



MININNI  
*Buène*

A mill,  
140 years of history,  
constantly evolving.

People born to **innovate**,  
can only keep doing it.

It all started in 1877, in Altamura, when Pietro Mininni, a wise and determined landowner, decided to industrialise the milling process of durum wheat semolina in order to fulfil the increasing request of his clientele.



# Our growth. Our achievement.

Since then, five generations have been successively preserving the same positive spirit, relying always on new technologies, and achieving today a daily 480 tons milling process of durum wheat semolina. This outcome ranks the company among the bigger player of the Italian market in the production of bran and re-milled bran.



# Buéne:

one of the most significant turning points of our history.

Baked products



frozen



fresh

After all, when you deal with bran the most natural consequence is to end up kneading and creating.



# Our company mission and target audience.

A **diversified offer** in order to fulfil all the needs of the consumers.

The main goal is to **wrap goodness** and offer **a healthy, tasty and nutritious alternative**, the characteristics of an **authentic baked product**.



Our  
distribution  
channels.



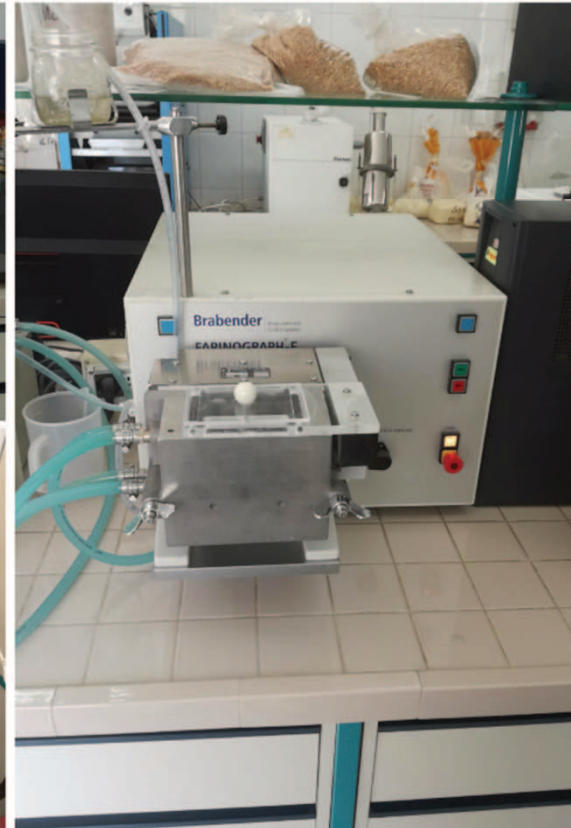
Our products are distributed in structures focused on quality, our clientele is young, demanding and, at the same time, looking for practicality.

# Food safety.

IFS e BRC



In order to guarantee a high qualitative standard, the company complies BRC and IFS standards. Thanks to these standards it is possible to monitor and verify the procedures of the production and the observance of the hygiene requirements of the whole supply-chain, guaranteeing the safety of food and a careful risk management. Thanks to BRC-IFS standards the company ensures that its organization is based on the HACCP principles, on the respect of the food legislation, personnel management and to verify of the quality of processes and products.





Frozen  
**Products**

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## High quality frozen bread and focaccia.

The cold temperatures allow to preserve all the nutritional characteristics of the product.

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Every day we prepare and bake healthy and quality backed products. In order to keep the same characteristics over time, a controlled freezing process is needed.

**Shelf life: 1 year**





focaccia



Focaccina



Bread

A diversified  
offer suitable  
for all needs.

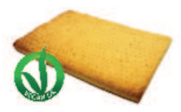


# Rectangular focaccia



40x60 - 30x40 cm

durum wheat semolina



classic



with rosemary



with tomato sauce



with olives



with tomatoes



with white onion



mediterranea  
(tomatoes, olives, oregano)



with peppers and olives



# Rectangular focaccia



40x60 - 30x40 cm

multigrain



classic



with tomatoes



with red onion



mediterranea  
(tomatoes,olives and oregano)



with olives



# Round focaccia



25 cm Ø

durum wheat  
semolina



classic



with rosemary



with tomatoes



mediterranea  
(tomatoes, olives ad oregano)



with olives



with  
white onion

whole  
grain durum



with tomatoes



# Focaccina

13 cm Ø

durum wheat semolina



classic



with rosemary



with olives



with tomatoes



with  
white onion



with  
peppers and olives



# Focaccina

13 cm Ø

multigrain



classic



with tomatoes



with olives



# Bread

with a dimple and tasty inside.



durum wheat semolina








multigrain



whole grain  
durum








Durum wheat  
semolina bread  
**ciabatta**

types		weight
	classic	30 g. 100 g.
	vegetal charcoal	30 g.
	with paprika	30 g.
	with spinach	30 g.
	with olives	30 g.

Durum wheat  
semolina bread  
**diamante**

Durum wheat  
semolina bread  
**breadstick**

types		weight
	classic	30 g.
	with chili pepper	30 g.
	with chili pepper and olives	30 g.
	with olives	30 g.
	with chocolate	30 g.

Multigrain bread  
**ciabatta**  
and **diamante**

Whole grain durum  
**ciabatta**

types

weight



ciabatta

30 g.  
100 g.



diamante

30 g.



ciabatta

30 g.  
100 g.

fresh  
**Products**

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# Our products are packed in a **modified atmosphere**.

Medium-life products with an authentic flavour.



Our focaccia is served to our clients preserving its flavour and original aroma, as freshly baked. This is our latest goal, reached thanks to the packaging a modified atmosphere, a technique that allows us to offer fresh and tempting products.

**Shelf life: 30-35 days**





# Round focaccia

25 cm Ø

durum wheat  
semolina



classic



with rosemary



with tomatoes



mediterranea  
(tomatoes, olives ad oregano)



with olives



with  
white onion

whole  
grain durum



with tomatoes



# Focaccina

13 cm Ø

durum wheat semolina



classic



with rosemary



with olives



with tomatoes



with  
white onion



with  
peppers and olives



# Focaccina

13 cm Ø

multigrain



classic



with tomatoes



with olives





# Rectangular focaccia

30x20 cm

durum wheat  
semolina



classic



with tomatoes



with tomato sauce



margherita  
(with tomato sauce and mozzarella cheese)

whole  
grain durum



classic



# Rectangular focaccia

15x20 cm

durum wheat  
semolina



classic



with tomatoes



with tomato sauce



margherita  
(with tomato sauce and mozzarella cheese)

whole  
grain durum



classic



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