

# FOCACCIA VENEZIANA

## GENERAL TECHNICAL INFORMATION

iFornostampi are pure cellulose paper containers suitable for use as baking cases and as a final product wrapping.

Resistant to grease and to temperatures ranging from -40°C to +220°C, iFornostampi can be used in conventional ovens, microwave ovens and freezers. The side is printed using grease- and alcohol-proof inks. All the materials used (paper - glue - inks) are specifically approved for use with food products.

## STANDARD SPECIFICATIONS

**Base** - With micro-perforations to eliminate excess humidity during baking; made of 140 g/m<sup>2</sup> micro-corrugated paper with external corrugation, obtained by laminating two smooth 60 g/m<sup>2</sup> webs.  
**Side** - Made of 95 and/or 115 g/m<sup>2</sup> flat calendered paper with micro-perforations.



Code F (Ø)	h Option min-max		Ref. Standard
			F ( Ø / h )
(mm)	(mm)	(g*)	
F135	40 - 60	300	F135/55
F162	50 - 70	400	F162/50
F172	50 - 80	450	F172/50
F180	50 - 80	500	F180/70
F193	50 - 90	600	F193/50
F205	60 - 90	750	F205/75
F225	60 - 90	1000	F225/80
F260	-	1500	F260/90

\* estimated weight of the final product.



## STANDARD / PERSONALIZED PRODUCTION

**Size** - The sizes of standard products are listed in the chart under the heading "Ref. Standard". The height can be personalized for each diameter within a minimum - maximum range, as shown in the table under item "h Option". (\*)  
 For other measurements, please contact LMC.  
**Printing** - Standard with "Floral" motif in gold. Personalized printing is available with the customer's name and/or logo. (\*)

(\*) Amounts to be agreed with LMC.

For heights greater than the maximum specified in the range, please refer to the "Panettone" chart.