

## ALL STARTED BECAUSE WE WANTED TO CREATE QUALITY PRODUCTS



Now we want everyone to enjoy them.



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A world of different products topped with unique fillings, coloured toppings, different weights and sizes.

#### **KEY NOTES**



**Declared Net Content** 



Quantities per packaging unit



Thawing



**Baking Time** 



Diameter



Defrost function topped with microwave oven



Number of servings



**Palle** 

The characteristics shown in the catalogue may be subject to change, Dolciaria Acquaviva S.p.A. reserves the right to review them at any time. The products are deep-frozen at the origin. The images are only intended to illustrate the products.





## HOW DO WE PROMOTE QUALITY?

Natural ingredients, antique confectionery culture and avant-garde processes come together in a balanced recipe to create high quality products, granting an inimitable taste certified by the most inflexible standards.



















### The "ingredients" of our recipes...

Effectiveness of the company procedures and information flow

Carefully selected raw materials, tested in our laboratories and certified by qualified authorities

Production process continuously monitored and subject to constant optimization

Continuous research and innovation: every year our R&D laboratories create new products and recipes



# WE RENEW THE TRADITION

We were a family company but now... our products are distributed worldwide!

Acquaviva Group was born from the development and aggregation of historical entrepreneurial realities. With more than 40 years of experience, it is specialized in sweet and savory frozen bakery products.

Currently, the group wants to grow with its customers, promoting a unique taste experience at any time of the day.

The basis of such a business project are passion, quality, attention to details and innovation.

The Company's aim is to spread, both in Italy and abroad, the perfection of its products and specialties Made in Italy.





### FACTS AND FIGURES



35.000 mq

TOTAL

MANUFACTURING AREA

10

PRODUCTION LINES



PRODUCTION PLANTS





120 SALES AGENTS





#### THE PRODUCT

It is the core of our work. Ensuring quality and steadiness is our priority.



#### **CUSTOMERS**

They are our main purpose when we are doing it right and the motivation to strive always to do better.



#### THE INDUSTRY

It's crowded, but full of challenges. The most important one is the responsibility to be in the lives of so many people, every day, since the early morning.



#### **EMPLOYEES**

Our employees and partners are our day by day stimulus. Respect and dignity for our employees are the foundation of our work and personal relationships.



#### THE MARKET

It is always hard to manage, sometimes mistreated, but always inspiring, full of humanity and ideas, full of positive examples of entrepreneurship and passion.

## WE NURTURE VALUE

Creating and fostering every day a virtuous system of synergies is our most challenging aim. Authenticity, respect and know-how are our precious values, in the working environment and in everyday life as well.











# WE PROTECT THE FUTURE

Today leading a business in an eco-sustainable way means looking at the future filled by responsibility. We are committed to safeguarding the environment in everyday steps and we make major investments and create projects every year to minimize our environmental impact.



#### **RECYCLING AREA**

We have dedicated a special area for each type of waste (CER code) and we closed an agreement with a disposal company, creating a virtuous system for recycling paper, cardboard and plastic.



#### **PURIFICATION SYSTEM**

We made large investments in specific treatments to reduce the pollutant load of wastewater and, today, we are significantly below the legal limit.



#### PHOTOVOLTAIC SYSTEM

We believed in photovoltaics technology and at the end of 2015 we installed the system on the entire plant roof, reducing our impact on the environment and producing around 1,300,000 KW of renewable energy each year.





## KNEADING SINCE 1979

Each and every day in our plants a magic is accomplished: the perfect balance between innovation and tradition, research and simplicity, technology and craft.

Our passion for tastiness was born in Italy which praises one of the oldest and richest culinary cultures in the world. The pastry tradition of our territory and the love for regional specialties have always motivated our choices, inspiring our daily work and creating authentic and unique products.



# THE GROUP'S BRANDS: WE ARE SPECIALISTS



Italian Frozen Bakery Products

Alongside the bartenders and pastry chefs for more than 40 years, to ensure the best of Made in Italy, in a simple and daily gesture like breakfast.

#### **Breakfast Specialist**

Croissants and sweet pastries



We know all the puff pastry doughs secrets and we share them with bakeries and pastry shops, every day.

#### Specialists in the world of Bakery

Puff pastry and apetizers



We are personally committed to those who knead; we have licensed the Schiocco recipe in order to ensure the experience of bread, baked several times a day, throughout Italy.

#### **Bread Specialist**

Schiocco



We carefully combine all the ingredients so that ho.re.ca operators can offer to their customers all the taste of a gourmet or traditional dessert, ready to serve.

#### **Dessert Specialist**

Cakes, single-serving, "I Milanesi"

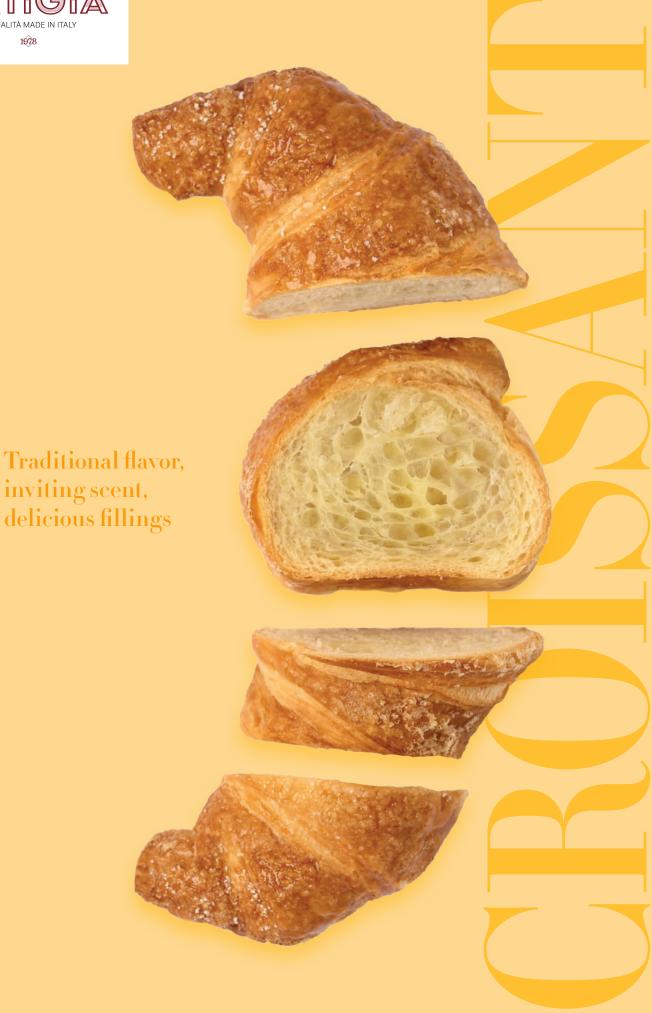
A history made of passion, tradition and quality.

Today our core business is the frozen croissanterie, we serve the Ho.re.ca channel, the bakeries and bars, throughout the country and abroad: France, Germany, Great Britain, Switzerland, United Arab Emirates, USA, Canada, North Africa and China, exporting the authentic taste of the Italian confectionery tradition all over the world.

A story made of passion, tradition and quality: over 40 years of changes and evolutions that show how our Group has been able to evolve constantly, continuously searching for new products, always responding faster and more suitably to the always more demanding consumers' taste.









#### **CURVED GLAZED CROISSANT**

plain





CO0023



















apricot







CO0020













hazelnut cream

 $\mid$  code  $\mid$  g  $\mid$  pcs  $\mid$  pallet  $\mid$  °C  $\mid$  min



CO0022











#### STRAIGHT GLAZED CROISSANT

plain





















#### CIOCOPIÙ

hazelnut cream







#### STRAIGHT CROISSANT

pistachio

code g pcs pallet °C min

DU0002











#### CIOCONOIR

dark chocolate



DU0003

















#### BOSCORÉ

red fruits

code g pcs pallet °C min

BO0002















Balanced fillings, delicate flavor, genuine breakfast











#### VEGAN CURVED CROISSANT

plain

















#### **VEGAN STRAIGHT CROISSANT**

orange

























code g pcs pallet °C min

CO0066













WITH WHOLEMEAL FLOUR

#### **VEGAN FAGOTTO**

hazelnut cream and cereals

code g pcs pallet °C min

FA0029

















#### **VEGAN SFOGLIATINA**

7 fruits

code g pcs pallet °C mir

SF0051













081 VEG 014

TOPPED WITH

apple, apricot, yellow peach, sultanas, figs, black cherry, pear





Product made with natural yeast and enriched with butter













Product made with natural yeast and enriched with butter

#### CROISSANT CURVED

plain





















#### **GRAN CURVED CROISSANT**

hazelnut cream and low fat cocoa









TOPPED WITH SUGAR

SPRINKLES





























apricot

pcs pallet °C

GC0027











TOPPED WITH SUGAR







apricot

































SUGAR SPRINKLES







#### custard



CR0064







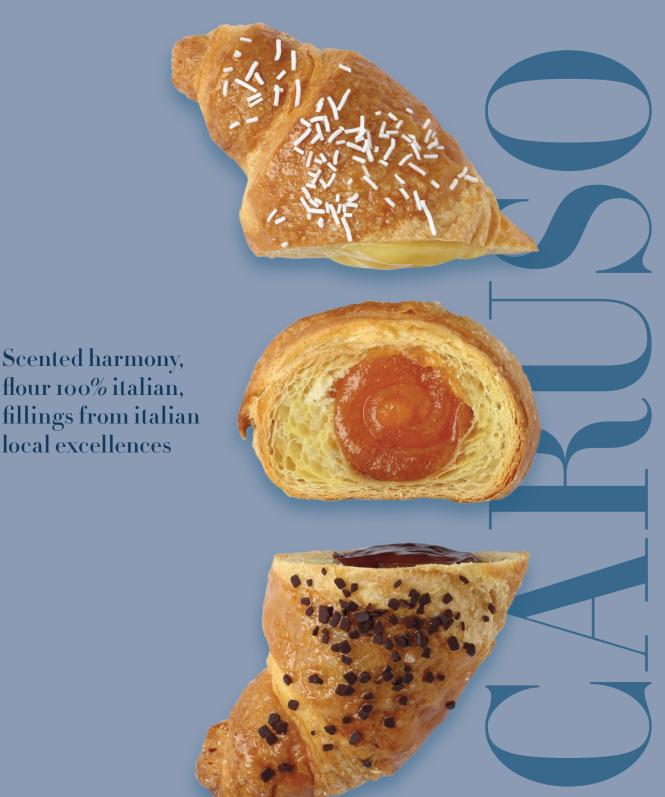


14/17

#### NEW















#### **CARUSO**

curved glazed

code g pcs pallet °C min

GC0050











100%

GC0051











Vesuvius apricot

code pcs pallet min

GC0056

















Sicilian lemon cream

pallet °C code pcs min

GC0058













TOPPED WITH SUGAR SPRINKLES

Italian hazelnut cream

pcs °C code pallet min

GC0057











CHOCOLATE FLAKES 100% ITALIAN FLOUR WITH NATURAL SOURDOUGH

TOPPED WITH







custard and black cherry superfilled

code pcs | pallet | °C min

GC0052









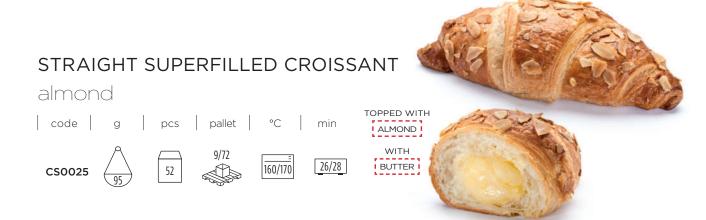




WITH NATURAL SOURDOUGH

SUGAR PEARLS

## .superfilled\_\_\_\_













CS0022













Multigrains



Delicate sweetness, balanced breakfast, natural flavors



## Multigrains



#### **CURVED CROISSANT MULTIGRAINS**

plain



CO0036













WITH

#### mixed berries



CO0037



















#### BABY STRAIGHT MULTIGRAINS CROISSANT

plain



CR0030











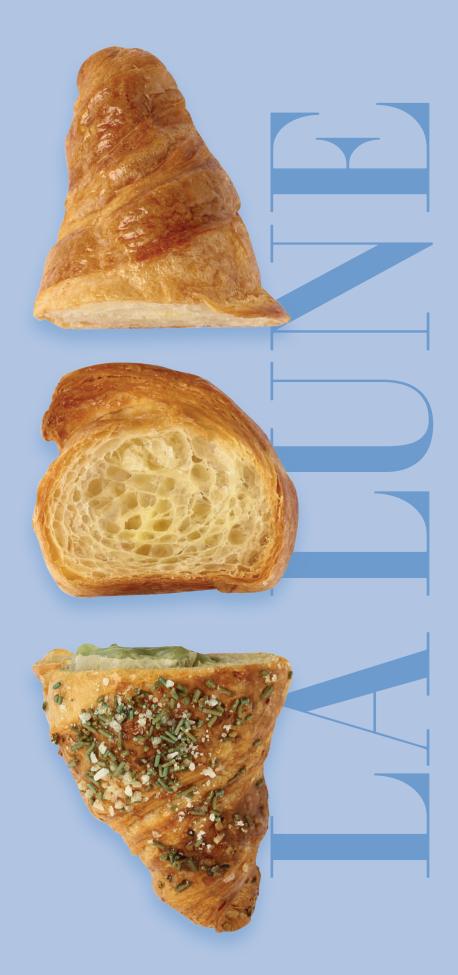


TOPPED WITH





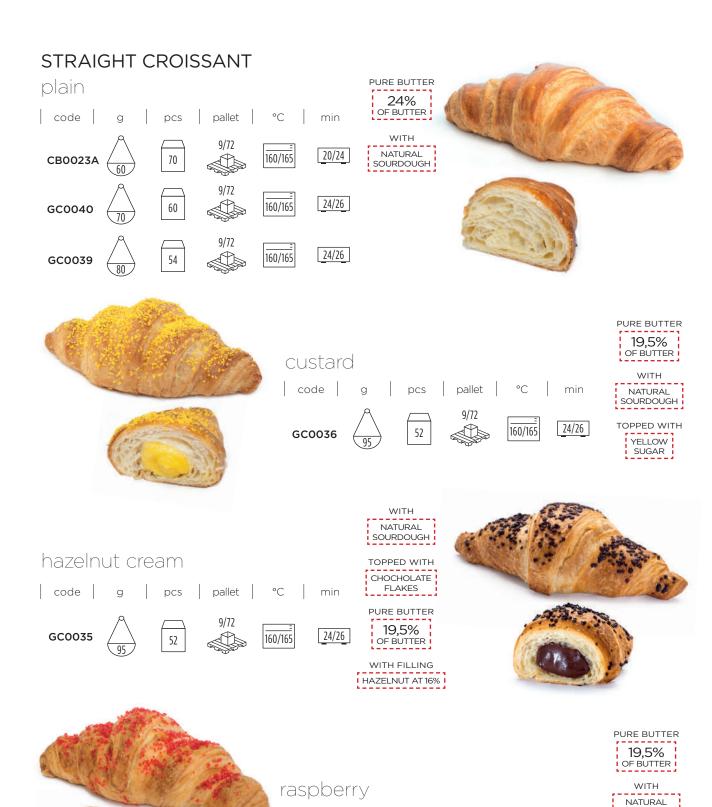
Delicious tastiness, butter and natural sourdough, super flaky dough











code

GC0041

SOURDOUGH

TOPPED WITH

WITH FILLING RASPBERRY AT 50%

°C

160/165

min

24/26

pallet

pcs

52







code g pcs pallet °C min

















cinnamon cream and apple

pcs | pallet | °C | min











PURE BUTTER 19.5% OF BUTTER WITH NATURAL SOURDOUGH

pistachio

code g pcs pallet °C min



















#### **CURVED CROISSANT**

plain

code g pcs pallet °C min











PURE BUTTER

WITH NATURAL SOURDOUGH

24% OF BUTTER





#### PAIN AU CHOCOLAT

chocolate

















#### **INTRECCIO**

custard and chocolate drops

PURE BUTTER 18%

OF BUTTER

code pcs pallet °C min

IN0001





WITH







PURE BUTTER 18%

OF BUTTER

#### MINI STRAIGHT CROISSANT



















#### MIX MINI VIENNOISERIE

mini straight croissant mini pain au chocolat mini pain aux raisins

code g pcs pallet °C 15/18 90\* 160/165 MT0002





#### MULTIGRAINS CROISSANT RUSTICO STRAIGHT

plain





























100

STRAIGHT CROISSANT









CR0091













Soft dough, delicious heart, embracing taste







#### TIFFANY BLACK&WHITE

hazelnut cream and white chocolate



















#### **FAGOTTO**

three chocolates (dark, milk and white chocolate)

code g pcs pallet °C min

FA0028











TOPPED WITH CHOCOLATE FLAKES

ENRICHED WITH BUTTER

#### **GRAN FAGOTTO**

hazelnut cream

code g pcs pallet °C min

















**GIRELLA** 

custard and raisins

code g pcs pallet °C

GI0002







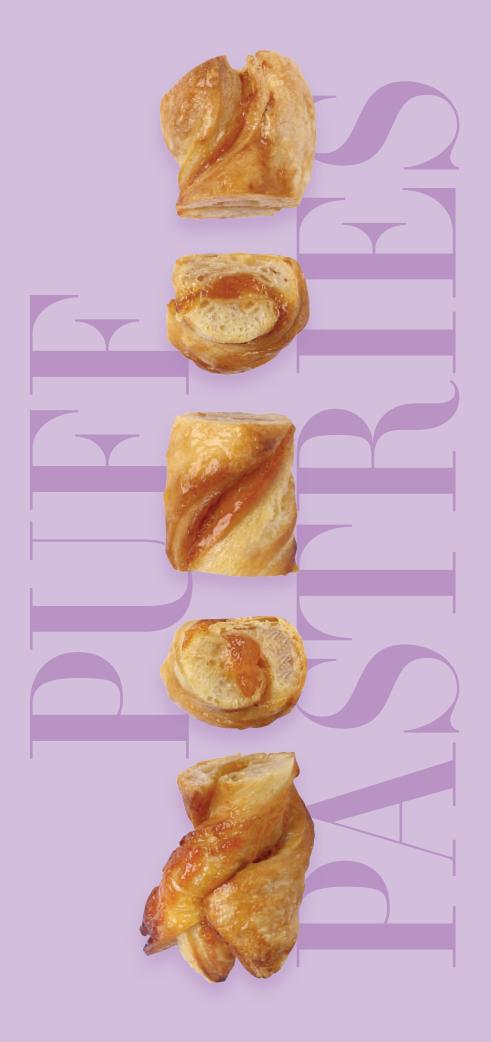




ENRICHED WITH BUTTER



Golden and crumbly, tastiness and crispness, delicious pleasure





#### **TRECCINA**

pecan nuts





















#### LUMACHINA

hazelnut cream

°C code pallet min

CH0009











ENRICHED WITH

BUTTER TOPPED WITH SUGAR

#### **VEGAN SFOGLIATINA**

7 fruits



apple, apricot, yellow peach, sultanas, figs, black cherry, pear







Soft cuddle, delicious sweet moments



## soft\_

#### CIAMBELLA WITH SUGAR

















#### MAXI CIAMBELLA WITH SUGAR

code g pcs pallet defrost











#### **KRAPFEN**

plain







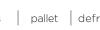




code g pcs pallet defrost





















#### KRAPFEN WITH SUGAR

plain

code g pcs pallet defrost









TOPPED WITH SUGAR

#### KRAPFEN WITH SUGAR

#### custard







#### hazelnut cream e cocoa





KR0008









#### MINI KRAPFEN WITH SUGAR

custard









#### **DONUT CHOC**

hazelnut cream and cocoa







Exquisite fusion, handcrafted, soft and tasty



#### IL PRECOTTO

whole grain flour dough with wild berries and crumble



TOPPED WITH





#### IL DUOMO

cholate dough, white chocolate cream and stars

pcs pallet defrost

M031











buckwheat dough with hazelnuts and raspberries

code g pcs pallet defrost















#### IL CADORNA

caramel dough with caramel and salted caramel

pcs pallet defrost code

M038















#### IL BUONARROTI

orange and carrot dough

code g pcs pallet defrost

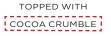
M041















### **IL MISSORI**

pistachio and lemon cream dough

code g pcs pallet defrost









TOPPED WITH PISTACHIO CRUMBLE

### IL SAN SIRO

M034

multi-grain flour dough with carrot, nuts, apricot jam, sesam seeds

code pcs pallet defrost

















#### IL BONOLA

apple and cinnamon dough

code g pcs pallet defrost









TOPPED WITH POWDERED SUGAR

### IL CAIROLI

banana dough, chocolate cream, banana and hazelnuts

code g pcs pallet defrost

TOPPED WITH

HAZELNUTS AND
CHOCOLATE DROPS















#### IL LORETO

pear dough, chocolate cream

code g pcs pallet defrost

M037









TOPPED WITH

ALMOND, CHOCOLATE DROPS

AND POWDERED SUGAR

#### IL SAN BABILA

red velvet, with white chocolate cream and stars

| code | g | pcs | pallet | defrost |

M033









TOPPED WITH SUGAR STARS





### IL CORDUSIO

almonds, sour cherries and custard cream

code g pcs pallet defrost

M035









TOPPED WITH

### MUFFIN TULIPAN BELGIAN

triple chocolate

code g pcs pallet defrost

MU0003









TOPPED WITH
CHOCOLATE DROPS





Per chi ama la semplicità che profuma di casa: morbidi e fragranti plumcake, classici dolci da colazione.





### **PLUMCAKE**

carrot and nuts

code g pcs pallet defrost

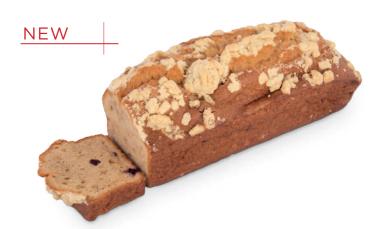
PL0001











### **PLUMCAKE**

wildberries

code g pcs pallet defrost

PL0002









### **PLUMCAKE**

variegated with cocoa

code g pcs pallet defrost

PL0003













Soft and delicious, croissant and dessert, lactose-free













plain

code g pcs pallet min

SGCO01











LACTOSE

GLUTEN FREE

apricot

code g pcs pallet min

SGCO02

















### **CHEESECAKE**

mixed berries

code g pcs pallet defrost

SGSF02









GLUTEN FREE

### MINI TIRAMISÙ

| code | g | pcs | pallet | defrost





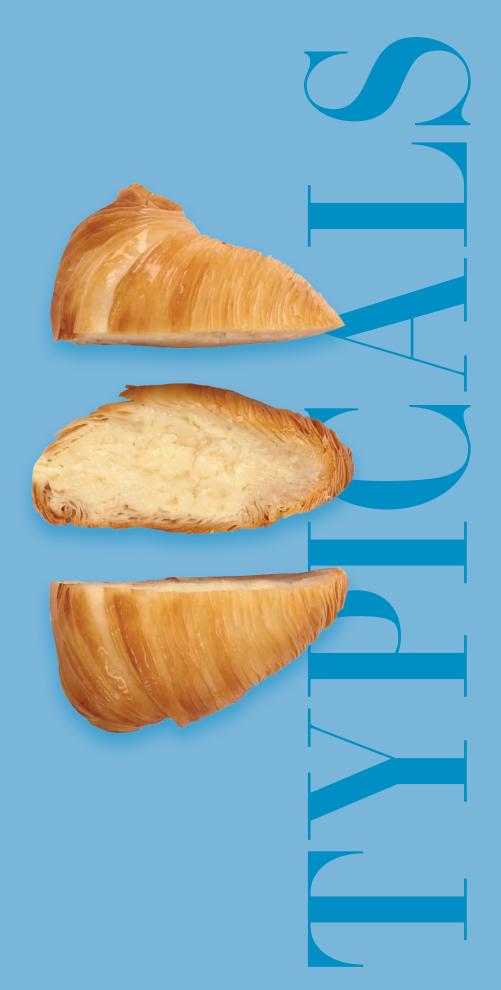




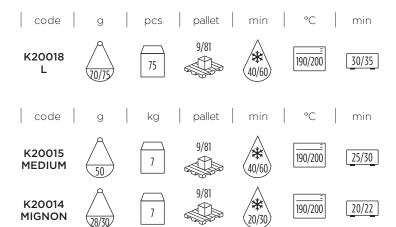




Ancient origins, traditional recipes, confectionery art



### LOBSTER TAIL





### NEAPOLITAN SFOGLIATELLA











### SANTA ROSA SFOGLIATELLA













Irresistible shapes, delicious shortcrust, captivating flavors





## ambient



### **ARAGOSTINE**

lemon flavored cream

code g kg pallet

BI0018





### hazelnut cream



BI0019











pistachio cream



BI0020







### PUFF PASTRY CANNOLI

hazelnut cream

code g kg pallet

BI0037











eggnog cream

code g kg pallet

BI0016







### pistachio cream

code g kg pallet

BI0044











Delicious cream, soft hearts, pure pleasure





### LADYFINGERS TIRAMISÙ



DMD01













### 3 CHOCOLATES precut

code g pcs pallet slice defrost

DMD017











### RICOTTA CHEESE AND PISTACHIO precut

code g pcs pallet slice defrost

DMD014















### RED BERRY cheesecake precut

code g pcs pallet slice defrost

DMD012













### WILD BERRIES TART precut

















### STRAWBERRY TART precut

recut

code g pcs pallet slice defrost

DMD033











### MIXED FRUITS TART

precut

code g pcs pallet slice defrost

DMD034















### RICOTTA CHEESE AND PEAR precut

code g pcs pallet slice defrost

TO0044













### MACAO CAKE precut



DMD018















### **NEAPOLITAN PASTIERA**

code g pcs pallet defrost

PA0008









### GRANDMA'S CAKE

code | kg | pcs | pallet | slice | defrost

TO0054















### MENEGHINA CHEESECAKE wild strawberries

















### LEMON CHEESECAKE

code g pcs pallet defrost

DMD138









### CHEESECAKE

caramel







# american cakes\_

### CHOCOLATE CAKE



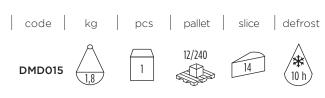




### OROCAKE



### NY CHEESECAKE







### **CARROT CAKE**



### RED VELVET CAKE code kg pcs pallet slice defrost







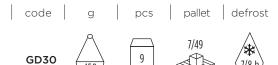






# le Gioie\_\_\_\_

#### TIRAMISU PACK





# Spoon\_



### **PROFITEROLES**

cocoa

code kg pcs pallet defrost

TO0009













Little sweet moments, individually wapped, irresistible flavors



### PISTACHIO FONDANT



DMD022













### CHOCOLATE FONDANT

code g pcs pallet watt time

DMD030











### CHOCOLATE FONDANT BLACK & WHITE

code g pcs pallet watt time

DMD025















### CARAMEL FONDANT

code g pcs pallet watt time

DMD141

















### PISTACCHIELLO pistachio

code g pcs pallet defrost

DMD097









### YOGURT AND BERRIES MINI MOUSSE

code g pcs pallet defrost

DMD020













### CHOCOLATE MINI MOUSSE

code g pcs pallet defrost

DMD021









### LADYFINGERS TIRAMISÙ

code g pcs pallet defrost

DMD050











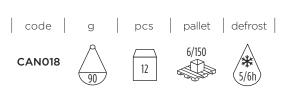


### **GOURMET TIRAMISÙ**

| code | g | pcs | pallet | defrost |

MO57 | 12 | 8/160 | 5/6h

### NOCCIOLÀ



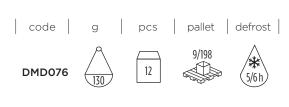




### **COCONUT PASSION FRUIT**



### BABÀ

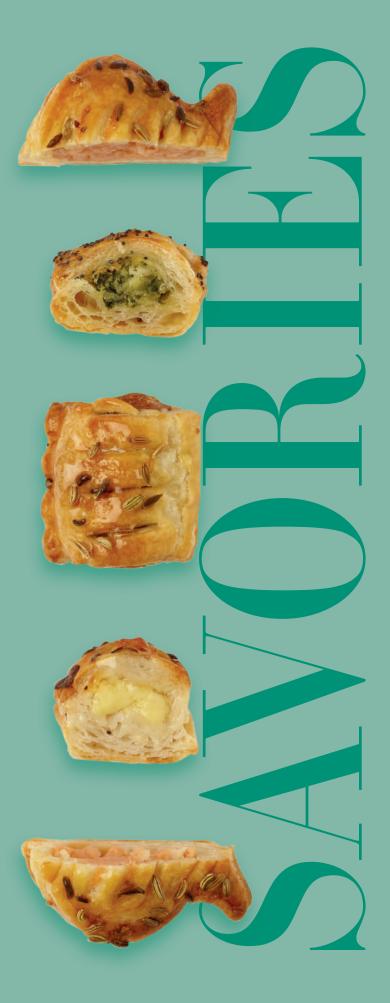








Tasty snacks: soft or crispy, a delicious break



### FRIED CALZONE

tomato and mozzarella



CA0011















#### FRIED PANZEROTTINI

tomato and mozzarella

code g kg pallet °C min

PA0009











### FRIED PANZEROTTINI

ham and mozzarella

code g kg pallet °C min

PA0007



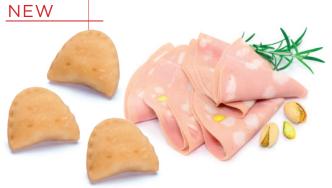












### **GOURMET PANZEROTTINI**

mozzarella and pistachio

code g kg pallet °C min

PA0022

















#### MEDITERRANEAN FRY MIX

arancino, crocchè, omelette, breaded mozzarella, eggplant meatball



### MAXI FRIED PANZAROTTO

ham and mozzarella

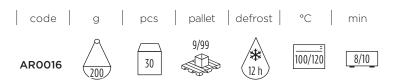




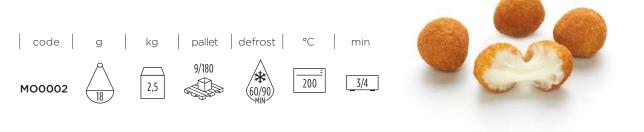


### MAXI FRIED ARANCINO WITH RAGOUT

meat, peas and cheese



### PRECOOKED BREADED MOZZARELLINE





### PRECOOKED OLIVE ALL'ASCOLANA

olive





mozzarella and tomato



TR0001













#### PIZZA NAPLES

mozzarella and tomato



code g pcs pallet cm °C min



WITH NATURAL YEAST











PIZZETTA NAPLES

mozzarella and tomato



PI0027

















### RED PIZZA BASE



PI0025













WITH NATURAL

#### WHITE PIZZA BASE



PI0024













WITH NATURAL

YEAST









### STIRATA ROMANA

 $37 \times 27 \text{ cm}$ 























30x40 cm







WITH

BUTTER











WITH

EXTRAVIRGIN OLIVE OIL

### PIZZETTE PUFF PASTRY MIGNON

mozzarella and tomato





















### PIZZETTE PUFF PASTRY MIGNON

tomato















WITH

BUTTER



### MINI MULTIGRAIN CROISSANT

plain





WITH MIX SEEDS

MC0028











### **BUFFET MINI SAVOURY** PUFF PASTRY - 6 FLAVORS

- 1 spinach
- 2 wurstel
- 3 tuna
- 4 ham and peas
- 5 tomato
- 6 salami







### SAVOURY SNACK WITH TOPPING

1 wurstel - topped with fennel seeds

2 carbonara filling - topped with flax seeds

3 salmon filling - topped with fennel seeds

4 spinach and parmigiano reggiano filling

- topped with poppy seeds

5 four cheese filling - topped with poppy seeds

kg pallet min code min

**RU0035** 



TOPPED WITH

POPPY SEEDS











LM OIL FR

### SALATINI MICRO 6 FLAVORS

- 1 ricotta and peppers
- 2 wurstel
- 3 ricotta and black olives
- 4 ricotta and ham









### PIZZETTE PUFF PASTRY MIGNON

mozzarella and tomato





PI0028















### **SALATINI**

10 flavors

ham, wurstel, olives, spinach, peppers, tuna, onion, anchovies, mushrooms, cheese

code g kg pal

pallet o°C min

WITH BUTTER

RU0028











#### SALATINI MAXI

5 flavors

Peperoni, Wurstel, Spinach, Tuna e ham

code g kg pallet min °C min

RU0037



















### **PUFF PASTRY BASE**

DS0001













WITH

BUTTER













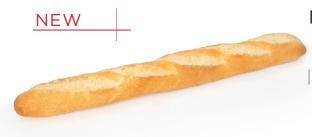












### MAXI BAGUETTE

g pcs pallet min °C

PABA15













### CIABATTA

code g pcs pallet min °C

PACI13







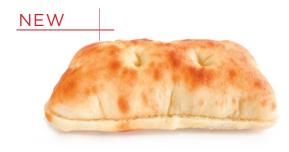












### **FOCACCIOTTO**

precut

code g pcs pallet min °C

PAFO19















Crumbly match: croissant technology and bread ingredients





### **SCHIOCCO**

### original





















code g kg pallet °C min











### multigrains

code g kg pallet °C min

















# THE RULES OF TASTINESS

The attractiveness of our products also depends on...

### **BAKING**

### How to use properly the over for baking

Make sure inside the oven is always clean, it is not just a matter of hygiene but also helps saving energy: a clean oven uses less energy because the interior panels reflect heat better and bake more homogeneously.

The use of the maximum capacity of the oven (four trays, picture 1) requires longer cooking times.

To obtain the top baking result preheat the oven.

PREHEAT THE OVEN AND BAKE 3 TRAYS
ONCE AT ONCE TO OBTAIN AN OPTIMAL RESULT.





# BAKING OF THE PRODUCT

Place the products in the cooking tray as shown in the picture (2) using the baking paper.

Put the tray in the preheated oven. Bake the products following the advised temperature and methods. A higher temperature does not save time, it leads to burning the product.

Do not open the oven during the first cooking step (at least 13 minutes). Pay attention during the last baking minutes. When cooked, remove the tray and let the products rest accordint to the required time for cooling.



PICTURE N.1

### **STORAGE**

To avoid compromising the product quality, it is important that the unused packages are kept closed.

Do not refreeze the product once defrosted. Respect expiring dates.

Do not interrupt the cold chain.





PICTURE N.2

#### PERIODICAL FREEZER CHECKS:

- ≪ Keep a temperature between
   -18 °c and -20 °c
- Close Properly

- On't overload
- Defrost regularly





