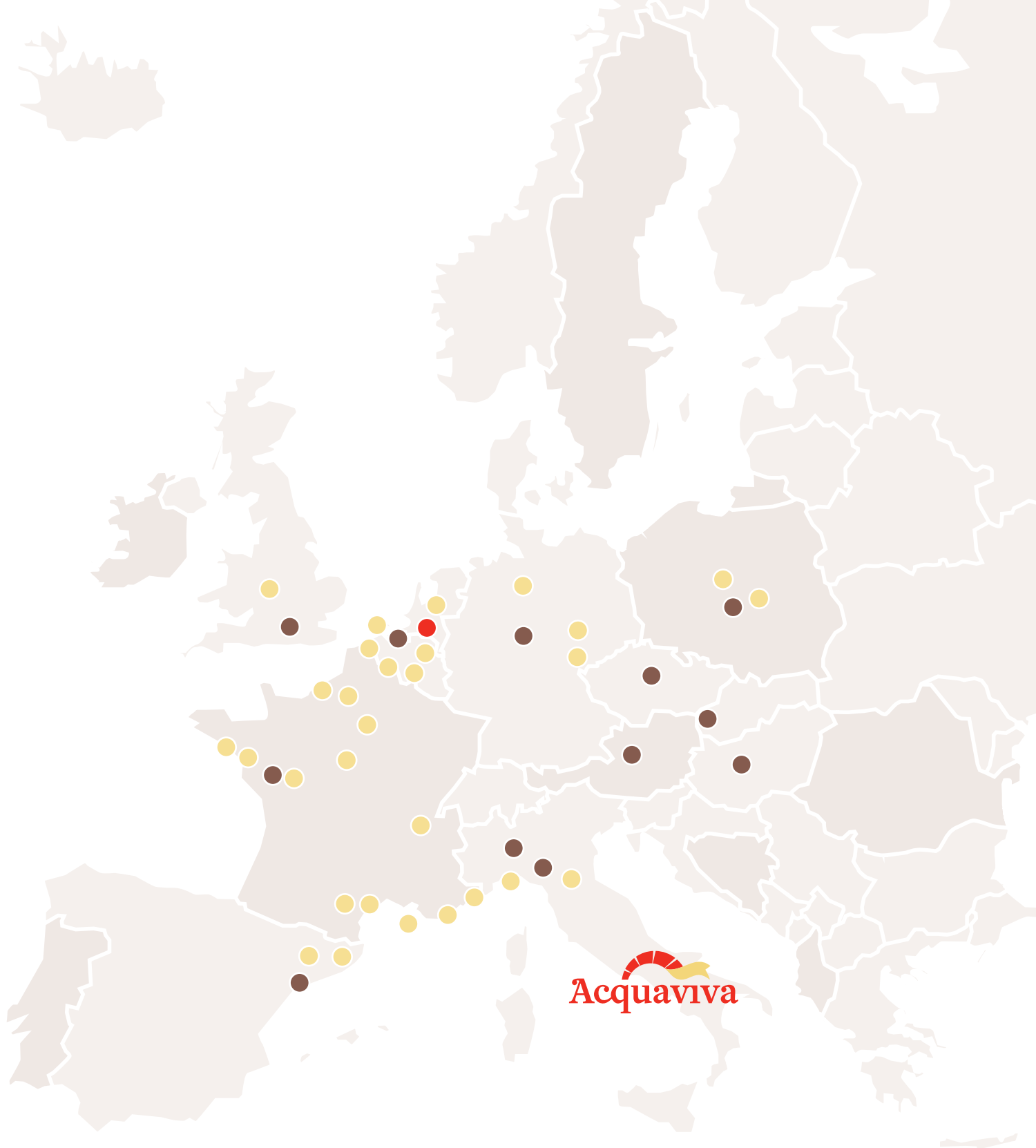




We are Specialist since 1979



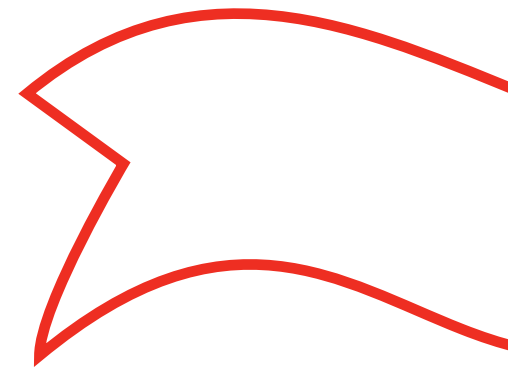

Acquaviva

- HEADQUARTERS
- COMMERCIAL SITE
- PRODUCTION SITE

We **produce** and **distribute**, in Italy and abroad, the best of Made in Italy, to guarantee everyone a daily taste experience!

MORE INFO





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The characteristics shown in the catalogue may be subject to change, Dolciaria Acquaviva S.p.A. reserves the right to review them at any time. The products are deep-frozen at the origin. The images are only intended to illustrate the products.

The ingredients of our Recipes



NEARNESS

The needs of the market, of professionals and tastes are **constantly evolving**.

Acquaviva is **always listening and answering** to those changes.



LIVELINESS

An **innovative company** that over the years has faced new challenges, investing in **technology, know-how** and constant **improvement**.



MASTERY

Mastery that comes from **practice and experience** but above all from an **innate passion** to work "by the book", croissant after croissant.

1

Effectiveness of the company procedures and information flow.

3

Carefully selected **raw materials**, tested in our laboratories and certified by qualified authorities.

2

Production process continuously monitored and subject to constant optimization.

4

Continuous research and innovation: every year our R&D laboratories create new products and recipes.

How do we promote quality



4-0784-16-100-00

*The Halal certification refers exclusively to designated products: download the lists in the Certifications section on our website.



Acquaviva LAB

WHAT IS IT?

Acquaviva Lab is a **dynamic and lively laboratory**, dedicated to continuous training and sharing, where professionals will come together to tell their stories and, at the same time, enrich the Acquaviva world with ideas and experiences.

This project embodies the highest expression of our **values, such as continuous listening**, co-creation, and the involvement of all stakeholders – from internal functions to the sales force, to all our valuable customers – in order to **reinvent together sweet and savory pastry**: the mission that has guided us for over 45 years.

The word 'Lab' immediately and authentically evokes this vision: a laboratory of innovation, a laboratory of pastry and baking, collaboration.



TO COMMUNICATE

The values of the Acquaviva group



TO LISTEN

Our customers and our collaborators



TO DEEPEN KNOWLEDGE

The knowledge of our products



TO ANTICIPATE THE FUTURE

The developments and market trends



TO TASTE

Preview of the new products



TO DESIGN

Collaboratively, products and tools.



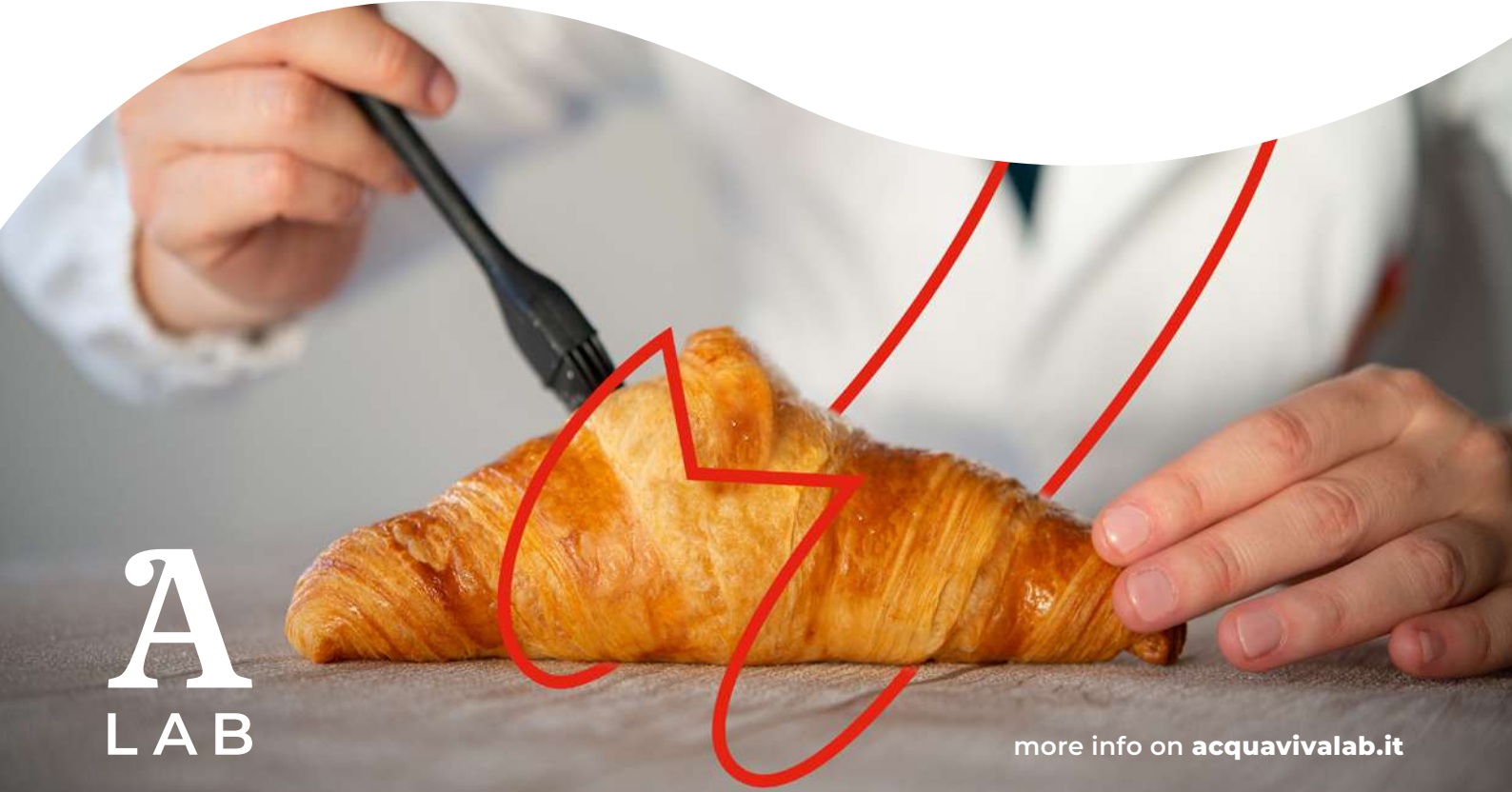
TO KNOW

The company and sharing experiences



TO FACE

Together, the future of our industry



A
LAB

more info on acquavivalab.it



Our Promise



Attention to your customer

We support the specialist of bakery products, Ho.Re.Ca. and retail trade in satisfying their customer: the consumer. We are a trustworthy and long-term partner.



Our products performance

We want to simplify our customer's work. He can trust on the products we offer, because they are designed for his sector and we know every aspect of the production



Proficiency

We are specialized in Made in Italy products of excellence: we have created and patented unforgettable products, that made history in our sector. Our desire to experiment and increase our skills has never stopped



45 years of innovation in tradition

We are born from the tradition authenticity, but we have an innovative vision and international ambitions.



We produce and distribute throughout Italy

In our peninsula and around the world, we offer the best of Made in Italy to bring it into the everyday moments of taste.



Your point of view is important!

Tell us how to optimize our service and make our products more delicious in the future.

SHARE WITH US: [f](#) [@](#) [in](#)





We protect the future

Today leading a business in an eco-sustainable way means looking at the future filled by responsibility. **We are committed to safeguarding the environment in everyday steps** and we make major investments and create projects every year to minimize our environmental impact



Recycling Area

We have dedicated a special area for each type of waste (CER code) and we closed an agreement with a disposal company, creating a virtuous system for recycling paper, cardboard and plastic.



Photovoltaic System

We believed in photovoltaics technology and at the end of 2015 we installed the system on the entire plant roof, reducing our impact on the environment.



Purification System

We made large investments in specific treatments to reduce the pollutant load of wastewater and, today, we are significantly below the legal limit.

Traditional

The authentic taste
from back in the days.



MORE INFO



Curved Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
CO0023S	65	62	9/72	160/170	25/28
code	g	pcs.	pallet	°C	min.
GC0023S	80	52	9/72	160/170	25/28
code	g	pcs.	pallet	°C	min.
MAXI GC0025S	95	45	9/72	160/170	25/28



APRICOT

code	g	pcs.	pallet	°C	min.
GC0020S	90	52	9/72	160/170	25/28



CUSTARD CREAM

code	g	pcs.	pallet	°C	min.
GC0021S	90	52	9/72	160/170	25/28



HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
GC0022S	90	52	9/72	160/170	25/28



Straight Glazed Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
CR0021	65	70	9/72	160/170	25/28
code	g	pcs.	pallet	°C	min.
GC0031	80	52	9/72	160/170	25/28

● TOPPED WITH SUGAR



Curved Glazed Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
CO0023	65	62	9/72	160/170	25/28
code	g	pcs.	pallet	°C	min.
GC0023	80	52	9/72	160/170	25/28

● TOPPED WITH SUGAR



APRICOT

code	g	pcs.	pallet	°C	min.
CO0020	75	62	9/72	160/170	25/28

● TOPPED WITH SUGAR

code	g	pcs.	pallet	°C	min.
GC0020	90	52	9/72	160/170	25/28

● TOPPED WITH SUGAR PEARLS



CUSTARD CREAM

code	g	pcs.	pallet	°C	min.
CO0021	75	62	9/72	160/170	25/28

code	g	pcs.	pallet	°C	min.
GC0021	90	52	9/72	160/170	25/28

● TOPPED WITH SUGAR FLAKES



HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
CO0022	75	62	9/72	160/170	25/28

code	g	pcs.	pallet	°C	min.
GC0022	90	52	9/72	160/170	25/28

● TOPPED WITH CHOCOLATE FLAKES





Sofia

PLAIN

code	g	pcs.	pallet	°C	min.
PO0005-1	82	56	9/72	160/170	26/28

NEW!

- WITH BUTTER
- WITH NATURAL YEAST



Sofia

PLAIN

code	g	pcs.	pallet	°C	min.
PO0006-1	82	56	9/72	160/170	26/28

NEW!

- PURE BUTTER 20% BUTTER
- WITH NATURAL YEAST



BICOLOR

Ciocopiù

HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
DU0001	98	52	9/72	160/170	25/28



Straight Croissant

PISTACHIO

code	g	pcs.	pallet	°C	min.
DU0002	110	40	9/81	160/170	25/28



Boscore

WILD BERRIES

code	g	pcs.	pallet	°C	min.
BO0002	98	52	9/72	160/170	25/28



SUPERFILLED

Straight Croissant

CUSTARD CREAM

code	g	pcs.	pallet	°C	min.
CS0021	95	52	9/72	160/170	26/28

● TOPPED WITH SUGAR PEARLS

APRICOT

code	g	pcs.	pallet	°C	min.
CS0020	95	52	9/72	160/170	26/28

● TOPPED WITH SUGAR PEARLS

HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
CS0022	95	52	9/72	160/170	26/28

● TOPPED WITH CHOCOLATE FLAKES

ALMOND

code	g	pcs.	pallet	°C	min.
CS0025	95	52	9/72	160/170	26/28

● TOPPED WITH ALMOND

● WITH BUTTER



WHOLE WHEAT

Straight Whole wheat Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
CO0028	65	62	9/72	160/170	25/28

● TOPPED WITH BUCKWHEAT AND BROWN SUGAR

HONEY

code	g	pcs.	pallet	°C	min.
CO0024	75	62	9/72	160/170	25/28

● WITH HONEY FILLING 40%





For a true Italian
good morning.



MORE INFO





FROM FIELD TO CROISSANT

with natural
yeast

with
100%
Italian sugar

with
100%
Italian flour



Caruso Curved Glazed VESUVIUS APRICOT

code	g	pcs.	pallet	°C	min.
GC0053	105	45	9/72	160/165	24/26
code	g	pcs.	pallet	°C	min.
GC0056	90	55	9/72	160/165	24/26

- **TOPPED WITH BROWN SUGAR**
- **WITH NATURAL YEAST**
- **100% ITALIAN FLOUR**
- **WITH TRACEABLE VESUVIUS APRICOT 50%**



MORE INFO:



Dolciaria Acquaviva is the first company in the sector to build the **certified supply chain** from the field to your bar counter. We cultivate juicy apricots at the foothills of our volcano and monitor their traceability to ensure the filling of the irresistible Caruso with Vesuvian Apricots.

Caruso Curved Glazed

PLAIN

code	g	pcs.	pallet	°C	min.
GC0050	85	45	9/72	160/170	24/26

code	g	pcs.	pallet	°C	min.
GC0051	70	55	9/72	160/170	24/26

- **TOPPED WITH SUGAR**
- **WITH NATURAL YEAST**
- **100% ITALIAN FLOUR**



SICILIAN LEMON CUSTARD CREAM

code	g	pcs.	pallet	°C	min.
GC0054	105	45	9/72	160/165	24/26

code	g	pcs.	pallet	°C	min.
GC0058	90	55	9/72	160/165	24/26

- **TOPPED WITH SUGAR FLAKES**
- **WITH NATURAL YEAST**
- **100% ITALIAN FLOUR**



ITALIAN HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
GC0055	105	45	9/72	160/165	24/26

code	g	pcs.	pallet	°C	min.
GC0057	90	55	9/72	160/165	24/26

- **TOPPED WITH CHOCOLATE FLAKES**
- **WITH NATURAL YEAST**
- **100% ITALIAN FLOUR**



Caruso Superfilled

CUSTARD CREAM AND BLACK CHERRY

code	g	pcs.	pallet	°C	min.
GC0052	105	45	9/72	160/165	24/26

- **TOPPED WITH SUGAR PEARLS**
- **WITH NATURAL YEAST**
- **100% ITALIAN FLOUR**



Dorami

WITH BUTTER AND NATURAL YEAST

The golden,
flaky layers of butter.



MORE INFO



Croissant Doramì Straight PLAIN

code	g	pcs.	pallet	°C	min.
CR0093	80	54	9/72	160/165	24/26
code	g	pcs.	pallet	°C	min.
CR0092	60	70	9/72	160/165	20/24
code	g	pcs.	pallet	°C	min.
CR0091	40	100	9/72	160/165	18/20
code	g	pcs.	pallet	°C	min.
CR0090	25	200	9/72	160/165	14/16

- WITH BUTTER
- WITH NATURAL YEAST

VESUVIUS APRICOT

code	g	pcs.	pallet	°C	min.
CR0094	95	52	9/72	160/165	24/26

- TOPPED WITH SUGAR PEARLS
- WITH BUTTER
- WITH NATURAL YEAST
- A WITH TRACEABLE VESUVIUS APRICOT 50%

CUSTARD CREAM

code	g	pcs.	pallet	°C	min.
CR0095	95	52	9/72	160/165	24/26

- TOPPED WITH YELLOW SUGAR
- WITH BUTTER
- WITH NATURAL YEAST

HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
CR0096	95	52	9/72	160/165	24/26

- TOPPED WITH CHOCOLATE FLAKES
- WITH BUTTER
- WITH NATURAL YEAST
- A WITH HAZELNUT FILLING 16%



PISTACHIO

code	g	pcs.	pallet	°C	min.
CR0097	95	52	9/72	160/165	24/26

- **TOPPED WITH** GREEN FLAKES AND SUGAR PEARLS
- **WITH** BUTTER
- **WITH** NATURAL YEAST
- **A WITH** PISTACHIO FILLING 10%

**Baby Croissant Doramì Straight****VESUVIUS APRICOT**

code	g	pcs.	pallet	°C	min.
CR0098	45	90	9/72	160/165	18/20

- **TOPPED WITH** SUGAR PEARLS
- **WITH** BUTTER
- **WITH** NATURAL YEAST
- **A WITH** TRACEABLE VESUVIUS APRICOT 50%

**CUSTARD CREAM**

code	g	pcs.	pallet	°C	min.
CR0099	45	90	9/72	160/165	18/20

- **TOPPED WITH** YELLOW SUGAR
- **WITH** BUTTER
- **WITH** NATURAL YEAST

**HAZELNUT CREAM**

code	g	pcs.	pallet	°C	min.
CR0100	45	90	9/72	160/165	18/20

- **TOPPED WITH** CHOCOLATE FLAKES
- **WITH** BUTTER
- **WITH** NATURAL YEAST



La Lune

ITALIAN VIENNOISERIE



MORE INFO



Italian pastry expertise
revolutionizes viennoiserie.

Curved Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
GC0034	80	52	9/72	160/165	24/26

● **PURE BUTTER** 24% BUTTER

● **WITH** NATURAL YEAST



Straight Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
CB0023A	60	70	9/72	160/165	20/24

code	g	pcs.	pallet	°C	min.
GC0040	70	60	9/72	160/165	24/26

code	g	pcs.	pallet	°C	min.
GC0039	80	54	9/72	160/165	24/26

● **PURE BUTTER** 24% BUTTER

● **WITH** NATURAL YEAST



CUSTARD CREAM APPLE AND CINNAMON

code	g	pcs.	pallet	°C	min.
CR0072	95	52	9/72	160/165	24/26

● **PURE BUTTER** 19,5% BUTTER

● **WITH** NATURAL YEAST



HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
GC0035	95	52	9/72	160/165	24/26

● **TOPPED WITH** CHOCOLATE FLAKES

● **PURE BUTTER** 19,5% BUTTER

● **WITH** NATURAL YEAST

● **WITH** HAZELNUT FILLING 16%



CUSTARD CREAM

code	g	pcs.	pallet	°C	min.
GC0036	95	52	9/72	160/165	24/26

- **TOPPED WITH** YELLOW SUGAR
- **PURE BUTTER** 19,5% BUTTER
- **WITH** NATURAL YEAST

**VESUVIUS APRICOT**

code	g	pcs.	pallet	°C	min.
GC0037	95	52	9/72	160/165	24/26

- **TOPPED WITH** SUGAR PEARLS
- **PURE BUTTER** 19,5% BUTTER
- **WITH** NATURAL YEAST
- **A WITH** TRACEABLE VESUVIUS APRICOT 50%

**RASPBERRY**

code	g	pcs.	pallet	°C	min.
GC0041	95	52	9/72	160/165	24/26

- **TOPPED WITH** RED SUGAR
- **PURE BUTTER** 19,5% BUTTER
- **WITH** NATURAL YEAST
- **WITH** RASPBERRY FILLING 50%

**PISTACHIO**

code	g	pcs.	pallet	°C	min.
GC0043	95	52	9/72	160/165	24/26

- **TOPPED WITH** GREEN FLAKES AND SUGAR PEARLS
- **PURE BUTTER** 19,5% BUTTER
- **WITH** NATURAL YEAST
- **WITH** PISTACHIO FILLING 10%



Mini Straight Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
MC0025A	25	225	9/72	160/165	14/16

- **PURE BUTTER** 23% BUTTER
- **WITH** NATURAL YEAST



Mix Mini Viennoiserie

MINI STRAIGHT CROISSANT MINI PAIN AU CHOCOLAT MINI PAIN AUX RAISINS

code	g	pcs.	pallet	°C	min.
MT0002-1	30/35	135*	8/96	165/170	13/15

***3 BAGS 45 PIECES EACH**



Straight Croissant Multigrains

PLAIN

code	g	pcs.	pallet	°C	min.
CR0075	80	54	9/72	160/165	24/26

- **WITH** BLACK QUINOA
- **TOPPED WITH** SEED MIX
- **PURE BUTTER** 23% BUTTER
- **WITH** NATURAL YEAST



Intreccio

CUSTARD CREAM AND CHOCOLATE DROPS

code	g	pcs.	pallet	°C	min.
56436	110	50	8/96	165/170	20/24

- **PURE BUTTER** 15,5% BUTTER



**NEW RECIPE
AND CAPACITY**



Pain Au Chocolat

CHOCOLATE

code	g	pcs.	pallet	°C	min.
56517	80	70	8/64	160/165	22/24

- **PURE BUTTER** 21% BUTTER



**NEW RECIPE
AND CAPACITY**



VEGAN



A delicious breakfast
with ingredients
from vegetable origin.

MORE INFO



Croissant Vegan Curved

PLAIN

code	g	pcs.	pallet	°C	min.
CO0056	70	52	9/72	160/170	25/28

● TOPPED WITH BROWN SUGAR



081 VEG 001

Croissant Vegan Straight

ORANGE

code	g	pcs.	pallet	°C	min.
CO0058-1	80	45	9/72	160/170	25/28

● TOPPED WITH QUINOA AND BROWN SUGAR

NEW
CAPACITY



081 VEG 003

POMEGRANATE

code	g	pcs.	pallet	°C	min.
CR0038-1	85	45	9/72	160/170	25/28

● TOPPED WITH OATMEAL

● WITH GERMINATED RYE

NEW
CAPACITY



081 VEG 009

CITRUS FRUIT AND CARROT

code	g	pcs.	pallet	°C	min.
CO0067-1	85	45	9/72	160/170	25/28

● TOPPED WITH BROWN SUGAR AND CHICKPEAS BRAN

INTERNATIONAL TASTE INSTITUTE
2026
BRUSSELS
SUPERIOR
TASTE
AWARD
★
NEW
CAPACITY



081 VEG 016

Croissant Vegan Straight

BLACKBERRIES AND ELDERBERRY

code	g	pcs.	pallet	°C	min.
CO0066-1	85	45	9/72	160/170	25/28

- **TOPPED WITH** BROWN SUGAR, HEMP GRAINS, CHIA SEEDS
- **WITH** WHOLE WHEAT FLOUR

**NEW
CAPACITY**



081 VEG 013

Croissant Vegan Whole wheat

CITRUS AND GINGER

code	g	pcs.	pallet	°C	min.
CO0065-1	85	45	9/72	160/170	25/28

- **TOPPED WITH** GRANELLA DI BUCKWHEAT
- **WITH** WHOLE WHEAT FLOUR

**NEW
CAPACITY**



081 VEG 012

Vegan Fagotto

HAZELNUT CREAM AND CEREALS

code	g	pcs.	pallet	°C	min.
FA0029	95	62	9/72	160/170	24/28

- **TOPPED WITH** CHOPPED HAZELNUT



081 VEG 008

Vegan Sfogliatina

7 FRUITS

code	g	pcs.	pallet	°C	min.
SF0051-1	82	36	12/168	190	22/26

APPLE, APRICOT, YELLOW PEACH, SULTANA, FIG, SOUR CHERRY, PEAR

- **TOPPED WITH** SEED MIX
- **WITH** FARRO WHOLE WHEAT
- **PALM OIL FREE**



081 VEG 014

Multigrains

The goodness of cereals with
an authentic and delicious taste.



MORE INFO



Curved Multigrains Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
CO0036	70	52	9/72	160/170	25/28

- **TOPPED WITH BROWN SUGAR**
- **WITH BLACK QUINOA**



WILD BERRIES

code	g	pcs.	pallet	°C	min.
CO0037	80	52	9/72	160/170	25/28

- **TOPPED WITH BROWN SUGAR**
- **WITH BLACK QUINOA**



Straight Multigrains Croissant

HONEY

code	g	pcs.	pallet	°C	min.
CO0050	80	56	9/72	160/170	25/28

- **TOPPED WITH BROWN SUGAR**
- **WITH BLACK QUINOA**
- **WITH HONEY FILLING 40%**



Tiffany



The soft temptation
with a delicious heart.

MORE INFO



Tiffany

BLACK & WHITE: HAZELNUT CREAM AND WHITE CHOCOLATE

code	g	pcs.	pallet	°C	min.
TI0004	90	38	9/72	160/165	26/29

- TOPPED WITH SUGAR STARS
- WITH BUTTER



HAZELNUT CREAM AND COCONUT

code	g	pcs.	pallet	°C	min.
TI0003	90	38	9/72	160/170	24/28

- TOPPED WITH CHOCOLATE FLAKES AND SUGAR PEARLS
- WITH BUTTER



WILD BLUEBERRIES

code	g	pcs.	pallet	°C	min.
TI0005	90	38	9/72	160/170	24/28

- TOPPED WITH SEED MIX
- WITH BUTTER
- WITH ANCIENT CEREALS



Gocciolotto

HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
GO0001	90	62	9/72	160/170	22/25

- WITH BUTTER
- WITH CHOCOLATE DROPS



Fagotto

THREE CHOCOLATES (DARK, MILK, WHITE)

code	g	pcs.	pallet	°C	min.
FA0028	90	45	9/72	160/165	22/25

- TOPPED WITH CHOCOLATE FLAKES
- WITH BUTTER



WHITE CHOCOLATE AND RASPBERRY

code	g	pcs.	pallet	°C	min.
FA0030	90	45	9/72	160/170	22/25

- TOPPED WITH RED SUGAR
- WITH BUTTER



Gran Fagotto

HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
FA0027	100	32	9/81	160/170	22/25

- TOPPED WITH CHOPPED HAZELNUT AND CHOCOLATE FLAKES
- WITH BUTTER



Fagottino

CHOCOLATE DROPS

code	g	pcs.	pallet	°C	min.
FA0020	80	70	9/72	160/170	22/25



HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
FA0023	80	70	9/72	160/170	22/25

code	g	pcs.	pallet	°C	min.
FA0025	90	62	9/72	160/170	22/25

- WITH MORE FILLING



Lemonito

LEMON CUSTARD CREAM

code	g	pcs.	pallet	°C	min.
LE0002	85	70	9/72	160/170	22/25



Girella

CUSTARD CREAM AND SUGAR PEARLS

code	g	pcs.	pallet	°C	min.
56212	120	36	8/96	160/165	20/25

NEW!

- TOPPED WITH SUGAR PEARLS
- WITH BUTTER 18%



Girella

CUSTARD CREAM AND RAISINS

code	g	pcs.	pallet	°C	min.
56438	93	60	8/48	160/165	20/25



NEW RECIPE



Regina

CUSTARD CREAM AND BLACK CHERRY

code	g	pcs.	pallet	°C	min.
PO0003	110	30	9/72	160/170	25/28

- WITH 40g FILLING



Cannolo World

HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
CA0032	95	60	9/72	160/170	22/25

- WITH BUTTER



Baby & Mini

A great goodness
in small bites.



MORE INFO



Baby Glazed Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
CR0026	40	100	9/72	160/165	15/18

- TOPPED WITH SUGAR



Mini Straight Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
MC0025A	25	225	9/72	160/165	14/16

- PURE BUTTER 23% BUTTER
- WITH NATURAL YEAST



Croissant Doramì Straight

PLAIN

code	g	pcs.	pallet	°C	min.
CR0091	40	100	9/72	160/165	18/20

code	g	pcs.	pallet	°C	min.
CR0090	25	200	9/72	160/165	14/16

- WITH BUTTER



Baby Croissant Doramì Straight

VESUVIUS APRICOT

code	g	pcs.	pallet	°C	min.
CR0098	45	90	9/72	160/165	18/20

- TOPPED WITH SUGAR PEARLS
- WITH BUTTER
- WITH NATURAL YEAST
- WITH TRACEABLE VESUVIUS APRICOT 50%



CUSTARD CREAM

code	g	pcs.	pallet	°C	min.
CR0099	45	90	9/72	160/165	18/20

- TOPPED WITH YELLOW SUGAR
- WITH BUTTER
- WITH NATURAL YEAST



Baby Croissant Doramì Straight

HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
CR0100	45	90	9/72	160/165	18/20

- TOPPED WITH CHOCOLATE FLAKES
- WITH BUTTER
- WITH NATURAL YEAST



Baby Calise Straight

PLAIN

code	g	pcs.	pallet	°C	min.
CS0033	35	90	9/72	160/165	24/26

NEW!



Mini Croissant Savoury

PLAIN

code	g	pcs.	pallet	°C	min.
MC0003	30	150	9/63	160/165	16/18



Mix Mini Viennoiserie

MINI STRAIGHT CROISSANT PLAIN, MINI FAGOTTO CHOCOLATE, MINI GIRELLA CUSTARD CREAM AND RAISINS

code	g	pcs.	pallet	°C	min.
MT0002-1	30/35	135*	8/96	165/170	13/15

*3 BAGS 45 PIECES EACH



Mix Mini Temptations

CUSTARD CREAM, CHOCOLATE DROPS, APRICOT, WILD BERRIES

code	g	kg	pallet	°C	min.
MT0001	30	4,2	9/72	160/165	15/18

- WITH BUTTER



Puff Pastries Baby Mix

APPLE, LEMON CUSTARD CREAM, APRICOT, HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
CR0066	40	80	9/72	160/165	15/18

- WITH BUTTER



Puff Pastries

The perfect balance between flakiness, taste, and crunchiness.



MORE INFO



Conky

MILK CREAM AND BLACK CHERRY

code	g	pcs.	pallet	°C	min.
CH0012	100	40	9/81	170/180	25/28

- TOPPED WITH RED SUGAR AND SUGAR PEARLS



HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
CH0015	95	40	9/81	170/180	25/28

- TOPPED WITH COCOA FLAKES AND SUGAR
- WITH HAZELNUT FILLING 16%



MILK CREAM

code	g	pcs.	pallet	°C	min.
CH0016	95	40	9/81	170/180	25/28

- TOPPED WITH SUGAR



Lumachina

HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
CH0009	90	40	9/81	170/180	25/28

- TOPPED WITH SUGAR



Strudel

APPLE

code	g	pcs.	pallet	°C	min.
ST0002	85	45	9/81	170/180	24/27

- TOPPED WITH SUGAR
- 100% ITALIAN APPLE



Treccina Cream

SICILIAN LEMON

code	g	pcs.	pallet	°C	min.
TR0012	85	35	9/90	170/180	24/27

BEFORE BAKING SPRINKLE WITH ICING SUGAR PROVIDED IN THE PACKAGE

- TOPPED WITH SUGAR PEARLS
- WITH EXTRA FILLING



VESUVIUS APRICOT

code	g	pcs.	pallet	°C	min.
TR0013	85	35	9/90	170/180	24/27

- TOPPED WITH SUGAR
- WITH EXTRA FILLING
- WITH TRACEABLE VESUVIUS APRICOT 50%



HAZELNUT CREAM

code	g	pcs.	pallet	°C	min.
TR0014	85	35	9/90	170/180	24/27

BEFORE BAKING SPRINKLE WITH ICING SUGAR PROVIDED IN THE PACKAGE

- TOPPED WITH CHOCOLATE FLAKES
- WITH EXTRA FILLING



CUSTARD CREAM AND BLACK CHERRY

code	g	pcs.	pallet	°C	min.
TR0018	100	35	9/90	170/180	24/27

- TOPPED WITH SUGAR PEARLS
- WITH BUTTER



PECAN WALNUTS

code	g	pcs.	pallet	°C	min.
TR0019	95	48	8/88	160/170	20/24

code	g	pcs.	pallet	°C	min.
MINI TR0029	42	120	8/88	190	14/17

SYRUP PROVIDED IN THE PACKAGE

- TOPPED WITH PECAN WALNUTS
- WITH MAPLE SYRUP



Treccina

SALTED CARAMEL

code	g	pcs.	pallet	°C	min.
56247	95	48	8/80	160/170	20/24

NEW!

● TOPPED WITH ALMOND



Midi

CUSTARD CREAM AND BLACK CHERRY

code	g	pcs.	pallet	°C	min.
MI0018	110	54	9/72	170/180	24/27

● TOPPED WITH SUGAR



Toscanella

CUSTARD CREAM AND RICE

code	g	pcs.	pallet	°C	min.
TR0017	90	40	9/99	170/180	24/27

● TOPPED WITH SUGAR



Lunotta

APPLE

code	g	pcs.	pallet	°C	min.
LU0001	90	40	9/99	170/180	25/28

● TOPPED WITH SUGAR



Eva

APPLE AND APRICOT

code	g	pcs.	pallet	°C	min.
EV0001	100	27	8/88	160/165	26/29

- WITH BUTTER
- WITH VESUVIUS APRICOT
- WITH APPLE A FETTE
- WITH TRACEABLE VESUVIUS APRICOT 50%



Eva

APPLE AND CUSTARD CREAM

code	g	pcs.	pallet	°C	min.
EV0002	100	27	8/88	160/165	26/29

- WITH BUTTER
- WITH SLICED APPLE



SEMIFINISHED

Puff pastry

53X36X0,5 cm

code	g	pcs.	pallet	defrost
PA0017	1000	10	4/72	90



Sac À Poche

RICOTTA CHEESE

code	g	pcs.	pallet	defrost
POC003	500	6	16/256	60/120



CUSTARD CREAM

code	g	pcs.	pallet	defrost
PGF33	1000	6	9/99	60/120



CUSTARD CREAM PISTACHIO

code	g	pcs.	pallet	defrost
PGF16A	500	8	12/132	60/120



TO LEAVEN

Curved Croissant

PLAIN

code	g	pcs.	pallet	leavening	°C	min.
CO0004	65	100	9/81	3/6h	160	18/20
code	g	pcs.	pallet	leavening	°C	min.
CO0013	80	100	9/72	3/6h	160	18/20
code	g	pcs.	pallet	leavening	°C	min.
MAXI CO0017	100	80	9/72	3/6h	160	18/20



Roundy



A delicious treat at every
moment of the day.

MORE INFO



Ciambella With Sugar

code	g	pcs.	pallet	(+20/24 °C) min defrost	(+0/4 °C) h defrost
CI0010	60	36	9/63	90/120	5/6

code	g	pcs.	pallet	(+20/24 °C) min defrost	(+0/4 °C) h defrost
code MAXI CI0009	100	30	9/63	90/120	5/6

code	g	pcs.	pallet	(+20/24 °C) min defrost	(+0/4 °C) h defrost
code MINI CI0012-1	22	120	8/56	90/120	5/6

- **TOPPED WITH SUGAR**
- **WITH BUTTER AND NATURAL YEAST**
- **STANDARD AND MAXI FLOWPACK 3 PCS 100% RECYCLABLE**
- **MINI FLOWPACK 5 PEZZI 100% RICICLABILE**



Krapfen With Sugar

PLAIN

code	g	pcs.	pallet	(+20/24 °C) min defrost	(+0/4 °C) h defrost
KR0002	60	24	9/81	90/120	5/6

code	g	pcs.	pallet	(+20/24 °C) min defrost	(+0/4 °C) h defrost
code MINI KR0003	20	120	8/56	90/120	5/6

- **TOPPED WITH SUGAR**
- **WITH BUTTER AND NATURAL YEAST**
- **FLOWPACK 4 PCS 100% RECYCLABLE**
- **MINI FLOWPACK 6 PCS 100% RECYCLABLE**



Krapfen With Sugar

CUSTARD CREAM

code	g	pcs.	pallet	(+20/24 °C) h defrost	(+0/4 °C) h defrost
KR0004	80	24	9/81	3/4	8/10

code	g	pcs.	pallet	(+20/24 °C) h defrost	(+0/4 °C) h defrost
code MINI KR0013	30	96	9/81	3/4	8/10

- **TOPPED WITH SUGAR**
- **WITH BUTTER AND NATURAL YEAST**
- **STANDARD FLOWPACK 4 PCS 100% RECYCLABLE**
- **MINI FLOWPACK 6 PCS 100% RECYCLABLE**



Krapfen With Sugar

VESUVIUS APRICOT

code	g	pcs.	pallet	(+20/24 °C) h defrost	(+0/4 °C) h defrost
KR0015	80	24	9/81	3/4	8/10

- **TOPPED WITH SUGAR**
- **WITH TRACEABLE VESUVIUS APRICOT 50%**
- **WITH BUTTER AND NATURAL YEAST**
- FLOWPACK 4 PCS **100% RECYCLABLE**

Krapfen With Sugar

HAZELNUT CREAM

code	g	pcs.	pallet	(+20/24 °C) h defrost	(+0/4 °C) h defrost
KR0014	80	24	9/81	3/4	8/10

- **TOPPED WITH SUGAR**
- **WITH BUTTER AND NATURAL YEAST**
- FLOWPACK 4 PCS **100% RECYCLABLE**

NOT GLAZED

Krapfen non glazed

PLAIN

code	g	pcs.	pallet	(+20/24 °C) min defrost	(+0/4 °C) h defrost
KR0002S	60	48	8/56	90/120	5/6

code	g	kg	pallet	(+20/24 °C) h defrost	(+0/4 °C) h defrost
MINI KR0009	15	2,5	9/63	3/4	8/10

- **WITH BUTTER AND NATURAL YEAST**
- **STANDARD FLOWPACK 4 PCS 100% RECYCLABLE**
- A SACHET OF POWDERED SUGAR **INCLUDED**

Krapfen non glazed

PISTACHIO

code	g	pcs.	pallet	(+20/24 °C) h defrost	(+0/4 °C) h defrost
KR0018	75	24	9/81	3/4	8/10

- **WITH BUTTER AND NATURAL YEAST**
- FLOWPACK 4 PCS **100% RECYCLABLE**
- A SACHET OF POWDERED SUGAR **INCLUDED**
- ▲ **A WITH PISTACHIO FILLING 15%**



Thaw and serve

A tasty and
colorful break.



MORE INFO



DONUTS

Mix Donuts

MILKY, PINKY, PARTY

code	g	pcs.	pallet	defrost
DO0006	55	36*	8/96	60/90

*3 BAGS X 12 PCS

Donut Choc

HAZELNUT CREAM AND COCOA

code	g	pcs.	pallet	defrost
DO0001	75	36	8/120	120

CUSTARD CREAM

code	g	pcs.	pallet	defrost
DO0005	70	36*	8/96	120

*3 BAGS X 12 PCS

STRAWBERRY

code	g	pcs.	pallet	defrost
DO0004	70	36*	8/96	120

*3 BAGS X 12 PCS

BLUE BERRIES

code	g	pcs.	pallet	min.
51619	69	36	8/104	90/120

NEW!

Mix Mini Donuts

HAZELNUT CREAM AND CUSTARD CREAM

code	g	pcs.	pallet	defrost
DO0007	24	56*	8/144	60/90

*2 BAGS X 28 PCS



PARTY

MILKY

PINKY



SOFT

Brioche

PLAIN

code	g	pcs.	pallet	defrost
BR0001	90	20	9/90	120/180



Waffel

code	g	pcs.	pallet	defrost
WA0001	90	54	10/80	60/120



● WITH BUTTER

Pancake

code	g	pcs.	pallet	°C	min.	∅ cm
PC0002	40	40	13/195	180	7	10



Cannolo Fritto

CUSTARD CREAM

code	g	pcs.	pallet	defrost
CA0024	80	20	12/120	120/180



Maritozzo

WITH MILK CREAM

code	g	pcs.	pallet	(+0/4 °C) min defrost
MR0002-1	100	12	8/144	90/120

● WITH BUTTER



Sbrodolone

CHANTILLY CREAM

code	g	pcs.	pallet	defrost
SB0001	100	12	8/150	240

Zeppola

CUSTARD CREAM

code	g	pcs.	pallet	defrost
LARGE ZE0001	125	12	6/120	240
code	g	kg	pallet	defrost
MIGNON ZE0002	36	1,5	6/120	240

● FILLING WITH CUSTARD CREAM

Mignon Heart

HAZELNUT CREAM

code	g	kg	pallet	defrost
CU0004	25	2,5	9/99	90/120

● TOPPED WITH SUGAR

MILK CUSTARD CREAM

code	g	kg	pallet	defrost
CU0005	25	2,5	9/99	90/120

● TOPPED WITH SUGAR

Frittelle

PLAIN

code	g	kg	pallet	defrost
TO0070	8	3	8/48	60/120

● WITH BUTTER

CUSTARD CREAM

code	g	kg	pallet	defrost
TO0071	25	3	8/88	120/180

● WITH BUTTER



Muffin

A delicious break,
ready to enjoy.



MORE INFO



Muffin Tulipan

TRIPLE CHOCOLATE

code	g	pcs.	pallet	defrost
MU0003	90	24	8/64	120/180

code	g	pcs.	pallet	defrost
MINI MU0017-1	30	60	16/112	60/120

● **WITH CHOCOLATE DROPS**



NATURE DECÒ

code	g	pcs.	pallet	defrost
MINI MU0018-1	23	60	16/112	60/120



Muffin Mixed

CARROT, CHOCOLATE, PISTACHIO, APRICOT, WHITE CHOCOLATE, WILD BERRIES

code	g	pcs.	pallet	defrost
MU0029	30	30	8/160	120/180



READY TO DEFROST AND ENJOY!

Our muffins, sweet, soft, and **versatile**,
are **perfect for a sweet break at any time** of the day!



MADE IN ITALY

I MILANESI

The fusion of tradition and innovative combinations.



MORE INFO



Il Duomo

CHOCOLATE

code	g	pcs.	pallet	defrost
M031	105	16	8/160	180/240

- **TOPPED WITH** SUGAR STARS AND CHOCOLATE DROPS
- **FILLING WITH** WHITE CHOCOLATE



Il Bonola

APPLE AND CINNAMON

code	g	pcs.	pallet	defrost
M042	95	16	8/160	180/240

- **TOPPED WITH** POWDERED SUGAR
- **FILLING WITH** APPLE AND CINNAMON



Il San Babila

RED VELVET

code	g	pcs.	pallet	defrost
M033	105	16	8/160	180/240

- **TOPPED WITH** SUGAR STARS
- **FILLING WITH** WHITE CHOCOLATE



Il Missori

PISTACHIO

code	g	pcs.	pallet	defrost
M039	105	16	8/160	180/240

- **TOPPED WITH** PISTACHIO CRUMBLE
- **FILLING WITH** LEMON CUSTARD CREAM
- **DOUGH** WITH PISTACHIO



Il Cadorna

SALTED CARAMEL

code	g	pcs.	pallet	defrost
M038	105	16	8/160	180/240

- **TOPPED WITH** WALNUTS



Il Crocetta

BUCKWHEAT AND RASPBERRY

code	g	pcs.	pallet	defrost
M040	105	16	8/160	180/240

- **TOPPED WITH** CRUMBLE AND POWDERED SUGAR



Plumcake

The fragrant simplicity
that smells like home.



MORE INFO



Plumcake
CARROT AND WALNUTS

code	g	pcs.	pallet	h defrost
PL0001	1000	2	11/121	7/8



WILD BERRIES

code	g	pcs.	pallet	h defrost
PL0002	1000	2	11/121	7/8



VARIEGATED WITH COCOA

code	g	pcs.	pallet	h defrost
PL0003	1000	2	11/121	7/8



Plumcake

VANILLA

code	g	pcs.	pallet	h defrost
PLUM01	1000	2	11/121	7/8



CHOCOLATE

code	g	pcs.	pallet	h defrost
PLUM02	1000	2	11/121	7/8



Mini Plumcake

VANILLA

code	g	pcs.	pallet	h defrost
PLUM08	90	16	8/160	3/4

● **TOPPED WITH** POWDERED SUGAR

● **WITH** YOGURT



CHOCOLATE

code	g	pcs.	pallet	h defrost
PLUM09	90	16	8/160	3/4

● **TOPPED WITH** CHUNKS DI CHOCOLATE

● **WITH** YOGURT



**Gluten
free**



The perfect and tasty option
for specific needs.

MORE INFO



Croissant

PLAIN

code	g	pcs.	pallet	defrost microwave
SGCO01	100	15	12/144	3 min.

- **TOPPED WITH BROWN SUGAR**
- **GLUTEN FREE AND LACTOSE FREE**



APRICOT

code	g	pcs.	pallet	defrost microwave
SGCO02	100	15	12/144	3 min.

- **TOPPED WITH BROWN SUGAR**
- **GLUTEN FREE AND LACTOSE FREE**



Ciabattina

TEFF

code	g	pcs.	pallet	defrost microwave
SGPA01	80	15	12/144	2 min.

- **GLUTEN FREE**



Semifreddo

HAZELNUT

code	g	pcs.	pallet	defrost
SGSF01	80	9	12/300	180

- **GLUTEN FREE AND LACTOSE FREE**



Cheesecake

WILD BERRIES

code	g	pcs.	pallet	defrost
SGSF02	100	9	12/300	180

- **GLUTEN FREE**



Mini Tiramisù

code	g	pcs.	pallet	defrost
SGSF03	90	9	12/300	180

- **GLUTEN FREE AND LACTOSE FREE**



Typicals

The traditional specialties
of regional pastry.



MORE INFO



SICILIAN

Sicilian Cannolo

code	g	pcs.	pallet	defrost
CA0026	120	10	10/300	60/120



Sicilian Cannolo

PISTACHIO CRUMBLE

code	g	pcs.	pallet	defrost
CA0030	120	10	10/300	60/120



Sicilian Cassatine

code	g	pcs.	pallet	defrost
CA0035-1	100	12	10/300	60/120



Sicilian Cassata

code	g	pcs.	pallet	defrost
CA0037-1	1000	1	12/240	120/180



Ricotta With Sugar

BADIACHIARA

code	g	pcs.	pallet	defrost
RI0003	6000	1	20/160	90/180



NEAPOLITAN

Puff Sfogliatella

NEAPOLITAN

code	g	pcs.	pallet	°C	min.
SF0015	110	75	9/72	190/200	30/35
code	g	pcs.	pallet	°C	min.
SF0013	110	30	9/72	190/200	30/35
code	g	kg	pallet	°C	min.
MIGNON SF0016	30	7	9/81	190/200	20/22



SANTA ROSA

code	g	pcs.	pallet	°C	min.
SF0017	150	60	9/72	190/200	30/35



FROLLA

code	g	pcs.	pallet	°C	min.
SF0022	125	60	9/72	200/220	20/22
code	g	pcs.	pallet	°C	min.
SF0014	125	30	9/72	200/220	20/22
code	g	kg	pallet	°C	min.
MIGNON SF0019	30	7	9/81	200/220	18/20



Lobster Tail

code	g	pcs.	pallet	defrost	°C	min.
K20013	100	75	9/72	40/60	190/200	30/35
code	g	kg	pallet	defrost	°C	min.
MEDIA K20015	50	7	9/81	40/60	190/200	25/30
code	g	kg	pallet	defrost	°C	min.
MIGNON K20014	28/30	7	9/81	20/30	190/200	20/22
code	g	kg	pallet	defrost	°C	min.
MICRO K20016	18/20	7	9/81	20/30	190/200	20/22



Tappi

code	g	pcs.	pallet	h defrost
SANTA ROSA TA0024	65/70	100	6/72	12
code	g	kg	pallet	h defrost
LARGE TA0033	55/60	6	6/72	12
code	g	kg	pallet	h defrost
MIGNON TA0026	20	4	6/72	12



ANCIENT ORIGINS AND AUTHENTIC TASTE

Our traditional specialties come from the desire to enhance **local excellence** and offer **products that tell a story**.

The unmistakable taste of **Italian traditional sweets**,
perfect for every moment of the day!

The unmistakable breakfast
of the island of Ischia.



ISCHIA SINCE 1925



MORE INFO





ISCHIA SINCE 1925

Croissant Calise Straight

PLAIN

code	g	pcs.	pallet	°C	min.
CS0030	95	40	9/72	160/165	24/26

- **WITH** BUTTER
- **WITH** NATURAL YEAST



CUSTARD CREAM AND BLACK CHERRY

code	g	pcs.	pallet	°C	min.
CS0031	105	40	9/72	160/165	25/28

- **WITH** EXTRA FILLING 20g
- **WITH** BUTTER
- **WITH** NATURAL YEAST



Croissant Calise Passion

PLAIN

code	g	pcs.	pallet	°C	min.
CS0034	95	40	9/72	160/165	24/26

CONTAINS A BOTTLE OF GLOSSY GLAZE

- **WITH** BUTTER
- **WITH** NATURAL YEAST
- **WITH** COLORANTE NATURALE: BARBABIETOLE AND PAPRIKA

NEW!



Croissant Calise Dark

PLAIN

code	g	pcs.	pallet	°C	min.
CS0035	95	40	9/72	160/165	24/26

CONTAINS A BOTTLE OF GLOSSY GLAZE

- **WITH** BUTTER
- **WITH** NATURAL YEAST
- **WITH** COLORANTE NATURALE: COCOA

NEW!



Baby Calise Straight

PLAIN

code	g	pcs.	pallet	°C	min.
CS0033	35	90	9/72	160/165	24/26

NEW!

● WITH BUTTER

● WITH NATURAL YEAST



Capresina

CHOCOLATE

code	g	pcs.	pallet	h defrost
TO0064	90	24	9/99	4



LEMON

code	g	pcs.	pallet	h defrost
TO0063	90	24	9/99	4



Neapolitan Pastierina

code	g	pcs.	pallet	h defrost
PA0030	100	24	9/99	4



Babà

RUM

code	g	pcs.	pallet	h defrost
TO0142	150	12	8/144	4



Biscuits



MORE INFO



A crispy break in many
irresistible flavors.

SINGLE SERVING

Pasticciotto

CUSTARD CREAM

code	g	pcs.	pallet	°C	min.
PA0039	120	30	9/117	170/180	10/15

code	g	pcs.	pallet	°C	min.
MIGNON PA0036	60	50	9/117	160/170	7/10



CUSTARD CREAM AND BLACK CHERRY

code	g	pcs.	pallet	°C	min.
PA0034	110	30	8/136	170/180	10/15



CHOCOLATE

code	g	pcs.	pallet	°C	min.
PA0031	120	30	9/117	180	7/10



Salame al Chocolate

code	g	pcs.	pallet	defrost
B652R	500	5	11/198	120/180



MIX

Dobloni

MIXED

code	g	pcs.	pallet	defrost
BD0002	60/65	24	8/168	60/90



Mixed

WINTER

code	kg	pallet	defrost
MF0001	1,5	8/168	60/90



SUMMER

code	kg	pallet	defrost
MF0002	1,5	8/168	60/90



Macarons Mixed

LEMON, RASPBERRY, CHOCOLATE, PISTACHIO, SALTED CARAMEL, VANILLA

code	g	pcs.	pallet	defrost
BI0069	12	72	6/120	120



Dessert

A sweet temptation
of pure pleasure.



MORE INFO



PRECUT CAKES

Torta della Nonna

code	g	pcs.	pallet	slices	h defrost
TO0054	1300	1	12/300	14	8/10



Apple Tart

code	g	pcs.	pallet	slices	h defrost
TO0055	1400	1	12/240	14	8/10



Lemon cakes

code	g	pcs.	pallet	slices	h defrost
TO0052-1	1200	1	12/252	14	8/10



Mixed Fruit Tart

code	g	pcs.	pallet	slices	h defrost
TO0056	1400	1	12/240	14	8/10



● STAGIONALE

Ricotta Cheese and Pear

code	g	pcs.	pallet	slices	h defrost
TO0044	1300	1	8/176	14	8/10



Ricotta Cheese and Pistachio

code	g	pcs.	pallet	slices	h defrost
TO0028	1300	1	8/176	14	8/10



Batida

HAZELNUT CREAM AND COCCO

code	g	pcs.	pallet	slices	h defrost
TO0046	1400	1	8/176	14	8/10



Caprese

code	g	pcs.	pallet	slices	h defrost
TO0029	1100	1	8/176	14	8/10



Babà

ALLA CASSATA

code	g	pcs.	pallet	slices	h defrost
TO0045	1400	1	8/176	14	8/10



Tiramisù

code	g	pcs.	pallet	slices	h defrost
TO0034	1200	1	8/128	12	8/10



Sacher

code	g	pcs.	pallet	slices	h defrost
TO0091-1	1300	1	8/176	12	8/10



Ciambellone

YOGURT & COCOA

code	g	pcs.	pallet	slices	h defrost
TO0067	2000	1	6/72	28	5/6



Ricotta cheese and Chocolate drops

code	g	pcs.	pallet	slices	h defrost
TO0112	1300	1	12/300	14	8/10



Tart

WILD BERRIES

code	g	pcs.	pallet	slices	h defrost
TO0081	1450	1	12/240	14	8/10



Cheesecake

CARAMEL

code	g	pcs.	pallet	slices	h defrost
TO0068	1400	1	12/240	14	8/10



NEW YORK

code	g	pcs.	pallet	slices	h defrost
TO0069	1450	1	12/300	14	8/10



WILD BERRIES

code	g	pcs.	pallet	slices	h defrost
TO0047	1400	1	12/240	14	8/10



Three Chocolate

code	g	pcs.	pallet	slices	h defrost
TO0082	1400	1	8/176	14	8/10



Red Velvet

code	g	pcs.	pallet	slices	h defrost
DMD084	2000	1	6/54	14	12



WHOLE CAKES

Torta Vegan

CARROTS

code	g	pcs.	pallet	h defrost
TO0157	1000	1	12/252	8/10

NEW!



081 VEG 018

Pastiera

NEAPOLITAN

code	g	pcs.	pallet	h defrost
PA0008	1200	1	12/108	8/10

● NEAPOLITAN



Torta Morbida

YOGURT AND APPLE

code	g	pcs.	pallet	h defrost
TO0077	1100	1	12/252	8/10



Tart

APRICOT

code	g	pcs.	pallet	h defrost
TO0150-1	1000	1	8/160	4/5



CHERRY

code	g	pcs.	pallet	h defrost
TO0151-1	1000	1	8/160	4/5



GIANDUIA

code	g	pcs.	pallet	h defrost
TO0152-1	1000	1	8/160	4/5



Vegan Tart

WILD BERRIES

code	g	pcs.	pallet	h defrost
TO0156	1000	1	8/160	4/5

NEW!



Tart

APRICOT 38X28 CM

code	g	pcs.	pallet	h defrost
TO0153	1900	1	6/120	4/5



SLICED

Classic Tiramisù

LADY FINGERS

code	g	pcs.	pallet	h defrost
TO0025	1050	1	14/238	6/8



Strudel

SLICED

code	g	pcs.	pallet	h defrost	°C	min.
ST0006	100	20*	13/208	1/2	170/180	6/8

*4 BAGS 5 SLICED EACH.

● 100% APPLE ITALIANE



SPOON

Profiteroles

COCOA

code	g	pcs.	pallet	h defrost
TO0009	1200	1	9/234	4/5



Single Serving

A delight to savor,
one bite after another.



MORE INFO



Tiramisù

CLASSIC

code	g	pcs.	pallet	defrost
TO0061	110	9	10/200	120/180



Tiramisù

GOURMET

code	g	pcs.	pallet	defrost
TO0114	120	12	8/160	120/180



Cuore

CHOCOLATE

code	g	pcs.	pallet	secondi	watt
TO0012	100	12	8/160	45/50	800



Cheesecake

BLUE BERRIES

code	g	pcs.	pallet	defrost
TO0115	110	6	16/448	120/180



Truffle

WHITE

code	g	pcs.	pallet	defrost
TO0128	100	12	16/208	5



DARK

code	g	pcs.	pallet	defrost
TO0134	100	12	16/208	5



PISTACHIO

code	g	pcs.	pallet	defrost
TO0133	100	12	16/208	5



Babà Premium

RUM

code	g	pcs.	pallet	defrost
TO0062	100	12	8/144	120/180

● NEAPOLITAN



Delizia

AL LEMON

code	g	pcs.	pallet	defrost
TO0015	100	6	16/160	120/180



Tortina della Nonna

code	g	pcs.	pallet	defrost
T001	110	15	12/132	180/240



Mix Selection

CHEESECAKE WILD BERRIES, WHITE CHOCOLATE AND RASPBERRY MOUSSE, TIRAMISÙ, RICOTTA CHEESE AND PEAR, PISTACHIO BAVARESE, BABÀ CHANTILLY AND HAZELNUT

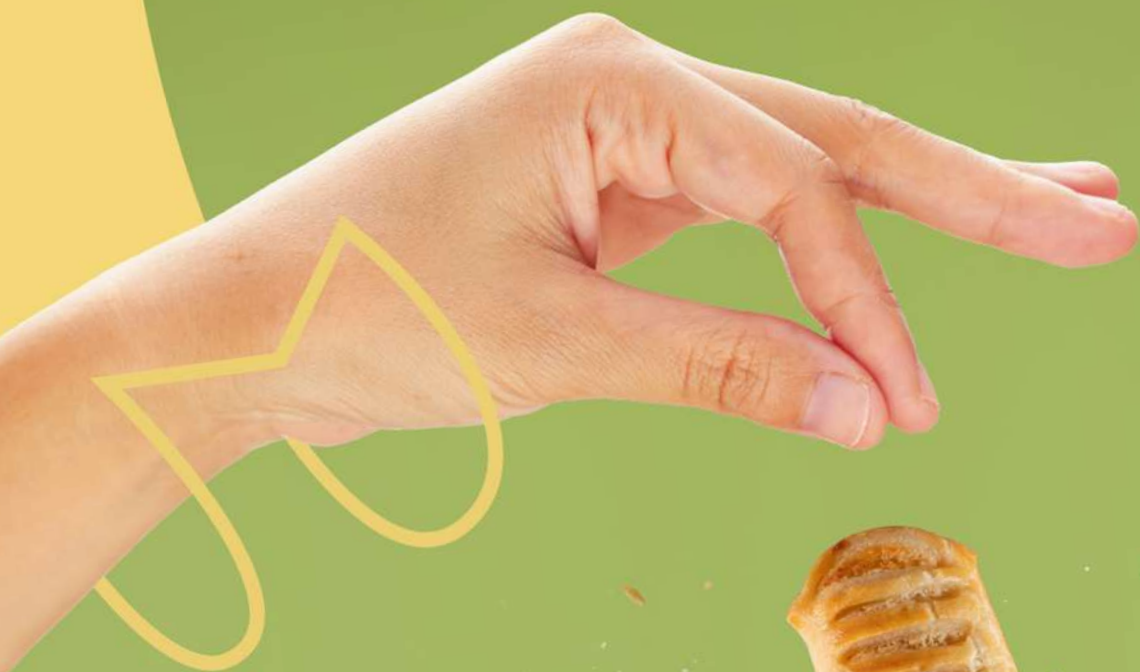
code	g	pcs.	pallet	defrost
TO0127	750	24*	9/252	60/90

*4 PCS X TASTE



Snack

Tasty snacks for every occasion.



MORE INFO



TO FRY

Italian Mix

ARANCINI MIGNON, FRITTATINE MIGNON, CROCCHÈ MIGNON, DELIZIE AI FORMAGGI, CALZONCINO RICOTTA

code	g	kg	pallet	defrost	°C	min.
MI0011	20/25	5	9/99	30/90	180/190	3/5



PRE-FRIED

Mix Arancini 3 FLAVORS

MUSHROOM, SUGO, MAC & CHEESE

code	g	kg	pallet	defrost	°C	min.
AR0014	25/30	3	9/162	30/60	200	8/10



Mix Vegetables Pastellate

ZUCCHINE, CAVOLFIORI, CARROTS AND CARCIOFI

code	g	kg	pallet	°C	min.
AR0012	10/12	4*	9/135	200	3/4

*4BAGS1KG



Mediterranean Mix

ARANCINO, CROCCHÈ, OMELETTE, BREADED MOZZARELLA, EGGPLANT MEATBALL

code	g	kg	pallet	defrost	°C	min.
MI0019	25	5	9/99	30/60	180/190	4/8



Fried Calzone

TOMATO AND MOZZARELLA

code	g	pcs.	pallet	defrost	°C	min.
CA0011	150	20	10/90	90/120	180	7/8



Calzone

FRIARIELLI AND PROVOLA

code	g	pcs.	pallet	defrost	°C	min.
CA0014	150	20	10/90	90/120	180	7/8



Fried Panzerottini

TOMATO AND MOZZARELLA

code	g	kg	pallet	°C	min.
PA0009	28	4	9/72	170	7/9



Frittatina di Spaghetti

MEAT, PEAS AND MOZZARELLA

code	g	kg	pallet	defrost	°C	min.
FR0009	160	5	9/99	60/120	200/210	7/10



Mix di Frittelle Salate

OLIVE AND CAPPERI, PEPPERS, ZUCCHINE AND SPECK

code	g	kg	pallet	°C	min.
FR0004	15	4	9/54	150	7/9



Panzarotto Maxi

HAM AND MOZZARELLA

code	g	kg	pallet	defrost	°C	min.
CR0035	160	5	9/99	60/120	200/210	10/12



Speck and Provola in Carrozza

code	g	kg	pallet	°C	min.
SP0004	35	4	9/99	200/210	4/5



Arancino Maxi al Ragù

MEAT, PEAS AND CHEESE

code	g	pcs.	pallet	h defrost	°C	min.
AR0016	200	30	9/99	12	100/120	8/10



Arancino White

HAM AND MOZZARELLA

code	g	pcs.	pallet	h defrost	°C	min.
AR0020	200	30	9/81	12	100/120	8/10



Panzerottini Gourmet

MORTADELLA AND PISTACHIO

code	g	kg	pallet	°C	min.
PA0022	28	2	9/135	170	7/9



Mozzarelline Panate

code	g	kg	pallet	defrost	°C	min.
MO0002	18	2,5	9/180	60/90	200	3/4



Polpettine

MEAT

code	g	kg	pallet	defrost	°C	min.
POL001	10/12	3	6/78	30	170	5



Ascolana Olive

code	g	kg	pallet	defrost	°C	min.
OL0006	25	2,5	9/180	60/90	200	3/4



TO BE HEATED

Base Pizza

WHITE

code	g	pcs.	pallet	°C	min.	cm
PI0024	225	12	8/64	200/210	6/8	30

● **WITH** NATURAL YEAST



RED

code	g	pcs.	pallet	°C	min.	cm
PI0025	225	12	8/64	200/210	6/8	30

● **WITH** NATURAL YEAST



Pizza Napoli sliced

TOMATO AND MOZZARELLA

code	g	pcs.	pallet	°C	min.
TR0001	950	6	8/80	220	7/9



Pizza Napoli

TOMATO AND MOZZARELLA

code	g	pcs.	pallet	°C	min.	cm
PI0009	350	12	8/64	200/210	6/8	30

● **WITH** NATURAL YEAST



Pizzetta Napoli

TOMATO AND MOZZARELLA

code	g	pcs.	pallet	°C	min.	cm
PI0027-1	150	36	8/56	200/210	5/6	16



Pizzette Margherita Soffici

TOMATO AND MOZZARELLA

code	g	kg	pallet	°C	min.
PI0006	30	2	9/108	190	5/6



Pizzette Margherita Mignon

TOMATO AND MOZZARELLA

code	g	kg	pallet	defrost	°C	min.
PI0014	25/30	3	9/81	10/15	180/190	4/5



Pinsa

18X30 cm

code	g	pcs.	pallet	defrost	°C	min.
PR0013	235	20	6/42	15/30	220/230	5/6

● WITH E.V.O. OIL



Sorrentina

TOMATO AND MOZZARELLA

code	g	pcs.	pallet	°C	min.
SO0003-1	180	16	12/120	200/210	10/12



HAM AND MOZZARELLA

code	g	pcs.	pallet	°C	min.
SO0007-1	180	16	12/120	200/210	8/10



Pizza Parigina

CLASSIC

code	g	pcs.	pallet	defrost	°C	min.
PA0019	1500	4	8/80	90/120	180/190	10/12



Caprese Focaccia

TOMATO, MOZZARELLA AND OLIVE

code	g	pcs.	pallet	defrost	°C	min.
FO0006	420	6	15/180	20	180/190	10/15



Rustic Focaccia

HAM AND CHEESE

code	g	pcs.	pallet	defrost	°C	min.
FO0001	420	6	15/180	20	180/190	10/15



Focaccia

FRIARIELLI AND SALSICCIA

code	g	pcs.	pallet	defrost	°C	min.
FO0010	420	6	15/180	20	180/190	10/15



SPECK AND BRIE

code	g	pcs.	pallet	defrost	°C	min.
FO0011	420	6	15/180	20	180/190	10/15



SMOKED: PROVOLA, BACON AND MUSHROOMS

code	g	pcs.	pallet	defrost	°C	min.
FO0003	420	6	15/180	20	180/190	10/15



Vegetarian Focaccia

MOZZARELLA, PEPPERS, ZUCCHINE AND EGGPLANTS

code	g	pcs..	pallet	defrost	°C	min.
FO0012	420	6	15/180	20	180/190	10/15



Hot Dog

code	g	pcs.	pallet	h defrost	°C	min.
HO0001	160	30	6/78	8	200/210	7/8



Mini Hot Dog

code	g	kg	pallet	defrost	°C	min.
HO0002	20/25	2	9/99	60/90	160	5/6



Bacetti Saporiti

SALUMI MIX

code	g	kg	pallet	°C	min.
BA0060	18/20	2	9/81	160	5/6



Mix Nodini

PARMIGIANA EGGPLANTS, HAM
E MOZZARELLA, TOMATO AND MOZZARELLA

code	g	kg	pallet	°C	min.
MN0001	25	2	12/144	200	4/6



Wings

CHICKEN

code	g	kg	pallet	defrost	°C	min.
611	50	4	9/108	30/60	180/190	8/10



Grilled Hamburger

BEEF

code	g	pcs.	pallet	defrost	°C	min.
HA0001	100	20	9/270	90/120	190/200	8/10



Grilled Mini Hamburger

BEEF

code	g	pcs.	pallet	defrost	°C	min.
HA0002	28	72	9/270	90/120	190/200	7/9



Cotoletta Suprema da Piatto

CHICKEN BREAST

code	g	pcs.	pallet	defrost	°C	min.
PP0001	150	27	9/108	60/90	180/190	10/12



Cotoletta Suprema

CHICKEN BREAST

code	g	pcs.	pallet	defrost	°C	min.
PP0002	100	40	9/108	60/90	180/190	8/10



Nuggets

CHICKEN BREAST

code	g	kg	pallet	defrost	°C	min.
PP0003	20/25	3	12/180	30/60	180/190	6/8



TO BAKE

Panino Napoletano

**HAM, PROVOLONE, MORTADELLA,
PECORINO CHEESE, SPECK, SALAMI**

code	g	pcs.	pallet	defrost	°C	min.
PA0006	160	30	9/81	120	180/190	18/20

● **WITH** E.V.O. OIL



Pizzette Puff pastry Mignon

TOMATO

code	g	kg	pallet	°C	min.
PI0015	20	4	9/99	180/190	18/20

● **WITH** BUTTER



TOMATO AND MOZZARELLA

code	g	kg	pallet	°C	min.
PI0019	20	4	9/99	200/210	8/10

● **WITH** BUTTER



Salatini Maxi 5 FLAVORS

PEPPERS, WURSTEL, SPINACH, TUNA AND HAM

code	g	kg	pallet	defrost	°C	min.
RU0037	35	5*	9/81	10	190	17/18

*5BAGS 1 KG

● **WITH** BUTTER



Salatini 6 FLAVORS**HAM, WURSTEL, TUNA, PEPPERS, OLIVE, SPINACH**

code	g	kg	pallet	°C	min.
RU0021	20/25	6	9/81	190/200	18/20

● **WITH BUTTER****Salatini 10 FLAVORS****HAM, WURSTEL, OLIVES, SPINACH, PEPPERS, TUNA, ONION, ANCHOVIES, MUSHROOMS, CHEESE**

code	g	kg	pallet	°C	min.
RU0028	20/25	5	9/81	190/200	18/20

● **WITH BUTTER****Salatini "Più Gusto" with Topping****SALMON AND FENNEL SEEDS; CARBONARA AND LINSEED, SPINACH, PARMESAN CHEESE AND POPPY SEEDS; FOUR CHEESES AND POPPY SEEDS; WURSTEL AND FENNEL SEEDS**

code	g	kg	pallet	defrost	°C	min.
RU0035	20/25	5	8/88	10	190/200	12/15

**Salatini****WURSTEL**

code	g	kg	pallet	°C	min.
RU0029	25	2	18/180	190/200	18/20

● **WITH BUTTER****Rustici Buffet 6 FLAVORS****SALAMI, SPINACH, WURSTEL, TUNA, HAM AND PEAS, TOMATO**

code	g	kg	pallet	°C	min.
RU0031	20/25	6	9/81	190/200	18/20



SAVORY CROISSANT

Savory Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
CO0032	65	70	9/63	170/180	18/20



Mini Savory Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
MC0003	30	150	9/63	160/165	16/18



Multigrains Savoury Croissant

PLAIN

code	g	pcs.	pallet	°C	min.
CR0037	65	56	9/72	160/170	25/28
code MINI	g	pcs.	pallet	°C	min.
MC0028	30	140	9/72	160/170	14/17

- **WITH BLACK QUINOA**
- **WITH BUTTER**
- **TOPPED WITH SEED MIX**



Bread and focacce

The authentic flavor
that accompanies your day.



MORE INFO



SPECIAL BREAD

Rustic Filone

code	g	pcs.	pallet	defrost	°C	min.
PAFI01	340	25	4/24	30/60	180/190	13/15



NEW RECIPE



- **STONE BAKED**

Rustic Filoncino

code	g	pcs.	pallet	defrost	°C	min.
PAFI05	115	56	4/28	20	190/200	12/15



Rustic Filoncino

MULTIGRAINS

code	g	pcs.	pallet	defrost	°C	min.
PAFI04	135	40	4/40	30/60	180/190	12/14



- **TOPPED WITH SEED MIX**
- **STONE BAKED**

Ciabattina

MULTIGRAINS

code	g	kg	pallet	defrost	°C	min.
PACI02	120	3,6	8/64	15	180/190	4/5



- **TOPPED WITH SEED MIX**

Schiacciata

PRECUT

code	g	pcs.	pallet	defrost
PAFO17	100	32	8/64	60/90

- **WITH E.V.O. OIL**



Mix Mini Kaiser

WHITE, SESAME, POPPY, 3 SEEDS

code	g	pcs.	pallet	°C	min.
PAMK01	40	100	6/48	190/200	6/8



Gourmet Bread Basket

4 FLAVORS : NATURE, OLIVE, MULTIGRAINS, MAIS

code	g	kg	pallet	°C	min.
PABA16	30	4	9/54	200	4



Mini Rosetta

SEMOLINA DI GRANO DURO

code	g	kg. conf.	pallet	°C	min.
MR0001	30	4	8/48	180	6



Brezel

BAKED

code	g	pcs.	pallet	°C	min.
BR0005	100	44	4/32	160	6





Schiocco

ORIGINAL

code	g	kg	pallet	°C	min.
PASC097-1	65	4,5	8/80	175/180	22/24



Schiocco

OLIVES

code	g	kg	pallet	°C	min.
PASC086-1	65	4,5	8/80	175/180	22/24



Schiocco

MULTIGRAINS

code	g	kg	pallet	°C	min.
PASC098-1	65	4,5	8/80	175/180	22/24



Schiocco

PROTEIN

code	g	kg	pallet	°C	min.
PASC04	65	4,5	8/80	175/180	22/24

● SOURCE OF PROTEIN

PRO⁺



BAGUETTE

Baguette

code	g	kg	pallet	defrost	°C	min.
56448	280	12,6	4/24	20	180/190	16/18



NEW RECIPE



Demi Baguette

code	g	kg	pallet	°C	min.
PABA09	160	6	6/36	180/190	15/18



Maxi Baguette

code	g	pcs.	pallet	defrost	°C	min.
PABA15	300	30	4/28	30	180/190	16/18



Baguette Mignon

code	g	kg	pallet	°C	min.
PABA04	40	3,1	8/64	190/200	14/16



Baguette Whole wheat

code	g	kg	pallet	°C	min.
PABA11	40	3	8/64	190/200	14/16

● **WITH** WHOLE WHEAT FLOUR



Petit Pain

code	g	kg	pallet	°C	min.
PAPE04	50	3	8/64	190/200	14/16



CIABATTE

Ciabatta

code	g	kg	pallet	defrost	°C	min.
PACI13	280	3,36	8/64	30	170/180	7/8



Ciabattina

SEMOLINA

code	g	kg	pallet	defrost	°C	min.
PACI17	120	3,6	8/64	30	170/180	5

PRECUT



code	g	kg	pallet	defrost	°C	min.
PACI19	120	3,6	8/64	30	170/180	5



Mix Ciabattina Mignon

WHITE, OLIVE, SESAME

code	g	kg	pallet	°C	min.
PACI18	25	3	8/64	190/200	14/16



SOFT

Piadina

code	g	pcs.	pallet	defrost	°C	min.	cm
PAPI18	160	40	8/56	10	200	2	26



Tortilla

code	g	pcs.	pallet	defrost	°C	min.	cm
TO32F	90	108	4/36	10	180/190	2	30



Bun Gourmet Precut

code	g	pcs.	pallet	°C	min.
PABU02	90	36	8/48	200	5

● **WITH BUTTER**



Milk bread

code	g	pcs.	pallet	defrost
PALA01	25	100	4/56	60/90



Mix Bocconcini Nature

**MAIS AND CURCUMA, RYE,
SPINACH, RED RICE**

code	g	kg	pallet	°C	min.
PATA03	35/40	2	9/81	180/190	6/8



Malfatto Bread

code	g	pcs.	pallet	°C	min.
PAMA01	100	27	8/72	220	5



FOCACCE

Traditional Focaccia Genovese Premium

E.V.O. OIL

code	g	pcs.	pallet	°C	min.
56267	600	5	8/80	185	4/6

NEW RECIPE



● WITH E.V.O. OIL

Trancio Focaccia Tradizionale

30X40 cm - E.V.O. OIL

code	g	pcs.	pallet	°C	min.
FO0042	180	14	8/80	180	4

NEW!



● WITH E.V.O. OIL

Focaccia

30X40 cm - TOMATO

code	g	pcs.	pallet	defrost	°C	min.
033605	800	5	8/80	60	140	5/7

NEW RECIPE AND WEIGHT



● WITH E.V.O. OIL

Focaccia

30X40 cm - MULTIGRAINS

code	g	pcs.	pallet	°C	min.
FO0033A-1	780	5	8/64	185	4/6

NEW RECIPE AND WEIGHT



● WITH E.V.O. OIL

● WITH MULTIGRAINS FLOUR

Focaccia Margherita

30X40 cm - DOUBLE MOZZARELLA

code	g	pcs.	pallet	°C	min.
TR0020	950	6	8/80	185	7/9

● WITH E.V.O. OIL



Focaccia Barese

TOMATO, OLIVE

code	g	pcs.	pallet	defrost	°C	min.
FO0059	650	6	10/108	10/15	200	12

● WITH E.V.O. OIL

NEW!



Focaccia Barese Rectangular

TOMATO, OLIVE

code	g	pcs.	pallet	defrost	°C	min.
FO0060	800	5	8/72	10/15	200	12

● WITH E.V.O. OIL

NEW!



Pizza Panettiere

30X40 cm - TOMATO

code	g	pcs.	pallet	°C	min.
FO0033	780	6	8/80	185	6/7

● WITH E.V.O. OIL



Focaccina Tonda

PRECUT

code	g	pcs.	pallet	°C	min.
PAFO12	80	36	8/72	200	4/6

● WITH E.V.O. OIL



Pizzetta Panettiere Margherita

TOMATO AND MOZZARELLA

code	g	pcs.	pallet	°C	min.
FO0055	200	25	9/54	180	5

● WITH E.V.O. OIL



Precut Focaccia

15X10 cm

code	g	pcs.	pallet	°C	min.
FO0041A	90	28	8/80	185	3/4

● WITH E.V.O. OIL



Focacciotto

PRECUT

code	g	pcs.	pallet	defrost	°C	min.
PAFO19-1	100	32	6/60	30	190/200	6/8



Artisanal Focaccia

PRECUT

code	g	pcs.	pallet	°C	min.
PAFO18	200	26	8/48	200	5

● WITH E.V.O. OIL



Semola Focaccina

code	g	kg	pallet	°C	min.
FO0024	35	3	9/72	200	4

● WITH E.V.O. OIL



WITH GIANT GREEN OLIVE

code	g	kg	pallet	°C	min.
FO0044	35	3,5	9/72	190/200	4/5

● WITH E.V.O. OIL



Semola Focaccina

TOMATO AND MOZZARELLA

code	g	kg	pallet	°C	min.
FO0026	45	3,5	9/72	200	3/4

● **WITH** E.V.O. OIL



TOMATOES

code	g	kg	pallet	°C	min.
FO0025	40	3,5	9/72	200	4/6

● **WITH** E.V.O. OIL



Focaccia Toast Classica

COMING SOON

E.V.O. OIL

code	g	kg	pallet	defrost	°C	min.
56455	140	2,24	6/72	30/60	180	2/3

● **WITH** E.V.O. OIL

NEW!



Roman Focaccia

COMING SOON

PRECUT 39X14

code	g	kg	pallet	°C	min.
56456	330	2,64	12/72	220	6/8

NEW!



Focaccetta Saporì Pugliesi

E.V.O. OIL

code	g	kg	pallet	°C	min.
56457	200	3,2	6/60	190/200	8/10

NEW!



TOAST AND TRAMEZZINI

Tramezzone

WHITE

code	g	conf.	pallet	h defrost
PATR06A	1400	1	8/56	4/5

54X11 CM - 10 SLICE 1 CM



Tramezzone

DARK

code	g	conf.	pallet	h defrost
PATR07A	1400	1	8/56	4/5

53X10 CM - 10 SLICE 1 CM



Toast

code	g	conf.	pallet	h defrost
PATO01A	1800	1	4/20	4/5

12X12 CM - 50 SLICE 1 CM



Maxi Toast

code	g	conf.	pallet	h defrost
PATO02A	2800	1	5/30	4/5

15X15 CM - 50 SLICE 1 CM



Tostone Rustico

CEREALS

code	g	conf.	pallet	h defrost
PATR15A	1200	1	4/48	3

16X16 CM - 24 SLICE 1,6 CM

● **WITH** SUNFLOWER SEEDS

Pelatone

code	g	conf.	pallet	h defrost
PAQU01A	1900	1	6/36	4/5

12X12 CM - 33 SLICE 1,4 CM



American Bread

code	g	conf.	pallet	h defrost
PATR11A	1400	1	6/30	4/5

16,5X12 CM - 32 SLICE 1,2 CM



We support your business

Mission

We bring flavor to your kitchen, to your table, and wherever you are.

Vision

As the European leader in frozen bakery products and margarines, oils, and cooking fats, we aim to be at the forefront in **taste, quality, and service.**

Value

**Respect.
Ambition.
Cooperation.**



ANALYSIS

We study the main consumption trends and your opportunities.

We listen to customers, analyze their needs and desires for every consumption occasion.



OFFER

Our offering is ideal for every moment of the day.

From breakfast to aperitif, with various options including doughs, sizes, and shapes. An offering designed and tailored to your needs.



EXPERIENCE

Thanks to our support, you will be able to offer your customers **true taste experiences with innovative proposals.**



PROFIT

We know the challenges you face every day. We study solutions that help you optimize efficiency and contribute to the sustainable growth of your business.

We believe that food should be an everyday pleasure.

From breakfast to dinner, from healthy lunches to the most indulgent moments. We offer high-service solutions for professionals and products that consumers can trust.

Respect is the foundation of our actions and relationships, both internal and external. We always act with integrity and in respect of others and the environment.

We work with a spirit of **collaboration** both within our teams and with our partners. We are open to new ideas and value every single contribution. We proactively share our knowledge and experience.

We aim to offer **products of the highest quality**, with the best service and excellent taste, to enable our customers to run businesses that can thrive over time.

The rules of Tastiness

Our commitment begins with the fundamental choice of selected ingredients, certified raw materials, and reliable suppliers. However, the deliciousness of our products also depends on a few simple rules that we recommend you follow if you want to achieve excellent results.

Tray arrangement

on 60x40 cm.

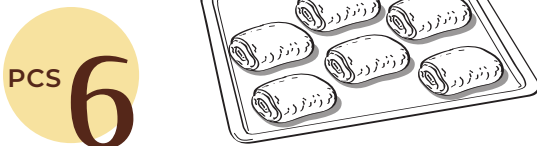
STRAIGHT CROISSANT



CURVED CROISSANT



VIENNOISERIE



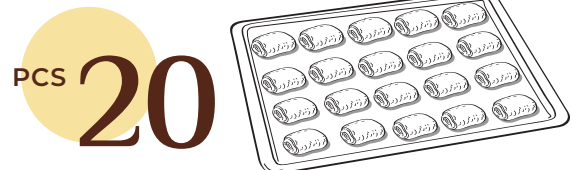
MAXI CROISSANT



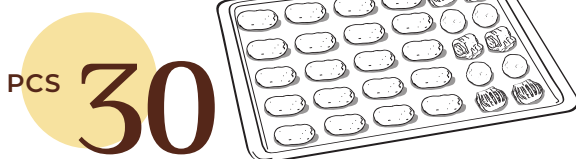
MINI CROISSANT



MINI VIENNOISERIE



FINGER FOOD



SNACK 150g - 200g





Storage

To avoid compromising the product quality, it is important that the unused packages are kept closed. **Do not refreeze** the product once defrosted. **Respect** expiring dates. **Do not interrupt** the cold chain.

Periodically check the storage and ensure that:

- ✓ Keep a temperature between -18°C and -20°C
- ✓ Close Properly
- ✓ Don't overload
- ✓ Defrost regularly

Baking

1 Make sure inside the oven is **always clean**, it is not just a matter of hygiene but also helps saving energy: a clean oven uses **less energy** because the interior panels reflect heat better and **bake more homogeneously**.

2 The use of the maximum capacity of the oven (three trays) requires longer cooking times. To obtain the top baking result preheat the oven.

3 Place the products in the cooking tray as shown in the picture using the **baking paper**.

4 Put the tray in the **preheated oven**.

5 Bake the products following the advised temperature and methods. A higher temperature does not save time, it leads to burning the product.

6 Do not open the oven during the first cooking step (at least 13 minutes). Pay attention during the last baking minutes.

7 When cooked, remove the tray and let the products rest according to the **required time for cooling**.





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