

TOZZETTI AL CACAO



PASTIFICIO GENTILE

Gragnano, Italy

SENSORY PROFILE

The origin of the tozzetti can be found in the confectionery tradition of central Italy; they are handmade biscuits and their cocoa version is enriched with cubes of candied oranges, hazelnuts and fine chocolate pieces. These baked goods are made by pastry chef Anna Belmattino of Forno Gentile, the bakery sector of the Pastificio Gentile company. All biscuits, cookies, and breadsticks are prepared in the traditional way with the best raw materials and wheat, without preservatives.

TRADITION

Established in 1876, Pastificio Gentile is one of the historic artisanal factories that made the city of Gragnano famous around the world for its pasta. Today, Gentile preserves the traditional production methods and the attention to every detail, from selection of raw materials to the production processes. The chosen semolina is strictly of Italian origin and of the best quality: Saragolla wheat blended with Aureo and with the renowned Senatore Cappelli. Saragolla is an ancient wheat that was once so widely used in Southern Italy, that the word "saragolla" came to mean durum wheat. Aureo is a low-water use wheat, ideal for Southern Italy. All wheat used in Pastificio Gentile pasta and baked goods is processed with care and respect at the Ferro Brothers Mill in Campobasso (in the Molise region of southern Italy).

RETAIL SIZE	250 grams
CASE SIZE	6 bags /case
ITEM NUMBER	FG198
UPC	8051577081987



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