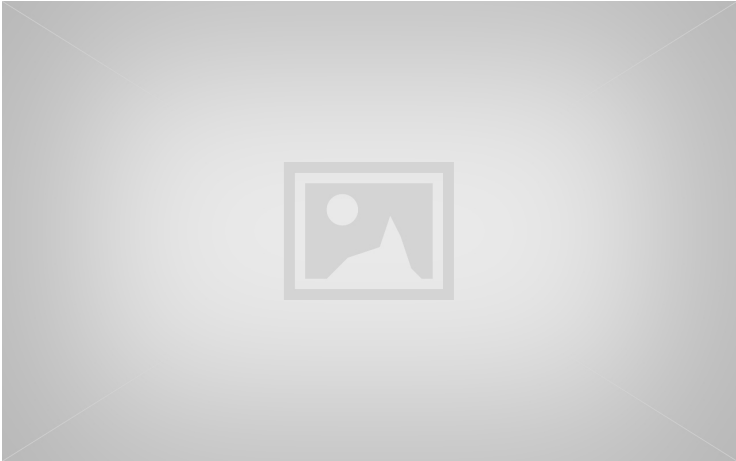




Sabatino

3376510 - Truffle Flat Bread

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



\* Benefits

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 traditional Italian flatbread, its perfect for pairing with cheese, charcuterie, or elevated hors doeuvres. Light, versatile, and unmistakably gourmet.

Ingredients

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

⚠ Allergens

Contains:

🌾 wheat

Free From:

🦀 crustaceans    🥚 eggs    🐟 fish    🥛 milk  
🥜 peanuts    🌿 sesame    🫘 soy    🌳 tree nuts

Nutrition Facts

Servings per Container 4  
Serving size 2crackers (25g)

Amount per serving  
Calories 120

	% Daily Value*
Total Fat 4 g	5%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 330 mg	14%
Total Carbohydrate 17 g	6%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugar	0%
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 5 mg	0%
Iron 0.3 mg	2%
Potassium 51 mg	2%

\* The % Daily Value (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.

Handling Suggestions

Store in your snack drawer. Keep in a cool and dry place.---  
UNIT UPC: 888265337655  
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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. Its also great with dips such as hummus, whipped ricotta, or tapenade.

Prep & Cooking Suggestions

Ready to Eat

📄 Product Specifications

Brand			Manufacturer			
Sabatino			Sabatino North America			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
888265337655	33765-10	3376510	18054615337654		10/3.5 OZ	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
3 lb		2.31 lb	Italy	No		
Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.5 in	10.5 in	7.25 in	0.68 ft3	10x10	237 days	60 °F / 77 °F





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Nutrition Analysis - By Measure

Calories	120	Total Fat	4 g	Sodium	330 mg
Protein	3	Trans Fats	0 g	Calcium	5 mg
Total Carbohydrates...	17 g	Saturated Fat	0 g	Iron	0.3 mg
Sugars	0 g	Added Sugars	0 g	Potassium	51 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(IU)•		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

