



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

AB Mauri Italy Società Benefit, 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).

AB Mauri Italy Società Benefit 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, AB Mauri Italy 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.



5,20 kg (+/-5%) (8 x 650 g)	4,16 kg (+/-5%) (8 x 520 g)	3,52 kg (+/-5%) (8 x 440 g)	6,00 kg (+/-5%) (24 x 250 g)	3,20 kg (+/-5%) (20 x 160 g)	4,44 kg (+/-5%) (6 x 740 g)	1,75 kg (+/-5%) (7 x 250 g)	4,62 kg (+/-5%) (22 x 210 g)
n°8 Ready Basis 55x30 cm	n°8 Ready Basis 55x25 cm	n°8 Ready Basis 38x28 cm	n°24 Ready Basis 28x18 cm	n°20 Ready Basis 28x12 cm	n°6 Ready Basis Ø 48 cm	n°7 Ready Basis Ø 31 cm	n°22 Ready Basis Ø 25 cm
36 ct (6 ct per layer x 6 layers)	42 ct (6 ct per layer x 7 layers)	45 ct (9 ct per layer x 5 layers)	40 ct (4 ct per layer x 10 layers)	48 ct (4 ct per layer x 12 layers)	18 ct (2 ct per layer x 9 layers)	60 ct (12 ct per layer x 5 layers)	36 ct (6 ct per layer x 6 layers)



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 650 g)

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



55x30 cm

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

n°8 Ready Bases 55x25 cm
42 ct (6 ct per layer x 7 layers)



55x25 cm

3,52 kg (+/-5%)
(8 x 440 g)

n°8 Ready Bases 38x28 cm
45 ct (9 ct per layer x 5 layers)



38x28 cm

1,75 kg (+/-5%)
(7 x 250 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 210 g)

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



Ø 25 cm

INTEGRALE

Whole wheat





Scrocchiarella®

INTEGRALE
Whole wheat

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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
42 ct (6 ct per layer x 7 layers)

3,52 kg (+/-5%)
(8 x 440 g)

n°8 Ready Bases 38x28 cm
45 ct (9 ct per layer x 5 layers)

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

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

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

RISO VENERE

Venere rice



Scrocchiarella®

RISO VENERE
Venere rice

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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 650 g)

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



55x30 cm

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

n°8 Ready Bases 55x25 cm
42 ct (6 ct per layer x 7 layers)



55x25 cm

3,52 kg (+/-5%)
(8 x 440 g)

n°8 Ready Bases 38x28 cm
45 ct (9 ct per layer x 5 layers)



38x28 cm

1,75 kg (+/-5%)
(7 x 250 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 210 g)

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



Ø 25 cm

RUSTICA
Multigrain



Scrochiarella®

RUSTICA
Multigrain



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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
42 ct (6 ct per layer x 7 layers)



55x25 cm

3,52 kg (+/-5%)
(8 x 440 g)

n°8 Ready Bases 38x28 cm
45 ct (9 ct per layer x 5 layers)



38x28 cm

1,75 kg (+/-5%)
(7 x 250 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 210 g)

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



Ø 25 cm

GRANO DURO

Durum wheat



Scrocchiarella®

GRANO DURO
Durum wheat

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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** (20x52, 28x38, 12x52, 12x36 e 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

4,20 kg (+/-5%)
(7 x 600 g)

n°7 Ready Bases 20x52 cm
42 ct (6 ct per layer x 7 layers)

3,15 kg (+/-5%)
(7 x 450 g)

n°7 Ready Bases 28x38 cm
45 ct (9 ct per layer x 5 layers)

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)



20x52 cm 28x38 cm 12x52 cm 12x36 cm 12x28 cm 12x52 cm 12x36 cm

SANDWICH CLASSICA and RUSTICA

*Soft wheat
and Multigrain*



Available formats 20x52 28x38 12x52 12x36 12x28

Classica	X	X	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.

Scrocchiarella®

SANDWICH CLASSICA
Soft wheat



W W . S C R O C C H I A R E L L A . C O M

AB Mauri Italy S.p.A. Società Benefit
via San Pietro 19/A - 25033 Cologne (BS)
Tel 030 7058711
abitalmill@abmauri.com
www.scrocchiarella.com



Visit the new Scrocchiarella® Website

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

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100% ITALIANO



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