



**Zaghis**<sup>®</sup>  
1964

Innovation means looking  
at tradition through new  
and brilliant eyes





3. History

7. THE PROJECT: Fietta Group for Zaghis

10. Values

13. Products

15. Holidays

18. Everyday with you

20. Tiramisù

22. Our ZaghisNumbers

25. The plus factor





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A long story born in 1952 which tells nowadays a big passion for confectionaries.

From the scent of bread comes the great love for bakery products of the baker Luigi Zaghis.

Luigi was used to make others try his new recipes in order to receive any kind of advice and opinion.

A real share of goodness which allowed him to become a master chef in leavened products.

Since the beginning, the Zaghis family has been taking care of his natural sourdough starter, a treasure from where Panettone & Pandoro take life through more than years.

# HISTORY

Since 1952:  
il difetto  
di essere  
buoni.





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Since 2017 Zaghis belongs to the Fietta Group.

Today, Zaghis srl is a company led by brothers, Luca & Marco.

An innovative company with a strong entrepreneurial spirit in producing different kind of products, finds a new push towards ambitious goals.

A story which has been renewed in passion and tradition by a family guider, who is ready to take his territory, an essential resource.







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# MISSION



We want to make every product unique and inimitable, spreading the excellence of our land combined with the value of our natural sourdough and real Zaghis patrimony.





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# VISION

We want to be  
with you every  
single day.





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# THE PROJECT

FIETTA Group for ZAGHIS



# TARGETS

**Modernize  
and optimize**  
the production  
process



Development  
of **innovative  
and unique  
products**



**Reinforcement**  
of our presence in  
Italy



**Stenghtening**  
of **turnover** in  
exporting and  
on-line market.



**AN AMBITIOUS PROJECT**



# TARGETS

Implementation  
of **GREEN**  
technologies

Research and  
enhancement  
of single  
products in the  
territory.

Promotion of  
our tradition  
through the best  
technologies.

Wise use of  
excellent italian  
ingredients, **DOP**  
and **Slow Food**.

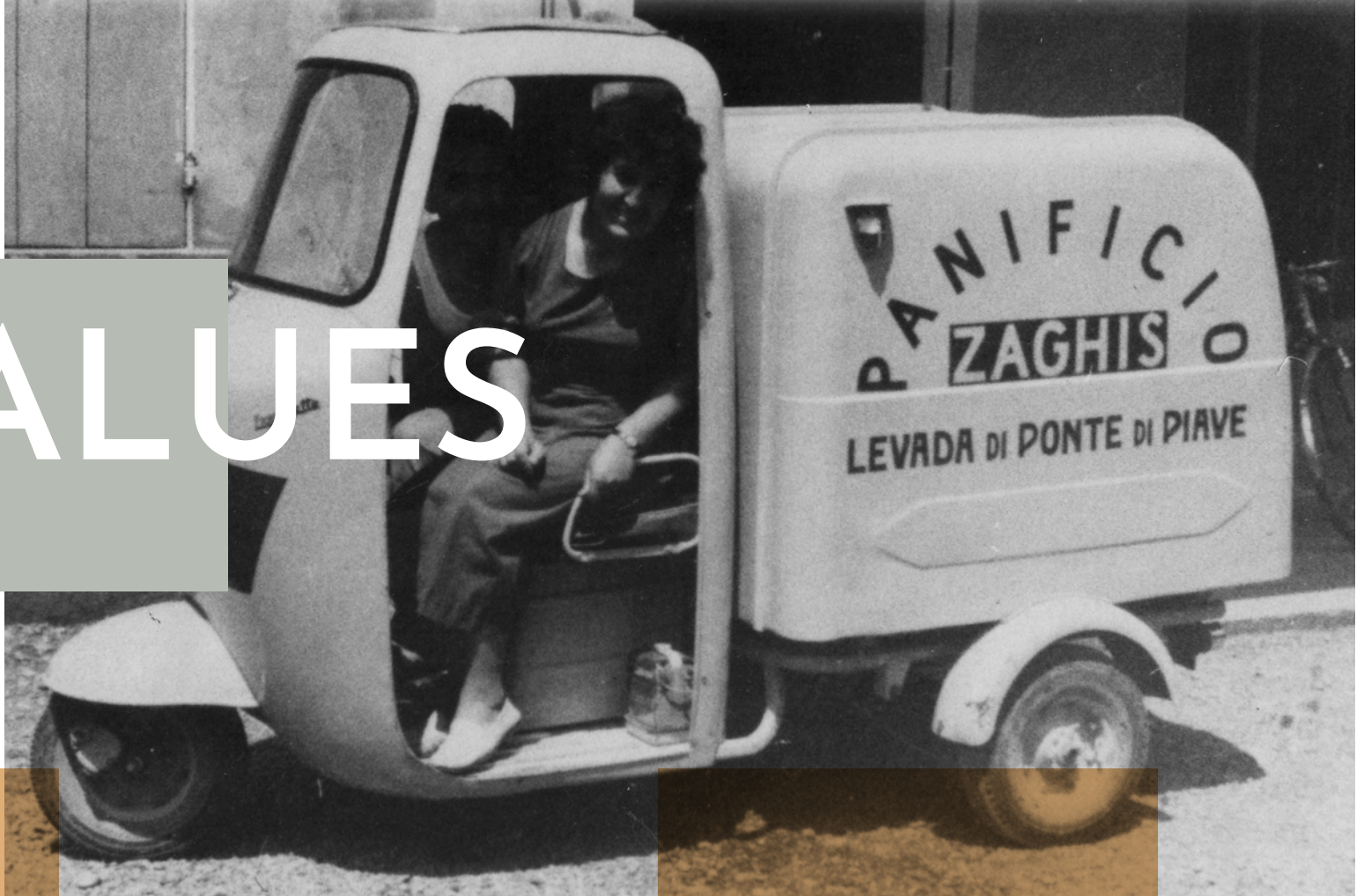


**AN AMBITIOUS PROJECT**



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# VALUES



## CENTRALITY OF CONSUMER

we want to **satisfy** and **exceed** his **expectations** with our products.



## PASSION

In our work, we put **100%** heart and mind.







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# VALUES



## CONTINUOUS IMPROVEMENT

Enhance our human resources with different paths of growth and development.



## SIMPLICITY

We require **simplicity** in any single area: in our **recipes**, in our **relationships** with colleagues, suppliers and customers.



## RESPONSIBILITY

In any phase, for ourselves and for the people around us.



Explore new routes for **environmental respect** through:

- 🌿 **Production solutions** to reduce energetic impact (food printing);
- 🌿 Use of recycling and **biodegradable packaging**;
- 🌿 **Waste control** through packaging and products;
- 🌿 **To be responsible citizens.**



# VALUES



A collage of chocolate chip bread products. In the top right, a loaf is sliced on a wooden cutting board, showing several thick slices with a golden-brown crust and a soft interior studded with dark chocolate chips. In the bottom left, a whole, round loaf sits in a dark-colored pan, its golden-brown crust cracked and studded with chocolate chips. To the right of the whole loaf, two more slices are shown, highlighting the porous texture of the bread. In the top left corner, a portion of a red and white striped tin lid is visible. The word "PRODUCTS" is overlaid in the center in a white, bold, sans-serif font.

# PRODUCTS



# NATURAL SOURDOUGH STARTER

our main ingredient

Our original Zaghis sourdough starter, a treasure from which we have been creating our products for more than **60 years**

**A strong and scented sourdough starter**, with extraordinary organoleptic characteristics which gives an unmistakable flavor through the fermenting process.

**A real family heritage**, a result of daily care, with lots of patience and ability.

**The most important ingredient is our master baker**, his skillful hands, his experience, his ability and daily gestures, his wisdom and his love for his work. A profession which gives sweetness every day.





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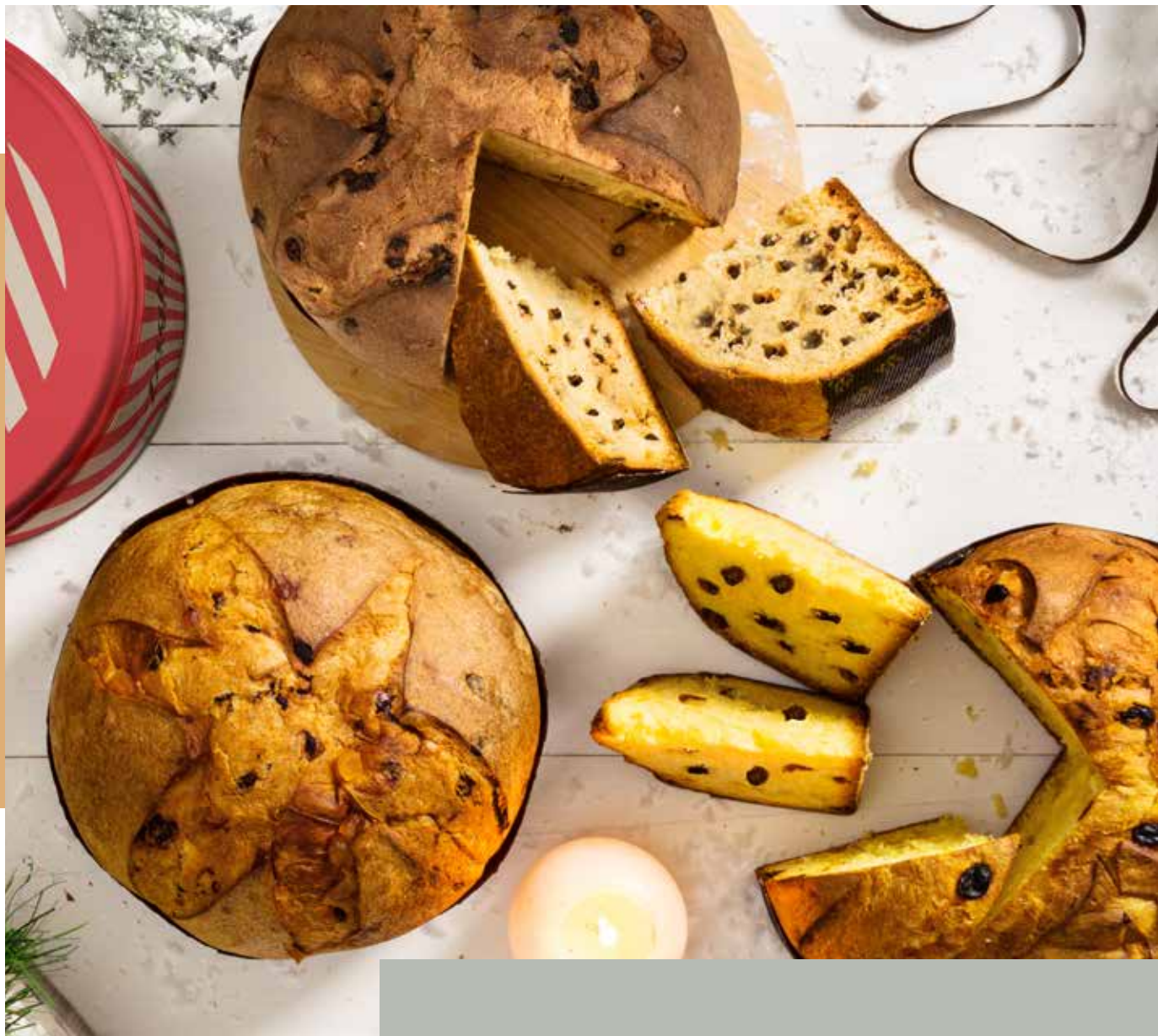
Great leavened  
products of Italian  
tradition.

**HOLIDAYS**



# CHRISTMAS

Senses awake and bring to your mind the happiness of festivities through the taste of our Zaghis Panettone and Pandoro.







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# EASTER

A magical world,  
consisting of little secrets  
passed on from father to  
son. These little secrets are  
guarded by expert hands.  
A story of Venetian  
tradition which gives the  
unique taste of Zaghis  
Easter.





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Single and  
special  
handmade  
product.



**EVERYDAY WITH YOU**



# EVERYDAY WITH YOU



**Pastry gold-colored tart**, crumbly and a delicate taste, enriched of a delicious **jam**.



**Delicate STRUDEL** with a leavened dough base with **fruit filling**.



A natural leavened **soft TRECCIA** with tasty **Pistachio's cream** and chocolate drops.



A simple and delicate recipe,  
brings our long-standing  
Venetian tradition to life:

a toasted **coffee flavor** and  
**delicate cocoa flavor** give our  
Tiramisù a complete recall of our  
Italian passion.

# TIRAMISÙ

The innovation that  
brings everywhere  
the unique taste of  
Tiramisù.



Cocoa



Savoiardì (ladyfinger biscuits)



Milk cream



Coffee





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# TIRAMISÙ

A delicate combination of different ingredients that caress your palate and keep the traditional Tiramisù recipe unchanged.

Our Tiramisù is ready to eat.

**NO  
REFRIGERATION**





# OUR ZAGHIS NUMBERS



# PRODUCTION UNITS

Our production plants, between innovation and tradition.

2 units

10.000 square meter



# DISTRIBUTION

Where can you  
find the goodness  
of our products?



**Zaghis sells throughout  
continents**





# OUR ZAGHIS “PLUS FACTOR”



# THE “PLUS FACTOR”

Zaghis makes part of a **strategical and well-planned project**.



Zaghis has a **long-standing tradition of more than 60 years** in the leavened product market.



Zaghis is a **solid company** that constantly renovates while not forgetting its origins.





# THE “PLUS FACTOR”

Zaghis uses only **high quality raw materials** and relies on the best professional people



Zaghis has an **efficient distribution network**, with good expansion and well-organized around the world



Zaghis is an **organized and well-managed** company.





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**ZAGHIS S.R.L.**

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