



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	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 Tt	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	/	Tegia (clay plate)	Type: unleavened/single layered Thickness: 4-8 mm vs. 3 mm in the 'Riminese' variant Diameter: 15-25 cm vs. 23-30 cm (in the 'Riminese' 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.consorzioapiadinaromagnola.it/https://www.politicheagricole.it/flex/files/d/4/6/1/2/7207843b7f9d4fe/disciplinare_piadina_26_07_2012_corretto_18_1_13.pdf https://www.fisico24ore.com/art/peri-piadinaromagnola-igf-record-storico-produzione-2002-AEUZq2?refresh_ce=1 https://www.consorzioapiadinaromagnola.it/le-sciende-del-consorzio/	
Italy	Campania	Yes	Pizza	Wheat flour 1,600-1,800g; Water 1L Salt 40-60g yeast (0.2-3g) or dry yeast (1/3 of the weight of yeast) or sourdough (5-20% of the weight of the flour)		Triticum aestivum L.	Refined flour (class 0, 00, 1)	W 250-320 P/A 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 Tt	8h 23°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 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.pizzanapolitana.org/public/pdf/Disciplinare_NAPN.pdf Local bakers and experts https://www.marcusoio.it/blog/2020/11/25/pi-za-napolitana-con-farina-nuvola-caputo/ https://www.pizzanapolitana.org/it/Ministero-delle-Politiche-Agricole-Alimentari-e-Forestali-MIPAAFI-2000-Elenco-nazionale-dei-prodotti-agroalimentari-tradizionali-Official-Journal-of-Italian-Republic-194-1-72	
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	sourdough or bakers' compressed yeast	None	None	room Tt	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/143_20070607164804.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. 194, 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 Tt	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 http://blog.gialloaiferano.it/gianlucciaaferano/crostolo-di-urbiana/ https://www.regione.marche.it/Portali/0/Agricoltura/Qualita/ProdottiTradizionali/2019_Allegato_3.pdf https://agricoltura.regione.emilia-romagna.it/dop-igp/hemi/prodotti-tradizionali/fonte-fruyte-nanetseria-burcristea	
Italy	Modena (Emilia-Romagna)	No	Boriengo di Guiglia	Wheat flour 1000 g water 5 l +/-20% salt q.b. eggs (sometimes, max 5 o 300 g)		Triticum aestivum L.	Refined flour	not specified	None	eggs	not specified	room Tt	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 "cuzzia"	not specified	<3 days	artisanal	PAT	/	http://www.bonnyarte.it/justbreathe/2014/11/25/borienghi-tipici-dellappennino-modenese/	
Italy	Toscana, Liguria	No	Testarolo portennoiese (Tuscany) or Testarolo della Lunigiana (Tuscany) or Testaroli (Liguria)	Wheat flour 400g water q.b. salt q.b.		Triticum aestivum L.	Refined flour	not specified	None	None	None	room Tt	None	not specified	None	Few minutes	/	Testo (clay plate with clay lid)	Type: unleavened, single layered Shape: circular Diameter: 40-45 cm 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 http://www.imaturale.com/alla-scoperta-del-testarolo-laticcio-antenato-della-pasta/ https://www.fondazioneSlowFood.com/it/presidi-slow-food/testarolo-artigianale-portennoiese/ http://prodtrad.regione.toscana.it/index.php https://www.topfooditaly.net/prodotto/testarolo-della-lunigiana/ 	
Italy	Podenzana (Tuscany)	No	Panigaccio	Wheat flour 400g water 500g salt q.b.		Triticum aestivum L.	Refined flour (class 0 or 00)	not specified	None	None	None	room Tt	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/Panigaccio http://prodtrad.regione.toscana.it/LIB_ProdTrad/Prodotto.php?ID=298 http://prodtrad.regione.toscana.it/index.php https://www.genofood.it/it/locustina/ricetta-igipe-panigacci-panigazzi.html Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72	
Italy	Avigliano (Basilicata)	No	Carchiola	corn flour 1kg water 350ml salt q.b.		Zea mays L.	Corn flour	not specified	None	None	None	room Tt	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.fondazioneSlowFood.com/it/arca-del-gusto-slow-food/carchiola/ https://www.cucinachacierina.net/ricette/carchiola-lucania-di-avigliano/ Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 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	room Tt	None	not specified	None	>300 °C, few minutes	/	Testo (clay plate with clay lid)	Type: unleavened, single layered Shape: circular Diameter: 25cm	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. 194, 1-72 http://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 Tt	3h, room Tt	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.buttalagasta.it/ricette/ricetta-farinata-di-cio/22703/ https://imperia.etoaspaes22.it/moduli/download/drive.php?file=oggetto_allegati/1835314443700_DisciplinareFarinata.pdf Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72	
Italy	Modena (Emilia-Romagna)	Yes	Crescentina	Wheat flour or whole wheat 10kg salt 200g water q.b refined lard and/or olive oil max. 1 kg /litre		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 Tt	almost 20 min	Make balls Give a round shape with the roller	None	200-220°C 2-4 min	/	Tigella (clay plate, smaller than Tegia)	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.gialloaiferano.it/primadolcepoisito/ato/crescentina-modenese-senza-strutto/ https://www.fondazioneSlowFood.com/it/arca-del-gusto-slow-food/carchiola/ Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 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 Tt	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. 194, 1-72. https://doicool.it/ricetta/torta-al-testo/ https://ilbanus.com/ricette/torta-al-testo-umbra-la-ricetta-originale-buonissima/ http://www.43.661.com/	
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 Tt	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.tipicamenteumbria.it/schiacciata/ https://www.topfooditaly.net/prodotto/schiacciata-al-formaggio/ https://www.agrodolce.it/ricette/torta-umbra-al-formaggio/ Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72.	
Italy	Tuscany	No	Schiaccia 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 Tt	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.mammallaria.com/ricetta-pizza-acciughe-e-cipolle/	
Italy	Tuscany	No	Schiaccia grossetana	flour 500g water 300g sourdough oil q.b. 9g		Triticum aestivum L.	Refined flour	not specified	soudough	olive oil	None	room Tt	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=446 https://www.tripadvisor.it/LocationPhotoDirectLink-g1186235-d8530459-143278187-Panificio_Giacini-Rosignano_Solva_Province_of_Livorno_Tuscany.html https://www.agrodolce.it/ricetta/schiaccia-schiacciata-toscana/ Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 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											
						Botanical species	Flour category	Optimal quality features of flour	Type of yeast	Additional ingredients	Optimal quality features of additional ingredients																	
Italy	Lombardy	No	Schiacciatina or "chisolina" mantovana	wheat flour 1kg water 600g 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-chisolina-mantovana/ https://www.topfooditaly.net/prodotto/schiacciata/ Paqualone, 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: MIPAAFI, 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 194, 1-72.	
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		Scoale 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), fenugreek (Trigonella caerulea), 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.sundtinfo.it/esperienze/enogastromia/ricette-altoadige/schuttelbrot-pane-di-segale-crocante_recipe_51876 REGOLAMENTO DI ESECUZIONE (UE) 2020/1084 DELLA COMMISSIONE https://www.sundtinfo.it/esperienze/enogastromia/ricette-altoadige/schuttelbrot-pane-di-segale-crocante_recipe_51876 del 17 luglio 2020 recante iscrizione di un nome nel registro delle denominazioni di indicazione protetta della Unione europea Local bakers and experts; Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAFI), 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/stop-agri/temi/prodotti-regionali/pane-fritto/	
Italy	Emilia-Romagna	No	Gnocco fritto	Wheat Flour 500g Water 250-260g Bicarbonate 1/2 tablespoon Salt q.b 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	/	https://www.cucchiato.it/ricetta/ricetta-gnocco-fritto/ https://agricoltura.regione.emilia-romagna.it/stop-agri/temi/prodotti-regionali/pane-fritto/	
Italy	Emilia-Romagna	No	Crescenta fritta	Wheat Flour 500g Milk 100ml Salt 10 g Eggs (or butter) 50 g Bicarbonate 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 rectangular	Shapes: Golden color	high fat content	<3 days	artisanal	PAT	/	https://www.tortellinidando.com/crescentine-bolognesi/ https://blog.giallozafferano.it/fattincasa/crescentine-fritte/	
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 Desf.	Refined flour	not specified	sourdough or bakers' 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		450-550°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	/	http://www.sardegnaagricoltura.it/documenti/14_43_20070607164857.pdf https://www.archeoa1956.com/ricette/none-paneddu/	
Italy	Ozieri (Sardinia)	No	Spanata	Durum wheat semolina 500g sourdough 100g water 250g sea salt 10g		Triticum turgidum var. durum Desf.	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	/	http://www.sardegnaagricoltura.it/documenti/14_43_20070607165334.pdf http://www.paniquotidiani.com/2018/08/la-spanata-sarda-del-nord-sardegna.html https://panificiosanaozeri.vetrineitalia.com/pan-e-fino-e-integrale/9585-spanata-di-ozieri.html	
Italy	Ogliastro (Sardinia)	No	Pistoccu	Wheat flour 500g commercial yeast 5g salt 9g water 250g		Triticum aestivum L. Triticum turgidum var. durum Desf.	Refined flour (type 00) whole wheat flour durum wheat flour	not specified	baker's yeast	None	none	one hour, room T1	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	/	https://www.sardegnaagricoltura.it/documenti/14_43_20070607165105.pdf https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf	
Italy	Bonavia (Sardinia)	No	Zichi	Durum wheat flour 10kg water 7L sourdough or baker's yeast salt 50g		Triticum turgidum var. durum Desf.	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	/	https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf
Italy	Apulia	Yes	Puccia salentina	Durum wheat flour 1kg Extra virgin olive oil 80ml Water 450g iodized salt 10g natural yeast		Triticum turgidum var. durum Desf.	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	/	https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf	
Italy	Emilia Romagna	No	Gnocco ingrassato	Wheat flour 500g water 230g lard/oil 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	/	https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf		
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	/	/	https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf	
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 Desf.	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	/	https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf	
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	W: >300; P/L: > 0,50 o Manitoba flour	None	Extra Virgin olive oil; soft	not specified	room T1	30 min, room T1	Thickness: <1cm	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, square or rectangular Circular 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	/	https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf
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 80g		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	/	https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf	
Italy	Genova (Liguria)	Yes	Focaccia genovese (Genoa-style focaccia)	wheat flour 1kg water 400g extra-virgin olive oil 100g yeast 18g salt 13g 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	/	https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf	
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 rectangular Shape:	flavor and color of yellow corn flour	not specified	<3 days	artisanal	/	/	https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf https://www.sardegnaagricoltura.it/documenti/14_43_20070607165421.pdf	

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	Sanremo (Liguria)	No	Sardenaira	flour 500g water 250g olive oil 50g yeast 12g salt 14g tomato sauce 600g olives 80g 10 anchovies oregano EVO 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/Sardenaira.html	
Italy	Sassuolo (Emilia Romagna)	No	Stria	wheat flour 1kg water 600g 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.albanardoni.it/la-stria/ https://www.carlotaloli.com/ricetta-per-la-stria-emiliana/	
Italy	Rome (Lazio)	Yes	Pizza bianca Romana (Rome-Style pizza bianca)	wheat flour 460g water 300g oil 50g malt yeast 2g salt 10g		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 rectangular Shape: 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. http://www.mazcali.it/prodotto/la-romana-focaccia-romana/ https://ricette.giallozafferano.it/Pizza-bianca-romana.html	
Italy	Marche	No	Cresciolina	wheat flour 200g salt 4g water 120ml yeast 15g		Triticum aestivum L.	Refined flour (Type 00)	not specified	bakers' compressed yeast		not specified	room T1	20 min	Divide the dough It is flattened with roller	30 min	<200 °C	/	fry bread	Type: fry bread circular Shape: flattened shape, light color, fried and crisp, with an irregular outer surface	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.marche.it/Portali/0/Agricoltura/Qualita/Prodotti%20tradizionali/2019_Allegato_8.pdf https://blog.giallozafferano.it/ziadora/come-fare-le-cresciole-marchigiane/	
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.regione.marche.it/Portali/0/Agricoltura/Qualita/Prodotti%20tradizionali/2019_Allegato_8.pdf http://enricetadeimondi.blogspot.com/2012/02/crescia-o-torta-al-testo.html https://www.lavalledemetrauro.it/content/carn-evale-feste-tradizioni-lavoro/scheda/7664.html	
Italy	Tuscany	No	Focaccia con i riccioli	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 rectangular Shape: brown, tasty and crumbly	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://prodtrad.regione.toscana.it/index.php https://blog.giallozafferano.it/roccoco/la-schiaccia-voi-ciccoli/	
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 Thickness: 2 cm Shape: Circular	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.regione.marche.it/Portali/0/Agricoltura/Qualita/Prodotti%20tradizionali/2019_Allegato_8.pdf http://www.prodottitipicimarchigiani.it/schedeprodotto/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/oscirgnodelbuono/pa/crescia-maceratese/ https://www.agrodolce.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	10 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.piccolericette.net/piccolericette/recipe/crescia-sfogliata/ https://ricette.giallozafferano.it/Crescia-sfogliata.html	
Italy	Marche	No	Crescia brusca or pizza coi grasselli or spianata	wheat flour 500g water 400g extra-virgin olive oil 60ml 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.lepadellefanfracaso.it/2010/03/crescia-marchigiana-con-i-grasselli.html http://www.agri.marche.it/pubblicazioni/fibri/tra-dizioni_regioneok.pdf	
Italy	Calabria	No	Pitta maniata	wheat flour 500g water 300g 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 circular Shape: 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 http://www.pastanonnosolo.it/pitta-maniata/ https://blog.giallozafferano.it/cucinanonnavirgi/pitta-maniata-calabrese-pizza/	
Italy	Sicily	No	Sfinzione	durum wheat flour 500g water 330g yeast 4g salt 4g 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	
Italy	Emilia Romagna	no	Focaccia con i ciccoli	White flour 1kg water 400ml fresh 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 Thickness: 1,5 cm Shape: rectangular	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/prodotti-tradizionali/paste-fresche-paneetteria-biscotteria-pasticceria-e-confetteria/focaccia-con-ciccoli-chisola http://mangiarebuono.it/chisola-cui-	
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, anchovie 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 circular Shape: 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.topfooditaly.net/prodotto/focaccia-di-san-giuseppe-di-gravina/ http://www.gravinaggi.it/lu_ruchel_de_s_gesep.p.html https://blog.giallozafferano.it/cucinacommara/	

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																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
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						Flour			Yeast	Additional ingredients		Kneading conditions	First leavening conditions	Shaping	Second leavening conditions	Baking conditions											
						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"	usual bread dough (wheat flour 500g, water 270g, yeast 8g, salt 10g) lard or oil q.b. salt 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.agrodolce.it/fricette/pizza-con-le-sfrigole/
Italy	Bacoli (Campania)	No	Pizza di farinella bacolese	Maize flour 180g water 250g durum wheat semolina cheese150g 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. http://www.agricoltura.regione.campania.it/tpici/Prodotti/pizza-farinella.html https://deliziosetentastondiale.it/pizza-di-farinella-migliaccio-salato/ https://deliziosetentastondiale.it/migliaccio-salato/
Italy	Emilia Romagna (Regg.)	No	Erbazzone	Wheat flour400g 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-oscarpaszone.html https://primochef.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 Ischietta	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/it/12/Calzone_di_ischietta/6_198_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/it/12/Focaccia_a_libro_di_Sammichele_di_Bari/6_198_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/it/12/Paposcia/6_225_C
Italy	Apulia	no	Ptolla	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/it/12/Ptolla/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 Diameter:15-20 cm 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/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/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, zucchini, tomatoes, capers and chilli.		Triticum turgidum var. durum Desf.; Triticum aestivum L.	Refined flour	not specified	none	extra virgin olive oil, pumpkin	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/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										
						Botanical species	Flour category	Optimal quality features of flour	Type of yeast	Additional ingredients	Optimal quality features of additional ingredients																
Italy	Calabria	No	Pitt'ajma	Flour, water, salt		Triticum aestivum L.	Refined flour	not specified	none	None	None	room T°	none	manual shaping	none	<200°C	/	Fry bread	Type: Fried bread circular	Shape: not specified	not specified	not specified	1 week	artisanal	Surveilled by Slow Food as Ark of Taste	/	https://www.fondazione Slow Food.com/it/Archeo-del-gusto-slow-food/pittaajma/
Italy	Lazio	No	Pizza a Fiamma	wheat flour and durum wheat flour, water, sourdough or bakers' yeast, salt, extra virgin olive oil. Topping: chichory or ricotta, sheep's cheese and mortadella, bresaola, arugula		Triticum aestivum L.	Refined flour	not specified	sourdough or bakers' yeast	extra virgin olive oil, chichory or ricotta, sheep's cheese and mortadella, bresaola, arugula	not specified	room T°	not specified	manual shaping	not specified	>250°C, 1-3 min	Wood fired	Traditional domed oven made of refractory stone	Type: Garnished oval	Shape: Crunchy	not specified	not specified	1 week	artisanal	PAT and Surveilled by Slow Food as Ark of Taste	/	https://www.fondazione Slow Food.com/it/Archeo-del-gusto-slow-food/pizza-a-fiamma/ Ministero delle Politiche Agricole Alimentari e Forestali (MIPAAF), 2000, Elenco nazionale dei prodotti agroalimentari tradizionali. Official Journal of Italian Republic. 294, 1-72.
Italy	Apulia	No	Puccia alla spasa	durum wheat semolina, extra virgin olive oil, water, salt, sourdough, onions, olives, tomatoes, capers and chili peppers		Triticum turgidum var. durum Desf.	Refined flour	not specified	sourdough	extra virgin olive oil, onions, olives, tomatoes, capers and chili peppers	not specified	room T°	not specified	manual shaping	not specified	200°C	Wood fired	Traditional domed oven made of refractory stone	Type: Garnished rectangular	Shape: Golden color	not specified	not specified	<3 days	artisanal	Surveilled by Slow Food as Ark of Taste	/	https://www.fondazione Slow Food.com/it/Archeo-del-gusto-slow-food/puccia-alla-spasa/
Italy	Belluno (Veneto)	No	Puccia ladina	wheat flour and rye flour (30-70 w/w), water, salt,		Scolec cereale L. Triticum aestivum L.	Rye flour, refined flour	not specified	soudough, bakers' compressed yeast	none	none	room T°	not specified	manual shaping	not specified	>300°C	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: single layer, Shape: circular, Thickness: 2-3 cm	not specified	not specified	not specified	>1 months	artisanal	Surveilled by Slow Food as Ark of Taste	/	https://www.fondazione Slow Food.com/it/Archeo-del-gusto-slow-food/puccia/
Italy	Bologna (Emilia Romagna)	No	Crescenta bolognese	Wheat flour 250g Salt 5g Lard 125g biga (a starter dough of flour 250g, yeast 3g, and water 160g) sugar 2.5g yeast 2g water 130g bacon 80g		Triticum aestivum L.	Refined flour	not specified	biga (a starter dough of flour, yeast, and water), bakers' compressed yeast	ham and bacon	not specified	room T°, 10 min	1h, after 12-18 hours (biga)	not specified	1 hour	200°C 60 min	Wood fired or electric	Traditional domed oven made of refractory stone or modern oven (electric)	Type: garnished rectangular	Shape: not specified	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. 294, 1-72. https://www.servirebencaldio.com/recipe/crescenta-bolognese/ https://ricette.giallozaffarano.it/Crescenta-bolognese.html
Spain	Comunitat Valenciana	Not in supermarket etc. Catalunians and Balears have their own recipes.	Coca de recepte (like pizza crust)	Wheat flour 100 % Water 70 % Olive oil Yeast 1 % Salt 1,7 %		Triticum aestivum L.	Refined flour	W index of between 250 and 300 Brabender: 80	Compressed or dry yeast.* Also sourdough	Olive oil	It can be done with seed oil, but it tastes better with extra virgin olive oil.	10 min, room T°.	1 hour, until the dough doubles.	Divide the dough Give round or extended form with your hands	1 hour, after that: Spread olive oil on the surface and make a bit of pressure with your fingers. Thickness: 1 cm Put the topping on the surface	10-20 min, until they look golden and high.	Gas or electric	Static modern oven	Type: single layered, garnished Size: from an individual piece to a big one for cutting.	not specified	not specified	not specified	3-4 days, depends on the toppings	Artisanal	None	/	Local bakers and experts https://mivitatodiverno.com/coca-valenciana/https://elcomidista.elpais.com/elcomidista/2019/12/03/recetas/1576370024_285504.htmlhttps://www.recetasdechupete.com/coca-de-recepte-con-masa-casera/11353/https://www.marialunarrojas.com/blog/ocio-salada-de-verduras.htmlhttps://www.recetasmalloquinas.es/2020/09/cocas-saladas.htmlhttps://www.youtube.com/watch?v=JLjucdHb4
Spain	Aragón	Not in supermarket etc. You can find similar products in other regions of Spain, like Castilla - La Mancha	Pan de cañada (Olive oil bread)	Wheat flour 100 % Water 55 % Olive oil 25 % Yeast 5 % Salt 1,7 %		Triticum aestivum L.	Refined flour	W index of between 180 and 250 Brabender: 40	Compressed or dry yeast.	Olive oil	It can be done with seed oil, but it tastes better with extra virgin olive oil.	10 min, room T°.	1 hour, until the dough doubles.	Divide the dough Give round or extended form with your hands	1 hour, after that: Spread salt and olive oil on the surface and make a bit of pressure with your fingers Thickness: 1-4 cm	10-20 min, until they look golden and high.	Gas or electric	Static modern oven	Type: single layered Size: 30 x 15 x 1 cm	Golden color, salty surface	not specified	not specified	4 days	Artisanal	None	/	Local bakers and experts https://www.directopaladar.com/recetas-con-thermomix/pan-de-canada-o-pan-plano-con-ecelle-recepte-con-thermomix
Spain	Castilla - La Mancha	"Tortas Cencellas "El Pastor de La Mancha". http://elpaistorielamancha.com/es/	Torta Cencella or gapacho (Cencella bread)	Wheat flour 100 % Water 62.5 % Salt 1 %		Triticum aestivum L.	Refined flour	W index of between 180 and 250 Brabender	None	None	not specified	8 min, room T°	/	Divide the dough Make balls Give a round shape with the roller Punch out the surface	not specified	10-20 sec	Wood fired	Wood-fired traditional domed oven made of refractory stone *At home it can be done with a fry pan	Type: single layered Size: 40 x 40 x 0,02 cm or already cutted into small pieces	Very thin	Low in fat	More than one year	Both	None	/	Local bakers and experts https://haciendademiterra.blogspot.com/2013/03/como-hacer-torta-de-gapacho-casera.html	
Spain	Canarias (Canary islands)	It is more common to find colombian arepas or Bugabuga "arepas dough" https://www.bugabugabuga.com/	Arepas canarias (Canary island arepas)	Pre-cooked com flour 100 % Water 125 % Salt 1 %		Zea mays L.	Pre-cooked com	Fiber content: 2 g/100 g	None	None	None	2 min, room T°	5 min, room T°	Divide the dough Make balls Give a round shape with your hands	not specified	Fry with oil, 5 min per side	Gas or electric	Fry pan	Type: doubled layered, fry bread Size: 15.5 x 15.5 x 0,15 cm	Golden color	Gluten free	3-4 days	Artisanal	None	https://www.researchgate.net/deref/https://doi.org/10.1590/25250101-20611999000200007	Local bakers and experts https://pancom.com/site/recipes.php	
Spain	Basque Country	No	Talo	Corn flour, salt and water		Zea mays L.	Corn (in the antiquity probably acorn flour was used)	not specified	None	None	None	room T°	30 min	Divide the dough Make balls Give a round shape with your hands	None	Few minutes	Gas or electric	Iron griddle	Type: single layered Diameter: 20 cm	Golden color, soft, pliable	Gluten free	3-7 days	Artisanal	None	Ayendi, M., Echazarreta-Gallego, A., de Francisco-Rodriguez, S., Hernandez, H.H., Sarasqueta-García, I., 2016. https://www.gut-eu.com/gut-magazine/view/full/686hbmcy1n3z294dvq https://www.conpan.es/content/view/full/544/36-talo-con-chorizo-a-la-sidra Archaeobotany 25, 443–457.	Local bakers and experts https://www.tasteatlas.com/talo https://festival.si.edu/blog/2016/basque-recipe-talo-bread-sarteneko-skillet/ https://www.gut-eu.com/gut-magazine/view/full/686hbmcy1n3z294dvq https://www.conpan.es/content/view/full/544/36-talo-con-chorizo-a-la-sidra Archaeobotany 25, 443–457.	
Jordan	Across all Jordan	Yes	Mashrouh	Flour, water, salt and yeast		Flour of hard wheat species or mixed with Triticum turgidum var. durum	In general, flours with extraction rates of 78 to 100 % are preferred, with protein content 11-13% and ash around 1%	Ash: 1 %dm; Protein: 11 -13% dm; Zeleny index: 30 mL min; Delayed sedimentation; Zeleny value + 5 mL min; Hagberg Falling Number (HFN): 230 sec min (incl. 60 sec preparation); Wet gluten: 25% min; Gluten index: 85 min; Chopin Alveograph W: 215 min; P/L: 1 max; Fatty acid: max 120 mg KOH per 100 g dm	Dry or baker's compressed yeast with addition of sodium bicarbonate	Sometimes (NOT USUAL) it may be produced with some olive oil, meat, herbs, vegetables	not specified	20 min at approx 25 °C	30 min at room temperature	Average diameter 30 -50 cm and thickness 2-3 mm	20 min at approx 25 °C	4 min 450 °C	Electric gas, wood. This bread is produced both at home and in the bakeries.	Saj (circular convex metal griddle fuelled with gas or wood fired) or electric oven	Single layered, average diameter 30-50 cm and thickness 2-3 mm	Golden color, flavor, texture, shape	No	3 days	Artisanal	AI-OMOOR, H.M., 2012. Flat bread: ingredients and fortification. Quality Assurance and Safety of Crops & Foods, 4(1), pp.2-8.	Local bakers and experts		
Jordan	Not specified	No	Tannour	Flour, water, salt and yeast		Flour of hard wheat species or mixed with Triticum turgidum var. durum	In general, flours with extraction rates of 78 to 100 % are preferred, with protein content 11-13% and ash around 1%	Ash: 1 %dm; Protein: 11 -13% dm; Zeleny index: 30 mL min; Delayed sedimentation; Zeleny value + 5 mL min; Hagberg Falling Number (HFN): 230 sec min (incl. 60 sec preparation); Wet gluten: 25% min; Gluten index: 85 min; Chopin Alveograph W: 215 min; P/L: 1 max; Fatty acid: max 120 mg KOH per 100 g dm	Dry or baker's compressed yeast with addition of sodium bicarbonate	/	/	20 min at approx 25 °C	60 min at 25-30 °C	Average diameter 30 min and thickness 0.2 cm	20 min at approx 25 °C	1-2 min	Electric, gas, wood. This bread is produced both at home and in the bakeries.	Traditional vertical oven "tannur"-type	Single layered, average diameter 30 min and thickness 0.2 cm	Golden color, flavor, texture, shape	As any bread	2 days	Artisanal	AI-OMOOR, H.M., 2012. Flat bread: ingredients and fortification. Quality Assurance and Safety of Crops & Foods, 4(1), pp.2-8.	Local bakers and experts		
Jordan	North-West of Jordan	No	Taboun	Flour, water, salt and yeast		Flour of hard wheat species or mixed with Triticum turgidum var. durum	In general, flours with extraction rates of 78 to 100 % are preferred, with protein content 11-13% and ash around 1%	Ash: 1 %dm; Protein: 11 -13% dm; Zeleny index: 30 mL min; Delayed sedimentation; Zeleny value + 5 mL min; Hagberg Falling Number (HFN): 230 sec min (incl. 60 sec preparation); Wet gluten: 25% min; Gluten index: 85 min; Chopin Alveograph W: 215 min; P/L: 1 max; Fatty acid: max 120 mg KOH per 100 g dm	Dry or baker's compressed yeast with addition of sodium bicarbonate	Sometimes (NOT USUAL) it may be produced with some olive oil, meat, herbs, vegetables	not specified	20 min at approx 25 °C	60 min at 25-30 °C	Average diameter 30 cm and thickness 3-4 cm	20 min at approx 25 °C	2 min at 450 °C	Wood, grain husks, steam, electric, gas. This bread is produced both at home and in the bakeries.	Traditional vertical ovoid-shaped oven "Taboun"	Single layered, average diameter 30 cm and thickness 3-4 cm	Golden color, flavor, texture (crust) , shape	Rich in fiber	3 days	Artisanal	AI-OMOOR, H.M., 2012. Flat bread: ingredients and fortification. Quality Assurance and Safety of Crops & Foods, 4(1), pp.2-8.	Local bakers and experts		
Jordan	Across all Jordan	Yes	Thick Kmaj (Thick Kmaj is known as Pita bread or Pocket bread in Western countries)	Flour, water, salt and yeast		Flour of hard wheat species or mixed with Triticum turgidum var. durum	In general, flours with extraction rates of 78 to 100 % are preferred, with protein content 11-13% and ash around 1%	Ash: 1 %dm; Protein: 11 -13% dm; Zeleny index: 30 mL min; Delayed sedimentation; Zeleny value + 5 mL min; Hagberg Falling Number (HFN): 230 sec min (incl. 60 sec preparation); Wet gluten: 25% min; Gluten index: 85 min; Chopin Alveograph W: 215 min; P/L: 1 max; Fatty acid: max 120 mg KOH per 100 g dm	Dry or baker's compressed yeast	/	/	20 min at approx 25 °C	60 min at 25-30 °C	Thin Kmaj is 2-3 mm thick and its diameter is 15-40 cm; Thick Kmaj is 1-2 cm thick and its diameter is 20-30 cm	20 min at approx 25 °C	1 min at 400 °C for thin Kmaj and 5 min at 400 °C for thick Kmaj	Electric, gas. This bread is produced both at home and in the bakeries.	Automatic line with tunnel oven, traditional oven	Double layered. Thin Kmaj is 2-3 mm thick and its diameter is 15-40 cm; Thick Kmaj is 1-2 cm thick and its diameter is 20-30 cm	Pocket type	As any bread	3 days	Industrial	AI-OMOOR, H.M., 2012. Flat bread: ingredients and fortification. Quality Assurance and Safety of Crops & Foods, 4(1), pp.2-8.	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
						Botanical species	Flour category	Optimal quality features of flour	Type of yeast	Additional ingredients	Optimal quality features of additional ingredients															
Jordan	Across all Jordan	Yes	Sajj or Shrak	Flour, water, salt and yeast		Flour of hard wheat species or mixed with <i>Triticum turgidum</i> var. durum	In general, flours with extraction rates of 78 to 100 % are preferred, with protein content: 11-13% and ash around 1%	Ash: 1 %dm; Protein: 11 -13% dm; Zeleny index: 30 mL min; Delayed sedimentation: Zeleny value + 5 mL min; Hagberg Falling Number (HFN): 230 sec min (incl. 60 sec preparation); Wet gluten: 25% min; Gluten index: 85 min; Chopin Alveograph W: 215 min; P/L: 1 max; Fatty acid: max 120 mg KOH per 100 g dm	Without yeast	NO	/	20 min at approx 25 °C	Not applicable	Approx average diameter 50 cm, very thin (0.1 cm)	Not applicable	2 min on a hotplate at approx 600 °C	Wood, electric, gas. This bread is produced both at home and in the bakeries.	Saj (circular convex metal griddle fuelled with gas or wood fired)	Single layered; average diameter 50 cm and thickness 0.1 cm	Large diameter, thin, golden color	As any bread	2 days	Artisanal	None	AI-DMOOR, H.M., 2012. Flat bread: ingredients and fortification. Quality Assurance and Safety of Crops & Foods, 4(1), pp.2-8.	Local bakers and experts
Jordan	Balqa	No	Arbood	wheat flour, water		<i>Triticum aestivum</i> L.	whole meal flour	not specified	none	none	none	15 min Room temperature	none	manually	none	250-300 °C, 30 min	hot ashes	None. This bread is traditionally made by the Bedouins, when an oven is not available. The prepare a small fire and when the wood has burned, forming a sufficient quantity of ashes, the bread is placed on top of it and then covered with other hot ashes. Every now and then the bread is turned with the help of a stick to cook it evenly on both sides.	Type: single layered Diameter: 25 cm Thickness: 2-3 cm	golden color	not specified	1 week	Artisanal, made only for personal consumption and not for commercial sale. Recently, it has become a tourist attraction	Surveilled by Slow Food as Ark of Taste	/	https://www.fondationslowfood.com/en/ark-of-taste-slow-food/arbood-bread/
France	Provence	Yes	Fougasse (olive oil bread)	Wheat flour 100 % Water 60 % Olive oil 20% Yeast 2 % Salt 2 %		<i>Triticum aestivum</i> L.	Refined flour	W index of between 180 and 220 ash rate : 0,5 - 0,6	Compressed or dry yeast.	Olive oil	not specified	15 min at 20-30°C	1h at 20-30°C	1-2 min of kneading after roll out the dough 1-2 cm thick	1h at 20-30°C	15 min at 200°C	Gas or electric	Static modern oven	Type:garnished, single layared Size: 15 x 30 x 2 cm	Golden color	not specified	3-4 days depends on the toppings	Artisanal	None	/	Local bakers and experts https://cuisine.journaldesfemmes.fr/recette/3094-73-fougasse https://www.750g.com/fougasse-aux-olives-+43893.htm https://luciusmediane.20minutes.fr/recette-fougasse-aux-olives-185.html https://recette.supertoinette.com/152235/b/fougasse-nature.jpg https://fr.wikipedia.org/wiki/Fougasse https://www.picard.fr/recettes/fougasse-aux-olives-80324.html
France	Nice (Provence)	Yes	Pissaladière (onion and anchovy pizza)	Wheat flour 100 % Water 60 % Olive oil 7% Yeast 0,5 % Salt 1 %		<i>Triticum aestivum</i> L.	Refined flour	W index of between 180 and 220 ash rate : 0,5 - 0,6	Compressed or dry yeast.	Olive oil; onion and anchovy	not specified	5 min then add olive oil and spices and knead another 10 min at room temperature	spread on the plate and let rest 50 min at room temperature	not specified	not specified	15 min at 240°C	Gas or electric	Static modern oven	Type: garnished, single layared Size: 20 x 30 x 1 cm	Golden color	not specified	2-3 days cold storage for the topping	Artisanal	None	/	Local bakers and experts https://www.herecuisine.com/recette/recette-de-la-pissaladiere/ https://www.fashioncooking.fr/2016/07/parfate-pissaladiere/ https://fr.wikipedia.org/wiki/Pissaladi%C3%A8re https://www.picard.fr/product/2-pissaladiere-new-300g-00000000000089254.html https://courses.monoprix.fr/products/MPX_3955-047/details Pissaladière est une Pizza & compagnie de My Italian Recipes
France	Alsace	Yes	Flammekueche (cream pie with bacon and onions)	Wheat flour 100 % Water 50 % Rapeseed oil Salt 1 %		<i>Triticum aestivum</i> L.	Refined flour	W index of between 180 and 220 ash rate : 0,5 - 0,6	Compressed or dry yeast.	rapeseed oil; cream, bacon and onions	not specified	10 min at room temperature	1h at 20-30°C	not specified	not specified	15 min at 220°C	Gas or electric	Static modern oven	Type: garnished, single layared Size: 30 x 30 x 0,5 cm	White color	not specified	2-3 days cold storage for the topping	Artisanal and industrial	None	/	Local bakers and experts https://www.cuisineactuelle.fr/recettes/flammekueche-express-194317 https://cuisine.journaldesfemmes.fr/recette/3519-83-flammekueche https://www.750g.com/flammekueche-150078.htm https://www.gitchef.com/recettes/pate/flammekueche-tarte-flambeee-alsacienne-fd-1567800 https://fr.wikipedia.org/wiki/Tarte_flambe%C3%A9e https://www.picard.fr/product/2-flammekueche-00000000000071493.html https://www.carrefour.fr/p/tarte-flammekueche-de-moselle-effets-de-france-3245390026491?store=351 https://www.auchan.fr/auchan-gourmet-auchan-gourmet-tarte-flambeee-alsacienne-350g/pr-10475
Croatia	Northern and Eastern Croatia	primarily Austria, Germany and other EU countries	Somun	type-550 fine wheat flour water salt baker's yeast		<i>Triticum aestivum</i> L.	refined wheat flour ash 0,509 % ash content wet gluten 27 - 29 % ash on dry matter 0,5 - 0,6 % gluten index above 95 moisture below 15%	flour color - white to yellow fiber content ~*4.1 g/100g of product particle content below size: 125µ min 70 dough development 1.5 min swelling 58°C temperature maximum 90°C maximum viscosity 1700 AU extensibility 155 mm water absorption 57 - 59 %	compressed baker's yeast	sugar (sucrose) sunflower oil	non - hydrogenated sunflower oil	8 - 20 min 24 - 27°C	room temperature short bulk resting: 10 - 15 min	thickness - 1,5 - 5 cm diameter - 12-18 cm depends on the weight of the dough piece dough piece before baking >240 g	35 - 45 min 35 - 40°C	2 min 310 - 400°C	gas	tunnel oven	double layered diameter = 15 - 20 cm thickness = 2 - 4 cm	rectangle or round in shape golden-yellow color visible cavities in the cross section of the bread elastic middle	without additives: aromas, preservatives, flavor enhancers,color additives Vegan	Daily fresh product	Industrial or combination of artisanal and industrial production	None	Dordević-Milošević, S., Mastilović, I., Stanišić, S., & Kilibarda, N. (2021). Food, nutrition, and health in Serbia. In Nutritional and Health Aspects of Food in the Balkans (pp. 187-205). Academic Press.	Local bakers and experts
Croatia	Northern and Eastern Croatia	Not specified	Lepinja	type - 550 wheat flour = 100 water = 70 - 80 salt =2		<i>Triticum aestivum</i> L.	refined wheat flour ash 0,5 - 0,52 % protein 12 % wet gluten 27 - 29 %	dietary fiber = 11g particle size = 0.15 mm water absorption = 60-60 % development time = 5 min stability = 1 min quality group B1 (according to Hunkozy, Hungarian std)	compressed baker's yeast	vegetable oil = 2 % pasta acids = 5 %	not specified	3 - 5 min slow 10 - 12 min fast at the end 23 - 26°C	dough lump 15 - 45 min/23 - 26°C	thickness = 25 - 12 mm diameter = 150 mm	55 - 60 min / 32 - 45°C / RH 80%	255 - 280°C / 12 - 13 min	as electric wood fuel oil	tunnel, roto, batch deck oven	double-layer (but only partially detached layers) diameter 140 - 170 mm high 35 - 45 mm weight 180 g	airy texture dark golden in color	not specified	unpacked = daily product packed = 2 days.	Industrial and artisanal	None	Alibabić, V., Mujčić, I., Rudić, D., Bajramović, M., Jokić, S., & Sertović, E. (2012). Traditional diets of Bosnia and the representation of the traditional food in the cuisine field. <i>Procedia-Social and Behavioral Sciences</i> , 46, 1673-1678.	Local bakers and experts
Croatia	Not specified	not specified	Pogača Pogača	wheat flour = 100 % water 60 % salt 1.5 % preferment = 30 %		<i>Triticum aestivum</i> L. <i>Secale cereale</i> L. (optional) <i>Zea Mays</i> (optional)	white wheat flour, ash approx 0.58%, wet gluten 30% semi-white wheat flour (ash approx 0.85%) - optional extruded maize flour - up to 30% optimally semi-refined rye flour (ash 1.25% optionally) Amiograph swelling = 58.9°C temp max = 81.5°C max viscosity = 718 AU Extensograph energy = 45 min - 113 cm2 90 min - 111 cm2 135 min - 114 cm2 mean particle size <0.17 mm	particle size <0.17 mm Farinograph water absorption 57- 61.5 % development time + 1.5 - 9 min stability = 1.5-10 min dough softening degree = 1 FU quality group = A1 or A2 (according to Hunkozy, Hungarian std) Amiograph swelling = 58.9°C temp max = 81.5°C max viscosity = 718 AU Extensograph energy = 45 min - 113 cm2 90 min - 111 cm2 135 min - 114 cm2	compressed baker's yeast or yeast preferment or sourdough	optional grains (rye, sesame, sunflower, poppy and flax seeds) sunflower oil liquid malt extrudate corn extrudate	/	2 - 3 min slow 8-13 min fast at the end = 20 - 25°C	bulk fermentation 30 - 60 min ambient conditions 23- 25°C	shaping with hand (small bakeries) or machine (industry) thickness = 10 - 25 mm diameter = 200 - 240 mm (round) width * length = 100*245 mm (if rectangular)	27-37°C 40 - 90 min 78 % RH	240 - 220°C 17- 35 min minimum steaming 3 min after the start of baking	gas or fuel oil	deck oven (batch or tunnel)	single layered diameter 24-25 cm (round) length = 26 cm; width = 13.5 cm (rectangular) height = 3.5-4.5 cm weight 350 -500g	porous and airy middle rustic crust look, cut surface golden in color porous crumb slightly sour taste	unpacked = best if used within 3 days storage under optimum conditions (humidity) = 7 days frozen packaged bread = 270 days	not specified	Industrial and artisanal	Croatian Quality (1 Artisanal producer), Croatian Economy Chamber	/	Local bakers and experts
Croatia	Virovitica-Podravina county	not specified	Pogača z orež Pogača with walnuts	wheat flour = 100 lukewarm water = 50 salt = 1 sugar = 15		<i>Triticum aestivum</i> L.	refined	not specified	no, baking powder	walnuts = 50 fat in a small amount	not specified	manually	no	the shape of a baking tray Sometimes shallow rhomboid cuts were made diagonally across the top surface	no	180°C / 40 min	electric	static modern oven	single layered, garnished cutted into smaller piece	brown in color	not specified	not specified	Artisanal	Intangible cultural goods (Ministry of Culture, of the Republic of Croatia)	Kejnerić, D. Č., & Sokolić, D. (2021). Food, nutrition, and health in Croatia. In Nutritional and Health Aspects of Food in the Balkans (pp. 91-106). Academic Press.	Local bakers and experts
Croatia	Komiža (town on the island of Vis)	no	Komiška pogača Pogača of island Vis, Adriatic	wheat flour = 100 % water = 33 % table salt		<i>Triticum aestivum</i> L.	refined	not specified	baker's yeast = 5 %	Filling: onion tomato pepper sardines anchovies parsley and olive oil olive oil	not specified	manually	rest until the dough increases in volume	dough dividing into two parts The first crust is placed on a heated and floured tin, then a salted fish fillets is applied to it, to which mixture of onion and tomato are topped The top crust is placed on such a base, the edges of the dough are joined and folded upwards so that the filling does not leak out during baking.	no	180°C / 35 - 40 min	electric, wood	static modern oven open fire heart baking	garnished, single layered cutted into triangles or rectangular pieces	golden brown in colour	not specified	not specified	Artisanal	None	Kuharski kanconjer, Veljko Barbieri, Zagreb, Profil International, 2022.	Local bakers and experts
Croatia	Split - Dalmatia county Island Vis	no	Viška pogača Pogača of island Hvar, Adriatic	wheat flour = 100 % water = 33 % table salt		<i>Triticum aestivum</i> L.	refined flour	not specified	baker's yeast = 5 %	Filling: sardines anchovies olive oil oregano red onion sugar olive oil	not specified	manually	rest until the dough increases in volume - 1 hour	the dough is prepared in a special way The dough is divided into two equal pieces and both stretched into thicker round crusts. The first crust is placed on a heated and floured tin, then a salted fish fillets is applied to it, to which olive oil are sprinkled with a little bit of oregano	no	180°C / 35 - 40 min	electric wood	static modern oven open fire heart baking	garnished, single layered cutted into triangles	golden brown in color	not specified	not specified	Artisanal	None	Kuharski kanconjer, Veljko Barbieri, Zagreb, Profil International, 2022.	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											
						Botanical species	Flour category	Optimal quality features of flour	Type of yeast	Additional ingredients	Optimal quality features of additional ingredients																
Croatia	Split - Dalmatia county island Hvar	no	Hvarska (Forška) popača Pogacha of island Hvar, Adriatic	semi-white wheat flour water salt		Triticum aestivum L.	refined, ash approx 0.85%	not specified	baker's yeast	Filling sardines red onions fresh or peeled tomatoes chopped garlic capers sheep or goats cheese (sliced) seasoning olive oil	not specified	manually 15 min	rest until the dough increases in volume - 1 hour	The dough ready for work should be divided into two equal pieces and both stretched into thicker round crusts.	before baking - rest in a warm place for 10 min	before baking - the upper crust is coated with water mixed with a olive oil 180°C / 35 - 40 min	electric wood fired	static modern oven open fire heart baking	single layered, garnished cutted into triangles	golden brown in color	not specified	not specified	Artisanal	None	https://www.theoceanchef.com/futurska-hvar-popaca/	Local bakers and experts	
Croatia	The geographical area of Poljica is delimited in the north-east by the river Cetina in the west by the river Zrmanica and in the south by the Adriatic Sea	across Croatia	"Poljički soparnik" ("Soparnik from Poljica")	Fine wheat flour Water Salt		Triticum aestivum L.	Refined flour	not specified	/	olive and sunflower oil in a ratio 1:1 garlic chard	not specified	manually	/	round in shape and has a diameter of 90 to 110 cm depending on the diameter of round board called "sinja"		the fire is lit 50 - 60 minutes before baking 15-20 min	wood fired - open flame	open fire hearth baking - "komin" (traditional)	Single layered, garnished round in shape, 90 to 110 cm in diameter; cut into slices rhomboid in shape ("palajice"). Poljički soparnik "must be cut with a particularly rounded knife (the middle of the knife has a rounded blade) into pieces called 'tete' that are shaped like a rhomboid and known as "palajice"	light yellow to light green the crust burned in places and cracked	not specified	not specified	Artisanal	PGI	Sarolić M., Roguljić J., Friganović E., Dolić Z., Dorčić B., Torić M. (2019): Poljički soparnik. Glasilo Futura (pp. 59 - 66). Futura. https://www.dfat.gov.au/sites/default/files/105f.pdf http://data.europa.eu/eli/reg_imp/2016/526/oj	Local bakers and experts	
Croatia	The geographical area of "Rudarska grebica" comprises the town of Rude and surrounding	Zagreb country	"Rudarska grebica"	Fine wheat flour = 100 % Lard = 43 % salt = 1.43 % sugar = 1.14 % milk = 43 % Sunflower oil = 13 % Lard = 3 % eggs = 15 % butter = 11 % sour cream = 57 %		Triticum aestivum L.	Refined flour	not specified	baker's yeast = 0.57 %	Sunflower oil = 13 % Lard = 3 % eggs = 15 % butter = 11 % sour cream = 57 % spinach nettle leek mint grated yellow carrots ground walnuts cow's cottage cheese	not specified	not specified	dough lump in bowl; 20 min, room temperature	the dough must be rolled out by hand and must be very thin; the edges of the dough must be pressed in and twisted upwards so that the filling does not leak out during baking; the edge of the raw dough is made by hand in such a way that the lower part of the raw dough is folded over by hand, the upper part of the dough, and then the edges are rolled up and pressed	not specified	40 min	electric	static modern oven	garnished, single layered	golden yellow color it is cut into rectangular pieces "dalice" (name used in a defined geographical area)	not specified	not specified	Artisanal	None	/	Local bakers and experts https://poljicaprivreda.gov.hr/futura-111/omake-kvalitete/cv-zag-zts-poljoprivrednih-i-prehrambenih-proizvoda/zasticene-oznake-zemljopisnog-podrijetla-zag-zts-poljoprivrednih-i-prehrambenih-proizvoda-rudarska-grebica.pdf	Local bakers and experts
Croatia	Territory of Krapina Zagorje County Territory of Krapina-Krizevci County	Not specified	"Zievanka"	flour = 100 (Cheese recipe: refine white wheat flour 50% and maize flour 50 % OR fruit recipe: just white wheat flour) water = 40 - 45 % salt = 2 % milk = 60 - 65% sugar 2% fresh cottage cheese or sour cream with fruits		Triticum aestivum L. Zea mays L.	Refined	not specified	no, baking powder	milk = 60 - 65% fresh cottage cheese = 50% baking powder = 2 % sugar = 5 % sunflower oil or pork fat eggs apples plum jam	not specified	5 min	no	a half of batter is pour into mould (about 10 mm thick), then cottage cheese chunks OR cream and fruits are spread all over, then the rest of batter is poured over; total height is about 25 mm Zievanka has the shape of a baking tray	no	200-230°C 20-40 min	gas, electric	roto or deck oven	3 layers - well attached cutted into smaller pieces; garnish	yellow to brown in color	not specified	not specified	Artisanal	None	Dolenc Dravski, M. (1993). Podravski etnografski pojmovnik jela. Podravski zbornik, (19/20), 217-232.	Local bakers and experts	
Croatia	The geographical area of "Zagorski mlinci" comprises the territory of Krapina Zagorje County, the whole territory of Varaždin County and the edges of Zagreb County that border on Krapina-Zagorje and Varaždin Counties, specifically the municipalities of: Rafanec, Mušinci.	across Croatia	Zagorski mlinci ("Zagorje mills")	Type - 550 fine wheat flour = 100 Water = 0.4 - 0.6 Sea or rock salt = 0,01 - 0,04		Triticum aestivum L.	Refined flour	not specified	none	/	/	kneading by hand or in kneading machine	no	the dough is formed into "bula" (lumps) after which they are left to stand for 20-60 minutes the dough lumps are rolled out and stretched by hand into thin sheet of dough until it is no thicker than 2,5 mm dough cutting: the sheet of dough is rectangular in shape	twice-baked and rest after each baking (no more than few minutes; baker, depending on her/his knowledge/exp. erience, tells when the dough is done) first baking (no more than 6 min)	wood fire	Traditional wood-fired domed oven made of refractory stone	Single layered Rectangular in shape, uneven edges permitted	white to yellowish color (dough) on the surface characteristic bulges - partly charred blisters (brown to black color) brittle and easily breakable	not specified	packed product - 365 days (in a dark and dry place)	artisanal	PGI	/	Local bakers and experts https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32018D122701&rid=10 https://eur-lex.europa.eu/legal-content/EN/TXT/HTML/?uri=CELEX:32019R1036&rid=2	Local bakers and experts	
Croatia	Marketed in Slovenia, Bosnia and Herzegovina, Ireland, Great Britain, Australia, Bulgaria and Serbia	Not specified	Mlinci ("Mlinci") with or without eggs	type - 400 white wheat flour = 50 % (coarse granulation) type - 550 white wheat flour = 50 % (fine granulation) salt = 1.5% water = 26 % egg melange (10%) type - 400 white wheat flour = 50 % (coarse granulation) type - 550 white wheat flour = 50 % (fine granulation) salt = 1.5% water = 34 % wheat gluten = 1 %		Triticum aestivum L.	Refined flour	type - 400 white wheat flour = 50 % (coarse granulation) type - 550 white wheat flour = 50 % (fine granulation) salt = 1.5% water = 26 % egg melange (10%) type - 400 white wheat flour = 50 % (coarse granulation) type - 550 white wheat flour = 50 % (fine granulation) salt = 1.5% water = 34 % wheat gluten = 1 %	no	sunflower oil = 1.4 % egg melange = 10 % sunflower oil = 1.4 %	not specified	automatic dosing and mixing system	no	the dough is no thicker than 3 mm With a system of knives, the dough is cut into rectangular pieces 25x1cm	the dough is no thicker than 3 mm temperature zones: 310°C, 330°C, 290°C	Gas	tunnel oven	Single layered Rectangular in shape, uneven edges permitted	white to yellow color (bright yellow if eggs are added) on the surface characteristic bulges - partly charred blisters (brown to black color) brittle and easily breakable	not specified	packed product - 180 days (in a dark and dry place)	Industrial	None	/	Local bakers and experts		
Croatia	Dalmatia, Dalmatian Zagora, and Liba	Not specified	Kruh tipod peke "bread under the lid" or "The Pekar"	other flours = 0-15 % salt =1.6 % water = 64 %		Triticum aestivum L. Secale cereale L.	White or semi-white wheat flour (in smaller amount other flours such as wholemeal wheat, spelt, barley, rye... can be added)	dietary fiber = 11 g mean particle size <0.17 mm water absorption = 57.1 % development time = 1.5 min stability <1.5 min quality group A2 (Hungarian standard)	polish, sourdough or compressed baker's yeast	olive oil = 0 - 1% Poolish/sponge = 0 - 20 Salt = 0 - 1 Bakery improver = 0 - 0.5 Seeds (sunflower, sesame and flax) or sprouted grain = 0 - 10 sugar <0.4 %	not specified	high-speed mixers = 10 - 15 min 2 min slow 12 min fast at the end = 22°C	bulk fermentation - 23 - 30 min / 45 min	thickness = 50 mm diameter = 180 mm The dough is formed into a circular shape dough dividing into 1 - 2 kg dough pieces and round preshaping (hand) - diameter 30 cm Sometimes shallow cuts were made diagonally across the top surface	35 - 47°C / 45 - 75min / 70 - 80 % RH; proofing in a fermentation cabinet option: retarded proofing at 0 - 4°C, 12 - 24h	240 - 250°C / 20 - 32 min	Gas; Wood fired under the lid	Traditional Peka - traditional open fire hearth baking A stone oven with the help of a bell-shaped lid made iron and covered with ember Contemporary Belt conveyor ovens; but fireclay (chanotte) base is preferred baking without peka lid	Single layered diameter = 220 mm The bread diameter is regular over 30 cm and the central height is up to 7 cm The crust thickness varies from 3 to 5 mm Artisanal products can differ due to hand dividing and shaping	Golden-brown and uneven in color (bread); hard bottom bread has a rustic look; it is crusty with flour dusting or bubbles on the top The crumb color varies from white to brown depending on the flour used for bread making; with large and irregular holes Crust is crunchy; crumb is soft, moist, elastic and chewy airy texture	not specified	The bread has a prolonged freshness (up to 3 days), sold unpackaged	Artisanal and industrial	None	Belaj, M. (2013). FOOD RESEARCH IN CROATIAN ETHNOLOGY RAZISKAVE PREHRANE I HRANJIVI ETNOLOGIJ. Traditions, 42(1), 165-172. Buljan, B., Vidč, G., & Klarin, T. (2020, June). STAKEHOLDERS PERCEPTION S TOWARD TOURISM DEVELOPMENT IN A RURAL DESTINATION: A CASE STUDY FROM CROATIA.	Local bakers and experts	
Croatia	Not specified	Not specified	Kukuruzna miješana cibabta Maize composite cibabta	white wheat flour 67% maize extruded flour 33% water 80% table salt 2%		Triticum aestivum L. Zea mays L.	Refined flour extruded maize flour	not specified	compressed baker's yeast	extruded maize flour mixture of improvers : dried wheat sourdough (type - 1050 wheat flour), wheat gluten, E300, E412, instant wheat flour, sugar, dried rye sourdough, soy flour, E472e	not specified	4 min slow 13 min fast at the end 20C	not specified	not specified	not specified	not specified	not specified	single layered 300 g thickness = 4 - 5 cm	golden yellow, crunchy crust, top sprinkled with maize semolina crumb is soft, extremely porous and has a mild maize flavour	not specified	Fresh product (1-2 days)	Industrial	None	/	Local bakers and experts		
Malta	Malta	No	Fira Maltija (Maltese Fira)	water 70% flour 100% yeast 0.5 - 2% olive oil 3% salt 2%		Triticum aestivum L.	High Gluten Flour & Whole Wheat Flour	not specified	sourdough starter	olive oil	extra virgin olive oil	12 min slow or 8 min fast, room T°	Commercial companies would perform - bulk fermentation for 1.5 hrs, room T° (artisan bread-makers would scatter some flour on top of the dough and cover it with a	Proofing occurs in bulk. Then the dough is portioned. For the formation stage, the dough is flattened, to remove all gases (CO2) trapped in the fira, then it is shaped and a tiny hole is included in the middle. Dough thickness is around 3-4cm and 15-20 cm in diameter.	Bakers allow the shaped dough to rise again for at least 1 hour on metal or wooden trays.	20 minutes at 450°C	Artisan bakers mostly use wood fired ovens while commercial companies mainly use electric / gas ovens.	Traditional wood-fired domed oven made of refractory stone	Double layered ... 5mm thick, size ranges from 20-35 cm ... average diameter is 25cm	crunchy and crispy exterior with a soft interior	not specified	2-3 days	Artisanal	None	/	Source 1 (for Recipe) - https://www.tal-farm.com/2013/01/15/recipe-tal-hola-tal-malt-maltese-bread-or-fira-recipe/ Source 2 - https://ich.unesco.org/doc/src/43372-EN.pdf Local bakers and experts	
Malta	Gozo	/	Gozoitan Fira or in maltese it is referred to as "Fira Ghawdija"	Salt, wheat flour (soft and hard), water, dry yeast. (Some bakers still use the motherdough as a source of natural yeast), but this is very rare)		Triticum aestivum L.	40% soft wheat flour, 60% hard wheat flour	high protein content	compressed yeast / sourdough ... it depends the traditions of the bakers	eggs, cheese, potatoes	not specified	40 minutes, RT	3-4 hours, RT	3 mm, "30cm	40 minutes - 1 hour, RT	wood or gas oven. (wood are more commonly used since these are only done by artisan bakers)	Traditional wood-fired domed oven	garnished, single layer, "30cm diameter, 2-4mm thick	Crunchy, golden crust.	high in carbohydrates	1-2 days	artisanal	No Quality mark (even for the maltese fira)	/	Local bakers and experts https://www.youtube.com/watch?v=g1XnTgdxo		

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																
						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)			
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 (prefermented 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, galla 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-Khalek, M. H., H. Manal, and A. Ebehal. "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-Khalek, Mokhtar Harb, Thanaa Abdel salam 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 (1 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 (0.65 L) oil 30 g (optional) yeast (1&) Salt (1%) bran (1p sprinkle the lower pary 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	Aproximately 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/fr/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	Aproximately 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	http://museum.agropolis.fr/pages/expos/egypte/fr/cuisine/pains/shamsi_bread2.html Local bakers and experts		
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 # 1251-1/2005 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	• Youssef, Hossam, H. Abdel Hafeez, and A. Shouk. "Low phenylalanine Egyptian 'shamy bread'." Polish journal of food and nutrition sciences 61.4 (2011). • Sharoba, 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	Khobz min el dorra al rafi'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 galla disks Gas oven	Type: single layered Diameter: 16-18 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/fr/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: 30 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 galla disks Gas oven	Type: single layered Diameter: 30 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/fr/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%	Compressed dry yeast	Possible other ingredients (for added nutritional value): - Mixed herbs - Oat - Seaweed - Bran - Soy flour	none	First mixing: 15 minutes low speed Fork hook kneader Resting: 10 minutes Second mixing: 15 minutes low speed	Time of bulk resting: 30 minutes Temperature: 33-35 °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.		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 - Second mixing: 15 minutes low speed	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 Borders 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																
						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	Mankoushe (mankoushe, manoush, manouch, manoush, man'ousheh, manakousheh, manoushe, man'ousheh, manakish plural, manaqish plural, manaeesh 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...		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)	-Wheat flour (type 85): 100% - Sugar: 60% - Salt: 1.5% - Water: 40% - Dry yeast: 0.5% - Toppings: sesame seeds and coarse semolina. - Fillings: thyme, cheese...		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	Mishlah (meshlah, mashath plural)	100% - 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 turgidum 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 'Alkar to 'Amel: Lebanon's Slow Food Trail: Places, Products and Producers from Lebanon. Beirut: Slow Food, 2008.	https://www.fondazione Slow Food.com/en/ark-of-taste-slow-food/mullat-al-smeed/	
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 bread: 35cm 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	