

Scrocchiarella®

FROZEN

ASSORTMENT



www.scrocchiarella.dk



Scrocchiarella



@ScrocchiarellaScandi



Scrocchiarella_Scandi

Scrocchiarella®

FROZEN

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

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 afbagning



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

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SORTIMENT



Størrelse/Size	Ø31	20x29	28x38	24x52	12x52 Sandwich
Classica	383095	383034	383019	383011	383053
Rustica		384034	384019	384011	384053
Riso Venere			385019	385011	385053

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



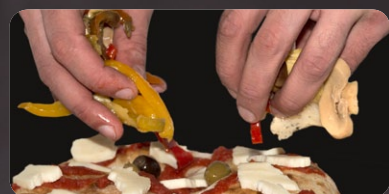
EASY TO PREPARE SCROCCHIARELLA "PIZZA"

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



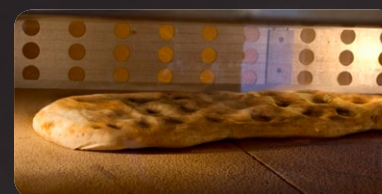
EASY TO PREPARE SCROCCHIARELLA SANDWICH

1



Direkte ud af fryseren.
Directly from freezer.

2



Færdigbages i forvarmet ovn
Finish baking in pre-heated oven

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

3



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

Need inspiration for recipes?
www.scrocchiarella.dk

Different oven?

Find more how-to-do on:
www.scrocchiarella.dk

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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.

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.

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 fuldkornsrís, 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.

Casa Italia

FOOD INGREDIENTS & SOLUTIONS

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.

MAMMA
PRODUCTION

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!



Casa Italia



FOOD INGREDIENTS & SOLUTIONS

MAMMA
PRODUCTION



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