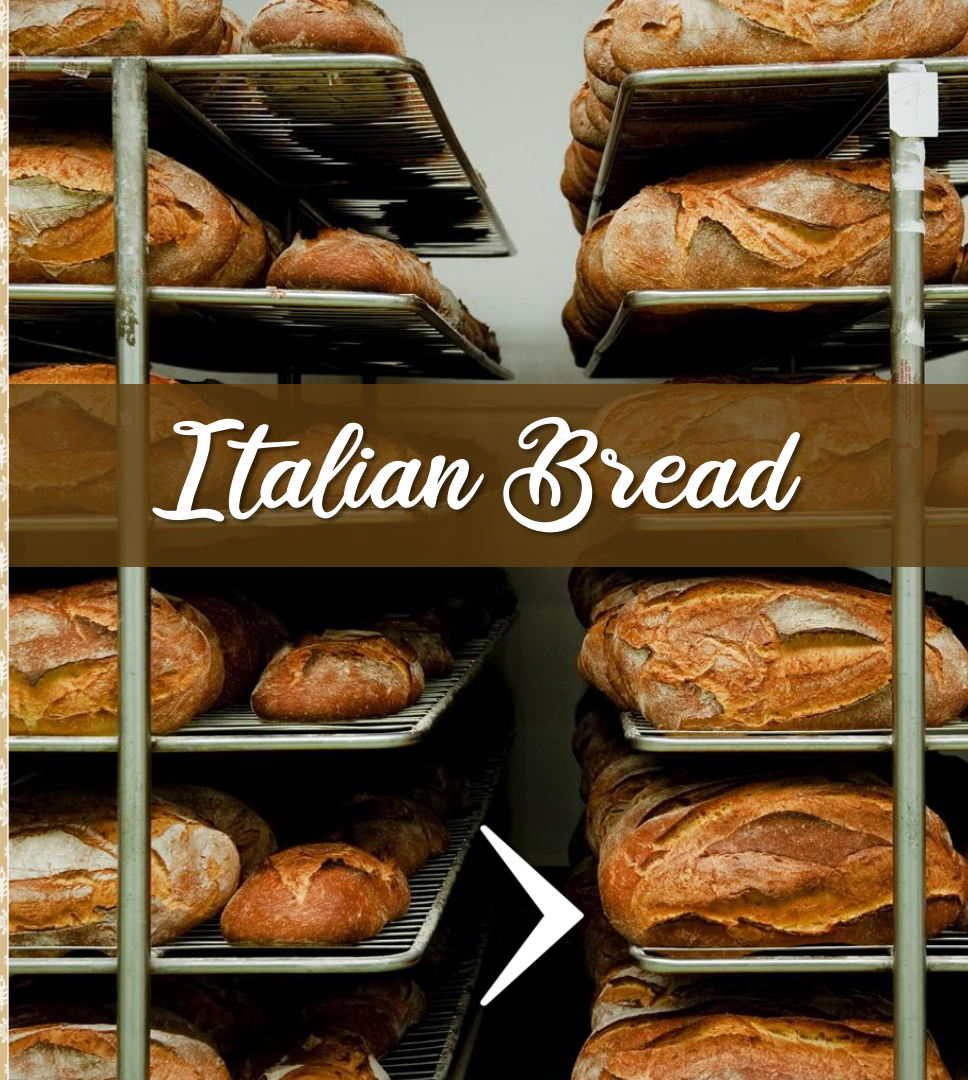


OROPAN Spa



Italian Bread



OROPAN

Spa

OROPAN



CATEGORY LEADER IN THE PRODUCTION OF GOURMET BREADS FROM THE APULIA REGION OF ITALY.

We provide our foodservice and retail partners with **UNIQUE BREADS** THAT CREATE VALUE in their bakery range, resulting in improved trade margins, fast stock rotation, and ... that bring joy to the table of our consumers.

COMPANY OVERVIEW

Vision

Heritage

Corporate

Production

Quality

Values

Sustainability

Key Numbers

Global

Territory

Forte Bread Museum

Strenghts

PRODUCT OVERVIEW

Frozen Breads

Frozen Bread Rolls

Frozen Focaccia Range

Retail Frozen Range

Our Bread Uniqueness

a Forte Family Company



Our Story

The story of Oropan is a story that begins with bread; a story that developed and grew thanks to 3 key elements: vision, passion and people.

Oropan S.p.A. was born inside one of the oldest medieval ovens in Altamura where, at the age of 11, Vito Forte, now president of Oropan S.p.A., began working as a delivery boy.

Soon, thanks to his courage, his passion, his resourcefulness and his entrepreneurial intuition, he took over that same oven and transformed his passion for bread-making in a leading bakery company in the Italian food industry, recognized throughout Italy and ambassador of Made in Italy all over the world.

Vision

Bringing PDO Altamura bread to tables all over the world, with the aim of spreading the ancient tradition in the art of bread-making from our homeland, Altamura, located in Puglia, Italy.



Production Capabilities

Using state-of-the-art manufacturing technologies, the company has been able to gain a unique competitive advantage by combining a **TRADITIONAL PRODUCTION METHOD** with the **INNOVATIVE PRODUCT REQUIREMENTS** of modern retailers, and foodservice distributors.

Our Quality Certifications



BRC certified (Grade AA+)



IFS certified (Higher Level)



UNI EN ISO 14046:2014
UNI EN ISO 9001:2015
UNI EN ISO 14001:2015
UNI EN ISO 37001:2016
UNI EN ISO 45001:2018
UNI EN ISO 50001:2018
UNI EN ISO 14064-1:2019
UNI/PdR 125:2022



SA 8000:2014



ECOSISTEMA AZIENDALE® SOSTENIBILE INTEGRATO **EASI®**
(Integrated Sustainable Business Ecosystem)

Our Quality Certifications

BRONZE | Top 35%

ecovadis

Sustainability Rating

MAR 2025

Top 12%

world's other food manufacturing sector



Environment

Top 21%
world's other
food
manufacturing
sector



Labor & Human
Rights

Top 13%
among
industry
peers



Ethics

Top 27%
among
industry
peers



Sustainable
Procurement

Top 16%
among
industry
peers

Our Values

Oropan believes in 'corporate well-being' as a fundamental value, placing it at the heart of its relations with all its human resources.

Oropan is aware that well-being at work is fundamental to creating a high level of intrinsic motivation, commitment and a sense of belonging.

To achieve this, Oropan is committed to developing a common corporate culture based on the following values:

- Honesty and Integrity
- Taking Responsibility
- Sense of belonging
- Customer Satisfaction
- Food Safety
- Innovation&Tradition

Furthermore, the company has obtained The Legality Rating ★★★ issued by The Italian Competition Authority/AGCM that certifies its business conduct.

www.oroipan.it

OROPAN



Key Numbers

OROPAN

BREAD

178 Employees

37.000 m2 Operational Area

5 high-tech production lines

17.300.000 Kg of Bread per Year

An extensive distribution network allows us to constantly deliver our products in Europe and overseas. In Italy, our products are distributed throughout the country six days a week, from the early hours of the morning.

47.000.000€ Sales Turnover

It is proof of our success in combining tradition and innovation to seize new opportunities in Italy and worldwide.

a Global Company

Oropan provides foodservice and retail customers with authentic Italian durum wheat breads both in Europe and overseas (i.e. UK, US, Canada, Australia, Panama, Singapore, UAE).

We guarantee our global consumers the same taste experience they would have in a local Altamura bakery in Italy.

Our freshly baked bread brings the flavor and scent of Puglia all over the world.

Sustainability

Oropan has always been committed to promoting initiatives that have a positive impact for a better, cleaner and more ethical world, in line with the goals of the UN Agenda 2030 for Sustainable Development.

The company has released a strategic sustainability plan and a corporate sustainability report detailing its actions for a better world. Furthermore, Oropan S.p.A. has achieved SA8000 certification.

Oropan promotes sustainability actions with its supply chain partners and its stakeholders, inspired by the following sustainability pillars:

- Internal Corporate Sustainability
- Environmental Protection
- Value for the market, supply chain and territory
- Innovation&Economic Growth



Territory

Bread is an emblem of Made in Italy and a staple of the healthy Mediterranean diet.

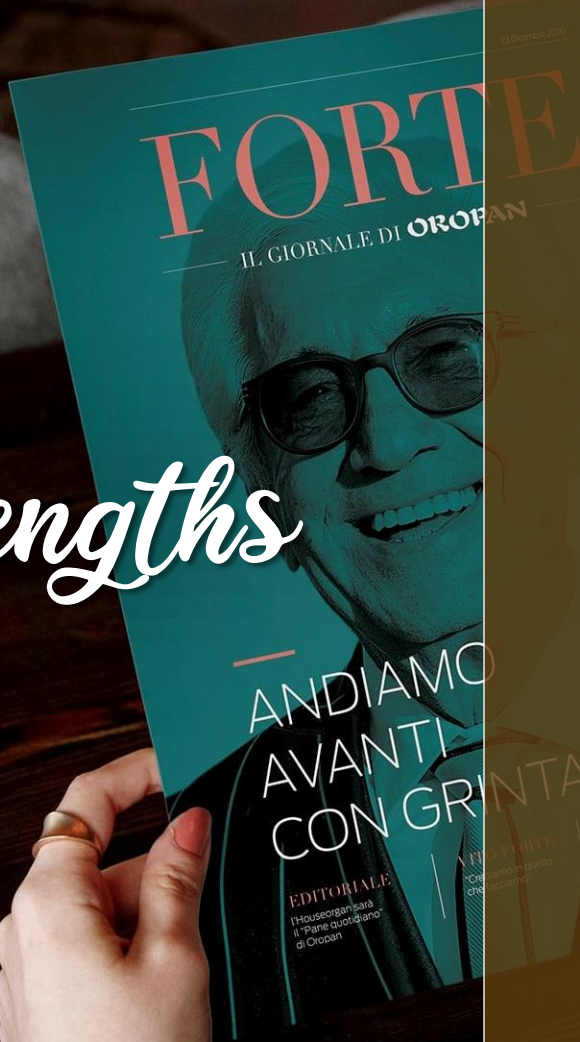
Oropan products have a deep and strong bond with the ancient town of Altamura/Apulia region of Italy. They spread the food culture of their homeland in Italy and abroad, promoting a healthy “lifestyle.”

Forte Bread Museum

Winding along an itinerary in a multimedia and sensorial journey, within this space of EXHIBIT DESIGN, we will retrace the history of bread, the history of the art of Altamura bread-baking, establishing it within the context of its surrounding environments and landscapes, which are also an integral and fundamental part of understanding its story.



Our Strengths



RELIABILITY

Oropan has been in the bakery business since 1956. We supply foodservice and retail chains in 25 countries. The company is among the TOP 5 industrial bakeries in Italy by sales turnover, organizational structure, number of employees, degree of innovation.

FOCUS ON BAKERY PRODUCTS FROM THE TRADITION OF APULIA

Unlike other bakeries that manufacture “me-too” breads (baguettes, sandwiches, hamburger buns,...), Oropan is strategically focused on the production of semolina breads from the tradition of the Apulia region of Italy and is the market leader of this category.

INTERNATIONAL CERTIFIED QUALITY STANDARD

Oropan has achieved the following certifications: BRC (Grade AA+), IFS (Higher Level) and ISO 9001:2015. We guarantee our customers the highest production standard in terms of food safety and food hygiene.

Our Brand Values

Authenticity

In Altamura, since 1956

Craftsmanship

Vito Forte, our founder, is one of the most famous italian bakers

Well being

Promoting the Mediterranean Diet for a healthier you



Frozen Breads

Frozen Bread Rolls

Frozen Focaccia Range

Frozen Retail Range

Oropan Bread Uniqueness



Gourmet breads sold loose in cartons
to be finished baking before use

Distribution channels:

- In-store bakeries
(supermarkets, fine food stores)
- Foodservice Outlets
(restaurants, hotels, to-go outlets)
- Bakeries

Frozen Breads

Frozen Bread Rolls



Frozen breads

Frozen Focaccia

Frozen Retail Range

An International Bake-Off Champion



Gourmet Bread with remilled DURUM WHEAT SEMOLINA and mother yeast, slowly and naturally leavened to perfection.

49507

500 g

Pre-Sliced Bruschetta, 4 Slices/Pack

OROPAN

BREAD



Bread with remilled durum wheat semolina and mother yeast, slowly and naturally leavened to perfection then pre-sliced for the utmost service to our customers

49287

200 g

Round Pugliese Bread

Frozen bread range

A taste of the past



Old-world classic
crispy bread with
remilled DURUM
WHEAT semolina
and mother yeast,
slowly, naturally
leavened to
perfection

49208

500 g

Frozen Breads

Frozen Bread Rolls



Frozen Focaccia

Frozen Retail Range

OROPAN

BREAD

Ciabatta Bread

Frozen bread range

Raising the bar for a world-famous Italian bread

OROPAN

BREAD



Gourmet Bread
with remilled
**DURUM WHEAT
SEMOLINA** and
mother yeast,
slowly, naturally
leavened to
perfection

4930S

453 g

Frozen Breads

Frozen Bread Rolls



Frozen Focaccia

Frozen Retail Range

Ciabatta Bread

Frozen bread range

Reinventing an iconic Italian bread: our ciabatta bread with olives

OROPAN

BREAD



Gourmet Bread with remilled DURUM WHEAT SEMOLINA and mother yeast, slowly and naturally leavened to perfection. Generously filled with Leccino and green olives.

4931S

300 g

Frozen Breads

Frozen Bread Rolls



Frozen Focaccia

Frozen Retail Range

Ciabatta range

Frozen bread range

A complete range of flavorful buns for every occasion

Ciabatta Bread



4930C

280 gr

Ciabattina Bread



Also available
as
THAW &
SERVE

63133

100 gr

Ciabattina Bread



63132

50 gr

Frozen Breads

Frozen Bread Rolls



Frozen Focaccia

Frozen Retail Range

Whole Wheat Bread with Flax & Sunflower Seeds



A round whole-wheat loaf with flax and sunflower seeds. Ideal as a breakfast bread with fruit preserves and butter.

49A04
350 gr

OROPAN

BREAD

Ancient Loaves Bread

Frozen bread range

OROPAN

BREAD

ANCIENT LOAVES BREAD RANGE THAW&SERVE 1KG/2KG/3KG

Golden large loaves from the Puglia
tradition, made with REMILLED
DURUM
WHEAT SEMOLINA and
MOTHER YEAST.

In ancient times, large loaves were
usually baked: families were large in
numbers and the bread crispness
had to last for several days.

Frozen Breads

Frozen Bread Rolls

Frozen Focaccia

Frozen Retail Range

Ancient Loaves Bread

Frozen bread range

Filone Bread 1 Kg



THAW &
SERVE

4951K

1 KG

Filone Bread 2 Kg



THAW &
SERVE

4952H

2 KG

Frozen Breads

Frozen Bread Rolls



Frozen Focaccia

Frozen Retail Range

Ancient Loaves Bread

Frozen bread range

Pugliese Bread 1 Kg



THAW &
SERVE

49211

1 KG

Pugliese Bread 2 Kg



THAW &
SERVE

4920H

2 KG

Frozen Breads

Frozen Bread Rolls



Frozen Focaccia

Frozen Retail Range

OROPAN

BREAD

Gourmet breads rolls sold loose in cartons to be finished baking before use

Distribution channels:

- In-store bakeries
(supermarkets, fine food stores)
- Foodservice Outlets
(restaurants, hotels, to-go outlets)
- Bakeries



Frozen breadrolls

Real Italian Panini

Frozen bread rolls

Our recipe with remilled durum wheat semolina and mother dough

OROPAN

Rosetta bun



67G6S

50 gr

Tartaruga bun



67D6S

50 gr

Filoncino bun



67F6S

50 gr

Wholemeal Filoncino bun



67H6S

50 gr

BREAD

Frozen Breads

Frozen Bread Rolls



Frozen Focaccia

Frozen Retail Range

How to compete in the competitive bread bun category

OROPAN

BREAD

Rosetta bread roll



67G7S

100 gr

Crocino bread roll



67A8S

100 gr

A complete range of flavorful buns for every occasion

Mini Filoncino bun



67F3S

30 gr - size 8x3 cm

Mediterranean Bread bun



Topped with
olives and
onions,
generously
filed with
tasty Leccino
Olives 16%

67L6S

40 gr

Mini Rosetta bun



67G3S

30 gr - size 6x6 cm

FROZEN PART-BAKED FOCACCIA RANGE

Authentic Altamura focaccia sold loose in cartons to be finished baking before use

Distribution channels:

- In-store bakeries
(supermarkets, fine food stores)
- Foodservice Outlets
(restaurants, hotels, to-go outlets)
- Bakeries



*Frozen
Focaccia*

Cherry Tomatoes, Olives and Extra Virgin Olive Oil (Regular size)

OROPAN

BREAD



Topped with juicy
cherry tomatoes
and olives,
seasoned with
extra virgin olive
oil 8%. From
freezer
to oven!

50A8W

250 gr

Cherry Tomatoes, Olives and Extra Virgin Olive Oil (Large size)

OROPAN

BREAD



Topped with juicy cherry tomatoes and olives, seasoned with extra virgin olive oil 8%. From freezer to oven!

50D7T

700 gr

A complete range of flavorful buns for every occasion

OROPAN

Focaccia with olives and rosemary



50Z8W

250 gr

Focaccia with potatoes and rosemary



5078W

250 gr

Focaccia with onions and rosemary



5038W

250 gr

BREAD

Frozen Breads

Frozen Bread Rolls



Frozen Focaccia

All flavors are also available in sizes 100g/700g/1,9 Kg

Frozen Retail Range

A complete range of flavorful buns for every occasion

OROPAN

BREAD

Focaccia with zucchini and oregano



50Y8W

250 gr

Focaccia with peppers and oregano



5058W

250 gr

Focaccia with Tropea red onion PGI and rosemary



50S8W

250 gr

Frozen Breads

Frozen Bread Rolls



Frozen Focaccia

Frozen Retail Range

All flavors are also available in sizes 100g/700g/1,9 Kg

The creative chef's focaccia base



An indulgent focaccia base with 10% extra virgin olive oil and remilled durum wheat semolina. Featuring a delicate crust and an aromatic interior.

5068V

250gr

Sheet Pan Focaccia with tomatoes and olives



A generous, rectangular focaccia sheet made with our finest natural ingredients to cut into squares and offer at the deli or bakery counter.

50D86

1800gr

An exciting range of frozen breads
with durum wheat semolina to
bake at home

Distribution channels:

- Retail stores
- Fine food stores

Frozen Breads

Frozen Bread Rolls



*Retail frozen
range*

Frozen Focaccia

Frozen Retail Range

Bake at home range

Retail-packaged Frozen

OROPAN

BREAD

Filone Bread w/ remilled durum wheat semolina



4950T

454 gr

For illustration purposes

Frozen Breads

Focaccia with cherry tomatoes and olives



5018M

250 gr

Frozen Focaccia

Filoncino buns w/ remilled durum wheat semolina



67F3V

1000 gr

Frozen Retail Range



Our uniqueness

OUR OLD-WORLD UNIQUENESS

since 37 B.C.

The ancient recipe has been jealously handed down from father to son for centuries and represents an exclusive heritage of Altamura's bakeries.

It is based on:

1. Remilled durum wheat semolina
- 2 .Mother dough & the slow, natural leavening process
3. Pure Water & Salt.



OROPAN Spa



OROPAN S.p.A.
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Italy