

BREAKFAST, MADE IN ITALY

THE COMPANY'S LOVE FOR GENUINENESS TRANSLATES
TO THE USE OF CAREFULLY SELECTED, CERTIFIED INGREDIENTS
AS WELL AS A LONG DOUGH RISING TIME



CONTACTS



Dolciaria Acquaviva

Via Cardinale Guglielmo Sanfelice, 33
80134 – Naples (NA)
CAMPANIA – ITALY
+39.081.5026008
www.dolciariaacquaviva.com



Export contact

Daniele Simone
Export Manager
Phone +39.337.1547893
Mail d.simone@dolciariaacquaviva.it

Every day, the Campania region's culinary culture meets cutting-edge technology in the Dolciaria Acquaviva labs to create delicious frozen bakery products. **Since over 40 years ago, the company has been devotedly processing quality ingredients to make sweet and savoury delicacies according to Italian tradition,** always with an eye on new market trends and product innovation. Over time, the company has expanded its range of frozen bakery products while remaining true to Italian patisserie traditions. Freezing ensures natural, preservative-free preservation and enables foodservice professionals to bake fragrant delicacies on a daily basis in compliance with applicable regulations, offering consumers a unique experience. Dolciaria Acquaviva **boasts a 32,000-square metre production facility featuring cutting-edge,**

high-production capacity systems producing around 530 million units annually.

This ensures high quality standards, combining technological innovation and tradition. These numbers are corroborated by the company's continuously growing business. The Group reported a 106% increase in value in the last six years, won several financial performance awards between 2016 and 2019 and boasted revenues in excess of €64 million in 2019. Last year, Dolciaria Acquaviva's success led to the start of a significant partnership with investment fund Ergon Capital. Its future objectives? Extend and consolidate the product offer through diversification, carry out a solid investment plan as well as an intensive program of training and



guided tours of the company for prospect clients, all with one goal in mind: offering a unique product experience.

Lastly, **Dolciaria Acquaviva has given sustainability investment a central role, including a photovoltaic system reducing its carbon footprint as well as the use of Rspo-certified segregated palm oil and Utz-certified cocoa** (a global certification scheme for sustainable cocoa).



MORE INFO



Company Details

Brands Dolciaria Acquaviva,
MilanoPastry
Year Established 1979
Employees 140
Ownership Private equity
Annual revenue €64 mln



Certifications

- Brc
- Fda
- Ifs



Products Details

Price positioning Mainstream, premium

