



The Ancient Italian Art of Baking





Remarks

Primoferno produces for RETAIL, FOODSERVICE, TAKE and BAKE, IN-STORE BAKING and IN-FLIGHT CATERING. All Products can be made according to weight, recipe or packaging provided by the customers as Primoferno Company is specialized in Private Label.

The productions are particularly frozen but the new available technologies allows to produce many products at chilly temperature as well.



PrimoForno's strong point is born from deep-rooted traditions in agriculture and bread making in the soul and soil of Altamura in Apulian Region, from which abundant crops allow us to offer you a complete line of baked goods typical of healthy Mediterranean diet.

Bread, Focaccia, Panfocaccia and Pizza are still produced today at the same way as long time ago: natural ingredients of the highest quality, slow natural leavening, and skillful labor by proud artisans.

Using the finest Flours and Durum Wheat Semolina only, cultivated from the "murgia", the unique soil surrounding Altamura, which is universally recognized among Italians as the home of Best bread in Italy, PrimoForno has become an important figure in Baked goods market, with extensive know how in the creation of typical Italian baked goods such as Focaccia, Panfocaccia, and other variety of bread.

By implementing a state of art process of deep-freezing, the products fresh out of the oven, and taking care to respect their strict standards of hygiene (BRC, IFS and ORGANIC certified), PrimoForno bakes around 30,000 Kg. of product every day, reaching countries such as the United States, Canada, Denmark, Germany, and Australia.

The 100% of their Gross Earnings can be attributed to Export Sales to large retail chains and wholesale distribution in the catering, entertainment, and hospitality industries.

At the center of our productive process is the artisan. Expert bakers, thanks to their masterful skills, succeed in producing unique and inimitable products, which satisfy ever increasingly demanding consumers, and those who seek innovation.

This system of preserving freshness, which is achieved by completely freezing the product as soon as it is freshly baked and maintaining it at a temperature of -20° C., is now universally recognized as the best method not only in terms of insuring the utmost in hygienic safety standards, but also in terms of safeguarding the excellent nutritional qualities of food.

By researching the needs of modern consumers, without leaving behind our history, we are constantly committed to satisfying the market with completely natural products, without additives or preservatives.

Without a shadow of a doubt, we can proudly say that PrimoForno's products derive from centuries of tradition, and are an ideal part of a balanced healthy diet.













PANFOCACCIA



PrimoForno's panfocaccia is a product completely natural and cholesterol free that has a rectangular shape, but irregular, typical from a handmade and artisan product. Is indicated for RETAIL, HORECA, IN-STORE BAKING and PRIVATE LABEL channel. Because its feature, that can be stuffed, giving to customers sensation of eating a rustic and very tasty product.

It is a product appreciated as bread's substitute and also to eat with salumi, cheese and salads. Is also good for snack, appetizer and parties.

SYMBOLS

 product measure cm	 units per carton
 thawing time minutes	 carton weight kg
 baking time minutes (Each oven being different, heating time may vary).	 cartons per pallet
 baking temperature °C	 pallet weight cm
 units per pack	 pallet measures cm

- 12

The product shelf life are indicated in months.
- S

The product is 100% durum wheat semolina flour
- W

The product is 100% white flour
- SW

The product is 70% durum wheat flour and 30% white flour
- B

The product is also available organic or whole wheat flour
- D

The product is dry

PANFOCACCIA



12 S

Plain 280g - Ref. #31001



12 S

Tomato 280g - Ref. #31077



12 S

Panfocaccino Plain 140g - Ref. #31050



12 S

Rosemary 280g - Ref. #31002



12 S











Pesto 280g - Ref. #31003



SCHIACCIATA



The Schiacciata is a focaccia with a rectangular shape, but irregular, showing its artisan look. The Schiacciata, as all products from PrimoForno's line, is made with 100% natural products without additives, preservatives and cholesterol free. This speciality handmade from ancient times, has a simple flavor and is obtained from the wise use of total natural ingredients and its own roots from peasant culture of Altamura population. Healthy and natural ingredients, without adding any additives or preservatives, makes the focaccia PrimoForno an unique meal, cholesterol free and 100% natural. It's a product that can be prepared in many ways and is good to be tasted as a full meal, bread substitute, snack and great appetizer. Cut it in a half, can be eat it with salami, vegetables, mozzarella and salad. It is also indicated for RETAIL, HORECA and IN-STORE BAKING channels. Is made in sizes of 300g and also available with private label.

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SCHIACCIATA



12 S

Tomato 300g - Ref. #31004


27 x 12


15


10/12


190


1


24


7,80


48


198


80x120



12 S

Tomato and green Olives 300g - Ref. #31005


27 x 12


15


10/12


190


1


24


7,80


48


198


80x120



12 S

Tomato and Pesto 300g - Ref. #31006


27 x 12


15


10/12


190


1


24


7,80


48


198


80x120



12 S

Artichokes cream and Olives 300g - Ref. #31020


27 x 12


15


10/12


190


1


24


7,80


48


198


80x120

SCHIACCIATA



12 S

Rosemary 300g - Ref. #31064

27 x 12

15

10/12

190

1

24

7,80

48

198

80x120



12 S

Pesto 300g - Ref. #31007

27 x 12

15

10/12

190

1

24

7,80

48

198

80x120



12 S

Mozzarella and Cheese 300g - Ref. #31008

27 x 12

15

10/12

190

1

24

7,80

48

198

80x120



12 S

Tomato and Mozzarella 300g - Ref. #31009

27 x 12

15

10/12

190

1

24

7,80

48

198

80x120

FACILITY



PRIMOFORNO FACILITY











To ensure absolute food safety, our plants are designed and structured with advanced manufacturing technologies. Primoferno is a BRC, IFS and organic certified Company with daily production capability of baked goods up to 30.000Kg and structured to serve customers with particular demands.

BREAD



The Primoformo Bread line is an unique speciality and a product completely handmade in artisan way. One of the key features of this bread, made in the Altamura land, is the combination of taste and digestibility. Its extended shelf life allows this traditional bread to keep its unique great taste and aroma for a period of 2-3 days from thawing it. This artisan bread keeps its longer shelf life, due to the slow natural leavening process. Immediately frozen and packed after baking, this bread offers a 12 month shelf life. This bread is ideal for RETAIL, FOODSERVICE and IN-STORE BAKING as when product is thaw out of freezer and baked it, it has freshness and aroma, as a freshly baked bread.

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BREAD



12 S B

Ciabattone Handmade 450g - Ref. #30016



12 SW B

Ciabatta 250g - Ref. #30011



12 S B

Ciabatta 4 cuts Handmade 300g - Ref. #30014



12 S B

Filone Handmade 300g - Ref. #30013



BREAD



12 SW B

Ciabattine 35g



Ciabattina Plain 35g
Ref. #30001



Ciabattina Onion 35g
Ref. #30003



Ciabattina green Olives 35g
Ref. #30002



Ciabattina Bacon 35g
Ref. #30004



Ciabattina sundried Tomatoes 35g
Ref. #30005



BREAD



12 SW B

Ciabattine 100g



Ciabattina Plain 100g
Ref. #30006



Ciabattina Onion 100g
Ref. #30008



Ciabattina green Olives 100g
Ref. #30007



Ciabattina sundried Tomatoes 100g
Ref. #30010



Ciabattina Bacon 100g
Ref. #30009



GARLIC FOCACCIA



Easy digestible, can be enjoyed in many ways: as a full meal, as substitute of bread, as snack, like delicious appetizer or cutted, sliced and stuffed with cold cuts or for barbecue. Will be the imagination of consumers, to choose the best way to enjoy the Garlic Focaccia PRIMOFORNO. Manufactured, packaged, frozen and available in 250g and 150g to satisfy the consumer's needs. Also in many flavors.

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

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GARLIC FOCACCIA



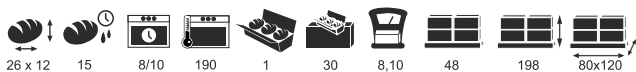
W 12

Mozzarella and herbs Butter 250g - Ref. #31010



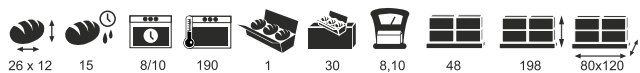
W 12

Rosemary and sundried Tomatoes 250g - Ref. #31011



W 12

Thyme and Rosemary 250g - Ref. #31012



GARLIC FOCACCIA



W 12

Mozzarella Peppers and green Olives 250g - Ref. #31013



12 S

Rosemary 300g - Ref. #31014



12 S

Tomato 300g - Ref. #31015



PRODUCTION DEPARTMENT



PRIMOFORNO PRODUCTION DEPARTMENT











One of the strong points of Primoferno is to combine tradition and modernity. All products are handmade, respecting the ancient methods of production at the facilities that implement strict safety protocols, food hygiene and higher production capability.

PIZZA



Primoferno's pizza base is an unique speciality product completely handmade in artisan way. Is produced with natural ingredients and dough is obtained from remilled durum wheat semolina, wich gives to product: taste, fragrance and crispness. Traditional pizza have the big issue of being hard to digest and gives to customers bad feeling of full stomach. Primoferno pizza base instead, has a manufacture process with long leavening time and makes products become easily digestible.

Pizzette Primoferno are small, made for RETAIL channels in a reference of 250g and also for IN-FLIGHT CATERING in a reference of 120g wich is provided in a particular pack, easy to cook, suitable to heat with the same pack.

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PIZZA



12 SW

Margherita 120g - Ref. #50001



12 SW

Mozzarella Vegetables 120g - Ref. #50002



12 SW

Mozzarella Pesto 120g - Ref. #50003



12 SW

Margherita 220g - Ref. #50004



PIZZA



12 SW

Mozzarella Vegetables 220g - Ref. #50005



12 SW

Mozzarella Pesto 220g - Ref. #50006



12 S

Pizza base Plain - Ref. #50010



PRIVATE LABEL



Packaging directly in the oven

Remarks: many of our products are made with a particular packaging that is made to heat directly in the oven. From freezer to the oven.

SOME OF OUR PRIVATE LABEL











Private labels are the strength point of PrimoForno. Working for many years with major retailers, we developed a know-how which translates in supporting customer's request through a services wich goes from a personalized product to a packaging design.

CROISSANT AND RUSTICINI



From freezer to the oven, in few minutes are ready to serve. Bar, Hotel and bakery stores find in PrimoForno puff pastry products, a tasty and fragrant product line for breakfast, made to meet and satisfy the customers needs that appreciate the quality and flavors of Italian pastries.

The range is complete with salty line as: rusticini, pizzetine and panzerottini, good as appetizer and suitable for professional catering that prepare events and celebrations party.

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CROISSANT AND RUSTICINI



12 W

Mix Rusticini 35g - Ref. #70001



12 W

Panzerottini 37,5g - Ref. #70005



12 W

Cornetto Chocolate 85g - Ref. #75002



12 W

Treccina Lemon Cream 90g - Ref. #75004



12 W

Pizzette 35g - Ref. #70002



12 W

Cornetto Plain 75g - Ref. #75001



12 W

Treccina Apple 90g - Ref. #75003



CROISSANT AND RUSTICINI



12 W

Fagottino Chocolate 80g - Ref. #75005



12 W

Cornetto Mini Chocolate 40g - Ref. #75008



12 W

Cornetto Cream 85g - Ref. #75012



12 W

Treccina mini Lemon Cream 45g - Ref. #75010



12 W

Treccina mini Apple 45g - Ref. #75009



12 W

Cornetto mini plain 37g - Ref. #75007



12 W

Sfoggia Cream and Black Cherry 85g - Ref. #75006



PRODUCTION DEPARTMENT



PRIMOFORNO PASTRY PRODUCTION DEPARTMENT

An advanced production line of Italian sweet and salty pastry, is one of the merits of Primo forno. Products of high innovation unique for its quality, taste and service are created by pastry chefs inside Facility which has a big production capability to serve big customers.






TARALLINI



Tarallini and snack Primo forno are unique for its quality and taste being products with simple and genuine ingredients. It is a natural and tasty product ideal to have with drinks and cocktails. Is also a new entry appreciated by any age people as well.

Pubs and bars has Primo forno snacks to increase the consumption of beer and drinks. Restaurants offers them as appetizers. The 40g pack in an attractive and convenient packaging to completely satisfy vending operators.

SIMBOLS

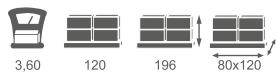
	units per carton
	carton weight kg
	cartons per pallet
	pallet weight cm
	pallet measures cm

TARALLINI



12 W D

Tarallini Olive Oil in Bucket 1,3 Kg - Ref. #11032



12 W D

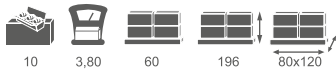
Tarallini Olive Oil in Box 40g - Ref. #11033



40 1,90 176 1,92 80x120

12 W D

Tarallini Olive Oil multipak 40g - Ref. #11034





Forni & Fattorie srl

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