 kg** (+/-5%)  
(10 x 325 g)  
n°10 Ready Bases 12x52 cm 48 ct (4 ct per layer x 12 layers)

**2,20 kg** (+/-5%)  
(10 x 220 g)  
n°10 Ready Bases 12x36 cm 72 ct (6 ct per layer x 12 layers)



12x52 cm



12x36 cm



12x28 cm



12x52 cm



12x36 cm

# SANDWICH CLASSICA and RUSTICA

*Soft wheat  
and Multigrain*



Available formats 12x52 12x36 12x28

Classica	X	X	X
Rustica	X	X	

## To get the best results:

Take the base of Scrocchiarella Sandwich directly from the freezer, add a drizzle of extra virgin olive oil and bring it directly to cooking for about 3/4 minutes at a temperature of 250 C-280C depending on the type of oven used, until the two parts of the Sandwich open without having any resistance. Once opened, stuff as desired.

Pre-baked and frozen semi-finished product, handmade.

Frozen Product: store at -18°C (0°F) - DO NOT REFREEZE.





## CLASSICA AND NON RAFFINATA

High quality, ready in mere minutes

Le Basi del Gusto Frozen are available in two variants: the **Classica** from type 0 flour and the **Non Raffinata** from type 1 soft wheat flour for various occasions of use in restaurants and pizzerias.

Italmill has brought the successful experience of **Blu** and **Blu Non Raffinata** flours into two ready bases that maintain their characteristics: taste, digestibility and crunchiness.

*We have thought about the quality, you can think about the rest.*



Classica

7,68 kg (+/-5%)  
(32 x 240 g)

n°32 Ready Bases Ø 32 cm  
30 ct (6 ct per layer x 5 layers)

Non Raffinata

7,68 kg (+/-5%)  
(32 x 240 g)

n°32 Ready Bases Ø 32 cm  
30 ct (6 ct per layer x 5 layers)



Ø 32 cm



Ø 32 cm

## CLASSICA and NON RAFFINATA



Available format Ø 32

Classica	×
Non raffinata	×

### To get the best results:

Pull from the freezer, season and put in a hot oven for 2-3 minutes. Complete the seasonings and cook for another 5-6 minutes. Temperatures and times may vary according to the ovens used.

Pre-baked and frozen semi-finished product, handmade.  
Frozen Product: store at -18°C (0°F) - DO NOT REFREEZE.



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abitalmill  - AB Italmill 



To produce Scrocchiarella we add only excellent ingredients to our semi-finished product:

## OLIO EXTRAVERGINE DI OLIVA 100% ITALIANO



**PreSal®**  
Sale Iodato Protetto



MOLINI BE