



Italian Frozen Bakery Products

**Specialists of
Made in Italy
frozen bakery
excellence.**

ALL STARTED BECAUSE WE WANTED
TO CREATE QUALITY PRODUCTS



Now we want everyone to enjoy them.



Italian Frozen Bakery Products

HOW DO WE PROMOTE QUALITY?

Natural ingredients, antique confectionery culture and avant-garde processes come together in a balanced recipe to create high quality products, granting an inimitable taste certified by the most inflexible standards.



The "ingredients" of our recipes...

1

Effectiveness of the company procedures and information flow

2

Carefully selected raw materials, tested in our laboratories and certified by qualified authorities

3

Production process continuously monitored and subject to constant optimization

4

Continuous research and innovation: every year our R&D laboratories create new products and recipes

WE RENEW THE TRADITION

*We were a family company
but now... our products
are distributed worldwide!*

Acquaviva Group was born from the development and aggregation of historical entrepreneurial realities. With more than 40 years of experience, it is specialized in sweet and savory frozen bakery products.

Currently, the group wants to grow with its customers, promoting a unique taste experience at any time of the day.

The basis of such a business project are passion, quality, attention to details and innovation.

The Company's aim is to spread, both in Italy and abroad, the perfection of its products and specialties Made in Italy.



FACTS AND FIGURES



35.000 mq
TOTAL
MANUFACTURING AREA

10
PRODUCTION LINES



4
PRODUCTION PLANTS



530 millions
PIECES/YEAR



about 200
EMPLOYEES

120
SALES AGENTS



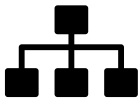
THE PRODUCT

It is the core of our work. Ensuring quality and steadiness is our priority.



CUSTOMERS

They are our main purpose when we are doing it right and the motivation to strive always to do better.



THE INDUSTRY

It's crowded, but full of challenges. The most important one is the responsibility to be in the lives of so many people, every day, since the early morning.



EMPLOYEES

Our employees and partners are our day by day stimulus. Respect and dignity for our employees are the foundation of our work and personal relationships.



THE MARKET

It is always hard to manage, sometimes mistreated, but always inspiring, full of humanity and ideas, full of positive examples of entrepreneurship and passion.

WE NURTURE VALUE

Creating and fostering every day a virtuous system of synergies is our most challenging aim. Authenticity, respect and know-how are our precious values, in the working environment and in everyday life as well.





WE PROTECT THE FUTURE

Today leading a business in an eco-sustainable way means looking at the future filled by responsibility. We are committed to safeguarding the environment in everyday steps and we make major investments and create projects every year to minimize our environmental impact.



RECYCLING AREA

We have dedicated a special area for each type of waste (CER code) and we closed an agreement with a disposal company, creating a virtuous system for recycling paper, cardboard and plastic.



PURIFICATION SYSTEM

We made large investments in specific treatments to reduce the pollutant load of wastewater and, today, we are significantly below the legal limit.



PHOTOVOLTAIC SYSTEM

We believed in photovoltaics technology and at the end of 2015 we installed the system on the entire plant roof, reducing our impact on the environment and producing around 1,300,000 KW of renewable energy each year.

KNEADING SINCE 1979

Each and every day in our plants a magic is accomplished: the perfect balance between innovation and tradition, research and simplicity, technology and craft.

Our passion for tastiness was born in Italy which praises one of the oldest and richest culinary cultures in the world. The pastry tradition of our territory and the love for regional specialties have always motivated our choices, inspiring our daily work and creating authentic and unique products.



THE GROUP'S BRANDS: WE ARE SPECIALISTS



Italian Frozen Bakery Products

Alongside the bartenders and pastry chefs for more than 40 years, to ensure the best of Made in Italy, in a simple and daily gesture like breakfast.

Breakfast Specialist
Croissants and sweet pastries



We know all the puff pastry doughs secrets and we share them with bakeries and pastry shops, every day.

Specialists in the world of Bakery
Puff pastry and appetizers



We are personally committed to those who knead; we have licensed the Schiocco recipe in order to ensure the experience of bread, baked several times a day, throughout Italy.

Bread Specialist
Schiocco



We carefully combine all the ingredients so that ho.re.ca operators can offer to their customers all the taste of a gourmet or traditional dessert, ready to serve.

Dessert Specialist
Cakes, single-serving, "I Milanesi"

*A history made
of passion,
tradition and
quality.*

Today our core business is the frozen croissanterie, we serve the Ho.re.ca channel, the bakeries and bars, throughout the country and abroad: France, Germany, Great Britain, Switzerland, United Arab Emirates, USA, Canada, North Africa and China, exporting the authentic taste of the Italian confectionery tradition all over the world.

A story made of passion, tradition and quality: over 40 years of changes and evolutions that show how our Group has been able to evolve constantly, continuously searching for new products, always responding faster and more suitably to the always more demanding consumers' taste.

Traditional flavor,
inviting scent,
delicious fillings



CROISSANTS



CURVED GLAZED CROISSANT

plain

code	g	pcs	pallet	°C	min
------	---	-----	--------	----	-----

TOPPED WITH
SUGAR

CO0023					
--------	--	--	--	--	--

GC0023					
--------	--	--	--	--	--

apricot

code	g	pcs	pallet	°C	min
------	---	-----	--------	----	-----

TOPPED WITH
SUGAR

CO0020					
--------	--	--	--	--	--



hazelnut cream

code	g	pcs	pallet	°C	min
------	---	-----	--------	----	-----

TOPPED WITH
CHOCOLATE
FLAKES

CO0022					
--------	--	--	--	--	--

STRAIGHT GLAZED CROISSANT

plain

code	g	pcs	pallet	°C	min
------	---	-----	--------	----	-----

TOPPED WITH
SUGAR

CRO021					
--------	--	--	--	--	--








CIOCOPIÙ

hazelnut cream

NEW
number of pieces

code | g | pcs | pallet | °C | min


DU0001     



STRAIGHT CROISSANT

pistachio

code | g | pcs | pallet | °C | min






DU0002     

CIOCONOIR

dark chocolate

NEW
number of pieces

code | g | pcs | pallet | °C | min

DU0003     

TOPPED WITH
DARK
CHOCOLATE
FLAKES








NEW
number of pieces



BOSCORÉ

red fruits

code | g | pcs | pallet | °C | min

BO0002     



Balanced fillings,
delicate flavor,
genuine breakfast

VEGAN 



VEGAN

VEGAN



VEGAN CURVED CROISSANT

plain

| code | g | pcs | pallet | °C | min

CO0056



TOPPED WITH
SUGAR CANE

VEGAN STRAIGHT CROISSANT

orange

| code | g | pcs | pallet | °C | min

CO0058



TOPPED WITH
QUINOA SEEDS
AND
SUGAR CANE



blackberries and elder

| code | g | pcs | pallet | °C | min

CO0066



TOPPED WITH
CHIA SEEDS
SUGAR CANE
HEMP GRAIN

WITH
WHOLEMEAL
FLOUR

VEGAN FAGOTTO

hazelnut cream and cereals

| code | g | pcs | pallet | °C | min

FA0029



TOPPED WITH
CHOPPED
HAZELNUT



NEW



VEGAN SFOGLIATINA

7 fruits

| code | g | pcs | pallet | °C | min

SF0051



WITH
WHOLEMEAL
FLOUR

TOPPED WITH
SEEDS MIX

apple, apricot, yellow peach, sultanas, figs, black cherry, pear

Regal

*Product made with natural yeast
and enriched with butter*



Natural yeast,
more digestible,
long leavening



REGAL

Regal

Product made with natural yeast
and enriched with butter

CROISSANT CURVED

plain

| code | g | pcs | pallet | °C | min

CO0042



TOPPED WITH
SUGAR



GRAN CURVED CROISSANT

hazelnut cream and low fat cocoa

| code | g | pcs | pallet | °C | min

GC0029



TOPPED WITH
CHOCOLATE
FLAKES

custard

| code | g | pcs | pallet | °C | min

GC0028



TOPPED WITH
SUGAR
SPRINKLES



apricot

| code | g | pcs | pallet | °C | min

GC0027



TOPPED WITH
SUGAR
PEARLS

Regalini

MINI REGAL CROISSANT

apricot

NEW



TOPPED WITH

SUGAR



code | g | pcs | pallet | °C | min

CR0062



NEW



hazelnut cream



code | g | pcs | pallet | °C | min

CR0063



custard

NEW



TOPPED WITH

SUGAR
SPRINKLES



code | g | pcs | pallet | °C | min

CR0064



Scented harmony,
flour 100% italian,
fillings from italian
local excellences



CARUSO

CARUSO
curved glazed



code	g	pcs	pallet	°C	min	100% ITALIAN FLOUR
GC0050	85	45	9/72	160/170	24/26	TOPPED WITH SUGAR
GC0051	70	55	9/72	160/170	24/26	WITH NATURAL SOURDOUGH

Vesuvius apricot

code	g	pcs	pallet	°C	min
GC0056	90	55	9/72	160/165	24/26

WITH NATURAL SOURDOUGH
100% ITALIAN FLOUR
TOPPED WITH SUGAR CANE



NEW



Sicilian lemon cream

code	g	pcs	pallet	°C	min
GC0058	90	55	9/72	160/165	24/26

TOPPED WITH SUGAR SPRINKLES
100% ITALIAN FLOUR
WITH NATURAL SOURDOUGH



NEW

Italian hazelnut cream

code	g	pcs	pallet	°C	min
GC0057	90	55	9/72	160/165	24/26

TOPPED WITH CHOCOLATE FLAKES
100% ITALIAN FLOUR
WITH NATURAL SOURDOUGH



custard and black cherry superfilled

code	g	pcs	pallet	°C	min
GC0052	105	45	9/72	160/165	24/26


100% ITALIAN FLOUR
TOPPED WITH SUGAR PEARLS
WITH NATURAL SOURDOUGH

superfilled

STRAIGHT SUPERFILLED CROISSANT

almond








code	g	pcs	pallet	°C	min	TOPPED WITH
CS0025						ALMOND WITH BUTTER



STRAIGHT SUPERFILLED CROISSANT

hazelnut cream

code	g	pcs	pallet	°C	min	TOPPED WITH
CS0022						CHOCOLATE FLAKES

Multigrains



Delicate
sweetness,
balanced
breakfast,
natural flavors








MULTIGRAINS

Multigrains








CURVED CROISSANT MULTIGRAINS plain

code	g	pcs	pallet	°C	min
CO0036	 70	 52			

WITH
BLACK
QUINOA
TOPPED WITH
SUGAR CANE

mixed berries






code	g	pcs	pallet	°C	min
CO0037	 80	 52			

TOPPED WITH
SUGAR CANE

WITH
BLACK
QUINOA



BABY STRAIGHT MULTIGRAINS CROISSANT plain

code	g	pcs	pallet	°C	min
CR0030	 40	 100			

TOPPED WITH
SUGAR CANE

WITH
BLACK
QUINOA

Delicious tastiness,
butter and natural
sourdough,
super flaky dough



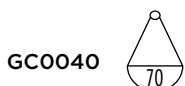
LA LUNE

La Lune
VIENNOISERIE ITALIANA

STRAIGHT CROISSANT

plain

code	g	pcs	pallet	°C	min
------	---	-----	--------	----	-----



PURE BUTTER

24%
OF BUTTER

WITH

NATURAL
SOURDOUGH



custard

code	g	pcs	pallet	°C	min
------	---	-----	--------	----	-----

GC0036



PURE BUTTER

19,5%
OF BUTTER

WITH

NATURAL
SOURDOUGH

TOPPED WITH

YELLOW
SUGAR

hazelnut cream

code	g	pcs	pallet	°C	min
------	---	-----	--------	----	-----

GC0035



WITH

NATURAL
SOURDOUGH

TOPPED WITH

CHOCOLATE
FLAKES

PURE BUTTER

19,5%
OF BUTTER

WITH FILLING

HAZELNUT AT 16%



raspberry

code	g	pcs	pallet	°C	min
------	---	-----	--------	----	-----

GC0041



PURE BUTTER

19,5%
OF BUTTER

WITH

NATURAL
SOURDOUGH

TOPPED WITH

RED SUGAR

WITH FILLING

RASPBERRY AT 50%

Vesuvius apricot

| code | g | pcs | pallet | °C | min

GC0037



PURE BUTTER

19,5%
OF BUTTER

WITH

NATURAL
SOURDOUGH

TOPPED WITH

SUGAR
PEARLS



cinnamon cream and apple

| code | g | pcs | pallet | °C | min

CR0072



PURE BUTTER

19,5%
OF BUTTER

WITH

NATURAL
SOURDOUGH

pistachio

| code | g | pcs | pallet | °C | min

GC0043



PURE BUTTER

19,5%
OF BUTTER

WITH

NATURAL
SOURDOUGH

TOPPED WITH
GREEN SPRINKLES
AND SUGAR PEARLS



NEW



CURVED CROISSANT

plain

| code | g | pcs | pallet | °C | min

GC0034



PURE BUTTER






24%
OF BUTTER

WITH

NATURAL
SOURDOUGH

PAIN AU CHOCOLAT
chocolate

code | g | pcs | pallet | °C | min






FB0014  70  80  9/72  160/165  22/24

PURE BUTTER
18%
OF BUTTER



INTRECCIO
custard and chocolate drops


code | g | pcs | pallet | °C | min

IN0001  100  52  9/72  165/170  22/26

PURE BUTTER
18%
OF BUTTER

MINI STRAIGHT CROISSANT

code | g | pcs | pallet | °C | min

MC0025A  25  225  9/72  160/165  14/16

PURE BUTTER
23%
OF BUTTER






WITH
NATURAL
SOURDOUGH



MIX MINI VIENNOISERIE






mini straight croissant
mini pain au chocolat
mini pain aux raisins

code | g | pcs | pallet | °C | min

MT0002  30  90*  9/81  160/165  15/18

*3 bags of 30 pieces each

MULTIGRAINS CROISSANT
RUSTICO STRAIGHT
plain

code	g	pcs	pallet	°C	min
CR0075					

PURE BUTTER

23%
OF BUTTER

WITH
NATURAL
SOURDOUGH

TOPPED WITH
MIXED SEEDS

WITH
BLACK QUINOA























Dorami
WITH BUTTER AND NATURAL SOURDOUGH

NEW

STRAIGHT CROISSANT
plain



code	g	pcs	pallet	°C	min
CR0090					
CR0091					
CR0092					
CR0093					

WITH
BUTTER

WITH
NATURAL
SOURDOUGH

Soft dough,
delicious heart,
embracing taste



TRUFFLES

Tiffany

Tiffany



TIFFANY BLACK&WHITE

hazelnut cream and white chocolate



code | g | pcs | pallet | °C | min

TI0004



TOPPED WITH
SUGAR
STARS

ENRICHED WITH
BUTTER



FAGOTTO

three chocolates
(dark, milk and white chocolate)

code | g | pcs | pallet | °C | min

FA0028



TOPPED WITH
CHOCOLATE
FLAKES

ENRICHED WITH
BUTTER

GRAN FAGOTTO

hazelnut cream

code | g | pcs | pallet | °C | min

FA0027



TOPPED WITH
CHOCOLATE
FLAKES
AND CHOPPED
HAZELNUT

ENRICHED WITH
BUTTER



GIRELLA

custard and raisins

code | g | pcs | pallet | °C | min

GI0002



ENRICHED WITH
BUTTER

Golden
and crumbly,
tastiness
and crispness,
delicious
pleasure

PULL APARTS



TRECCINA

pecan nuts

code | g | pcs | pallet | °C | min

TRO019



*syrup to decorate included in the package

TOPPED WITH
PECAN WALTUTS
WITH
MAPLE SYRUP



LUMACHINA

hazelnut cream

code | g | pcs | pallet | °C | min

CH0009



ENRICHED WITH
BUTTER

TOPPED WITH
SUGAR

VEGAN SFOGLIATINA

7 fruits

code | g | pcs | pallet | °C | min

SF0051



WITH
WHOLEMEAL
FLOUR

TOPPED WITH
SEEDS MIX

NEW



apple, apricot, yellow peach, sultanas, figs, black cherry, pear

Soft cuddle,
delicious
sweet
moments



THE AWAY & SWEET

soft

CIAMBELLA WITH SUGAR

| code | g | pcs | pallet | defrost

C10006



TOPPED WITH

SUGAR



MAXI CIAMBELLA WITH SUGAR

| code | g | pcs | pallet | defrost

C10004L



TOPPED WITH

SUGAR

KRAPFEN

plain

| code | g | pcs | pallet | defrost

KR0012
MIGNON



| code | g | pcs | pallet | defrost

KR0007S



KRAPFEN WITH SUGAR

plain

| code | g | pcs | pallet | defrost

KR0007



TOPPED WITH

SUGAR

KRAPFEN WITH SUGAR

custard

| code | g | pcs | pallet | defrost

KR0006



TOPPED WITH

SUGAR



hazelnut cream e cocoa

| code | g | pcs | pallet | defrost

KR0008



TOPPED WITH

SUGAR

MINI KRAPFEN WITH SUGAR

custard

| code | g | pcs | pallet | defrost

KR0010



TOPPED WITH

SUGAR



Donuts



DONUT CHOC

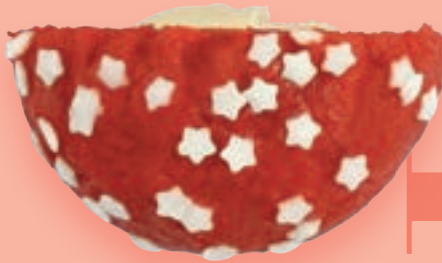
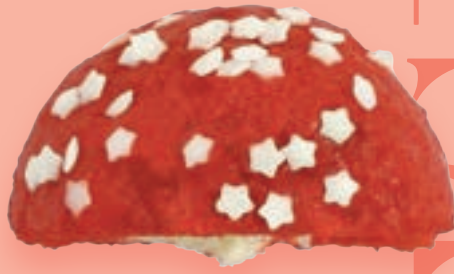
hazelnut cream and cocoa

| code | g | pcs | pallet | defrost

DO0001







Exquisite
fusion,
handcrafted,
soft
and tasty



EXQUISITE
FUSION
HANDCRAFTED
SOFT
AND TASTY

IL PRECOTTO

whole grain flour dough with wild berries and crumble

code	g	pcs	pallet	defrost	TOPPED WITH
M036					HAZELNUTS CRUMBLE



IL DUOMO





chocolate dough, white chocolate cream and stars

code	g	pcs	pallet	defrost	TOPPED WITH
M031					SUGAR STARS AND PIECES OF CHOCOLATE



IL CROCETTA





buckwheat dough with hazelnuts and raspberries

code	g	pcs	pallet	defrost	TOPPED WITH
M040					CRUMBLE







IL CADORNA

caramel dough with caramel and salted caramel

code	g	pcs	pallet	defrost	TOPPED WITH
M038					WALNUT

IL BUONARROTI

orange and carrot dough





code	g	pcs	pallet	defrost
M041				

TOPPED WITH
COCOA CRUMBLE



IL MISSORI





pistachio and lemon cream dough

code	g	pcs	pallet	defrost
M039				

TOPPED WITH
PISTACHIO CRUMBLE

IL SAN SIRO

multi-grain flour dough with carrot, nuts, apricot jam, sesam seeds





code	g	pcs	pallet	defrost
M034				

TOPPED WITH
SESAME SEEDS



IL BONOLA

apple and cinnamon dough

code	g	pcs	pallet	defrost
M042				

TOPPED WITH
POWDERED SUGAR

IL CAIROLI

banana dough, chocolate cream,
banana and hazelnuts

code | g | pcs | pallet | defrost |

M032



TOPPED WITH
HAZELNUTS AND
CHOCOLATE DROPS



IL LORETO

pear dough, chocolate cream

code | g | pcs | pallet | defrost |

M037



TOPPED WITH
ALMOND, CHOCOLATE DROPS
AND POWDERED SUGAR

IL SAN BABILA

red velvet, with
white chocolate cream and stars

code | g | pcs | pallet | defrost |

M033



TOPPED WITH
SUGAR STARS



IL CORDUSIO

almonds, sour cherries
and custard cream

code | g | pcs | pallet | defrost |

M035



TOPPED WITH
ALMONDS

MUFFIN TULIPAN BELGIAN

triple chocolate

code | g | pcs | pallet | defrost |

MU0003



TOPPED WITH
CHOCOLATE DROPS



Per chi ama
la semplicità
che profuma
di casa:
morbidi
e fragranti
plumcake,
classici dolci
da colazione.



PLUMCAKE

PLUMCAKE
carrot and nuts

NEW



| code | g | pcs | pallet | defrost |

PL0001



NEW



PLUMCAKE
wildberries

| code | g | pcs | pallet | defrost |

PL0002



PLUMCAKE
variegated with cocoa

NEW



| code | g | pcs | pallet | defrost |

PL0003



Soft and
delicious,
croissant
and dessert,
lactose-free



Gluten free



CROISSANT plain

| code | g | pcs | pallet | min

SGCO01



GLUTEN
FREE

LACTOSE
FREE

WITH
SUGAR CANE

apricot

| code | g | pcs | pallet | min

SGCO02



GLUTEN
FREE

LACTOSE
FREE

WITH
SUGAR CANE



CHEESECAKE mixed berries

| code | g | pcs | pallet | defrost

SGSF02



GLUTEN
FREE

MINI TIRAMISÙ

| code | g | pcs | pallet | defrost

SGSF03



GLUTEN
FREE

LACTOSE
FREE



TRIFLES



Ancient
origins,
traditional
recipes,
confectionery art

LOBSTER TAIL

code	g	pcs	pallet	min	°C	min
------	---	-----	--------	-----	----	-----

K20018
L



code	g	kg	pallet	min	°C	min
------	---	----	--------	-----	----	-----

K20015
MEDIUM



K20014
MIGNON



NEAPOLITAN SFOGLIATELLA

code	g	pcs	pallet	°C	min
------	---	-----	--------	----	-----

SF0013



mignon

code	g	kg	pallet	°C	min
------	---	----	--------	----	-----

SF0016



SANTA ROSA SFOGLIATELLA

code	g	pcs	pallet	°C	min
------	---	-----	--------	----	-----





SF0017







NEW
recipe
NEW
weight



SICILIAN CANNOLO traditional

code	g	pcs	pallet	defrost
CA0026				

SICILIAN CANNOLO pistachio grains

code	g	pcs	pallet	defrost
CA0030				



NEW

Irresistible
shapes,
delicious
shortcrust,
captivating
flavors



BISCUITS

ambient



ARAGOSTINE lemon flavored cream

| code | g | kg | pallet |

B10018



hazelnut cream

| code | g | kg | pallet |

B10019



pistachio cream

| code | g | kg | pallet |

B10020



PUFF PASTRY CANNOLI hazelnut cream

| code | g | kg | pallet |

B10037



eggnog cream

| code | g | kg | pallet |

B10016



pistachio cream

| code | g | kg | pallet |

B10044



Delicious
cream,
soft hearts,
pure pleasure



CAKES

LADYFINGERS TIRAMISÙ

| code | g | pcs | pallet | defrost

DMD01



3 CHOCOLATES precut

| code | g | pcs | pallet | slice | defrost

DMD017



RICOTTA CHEESE AND PISTACHIO precut

| code | g | pcs | pallet | slice | defrost

DMD014



RED BERRY cheesecake precut

| code | g | pcs | pallet | slice | defrost

DMD012



WILD BERRIES TART precut

| code | g | pcs | pallet | slice | defrost

PV080P



STRAWBERRY TART precut

| code | g | pcs | pallet | slice | defrost

DMD033



MIXED FRUITS TART precut

| code | g | pcs | pallet | slice | defrost

DMD034



RICOTTA CHEESE AND PEAR precut

| code | g | pcs | pallet | slice | defrost

TO0044



MACAO CAKE precut

| code | g | pcs | pallet | slice | defrost

DMD018



NEAPOLITAN PASTIERA

| code | g | pcs | pallet | defrost

PA0008



GRANDMA'S CAKE

| code | kg | pcs | pallet | slice | defrost

TO0054



NEW
recipe †

MENEGHINA CHEESECAKE wild strawberries

| code | g | pcs | pallet | defrost

DMD140



LEMON CHEESECAKE

| code | g | pcs | pallet | defrost

DMD138



CHEESECAKE caramel

| code | kg | pcs | pallet | slice | defrost






DMD019



american cakes

CHOCOLATE CAKE

code | kg | pcs | pallet | slice | defrost

DMD083     








NEW



OROCAKE

code | kg | pcs | pallet | slice | defrost






TO0136     



NEW

NY CHEESECAKE

code | kg | pcs | pallet | slice | defrost






DMD015     

NEW



CARROT CAKE

code | kg | pcs | pallet | slice | defrost






DMD085     



NEW

RED VELVET CAKE

code | kg | pcs | pallet | slice | defrost

DMD084     

le Gioie

TIRAMISU PACK



| code | g | pcs | pallet | defrost

GD30



Spoon



PROFITEROLES

COCOA

| code | kg | pcs | pallet | defrost

TO0009



Little sweet
moments,
individually
wapped,
irresistible
flavors



THE GREAT STRAWBERRY

PISTACHIO FONDANT

| code | g | pcs | pallet | watt | time

DMD022



CHOCOLATE FONDANT

| code | g | pcs | pallet | watt | time

DMD030



CHOCOLATE FONDANT BLACK & WHITE

| code | g | pcs | pallet | watt | time

DMD025



CARAMEL FONDANT

| code | g | pcs | pallet | watt | time

DMD141





PISTACCHIELLO pistachio

| code | g | pcs | pallet | defrost |

DMD097



YOGURT AND BERRIES MINI MOUSSE

| code | g | pcs | pallet | defrost |

DMD020



CHOCOLATE MINI MOUSSE

| code | g | pcs | pallet | defrost |

DMD021



LADYFINGERS TIRAMISÙ

| code | g | pcs | pallet | defrost |

DMD050





GOURMET TIRAMISÙ

code	g	pcs	pallet	defrost
M057	120	12	8/160	5/6h

NOCCIOLÀ

code	g	pcs	pallet	defrost
CAN018	90	12	6/150	5/6h



COCONUT PASSION FRUIT

code	g	pcs	pallet	defrost
CAN021	90	12	6/150	5/6h

BABÀ

code	g	pcs	pallet	defrost
DMD076	130	12	9/198	5/6h









Tasty snacks:
soft or crispy,
a delicious
break



SAVORIES

FRIED CALZONE

tomato and mozzarella

code	g	pcs	pallet	defrost	°C	min
CA0011						








NEW recipe



FRIED PANZEROTTINI

tomato and mozzarella

code	g	kg	pallet	°C	min
PA0009					

FRIED PANZEROTTINI

ham and mozzarella

code	g	kg	pallet	°C	min
PA0007					



NEW



GOURMET PANZEROTTINI

mozzarella and pistachio

code	g	kg	pallet	°C	min
PA0022					



MEDITERRANEAN FRY MIX

arancino, crocchè, omelette,
breaded mozzarella, eggplant meatball

| code | g | kg | pallet | defrost | °C | min

MIO019



MAXI FRIED PANZAROTTO

ham and mozzarella

| code | g | kg | pallet | defrost | °C | min

CRO035



NEW

recipe



MAXI FRIED ARANCINO WITH RAGOUT

meat, peas and cheese

| code | g | pcs | pallet | defrost | °C | min

ARO016



PRECOOKED BREADED MOZZARELLINE

| code | g | kg | pallet | defrost | °C | min

MO0002



PRECOOKED OLIVE ALL'ASCOLANA

olive

| code | g | kg | pallet | defrost | °C | min






OLO006



RECTANGULAR PIZZA MARGHERITA

mozzarella and tomato

code | g | pcs | pallet | °C | min

TR0001  950  6  8/80  220  7/9









PIZZA NAPLES

mozzarella and tomato

WITH
NATURAL
YEAST

code | g | pcs | pallet | cm | °C | min




PI0009  350  12  8/64  30  200/210  6/8

PIZZETTA NAPLES

mozzarella and tomato

WITH
NATURAL
YEAST

code | g | pcs | pallet | cm | °C | min


PI0027  140  30  8/64  16  200/210  5/6



RED PIZZA BASE

WITH
NATURAL
YEAST

code | g | pcs | pallet | cm | °C | min

PI0025  225  12  8/64  30  200/210  6/8

WHITE PIZZA BASE

WITH
NATURAL
YEAST







code | g | pcs | pallet | cm | °C | min

PI0024  225  12  8/64  30  200/210  6/8



STIRATA ROMANA

37 x 27 cm

code	g	pcs	pallet	defrost	°C	min
PRO012						



NEW

recipe

NEW







weight



ARTISAN FOCACCIA






30x40 cm

WITH
EXTRAVIRGIN OLIVE OIL

code	g	pcs	pallet	defrost	°C	min
FO0031A						

PIZZETTE PUFF PASTRY MIGNON






mozzarella and tomato

code	g	kg	pallet	°C	min	WITH BUTTER
PI0019						



PIZZETTE PUFF PASTRY MIGNON

tomato

code	g	kg	pallet	°C	min	WITH BUTTER
PI0015						

NEW
recipe



MINI MULTIGRAIN CROISSANT

plain

code | g | pcs | pallet | °C | min

MC0028



WITH
BUTTER
WITH
BLACK QUINOA

WITH
MIX SEEDS

BUFFET MINI SAVOURY PUFF PASTRY - 6 FLAVORS

- 1 spinach
- 2 wurstel
- 3 tuna
- 4 ham and peas
- 5 tomato
- 6 salami

code | g | kg | pallet | °C | min

RU0031



SAVOURY SNACK WITH TOPPING

- 1 wurstel - topped with fennel seeds
- 2 carbonara filling - topped with flax seeds
- 3 salmon filling - topped with fennel seeds
- 4 spinach and parmigiano reggiano filling - topped with poppy seeds
- 5 four cheese filling - topped with poppy seeds



code | g | kg | pallet | min | °C | min

RU0035



SALATINI MICRO 6 FLAVORS

- 1 ricotta and peppers
- 2 wurstel
- 3 ricotta and black olives
- 4 ricotta and ham
- 5 ricotta and spinach
- 6 ricotta and salami

TOPPED WITH

POPPY SEEDS

WITH

BUTTER

code | g | kg | pallet | °C | min

RU0024








PIZZETTE PUFF PASTRY MIGNON

mozzarella and tomato

NEW

code | g | kg | pallet | °C | min | PURE BUTTER

PI0028     








SALATINI

10 flavors

ham, wurstel, olives, spinach, peppers, tuna, onion, anchovies, mushrooms, cheese

code | g | kg | pallet | °C | min | WITH BUTTER

RU0028     

SALATINI MAXI

5 flavors

Peperoni, Wurstel, Spinach, Tuna e ham

code | g | kg | pallet | min | °C | min | WITH BUTTER

RU0037      

*5 bags: 1 kg



NEW

NEW



PUFF PASTRY BASE






code | g | kg | pallet | °C | min | cm | WITH BUTTER

DS0001      

NEW

BRETZEL









code	g	pcs	pallet	°C	min
BR0005					

NEW







MAXI BAGUETTE



code	g	pcs	pallet	min	°C	min
PABA15						

CIABATTA









code	g	pcs	pallet	min	°C	min
PAC113						

NEW

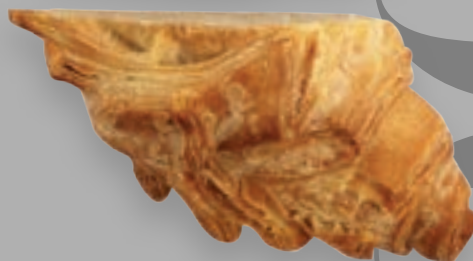
FOCACCIOTTO

precut



code	g	pcs	pallet	min	°C	min
PAFO19						

Crumbly match:
croissant
technology
and bread
ingredients



SCHIOCCO



SCHIOCCO original

| code | g | kg | pallet | °C | min |

PASC097
PASC158
PALM FREE



olives

| code | g | kg | pallet | °C | min |

PASC086
PASC160
PALM FREE



multigrains

| code | g | kg | pallet | °C | min |

PASC098
PASC159
PALM FREE



THE RULES OF TASTINESS

The attractiveness of our products also depends on...

BAKING

How to use properly the oven for baking

Make sure inside the oven is always clean, it is not just a matter of hygiene but also helps saving energy: a clean oven uses less energy because the interior panels reflect heat better and bake more homogeneously.

The use of the maximum capacity of the oven (four trays, picture 1) requires longer cooking times.

To obtain the top baking result preheat the oven.

PREHEAT THE OVEN AND BAKE 3 TRAYS
ONCE AT ONCE TO OBTAIN AN OPTIMAL RESULT.



BAKING OF THE PRODUCT

Place the products in the cooking tray as shown in the picture (2) using the baking paper.

Put the tray in the preheated oven. Bake the products following the advised temperature and methods. A higher temperature does not save time, it leads to burning the product.

Do not open the oven during the first cooking step (at least 13 minutes). Pay attention during the last baking minutes. When cooked, remove the tray and let the products rest according to the required time for cooling.



PICTURE N.1

STORAGE

To avoid compromising the product quality, it is important that the unused packages are kept closed.

Do not refreeze the product once defrosted.

Respect expiring dates.

Do not interrupt the cold chain.



PICTURE N.2

PERIODICAL FREEZER CHECKS:

- ✓ Keep a temperature between -18 °c and -20 °c
- ✓ Don't overload
- ✓ Close Properly
- ✓ Defrost regularly

The characteristics of the products shown in the catalog may be subject to change,
Dolciaria Acquaviva S.p.A. reserves the right to revise them at any time.
The products are frozen at the origin. The photos are an example of product presentation.



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