

L'ARC LAIO

SOCIETÀ COOPERATIVA SOCIALE



Since 2003, the social cooperative L'Arcolaio has been building qualified social and work integration paths to prisoners and other disadvantaged people.

Organic Sicilian delicacies made in prison

In our facility in the Syracuse Prison we professionally and passionately produce typical Sicilian organic, gluten-free and lactose-free delicacies. Our products are distributed on the Italian and foreign market under the "Dolci Evasioni" brand (Sweet Escapes).

Mediterranean herbs through Social Farming

Through our social farming project, Frutti degli Iblei, former prisoners, young immigrants and other disadvantaged people cultivate, process and pack typical Mediterranean herbs and other Sicilian fruit and vegetables.

Our Dolci Evasioni aim to enhance the excellence and biodiversity of the territory, prioritizing direct relationships with small local farmers. From almond biscuits to flavored salts, from citrus pralines to carob syrup, each of our products preserves and tells the best of Sicily.


dolcievasioni


**frutti
degli iblei**

L'Arcolaio in a nutshell

2

facilities

Siracusa Prison
Fields in Noto (SR)

23

workers

including 9 inmates, 1 ex-inmate and
1 young migrant

709.300

€ turnover

filed in 2022

400

people

involved in working inclusion related
activities since 2003

Our values



Solidarity - We fight for a fair and equal society, where opportunities are offered with no discrimination. We believe everyone has the right to redeem themselves from their mistakes and live in a community open to give a second chance.



Sustainability - We contribute to a sustainable world, according to the goals set by the UN 2030 Agenda, capable of "satisfying the needs of the present without compromising the ability of future generations to satisfy their own".

Territory - We preserve and enhance the excellence and traditions of south-eastern Sicily and safeguard the extraordinary biodiversity of the Hyblean territory.



Relationship - Cohesion and alliances, community of intent and trust are the basis of our efforts towards the no longer deferrable adoption of intervention strategies centered on co-planning and co-programming.

Generativity - It is the synthesis of our values and the strategy of our actions: there is no future without a collective effort towards widespread and inclusive well-being.



Taste the difference - Our *Dolci Evasioni* are:

Organic - All our products come from organic farming and are certified by ICEA.

Gluten free and lactose free - Our delicacies are suitable for coeliacs and our production facility is 100% gluten free and lactose free.

Simple and Homemade - We are fan of short labels. Our simple and tradition-inspired recipes do not include artificial colors or preservatives. We only use cane sugar in our sweet products, for the sake of taste and solidarity.

Sustainable - We use raw materials from short and controlled supply chain, coming directly from our farmland or from small local producers. The extra-Sicilian ingredients, such as brown sugar and chocolate, come from fair trade.

Healthy and quality - We select the best raw materials in terms of quality and freshness and we process them according to manufacturing procedures that preserve and enhance their properties and benefits.

Make the difference

By purchasing our Dolci Evasioni you are supporting a sustainable economy where people and the environment are at the centre, contributing to:

Redemption and inclusion - We help inmates and other disadvantaged people to reintegrate into society and redeem their dignity.

Biodiversity - We are committed to preserving and enhancing the culture and typical varieties of our territory, with a focus on the endemic plants growing on the Iblei, from the wild thyme to the sesame of Ispica.

Excellence of Sicily - We work to promote the excellence of our land, from almonds to citrus fruits, designing recipes and processing methods that preserve and enhance their properties.

Local economy - Our ingredients originates from small local farmers, who benefit of long-lasting relationships of trust and guarantee a fair price.

Fair chains - The raw materials come from ethical and sustainable supply chains that safeguard the environment and the rights of workers.





dolcievevasioni

Cookies and pralines



Soft Amaretti

Almond cookies (also with **pistachio**, **orange** and **Siracusa lemon PGI**)

Shortbreads (cocoa and carob & cinnamon)

Chocolate-covered pralines (with almonds, candied orange and candied Siracusa lemon PGI)

Almond pralines

Sicilian almonds



Shelled almonds

Peeled almonds

Roasted almonds

Roasted and salted almonds

Paste loaf for almond drink (white and whole)

Rubs and seasonings



Salt with Siracusa lemon PGI

Salt with orange of Sicily

Salt with herbs from the Iblei

“Trito e saporito” (dressing with **dried tomatoes**, **basil** and **almonds**)

Gomasio with Ispica sesame and herbs

Almond and basil pesto

Wild fennel pesto

Carob syrup

Dried Herbs from the Iblei



Sage

Rosemary

Origan

Wild thyme

L'Arcolaio Società Cooperativa Sociale

Headquarters

V.le Teracati 51/D - 96100 - Siracusa

Facilities

Casa Circondariale di Siracusa, Via Monasteri 20

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Contacts

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