

[www.sunalle.it](http://www.sunalle.it)



# sunalle

CRUMBLY, JUST LIKE DAY ONE

Considered to be one of the oldest kinds of bread around the world,  
the Carasau bread is synonym of Sardinia.



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## THE MEANING OF "SUNALLE"

It all started with "thu mathaiu", a forefather of ours who devoted his time to working the farmland and taking care of the earth. Here, he ploughed the fields of wheat and barley, which he then harvested in such a way as to leave in the soil what was called "SUNALLE", the lowest part of the ear. It became the family's nickname and today it is the name of our company, which has been our pride and joy for generations – the trace of a history constituted by experience, ongoing research and methods that over the years have been strengthened and consolidated.

Since 1991, we have been making traditional Sardinian bread, in ways that fully respect the environment that we call home: from the choice of ingredients to the use of clean energy, now meeting one-third of our requirements. We work in partnership with universities and research centres to make our output increasingly sustainable and ever more respectful of tradition.

## FRESH CRISPY HEALTHY

The Carasau crispy bread is made with few simple and natural ingredients: remilled durum wheat semolina, water, salt and brewer's yeast. The end product is a fine foil, baked and toasted in the oven that can last for up to 12 months.

The Guttiau it is a variant of pane Carasau to the surface of which we add olive oil and salt – simple ingredients, but ones that are able to give the bread a unique, distinctive flavour. These are extremely versatile foodstuffs that can be used to prepare quick, balanced and delicious dishes! Try them crunchy as the decoration or base for your dishes, or soften them up by dipping them in water for a few seconds, savour them with your aperitif, or just enjoy them as healthy, tasty snacks at any time.

CRUMBLY, JUST LIKE DAY ONE®



### Pane Guttiau

WHITT OIL AND SALT

PRICE EURO

| WEIGHT 180g | PC X BOX 12

| EAN 8011194148715

| SHELF LIFE 12 MONTHS



### Pane Guttiau

ROSEMARY TASTE

PRICE EURO

| WEIGHT 180g | PC X BOX 12

| EAN 8011194148722

| SHELF LIFE 12 MONTHS



### Pane Guttiau

CHILLI PEPPER TASTE

PRICE EURO

| WEIGHT 180g | PC X BOX 12

| EAN 8011194148739

| SHELF LIFE 12 MONTHS



### Pane Guttiau

ONION TASTE

PRICE EURO

| WEIGHT 180g | PC X BOX 12

| EAN 8011194148746

| SHELF LIFE 12 MONTHS



### Pane Carasau CLASSIC CARASAU BREAD

PRICE EURO

WEIGHT 250g | PC X BOX 10

EAN 8011194148517

SHELF LIFE 12 MONTHS



### Pane Guttiau GUTTIAU BREAD

PRICE EURO

WEIGHT 250g | PC X BOX 10

EAN 8011194190028

SHELF LIFE 12 MONTHS



### Pane Carasau CARTONCINO

PRICE EURO

WEIGHT 250g | PC X BOX 10

EAN 8011194138501

SHELF LIFE 12 MONTHS

**Scricchiole** CLASSIC

PRICE EURO

| WEIGHT 75g | PC X BOX 28

| EAN 8011194240006

| SHELF LIFE 210 DAYS

**Scricchiole** PAPRIKA TASTE

PRICE EURO

| WEIGHT 75g | PC X BOX 28

| EAN 8011194220022

| SHELF LIFE 210 DAYS

**Scricchiole** ROSEMARY TASTE

PRICE EURO

| WEIGHT 75g | PC X BOX 28

| EAN 8011194220015

| SHELF LIFE 210 DAYS

**Scricchiole** PIZZA TASTE

PRICE EURO

| WEIGHT 75g | PC X BOX 28

| EAN 8011194220039

| SHELF LIFE 210 DAYS



## Fregula Sarda Tostata

BRONZE EXTRUSION

PRICE EURO

WEIGHT 500g | PC X BOX 12

EAN 8011194260028

SHELF LIFE 24 MONTHS



## Gnocchetti Sardi

BRONZE EXTRUSION

PRICE EURO

WEIGHT 500g | PC X BOX 16

EAN 8011194260066

SHELF LIFE 24 MONTHS



## SavoiarDO SARDO

PRICE EURO

WEIGHT **350g** | PC X BOX 12

EAN **8011194200000**

SHELF LIFE **4 MONTHS**

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## DO YOU KNOW THAT

Call it the music bread,  
its sound is highly connected  
with its crispiness.

This traditional bread  
accompanied the shepherds  
during the transhumance;  
it was in fact light,  
nourishing and easy to preserve during  
those long months away from home.  
It was prepared in big amounts  
in every family and then stored  
inside splendid trunks,  
like a treasure of inestimable value.

Sunalle still guards this treasure  
with the same care,  
passing down our tradition  
and its unmistakable taste  
to the next generation.

## M.F.M SRL

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Made in  
**SARDINIA**



INTERNATIONAL FOOD STANDARD



ORGANIC