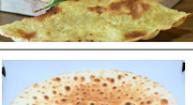
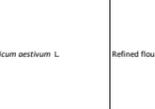
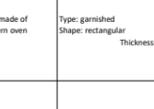


Country	Regional area or town of origin	Marketed also outside the area of origin	Bread local name (and English translation, if existing)	Bread recipe (ingredients and their amounts)	Picture	Raw material characteristics						Production process, step by step						Oven characteristics		Bread characteristics					Main scientific references on this type of bread (if there are many, give a list as attached)	Sources of information	
						Flour			Yeast	Additional ingredients			Kneading conditions	First leavening conditions	Shaping	Second leavening conditions	Baking conditions	Type of fuel	Type of oven	Type and size (double layered, single layered, garnished)	Optimal quality features of bread	Relevant nutritional features of bread	Shelf life	Prevalent type of production (artisanal or industrial)			Existence of a recognized quality mark (es. European PDO or PGI, or Slow Food Presidium, or other)
						Botanical species	Flour category	Optimal quality features of flour	Type of yeast	Additional ingredients	Optimal quality features of additional ingredients																
Italy	Emilia Romagna	Yes	Pladina	Wheat flour 1000g; Water to obtain a homogeneous dough; Salt: equal to or less than 25 grams; Fat: lard, and/or olive oil and/or extra virgin olive oil up to 250 grams. Optional raw materials: raising agents: sodium hydrogen carbonate, disodium diphosphate corn or wheat starch, up to 20 grams		Triticum aestivum L.	Refined flour (class 00)	not specified	Sodium bicarbonate or baking soda	not specified	lard/olive oil/extra virgin olive oil (EVOO), raising agents: sodium hydrogen carbonate, disodium diphosphate corn or wheat starch, up to 20 grams	not specified	room T†	None	Divide the dough Make balls Give a round shape by flattening the ball dough manually, or by a mechanic flattener, forming a disc with the desired thickness and diameter	None	200-250 °C with a total cooking time of 4 minutes	/	Téglia (clay plate)	Type: unleavened/single layered Thickness: 4-8 mm vs. 3 mm in the "Riminense" variant) Diameter: 15-25 cm vs. 23-30 cm (in the "Riminense" variant)	"Piadina Romagnola": small amber cooking spots on the surface with an homogeneous distribution, compact, rigid and crumbly, "Piadina Romagnola" alla Riminese: large cooking blisters on the surface, with uneven distribution, soft and flexible.	not specified	3-7 days	industrial	PGI	/	Local bakers and experts https://www.consortioadinaromagnola.it/https://www.politicheagricole.it/flex/servlet/finid.11857207883b79d54e/Disciplinare_piadina_26_07_2012_corretto_18_1_13.pdf https://apeniosciadegusto.it/ricetta/piadina-romagnola/ricetta/15193-215&tip=5657_1_215 https://www.riole24ore.com/art/pe-piadinaromagnola-igt-recor-storico-produzione-2020-AEUqJ.hrefresh_ce=1 https://www.consortioadinaromagnola.it/le-aziende-del-consorzio/
Italy	Campania	Yes	Pizza	Wheat flour 1,600-1,800g Water 1L Salt 40-60g Yeast (0.1-3g) or dry yeast (1/7 of the weight of yeast) or sourdough (5-20% of the weight of the flour)		Triticum aestivum L.	Refined flour (class 00, 01) Protein 11 - 13.5 g %	W 250-320 PA, 0.55-0.70 Absorption 55 % - 62 % Stability 8 - 14 Value index - Fall E10: max 60 Falling >250 Dry gluten 9.5 - 11.5 g %	bakers' compressed yeast and sourdough	no ingredients in the dough; topping: tomato, mozzarella, basil and extra virgin olive oil	not specified	room T†	28-22°C 24h-23°C	With a base of flour: Divide the dough Give round extended form with your hands 200g (pizza diameter 22-24 cm) - 280g (pizza diameter 28-35cm)	Variable duration, in function of temperature and humidity characteristics of the environment and absorption of the flour used.	485 °C, 60-90s	Wood fired or electric oven	Traditional domed oven made of refractory stone or static modern oven (electric)	Type: garnished, single layered Round, no larger than a dish, with a raised border "cornicione" (Thickness: 1.2 cm) and the middle (Thickness: 0.25 cm) is garnished with few fresh ingredients Diameter: <35 cm	Soft, fragrant, easily foldable in a booklet, the characteristic flavor resulting from the cornice that prevents the typical taste and smell of well-grown and well-cooked bread	not specified	consumed immediately.	Artisanal	STG, PAT and Intangible Cultural Heritage of Humanity (UNESCO)	/	Regulation (EU) No. 97/2010 of the Commission of 4 February 2010 https://www.pizzapotetana.org/public/pdf/Disciplinare_AVPN.pdf Local bakers and experts https://www.mancusoap.it/blog/2020/11/25/pizza-potentina-con-farina-novella-capote/ https://www.pizzapotetana.org/it/Ministero-delle-Politiche-Agricole-Alimentari-e-Forestali-MIPAAF-2000-Elenco-nazionale-dei-prodotti-agroalimentari-tradizionali-Official-Journal-of-Italian-Republic-154-1-72	
Italy	Sardinia	Yes	Pane Carasau (Carasau bread)	Durum wheat semolina 500 g water 300 g salt 3 g baker's compressed yeast 5 g		Triticum turgidum var. durum Desf.	Refined flour	not specified	None	sourdough or bakers' compressed yeast	None	None	room T†	30 minutes	Divide the dough Make balls Give a round shape with the roller	2 hours	450-550°C	Wood fired or electric oven	Traditional domed oven made of refractory stone or modern oven (electric)	Type: double layered Shape: circular, oval or rectangular Diameter: 15-40cm Thickness: 1-2 mm	crispy, golden color with no crumble	not specified	long storage period (1 year)	Artisanal and Industrial	PAT	/	http://www.sardegnagricoltura.it/documenti/14_41_207007164884.pdf Local bakers and experts Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 154, 1-72.
Italy	Urbiana (Marche), Emilia Romagna	No	Crostolo	Wheat flour 1 kg water 2 g milk 250ml sodium bicarbonate salt 15g eggs 5 lard/olive oil 250g black pepper.		Triticum aestivum L.	Refined flour (class 00)	not specified	Sodium bicarbonate	Eggs, olive oil, lard, black pepper	not specified	room T†	1 hour	Divide the dough Make balls Give a round shape with the roller	None	200-250 °C	/	Metal grill on charcoal	Type: single layered Shape: circular	golden color, crispy texture, puff pastry	not specified	3-7 Days	artisanal	DeCo, PAT	/	Local bakers and experts https://blog.giallozafferano.it/gianluccinaefantasia/crostolo-di-bambini/ https://www.regione.marche.it/Portale/2/Agricoltura/Qualita/Prodotti/2072018/2019_Allegato_8.pdf https://agricoltura.regione.emilia-romagna.it/top-igti/igti/prodotto-154-1-72 http://www.bonnyarte.it/justbreathe/2014/11/25/borlenghi-tipici-dellappennino-modenese/	
Italy	Modena (Emilia-Romagna)	No	Borlengo di Guglia	Wheat flour 1000 g salt 1 q.b. eggs (sometimes, max 5 o 300 g)		Triticum aestivum L.	Refined flour	not specified	None	eggs	not specified	room T†	None	not specified	None	00-250 °C 5-7 m	/	Sole (tinned copper pan)	Type: unleavened, single layered Shape: circular Thickness: 0.5-0.7 mm; Diameter: 40-60 cm	light yellow color, crumbly texture, flavour and characteristic aroma resulting from "cunza"	not specified	<3 days	artisanal	PAT	/	https://www.tradizioneopomodena.it/assets/Uploads/BORLENGO-DI-GUGLIA.pdf Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 154, 1-72.	
Italy	Toscana, Liguria	No	Testarolo pontremolese (Tuscany) or Testarolo della Lunigiana (Luscany) or Testaroli (Liguria)	Wheat flour 400g water q.b. salt q.b.		Triticum aestivum L.	Refined flour	not specified	None	None	None	None	room T†	None	not specified	None	Few minutes	/	Testo (clay plate with clay lid)	Type: unleavened, single layered Shape: circular Diameter: 40-45 cm Thickness: 2-3 mm	a thin sheet full of small air alveoli	not specified	3-7 Days	artisanal	PAT and Slow Food Presidium	/	Local bakers and experts https://www.innaturale.com/alla-scoperta-del-testarolo-lancico-antico-della-pasta/ https://www.fondazioneolwood.com/it/presidio-slow-food/testarolo-artigianale-pontremolese/ http://prodtrad.regione.toscana.it/index.php https://www.fooditaly.net/prodotto/testarolo-della-lunigiana/ https://www.lucucinaitaliana.it/ricetta/orzini/testaroli
Italy	Podenzana (Tuscany)	No	Pangaccio	Wheat flour 400g water 500g salt q.b.		Triticum aestivum L.	Refined flour (class 0 or 00)	not specified	None	None	None	None	room T†	None	not specified	None	200-250 °C, 1-2 min	Wood fire	Testo (clay plate with clay lid)	Type: unleavened, single layered Shape: circular Diameter: 12-15 cm	crispy texture	not specified	3-7 Days	artisanal	PAT	/	Local bakers and experts https://it.wikipedia.org/wiki/Pangaccio http://prodtrad.regione.toscana.it/LIB_ProdTrad/Prodotto.php?ID=298 https://www.genovastoday.it/cucina/ricetta-figure-pangacci-pangazzi.html Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 154, 1-72.
Italy	Avigliano (Basilicata)	No	Carchioli	corn flour 1kg water 350ml salt q.b.		Zea mays L.	Corn flour	not specified	None	None	None	None	room T†	None	not specified	None	>300 °C, few minutes	Wood fire	Metal grill on charcoal	Type: unleavened, single layered Shape: circular Thickness: up to 2 cm	hard consistency	not specified	3-7 Days	artisanal	PAT and Surveilled by Slow Food as Ark of Taste	/	https://www.fondazioneolwood.com/it/arcade-gusto-slow-food/carchioli/ https://www.cocinabiochocchina.net/ricetta/carchioli-lucana-di-avigliano/ Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 154, 1-72.
Italy	Tuscany	No	Neccio	chestnut flour 1kg water q.b. salt q.b.		Castanea sativa Mill.	chestnut flour	not specified	None	None	None	None	room T†	None	not specified	None	>300 °C, few minutes	/	Testo (clay plate with clay lid)	Type: unleavened, single layered Shape: circular Diameter: 20cm	dark brown color, aroma, and	Gluten free	<3 days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 154, 1-72. https://prodtrad.regione.toscana.it/index.php
Italy	Liguria (Imperia), Piedmont and Tuscany	No	Farinata	chickpea flour 500 g water 2 litres olive oil 250 g fine salt 1 tablespoon fresh spring onions 6 pepper		Cicer arietinum L.	chickpea flour	not specified	None	Olive Oil, fresh spring onions, pepper	not specified	room T†	3h, room T†	not specified	None	350°C 10-12min	Wood fired or electric	baked in a large pan into a static oven	Type: unleavened, single layered Shape: circular Thickness: 0,5cm	not specified	Gluten free	<3 days	artisanal	Deco, PAT	/	Local bakers and experts https://www.bontastapa.it/ricetta/ricetta-farinata-di-ccc/2720/ https://imperia.etraspasera2.it/moduli/download.php?file=ricetta_igti_1835314443700_c_clicca/ricettafarinata.pdf Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 154, 1-72.	
Italy	Modena (Emilia-Romagna)	Yes	Crescentina	Wheat flour or whole wheat 10kg water 200g salt 10g lard and/or olive oil max. 1 kg / 3litre		Triticum aestivum L.	Refined flour (class 0 or 00) or whole flour	not specified	sourdough or bakers' compressed yeast or sodium bicarbonate	lard and/or olive oil milk malted cereal flour	not specified	room T†	almost 20 min	Divide the dough Make balls Give a round shape with the roller	None	200-220°C 2-4 min	/	Teglia (clay plate, smaller than Téglia)	Type: single layered Shape: irregular circular Diameter: 5-15 cm Thickness: 1-1.5 cm Weight: max 100 g.	golden color, crispy in the outside and fluffy in the inside	not specified	3-7 days	artisanal	PAT	/	Local bakers and experts https://blog.giallozafferano.it/primaliolopolitai/crecscentina-modenese-senza-strutto/ https://www.tradizioneopomodena.it/assets/Uploads/CRESCENTINA.pdf Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 154, 1-72.	
Italy	Umbria	No	Torta al testo	Wheat flour 500g (sometimes corn flour) warm water 250 g EVOO or lard 20g salt q.b. baking soda 5 g		Triticum aestivum L. Zea mays L.	Refined flour	not specified	Baking soda	extra virgin olive oil or lard	not specified	room T†	None	Divide the dough Make balls Give a round shape by	None	>300 °C, 15-20	/	Testo (clay plate with clay lid)	Type: single layered Shape: circular	not specified	not specified	<3 days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 154, 1-72. https://www.tribunadisor.it/ricetta/forta-umbra-originale-buonissima/ https://www.tribunadisor.it/ricetta/forta-umbra-originale-buonissima/ their fortification in health and disease prevention" https://www.tribunadisor.it/ricetta/forta-umbra-originale-buonissima/	
Italy	Umbria	No	Schiacciata al formaggio	wheat flour 500 g eggs 4 Grana Padano or Parmigiano Reggiano 100 g pecorino cheese 75 g EVO oil 100 ml sourdough		Triticum aestivum L.	Refined flour	not specified	sourdough	EVO oil, eggs, Grana Padano or Parmigiano Reggiano, pecorino cheese	not specified	room T†	1 hour	not specified	None	200°C	Electric or gas	static modern oven	Type: garnished Shape: oval, square or rectangular	not specified	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts https://www.tribunadisor.it/ricetta/schiacciata-al-formaggio/ https://www.agrodice.it/ricetta/forta-umbra-originale-buonissima/ Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 154, 1-72.	
Italy	Tuscany	No	Schiaccia con cipolle e acciughe	flour 500g water 250g salt 12g wheat yeast 1g olive oil 20g onions 400g anchovies 200g pepper		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	olive oil, onions anchovies pepper	not specified	room T†	not specified	The dough is flattening and after it is topped	not specified	200-220°C	Electric or gas	static modern oven	Type: garnished Shape: Rectangular	not specified	not specified	<3 days	artisanal	/	/	Local bakers and experts https://www.mammalfaria.com/ricetta-pizza-acciughe-e-cipolle/	
Italy	Tuscany	No	Schiaccia grossetana	flour 500g water 300g sourdough olive oil q.b. pg		Triticum aestivum L.	Refined flour	not specified	sourdough	olive oil	None	None	room T†	not specified	The dough is flattening and after it is pitted	not specified	280°C, 90 min	Electric or gas	static modern oven	Type: single layered Shape: rectangular (40-50 cm)	intense yellow, burnished	not specified	<3 days	artisanal	PAT	/	Local bakers and experts http://prodtrad.regione.toscana.it/LIB_ProdTrad/Prodotto.php?ID=445 https://www.tribunadisor.it/ricetta/forta-umbra-originale-buonissima/ https://www.tribunadisor.it/ricetta/forta-umbra-originale-buonissima/ Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 154, 1-72.

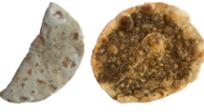
Country	Regional area or town of origin	Marketed also outside the area of origin	Bread local name (and English translation, if existing)	Bread recipe (ingredients and their amounts)	Picture	Raw material characteristics						Production process, step by step						Oven characteristics		Bread characteristics					Main scientific references on this type of bread (if there are many, give a list as attached)	Sources of information	
						Flour			Yeast	Additional ingredients			Kneading conditions	First leavening conditions	Shaping	Second leavening conditions	Baking conditions	Type of fuel	Type of oven	Type and size (double layered, single layered, garnished)	Optimal quality features of bread	Relevant nutritional features of bread	Shelf life	Prevalent type of production (artisanal or industrial)			Existence of a recognized quality mark (es. European PDO or PGI, or Slow Food Presidium, or other)
						Botanical species	Flour category	Optimal quality features of flour	Type of yeast	Additional ingredients	Optimal quality features of additional ingredients																
Italy	Lombardy	No	Schiacciata or "schiolina" mantovana	wheat flour 1kg water 400g lard 200g yeast 30g salt 30g		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	lard	not specified	room T1	not specified	The dough is flattening	not specified	270°C, 20 min	Electric or gas	static modern oven	Type: single layered Shape: square	not specified	not specified	<3 days	artisanal	PAT	/	https://www.saperesapori.it/blog/regioni/lombardia/la-schiacciata-mantovana/ https://www.topfooditaly.net/prodotto/schiacciata/ Pasqualone, A., DeCaturato, D., & Gomes (2011). Focaccia Italian fat fatty bread. In V. R. Preedy, R. R. Watson, & V. B. Patel, (Eds.), "Flour and breads and their fortification in health and disease prevention" (pp. 47-58). London: Elsevier.	
Italy	Trentino Alto Adige	Yes	Schüttelbrot	Rye flour (min 50%) 750 g Wheat flour/ Emmer flour 250g Salt 20g wheat or barley malt yeast 40g sourdough (min 4%) water 850g		Secale cereale L. Triticum aestivum L. Triticum spelta L.	Rye flour, refined flour	not specified	yeast, sourdough (min 4%)	fennel (Foeniculum vulgare) and sometimes wild cumin (Cuminum silvestre), fennel seed (Trigonotis foeniculum), coriander (Coriandrum sativum) or anise (Pimpinella Anisum L.)	not specified	room T1	20-100 min, 25° e 40° C	Divide the dough Make balls Give a round shape with the roller	None	160° - 250° C 20 min.	Electric or gas	static oven	Type: single layered Shape: round, with irregular holes Diameter: 30-35 cm Thickness: 0.3-1.5 cm	crispy flavored by spices and herbs	not specified	18 months	artisanal	PGI	/	https://www.suedtirol.info/it/esperienze/enogat-romana/ricette-altoadige/ricette-brot-schuttelbrot-pane-di-segale-crocante_recipe_51876 REGOLAMENTO DI ESECUZIONE (UE) 2020/1084 DELLA COMMISSIONE https://www.spedizioni.info/it/esperienze/enogat-romana/ricette-altoadige/ricette-brot-schuttelbrot-pane-di-segale-crocante_recipe_51876 del 17 luglio 2020 recante iscrizione di un nome nel registro delle denominazioni di origine protette della Unione europea Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. https://www.cucchiato.it/ricetta/ricetta-gnocco-fritto/ https://agricoltura.regione.emilia-romagna.it/top-agri/temi/prodotto-tradizionali/pane-fritto-gnocco-fritto-biscottiera-romana/	
Italy	Emilia-Romagna	No	Gnocco fritto	Wheat Flour 500g Water 250-260g Bicarbonato 1/2 table spoon Salt a bit yeast		Triticum aestivum L.	Refined flour	not specified	Sodium bicarbonate	None	None	room T1	none	not specified	none	<200	/	fry bread	Type: fry bread Shapes: rectangular Thickness: 0.3 cm	Golden color	not specified	<3 days	artisanal	PAT	/	Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. https://www.cucchiato.it/ricetta/ricetta-gnocco-fritto/ https://agricoltura.regione.emilia-romagna.it/top-agri/temi/prodotto-tradizionali/pane-fritto-gnocco-fritto-biscottiera-romana/	
Italy	Emilia-Romagna	No	Crescenta frita	Wheat Flour 500g Milk 100ml Salt 10 g Eggs (or butter) 50 g Bicarbonato or Chemical yeast		Triticum aestivum L.	Refined flour	not specified	Sodium bicarbonate	Butter or lard; milk; eggs (sometimes)	not specified	room T1	none	not specified	none	<200	/	fry bread	Type: fry bread Shape: rectangular	Golden color	High fat content	<3 days	artisanal	PAT	/	Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. https://www.tortellinlandco.com/crescente-bolognese/ https://blog.gallozaffarano.it/fattinca/crescenti-panettoni/ Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. http://www.sardegnaagricoltura.it/documenti/14_43_20070607164817.pdf https://www.arsbuis156.com/ricette/pane-	
Italy	Sardinia	No	Guttiau	Durum wheat semolina 500g water 500g salt 5g baker's compressed yeast 5g extra virgin olive oil		Triticum turgidum var. durum Def.	Refined flour	not specified	sourdough or baker's compressed yeast	extra virgin olive oil	not specified	room T1	30 minutes	Divide the dough Make balls Give a round shape with the roller	2 hours	230-350°C after the bread is greased with extra virgin olive oil and toasted for a few seconds on the grill or in the oven	Wood fire, electric or gas	Traditional domed oven made of refractory stone or modern oven (electric)	Type: double-layered Shape: rectangular or circular Thickness: 1-2 mm	crunchy	not specified	<3 months	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. https://www.agrodice.it/ricette/pane-guttiau/	
Italy	Ozieri (Sardinia)	No	Splanata	Durum wheat semolina 500g sourdough 100g water 250g sea salt 10g		Triticum turgidum var. durum Def.	Refined flour	not specified	sourdough	None	none	room T1	not specified	Thickness: 0.5mm	not specified	450-550°C	Wood fire, electric or gas	Traditional domed oven made of refractory stone or modern oven (electric)	Type: double-layered Shape: circular Diameter: 10-20 cm Thickness: 1 cm	little to no crumb, dense and crispy texture, pink gold crust color	not specified	more than 7 days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. http://www.sardegnaagricoltura.it/documenti/14_43_20070607165334.pdf https://www.panificiosmaozieri.wetrinetalia.com/pan-e-fino-e-integrale/9585-splanata-di-ozieri.html	
Italy	Ogliastro (Sardinia)	No	Pistoccu	Wheat flour 500g commercial yeast 5g salt 5g water 250g		Triticum aestivum L. Triticum turgidum var. durum Def.	Refined flour (type 00) whole wheat flour durum wheat flour	not specified	baker's yeast	None	none	one hour, room	one hour	not specified	not specified	200°C, 20 min.	Wood fire, electric or gas	Traditional domed oven made of refractory stone or modern oven (electric)	Type: double-layered Shape: small rectangular Thickness: 3-4mm Weight: 30-40g	crunchy bread with holes on one side	not specified	<3 months	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. http://www.sardegnaagricoltura.it/documenti/14_43_20070607165105.pdf https://www.agrodice.it/ricette/pane-pistoccu/	
Italy	Bonova (Sardinia)	No	Zichì	Durum wheat flour 10kg water 7l sourdough or baker's yeast salt 50g		Triticum turgidum var. durum Def.	Refined flour	not specified	sourdough or baker's yeast	None	none	Water: 40°C (in summer), 60°C (in winter)	10-12 hours in winter; 6-7 hours in summer	Divide the dough Make balls Give a round shape with the roller	none	400-500°C for few minutes	Wood fire, electric or gas	Traditional domed oven made of refractory stone or modern oven (electric)	Type: double-layered Shape: circular Thickness: 0.5mm Diameter: 30-40cm Weight: 400-500g	soft or crunchy	not specified	<3 months	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf http://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf	
Italy	Apulia	Yes	Puccia salentina	Durum wheat flour 1kg Extra virgin olive oil 80ml Water 450g sodium salt 10g natural yeast		Triticum turgidum var. durum Def.	Refined flour	not specified	sourdough	Extra virgin olive oil	not specified	room T1	not specified	Divide the dough Make balls Give a round shape with the roller	not specified	>300°C	Wood fire, electric or gas	Traditional domed oven made of refractory stone or modern oven (electric)	Type: double-layered Shape: circular Diameter: 20 cm	soft in the inside and crispy in the outside	not specified	3-7 days	artisanal/industrial	PAT	/	Pasqualone, A., DeCaturato, D., & Gomes T. (2011). Focaccia Italian fat fatty bread. In V. R. Preedy, R. R. Watson, & V. B. Patel, (Eds.), "Flour and breads and their fortification in health and disease prevention" (pp. 47-58). London: Elsevier.	
Italy	Emilia Romagna	No	Gnocco ingrossato	Wheat flour 500g water 230g lard/fo 70-80g small cubes of fatty ham 150g yeast 25g salt 10g		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	lard/EVO oil small cubes of fatty ham	not specified	room T1	not specified	not specified	not specified	200 °C, 30 min	Wood fire, electric or gas	static oven	Type: garnished Thickness: 5-8 cm	not specified	not specified	<3 days	artisanal	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. https://www.riettegusto.info/focaccia-barese/ https://equiquotabasta.it/ricette/ricette-dello-chef-la-focaccia-barese-del-consorzio https://www.cookist.it/puccia-salentina/		
Italy	Ferrara (Emilia Romagna)	No	Pinzini ferraresi	Wheat flour 400g yeast 12g lard or oil q.b. water 200-220g salt q.b.		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	lard or oil	not specified	room T1	not specified	not specified	not specified	<200°C	/	fry bread	Type: fry bread Shape: rectangular	golden-brown color	High fat content	<3 days	artisanal	/	Local bakers and experts		
Italy	Bari (Apulia)	Yes	Focaccia barese	soft and durum wheat flour 500g water 300-350g extra virgin olive oil 50g yeast/sourdough 200g salt 10g fresh cherry tomatoes 400g 20 olives dried oregano		Triticum aestivum L., or Triticum turgidum var. durum Def.	Refined flour	not specified	bakers' compressed yeast /sourdough	extra-virgin olive oil, fresh	not specified	room T1	not specified	Divide the dough Make balls Give a round shape by your hands	not specified	200°C, 20 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: circular Diameter: 35 cm	not specified	not specified	<3 days	artisanal	PAT	/	Pasqualone, A., DeCaturato, D., & Gomes T. (2011). Focaccia Italian fat fatty bread. In V. R. Preedy, R. R. Watson, & V. B. Patel, (Eds.), "Flour and breads and their fortification in health and disease prevention" (pp. 47-58). London: Elsevier.	
Italy	Recco (Liguria)	No	Focaccia di Recco	Wheat flour 500g extra virgin olive oil 50g water q.b. salt q.b. soft fresh cheese 1kg		Triticum aestivum L.	Refined flour (class 00)	not specified	None	Extra Virgin olive oil; soft	not specified	room T1	30 min, room T1	Thickness: <1mm	not specified	250-300°C 4-8 min.	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: circular Shape: square or rectangular Shape: diameter min. 25 cm Square shape: side 25-120 cm Rectangular shape: longest side up to 120 cm; bottom side at least 25 cm Height: less than 1 cm, measured at the edges	Surface: irregular, with the presence of bubbles; upper part: golden color with dark brown areas or streaks; lower part: amber yellow color, not white; filling: melted cheese, with a creamy consistency; tactile consistency: crumbly	not specified	<3 days	artisanal	PGI	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. http://www.distrettonovese.it/gioielli_gastronomici/focaccia/ https://www.distrettonovese.it/focaccia-novese/	
Italy	Novese (Piedmont)	No	Focaccia Novese (Novi-Style focaccia)	wheat flour 1kg water 550g yeast 25-50g salt 20g lard and extra-virgin olive oil 90g		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	lard and extra-virgin olive oil	not specified	room T1	not specified	not specified	not specified	230 °C, 15 min	Electric/gas oven	static oven	Type: garnished Shape: rectangular	not specified	not specified	<3 days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. http://www.distrettonovese.it/gioielli_gastronomici/focaccia/ https://www.distrettonovese.it/focaccia-novese/	
Italy	Genova (Liguria)	Yes	Focaccia genovese (Genoa-style focaccia)	wheat flour 1kg water 400g extra-virgin olive oil 100g yeast 10g salt 10g malt 10g		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	extra-virgin olive oil	not specified	room T1	45 min	Divide the dough It is flattened in an oiled circular baking	not specified	230 °C, 15 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: rectangular Thickness: 2cm	golden brown color	not specified	<3 days	artisanal	PAT	/	Pasqualone, A., DeCaturato, D., & Gomes T. (2011). Focaccia Italian fat fatty bread. In V. R. Preedy, R. R. Watson, & V. B. Patel, (Eds.), "Flour and breads and their fortification in health and disease prevention" (pp. 47-58). London: Elsevier.	
Italy	Voltri (Liguria)	No	Focaccia di Voltri (Voltri-Style focaccia)	wheat flour and durum wheat flour 500g water 400g extra-virgin olive oil 25g 25 g lard yeast 5 g salt 10g malt 10g yellow corn flour q.b.		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	extra-virgin olive oil; lard	not specified	room T1	not specified	Divide the dough It is flattened with hands	not specified	230 °C, 20 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: rectangular	flavor and color of yellow corn flour	not specified	<3 days	artisanal	/	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic, 194, 1-72. https://www.lapastadij.moma.it/ricette/la-ricetta-originale-della-focaccia-di-voltri/ https://www.distrettonovese.it/gioielli_gastronomici/focaccia/ https://www.distrettonovese.it/focaccia-novese/	

Country	Regional area or town of origin	Marketed also outside the area of origin	Bread local name (and English translation, if existing)	Bread recipe (ingredients and their amounts)	Picture	Raw material characteristics						Production process, step by step						Oven characteristics		Bread characteristics					Main scientific references on this type of bread (if there are many, give a list as attached)	Sources of information	
						Flour			Yeast	Additional ingredients			Kneading conditions	First leavening conditions	Shaping	Second leavening conditions	Baking conditions	Type of fuel	Type of oven	Type and size (double layered, single layered, garnished)	Optimal quality features of bread	Relevant nutritional features of bread	Shelf life	Prevalent type of production (artisanal or industrial)			Existence of a recognized quality mark (e.g. European PDO or PGI, or Slow Food Presidium, or other)
						Botanical species	Flour category	Optimal quality features of flour	Type of yeast	Additional ingredients	Optimal quality features of additional ingredients																
Italy	Sardegna (Liguria)	No	Sardenaira	flour 500g water 250g olive oil 50g yeast 12g salt 14g tomato sauce 600g olives 80g 10 anchovies oregano EVOO oil 50g		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	olive oil, tomato sauce, olives, anchovies	not specified	room T1	not specified	Divide the dough It is flattened with hands	not specified	210 °C, 30 min	Electric	electric oven	Type: garnished Shape: rectangular Thickness: 4 cm	not specified	not specified	<3 days	artisanal	/	Paquolone, A., Delcuratolo, D., & Gomes T. (2011). Focaccia Italian flat fatty bread. In V. R. Preedy, R. R. Watson, & V. B. Patel, (Eds.), "Flour and breads and their fortification in health and disease prevention" (pp. 47-58). London, Burlington.	Local bakers and experts https://ricette.giallozafferano.it/Sardegna.htm	
Italy	Sassuolo (Emilia Romagna)	No	Stria	wheat flour 1kg water 400g lard 100g yeast 12g Salt 20g		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	lard	not specified	room T1	not specified	Divide the dough It is flattened with hands	not specified	180 °C, 20 min	Wood fired	Traditional domed oven made of refractory stone	Type: single layered Shape: rectangular Thickness: 3 cm	not specified	not specified	<3 days	artisanal	/	Paquolone, A., Delcuratolo, D., & Gomes T. (2011). Focaccia Italian flat fatty bread. In V. R. Preedy, R. R. Watson, & V. B. Patel, (Eds.), "Flour and breads and their fortification in health and disease prevention" (pp. 47-58). London, Burlington.	Local bakers and experts http://www.albarrardon.it/la-stria/ https://www.carlotalioi.com/ricetta-per-la-stria-emiliana/	
Italy	Rome (Lazio)	Yes	Pizza bianca Romana (Roman-Style pizza bianca)	wheat flour 450g water 300g oil 50g malt yeast 2g salt 15g		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	oil, malt	not specified	room T1, 15 min	3 h, room T1	Divide the dough It is flattened with hands	24 h in fridge, 1h room T1	220 °C, 20 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: rectangular Thickness: 2-3 cm	oily, golden brown surface	not specified	<3 days	artisanal	PAT	Paquolone, A., Delcuratolo, D., & Gomes T. (2011). Focaccia Italian flat fatty bread. In V. R. Preedy, R. R. Watson, & V. B. Patel, (Eds.), "Flour and breads and their fortification in health and disease prevention" (pp. 47-58). London, Burlington.	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://www.mipaaf.it/produzione/produzione-focaccia-romana/ https://ricette.giallozafferano.it/pizza-bianca-romana.html	
Italy	Marche	No	Cresciolina	wheat flour 200g water 120ml yeast 15g		Triticum aestivum L.	Refined flour (Type 00)	not specified	bakers' compressed yeast	not specified	not specified	room T1	20 min	Divide the dough It is flattened with roller	30 min	<200 °C	/	fry bread	Type: fry bread Shape: circular	flattened shape, light color, fried and crisp, with an irregular outer surface	not specified	<3 days	Artisanal	PAT	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://www.prodottiagricolitaliani.it/2019_Allegra to, B.pdf https://blog.giallozafferano.it/valora/come-fare-le-cresciole-marchigiane/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://www.prodottiagricolitaliani.it/2019_Allegra to, B.pdf https://www.prodottiagricolitaliani.it/2012/02/focaccia-romana-al-resto.html https://www.lavalledelmetauro.it/contenuti/carn-evale-feste-tradizioni-lavoro/scheda/7664.html	
Italy	Marche	No	Crescia sotto la cenere	wheat flour 1 kg lard 200g 3 eggs water q.b. salt q.b. cheese (sometimes) 100g		Triticum aestivum L.	Refined flour (Type 00)	not specified	None	lard, cheese	not specified	room T1	not specified	Divide the dough It is flattened with roller, thickness 1,5 cm	not specified	>300°C, 15 min	Wood fired	Covered with embers and hot ashes	Type: unleavened, single layered Shape: circular	not specified	not specified	3-7 Days	Artisanal	PAT	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://www.prodottiagricolitaliani.it/2019_Allegra to, B.pdf http://www.focacciaemiliana.blogspot.com/2012/02/focaccia-romana-al-resto.html https://www.lavalledelmetauro.it/contenuti/carn-evale-feste-tradizioni-lavoro/scheda/7664.html	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://www.prodottiagricolitaliani.it/2019_Allegra to, B.pdf http://www.focacciaemiliana.blogspot.com/2012/02/focaccia-romana-al-resto.html https://www.lavalledelmetauro.it/contenuti/carn-evale-feste-tradizioni-lavoro/scheda/7664.html	
Italy	Tuscany	No	Focaccia con i ficioli	wheat flour 500g water 200ml salt q.b. yeast or sourdough q.b. oil 1 tablespoon pork fat 1-3 tablespoons		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast or sourdough	oil, pork fat in small pieces and cooked in a pan for a few hours.	not specified	room T1	2 h	The dough is flattening with hands	30 min	180 °C	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: rectangular	brown, tasty and crumbly	not specified	<3 days	Artisanal	PAT	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://prodprodregione.toscana.it/index.php https://blog.giallozafferano.it/roccoco/focaccia-con-ficioli/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://prodprodregione.toscana.it/index.php https://blog.giallozafferano.it/roccoco/focaccia-con-ficioli/	
Italy	Marche	No	Crescia d'la stacciola	wheat flour hot water yeast salt lard sugar salt, lard and rosemary, onion, salt, pepper and extra virgin olive oil.		Triticum aestivum L.	Refined flour (Type 00)	not specified	bakers' compressed yeast	lard and rosemary, onion, pepper and extra virgin olive oil.	not specified	room T1	not specified	Divide the dough It is flattened with roller, thickness 1 cm	not specified	2-3 min, very high temperatures (>300°C)	Wood (fuelled with vine shoots)	Traditional domed oven made of refractory stone	Type: garnished Shape: Circular Thickness: 2 cm	reliefs obtained by pinching the dough in concentric circles, tender and crispy	not specified	3-7 Days	Artisanal	PAT	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://www.prodottiagricolitaliani.it/2019_Allegra to, B.pdf https://www.prodottiagricolitaliani.it/schede/odotato/06paste/16cresciastacciola.htm	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://www.prodottiagricolitaliani.it/2019_Allegra to, B.pdf https://www.prodottiagricolitaliani.it/schede/odotato/06paste/16cresciastacciola.htm	
Italy	Marche	No	Crescia maceratese	wheat flour 500g water 300g extra-virgin olive oil q.b. lard 50 g yeast 5g salt, rosemary or onions q.b.		Triticum aestivum L.	Refined flour (Type 00)	not specified	bakers' compressed yeast	extra virgin olive oil, onion or rosemary	not specified	not specified	not specified	Divide the dough It is flattened	not specified	<250°C, 15-18 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: rectangular	not specified	not specified	<3 days	Artisanal	/	Local bakers and experts https://blog.giallozafferano.it/oscignodetbuongno https://www.agrodice.it/ricette/crescia-maceratese/		
Italy	Marche	No	Crescia sfogliata	Wheat flour 600g Salt 12g 5 Eggs Olive oil Lard 150g Milk 80g black pepper q.b.		Triticum aestivum L.	Refined flour	not specified	None	lard and olive oil	not specified	room T1	30 min at room temperature	Divide the dough Make balls Give a round shape with the roller	1 h	>300°C, 6 min	/	Testo (clay plate with clay lid)	Type: unleavened, single layered Shape: circular	not specified	not specified	3-7 Days	artisanal	/	Paquolone, A., Delcuratolo, D., & Gomes T. (2011). Focaccia Italian flat fatty bread. In V. R. Preedy, R. R. Watson, & V. B. Patel, (Eds.), "Flour and breads and their fortification in health and disease prevention" (pp. 47-58). London, Burlington.	Local bakers and experts https://www.piccoleriette.net/piccoleriette/ricette/crescia-sfogliata/ https://ricette.giallozafferano.it/crescia-sfogliata.html	
Italy	Marche	No	Crescia brusca or pizza cor grasselli or spianata	wheat flour 500g water 400g extra-virgin olive oil q.b. lard 40g yeast 25g salt q.b. grasselli 200g		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	extra-virgin olive oil, grasselli, lard, eggs and ricotta or lard and crackling	not specified	room T1	2-3 h	The dough is flattening	1h	<250°C 20-25 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: rectangular Thickness: 2-3 cm	not specified	not specified	<3 days	Artisanal	PAT	Paquolone, A., Delcuratolo, D., & Gomes T. (2011). Focaccia Italian flat fatty bread. In V. R. Preedy, R. R. Watson, & V. B. Patel, (Eds.), "Flour and breads and their fortification in health and disease prevention" (pp. 47-58). London, Burlington.	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://www.prodottiagricolitaliani.it/2019_Allegra to, B.pdf https://www.prodottiagricolitaliani.it/2012/03/crescia-marchigiane-com-grasselli.html https://www.prodottiagricolitaliani.it/2012/03/crescia-marchigiane-com-grasselli.html	
Italy	Calabria	No	Pitta mariata	wheat flour 500g water 200g yeast 10g salt 7g crackling, cheese and eggs		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	salami, crackling, cheese and eggs	not specified	room T1	3h, room T1	The dough is flattening and after it is topped	1h	180°C 30-40 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: circular Thickness: 5 cm	not specified	not specified	<3 days	artisanal	/	Paquolone, A., Delcuratolo, D., & Gomes T. (2011). Focaccia Italian flat fatty bread. In V. R. Preedy, R. R. Watson, & V. B. Patel, (Eds.), "Flour and breads and their fortification in health and disease prevention" (pp. 47-58). London, Burlington.	Local bakers and experts https://www.pastabonorsolo.it/pitta-mariata/ https://blog.giallozafferano.it/cucinanonnaviga/pitta-mariata-calabrese-pizza/	
Italy	Sicily	No	Sfinzione	durum wheat flour 500g water 330g yeast 4g salt 10g tomato sauce anchovies onions cheese		Triticum turgidum var. durum Desf.	Refined flour	not specified	bakers' compressed yeast	tomato sauce, anchovies, onions, and cheese	not specified	room T1	3h, room T1	The dough is flattening and after it is topped	30 min	200°C 50 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Thickness: 5 cm Shape: rectangular	not specified	not specified	<3 days	artisanal	PAT	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://ricette.giallozafferano.it/Sfinzione-palermitano.html	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://ricette.giallozafferano.it/Sfinzione-palermitano.html	
Italy	Emilia Romagna	no	Focaccia con i ciccioli	White flour 1kg water 400ml crackling 400g yeast lard q.b. Salt q.b.		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	The pork cracklings, cut into small pieces, are fried in a pan with lard	not specified	room T1	1 hour	The dough is flattening with hands	not specified	230-240°C, 35-40 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: rectangular Thickness: 1.5 cm	not specified	high fat content	<3 days	artisanal	PAT	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://agricoltura.regione.emilia-romagna.it/dop-igp/temi/produzioni-tradizionali/pasta-fresche-pastetteria-bicottaria-pasticceria-e-confetteria/focaccia-con-ciccioli-chisola http://mangiarebuono.it/chisola-cot	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://www.prodottiagricolitaliani.it/2012/03/crescia-marchigiane-com-grasselli.html	
Italy	Gravina (Apulia)	no	Focaccia di S. Giuseppe	durum wheat flour 600g water 300g salt 15g yeast or sourdough 10g onions 2kg raisins 200g anchovies 150g pepper salt olive oil 20g		Triticum turgidum var. durum Desf.	Refined flour	not specified	bakers' compressed yeast or sourdough	Olive oil, onions, raisins, anchovy pepper	not specified	room T1	3h, room T1	The dough is flattening and after it is topped	not specified	180°C 60 min.	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: circular Diameter: 35-40 cm	golden color	not specified	<3 days	artisanal	PAT	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://www.prodottiagricolitaliani.it/2012/03/crescia-marchigiane-com-grasselli.html https://www.prodottiagricolitaliani.it/2012/03/crescia-marchigiane-com-grasselli.html	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72. https://www.prodottiagricolitaliani.it/2012/03/crescia-marchigiane-com-grasselli.html https://www.prodottiagricolitaliani.it/2012/03/crescia-marchigiane-com-grasselli.html	

Country	Regional area or town of origin	Marketed also outside the area of origin	Bread local name (and English translation, if existing)	Bread recipe (ingredients and their amounts)	Picture	Raw material characteristics						Production process, step by step					Oven characteristics		Bread characteristics					Main scientific references on this type of bread (if there are many, give a list as attached)	Sources of information		
						Flour			Yeast	Additional ingredients		Kneading conditions	First leavening conditions	Shaping	Second leavening conditions	Baking conditions	Type of fuel	Type of oven	Type and size (double layered, single layered, garnished)	Optimal quality features of bread	Relevant nutritional features of bread	Shelf life	Prevalent type of production (artisanal or industrial)			Existence of a recognized quality mark (e.g. European PDO or PGI, or Slow Food Presidium, or other)	
						Botanical species	Flour category	Optimal quality features of flour	Type of yeast	Additional ingredients	Optimal quality features of additional ingredients																
Italy	Sardinia	No	Focaccia Portocussese	flour boiled potatoes water salt yeast tomatoes fresh pecorino butter milk onion		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	potatoes, fried onion in butter and oil, chopped tomato, grated pecorino cheese	not specified	room T†	a few hours	The dough is flattening with hands and pour over the onion and tomato sauce and cheese	not specified	180-200°C, 30 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: circular	not specified	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.regione.sardegna.it/documenti/1_3_8_2017091213151.pdf http://www.itenovas.com/in-tavola/59-la-focaccia-tipica-di-portocussis.html	
Italy	Abruzzo	No	Pizza scime, Pizza scive, Pizza ascima, Pizza azzima	wheat flour 450g extra virgin olive oil 100ml white wine 100ml salt q.b.		Triticum aestivum L.	Refined flour	not specified	None	glass of white wine, Extra virgin olive oil	not specified	room T†	not specified	the dough is rounded and compressed until it is about 1.5cm thick	not specified	180-250°C, half	Wood fired	On the top of the hearth, under a Coppo (a clay lid covered with embers) utensil, a typical local artisan item: a large, low iron lid with a handle.	Type: unleavened, single layered Shape: circular Thickness: 1.5cm	This low golden-white focaccia is scored with lozenge markings on the surface, made with a sharp knife during preparation, to make it easier to break into portions when consumed.	not specified	<3 days	Artisanal	PAT and surveilled by Slow Food as Ark of Taste	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.regione.abruzzo.it/system/files/agricoltura/pord_agroalimentari/Atlante_prodotti_tipici.pdf https://www.fondazione Slow Food.com/it/larca-del-gusto-slow-food/pizza-scime-2/ https://www.sambercosano.it/notizie/storie/pizza-scime/	
Italy	Molise	No	Pizza coi ciccoli di ma	durum wheat flour 1kg water q.b. lard 100g salt q.b. yeast 25g crackling q.b		Triticum turgidum var. durum Desf.	Refined flour	not specified	bakers' compressed yeast	crackling	not specified	room T†	2 hours in a warm place	At the dough are add the cicoli previously cut into small pieces and seasoned with chili pepper, a pinch of salt. Mix it all again and pull the dough obtaining a sheet of about 1 cm and place it in a pan previously greasy	not specified	200° C.	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: circular Diameter: 30 cm Thickness: 2-3 cm	not specified	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.ansarp.it/files/ARSABP/Atlante-dei-Prodotti-pastefresche-32-55.pdf https://www.altomolise.net/notizie/tradizioni/7985/la-pizza-con-i-ciccoli-una-specialita-molisana	
Italy	Molise	No	Pizza di granone	corn flour 350g salt q.b. extra virgin olive oil 3 tablespoon water q.b. hot		Zea mays L.	Corn flour	not specified	None	extra virgin olive oil, chili,	not specified	room T†	/	Divide the dough it is flattened with hands	/	180-250°C, 1 h	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: unleavened, single layered Shape: circular	not specified	not specified	3-7 Days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.ansarp.it/files/ARSABP/Atlante-dei-Prodotti-pastefresche-32-55.pdf https://www.molisedagustare.it/2020/08/08/pizza-di-granone/	
Italy	Rieti (Lazio)	No	Pizza con farina di mais	wheat flour corn flour water salt sourdough		Zea mays L. Triticum aestivum L.	Refined flour (Type 00)	not specified	sourdough	None	None	room T†	not specified	not specified	not specified	180-250°C	Wood fired	Traditional domed oven made of refractory stone	Type: single layered Shape: circular	not specified	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.topfooditaly.net/prodotto/pizza-con-farina-di-mais/ https://www.molisedagustare.it/2020/08/08/pizza-di-granone/	
Italy	Rieti (Lazio)	No	Pizza somma	wheat flour 500g 2 eggs yeast water q.b. salt q.b.		Triticum aestivum L.	Refined flour (Type 00)	not specified	bakers' compressed yeast	eggs	None	room T†	not specified	Divide the dough it is flattened with hands	not specified	>300°C	Wood fired	On the top of the hearth, under a Coppo (a clay lid covered with embers) utensil, a typical local artisan item: a large, low iron lid with a handle.	Type: single layer Shape: circular	not specified	not specified	3-7 Days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.topfooditaly.net/prodotto/pizza-somma/ https://cavalliernews.it/ricette-e-notizie/4995/pizza-summa-la-pizza-sotto-il-coppo https://www.parchiaio.it/ricette/14204-pizza-somma	
Italy	Lazio	No	Pizza rossa	wheat flour yeast water salt tomato sauce		Triticum aestivum L.	Refined flour (Type 00)	not specified	bakers' compressed yeast	tomato sauce	not specified	room T†	1 hour	Divide the dough it is flattened with hands	not specified	180-250°C	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: rectangular	not specified	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.topfooditaly.net/prodotto/pizza-rossa/ https://www.agrodolce.it/2020/10/28/6-pizze-al-taglio-icone-che-doversti-provare-a-roma/	
Italy	Rieti (Lazio)	No	Pizza fritta	wheat flour sourdough water salt		Triticum aestivum L.	Refined flour (Type 00)	not specified	sourdough	none	none	room T†	1 hour	Divide the dough it is flattened with hands	/	<200°C, 5 min	Fried bread	fry bread	Type: fry bread Shape: circular	not specified	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.topfooditaly.net/prodotto/pizza-fritta/ https://www.svagonews.com/sagre-nel-lazio-la-festa-della-pizza-fritta-cannetana-cannetotastina/	
Italy	Carbone (Basilicata)	No	Pizza a "scannatur" di	wheat flour small pieces of meat, sopressato lard salt water ground sweet pepper		Triticum aestivum L.	Refined flour (Type 00 "Carone")	not specified	none	small pieces of meat, sopressato lard coriander seeds ground sweet pepper	not specified	room T†	1 hour	Divide the dough it is flattened with hands	none	180°C 20 min	Wood fired	Traditional domed oven made of refractory stone	Type: garnished	golden color, crunchy, crumbly	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.topfooditaly.net/prodotto/pizza-a-scannatur-di-carbone/ https://www.intavoliamo.it/info/prodotto-tipici-lucani/pizza-a-scannatur-di-carbone	
Italy	Basilicata	No	Scarcodda	ricotta or toma 500g pecorino cheese 125g parsley lard 6 tablespoon salt pepper butter yeast milk Flour 500g 13 eggs extra virgin olive oil sopressato		Triticum aestivum L.	Refined flour (Type 00)	not specified	bakers' compressed yeast	ricotta or toma pecorino cheese parsley lard butter milk sopressato egg extra virgin olive oil	not specified	room T†	not specified	Divide the dough it is flattened and garnished	not specified	180-200°C	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: circular Thickness: 3-4 cm	soft	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.topfooditaly.net/prodotto/pizza-nastica/ https://www.cuorebasilicata.it/pizza-nastica-scarcodda/	
Italy	Rieti (Lazio)	No	Pizza wotta la bracc	wheat flour 500g water 250g salt q.b.		Triticum aestivum L.	Refined flour	not specified	none	none	none	room T†	few minutes	Divide the dough it is flattened with hands	not specified	>300°	Wood fired	Traditional domed oven made of refractory stone	Type: single layered Shape: circular	not specified	not specified	3-7 Days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.topfooditaly.net/prodotto/pizza-sotto-la-bracc/ https://www.fontecesia.it/emogastonomia-umbr/pizza-sotto-il-fuoco-ricetta/ https://www.unicolite.com/health/che-donna-110748/	
Italy	Basilicata	No	Pizza con i cingoli di maiale	dough : 250g (wheat flour, yeast, water, salt, lard) pork cracklings 250g		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	lard pork cracklings	not specified	room T†	not specified	It is flattened with hands and garnished	not specified	180°C 20 min	Wood fired	Traditional domed oven made of refractory stone	Type: garnished Shape: circular	golden color	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.topfooditaly.net/prodotto/pizza-con-i-cingoli-di-maiale/ https://www.intavoliamo.it/info/prodotto-tipici-lucani/pizza-con-i-cingoli-di-maiale/	
Italy	Ardeore (Calabria)	No	Pizza di maggio	wheat flour yeast water salt curcui ricotta cheese salamì egg pepper		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	curcui ricotta cheese salamì egg pepper	not specified	room T†	not specified	It is flattened and garnished	not specified	180-200°C	Gas	In a pan with oil	Type: garnished Shape: circular	not specified	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000. Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194. 1-72. https://www.topfooditaly.net/prodotto/pizza-di-maggio-pitta-di-maju/ https://focacciae.com/2021/05/02/pitta-cu-u-maju-la-focaccia-calabrese-cori-fiori-di-samburo/	

Country	Regional area or town of origin	Marketed also outside the area of origin	Bread local name (and English translation, if existing)	Bread recipe (ingredients and their amounts)	Picture	Raw material characteristics					Production process, step by step					Oven characteristics		Bread characteristics					Main scientific references on this type of bread (if there are many, give a list as attached)	Sources of information				
						Flour			Yeast	Additional ingredients		Kneading conditions	First leavening conditions	Shaping	Second leavening conditions	Baking conditions	Type of fuel	Type of oven	Type and size (double layered, single layered, garnished)	Optimal quality features of bread	Relevant nutritional features of bread	Shelf life			Prevalent type of production (artisanal or industrial)	Existence of a recognized quality mark (es. European PDO or PGI, or Slow Food Presidium, or other)		
						Botanical species	Flour category	Optimal quality features of flour	Type of yeast	Additional ingredients	Optimal quality features of additional ingredients																	
Italy	Molise	No	Pizza scimia	leavened dough extra virgin olive oil baking soda fennel seeds water wheat flour		Triticum aestivum L.	Refined flour	not specified	baking soda	extra virgin olive oil, fennel seeds	not specified	room T1	/	Divide the dough it is flattened with hands	/	200° C	Wood fired	Traditional domed oven made of refractory stone	Type: single layered Shape: circular Thickness: 2-3 cm	not specified	not specified	3-7 Days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://www.arsarp.it/files/ARSARP/Atlante-dei-Prodotti-pastefresche-32-55.pdf		
Italy	Abruzzo	No	Pizza con le "sfrigole"	local bread dough (wheat flour 500g, water 270g, yeast 8g, salt 10g) lard or oil q.b. "sfrigole" (small squares of crackling) 100g		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	"sfrigole" (small squares of crackling), lard or oil	not specified	room T1, at length	3h, room T1	The dough is flattening with hands	1 hour	200°C 30 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished Shape: circular	not specified	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://www.regione.abruzzo.it/system/files/agricoltura/pord_agroalimentari/Atlante_prodotti_tipici.pdf https://www.agrodioce.it/ficette/pizza-con-le-sfrigole/		
Italy	Bacoli (Campania)	No	Pizza di farinella bacolese	Maze flour 180g water 250g durum wheat semolina cheese 150g raisins cured meats 150g pine nuts		Zea mays L.	Refined flour	not specified	None	cheese raisins cured meats pine nuts	not specified	room T1	/	not specified	/	180°C 40 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished circular or rectangular cm Shape: Thickness: 3	golden color, dense, crispy crust and soft texture	not specified	<3 days	Artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://www.agricoltura.regione.campania.it/tpici/Pantheon/pizza-farinella-bacoli.html https://deliziosoestanzionidivale.it/pizza-di-farinella-migliaccio-salato/https://deliziosoestanzionidivale.it/migliaccio-salato/		
Italy	Enflla romagna (Regg)	No	Erbazzone	Wheat flour 400g salt 8g EVO oil 30g water 200g beets 1.3 kg onion 100 g salt 10g pepper q.b. Garlic Parmesan cheese 200g bacon 100g EVO oil 20g		Triticum aestivum L.	Refined flour	not specified	None	Beets, bacon, Parmesan, EVO oil	not specified	room T1	30 min 4°C	Divide the dough it is flattened with pin	/	200°C, 30 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished rectangular	Shape:	not specified	not specified	<3 days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://ricette.giallozafferano.it/erbazzone-reggiano/prodottitipici/	
Italy	Campania	no	Pizza di scarola	wheat flour 700 g, water 500 ml, yeast 4 g salt 20 g escarole 100g olives 60 g anchovies 10 g Extra virgin olive oil 10 g		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	escarole, olives, anchovies, extra-virgin olive oil	not specified	10-15 minutes, room T1	4 hours, room T1	not specified	2 hours, Room temperature	15-20 minutes, >300°C	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished	Shape: oval	not specified	not specified	<3 days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://ricette.giallozafferano.it/Pizza-di-scarola.html	
Italy	Apulia	no	Calzone di Ischitella	Wheat flour, water, eggs, salt, yeast and extra virgin olive oil anchovies, raisins, onions, salt		Triticum aestivum L.	Refined flour	not specified	bakers' compressed yeast	extra virgin olive oil, anchovies, raisins, onions	not specified	room T1	not specified	manual shaping	not specified	30 minutes, 230 °C	Wood fired or electric	static modern oven or traditional domed oven made of refractory stone ("furnid")	Type: Garnished Shape: circular or oval	not specified	not specified	<3 days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://www.patpuglia.it/12/Calzone_di_Ischitella/6_188_C		
Italy	Apulia	no	Focaccia a libro di Sammichele di Bari	Wheat flour, water, yeast, salt, extra virgin olive oil and, optionally, boiled potatoes.		Triticum aestivum L.	Refined flour (class 00)	not specified	bakers' compressed yeast	potatoes, extra virgin olive oil	not specified	room T1	30 minutes	manual shaping	not specified	180°, 30 minutes	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: Garnished, Shape: circular Diameter: 30-35 cm Thickness 3-4 cm	not specified	not specified	<3 days	artisanal	PAT and Surveilled by Slow Food as Ark of Taste	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://www.patpuglia.it/12/Focaccia_a_libro_di_Sammichele_di_Bari/6_188_Chttps://www.fondazioneSlowFood.com/it/arca-del-gusto-slow-food/focaccia-a-libro-di-sammichele-di-bari/		
Italy	Apulia	no	Paposcia	Wheat flour, water, salt, extra virgin olive oil and sourdough		Triticum aestivum L.	Refined flour (class 00)	not specified	sourdough	extra virgin olive oil	not specified	room T1	2 hours, room T1	manual shaping	not specified	>300°C, 4 minutes	Wood fired	Traditional domed oven made of refractory stone	Type: Double layer Shape: oval	not specified	not specified	3-7 Days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://www.patpuglia.it/12/Paposcia/6_225_C		
Italy	Apulia	no	Prolla	Durum wheat semolina, water, sourdough, yeast, salt, olives		Triticum turgidum var. durum Desf.	Refined flour	not specified	sourdough, bakers' compressed yeast	olives	not specified	room T1	not specified	manual shaping	not specified	>300°C	Wood fired	Traditional domed oven made of refractory stone	Type: Garnished Shape: circular Diameter: 30 cm	not specified	not specified	3-7 Days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://www.patpuglia.it/12/Prolla/6_233_C		
Italy	Apulia	no	Scannatèdda	Durum wheat semolina, sourdough, flowers of fennel, salt, Extra virgin olive oil, water		Triticum turgidum var. durum Desf.	Refined flour	not specified	sourdough	flowers of fennel, extra virgin olive oil	not specified	room T1	not specified	manual shaping	not specified	>300°C	Wood fired	Traditional domed oven made of refractory stone	Type: Garnished Shape: circular Diameter: 15-20 cm	not specified	not specified	3-7 Days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://www.patpuglia.it/12/Pizza_sfoglia_e_scannatèdda/6_237_C		
Italy	Apulia	no	Pizza sfoglia	durum wheat semolina, sourdough, flowers of fennel, Extra virgin olive oil, salt and water		Triticum turgidum var. durum Desf.	Refined flour	not specified	sourdough	flowers of fennel, extra virgin olive oil	not specified	room T1	not specified	manual shaping	not specified	>300°C	Wood fired	Traditional domed oven made of refractory stone	Type: garnished Shape: circular	not specified	not specified	3-7 Days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://www.patpuglia.it/12/Pizza_sfoglia_e_scannatèdda/6_237_C		
Italy	Apulia	no	Scabiasti	Wheat flour, durum wheat semolina, extra virgin olive oil, pumpkin, onions, olives, pucchini, tomatoes, capers and chilli.		Triticum turgidum var. durum Desf.; Triticum aestivum L.	Refined flour	not specified	none	extra virgin olive oil, pump	not specified	room T1	few hours, room T1	manual shaping	not specified	>300°C	Wood fired	Traditional domed oven made of refractory stone	Type: Garnished circular cm Shape: Diameter: 25-30	not specified	not specified	<3 days	artisanal	PAT	/	Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali, Official Journal of Italian Republic, 194, 1-72; https://www.patpuglia.it/12/Scabiasti/6_246_C		

Country	Regional area or town of origin	Marketed also outside the area of origin	Bread local name (and English translation, if existing)	Bread recipe (ingredients and their amounts)	Picture	Raw material characteristics						Production process, step by step						Oven characteristics		Bread characteristics					Main scientific references on this type of bread (if there are many, give a list as attached)	Sources of information	
						Flour			Yeast	Additional ingredients			Kneading conditions	First leavening conditions	Shaping	Second leavening conditions	Baking conditions	Type of fuel	Type of oven	Type and size (double layered, single layered, garnished)	Optimal quality features of bread	Relevant nutritional features of bread	Shelf life	Prevalent type of production (artisanal or industrial)			Existence of a recognized quality mark (es. European PDO or PGI, or Slow Food Presidium, or other)
						Botanical species	Flour category	Optimal quality features of flour	Type of yeast	Additional ingredients	Optimal quality features of additional ingredients																
Egypt	All regions in Egypt	Yes (especially in some Middle East countries)	Baladi Bread	100 kg wheat flour (82% extraction rate) 70 L water 1.5 kg compressed yeast 10 kg Sultani (pre-fermented dough) yeast 1 kg salt		Triticum aestivum L.	82% extraction rate Protein content = 10% Ash = 1.1% Crude Fiber = 1.9%	According to the Egyptian standard # 1251-1/2005 Flour 82% extraction: Ash content ≤ 1.1 Falling number = 200 sec. Moisture ≤ 14% Protein = 9% Acidity = 70 mg/100 g flour Wet gluten = 25%	Baker's compressed yeast + Sourdough (Sultani yeast)	None	/	30 min Room temperature	40 min 30-35 degree C	dough thickness = 2 cm diameter = 20 cm	30 min 30-35 degree C	Baking Temperature = 450 °C Baking time = 1.5 min.	Liquid fuel (diesel) or, for the traditional oven, galls disks and wheat straw or Gas	Belt conveyor ovens or, in Egypt's countryside, traditional domed oven made of refractory stone called "Baladi Oven", used on a very small household scale.	Flat double layered Diameter = 25 cm Thickness = 2 cm Weight = 100 g	Separation of layers Roundness Thoroughly baked Fresh flavor	High in fiber (due to higher extraction rate) No added fat during processing	= 3 days as fresh product (ambient storage)	Industrial (large or small scale)	None	• Abd-El-Khalik, M. H., H. Manal, and A. Ebrah. "Modeling of the Changes in Freshness, Microflora and Sensory Attributes of Egyptian Baladi Bread Stored under Different Temperatures." Middle East J. Applied Sci 4.3 (2014): 674-683 • Abd-El-Khalik, Mokhtar Harb, Thanaa Abobalham Mohamed Amer, and Manal Sabry Ibrahim. "Determination of the	Local bakers and experts	
Egypt	All Egypt (mainly Upper Egypt - South parts)	Yes	Bataw	Corn flour (3 kg) Wheat flour (15 kg) Fenugreek (var) Water (2-3 L) Yeast (1%) Salt (1%)		Zea mays L. Triticum aestivum L.	High extraction corn flour and white (72%) extraction wheat flour (or higher %)	Corn flour : Max 1% ash, Min 7% protein, max 2.25% crude fat, Max 95% to pass through 0.85 sieve. Wheat Flour (according to the extraction rate) : ash (0.56 to 2.4%), 9% protein	Bakers compressed yeast	None	/	15 min	2 h, 35 °C	Round, 50 cm diameter, 0.5 (thickness or less)	30 min	Approximately 300 °C for 5 - 10 min, with longer baking times when bread is prepared in its dry version	Wood fired (traditional), Gas ovens (new)	Clay domed oven (traditionally named "Furn Fallah" or "Furn Baladi", meaning "farmers oven" or "country oven") Gas oven	Single layered	Golden color, well baked, thin layer, good flavor	None	Depends on moisture content (from few days to several months if dry)	Artisanal	None	/	Local bakers and experts	
Egypt	All Egypt (mainly Lower Egypt - Northern parts)	Yes	Merahrah	wheat flour (1 kg) water (0.15 L) oil 30 g (optional) yeast (1g) salt (1%) bran (1p (to sprinkle the lower part of the loaf before baking))		Triticum aestivum L.	White (72%) extraction wheat flour (or higher %). Corn and sorghum flour may be added	Wheat flour (according to the extraction rate) : ash (0.56 to 2.4%), 9% protein	Bakers compressed yeast	Oil (optional)	/	25 min	2 h, 35 °C	Round, 30-40 cm diameter, 1 cm (thickness or less)	30 min	Approximately 300 °C for 5 - 10 min	Wood fired (traditional), Gas ovens (new)	Clay domed oven (traditionally named "Furn Fallah" or "Furn Baladi", meaning "farmers oven" or "country oven") Gas oven	Single layered (sometimes double layered)	Golden color, well baked, thin layer, good flavor	None	Depends on moisture content (few days to weeks)	Artisanal	Surveilled by Slow Food as Ark of Taste	/	Local bakers and experts http://museum.agropolis.fr/pages/expos/egypte/r/cuisine/pains/merahrah_bread.htm	
Egypt	Upper Egypt	Yes	Shamsi Bread (Not FB). The name comes from "Shams" meaning "Sun"	wheat flour yeast water bran salt		Triticum aestivum L.	White (72%) extraction wheat flour (or higher %)	Wheat flour (according to the extraction rate) : ash (0.56 to 2.4%), 9% protein	Bakers compressed yeast	None	/	25 min	2 h 35 °C, traditionally made open air, in the sun. Indeed, the name comes from the Arabic word "Shams", meaning "Sun".	Round, 25-30 cm diameter, 10 cm (thickness or less)	2 h	Approximately 300 °C for 5 - 10 min	Wood fired (traditional), Gas ovens (new)	Clay domed oven (traditionally named "Furn Fallah" or "Furn Baladi", meaning "farmers oven" or "country oven") Gas oven	Single layered. This bread is not properly a "classic" flat bread compared to other Egyptian FB because of its greater thickness (which can reach 10 cm)	Golden color, well baked, good flavor	None	From few days to a week	Artisanal	Surveilled by Slow Food as Ark of Taste	/	Local bakers and experts http://museum.agropolis.fr/pages/expos/egypte/r/cuisine/pains/shamsi_bread2.html	
Egypt	All regions in Egypt	Yes (especially in some Middle East countries)	Shamy Bread	100 kg wheat flour 72% extraction rate) 55 L water 1 kg compressed yeast 1 kg salt		Triticum aestivum L.	72% extraction rate Protein content = 9.5% Ash = 0.5% Crude Fiber = 0.5%	According to the Egyptian standard # 1251-5/2005 Flour 72% extraction: Ash content ≤ 0.56 % Falling number = 200 sec. Moisture ≤ 14% Protein = 9% Acidity = 70 mg/100 g flour Wet gluten = 25%	Baker's compressed yeast or Instant active dry yeast	Small amount of sugar in some cases as a fermentation aid	not specified	30 min Room temperature	30 min 30-35 degree C	diameter 25 cm thickness 1.5 cm	45 min	Baking Temperature (variant) = 250-350 °C Baking time (variant) = 2-10 min.	Liquid fuel (diesel) or Gas or Electricity	Any oven (from large industrial ovens to small household ones) that can reach up to 250 degree C can be used for Shamy bread baking.	Flat double layered Diameter = 25 cm Thickness = 1.5 cm Weight = 80 g	Separation of layers Roundness Thoroughly baked Fresh flavor golden color crust light color inner parts	lower in fiber (due to lower extraction rate) No added fat during processing in most cases	3 days as fresh 7 days when preservatives are added (like propionate) at ambient	both industrial and artisanal	None	• Hafeez, M. H., H. Manal, Hafeez, and A. Shouk. "Low phenylalanine Egyptian shamy bread." Polish journal of food and nutrition sciences 61.4 (2011). • Shroba, A. M. A., et al. "Quality attributes of some breads made from wheat flour substituted by different levels of whole amaranth meal." Journal of Food and Dairy Sciences 34.6 (2009): 6413-6429.	Local bakers and experts	
Egypt	Asyut	No	Khoz min el dorra al raf'ah	Sorghum whole meal flour, water, yeast, salt		Sorghum bicolor L.	whole meal flour	not specified	sourdough	none	none	15 min Room temperature	overnight	manually, the dough is sheeted making some dimples with the knuckles on the surface of bread	none	350-400 °C, around 5 min	galla disks	Traditional clay domed oven, fuelled with galls disks Gas oven	Type: single layered Diameter: 30 cm Thickness: 1 cm	Brown/grey color	gluten free	1 week	Artisanal, made only at home for personal consumption and not for commercial sale	Surveilled by Slow Food as Ark of Taste	/	https://www.fondationslowfood.com/en/ark-of-taste-slow-food/sorghum-bread/ http://museum.agropolis.fr/pages/expos/egypte/r/cuisine/pains/sorghum_bread.htm	
Egypt	South Sinai	No	Farasheeh	wheat flour, sea water or crystals collected from branches of the wild desert plant, known as "salt plant"		Triticum aestivum L.	whole meal flour	not specified	none	none	none	15 min Room temperature	none	manually, the dough is flattened into a thin sheet	none	400 °C, a few seconds	wood-fired flame	Round iron hot plate, with concave shape, put over the flame	Type: single layered Diameter: 20 cm Thickness: 3-4 mm	Very reduced thickness	not specified	1 week	Artisanal, made only for personal consumption and not for commercial sale	Surveilled by Slow Food as Ark of Taste	/	https://www.fondationslowfood.com/en/ark-of-taste-slow-food/farasheeh-bread/	
Egypt	Asyut	No	Zallut	Sorghum flour, water, yeast, roasted powdered fenugreek, salt		Sorghum bicolor L.	not specified	not specified	sourdough	roasted powdered fenugreek	not specified	15 min Room temperature	overnight	manually	none	350-400 °C, around 5 min	galla disks	Traditional clay domed oven, fuelled with galls disks Gas oven	Type: single layered Diameter: 20 cm Thickness: 3-4 cm	Golden color	gluten free	1 week	Artisanal, made only at home for personal consumption and not for commercial sale	Surveilled by Slow Food as Ark of Taste	/	https://www.fondationslowfood.com/en/ark-of-taste-slow-food/zallut-bread/ http://museum.agropolis.fr/pages/expos/egypte/r/cuisine/pains/zallut.htm	
Lebanon	All over Lebanon	Yes	Tannour	-Wheat flour (type 85): 100 % - Wheat bran medium coarse: 15% -Wheat bran coarse: 15% -Water: 45 % -Yeast: 1 % -Salt: 0.9%		Triticum aestivum L.	1- Wheat flour type 85 - Refined flour - PROTEIN CONTENT: 11% - ASH CONTENT: maximum 0.85% 2- Medium coarse bran: granulation size: 1200 microns - PROTEIN CONTENT: 12-16% - ASH CONTENT: maximum 7.5% 3- Coarse bran: granulation size: 1800 microns - PROTEIN CONTENT: 12-16% - ASH CONTENT: maximum 7.5%	Wheat flour type 85: W: min 180 10-4 Joules P/L: 1.70 -SIZE: 200 microns Dietary fibers: 4g/100g flour	Compressed dry yeast	Possible other ingredients (for added nutritional value): - Mixed herbs - Oat - Sieveed bran - Soy flour	none	First mixing: 15 minutes low speed Fork hook kneader Resting: 10 minutes Temperature: 33-35°C	Time of bulk resting: 30 minutes Temperature: 30°C	Dough thickness: 3 mm Dough diameter: 30 cm	Proofing time: 15 minutes Proofing temperature: 30°C Proofing humidity: 70%	- Baking time: 13 seconds - Baking temperature: 300°C	Fuel - Gas	Traditional clay oven "tannour"	Type: single layered Diameter: 30 cm Thickness: 5mm	Pliable Lighter color Thicker than "Saj" Alveoli-like structures	not specified	7 days for packed product	Industrial	none	/	Local bakers and experts	
Lebanon	All over Lebanon	Yes	Saj (markouk)	-Wheat flour (type 85): 50% -Wheat flour (type 135): 45% - Corn flour: 5% -Salt: 2% -Yeast: 0.3%		Triticum aestivum L. Zea mays L.	1- Wheat flour type 85 - Refined flour - PROTEIN CONTENT: 11% - ASH CONTENT: maximum 0.85% 2- Wheat flour type 135 - Refined flour - PROTEIN CONTENT: 11.5% - ASH CONTENT: maximum 1.35%	Wheat flour type 85: W: min 180 10-4 Joules P/L: 1.70 -SIZE: 200 microns Dietary fibers: 4g/100g flour Wheat flour type 135: Gelatinization maximum: 738 AU Falling number: 465 seconds	Compressed dry yeast	None	None	First mixing: 15 minutes low speed Fork hook kneader Resting: 10 minutes Temperature: room temperature	Time of bulk resting: 30 minutes Temperature: room temperature	Dough thickness: 3 mm Dough diameter: 65 cm	/	- Baking time: 18 seconds - Baking temperature: 300°C	Fuel - Gas	Saj (circular convex metal griddle)	Type: single layered Diameter: 60 cm Thickness: 5mm	Pliable Golden color Bordes thicker than the rest of the bread	not specified	5 days for packed product	Industrial	none	/	Local bakers and experts	

Country	Regional area or town of origin	Marketed also outside the area of origin	Bread local name (and English translation, if existing)	Bread recipe (ingredients and their amounts)	Picture	Raw material characteristics						Production process, step by step						Oven characteristics		Bread characteristics						Main scientific references on this type of bread (if there are many, give a list as attached)	Sources of information	
						Flour			Yeast		Additional ingredients	Kneading conditions		First leavening conditions	Shaping	Second leavening conditions	Baking conditions	Type of fuel	Type of oven	Type and size (double layered, single layered, garnished)		Optimal quality features of bread	Relevant nutritional features of bread	Shelf life	Prevalent type of production (artisanal or industrial)			Existence of a recognized quality mark (es. European PDO or PGI, or Slow Food Presidium, or other)
						Botanical species	Flour category	Optimal quality features of flour	Type of yeast	Additional ingredients	Optimal quality features of additional ingredients	Kneading conditions	First leavening conditions	Shaping	Second leavening conditions	Baking conditions	Type of fuel	Type of oven	Type and size (double layered, single layered, garnished)	Optimal quality features of bread	Relevant nutritional features of bread	Shelf life	Prevalent type of production (artisanal or industrial)	Existence of a recognized quality mark (es. European PDO or PGI, or Slow Food Presidium, or other)				
Lebanon	All over Lebanon	Yes	Mankousheh (mankousheh, manoush, manoush, manoush, man'ousheh, man'ousheh, man'ousheh, manakish plural, manaqish plural, mansaebh plural, manakeesh plural)	- Wheat flour (type 85): 100% - Sugar: 60% - Salt: 1.5% - Vegetable oil: 3-5% - Water: 50% - Dry yeast: 0.3% - Toppings: cheese, thyme, olive oil, meat... - Wheat flour (type 85): 100% - Sugar: 60% - Salt: 1.5% - Water: 40% - Dry yeast: 0.5% - Toppings: sesame seeds and coarse semolina. - Fillings: thyme,...		Triticum aestivum L.	Refined flour PROTEIN CONTENT: minimum 11% ASH CONTENT: maximum 0.85%	Wheat flour type 85: W: min 180 10-4 Joules P/L: 1.70 -SIZE: 200 microns Dietary fibers: 4g/100g flour	Compressed dry yeast	Variable toppings: cheese, meat, thyme, olive oil, vegetables...	none	Slow mixing: 5 minutes Spiral hook kneader Fast mixing: 7 minutes - Room temperature	Bulk proofing over night at 4°C	Dough thickness: minimum 5 mm and maximum 10 mm	Proofing time: 45 minutes Proofing temperature: Room temperature	- Baking time: 4 minutes - Temperature: 400°C	Fuel - Gas	Static oven	Type: single layered, garnished Average diameter: 20 cm Average thickness: 2cm	Golden crust and borders	not specified	Not packaged product Shelf life: 24 hours at room temperature and up to 4 days if refrigerated (depends on the topping)	Artisanal	none	/	Local bakers and experts		
Lebanon	All over Lebanon	Yes	Kaake (ka'ke, kaek plural, ka'k plural, kake)	- Sugar: 60% - Salt: 1.5% - Water: 40% - Dry yeast: 0.5% - Toppings: sesame seeds and coarse semolina. - Fillings: thyme,...		Triticum aestivum L.	Refined flour PROTEIN CONTENT: minimum 11% ASH CONTENT: maximum 0.85%	Wheat flour type 85: W: min 180 10-4 Joules P/L: 1.70 -SIZE: 200 microns Dietary fibers: 4g/100g flour	Compressed dry yeast	Toppings: sesame seeds and coarse semolina	none	Slow mixing: 5 minutes Spiral hook kneader Fast mixing: 5 minutes - Room temperature	Bulk proofing over night at 4°C	Dough thickness: minimum 5 mm and maximum 10 mm	Proofing time: 30 minutes Proofing temperature: Room temperature	- Baking time: 4 minutes - Temperature: 400°C	Fuel - Gas	Static oven	Type: double layered, garnished Average diameter: 20 cm Average thickness: 2cm	Golden crust Alveoli-like internal layers	not specified	Not packaged product Shelf life: 24 hours at room temperature and up to 4 days if refrigerated.	Artisanal	none	/	Local bakers and experts		
Lebanon	Specific to some regions of Lebanon (South, Bekaa)	Yes	Mishah (meshtah, mashath plural)	- Sugar: 9% - Salt: 2% - Improver: 0.2% - Milk: 4% - Butter: 5% - Anis dried herbs: 1% - Nutmeg: 0.05% - Nigella seed: 0.05% - Water: 50% - Dry yeast: 1% - Toppings: nigella seeds, olives, thyme, cheese...		Triticum aestivum L.	Refined flour PROTEIN CONTENT: minimum 13% ASH CONTENT: maximum 0.60%	Wheat flour type 60: Falling number: minimum 250 seconds SIZE: 200 microns Wet gluten content: minimum 28%	Compressed dry yeast	Ingredients: cracked soft wheat, called jreesh, can also be added (traditional recipes) Toppings: nigella seeds, olives, thyme, cheese...	none	Slow mixing: 14 minutes Spiral hook kneader Room temperature	Time of bulk resting: 30 minutes Temperature: room temperature	Dough thickness: minimum 0.5 cm	- Proofing time: 30 minutes - Proofing temperature: Room temperature	- Baking time: 10 minutes - Temperature: 200°C	Fuel	Static oven	Type: single layered, garnished Average thickness: 2cm The distance between the 2 furthest apexes of the oval measure around 25 centimeters	Golden crust	not specified	Packaged product Shelf life: Shelf life: 24 hours at room temperature and up to 4 days if refrigerated (depends on the topping)	Artisanal	Surveilled by Slow Food as Ark of Taste	/	Local bakers and experts		
Lebanon	South of Lebanon (village of Dayr Qanoun Ras al' Ayn)	Commercialized in specific authentic food baskets in Lebanon	Mullat al smeed	- Wheat flour (Triticum aestivum): 100% - Semolina (Triticum durum): 60% - Olive oil: 60% - Water -to hydrate the semolina)- sesame seeds and nigella seeds		Triticum aestivum L. Triticum burgidum var. durum Desf.	none	not specified	None	Olive oil, sesame seeds and nigella seeds	none	20 min room temperature	up to 5 hours, covered at room temperature	circular shape, multiple sizes	none	- baking time: 15 min - baking temperature: 300°C	wood	wood-fired domed clay oven	Single layered thickness: 0.5 - 1 cm diameter : variable	Dry product (cracker like)	not specified	Prolonged shelf life (over 1 month)	Artisanal	Surveilled by Slow Food as Ark of Taste	Zurayk, Rami, Sami Abdul Rahman, and Tanya Traboulsi. From 'Makar to 'Amei: Lebanon's Slow Food Trail: Places, Products and Producers from Lebanon. Beirut: Slow Food, 2008.	https://www.fondationslowfood.com/en/ark-of-taste-slow-food/mullat-al-smeed/	Local bakers and experts	
Lebanon	All over Lebanon	Exported to countries with Lebanese immigrants	Arabic bread (khobz)	-Wheat flour (type 85): 100 % -Water: 50 % -Yeast: 0.75 % -Salt: 0.4 % -Sugar: 3%		Triticum aestivum L.	Wheat flour type 85: -Refined flour PROTEIN CONTENT: minimum 11% -ASH CONTENT: maximum 0.85%	Wheat flour type 85: W: min 180 10-4 Joules P/L: 1.70 SIZE: 200 microns Dietary fibers: 4g/100g flour	Compressed dry yeast	Other possible ingredients that might be added to the recipe: - Wheat bran - Whole wheat flour - Roasted barley malt - sugar - vegetable oil - soy flour	none	15 minutes low speed mixing Fork hook kneader Internal area temperature: 33-35°C	Time of bulk resting: 30 minutes Temperature: 33-35°C	Dough thickness: 1 mm Dough diameter: 1- Small pita dough: 25cm 2- Medium pita dough: 35cm 3- Large pita dough: 60 cm	Intermediate proofing: Time: 12 minutes Temperature: 30°C Humidity: 70% Final proofing: Time: 12 minutes Temperature: 30°C Humidity: 70%	- Baking time: 8 seconds - Baking temperature: 700°C	Fuel - Diesel	Modern static oven	Type: Double layered bread Sizes and diameters: 1- Small pita bread: 35 cm 2- Medium pita bread: 50 cm 3- Large pita bread: 65 cm - Average thickness: 5mm	Pliable -Golden color for the top layer - lighter color for the bottom layer (the rupture should be the smallest size possible) - both layers should be relatively thin - Short bite	not specified	3 days for packed bread at room temperature 4 days for packed bread in the refrigerator	Industrial	None	/	Local bakers and experts		