

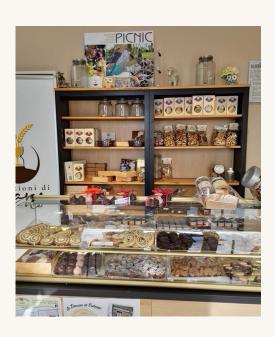
# PRODUCT CATALOG



#### What is Evoluzioni di Grano?

Evoluzioni di grano is an entrepreneurial project born from Laura and Patrizia's passion for history and flavors. It has developed in the furrow of gastronomic tradition projected in search of new and unique tastes.





#### How are our products made?

We create, prepare and package products based on medieval, renaissance and 18th-19th century recipe books. From the fourteenth-century "Liber de coquina" up to Vincenzo Corrado's "Il cuoco galante" and Ippolito Cavalcanti's "Cucina teorico pratica", we like to sift through the pages of history to rediscover ancient taste experiences and rescue from the oblivion of time the flavors that have characterized our past and marked the present.

Evoluzioni di Grano

### Category: Cookies taken from medieval recipe books

## BISCOTTI DEL BUONUMORE





#### DESCRIPTION

Spiced shortbread biscuits, whose recipe is taken from the indications of medieval Saint Hildegard of Bingen, a Benedictine nun who lived in the 12th century. This great scholar of herbs and plants and their healing properties suggested using nutmeg mixed in a pie to cure "sadness of the spirit", and it is from here that we drew inspiration to create a biscuit that celebrates the modernity of this medieval saint.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	428
•	Energy (Kj)	1791
•	Fat (g)	23
•	Saturated Fat (g)	11
•	Carbohydrates (g)	48
•	Total sugar(g)	23
•	Protein (g)	7
•	Salt (g)	0.3

#### **INGREDIENTS**

Type 00 wheat flour, butter, sugar, almond flour, eggs, cinnamon, nutmeg and powdered cloves, raising agent (sodium carbonate E500ii, acidifier: diphosphates E450i), salt.

#### **ALLERGENS**

May contain: **nuts**.

#### **PRODUCT CODE**

**EDGBDB1** 

### Category: Cookies taken from medieval recipe books

## **CRESTINE DI FRUTTA**





#### DESCRIPTION

At the end of the 1400s a no longer young bourgeois of Paris, married to an inexperienced young woman, decided to write for her a book of advice for household management and cooking that has its roots in the oral tradition of the time. The famous Menagier de Paris treatise was born, from which we steal this particular recipe. Small round-bellied puff pastries with an apple and spice flavor reminiscent of certain oriental sweets.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	458
•	Energy (Kj)	1483
•	Fat (g)	24
•	Saturated Fat (g)	12
•	Carbohydrates (g)	35
•	Total sugar(g)	9
•	Protein (g)	5
•	Salt (g)	1,0

#### **INGREDIENTS**

Type 00 wheat flour, butter, pureed apple, dried figs, walnuts, sultanas, eggs, brown sugar, salt, vanilla, cinnamon, ginger and cloves in powder.

#### **ALLERGENS**

May contain: **nuts**.

#### PRODUCT CODE

**EDGCFR1** 

## RAFFIOLETTI



#### **DESCRIPTION**

Sweet and light biscuits with a crumbly and spongy consistency, with a veil of lemon flavored icing, whose recipe is taken from the 'Credenziere di buon gusto', famous eighteenth-century recipe book written by Vincenzo Corrado, head of the culinary and gastronomic coordination of the court, called Servizi di Bocca, in the bourbon era.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	378
•	Energy (Kj)	1582
•	Fat (g)	3,8
•	Saturated Fat (g)	0,9
•	Carbohydrates (g)	77
•	Total sugar(g)	42
•	Protein (g)	7,9
•	Salt (g)	0,2

#### **INGREDIENTS**

**Eggs**, sugar, dark sugar (cane sugar, glucose syrup, water), corn starch.

#### **ALLERGENS**

May contain: **nuts**.

**PRODUCT CODE** 

**EDGRAF** 

## **BISCOTTINI NOBILI**





#### DESCRIPTION

Crunchy almond and cinnamon tozzetti, glazed with fondant sugar: cupboard biscuits whose recipe is taken from the 'Credenziere di buon gusto', recipe book written by Vincenzo Corrado after the mid-eighteenth century. A collection of recipes and suggestions for making biscuits, pastries, confetti (sugared almonds), candied fruit, chocolates and jams that can still satisfy even today the most gluttonous palates.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	500
•	Energy (Kj)	2092
•	Fat (g)	14
•	Saturated Fat (g)	3
•	Carbohydrates (g)	58
•	Total sugar(g)	30
•	Protein (g)	13
•	Salt (g)	0,2

#### **INGREDIENTS**

Almonds, sugar, 00 wheat flour, dark cane sugar (cane sugar, glucose syrup, water), butter, cinnamon and powdered nutmeg.

#### **ALLERGENS**

May contain: **nuts**.

PRODUCT CODE

**EDGRAF** 

Category: Biscuits taken from historical bourbon recipe

## SOSAMELLI ALLA MONACA





#### DESCRIPTION

Soft biscuits made with apple and spices, a recipe by Vincenzo Corrado, chef at the bourbon court from the mid-1700s. He has published several cookbooks including the famous "Il cuoco galante".

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	342
•	Energy (Kj)	1436
•	Fat (g)	10
•	Saturated Fat (g)	5
•	Carbohydrates (g)	59
•	Total sugar(g)	27
•	Protein (g)	5
•	Salt (g)	0,1

#### **INGREDIENTS**

Type 00 wheat flour, sugar, pureed apple, candied orange (orange peel 49%, glucose-fructose syrup, sucrose, acidity regulator: citric acid E330, preservatives: potassium sorbate E202, sulfur dioxide E220 as a residue), almonds, cinnamon and cloves in powder, raising agent (carbonate of ammonium).

#### **ALLERGENS**

May contain: **nuts**. **PRODUCT CODE** 

**EDGSAM** 

## ANNURCA UBRIACA





#### **DESCRIPTION**

A compote of Annurca apple and Aglianico del Taburno wine from the Torre Varano farm in Torrecuso (BN). Taken from a medieval recipe book, it's a riot of flavors: apple, orange peel, cinnamon, ginger and other spices blend in slow cooking with wine, honey and sugar to delight the palate in the style of medieval cuisine, which combines the most disparate flavours and exalts them

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	136
•	Energy (Kj)	567
•	Fat (g)	0,2
•	Saturated Fat (g)	0,1
•	Carbohydrates (g)	30
•	Total sugar(g)	28
•	Protein (g)	0.3
•	Salt (g)	0,1

#### **INGREDIENTS**

Annurca apples, Aglianico wine from the Torre Varano farm, sugar, honey, orange peel, cinnamon, ginger, cloves in powder

Total sugars: 24g per100g Fruit used: 39g per 100g

#### **ALLERGENS**

May contain: **nuts**. **PRODUCT CODE** 

**EDGANU** 

## ANNURCA MOSCATO E CANNELLA



#### **DESCRIPTION**

Annurca apple jam, cooked in orange juice and moscato wine, flavored with cinnamon and ginger, combines the delicacy of the apple with the scents of moscato grapes. From an idea of Vincenzo Corrado, cook at the bourbon court from the mid- eighteenth century.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	147
•	Energy (Kj)	615
•	Fat (g)	0,2
•	Saturated Fat (g)	0,1
•	Carbohydrates (g)	36
•	Total sugar(g)	35
•	Protein (g)	1
•	Salt (g)	0,1

#### **INGREDIENTS**

Annurca apples, sugar, moscato wine, orange juice, cinnamon and powdered ginger

Total sugars: 25g out of 100g

Fruit used: 63g per 100g

#### **ALLERGENS**

May contain: **nuts**. **PRODUCT CODE** 

**EDGAMC** 

## COMPOSTA DE POMI





#### DESCRIPTION

An Annurca apple and cardamom jam, freely inspired by a medieval recipe book. Fresh and with a strong apple flavor, it is suitable for filling brioches and tarts, also accompanied by delicate creams.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	149
•	Energy (Kj)	621
•	Fat (g)	0,4
•	Saturated Fat (g)	0,1
•	Carbohydrates (g)	39
•	Total sugar(g)	35
•	Protein (g)	0,5
•	Salt (g)	0,1

#### **INGREDIENTS**

Annurca apples, sugar, ginger and powdered cardamom

Total sugars: 23g per 100g Fruit used: 77g per 100g

#### **ALLERGENS**

May contain: **nuts**.

#### PRODUCT CODE

**EDGCDP** 

## SAPORE DI PESCHE





#### **DESCRIPTION**

Peach jam, flavored with lemon juice and zest and a slight hint of cinnamon, all sweetened and perfumed with rose water. Taken from an eighteenth-century recipe book by Vincenzo Corrado, a chef at the service of the bourbon court, it's a compote of sweet and aromatic fruit.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	140
•	Energy (Kj)	588
•	Fat (g)	0,2
•	Saturated Fat (g)	0,1
•	Carbohydrates (g)	38
•	Total sugar(g)	38
•	Protein (g)	1
•	Salt (g)	0,1

#### **INGREDIENTS**

Peaches, sugar, lemon zest and juice, ground cinnamon, rose water.

Total sugars: 56g per 100 Fruit used: 117g per 100

#### **ALLERGENS**

May contain: nuts.

#### **PRODUCT CODE**

**EDGSAPPES** 

## MARMELLATA DI ALBICOCCHE



#### **DESCRIPTION**

A classic apricot jam, enhanced by an almond note, taken from one of the eighteenth- century recipe books of Vincenzo Corrado, chef at the service of the bourbon court and head of its culinary and gastronomic coordination service, called Servizi di Bocca, since 1750.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	201
•	Energy (Kj)	840
•	Fat (g)	0,3
•	Saturated Fat (g)	0
•	Carbohydrates (g)	52
•	Total sugar(g)	51
•	Protein (g)	1
•	Salt (g)	0,1

#### **INGREDIENTS**

Apricots, sugar, almond flavoring.

Total sugars: 61g out of 100

Fruit used: 77g out of 100

#### **ALLERGENS**

May contain: **nuts**.

PRODUCT CODE

**EDGMAB** 

## **ARANCIATA**





#### **DESCRIPTION**

Taken from a medieval recipe book, it is an orange marmalade made with juice and zest cut into strips, cooked in honey and sugar, flavored with a slight hint of cinnamon.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	230
•	Energy (Kj)	963
•	Fat (g)	0,1
•	Saturated Fat (g)	0,1
•	Carbohydrates (g)	61
•	Total sugar(g)	58
•	Protein (g)	3
•	Salt (g)	0.1

#### **INGREDIENTS**

Orange pulp and peel juice, sugar, honey, ground cinnamon.

Total sugars: 32g per 100g Fruit used: 68g per 100g

#### **ALLERGENS**

May contain: **nuts**.

#### PRODUCT CODE

**EDGARA** 

### Category: Preserves taken from historical recipes

## SAPORE DI CAPPERI E ACCIUGHE





#### **DESCRIPTION**

Seasoning for bruschetta and sauces based on onions, anchovies and capers. A recipe by chef Vincenzo Corrado, in the service of the bourbon court from the mid- eighteenth century. The sweetness of the onion is softened by the strong flavor of the caper and the salinity of the anchovies.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	193
•	Energy (Kj)	808
•	Fat (g)	17,9
•	Saturated Fat (g)	3,2
•	Carbohydrates (g)	3
•	Total sugar(g)	3
•	Protein (g)	5
•	Salt (g)	1,9

#### **INGREDIENTS**

Red onion, extra virgin olive oil, anchovies capers, celery, carrots, tomatoes, courgettes, white wine, aromatic herbs, salt.

#### **ALLERGENS**

May contain: **nuts**. Contains **sulfites**.

#### PRODUCT CODE

**EDGSCA** 

## Category: Preserves taken from historical recipes

## SAPORE DI POMIDORI SECONDO VINCENZO CORRADO





#### **DESCRIPTION**

Ready-to-eat sauce made with hill cherry tomato puree from the Lentamente agricultural cooperative placed in Vitulano (BN), flavored with pepper and onion. Taken from one of the cookbooks written by Vincenzo Corrado, chef in the service of the bourbon court from the mid-eighteenth century.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	132
•	Energy (Kj)	554
•	Fat (g)	12,4
•	Saturated Fat (g)	2,1
•	Carbohydrates (g)	4
•	Total sugar(g)	3
•	Protein (g)	1
•	Salt (g)	1,1

#### **INGREDIENTS**

Pureed hill cherry tomatoes from the Lentamente agricultural cooperative (BN), pepper, extra virgin olive oil, celery, carrots, onions, courgettes, tomatoes, white wine, salt, aromatic herbs.

#### **ALLERGENS**

May contain: **nuts**. Contains **sulfites**.

#### PRODUCT CODE

**EGDSVC** 

## Category: Preserves taken from historical recipes

## SAPORE DI POMIDORI SECONDO IPPOLITO CAVALCANTI





#### **DESCRIPTION**

Ready-to-eat sauce made with pureed hill cherry tomatoes from the Lentamente agricultural cooperative placed in Vitulano (BN), flavored with speck, aromatic herbs and chili pepper. Taken from the nineteenth-century recipe book by Ippolito Cavalcanti, it meets the taste of palates who love strong and slightly spicy flavors.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	128
•	Energy (Kj)	535
•	Fat (g)	10,8
•	Saturated Fat (g)	2,2
•	Carbohydrates (g)	4
•	Total sugar(g)	3
•	Protein (g)	4
•	Salt (g)	1,5

#### **INGREDIENTS**

Pureed hill cherry tomatoes from the Lentamente agricultural cooperative, speck, onion, extra virgin olive oil, garlic, salt, aromatic herbs, chili pepper.

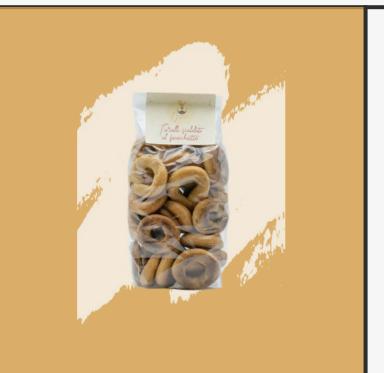
#### **ALLERGENS**

May contain: **nuts**.

#### **PRODUCT CODE**

**EDGSPIC** 

### TARALLI SCALDATI AL FINOCCHIETTO





#### **DESCRIPTION**

A classic of the Campania tradition: two firings for a marked crunchiness. Modeled one by one, flavored with fennel, they are first blanched and then placed in the oven to obtain a shiny and crunchy tarallo.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	387
•	Energy (Kj)	1623
•	Fat (g)	13
•	Saturated Fat (g)	2
•	Carbohydrates (g)	59
•	Total sugar(g)	1
•	Protein (g)	9
•	Salt (g)	2,3

#### **INGREDIENTS**

Type 00 wheat flour, type 0 wheat flour, extra virgin olive oil, white wine, salt, leavening agent (brewer's yeast), fennel seeds (0.4%).

#### **ALLERGENS**

May contain nuts. Contains sulfites.

#### **PRODUCT CODE**

**EDGTAR** 

### TARALLI PICCANTI





#### **DESCRIPTION**

Crumbly, with the addition of chopped chili: handmade taralli with a strong and aromatic character, for those who love spicy sensations on the palate.

## AVERAGE NUTRITIONAL VALUES PER 100G

<ul> <li>Energy (Kj) 1592</li> <li>Fat (g) 17</li> <li>Saturated Fat (g) 3</li> <li>Carbohydrates (g) 49</li> <li>Total sugar(g) 1</li> <li>Protein (g) 7</li> <li>Salt (g) 2,0</li> </ul>	•	Energy(Kcal)	380
<ul> <li>Saturated Fat (g) 3</li> <li>Carbohydrates (g) 49</li> <li>Total sugar(g) 1</li> <li>Protein (g) 7</li> </ul>	•	Energy (Kj)	1592
<ul> <li>Carbohydrates (g) 49</li> <li>Total sugar(g) 1</li> <li>Protein (g) 7</li> </ul>	•	Fat (g)	17
<ul><li>Total sugar(g) 1</li><li>Protein (g) 7</li></ul>	•	Saturated Fat (g)	3
• Protein (g) 7	•	Carbohydrates (g)	49
(0)	•	Total sugar(g)	1
• Salt (g) 2,0	•	Protein (g)	7
	•	Salt (g)	2,0

#### **INGREDIENTS**

Type 00 wheat flour, type 0 wheat flour, extra virgin olive oil, white wine, salt, leavening agent (brewer's yeast), chili pepper.

#### **ALLERGENS**

May contain nuts. Contains sulfites.

### **PRODUCT CODE**

**EDGTAP** 

### TARALLI MANDORLATI





#### **DESCRIPTION**

A reinterpretation of the classic Neapolitan taralli sugna and pepper: very crumbly, tasty, spicy and embellished by the crunchiness of the almonds. Handmade one by one, they are an explosion of taste in the mouth.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	528
•	Energy (Kj)	2212
•	Fat (g)	36
•	Saturated Fat (g)	11
•	Carbohydrates (g)	43
•	Total sugar(g)	2
•	Protein (g)	11
•	Salt (g)	1.8

#### **INGREDIENTS**

Type 0 **wheat flour**, refined pork lard (24%), **almonds**, salt, pepper (2%), leavening agent (brewer's yeast), sugar.

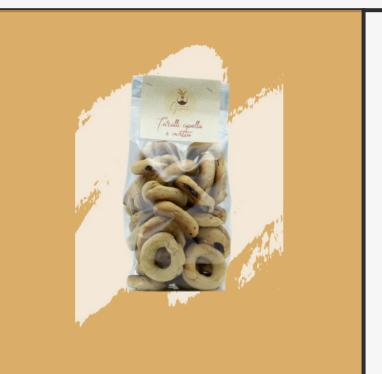
#### **ALLERGENS**

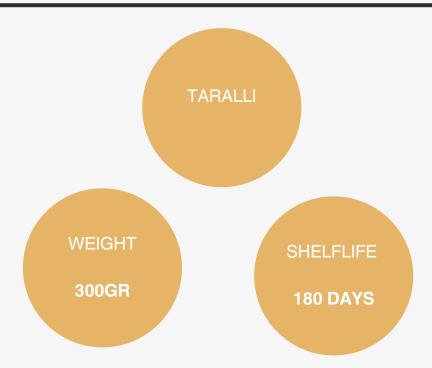
May contain **nuts**.

#### **PRODUCT CODE**

**EDGTSP** 

### TARALLI ALLA CIPOLLA E UVETTA





#### **DESCRIPTION**

Handmade taralli with a strong onion scent, crumbly, enriched by the softness of raisins. A contrast of sweet and savory flavors that will amaze.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	356
•	Energy (Kj)	1491
•	Fat (g)	15
•	Saturated Fat (g)	2
•	Carbohydrates (g)	49
•	Total sugar(g)	1
•	Protein (g)	7
•	Salt (g)	1,8

#### **INGREDIENTS**

Type 00 wheat flour, type 0 wheat flour, extra virgin olive oil, white wine, onion (6%), raisins (6%), salt, leavening agent (brewer's yeast).

#### **ALLERGENS**

May contain nuts. Contains sulfites.

## PRODUCT CODE

**EDGTCU** 

## **BRENNOLE**





#### DESCRIPTION

A particular eight shape, typical of the tradition of Sant'Agata de' Goti (BN) for this crumbly tarallo, handmade, flavored with fennel seeds.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	380
•	Energy (Kj)	1592
•	Fat (g)	17
•	Saturated Fat (g)	3
•	Carbohydrates (g)	49
•	Total sugar(g)	1
•	Protein (g)	7
•	Salt (g)	2,0

#### **INGREDIENTS**

Type 00 wheat flour, Type 0 wheat flour, extra virgin olive oil, white wine, salt, leavening agent (brewer's yeast), fennel seeds.

#### **ALLERGENS**

May contain **nuts**. Contains **sulfites**.

#### **PRODUCT CODE**

**EDGBRE** 

#### **ANNURCHINI**





#### DESCRIPTION

A biscuit that comes from a base of fresh Annurca apple puree and which maintains the delicate flavor of the apple thanks to the absence of eggs and butter which would hide its taste. Enriched with sultanas, they are vegan shortbread biscuits to taste.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	400
•	Energy (Kj)	1674
•	Fat (g)	18
•	Saturated Fat (g)	11
•	Carbohydrates (g)	56
•	Total sugar(g)	18
•	Protein (g)	4
•	Salt (g)	0,1

#### **INGREDIENTS**

Type 00 **wheat flour**, vegetable margarine, sultanas, Annurca apple puree, sugar, cane sugar.

#### **ALLERGENS**

May contain **nuts**.

## PRODUCT CODE

**EDGANN** 

#### **BISCOTTI AL CARAMELLO SALATO**





#### DESCRIPTION

Inspired by a recipe by the famous pastry chef Knam, they are crunchy shortbread biscuits that arise from a golden salted caramel. A delight for lovers of toffee and salty sweet contrasts.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	465
•	Energy (Kj)	1946
•	Fat (g)	25
•	Saturated Fat (g)	15
•	Carbohydrates (g)	56
•	Total sugar(g)	31
•	Protein (g)	4
•	Salt (g)	1,2

#### **INGREDIENTS**

Type 00 **wheat flour, butter**, brown sugar, **cream**, sugar, salt, vanilla.

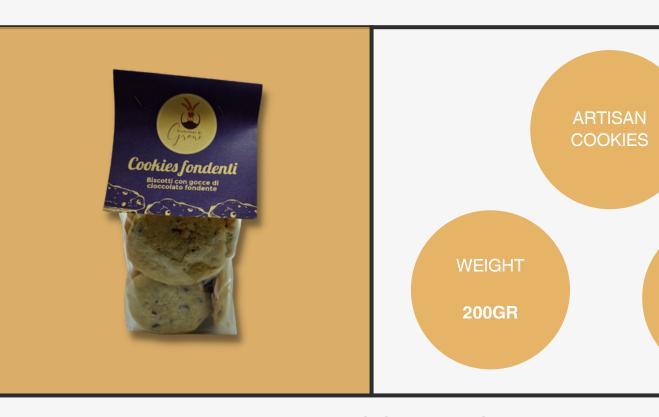
#### **ALLERGENS**

May contain **nuts**.

#### PRODUCT CODE

**EDGBCS2** 

### **COOKIES FONDENTI**



#### DESCRIPTION

The classics of the American tradition: a round and flat, crunchy biscuit enriched with 50% cocoa dark chocolate drops and with a caramelized note given by the use of brown sugar, a pasty sugar enriched with a touch of cane molasses sugar.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	425
•	Energy (Kj)	1777
•	Fat (g)	19
•	Saturated Fat (g)	11
•	Carbohydrates (g)	60
•	Total sugar(g)	40
•	Protein (g)	5
•	Salt (g)	0,5

#### **INGREDIENTS**

**SHELFLIFE** 

**150 DAYS** 

Wheat flour 00, sugar, chocolate drops 47% (sugar, cocoa paste, cocoa butter, emulsifier: soy lecithin, natural vanilla extract), butter, eggs, salt, raising agent (sodium carbonate E500ii, starch corn, acidifier: diphosphates E450i), vanilla powder, cane sugar molasses.

#### **ALLERGENS**

May contain nuts.

#### PRODUCT CODE

**EDGCOF1** 

#### **MORETTINI**





#### DESCRIPTION

Soft biscuits made with melted dark chocolate and cocoa, covered with powdered sugar. Small irregularly shaped bon bons: a delight for chocolate lovers.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	380
•	Energy (Kj)	1591
•	Fat (g)	18
•	Saturated Fat (g)	10
•	Carbohydrates (g)	49
•	Total sugar(g)	28
•	Protein (g)	6
•	Salt (g)	0,6

#### **INGREDIENTS**

Wheat flour 00, dark chocolate 52% (sugar, cocoa mass, cocoa butter, emulsifier: soy lecithin, natural vanilla extract), eggs, sugar, vegetable margarine, cocoa, icing sugar (sugar, corn starch), raising agent (sodium carbonate E500ii, corn starch, acidifier: diphosphates E450i), vanilla powder, salt.

#### **ALLERGENS**

May contain nuts.

#### **PRODUCT CODE**

**EDGMOR1** 

### Category:morzette campane

#### MORZETTE AL CAFFE'





#### **DESCRIPTION**

Crunchy coffee biscuits, flavored with hazelnuts, dark chocolate chips and spices. For coffee and spice lovers, a taste to discover.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	341
•	Energy (Kj)	1429
•	Fat (g)	9
•	Saturated Fat (g)	1
•	Carbohydrates (g)	62
•	Total sugar(g)	25
•	Protein (g)	6
•	Salt (g)	0.5

#### **INGREDIENTS**

Type 00 wheat flour, sugar, hazelnuts, chocolate chips 47% (sugar, cocoa mass, cocoa butter, emulsifier: soy lecithin, natural vanilla extract), eggs, instant coffee (4%), milk, raising agent (ammonium carbonate, sodium bicarbonate), vanilla, cinnamon and cloves powder, salt.

#### **ALLERGENS**

May contain **nuts**.

#### PRODUCT CODE

**EDGMOC** 

### Category:morzette campane

### MORZETTE STREGATE





#### DESCRIPTION

The classic Benevento liqueur enhances the flavor of these biscuits rich in hazelnuts and almonds. The aromaticity of the liqueur will make the tasting "bewitched".

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	396
•	Energy (Kj)	1659
•	Fat (g)	14
•	Saturated Fat (g)	1
•	Carbohydrates (g)	54
•	Total sugar(g)	26
•	Protein (g)	8
•	Salt (g)	0,5

#### **INGREDIENTS**

Type 00 wheat flour, sugar, hazelnuts, almonds, Strega liqueur (95% alcohol, sugar, herbs, flavourings, spices, saffron), eggs, butter, milk, raising agent (ammonium carbonate), vanilla powder, salt.

#### **ALLERGENS**

May contain **nuts**.

## PRODUCT CODE

**EDGMST** 

### Category:morzette campane

### **MORZETTE PECAN**





#### DESCRIPTION

Classic crumbly biscuits made special by the addition of raisins and pecans, an oily fruit with many properties, rich in unsaturated fats.

## AVERAGE NUTRITIONAL VALUES PER 100G

•	Energy(Kcal)	370
•	Energy (Kj)	1570
•	Fat (g)	12
•	Saturated Fat (g)	3
•	Carbohydrates (g)	59
•	Total sugar(g)	32
•	Protein (g)	7
•	Salt (g)	0,5

#### **INGREDIENTS**

Type 00 wheat flour, sugar, pecan nuts (12%), sultanas, milk, eggs, butter, raising agent (ammonium carbonate), vanilla powder, salt.

#### **ALLERGENS**

May contain nuts.

#### PRODUCT CODE

**EDGMPE**