



Our mission is to produce high quality artisan pastry at an affordable price.

In our 3 flagship stores and 1 production laboratory near Milan the attention to detail, the choice of top quality raw materials and the operations are **always aimed at the highest quality and minimum waste.**



We are positioned as a **mid-high artisan activity with mid prices for pastries** (€32/Kg instead of € 38/Kg) and **low prices for croissant** (€ 1 instead of € 1,30) our peculiarity is to have **bigger sized products** than the others competitors but at a **lower price.** Our customers are principally families and professionals, less students and teenagers, they have **between 30 and 55 years old.** Last year we had 300.000 customers with an **average receipt is about € 6,00.**

Ever since it opened the first confectionery workshop in the medieval heart of Pavia **60 years ago**, Antica Pasticceria Casaschi has **produced handcrafted patisserie** that are true artistic creations: the care and attention our pastry chefs put into making these tiny masterpieces, and the choice **not to use any type of preservative but on the contrary only fresh ingredients**, give Antica Pasticceria Casaschi's products a unique flavour, rich, exciting and capable of creating a unique and inimitable experience from the very first taste.



The crowning glory of our handmade production is the **bigné, or profiterole** (**160,000 pieces sold in 2017 within our 70,000-strong catchment area**), following our original recipe developed over almost six decades: a thin layer of soft dough with an irresistible explosion of taste inside.



info@casaschi.it
0039 380 24 25 210
www.casaschi.it
<https://www.facebook.com/pasticceriacasaschi/>