



 **L'ARTE
DEI
SAPORI**

QUALITY BAKED GOODS



ABOUT US

- **L'Arte dei Saporì** is a company founded to work in the food industry with love and passion, respecting local traditions.
- We only use excellent ingredients for our products, including certified extra virgin olive oils and the best raw materials: each element is carefully selected, because we are convinced that the quality of the finish product depends on the quality of all the elements that make up the production cycle.
- We process our bakery products through artisan methods, with the contribution of innovation, our recipes use genuine ingredients respecting the standards provided by BRC certification and HACCP.
- Quality and authenticity drive all the strategic decisions of our company, giving so yhe chance to raise awareness of the best traditional products in Italy and abroad.



Philosophy



THE WISDOM OF EXPERT HANDS

We work our bakery products through traditional methods, respecting the standards set by the European Union. Each product is born from the wisdom of expert hands



NATURALNESS

All our products are GMO-free and without additives. We carefully choose our raw materials and privilege fresh, certified and excellent quality ingredients in compliance with the regulations on hygiene and health



WE RESPECT AND VALUE THE TIME

In the authentic respect of tradition we use natural yeast and wait for natural leaving times for their maturation



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