



Panettoncino / Muffin

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 $+220^{\circ}\text{C}$, 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/m² micro-corrugated paper with external corrugation, obtained by laminating two smooth 60 g/m² webs.

Side - Made of 80 and/or 95 g/m² flat calendered paper with micro-perforations.



PANETTONCINO - MUFFIN (single portion)

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
60	40 => 60	40	P60/40	2000	48	96000
		45	P60/45	2000	48	96000
		50	P60/50	2.000	48	96.000
70	40 => 85	50	P70/50	2.000	42	84.000
		60	P70/60	2.000	42	84.000
		85	P70/85	2.000	42	84.000
73	45 => 60	50	P73/50	2.000	42	84.000
		60	P73/60	2.000	42	84.000
90	40 => 120	40	P90/40	2.400	20	48.000
		55	P90/55	2.400	20	48.000
		65	P90/65	2.400	20	48.000
		90	P90/90	2.400	20	48.000

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