


Scrocchiarella®


INSPIRATION
RECIPES



www.scrocchiarella.dk

 Scrocchiarella

 @ScrocchiarellaScandi

 Scrocchiarella_Scandi

Scrocchiarella®

FROZEN

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

Scrocchiarella®

FROZEN

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
Vi bruger mere end 30 timer på at lave 1 Scrocchiarella brød. Derfra tager det mindre end 10 minutter fra frost til service



Sour dough:

It is made on Sour-dough or "lievito madre" from Italy, which is over 120 years old
Scrocchiarella er lavet på surdej, eller "lievito madre" fra Italien, som er over 120 år gammel



Olive oil:

Scrocchiarella is made with Olio Coppini, which is a locally produced highest quality Italian Extra virgin olive oil
Scrocchiarella er lavet med Olio Coppini, som er en lokalt produceret italiensk ekstra olivenolie af højeste kvalitet



Water:

It has 80 percent water in the dough, whereas traditional pizza dough is around 55-60%
Indeholder 80% vand i dejen, hvor en traditional pizzadej har omkring 55-60%



Hand made:

Every piece is hand-made, so you will not find 2 pieces that are exactly the same
Hvert enkelt brød er håndlavet, så du finder ikke 2 stykker som er helt ens



Stoneoven:

Stoneoven baked on stones from Carrara in Italy
Stenovnsbagt på marmor fra Carrara i Italien



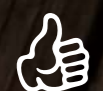
Nitrogen:

Quick Frozen with Nitrogen to keep all the moist and good qualities in the bread after baking
Lynfrosset med Nitrogen for at holde al fugtigheden og de gode kvaliteter i brødet efter afgangning



Long shelf life:

10 months of shelf life
10 måneders holdbarhed



Easiness:

Easy to work with
Fantastisk nem at arbejde med



Quality:

Highest quality, crispiness and durability after baking
Højeste kvalitet, sprødhed og holdbarhed efter bagning



	12x28	Ø31	20x29	28x38	24x52	12x28 Sandwich	12x52 Sandwich
Classica	383038	383095	383034	383019	383011	383058	383053
Rustica			384034	384019	384011	384058	384053
Riso Venere				385019	385011		385053
	12x28	Ø31	20x29	28x38	24x52	12x28 Sandwich	12x52 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

CLASSICA



BASERET PÅ: Hvedemel
FARVE: Gylden

Den originale simple opskrift, med ingredienser af allerhøjeste kvalitet. En kombination af godt håndværk, højt vandindhold og højkvalitets ingredienser, giver Classica versionen en fantastisk smag og en hel unik lethed og sprødhed, der kendetegner Scrocchiarella. Fantastisk smagfuld og sprød.

INGREDIENSER:
Hvedemel, Vand, Naturlig Italiensk surdej, Salt, Ekstra Jomfru olivenolie, Tørgær, E300.

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



BASERET PÅ: Hvedemel, rugmel, havremel, byg og solsikkekerner, hørfrø og sesamfrø.
FARVE: Brunlig

Med velkendte nordiske ingredienser som rug, byg og havre, har Rustica versionen en unik og nordisk smag som gør den spændende både som enkeltstående brød, bund til pizza og også til sandwich. Selvom vi har fyldt den med gode smagfulde melsorter og kerner, har den stadig Scrocchiarellaens karakteristiske lethed og sprødhed.

INGREDIENSER:
Hvedemel, Vand, Naturlig Italiensk Surdej, Solsikkefrø, Rugmel, Sesamfrø, Hørfrø, Havremel, Bygmel, Naturlig Italiensk fuldkornshvedemel, Malteret Bygmel, Maltet Hvedemel, Salt, Ekstra Jomfru Olivenolie, Tørgær, E300.

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



BASERET PÅ: Hvedemel og Riso Venere
FARVE: Lilla

Med sin flotte lilla farve og unikke sprødhed og smag, skiller Riso Venere varianten sig virkelig ud på hylderne. Riso Venere Varianten er karakteriseret ved at den også er lavet med mel af sorte fuldkornsrice, som er dyrket, forarbejdet og pakket i Italien.

- Derudover har de et højere fiberindhold end andre typer af ris.
- Riso Venere er rig på salte mineraler som, selen, zink, mangan, calcium og jern.
- Varianten har også et mindre indhold af gluten i dejen, da risene er glutenfri.

INGREDIENSER:
Hvedemel, Vand, Naturlig Italiensk Surdej, Venere risemel (6,5%), salt, ekstra jomfru olivenolie, tørgær, E300.

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

EASY TO PREPARE SCROCCHIARELLA "PIZZA"

1



Direkte ud af fryseren.
Directly from freezer.

2



Toppes mens den er frossen.
Top it while frozen.

3



Færdigbages i forvarmet ovn
Finish baking in pre-heated oven

Stenovn/Stone oven	280°C	4-7 min
Konvektionsovn/Convection oven	260-280°C	3-5 min
Alm. husmorovn/Ordinary house oven	250-280°C	4-7 min

CARCIOFINA

Artiskok og skinke

383011	Scrocchiarella	24x52 cm
311333	Artichoke cream	90 g
141122	Mozzarella Julienne IQF	100 g
311202	Grilled sliced artichokes	50 g
	Italian boiled ham	70 g

MARGHERITA

Tomato and mozzarella

383011	Scrocchiarella	24x52 cm
310124	Tomato sauce	130 g
141122	Mozzarella Julienne IQF	100 g
	Basil	5 g

ZINGARA

Tomato and Zingara Mix

392051	Scrocchiarella	24x52 cm
	Tomatsauce	130 g
140322	Mozzarella	100 g
310101	Zingara	290 g

AUTUNNALE

Pumpkin, Bacon and Radicchio salad

383011	Scrocchiarella	24x52 cm
311301	Pumpkin cream	70 g
141122	Mozzarella Julienne IQF	100 g
	Bacon	65 g
	Radicchio salad	70 g

BOSCAIOLA

Champignon cream, Semi-dried Tomatoes and Fungarello

383011	Scrocchiarella	24x52 cm
311314	Champignon cream	75 g
141122	Mozzarella Julienne IQF	100 g
311160	Fungarello	65 g
310226	Semi-dried tomatoes	40 g

CAPRICCIOSA

Ham, Artichoke and Champignon

383011	Scrocchiarella	24x52 cm
310124	Tomato sauce	130 g
141122	Mozzarella Julienne IQF	100 g
	Boiled Italian Ham	65 g
311109	Champignon	75 g
311202	Grilled sliced artichokes	50 g

DIABOLICA

Spicy Salamy, Olives, Grilled Peppers and Mushrooms

383011	Scrocchiarella	24x52 cm
310124	Tomato sauce	130 g
141122	Mozzarella Julienne IQF	100 g
	Salami Ventricina (spicy)	65 g
311935	Grillet Peppers fillets	95 g
311199	Olives Taggiasche	40 g
311122	Sauteed Nameko Mushrooms	65 g



PRIMO AMORE

Parma ham, Rucola and Mini Mozzarella

383011	Scrocchiarella	24x52 cm
310124	Tomato sauce	130 g
141122	Mozzarella Julienne IQF	100 g
	Parma ham	70 g
	Rocket salad	30 g
	Mini Mozzarella	90 g



CREMOSA

Truffle, Semi-dried tomatoes and Stracciatella Cheese.

383011	Scrocchiarella	24x52 cm
	Stracciatella Cheese	105 g
	Truffle sauce	50 g
310226	Semi-dried tomatoes	75 g



DELICATA

Asparagus and Smoked Salmon

383011	Scrocchiarella	24x52 cm
141122	Mozzarella	100 g
311332	Asparagus cream	110 g
	Smoked salmon	55 g



CALABRESE

Chili and Cherry Tomatoes

383011	Scrocchiarella	24x52 cm
310124	Tomato sauce	56 g
141122	Mozzarella Julienne IQF	100 g
311313	Red spicy sauce	24 g
310225	Yellow Cherry tomatoes	85 g



NAPOLI

Broccoli and Anchovies

383011	Scrocchiarella	24x52 cm
310124	Tomato sauce	130 g
141122	Mozzarella	100 g
	Broccoli Friarielli	160 g
	Anchovies	15 g



SICILIANA

Anchovies, Capers and Grilled Peppers

383011	Scrocchiarella	24x52 cm
310124	Tomato sauce	130 g
141122	Mozzarella Julienne IQF	100 g
	Anchovies	15 g
	Salted Mezzanella Capers	15 g
311935	Grillet Peppers fillets	95 g



SAPORITA

Broccoli and Bacon

383011	Scrocchiarella	24x52 cm
310124	Tomato sauce	130 g
141122	Mozzarella Julienne IQF	100 g
	Friarielli Broccoli	160 g
	Bacon	65 g



TONNATA

Tuna, Onions and Olives

383011	Scrocchiarella	24x52 cm
310124	Tomato sauce	30 g
141122	Mozzarella Julienne IQF	100 g
	Tuna	140 g
	Sliced onions	80 g
311199	Olives	40 g



DELIZIOSA

Potato, Gorgonzola and Dill

383011	Scrocchiarella	24x52 cm
141122	Mozzarella Julienne IQF	90 g
	Gorgonzola	60 g
	Potato	140 g
	Dill	3 g



BOLOGNA

Pistachio cream and Mortadella

383011	Scrocchiarella	24x52 cm
141122	Mozzarella Julienne IQF	100 g
311376	Pistachio cream	45 g
	Mortadella	70 g



TARTUFATA

Truffle Champignon and Truffle Sauce

383011	Scrocchiarella	24x52 cm
141122	Mozzarella Julienne IQF	90 g
	Gorgonzola	60 g
	Potato slices	140 g
	Dill	3 g



GUSTOSA

Cherry Tomatoes, Semi-dried Tomatoes and Olives

383011	Scrocchiarella	24x52 cm
310124	Tomato sauce	130 g
141122	Mozzarella Julienne IQF	100 g
310226	Semi-dried tomatoes	90 g
311199	Olives	40 g

EASY TO PREPARE SCROCCHIARELLA SANDWICH

1



Direkte ud af fryseren.
Directly from freezer.

2



Færdigbages i forvarmet ovn
Finish baking in pre-heated oven

3



Kom fyld i, og skær op i ønskede størrelser.
Fill it, and cut in desired sizes.

Stenovn/Stone oven	280°C	3-5 min
Konvektionsovn/Convection oven	260-280°C	2-4 min
Alm. husmorovn/Ordinary house oven	250-280°C	3-5 min

VEGETARIANA

Classic pesto, mozzarella and tomato

383053	Scrocchiarella pre-cut sandwich	12x52
	Pesto	130 g
141125	Mozzarella Medallions IQF	300 g
310226	Semi-dried tomatoes	100 g



IL BOSCO

Mozzarella and Italian bacon

383053	Scrocchiarella pre-cut sandwich	12x52
141125	Mozzarella Medallions	300 g
	Pancetta	125 g
311160	Fungarello Rosemary	150 g 20 g



IL TAGLIALEGNA

Mushroom cream, cherry tomatoes, grilled artichokes and rosemary

383053	Scrocchiarella pre-cut sandwich	12x52
311314	Mushroom cream	130 g
310226	Semi-dried tomatoes	100 g
311202	Grilled sliced artichokes Rosemary	200 g 20 g



MEDITERRANEA

Tuna, tomato, feta and grilled peppers

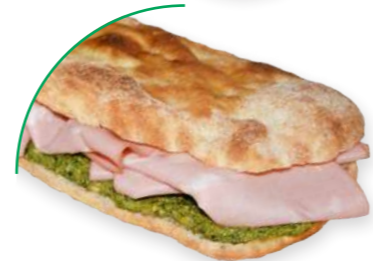
383053	Scrocchiarella pre-cut sandwich	12x52
	Tuna	180 g
310226	Semi-dried tomatoes	100 g
	Feta	175 g
311995	Grillet peppers	150 g



TRICOLORE

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

383053	Scrocchiarella pre-cut sandwich	12x52
141125	Mozzarella Medallions	300 g
	Bresaola	75 g
	Rocket salad	100 g
	Parmesan flakes	90 g
310226	Semi-dried tomatoes	100 g



BOLOGNA

Tasty and different

383053	Scrocchiarella pre-cut sandwich	12x52
	Mortadella	140 g
311376	Pistacie creme	130 g



PARMA

Parma ham, Parmesan flakes, Tomatoes and Iceberg salad

383053	Scrocchiarella pre-cut sandwich	12x52
	Pesto	130 g
	Iceberg salad	100 g
	Sliced tomatoes	200 g
	Parma ham	80 g
	Parmesan flakes	90 g



PICCANTE

Spicy spread, Spicy Salami and Parmesan cheese

383053	Scrocchiarella pre-cut sandwich	12x52
311313	Red spicy sauce	130 g
	Salami ventricina	75 g
	Parmesan flakes	70 g
	Salad	100 g



IL PREFERERITO

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

383053	Scrocchiarella pre-cut sandwich	12x52
311333	Artichoke cream	130 g
141125	Mozzarella Medallions	300 g
310226	Semi-dried tomatoes	100 g
	Salami ventricina	75 g



AMERICANA

Pulled pork and Coleslaw

383053	Scrocchiarella pre-cut sandwich	12x52
	Coleslaw	200 g
	Pulled pork	350 g



SALMONE

Salmon, Asparagus cream and dill

383053	Scrocchiarella pre-cut sandwich	12x52
311332	Aparagus cream	130 g
	Salmon	200 g
	Dill	20 g



IL CONTADINO

Artichoke cream chicken and bacon

383053	Scrocchiarella pre-cut sandwich	12x52
311333	Artichoke cream	130 g
	Chicken breast	200 g
	Salad	100 g
310226	Semi-dried tomatoes	100 g
	Fried bacon	125 g



PORCHETTA

Porchetta, Artichoke cream, grilled Artichoke and Bacon

	Porchetta	100 g
311333	Artichoke cream	130 g
	Fried bacon	150 g
311202	Grilled sliced artichokes	200 g



NORDICO

Eggs, Asparagus Cream, Dill and Shrimps

383053	Scrocchiarella pre-cut sandwich	12x52
311332	Asparagus cream	130 g
	Egg	4 pieces
	Shrimps	300 g
	Dill	20 g

Scrocchiarella
FROZEN

SCROCCHIARELLA
With chocolate spread and forrest berries



Scrocchiarella®
FROZEN

SCROCCHIARELLA
With ice cream and oforey acid



YOUR IMAGINATION IS THE LIMIT.

Scrocchiarella® TOPPING

TOMATO

Tomato sauce

Casa Italia nr: 310124
Size: 4,1 kg

Highest quality crushed tomatoes with no additives but a bit of salt - tastes like a bite of a ripe, sweet tomato.



Tomato sauce

Casa Italia nr: 310203
Size: 2,55 kg

Dense, bright red, no black points, no seeds, no skins or anything else. Obtained from freshly picked tomatoes in Italy

Scrocchiarella® TOPPING



Pumpkin cream

Casa Italia nr: 311301
Size: 0,45 kg

Fresh pumpkin cooked, finely ground and seasoned with butter, it maintains its intense orange color.



Champignon sauce

Casa Italia nr: 311314
Size: 0,78 kg

Champignon mushrooms, chopped coarsely and seasoned with sunflower oil, onion and dehydrated vegetables.



Pistachio sauce

Casa Italia nr: 311376
Size: 0,52 kg

Granular sauce created with Sicilian pistachios and a few other ingredients, original, tasty and perfect in various dishes.

FROZEN MOZZARELLA IQF

Frozen Mozzarella IQF Julienne cut

Casa Italia nr: 141122
Size: 1 kg

Individually frozen mozzarella, julienne sliced - perfect for Scrocchiarella



Frozen Mozzarella IQF Medallions

Casa Italia nr: 141125
Size: 1,5 kg

Individually frozen mozzarella, medallions - especially good for Scrocchiarella sandwich

SPREADS



Artichoke cream

Casa Italia nr: 311333
Size: 0,8 kg

Created with a high percentage of artichokes, either finely ground or cut into small pieces, it has a perfect consistency.



Asparagus cream

Casa Italia nr: 311332
Size: 0,8 kg

This velvety sauce made with selected green asparagus chosen releases all the flavor and properties of asparagus.



Red Spicy Sauce

Casa Italia nr: 311313
Size: 0,98 kg

Peppers, hot peppers and other chopped vegetables create this special and creamy sauce.

TOPPING



Semi-dried yellow tomatoes

Casa Italia nr: 310225
Size: 0,75 kg

Of Italian origin, typical of the plain of Mount Vesuvius, they are very sweet and are characterized by a thick skin.



Semi-dried red tomatoes

Casa Italia nr: 310226
Size: 0,78 kg

Harvested at the right stage of ripeness, these are tomatoes from Pachino (Sicily). They are cut in two parts and flavored with parsley, red pepper, garlic, oregano and sunflower oil



Sautéed Champignon Mushrooms

Casa Italia nr: 311109
Size: 0,78 kg

Fresh mushrooms, colored brown and medium size, sautéed in sunflower oil, garlic and parsley



Grilled pepper fruit filets

Casa Italia nr: 311935
Size: 0,80 kg

Fresh red and yellow peppers, cut into strips and grilled.



Grilled artichoke quarters

Casa Italia nr: 311202
Size: 0,78 kg

Fresh artichokes cut into small quarters, grilled and seasoned with sunflower oil spices.



Sautéed Nameko mushrooms

Casa Italia nr: 311122
Size: 0,80 kg

Small mushrooms, substantial and meaty, cooked with herbs in sunflower oil, the palate retains their delicacy.



Pitted Taggiasca olives in extra virgin olive oil

Casa Italia nr: 311199
Size: 0,98 kg

Small Ligurian olives, the pit is eliminated and then preserved in olive oil.



Artichoke leaves in oil

Casa Italia nr: 311921
Size: 2,4 kg

Tender artichoke collected in Italy, carefully trimmed and dressed with sunflower oil, so as to remain soft on the palate.



Zingara Mix

Casa Italia nr: 310101
Size: 2,6 kg

A mix of high quality vegetables with olives, artichokes, red and yellow pepper fruits, capers and mushrooms. Ready to use directly from can.

ACCESSORIES



Pizza cutter

Perfect for cutting Scrocchiarella.
High quality steel for long durability.
Size: ø10cm.



Alu bake tray

Perfectly sized baking tray for
Scrocchiarella Pizza or Sandwich.
Size: 30x70 cm.



Take-away transport box

Size: 28x56cm



Wooden board

Tray for presentation and sale of
Scrocchiarella Pizza or Sandwich.
Size: 30x140cm

The family company Casa Italia A/S was founded in 1995 by Denis Terrida, and has now been existing for almost 25 years under different names. With a background as a chef, Denis came to Denmark in October 1976, and started a career within the restaurant business, which later led him to start Denmark's first production of fresh pasta. He was quickly bought up by the currently Orkla-owned Pastella, and continued in the world of Italian ingredients, with focus on developing Italian pasta and bread in Scandinavia.

Early in the process, Denis' wife, Marianne Terrida and the son David joined the company. With a background as a laboratory technician, Marianne has a perfect background to handle all documentation and quality control, which is demanded to deliver to

the largest producers bread, cakes and pasta producers in Scandinavia. David was also early a part of the administrative parts of the company, and with his organizational talent, he has helped Casa Italia to grow to the size it has today. Moreover, Daniele Terrida is also an active part of the company, and is responsible for Export and Marketing.

The close relations to Italy, have resulted also in a unique and close collaboration, for more than 20 years, with some of Italy's and Europe's largest suppliers within flour and flour mixes.

Today Casa Italia delivers a broad assortment of ingredients from Italy to all sectors: Industry, Foodservice and Retail, and occupies around 10 employees.



Producer of Scrocchiarella

Mamma Production was founded as a production company in 2017, with the single purpose to produce Scrocchiarella. As a response to an increasing demand for Frozen Scrocchiarella, the Terrida family chose to start the world's largest production, dedicated only to Scrocchiarella.

As Scrocchiarella is a complex bakery product to handle, due to the high water content in the dough, and the large attention needed to handle the dough, it has been necessary always to keep the finished result as the single most important parameter. Every single process, is carefully studied and planned to obtain the best possible result from the dough.

This means that we are exclusively baking with the best ingredients from Italy, and there is a personal touch on every single bread, as everything is handmade in Mamma Production. We use a combination of innovative machines and good old craftsmanship to reach the best quality. We do not compromise on quality!



STIG BERNT PEDERSEN
Sales Director
Retail & Food Service
sbp@casaitalia.nu

Tel. Dir.: (+45) 45 20 00 25
Mobil: (+45) 24 40 96 77



DANIELE TERRIDA
Export &
Marketing Director
dnt@casaitalia.nu

Tel Dir.: (+45) 45 20 00 12
Mobil: (+45) 28 40 96 41



Casa Italia

FOOD INGREDIENTS & SOLUTIONS

MAMMA
PRODUCTION

Tel.: (+45) 45 20 00 10 • mail@casaitalia.nu • www.casaitalia.nu
Bygmarken 25, 3520 Farum, Denmark