Panini

by crocodille®

CRISPY TASTE WITH AN ITALIAN *heart*

PANINI

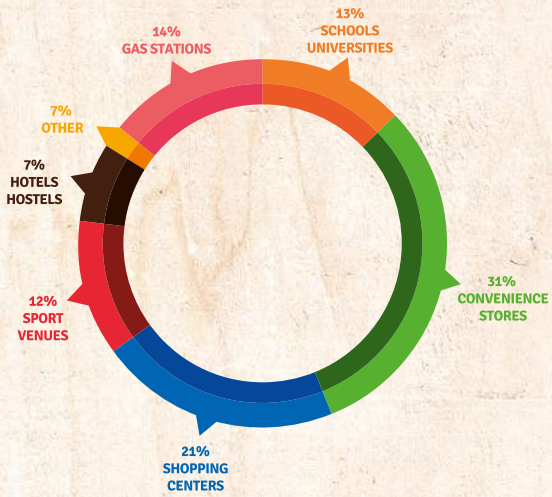
Panini is filled Italian bread known by the name of ciabatta. It's traditionally filled with deli meat, cheese or vegetables. And what is it that has made everyone falls in love with the Panini? It's simplicity. It's always hot, fantastically crispy and full of flavour, just like if you were in Italy.

WHAT ARE THE MAIN BENEFITS OF PANINI?

NO KITCHEN NEEDED	EASY TO PREPARE AND SERVE	SMART SELECTION OF VARIETIS - CHANGE MENU DAILY	GREATER INCOME - PANINI GENERATE SALES OF DRINKS

DISTRIBUTION CHANNELS

- CONVENIENCE STORES
- SHOPPING CENTRES
- HIGH FOOT-TRAFFIC LOCATIONS, GAS STATIONS, OFFICE AREAS
- SCHOOLS, UNIVERSITIES, HOSPITALS
- SPORT VENUES
- CULTURAL AND LEISURE ACTIVITY VENUES
- ACCOMMODATION, HOTELS, HOSTELS
- FOOD PROVIDERS (AIRLINES, TRAINS, MILITARY, CONSTRUCTION)



PREPARATION OF PANINI

Remove panini and serving bag from plastic packaging.
Place panini into preheated grill and heat for 4 minutes.
Serve panini on plate or carefully insert panini into serving bag.

HOW TO WORK WITH THE PRODUCT

Products can be stored frozen for up to 12 months and after defrosting for additional 20 - 25 days. Based upon the size of the order placed with the wholesaler/distributor, the manufacturer can provide a solution for labelling use-by dates on the product.

DISTRIBUTION PROCESS:

After manufacturing, products are delivered frozen (–18 °C).

The products can be stored frozen at the temperature of –18 °C for up to 12 months.

When the product is required, it is removed from deep freeze and labeled with a forward "sell-by date" of 25 days.

The product is left in a standard refrigerator (+5 °C) to defrost for 8 hours to be ready for distribution.

Distribution to retailer in a chilled van (+5 °C).

Placement of the product at the retailer in a chilled cabinet (+5 °C).

DEFROSTING PROCESS:

Products must be defrosted at least 8 hours before sale when store at the refrigeration temperature of max. +5 °C.
Distribute the products to the final Points of Sale at the max. temperature of +5 °C).
The goods must be stored in a refrigerator between 0 °C and 5 °C without temperature fluctuation.

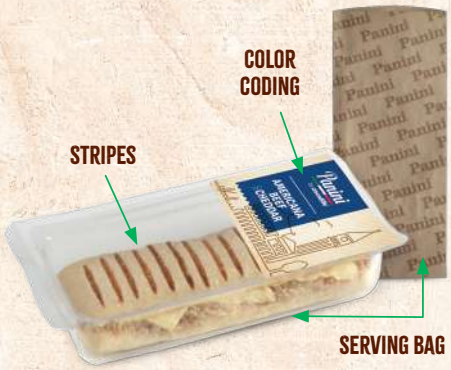
LABELING PROCESS:

Remove products from the freezer according to the order received.
The date can be marked by stamp, sticker or an automatic labeling machine. The entire process must be performed within 15 minutes.
Print the use-by date, i.e. 20 - 25 days from the date of defrosting, in the empty field marked "USE BY" in dd:mm:yy format.

KEY ADVANTAGE - EXTENDED SHELF LIFE

Simplify your stock management and ordering procedures by having stock available for up to 12 months. No more out-of-stocks or lost sales! Your customers will appreciate the 25-days shelf life in their outlets - the ability to reduce their wastage and to improve their profitability.

1. Can be kept frozen for up to 12 months.
2. After defrosting, store in a cool, dry place up to +5 °C for up to 25 days.
3. Packed using a special protective foil with an anti-fog layer.



PANINI PORTFOLIO

MOZZARELLA & TOMATO

SLICES OF MOZZARELLA WITH JUICY TOMATO SALSA

NETTO	150 g
SHELF-LIFE	20 DAYS

AMERICANA BEEF & CHEDDAR

GROUND BEEF WITH CHEDDAR CHEESE AND BARBECUE SAUCE

NETTO	170 g
SHELF-LIFE	25 DAYS

CHICKEN & BACON

GRILLED CHICKEN BREASTS WITH GOUDA CHEESE AND BACON

NETTO	150 g
SHELF-LIFE	25 DAYS

PRAGUE HAM & EMMENTAL

FINELY SLICED HAM WITH EMMENTAL CHEESE

NETTO	140 g
SHELF-LIFE	25 DAYS

EQUIPMENT AND MARKETING SUPPORT

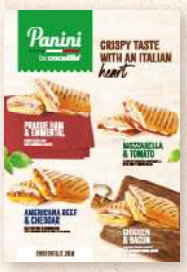
HEAVY-DUTY GRILL
PREPARATION TIME 4 MINUTES

BLACK BOARD
40 X 60 CM

PAPER POSTER A1

TABLE TOP STANDS

WOODEN A-STAND A1
HEIGHT 108 CM



PAPER MENUBOARD
A1, A3, A2, A1, A0

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