Primoforno...the Ancient Italian Art of Baking.

New Products 2018



Retail, Foodservice, Bake-off and On Board Catering presentation.

Frozen & Chilled Line

Primoforno





- Dinamic Company develop and produce innovative products to foreign markets and the channels:
 - Private Label
 - Foodservice
 - On Board Catering
- Primoforno is a story about the love for Bakery products, its deep roots steeped in to the origins of authentic bread-making based on Italian 'cultural tradition' dating over two thousand years.
- Primoforno brings this heritage and creates custom products based on market needs with handmade products using old traditional methods and all-natural ingredients.

PASSION for REPLICATING OLD TRADITIONAL Products, and focus on SUPERIOR TASTE, AROMA, TEXTURE, APPEARANCE and QUALITY.

PRIMOFORNO LEADERSHIP IN BREAD MAKING





Created with ADVANCED TECHNICAL process and **HANDMADE** methods.

- •Dinamic Company develop and produce innovative products to foreign markets and the channels:
 - Private Label
 - Foodservice
 - On Board Catering

•Primoforno is a story about the love for Bakery products, its deep roots steeped in to the origins of authentic bread-making







PRIMOFORNO – Our Certificates









BRC CERTIFICATE

n. **P3224** Grade A

CERTIFICA CHE! THIS IS TO CERTIFY THAT

FORNI & FATTORIE SRL

IT - 75100 MATERA (MT) - VIA V. ALVINO S.N.

BRC 484 code: 8930505

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Issue 7 - January 2015

SCOPE

Produzione di pane e focaccia freschi e aurgelati.

Production of fresh and frozen, trend and "looscola".

Exclusion from scope, note.

PHOUGE) CATEGO

IUDIT PROGRAMME: Announced NATE OF AUDIT: 2011/2017 SERTIFICATE ISSUE DATE: 15/12/2017 IS-AUDIT DUE DATE: From 20/19/2018

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WHY INVEST ON PRIMOFORNO Products



To customer 's channel of:

- On Board Catering
- Foodservice
- Private Label



we are able to provide solutions from the product study to packaging, following their guidance and giving support to the consumer needs.

Many of our Products are available with:

Remilled Durum Wheat Semolina - Organic Wheat Flour - Whole wheat Flour

New products



FOCACCINE 140g

(long leavening: 12 hours)

Typical product from South Italy. Handmade with a very hydrated dough and highly digestible. Good for snack, very tasty to eat any time during the day. To produce the Focaccia, a mix of remilled durum wheat semolina and flour type 00 is used.



Rosemary









Tomato and Olives

Also available:

Tomato and Mozzarella Tomato and Pesto Mozzarella and Cheese Rosemary and Garlic

New products



PIZZETTA 120g

A handmade product very soft obtained from special wheat flour type 00. Highly digestible and ideal to eat any time. It is also ideal to give to childrens as snack or meal to take to school.



Tomato and Mozzarella

Tomato, Mozzarella and Pesto





Tomato, Mozzarella and Vegetables

New products



FOCACCINE 150g

Typical product from South Italy. Handmade product good for snack, very tasty to eat any time during the day. To produce the Focaccia, a mix of remilled durum wheat semolina and wheat flour type 00 is used.



Also available:

Tomato
Tomato and Mozzarella
Tomato and Pesto
Mozzarella and Cheese

New products



PIZZA BASTONCINO 120g

A handmade product very tasty and soft obtained from a special flour type 00. This Highly digestible Pizza is and ideal meal to eat any time during the day. It is also ideal to give children as snacks or meals to take to school.



Flavours available:

Tomato and Mozzarella
Tomato, Mozzarella and Pesto
Tomato Mozzarella and Cooked Ham
Tomato, Mozzarella and Speck
Tomato, Mozzarella and Spicy Salami

Ricotta and Speck
Ricotta and Spinach
Ricotta and Spicy Salami
Ricotta and Pesto
Ricotta and Cooked Ham

New products



PIZZA LUMACA 120g

A handmade product very tasty and soft obtained from a special flour type 00. This Highly digestible Pizza is an ideal meal to eat any time during the day. It is also ideal to give to children as snack or meal to take to school.



Flavours available:

Tomato and Mozzarella Tomato, Mozzarella and Pesto Tomato Mozzarella and Cooked Ham Tomato, Mozzarella and Speck Tomato, Mozzarella and Spicy Salami

Ricotta and Speck
Ricotta and Spinach
Ricotta and Spicy Salami
Ricotta and Pesto
Ricotta and Cooked Ham

New products



CALZONE 150g

Typical product from South Italy. Handmade with a very hydrated dough like Focaccia and highly digestible. Good for snack, very tasty to eat any time during the day. To produce the Calzone, a mix of remilled durum wheat semolina and wheat flour type 00 is used.



Flavours available:

Tomato and Mozzarella
Onion and Black Olives
Tomato Mozzarella and Ham
Tomato, Mozzarella and Speck
Tomato, Mozzarella and Pesto

New products



PUCCIA PIZZA 140g

A handmade product very alveolar and soft obtained from a mix of remilled durum wheat semolina and flour type 00.



Also available:

Tomato, Mozzarella and Cooked Ham Tomato, Mozzarella and Spicy Salami Tomato, Mozzarella and Pesto Tomato, Mozzarella and Speck

New products



GARLIC FOCACCIA 150g

Highly digestible, can be enjoyed in many ways: as a full meal, as substitute of bread, as snack, like delicious appetizer.

Packaging is available for FOODSERVICE, IN-STORE BAKING and PRIVATE LABEL.



Flavors available:

- Tomato
- Tomato and Pesto
- Mozzarella and Herbs Butter
- Rosemary and Sundried Tomatoes
- Tyme and Rosemary
- Mozzarella, Peppers and green Olives

New products



PIZZA Base

A handmade product very tasty and soft obtained from a special wheat flour type 00 and flavours available plain and tomato.





Remarks:

This product is available by dimensions and weight requested by customers with a minimum weight of 120g.

PRIMOFORNO PROPOSAL New products



Great to make sandwiches

PANFOCACCINO 150g

Handmade with a very hydrated dough like Focaccia with Extra Virgin Olive Oil, highly digestible and good to prepare sandwiches.

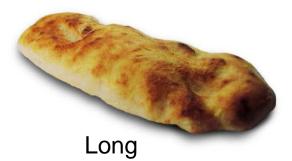


PUCCIA 150g

A handmade product very alveolar and soft obtained from a mix of remilled durum wheat semolina and wheat flour type 00. Highly digestible are ideal to prepare sandwiches.



Round



New products



SEMOLINO 30g

Small ciabattine made with remilled durum wheat semolina and wheat flour type 00, very tasty and long shelf life.

Available single packed.



Packaging solutions



Examples of Packaging mode







Retail

To meet the needs of retailers all products can be packaged single or in 2pcs pack. Packed in American carton box or in special display boxes.

Foodservice

All products by customer's request are packed in a big bag containing the products in bulk and boxed in an American type cardboard box.

On Board Catering

Each product can be single packaged in special film, suitable for food contact and for conventional ovens or to microwaves use. This allows to pass directly from the freezer to the oven without the need of thawing.

Shelf life



Recipes made following Italian tradition and developed to meet the needs of all customer's categories.



Final considerations





We are specialized in providing customers who operate, in Retail, Bake-off, Foodservice and On Board Catering, who prefer quality products with high service content.

We operate with customer's private label following the specifications provided.

We continually develop new products to meet the consumer needs.

Our sales Know-How from over 20 years of activity, allows us to assist customers with:

- Product development on recipe specifications
- Packaging
- Different weights and product sizes
- Logistic

Thank You!



For more information please contact:

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