

## Panettone

### 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  $-40^{\circ}\text{C}$  to  $+220^{\circ}\text{C}$ , 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.

**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> papers.

**Side** - Made of 95 g/m<sup>2</sup> and/or 115 g/m<sup>2</sup> flat calendered paper with micro-perforations.



### PANETTONE

For current diameters, height may vary upon Customer's request according to the range indicated (\*)

Bottom (mm)	h. Option ( Min => Max )	h. Standard (mm)	Ref Standard P O / h	Units/ Box	Boxes/ Pallet	Units/ Pallet
110	60 => 120	85	P110/85	2.400	12	28.800
117	60 => 120	85	P117/85	2.400	12	28.800
128	60 => 120	100	P128/100	1.800	15	27.000
135	60 => 130	95	P135/95	1.320	20	26.400
146	60 => 140	120	P146/120	1.320	12	15.840
154	70 => 140	102	P154/102	1.320	12	15.840
		112	P154/112	1.320	12	15.840
162	70 => 140	100	P162/100	1.320	12	15.840
		113	P162/113	1.320	12	15.840
165	80 => 140	100	P165/100	1.320	12	15.840
		110	P165/110	1.320	12	15.840
		120	P165/120	1.320	12	15.840
		135	P165/135	1.320	12	15.840
172	80 => 140	110	P172/110	1.320	12	15.840
		115	P172/115	1.320	12	15.840
		125	P172/125	1.320	12	15.840
178	80 => 140	115	P178/115	1.320	12	15.840
		128	P178/128	1.320	12	15.840
193	90 => 145	135	P193/135	900	11	9.900
295	90 => 145	135	P205/135	420	15	6.300
225	90 => 150	150	P225/150	400	12	4.800



Custom made productions with different heights and/or diameters are possible.