

Scrocchiarella®

Crusty, Light and Delicious: The Unexpected!

INSPIRATIONAL RECIPES

Classica

Soft wheat

Integrale

Whole wheat

Riso Venere

Venere rice

Rustica

Multigrain



Scrocchiarella®

Scrocchiarella comes from the Italian "Scrocchiare", which is used to describe something very crispy.
Pronunciation: Skrokkiarella

Scrocchiarella®

SORTIMENT

Pre-baked frozen bread, Produced in Denmark



Baking time:

We spend more than 30 hours preparing 1 Scrocchiarella. It takes less than 10 minutes from frozen to service



Sour dough:

It is made on Sour-dough or "lievito madre" from Italy, which is over 120 years old



Olive oil:

Scrocchiarella is made with Olio Coppini, which is a locally produced highest quality Italian Extra virgin olive oil



Water:

It has 80 percent water in the dough, whereas traditional pizza dough is around 55-60%



Hand made:

Every piece is hand-made, so you will not find 2 pieces that are exactly the same



Stoneoven:

Stoneoven baked on stones from Carrara in Italy



Nitrogen:

Quick Frozen with Nitrogen to keep all the moist and good qualities in the bread after baking



Long shelf life:

13 months of shelf life



Easiness:

Easy to work with



Quality:

Highest quality, crispiness and durability after baking



	12x28	Ø31	20x29	28x38	24x52	12x28 Sandwich	12x52 Sandwich	20x52 Sandwich
Size	12x28	Ø31	20x29	28x38	24x52	12x28 Sandwich	12x52 Sandwich	20x52 Sandwich
Classica								
Rustica								
Riso Venere								
Size	12x28	Ø31	20x29	28x38	24x52	12x28 Sandwich	12x52 Sandwich	20x52 Sandwich
Weight/unit	160 g	250 g	250 g	420 g	500 g	180 g	325 g	
Pieces/box	20	7	10	10	8	20	10	
Boxes/layer	4	12	8	6	6	4	4	
Layers/pallet	7	3	5	3	4	7	7	
Pieces/pallet	560	252	400	180	192	560	280	
Pieces/ dbl. pallet	1.120	504	800	360	384	1.120	560	
Pallet height (mm)	1.235	1.235	1.245	1.131	1.246	1.235	1.235	
Dbl. pallet height (mm)	2.470	2.470	2.490	2.262	2.492	2.470	2.470	



Scrocchiarella

CLASSICA



BASED ON: Wheat flour
COLOUR: Golden

The original simple recipe, with ingredients of highest quality. A combination of great craftsmanship, high water content and ingredients of highest quality, gives the Classica version the fantastic, and unique lightness and crispiness, that characterizes the Scrocchiarella. Amazingly tasty and crispy.

INGREDIENTS:
Wheat flour, Water, Natural Italian Sour Dough, Salt, Extra Virgin Olive Oil, Dry Yeast, E300.

STARTER



RUSTICA

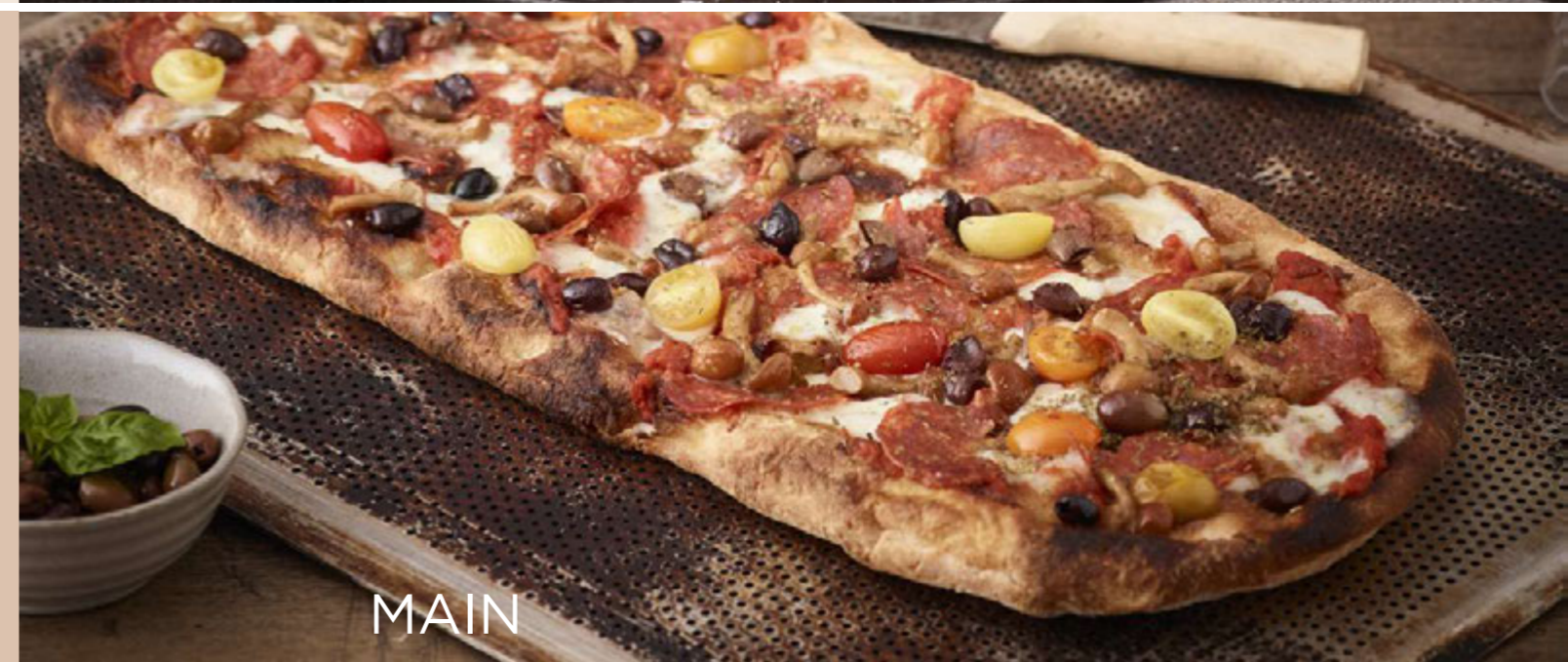


BASED ON: Wheat flour, Rye Flour, Oat Flour, Barley and Sunflower seeds, Flax seeds and sesame seeds.
COLOUR: Brown

With well-known Nordic ingredients, such as rye barley and oat, the Rustica version has a unique and Nordic taste, that makes it both exciting to use as a simple bread, bottom for a pizza or even as a sandwich. Even though we have filled it with great tasty flour types and seeds, it still has the characteristic lightness and crispiness of the Scrocchiarella.

INGREDIENTS:
Wheat Flour, Water, Natural Italian Sour Dough, Sunflower Seeds, Rye Flour, Sesame Seeds, Flax Seeds, Oat Flour, Barley Flour, Natural Italian Wholegrain Sour Dough, Malted Barley Flour, Malted Wheat Flour, Salt, Extra Virgin Olive Oil, Dry Yeast, E300.

MAIN



RISO VENERE



BASED ON: Wheat flour and Riso Venere
COLOUR: Purple

With its beautiful purple colour and unique crispiness and taste, Riso Venere stands out from everything else on the shelves. This variant is characterized by being made with Black wholegrain rice, which are grown, cultivated and packaged in Italy.

- Further the Riso Venere has a higher fiber content than other types of rice.
- Riso Venere is rich on salty minerals, such as selenium, zinc, manganese, calcium, and iron.
- The variant has a lower content of gluten in the dough, as the rice is glutenfree.

INGREDIENTS:
Wheat Flour, Natural Italian Sour Dough, Venere Rice Flour (6,5%), Salt, Extra Virgin Olive Oil, Dry Yeast, E300.

DESSERT



Scrocchiarella®

EASY TO PREPARE SCROCCHIARELLA "PIZZA"

1



Directly from freezer.

2



Top it while frozen.

3



Finish baking in pre-heated oven

Stone oven
Convection oven
Ordinary house oven

280°C
260-280°C
250-280°C

4-7 min
3-5 min
4-7 min

CARCIOFINA

Scrocchiarella	24x52 cm
Artichoke cream	90 g
Mozzarella	100 g
Grilled sliced artichokes	50 g
Italian boiled ham	70 g



MARGHERITA

Tomato and mozzarella

Scrocchiarella	24x52 cm
Tomato sauce	130 g
Mozzarella	100 g
Basil	5 g



ZINGARA

Tomato and Zingara Mix

Scrocchiarella	24x52 cm
Tomato sauce	130 g
Mozzarella	100 g
Zingara	290 g



AUTUNNALE

Pumpkin, Bacon and Radicchio salad

Scrocchiarella	24x52 cm
Pumpkin cream	70 g
Mozzarella	100 g
Bacon	65 g
Radicchio salad	70 g



BOSCAIOLA

Champignon cream, Semi-dried Tomatoes and Fungarello

Scrocchiarella	24x52 cm
Champignon cream	75 g
Mozzarella	100 g
Fungarello	65 g
Semi-dried tomatoes	40 g



CAPRICCIOSA

Ham, Artichoke and Champignon

Scrocchiarella	24x52 cm
Tomato sauce	130 g
Mozzarella	100 g
Boiled Italian Ham	65 g
Champignon	75 g
Grilled sliced artichokes	50 g



DIABOLICA

Spicy Salami, Olives, Grilled Peppers and Mushrooms

Scrocchiarella	24x52 cm
Tomato sauce	130 g
Mozzarella	100 g
Salami Ventricina (spicy)	65 g
Grilled Peppers fillets	95 g
Olives Taggiasche	40 g
Sauteed Nameko Mushrooms	65 g



PRIMO AMORE

Parma ham, Rucola and Mini Mozzarella

Scrocchiarella	24x52 cm
Tomato sauce	130 g
Mozzarella	100 g
Parma ham	70 g
Rocket salad	30 g
Mini Mozzarella	90 g



CREMOSA

Truffle, Semi-dried tomatoes and Stracciatella Cheese.

Scrocchiarella	24x52 cm
Stracciatella Cheese	105 g
Trufe sauce	50 g
Semi-dried tomatoes	75 g



DELICATA

Asparagus and Smoked Salmon

Scrocchiarella 141122	24x52 cm
Mozzarella 311332	100 g
Asparagus cream	110 g
Smoked salmon	55 g



CALABRESE

Chili and Cherry Tomatoes

Scrocchiarella	24x52 cm
Tomato sauce	56 g
Mozzarella	100 g
Red spicy sauce	24 g
Yellow Cherry tomatoes	85 g



NAPOLI

Broccoli and Anchovies

Scrocchiarella	24x52 cm
Tomato sauce	130 g
Mozzarella	100 g
Broccoli Friarielli	160 g
Anchovies	15 g



SICILIANA

Anchovies, Capers and Grilled Peppers

Scrocchiarella	24x52 cm
Tomato sauce	130 g
Mozzarella	100 g
Anchovies	15 g
Salted Mezzanella Capers	15 g
Grillet Peppers fillets	95 g



SAPORITA

Broccoli and Bacon

Scrocchiarella	24x52 cm
Tomato sauce	130 g
Mozzarella	100 g
Friarielli Broccoli	160 g
Bacon	65 g



TONNATA

Tuna, Onions and Olives

Scrocchiarella	24x52 cm
Tomato sauce	30 g
Mozzarella	100 g
Tuna	140 g
Sliced onions	80 g
Olives	40 g



DELIZIOSA

Potato, Gorgonzola and Dill

Scrocchiarella	24x52 cm
Mozzarella	90 g
Gorgonzola	60 g
Potato	140 g
Dill	3 g



BOLOGNA

Pistachio cream and Mortadella

Scrocchiarella	24x52 cm
Mozzarella	100 g
Pistachio cream	45 g
Mortadella	70 g



TARTUFATA

Truffle Champignon and Truffle Sauce

Scrocchiarella	24x52 cm
Mozzarella	90 g
Gorgonzola	60 g
Potato slices	140 g
Dill	3 g



GUSTOSA

Cherry Tomatoes, Semi-dried Tomatoes and Olives

Scrocchiarella	24x52 cm
Tomato sauce	130 g
Mozzarella	100 g
Semi-dried tomatoes	90 g
Olives	40 g

Scrocchiarella®

EASY TO PREPARE SCROCCHIARELLA SANDWICH

1



Directly from freezer.

2



Finish baking in pre-heated oven

3



Fill it, and cut in desired sizes.

Stone oven
Convection oven
Ordinary house oven

280°C
260-280°C
250-280°C

3-5 min
2-4 min
3-5 min

VEGETARIANA

Classic pesto, mozzarella and tomato

Scrocchiarella pre-cut sandwich	12x52
Pesto	130 g
Mozzarella Medallions IQF	300 g
Semi-dried tomatoes	100 g



IL BOSCO

Mozzarella and Italian bacon

Scrocchiarella pre-cut sandwich	12x52
Mozzarella Medallions	300 g
Pancetta	125 g
Fungarello	150 g
Rosemary	20 g



MEDITERRANEA

Tuna, tomato, feta and grilled peppers

Scrocchiarella pre-cut sandwich	12x52
Tuna	180 g
Semi-dried tomatoes	100 g
Feta	175 g
Grillet peppers	150 g



BOLOGNA

Tasty and different

Scrocchiarella pre-cut sandwich	12x52
Mortadella	140 g
Pistachio creme	130 g



PICCANTE

Spicy spread, Spicy Salami and Parmesan cheese

Scrocchiarella pre-cut sandwich	12x52
Red spicy sauce	130 g
Salami ventricina	75 g
Parmesan flakes	70 g
Salad	100 g



AMERICANA

Pulled pork and Coleslaw

Scrocchiarella pre-cut sandwich	12x52
Coleslaw	200 g
Pulled pork	350 g



IL CONTADINO

Artichoke cream chicken and bacon

Scrocchiarella pre-cut sandwich	12x52
Artichoke cream	130 g
Chicken breast	200 g
Salad	100 g
Semi-dried tomatoes	100 g
Fried bacon	125 g



PORCHETTA

Porchetta, Artichoke cream, grilled Artichoke and Bacon

Porchetta	100 g
Artichoke cream	130 g
Fried bacon	150 g
Grilled sliced artichokes	200 g



IL TAGLIALEGNA

Mushroom cream, cherry tomatoes, grilled artichokes and rosemary

Scrocchiarella pre-cut sandwich	12x52
Mushroom cream	130 g
Semi-dried tomatoes	100 g
Grilled sliced artichokes	200 g
Rosemary	20 g



TRICOLORE

Bresaola, Rocket salad, Mozzarella, and Semi-dried tomatoes

Scrocchiarella pre-cut sandwich	12x52
Mozzarella Medallions	300 g
Bresaola	75 g
Rocket salad	100 g
Parmesan flakes	90 g
Semi-dried tomatoes	100 g



PARMA

Parma ham, Parmesan flakes, Tomatoes and Iceberg salad

Scrocchiarella pre-cut sandwich	12x52
Pesto	130 g
Iceberg salad	100 g
Sliced tomatoes	200 g
Parma ham	80 g
Parmesan flakes	90 g



IL PREFERITO

Artichoke cream, Mozzarella, spicy salami and semi-dried tomatoes

Scrocchiarella pre-cut sandwich	12x52
Artichoke cream	130 g
Mozzarella Medallions	300 g
Semi-dried tomatoes	100 g
Salami ventricina	75 g



SALMONE

Salmon, Asparagus cream and dill

Scrocchiarella pre-cut sandwich	12x52
Asparagus cream	130 g
Salmon	200 g
Dill	20 g



NORDICO

Eggs, Asparagus Cream, Dill and Shrimps

Scrocchiarella pre-cut sandwich	12x52
Asparagus cream	130 g
Egg	4 pieces
Shrimps	300 g
Dill	20 g



Scrocchiarella®

With chocolate spread and forrest berries



Scrocchiarella®



Scrocchiarella®

With ice cream and oforey acid

YOUR IMAGINATION IS THE LIMIT.

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

OLIO EXTRAVERGINE DI OLIVA
100% ITALIANO



stampa su carta certificata FSC - Mixed Sources



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