



Every day, the Italian 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 conservation and allows



foodservice professionals to bake fragrant delicacies on a daily basis in compliance with applicable regulations, offering consumers a unique experience. "Traceability, transparency, sustainability and local ingredients from certified supply chains – says **Federica Moretti, Marketing Manager, Dolciaria Acquaviva Group** – will remain major drivers in the food industry for 2022. The Dolciaria Acquaviva group has embraced this approach several years ago with the goal of producing and marketing frozen baked products reflecting the excellence of regional traditional raw materials and Italian bakery know-how." The company's approach crystallized into the **Caruso Line, produced with 100% Italian flour and sugar 100% sourced from local Italian cooperatives. This is capped off by top-quality fillings, including cream from Italian hazelnuts, custard made with Sicilian lemons and the very first croissant with a 100% traceable Vesuvius apricot filling,** all available in different sizes to meet a variety of market needs. "What we really want to tell consumers – continues **CEO Pierluigi Acquaviva** – is the story of our ingredients as well as the companies and people behind them. This is the key principle around which Dolciaria Acquaviva

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The croissant Lune Pistachio earned the Superior Taste Award - 3 Stars with a score of 95.2 out of 100

has built its identity all these years. We are always looking for partners who strive to create virtuous circles and provide springboards for local economies, each contributing with its own specialty products to make our products unique. For this reason, **we are getting ready to introduce new products, formats and content over the course of the year,** and as a Group we plan to cover multiple sales channels as **well as bring the story of our Italian bakery specialists to consumers around the world.** Every year we launch about 50 new items, our R&D labs never rest!".



LA LUNE PISTACHIO: A SUCCESSFUL CROISSANT

At Acquaviva, continuous innovation translates to several new projects. Again this year the company recently presented its **butter croissants Lune Pistachio** to be evaluated by the Taste Institute. **The product earned the Superior Taste Award - 3 Stars with a score of 95.2 out of 100,** one of the highest scores ever, producing enthusiastic reactions in the international jury for a product like butter croissants, which is traditionally a specialty from countries north of the Alps. The butter croissants Lune Pistachio, in fact, is a straight croissant with a 19,5% of butter in the dough and natural yeast, filled with delicious pistachio at 16% and topped with green sprinkles and sugar pearls. A super flaky dough with a unique taste, a delicate scent and a super yummy filling. "Receiving the award from an international, competent, talented jury made this achievement even more

significant. We received it with a great sense of pride and undiminished desire to continue growing and excelling – comments Pierluigi Acquaviva. This demonstrates our love for our work and for doing it well".

INCREASINGLY DEEP RANGE AND NEW PROJECTS

The company's expertise in butter puff pastry products is further demonstrated by the **new Doramì line, a name that plays on the words "dorato" (golden) and "ami or amico" (friend). It encompasses products made with butter and natural yeast for a golden French-style puff pastry, a perfect airy crumb and a delicate butter flavor.** Among Acquaviva's several development plans there is **bringing back their special bread Schiocco, a proprietary patented recipe; the company also plans to start exporting the '1 Milanese' trademark product range** part of the brand Dolce Milano – muffins combining the original Milan panettone recipe with premium fillings for innovative, unexpected flavor combinations. **The group's portfolio encompasses different product categories, including specific ones with vegan and gluten-free lines** available in different product sizes, and is designed to support foodservice professionals in satisfying even the most demanding customers with solid Italian expertise, carefully selected ingredients and 40 years of experience in bakery. Many elements coming together into a single business project based on listening to the needs of the market, a deep love for ingredients, continuous process improvement and authentic Italian bakery philosophy.



MORE INFO



Company Details
Brands Acquaviva, Schiocco, Milanopastry, Dolce Milano
Year established 1979
Employees Over 200
Ownership Private equity
Annual revenue € 75 million

Certifications

- Brc Food
- Ifs Food
- Haccp
- Utz

Products Details

Price positioning Mainstream, premium



Croissant La Lune Pistachio

Bakery traditions from the north and south of the Alps combine in an incredibly flaky croissant with a delicious filling made with 16% pistachio topped with crunchy sugar sprinkles

Plus

- Finished with green pigtail and sugar bead
- With a 19,5% of butter
- Filled with delicious pistachio at 16%
- With neutral sourdough