

i panini



SEMPLICE
&
NATURALE

A photograph of food items including a glass pitcher of olive oil, a basket of bread, a bowl of salad with tomatoes and lettuce, and several long, perforated breadsticks, some topped with prosciutto and cheese.

**COMPANY
PRESENTATION**

OUR HERITAGE AT A GLANCE

2022

Relocation to Dolceacqua to guarantee and maximize expansion and growth

2008

Acquisition of a new shareholder with 10 years experience in food exports

2003

I Pani participates in the Fancy Food Show in New York and wins «Best Baked Product Award»

Early '70

The Borio family opens up a little bakery in the province of Imperia

2010

Move from Dolcedo to a larger warehouse in Chiusavecchia to guarantee a continuous international development

2005

Entry on the English Market and improvement of Quality and Safety processes

2002

I Pani company was born. Firstly producing «Ligurian Ciappe», then «Bruschetta» and «Crispy Focaccia».



OUR PRESENT

I Pani is located just beyond Dolceacqua, picturesque medieval village in the inland of Liguria, a thin region in the northwestern part of Italy, home to fine quality "Made in Italy" products such as extra virgin olive oil, basil, pesto and many other typical specialties.

I Pani is the only Italian producer certified IFS/BRC (audit unannounced) at high level, offering in the same plant 4 different families of bakery products, organic and conventional :

- Bruschetta, bruschettina/crostini and mini bruschetta
- Artisanal Grissini
- Crispy Focaccia and mini focaccia
- Ligurian ciappa, ciappina and mini ciappa.



KEY STRENGTHS

- Products made without the use of moulds, for an authentic «artisanal look and feel»
- Clean label – no additive or preservatives added
- Shelfstable products , for easy storage, selling and shipping worldwide
- Quality certifications: BRC/IFS at high levels (audit unannounced), and Organic.
- Many years expertise in PL developing ad-hoc recipes and packaging options
- Continuous innovations, by analysing new trends and market demands

OUR PRODUCT FAMILIES

TOASTED LINE



Bruschetta – the art of toasting

"Bruschetta" is a typical rustic dish of "poor cuisine" originated from the necessity to re-use stale bread to avoid wastage; in fact, bread was fire-roasted and flavoured with garlic, olive oil and salt, and other available seasonal pantry products.

I Pani's "Bruschetta" starts from a long golden loaf of bread cut into slices and then sprayed on the surface with oil for the toasting process.

Bruschetta

Product description

Rectangular thin slice of bread

MM: 84-86 L*46-56 l*10-11 h

Serving suggestion:

Speciality dedicated to lovers of tradition: fragrant toasted bread to be used as a conveyor/base for a variety of toppings and spreads, such as fresh tomato and basil, Parma Ham, Gorgonzola & nuts, marmalades and served as starter or main dish.

Best Sellers Flavours: Olive oil (with EVOO), Rosemary

Bruschettina/crostino

Product description:

Round thin slice of bread

MM: 42-52*10-11 h

Serving suggestion:

Produced with "strong" flavours, it is perfect as an appetizer, a simple snack or as a side dish for soups.

Best Sellers Flavours: Olive oil (with EVOO), Rich tomato (tomato, herbs and spices), Sweet onions

Mini Bruschetta

Product description:

Mini rectangular thin slice of bread

MM: 41-45 L*40-44 l*9-11 h

Serving suggestion:

Produced with delicate flavours, to be used as a "Made in Italy" alternative to canapés, topped with olive paté and savoury sauces.

Best Sellers Flavours: Olive oil (with EVOO)

OUR PRODUCT FAMILIES

GRISSINI



Grissini – a 400 years long history

"Grissini" is a rustic bakery product similar to a narrow stick of bread, invented around mid-1600s in Piedmont.

Made with a unique "Savoir-Faire" and packaged by hand to keep their artisanal look and feel, they are produced with simple ingredients: wheat flour, sea salt, yeast and extravirgin olive oil.

Artisanal Grissini

Product description

Breadsticks

MM: 200-240 L*10-15 diam

Serving suggestion:

They are the true taste of classic Italian grissini made with olive oil and they can be enjoyed on their own or if preferred, combined with pate, salami or ham as a tasty light starter/appetizer.

Best Sellers Flavours: Olive oil (with evoo), Corn flour/Polenta, Black Olives

Mini Artisanal Grissini

Product description:

Mini artisanal Breadsticks

MM:50 L*25-30 diam.

Serving suggestion:

Excellent finger food option, great for dipping in pâtés and sauces, during aperitif, accompanied by cold cuts and cheeses. For the sweetest hearts, they are also delicious immersed in chocolate creams and jams.

Best Sellers Flavours: Natural (with Olive Oil)

OUR PRODUCT FAMILIES

FOCACCIA



Crispy Focaccia – a tribute to the Ligurian tradition

The "Crispy Focaccia" takes inspiration from the traditional soft focaccia, prepared daily in Liguria, and particularly in Genoa where it is widely used for the traditional breakfast dipped in hot cappuccino. The name focaccia in fact originates from "fugassa", the local Genoese dialect term which stands for "cooked in the fire".

I Pani's "Crispy Focaccia" is a genuine product, with very few simple ingredients, with a rich taste of olive oil and natural yeast. It is a "pantry" bread substitute, and is available in the classic flavours with olive oil and black olives along with the chickpea flour version, inspired by the traditional Ligurian farinata.

Crispy Focaccia

Product description

Oval crispy puffy focaccia flatbread

MM: 135-150 L*50-70 l*5-6 h

Serving suggestion:

Perfect both on its own and as a sider to cold cuts, cheese, vegetables and sauces. For the more creative, try it for breakfast or as a snack in a "sweet" version with creams and jams to sweeten up the day!

Best Sellers Flavours: Natural (with Evoo), Black olives

Mini Focaccia

Product description:

Oval crispy mini puffy focaccia flatbreads

MM: 45-65 *8-20 h

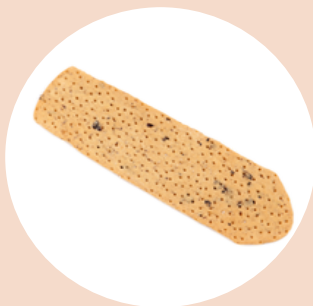
Serving suggestion:

This is the "bitesize" version of the "Crispy Focaccia". A new bakery snack, with a crispy, puffy texture and made in classical and tasty flavours to enjoy anytime and anywhere.

Best Sellers Flavours: Natural (with EVOO), Black olives.

OUR PRODUCT FAMILIES

CIAPPA



Ciappa – a typical regional product

"Ciappa" is a product officially recognized by the Italian 'Gazzetta Ufficiale' as a typical regional product of Liguria. The name 'Ciappa' comes from their resemblance to the slate stone used in Liguria in the past both to build house roofs. and to bake "Ciappe" 'on-the-go' when running away from Saracen.

Our "Ciappa" is an artisanal flatbread, lightly salted, and patterned with small holes on the top surface.

Ciappa di Liguria

Product description

Oval crispy flatbread (long version)

MM: 220-240 L*65-80 l*2-3,5 h

Serving suggestion:

A blend of bread with olive oil creates a delightful flat crispy texture to enjoy as or light meal. With salami, cheese, pate, tomato as a topping, the "Ciappa" makes a perfect combination!

Best Sellers Flavours: Natural (with EVOO), Black olives, Rosemary

Ciappina

Product description:

Oval crispy flatbread (medium version)

MM: 135-150 L*50-70 l*2-3,5 h

Serving suggestion:

The smaller "handbag" size version of "Ciappa", perfect as a ready-to-eat snack when hunger strikes anytime and anywhere.

Best Sellers Flavours: Natural (with EVOO), Chilli & garlic, Black olives

Mini Ciappa

Product description:

Mini oval crispy flatbread

MM: 45-65*3-12 h

Serving suggestion:

The "Made in Italy" alternative of canapés, to be eaten topped with savoury fun combinations such as olive pâté, tomato sauce, cheese...A tasty "dipping" format great for fun "Italian Aperitif" moments.

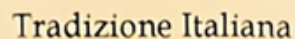
Best Sellers Flavours: Olive oil (with EVOO)

OUR BRANDS



Fratelli Ipani
ITALIA 1997

A unique brand which includes our most complete range of traditional bread substitutes, bestsellers and snacks.



Tradizione Italiana

Dedicated to Italian delicatessen stores and made with a special focus on the environment with our 100% recyclable "heat-to-eat" oven proof paper trays.



OUR BRANDS

COMPAGNIA
DEL GRANO



PRODOTTO BIOLOGICO



Our new exciting organic range, packed in 100% recyclable oven proof cardboard trays, for the more environmentally conscious consumers.



**PRIVATE
LABEL
FRIENDLY**

We evaluate and develop customized recipes and packaging solutions for private brands.

Here's a small selection of the brands we have produced for.



PACKAGING SOLUTIONS

A few snapshots of our wide PL packaging range:

- Printed boxes
- Transparent tray + transparent film + 1/2 stickers
- Transparent tray + printed film
- 100% recyclable "heat-to-eat" oven proof paper tray + transparent film + 1/2 stickers
- 100% recyclable oven proof paper tray + printed film
- Printed bags
- Transparent bag + 1/2 stickers



PROMO SOLUTIONS

A snapshot of our last promotion:

- 3 different products
 - 1 mixed SRP
- Customized packaging



CONTACTS



Antica Cartiera Doria
Strada Provinciale 64 snc
18035, Dolceacqua - Italia



+39 0184 1680909/1680910



ipani@ipani.it



www.ipani.it



[/company/ipanisrl](https://www.linkedin.com/company/ipanisrl)

i panni



THANK YOU

