

Panini

by **crocodile**[®]

**CRISPY TASTE
WITH AN ITALIAN
*heart***



2020



PANINI

Panini is filled Italian bread known by the name of ciabatta. It's traditionally filled with deli meat, cheese or vegetables. And what is it that has made everyone falls in love with the Panini? It's simplicity. It's always hot, fantastically crispy and full of flavour, just like if you were in Italy.

WHAT ARE THE MAIN BENEFITS OF PANINI?



DISTRIBUTION CHANNELS

CONVENIENCE STORES

SHOPPING CENTRES

HIGH FOOT-TRAFFIC LOCATIONS, GAS STATIONS, OFFICE AREAS

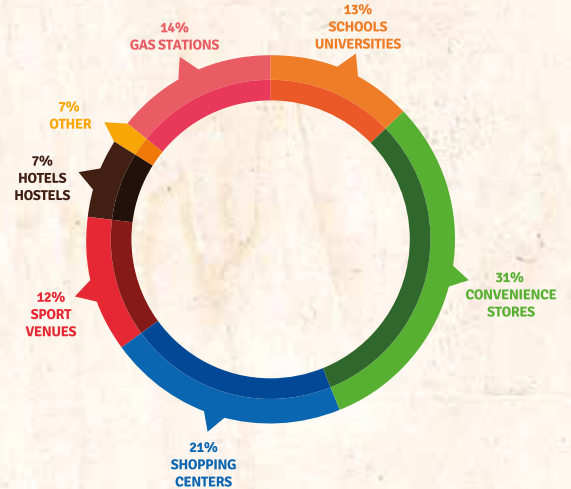
SCHOOLS, UNIVERSITIES, HOSPITALS

SPORT VENUES

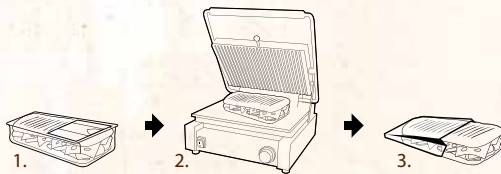
CULTURAL AND LEISURE ACTIVITY VENUES

ACCOMMODATION, HOTELS, HOSTELS

FOOD PROVIDERS (AIRLINES, TRAINS, MILITARY, CONSTRUCTION)



PREPARATION OF PANINI



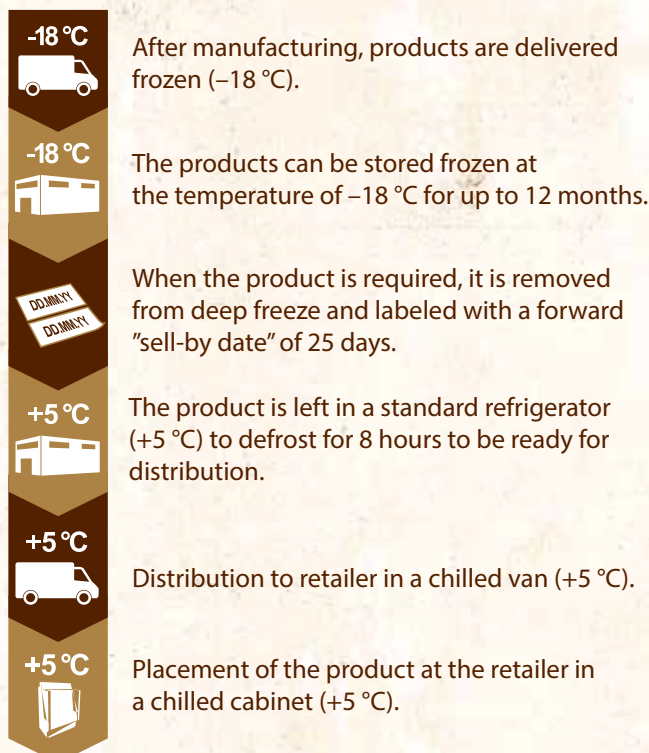
Remove panini and serving bag from plastic packaging. Place panini into preheated grill and heat for 4 minutes. Serve panini on plate or carefully insert panini into serving bag.



HOW TO WORK WITH THE PRODUCT

Products can be stored frozen for up to 12 months and after defrosting for additional 20 - 25 days. Based upon the size of the order placed with the wholesaler/distributor, the manufacturer can provide a solution for labelling use-by dates on the product.

DISTRIBUTION PROCESS:



DEFROSTING PROCESS:

Products must be defrosted at least 8 hours before sale when store at the refrigeration temperature of max. +5 °C. Distribute the products to the final Points of Sale at the max. temperature of +5 °C). The goods must be stored in a refrigerator between 0 °C and 5 °C without temperature fluctuation.



LABELING PROCESS:

Remove products from the freezer according to the order received. The date can be marked by stamp, sticker or an automatic labeling machine. The entire process must be performed within 15 minutes. Print the use-by date, i.e. 20 - 25 days from the date of defrosting, in the empty field marked "USE BY" in dd:mm:yy format.

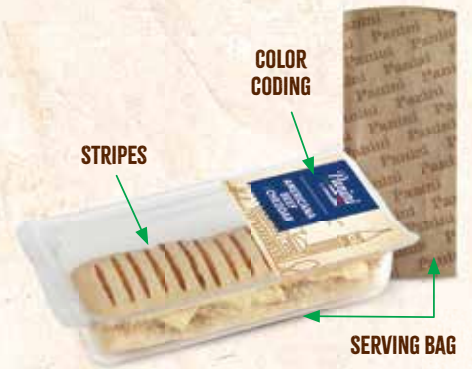




KEY ADVANTAGE - EXTENDED SHELF LIFE

Simplify your stock management and ordering procedures by having stock available for up to 12 months. No more out-of-stocks or lost sales! Your customers will appreciate the 25-days shelf life in their outlets - the ability to reduce their wastage and to improve their profitability.

1. Can be kept frozen for up to 12 months.
2. After defrosting, store in a cool, dry place up to +5 °C for up to 25 days.
3. Packed using a special protective foil with an anti-fog layer.



PORTFOLIO PANINI

MOZZARELLA & TOMATO

SLICES OF MOZZARELLA WITH JUICY TOMATO SALSA

NETTO	150 g
SHELF-LIFE	20 DAYS



AMERICANA BEEF & CHEDDAR

GROUND BEEF WITH CHEDDAR CHEESE AND BARBECUE SAUCE

NETTO	170 g
SHELF-LIFE	25 DAYS



CHICKEN & BACON

GRILLED CHICKEN BREASTS WITH GOUDA CHEESE AND BACON

NETTO	140 g
SHELF-LIFE	25 DAYS



PRAGUE HAM & EMMENTAL

FINELY SLICED HAM WITH EMMENTAL CHEESE

NETTO	140 g
SHELF-LIFE	25 DAYS





EQUIPMENT AND MARKETING SUPPORT



HEAVY-DUTY GRILL
PREPARATION TIME 4 MINUTES



BLACKBOARD



PLASTIC POSTER A1



TABLE STANDS



WOODEN A-STAND A1
HEIGHT 108 CM



PLASTIC A-STAND
HEIGHT 65 CM

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