

## CANTUCCINI EXPO 650g

Ideal for accompanying coffee, the single packaging, guarantees the freshness and the fragrance of our Cantuccini.



code: 0651

code: 0650

## BISCOTTONE Almond - Chocolate

Wrapped individually, these biscuits are a healthy and natural snack for those who do not want to give up taste, but with attention to lifestyle. With the best dry fruit and always without hydrogenated oils, preservatives and palm oil.



code: T-0881

code: T-0880

Net weight	650 g
Units per case	About 80 pieces
Dispenser per case	5
Cases per pallet	48
Pallet composition	6 cs x 8 layers
Shelf life	18 months

Net weight	864 g
Units per case	4
Cases per pallet	81
Pallet composition	9 cs x 9 layers
Shelf life	18 months



PRODUCT OF ITALY



## The origins...

The PAN DUCALE was offered for the first time by the girls of Atri to Duke Giosia D'Acquaviva in 1352, during the feast of peace.

The Duke liked it so much, that he ordered it to be on his table every day. Hence the name of PAN DUCALE.

### PAN DUCALE

Viale Risorgimento, 1/bis  
64032 Atri (TE) - ITALY  
Tel. +39 085.87774  
Fax +39 085.879666

[www.panducale.com](http://www.panducale.com)  
[info@panducale.com](mailto:info@panducale.com)



## i Biscotti



When Taste and Tradition  
have a name.

## BISCOTTI

A healthy and natural snack for those who do not want to give up taste but with attention to lifestyle. These biscuits are completely whole wheat, with the best dried fruits and always without hydrogenated fats, preservatives and palm oil.

code: 0151

code: 0150

code: 0152



Whole wheat  
with Chocolate

Whole wheat  
with Almond

Whole wheat  
with Sour Cherry  
and Ratafia

Net weight	150 g
Units per case	16
Cases per pallet	81
Pallet composition	9 cs x 9 layers
Shelf life	18 months

## counter display CANTUCCINI

A practical counter display for retailers. With a simple operation, the cardboard becomes the base on which to position the three display trays.



## CANTUCCINI

For over fifty years Cantuccini are produced copying an ancient family recipe, which preserves the flavors of the past and excellence of PAN DUCALE. Using only the best natural ingredients, accurate processing (biscuits are first cooked, then cut and put in pans to be cooked again until they become crunchy and golden) make our Cantucci an exclusive specialty.



Whole  
code: 0202



Almond  
code: 0200



Chocolate  
code: 0201



Pistachio  
and Lemon  
code: 0211



Red Fruits  
and Oat Bran  
code: 0206



Hazelnut  
Chocolate  
and Cocoa  
code: 0204



with Moscattello  
Wine  
code: 0205

Cantuccini  
with almonds  
and dessert wine  
Code: VS/0501



## CANTUCCINI Organic Almond - Chocolate

The best raw materials from certified organic farming, are ideal for a healthier and tastier diet and to safeguard the natural resources of the earth.

100%  
biologici

code: BIO-0501

code: BIO-0503



Net weight	-
Units per case	50
Cases per pallet	15
Pallet composition	5 cs x 3 layers
Shelf life	24 months

FLAVORS	50g	100g	180g	200g	250g	1000g	single
Almond	•	•		•	•	•	•
Chocolate	•	•		•	•	•	
Whole				•	•		
Red Fruits and Oat Bran			•				
Moscattello Wine				•			
Hazelnut Chocolate and Cocoa			•				
Pistachio and lemon			•				

## TOTALLY NATURAL

WITHOUT PRESERVATIVES  
WITHOUT ADDITIVES  
WITHOUT ARTIFICIAL AROMAS  
NO OGM  
ALWAYS WITHOUT PALM OIL

Net weight	-
Units per case	12
Cases per pallet	81
Pallet composition	9 cs x 9 layers
Shelf life	24 months

Net weight	200 g
Units per case	12
Cases per pallet	81
Pallet composition	9 cs x 9 layers
Shelf life	24 months



PRODUCT OF ITALY



## PIZZETTINE

Produced entirely by natural levitation, pizzettine are even more delicious than regular pizza. Ideal with cold cuts, aperitifs, to accompany salads, or simply by themselves, they are light and healthy because they are baked in a brick oven.



Extra Virgin Olive Oil  
code: 0931



Rosemary  
code: 0932



Mediterranean  
code: 0935

Net Weight	180 g
Units per case	12
Case per pallet	81
Pallet composition	9 cs x 9 layers
Shelf life	12 months

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## Savory line



When Taste and Tradition  
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TOTALLY NATURAL

NO CHOLESTEROL  
NO TRANS FATS  
NO OGM



Tomato and Basil  
code: 0934



Parsley and Garlic  
code: 0933



Black Olives  
code: 0936

# CROSTINI

Totally natural, our croutons are available in various flavors, they substitute the most classical crackers. Ideal for appetizers, soups, or simply by themselves, they are an Italian way of accompanying meals.

TOTALLY NATURAL

NO CHOLESTEROL  
NO TRANS FATS  
NO OGM

OVEN BAKED, NEVER FRIED



Cheese  
code: 0919



Mediterranean  
code: 0925



Herb Parsley  
code: 0918



Black Olive  
code: 0917



Basil and Tomato  
code: 0920



Rosemary  
code: 0912



Extra Virgin Olive Oil  
code: 0911



Sweet Chilli  
code: 0915



Garlic and Parsley  
code: 0918-BOX



Cheese  
code: 0919-BOX



Extra Virgin Olive Oil  
code: 0911-BOX



Black Olive  
code: 0917-BOX



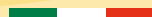
Rosemary  
code: 0912-BOX

Net Weight	200 g
Units per case	12
Case per pallet	81
Pallet composition	9 cs x 9 layers
Shelf life	12 months

Net Weight	200 g
Units per case	12
Case per pallet	81
Pallet composition	9 cs x 9 layers
Shelf life	12 months



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## MACAROONS

Gourmet biscuits that can be served with coffee, cappuccino or tea. Made with sugar, almonds and albumins, they have a crisp texture and a characteristic flavor that makes them an excellent ingredient for many sweets.

## LADY FINGERS

The Lady Fingers, born from the tradition of the Royal House of Savoy. Its friable consistency and its shape have made it famous as the basis for tiramisù.

## The origins...

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## The Cakes



Code: 0506

Net weight	200 g
Units per case	15
Cases per pallet	70
Pallet composition	7 cs x 10 layers
Shel life	12 months

Code: 0507

Net weight	200 g
Units per case	15
Cases per pallet	70
Pallet composition	7 cs x 10 layers
Shel life	12 months

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## PAN DUCALE

Its origins date back to 1352, when the girls of the town of Atri offered it to the Duke of Di Giosia during the feast of peace.

The Duke liked it so much, that he ordered it to be on his table every day. Hence the name of PAN DUCALE.



Code: 0330

Net weight	300 g
Units per case	12
Cases per pallet	63
Pallet composition	9 cs x 7 layers
Shel life	12 months

Code: 0012

Net weight	450 g
Units per case	12
Cases per pallet	48
Pallet composition	8 cs x 6 layers
Shel life	12 months

## TIN KIT

This limited edition package, was created by bringing the first box of the dessert back to life, to celebrate the entry of the PAN DUCALE brand in the special register of HISTORICAL BRANDS OF NATIONAL INTEREST.



Code: 1203

1 pack contains:  
1 pan ducale 450 g  
1 bottle of amaretto liqueur 5 cl  
1 sachet of powdered sugar 10 g

Net weight	510 g
Units per case	6
Cases per pallet	48
Pallet composition	8 cs x 6 layers
Shel life	12 months

## PAN DUCALE Prestige

The CLASSIC PAN DUCALE enriched with a new flavor all its own. Stuffed with delicate chocolate cream and refined liquor cocktails, it becomes a traditional cake, suitable for families and restaurants: a dessert for important occasions.



Code: 0112

Net weight	750 g
Units per case	8
Cases per pallet	48
Pallet composition	8 cs x 6 layers
Shel life	12 months

## CRUMBLE di PAN DUCALE topping for ice cream, yogurt and dessert

The unique and traditional taste of PAN DUCALE, is now available as crumble with the addition of crunchy almond flakes. Ideal for garnishing cakes, embellishing ice cream, yogurt and desserts.



CRUMBLE di PAN DUCALE 650 g  
Cod. 0740

Net weight	650 g
Units per case	3
Shel life	9 months

CRUMBLE di PAN DUCALE 120 g  
Cod. 0741

Net weight	120 g
Units per case	12
Shel life	9 months

## CAKE with LEMON

Made using an old family recipe, using the finest raw materials and genuine lemon juice, the lemon cake is a soft and delicate pie, suitable to satisfy the tastes of even the simplest palates.



Code: 0311

Net weight	300 g
Units per case	12
Cases per pallet	63
Pallet composition	9 cs x 7 layers
Shel life	10 months

## CAKE with CHOCOLATE

The chocolate cake is a milestone of the Italian pastry. It's easy to find the right time to enjoy a slice.

In the morning with milk or as a delicious snack. The raw materials are carefully selected and the pieces of dark chocolate give the to the cake a unique taste.



Code: 0316

Net weight	320 g
Units per case	12
Cases per pallet	63
Pallet composition	9 cs x 7 layers
Shel life	12 months

## Elegance PANETTONE

A stylish and refined package to honor the Christmas table, with the preciousness of the packaging and the goodness of Panettone PAN DUCALE.

Available in:

- TRADITIONAL versions
- WITH CHOCOLATE DROPS
- WITHOUT CANDIED FRUIT



Code: 8003

Net weight	1 Kg
Units per case	4
Cases per pallet	30
Pallet composition	6 cs x 5 layers
Shelf life	10 months



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## The Specialities



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## the traditional PANETTONE

With the use of pure mother yeast, the best sultanas and candied fruit, a long and slow leavening, you get the traditional panettone PAN DUCALE. Soft, fragrant, and completely natural.

Code: 8002



Code: 8102

Net weight	1 Kg
Units per case	6
Cases per pallet	30
Pallet composition	6 cs x 5 layers
Shelf life	10 months

## PANETTONE with chocolate drops

Without raisins nor candied fruit, but with so many delicious chocolate nuggets.

## PANETTONE without candied fruit

The goodness and the naturalness of traditional panettone, without candied fruit.

## COLOMBA

With the use of pure mother yeast, delicious candied orange peelings, a long and slow leavening, you attain the Easter Dove PAN DUCALE. Soft, fragrant and completely natural.



Code: 8012

Net weight	1 Kg
Units per case	4
Cases per pallet	28
Pallet composition	4 cs. x 7 layers
Shelf life	6 months



Net weight	40 g
Shelf life	3 months

Code: 0113

PACK OF 3 PIECES	
Units per case	16
Cases per pallet	90
Pallet composition	10 cs x 9 layers

## PAN D'AMORE

Irresistible almond dough bread, covered with pure chocolate. Suitable for a healthy and genuine breakfast or snack at any time of the day.

Available in packs of 3 pieces, 9 pieces and 15 pieces.

Code: 0103

PACK OF 9 PIECES	
Units per case	10
Cases per pallet	48
Pallet composition	8 cs x 6 layers

Code: 0115

PACK OF 15 PIECES	
Units per case	5
Cases per pallet	81
Pallet composition	9 cs x 9 layers

## TORRONE

The classic Torrone, friable and whitish. Made with the best toasted dried fruit and delicious all flower honey. Available in the classic version with HAZELNUTS from Piemonte region or with ALMONDS and PISTACHIOS.



Code: 0731  
Code: 0732

Net weight	100 g
Units per case	16
Cases per pallet	144
Pallet composition	12 cs x 12 layers
Shelf life	12 months



Code: 0721

Net weight	150 g
Units per case	16
Cases per pallet	144
Pallet composition	12 cs x 12 layers
Shelf life	12 months



Code: 0711

Net weight	150 g
Units per case	16
Cases per pallet	144
Pallet composition	12 cs x 12 layers
Shelf life	12 months

## CIOTTOLI dei Calanchi

A unique product, named after some types of stones found in the natural eroded hills of Atri, Abruzzo. The pebbles, made with almonds and chocolate, are a substitute for the most classic chocolates.

## MANDORLE Pralinate

Typical product of the Abruzzo region, sweet almonds are an irresistible delight on the palate.

## CIOTTOLI dei Calanchi BOX



Code: 0720

Net weight	200 g
Units per case	15
Cases per pallet	99
Pallet composition	9 crt x 11 layers
Shelf life	15 months

## MANDORLE Pralinate BOX



Code: 0710

Net weight	200 g
Units per case	15
Cases per pallet	99
Pallet composition	9 crt x 11 layers
Shelf life	15 months