

# 3376510 - Truffle Flat Bread



Truffle Flat Bread is a delicate, ultra-thin wafer inspired by traditional Pane Carasau from Sardinia. Baked to a perfect snap and lightly infused with the earthy richness of black truffles, this elegant flatbread adds a layer of sophistication and flavor to any presentation. Truffle flatbread is subtly infused with rich black truffle for a refined flavor and aroma. Inspired by...



## MARKETING

Truffle flatbread is subtly infused with rich black truffle for a refined flavor and aroma. Inspired by traditional Italian flatbread, it's perfect for pairing with cheese, charcuterie, or elevated hors d'oeuvres. Light, versatile, and unmistakably gourmet.

## Nutrition Facts

4 Servings per container	
<b>Serving Size</b>	<b>2 crackers</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>120</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 4 g	<b>5%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 330 mg	<b>14%</b>
<b>Total Carbohydrates</b> 17 g	<b>6%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 3 g	
Vitamin D 0 mcg	0%
Calcium 5 mg	0%
Iron 0.3 mg	2%
Potassium 51 mg	2%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
33765-10		18054615337654		10/3.5 OZ		
Brand		Brand Owner		GPC Description		
Sabatino		Sabatino North America		Bread (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
3 LBR	2.31 LBR	No	Italy	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.5 INH	10.5 INH	7.25 INH	0.68 FTQ	10x10	237 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

## HANDLING SUGGESTIONS

Store in your snack drawer. Keep in a cool and dry place.---UNIT UPC: 888265337655---

## ALLERGENS

**C** = 'Contains'; **MC** = 'May Contain'; **N** = 'Free From'; **UN** = 'Undeclared'; **NI** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients'; **60** = 'Not Derived From Ingredients'; **NI** = 'No Info'

- Milk - N
- Eggs - N
- Soybean - MC
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Semolina, Olive Oil, Salt, Truffle Flavored Salt (Dried Sea Salt, Dried Summer Truffle (Tuber Aestivum Vitt.), Flavorings), Brewer's Yeast

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### PREPARATION & COOKING SUGGESTIONS

Ready to Eat

### SERVING SUGGESTIONS

Our Truffle Flatbread is inspired by pane carasau, which is a traditional Sardinian flatbread. Sabatino Truffle Flatbread is an incredibly versatile accompaniment that works well in both savory and sweet applications. For a simple and classic serving, it can be drizzled with extra virgin olive oil, sprinkled with sea salt or herbs like rosemary, and enjoyed as a crisp snack. It pairs beautifully with aged cheeses such as pecorino, cured meats like prosciutto or salami, and marinated olives, making it perfect for antipasto platters. Crumbled into salads, it adds a satisfying crunch similar to croutons, and it also makes an excellent topping for soups like minestrone. It's also great with dips such as hummus, whipped ricotta, or tapenade.

### MORE INFORMATION