CATALOGUE
EN 2017

World Wide Innovation
INTERNATIONAL PATENT

orsobianco®
DOLCIARIA

Croissant 3'

Ready in 3 Minutes

Frozen Already Cooked

il + Naturale

NO GMO's and dyes
NO mono and diglycerides E471
NO flour treatment agent E300

25 Years of experience in the Croissant world!

www.orsobiancodolciaria.com

The advantages of Croissant

Ready in 3 Minutes 3'

Frozen Already Cooked

orsobianco DOLCIARIA

- **SAVE TIME:** every morning you get up 30 minutes later!
- **SAVE ENERGY:** only 3 minutes for each cooking!
- **NO RISK:** impossibility of leavening failure!
- **FAST :** freshly baked are immediately ready for sale!
- **EASY:** not required any kind of specialized labor!
- **VERSATILITY:** for cooking, you can use any type of oven on the market!
- **NATURAL:** view the details comparative end of the catalog!

il + Naturale

Saving

Solve problems

Improve your life

Instruction Croissant

Ready in 3 Minutes 3'

Frozen Already Cooked

Orsobianco DOLCIARIA

I prodotti Pronti in 3 minuti si possono utilizzare con qualsiasi tipologia di forno in commercio anche con il microonde in modalità grill ma per un consumo ottimale consigliamo il seguente metodo:

1. Pre-heat the oven to 250 °C.
2. Open the box and remove the products from special bag for food contact.
3. Place the croissants on baking sheets.
4. Push the trays with croissants in the oven.
5. Reduce the temperature to 200 ° C.
6. Adjust the cooking time: 3 to 5 minutes.
7. Pull out the croissants from the oven, let them cool and put them on sale.

Alternatively, and especially for: Cakes, Sfoglie, Tortine con frutta, Cannoli, Crostate, Cookies, Chantilly Croissant e Croissant Reale:

1. Allow the product to thaw at room temperature for about 45 minutes.

Direttamente dal congelatore al forno, senza passaggi intermedi!

With croissants Ready in 3 Minutes, Orsobianco won HORECA 24 awards and TuttoFood Award for Innovation!

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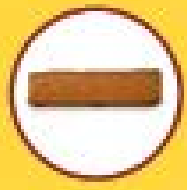
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Croissant

Frozen Already Cooked

All Butter

orsobianco DOLCIARIA

pronti in 3 minuti®

10.112 Classic Croissant

All butter | Hand shaped

65 g. | 25 pieces | 80 boxes

10.111 Cocoa Croissant

All butter | Hand shaped

65 g. | 25 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

10.227 Custard Croissant

All butter | Hand shaped

65 g. | 25 pieces | 80 boxes

Custard present at 15% of product, prepared in the Orsobianco laboratory with pasteurized eggs

10.113 Apricot Croissant

All butter | Hand shaped

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.229 Strawberry Croissant

All butter | Hand shaped

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 45% fruit.

10.228 Cherry Croissant

All butter | Hand shaped

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 45% fruit.

10.226 Berry Croissant | Whole wheat

All butter | Hand shaped

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.230 Honey Croissant | Whole wheat

All butter | Hand shaped

65 g. | 25 pieces | 80 boxes

Semi-finished of honey for oven present 11% of the product, composed of from 50% of flower honey.

10.122 Pain au Chocolat

All butter | Hand shaped

65 g. | 25 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

10.123 Pain au Chocolat without Grain

All butter | Hand shaped

65 g. | 25 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

Mélange

10.002 Classic Croissant

Mélange | Hand shaped

65 g. | 25 pieces | 80 boxes

10.070 Classic Croissant | Sugarfree

Mélange | Hand shaped

65 g. | 25 pieces | 80 scatole

10.003 Cocoa Croissant

Mélange | Hand shaped

65 g. | 25 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

10.008 Custard Croissant

Mélange | Hand shaped

65 g. | 25 pieces | 80 boxes

Custard present at 15% of product, prepared in the Orsobianco laboratory with pasteurized eggs

10.001 Apricot Croissant

Mélange | Hand shaped

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.015 Strawberry Croissant

Mélange | Hand shaped

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 45% fruit.

10.009 Cherry Croissant

Mélange | Hand shaped

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 45% fruit.

10.006 Berry Croissant | Whole wheat

Mélange | Hand shaped

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.093 Honey Croissant | Whole wheat

Mélange | Hand shaped

65 g. | 25 pieces | 80 boxes

Semi-finished of honey for oven present 11% of the product, composed of from 50% of flower honey.

10.004 Cocoa Bundle

Mélange | Hand shaped

65 g. | 25 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

il + Naturale

Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.

Frozen Already Cooked Croissant Vegan

orsobianco DOLCIARIA
pronti in 3 minuti®

11.002 Classic Croissant | Vegan

Mélange | Hand shaped

65 g. | 25 pieces | 80 boxes

11.001 Apricot Croissant | Vegan

Mélange | Hand shaped

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

11.003 Classic Cornetto Hotel | Vegan

Mélange

40 g. | 40 pieces | 80 boxes

10.011 Classic Cornetto

Mélange

65 g. | 25 pieces | 80 boxes

10.012 Cocoa Cornetto

Mélange

65 g. | 25 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

10.013 Custard Cornetto

Mélange

65 g. | 25 pieces | 80 boxes

Custard present at 15% of product, prepared in the Orsobianco laboratory with pasteurized eggs

10.010 Apricot Cornetto

Mélange

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.014 Cherry Cornetto

Mélange

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 45% fruit.

il + Naturale *Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.*

Speciali

Frozen Already Cooked

Mélange

Orsobianco DOLCIARIA pronti in 3 minuti®

10.005 Apricot Pastry twist

Mélange

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.096 Berry Pastry twist | Whole wheat

Mélange

65 g. | 25 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.260 Chantilly Croissant

Mélange

70 g. | 5 pieces | 165 pieces

TO GUARANTEE THE CHARACTERISTICS, THE PRODUCT ONCE THAWED MUST BE KEPT IN REFRIGERATOR.

10.259 Gianduja and Cream: Royal Croissant

Mélange

70 g. | 5 pieces | 165 boxes

TO GUARANTEE THE CHARACTERISTICS, THE PRODUCT ONCE THAWED MUST BE KEPT IN REFRIGERATOR.

10.176 Custard Krapfen

Mélange

88 g. | 36 pieces | 72 boxes

COMMERCIALIZED PRODUCT. NOT OF DOLCIARIA ORSOBIANCO SRL PRODUCTION .

10.176 Apricot Krapfen

Mélange

88 g. | 36 pieces | 72 boxes

COMMERCIALIZED PRODUCT. NOT OF DOLCIARIA ORSOBIANCO SRL PRODUCTION .

Mélange

orsobianco DOLCIARIA
pronti in 3 minuti®

10.109 Classic Croissant Diamond

Mélange | Hand shaped

40 g. | 40 pezzi | 80 scatole

10.108 Cocoa Croissant Diamond

Mélange | Hand shaped

40 g. | 40 pezzi | 80 scatole

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

10.102 Apricot Croissant Diamond

Mélange | Hand shaped

40 g. | 40 pezzi | 80 scatole

Jam present to 15% of the product, composed of 60% fruit.

il + Naturale *Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.*

All Butter

10.231 Classic Cornetto Hotel

All Butter

40 g. | 40 pieces | 80 boxes

10.233 Cocoa Cornetto Hotel

All Butter

40 g. | 40 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

10.236 Cornetto Crema Hotel

All Butter

40 g. | 40 pieces | 80 boxes

Custard present at 15% of product, prepared in the Orsobianco laboratory with pasteurized eggs

10.232 Apricot Cornetto Hotel

All Butter

40 g. | 40 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.234 Classic Cornetto Hotel | Whole wheat

All Butter

40 g. | 40 pieces | 80 boxes

10.235 Honey Cornetto Hotel | Whole wheat

All Butter

40 g. | 40 pieces | 80 boxes

Semi-finished of honey for oven present 11% of the product, composed of from 50% of flower honey.

10.237 Pain au Chocolat Hotel

All Butter

40 g. | 60 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

Mélange

10.072 Classic Cornetto Hotel

Mélange

40 g. | 40 pieces | 80 boxes

10.101 Cocoa Cornetto Hotel

Mélange

40 g. | 40 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

10.225 Custard Cornetto Hotel

Mélange

40 g. | 40 pieces | 80 boxes

Custard present at 15% of product, prepared in the Orsobianco laboratory with pasteurized eggs

10.100 Apricot Cornetto Hotel

Mélange

40 g. | 40 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.155 Classic Cornetto Hotel | Whole wheat

Mélange

40 g. | 40 pieces | 80 boxes

10.224 Honey Cornetto Hotel | Whole wheat

Mélange

40 g. | 40 pieces | 80 boxes

Semi-finished of honey for oven present 11% of the product, composed of from 50% of flower honey.

10.218 Pain au Chocolat Hotel

Mélange

40 g. | 60 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

11.003 Classic Cornetto Hotel | Vegan

40 g. | 40 pieces | 80 boxes

il + Naturale

Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.

10.238 Classic Mini Croissant

All Butter

20 g. | 70 pieces | 80 boxes

10.243 Cocoa Mini Croissant

All Butter

25 g. | 70 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

10.244 Custard Mini Croissant

All Butter

25 g. | 70 pieces | 80 boxes

Custard present at 15% of product, prepared in the Orsobianco laboratory with pasteurized eggs

10.239 Apricot Mini Croissant

All Butter

25 g. | 70 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.240 Strawberry Mini Croissant

All Butter

25 g. | 70 pieces | 80 boxes

Jam present to 15% of the product, composed of 45% fruit.

10.241 Cherry Mini Croissant

All Butter

25 g. | 70 pieces | 80 boxes

Jam present to 15% of the product, composed of 45% fruit.

10.242 Honey Mini Croissant | Whole wheat

All Butter

25 g. | 70 pieces | 80 boxes

Semi-finished of honey for oven present 11% of the product, composed of from 50% of flower honey.

Mini Croissant

Frozen Already Cooked

Mélange

Orsobianco DOLCIARIA
pronti in 3 minuti®

10.204 Classic Mini Croissant

Mélange

20 g. | 70 pieces | 80 boxes

10.220 Cocoa Mini Croissant

Mélange

25 g. | 70 pieces | 80 boxes

Cocoa cream present in 15% of product, composed of 8% cocoa and from 5.5% of hazelnuts.

10.221 Custard Mini Croissant

Mélange

25 g. | 70 pieces | 80 boxes

Custard present at 15% of product, prepared in the Orsobianco laboratory with pasteurized eggs

10.205 Apricot Mini Croissant

Mélange

25 g. | 70 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.216 Strawberry Mini Croissant

Mélange

25 g. | 70 pieces | 80 boxes

Jam present to 15% of the product, composed of 45% fruit.

10.217 Cherry Mini Croissant

Mélange

25 g. | 70 pieces | 80 boxes

Jam present to 15% of the product, composed of 60% fruit.

10.207 Classic Mini Croissant | Whole wheat

Mélange

20 g. | 70 pieces | 80 boxes

10.219 Honey Mini Croissant | Whole wheat

Mélange

25 g. | 70 pieces | 80 boxes

Semi-finished of honey for oven present 11% of the product, composed of from 50% of flower honey.

il + Naturale

Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.

Mélange

orsobianco DOLCIARIA
pronti in 3 minuti®

10.158 MIni Cocoa Cream Puff

Mélange

30 g. | 24 pieces | 180 boxes

10.159 Mini Apricot Jam Puff

Mélange

30 g. | 24 pieces | 180 boxes

10.163 Mini Apple Puff

Mélange

50 g. | 24 pieces | 180 boxes

10.173 Mini Apricot Puff

Mélange

50 g. | 24 pieces | 180 boxes

10.172 Mini Pear-Ciock Puff

Mélange

50 g. | 24 pieces | 180 boxes

10.162 Mini Mixed Puffs

Mélange

50 g. | 24 pieces | 180 boxes

- APPLE
- PEAR-CIOCK

Mélange

10.017 Apple Puff

Mélange

90 g. | 12 pieces | 180 boxes

10.018 Apricot Puff

Mélange

90 g. | 12 pezzi | 180 boxes

10.019 Peach-Ciock Puff

Mélange

90 g. | 12 pieces | 180 scatole-boxes

10.020 Pineapple Puff

Mélange

90 g. | 12 pieces | 180 boxes

10.021 Pear-Ciock Puff

Mélange

90 g. | 12 pieces | 180 boxes

il + Naturale

Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.

10.167 Custard Mini Cannolo

Mélange

25 g. | 24 pieces | 180 boxes

10.069 Custard Cannolo

Mélange

80 g. | 12 pieces | 180 boxes

10.246 Cocoa Cannolo

Mélange

80 g. | 12 pieces | 180 boxes

10.178 Zabaione Cannolo

Mélange

80 g. | 12 pieces | 180 boxes

10.245 Chantilly Cannolo

Mélange

80 g. | 12 pieces | 180 boxes

All Butter

orsobianco DOLCIARIA
pronti in 3 minuti®

10.022 Apple Mini Pie

All Butter

90 g. | 24 pieces | 180 boxes

10.023 Apricot Mini Pie

All Butter

90 g. | 24 pezzi | 180 boxes

10.024 Peach-Ciock Mini Pie

All Butter

90 g. | 24 pieces | 180 boxes

10.025 Pear-Ciock Mini Pie

All Butter

90 g. | 24 pieces | 180 boxes

10.144 Apricot jam Mini Pie

All Butter

70 g. | 24 pieces | 180 boxes

10.145 Cocoa Cream Mini Pie

All Butter

70 g. | 24 pieces | 180 boxes

10.174 Mixed Mini Pie

All Butter

90 g. | 24 pieces | 180 boxes

- APPLE
- PEAR-CIOCK

il + Naturale

Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.

Biscotti

Frozen Already Cooked

orsobianco DOLCIARIA

pronti in 3 minuti®

10.153 *Meliga Cookies*

All butter

30 g. | 35 pieces | 180 boxes

10.154 *Whole wheat Cookies*

Mélange

30 g. | 35 pieces | 180 boxes

10.152 *Bacioni Cookies*

All Butter

30 g. | 23 boxes | 180 boxes

10.157 Black Frosted Mini Pastry

All Butter

30 g. | 23 pieces | 180 boxes

10.156 White Frosted Mini Pastry

All Butter

30 g. | 23 pieces | 180 boxes

10.150 Black Frosted Pastry

All Butter

80 g. | 15 pieces | 180 boxes

10.149 White Frosted Pastry

All Butter

80 g. | 15 pieces | 180 boxes

10.151 Milk Frosted Pastry

All Butter

80 g. | 15 pieces | 180 boxes

10.146 Apricot Bull's Eye

All Butter

75 g. | 15 pieces | 180 boxes

10.147 Cocoa Cream Bull's Eye

All Butter

75 g. | 15 pieces | 180 boxes

10.148 White Hazelnuts Cream Bull's Eye

All Butter

75 g. | 15 pieces | 180 boxes

il + Naturale

Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.

10.028 Berries Tart

All Butter

850 g. | 3 pieces | 180 boxes

10.029 Raspberries Tart

All Butter

850 g. | 3 pezzi | 180 boxes

10.026 Apricots Tart

All Butter

850 g. | 3 pieces | 180 boxes

10.027 Cherries Tart

All Butter

850 g. | 3 pieces | 180 boxes

10.030 Blueberries Tart

All Butter

850 g. | 3 pieces | 180 boxes

10.031 Strawberries Tart

All Butter

850 g. | 3 pieces | 180 boxes

10.032 Cocoa Tart

All Butter

850 g. | 3 pieces | 180 boxes

10.182 Mixed Tart

All Butter

850 g. | 3 pieces | 180 boxes

- BERRIES
- APRICOTS
- CHERRIES

Torte

Frozen Already Cooked

orsobianco DOLCIARIA

pronti in 3 minuti®

10.038 *Pears-Ciock Cake*

1200 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.041 *Apple Cake*

1000 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.047 *Peaches-Ciock Cake*

1100 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.082 *Berries Cake*

1200 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.062 *Raspberries Cake*

950 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.064 *Blueberries Cake*

1200 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.049 *Lemon Tart*

700 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.063 *Chestnuts Pie*

950 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.046 *Chocolate Cake*

700 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.045 *Custard Cake*

700 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

il + Naturale

Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.

Torte

Frozen Already Cooked

orsobianco DOLCIARIA

pronti in 3 minuti®

10.042 *Chocolate Sacher Torte*

850 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.043 *Milk Sacher Torte*

850 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.044 *White Sacher Torte*

850 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.057 *Saint Honoré Cake*

900 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.058 *Chocolate Saint Honoré Cake*

900 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.054 *Chantilly Cake*

850 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.066 *Hazelnuts Chantilly Cake*

850 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.056 *Chocolate Mousse Cake*

950 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.059 *White Truffle Cake*

750 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.060 *Gianduja Truffle Cake*

1000 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

Torte

Frozen Already Cooked

orsobianco DOLCIARIA

pronti in 3 minuti®

10.061 *Nougat Cake*

950 g. | 1 pezzo | 204 boxes

DIAMETER 22 CM.

10.055 *Marronita Cake (with Chestnuts)*

900 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.187 *Tiramisù Cake*

900 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.249 *Zurigo Cake*

900 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.250 *Valery Cake*

900 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

10.251 *Fresh Fruits Tart*

900 g. | 1 piece | 204 boxes

DIAMETER 22 CM.

il + Naturale *Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.*

Pizze e Focacce

Frozen Already Cooked

orsobianco DOLCIARIA

pronti in 3 minuti®

10.177 *Pizzetta Margherita*

40 g. | 50 pieces | 80 boxes

10.073 *Pizza Margherita*

90 g. | 25 piece | 80 boxes

10.036 *Focaccina*

30 g. | 50 pieces | 80 boxes

10.135 *Focaccina | Whole wheat*

30 g. | 50 pieces | 80 boxes

10.037 *Focaccia*

90 g. | 20 pieces | 80 boxes

10.084 *Focaccia with Olives*

90 g. | 25 pieces | 80 boxes

10.143 *Focaccia with Onions*

90 g. | 25 pieces | 80 boxes

Pizze e Focacce

Frozen Already Cooked

Half Tray

orsobianco DOLCIARIA

pronti in 3 minuti®

10.180 Classic Focaccia - Half Tray

800 g. | 4 pieces | 80 boxes

30 X 40 cm

10.189 Stuffed Focaccia - Half Tray

1000 g. | 4 pieces | 80 boxes

30 X 40 cm

10.190 Focaccia with Olives - Half Tray

800 g. | 4 pieces | 80 boxes

30 X 40 cm

10.191 Focaccia with Würstel - Half Tray

800 g. | 4 pezzi | 80 boxes

30 X 40 cm

10.192 Focaccia with Onions - Half Tray

800 g. | 4 pieces | 80 boxes

30 X 40 cm

10.206 Pizza with Tomato - Half Tray

800 g. | 4 pieces | 80 boxes

30 X 40 cm

10.186 Pizza Margherita - Half Tray

1000 g. | 4 pieces | 80 boxes

30 X 40 cm

10.193 Pizza with Vegetables - Half Tray

1000 g. | 4 pieces | 80 boxes

30 X 40 cm

il + Naturale

Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.

10.208 Mini Savoury Croissant

Mélange

20 g. | 70 pieces | 80 boxes

10.099 Savoury Croissant

Mélange

65 g. | 25 pieces | 80 boxes

10.203 Savoury Cornetto Hotel

Mélange

40 g. | 34 pieces | 80 boxes

10.256 Savoury Croissant - Ham and Cheese

Mélange

100 g. | 20 pieces | 80 boxes

10.257 Savoury Croissant Stuffed - Salami

Mélange

100 g. | 20 pieces | 80 boxes

10.258 Savoury Croissant Stuffed - Mortadella

Mélange

100 g. | 20 pieces | 80 boxes

10.200 Ham Puffs

1,2 Kg. | / | 165 boxes

10.201 Würstel Puffs

1,2 Kg. | / | 165 boxes

10.198 Anchovy Puffs

1 Kg. | / | 165 boxes

10.199 Pepper Puffs

1 Kg. | / | 165 boxes

Salati e Pane

Frozen Already Cooked

orsobianco DOLCIARIA
pronti in 3 minuti®

10.197 Pizzette Puffs

NEW

1,5 Kg. | / | 165 boxes

10.222 Birillo

30 g. | 50 pieces | 80 boxes

10.223 Birillo | Whole wheat

30 g. | 50 pieces | 80 boxes

10.033 Extra Virgin Olive Oil Bread

40 g. | 50 pieces | 80 boxes

10.179 Extra Virgin Olive Oil Bread - Big

48 g. | 40 pieces | 80 boxes

10.034 Sweet Bread

30 g. | 50 pieces | 80 boxes

10.175 Oval Sweet Bread

30 g. | 50 pieces | 80 boxes

10.247 Bear's bread

NOVITÀ

40 g. | 50 pieces | 80 boxes

10.248 Bear's bread | Whole wheat

NOVITÀ

40 g. | 50 pieces | 80 boxes

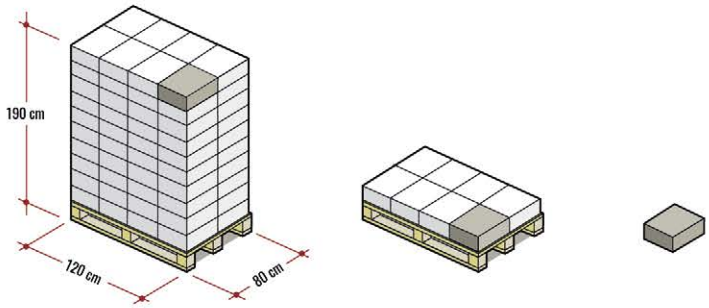
il + Naturale

Without dyes, GMOs, mono and diglycerides E471 and flour treatment agents E300.

Pallet types

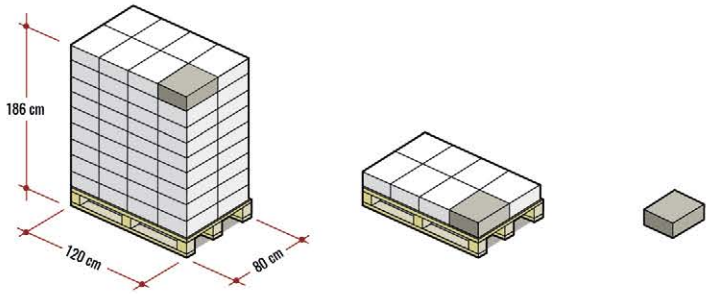
Features Pallet 1: Croissants, Pain au Chocolat, Cornetti, Bundles, Treccine, Bar, Pizze, Focacce, Half Tray, Bread.

Box size	
175 x 395 x 295	
Boxes per layers	8
Layers	10
Boxes per pallet	80
Stackability	No



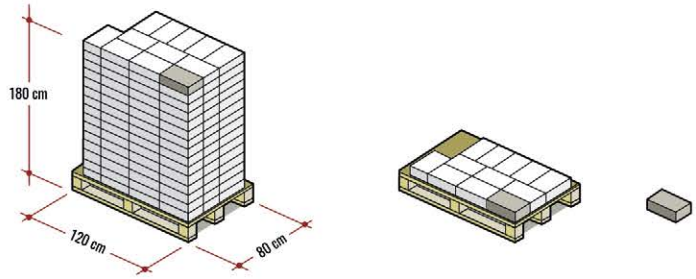
Features Pallet 2: Krapfen.

Box size	
190 x 410 x 285	
Boxes per layers	8
Layers	9
Boxes per pallet	72
Stackability	No



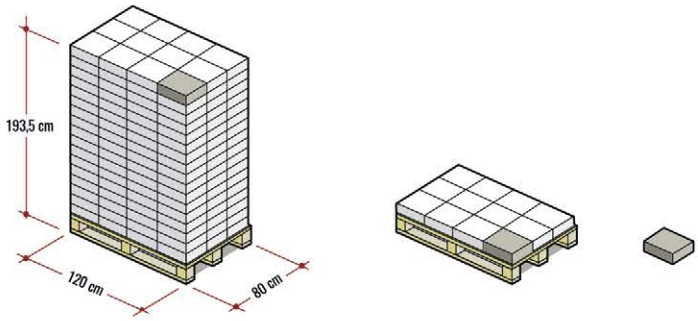
Features Pallet 3: Puffs, Mini Pie, Biscuits, Pastry, Tart.

Box size	
110 x 215 x 320	
Boxes per layers	12
Layers	15
Boxes per pallet	180
Stackability	No



Features Pallet 4: Cake.

Box size	
105 x 260 x260	
Boxes per layers	12
Layers	17
Boxes per pallet	204
Stackability	No



What is the difference?

COMPARTIVE TABLE

Read carefully the table below, taking care not to miss the differences with **Orsobianco croissant!**

INGREDIENTS AND ADDITIVES CHEMICAL TABLE	Orsobianco pronti in 3 minuti Apricot Croissant, All Butter, 65 gr	FAMOUS MULTINATIONAL COMPANY Butter Croissant, apricot, 70 gr	FAMOUS ITALIAN COMPANY Butter Croissant, apricot	FAMOUS ITALIAN COMPANY Croissant Chic, apricot	Compare with any other Croissant using the form below
E300 Ascorbic Acid	**NO**	**YES**	**YES**	**YES**	
E472e Diacetyl tartaric acid esters of mono and diglycerides	**NO**	**YES**	**YES**	**YES**	
E920 Hydrochloride L-cysteine (anti-caking agent)	**NO**	**YES**	**YES**	**YES**	
Fluor	Soft WHEAT Flour	Soft WHEAT Flour	Soft WHEAT Flour	Soft WHEAT Flour	
MILK and derivates	MILK Cream	No	SKIMMED MILK in powder	SKIMMED MILK in powder	
EGGS	Pasteurized EGGS	EGGS	EGGS	EGGS yolks	
BUTTER (by MILK)	BUTTER (by MILK)	BUTTER (by MILK) 17,5%	BUTTER (by MILK) 18%	BUTTER 19%	
Sugar	Yes	Yes	Yes	Yes	
Leavening Agent	Yeast	Yeast	Brewers Yeast	Yeast	
Syrup	Glucose and Fructose	Glucose and Fructose	Glucose and fructose, syrup dehydrated glucose	Syrup of Glucose and Fructose	
Salt	Yes	Yes	Yes	Yes	
Stuffing	Apricot jam 15% (apricots (60%), syrup (23%) glucose-fructose, sugar (15%), gelling agent: pectin, acidity regulator: citric acid).	Stuffed 16.5% (43% past apricot, glucose-fructose syrup, sugar, gelling agent: E440i, acidity regulator: E330, natural flavors).	Apricot 14% (glucose-fructose syrup, apricot puree 43%, sugar, gelling agent: E440i, acidity regulator: E330, flavors).	Apricot filling 14 % (apricot puree 40 % , sugar, glucose-fructose syrup, gelling agent: E440, modified starch, acidity regulator: E330 , flavors).	
	Source: list ingredients by product ORSOBIANCO	**Source:** book ingredients	**Source:** label on list ingredients	**Source:** book ingredients	

il + Naturale

For allergen see the ingredients written in UPPERCASE. May contain traces of dried nuts, PEANUTS AND SOY.

Certifications and Awards

British Retail Consortium

www.brcglobalstandards.com

BRC Global Standards (British Retail Consortium Global Standards) is a leading safety and quality certification program, used by over 22,000 certificated suppliers in 123 countries, with certification issued through a worldwide network of accredited certification bodies.
The Standards guarantee the standardization of quality, safety and operational criteria and ensure that manufacturers fulfill their legal obligations and provide protection for the end consumer. BRC Global Standards are now a fundamental requirement of leading retailers.

International Featured Standard

www.ifs-certification.com

IFS Standards (International Featured Standards) are developed for and through all involved parties in the supply chain, which would like to use uniform standards to ensure safety and quality of food and non-food products and related services.

IFS Standards help to comply with all legal food and non-food safety and quality requirements and give common and transparent standards to all concerned suppliers and service providers as well as a concrete and strong answer to the high safety and quality expectations of customers.

Piedmont Artisanal Excellence (Eccellenza Artigiana)

www.regione.piemonte.it

The recognition of "**Piedmont Artisanal Excellence**" **(Eccellenza Artigiana)** is granted by Piedmont Region to the companies which respond to all requested requirements, i.e. aiming to fulfill, safeguard and re-launch artisanal manufacture of ancient prestige by offering career opportunities which, with all the respect of traditions, could seize and can re-interpret the past through nowadays cultural and aesthetic trends. All of that by making our younger generations approaching to job careers with a high level of proficiency.

Tutto Food Award - Horeca 24 Award

We were rewarded with **TuttoFood Award for Innovation** and the **Innovation of the Year Award as HORECA 24!**

Chemical additives

"Dough products are used with various functions, with no nutritional values or without such purposes whatsoever. They are used in every processing stage throughout the mass or to the surface aiming to preserve or enhance product's characteristics. This is a huge area of concern, covered by precise governments regulations about the ways in which they should / shouldn't be used: i.e. coloring agents, preservatives, thickening agents, stabilizers, gelling agents, emulsifiers, flavor enhancers, artificial flavorings, raising agents, acidifying agents, anti-caking agents, emulsifying salts, flour treatment agents, and several others. This field is often an argument for debates, with conflicting opinions; nevertheless the Law recognizes a justifiable use of those additives. Some of them have been proved to be harmless, their use is therefore justified and, for the function they fulfill, they're worth drawing our confidence. In a more specific way, we are talking about natural additives and their derivates, whereas concerning artificial substances there are critical approaches. We recommend using them only when really needed, with all possible precautions, using minimum quantities being careful not to exceed prescribed doses regimen".

Source: Manuale della Pasticceria Italiana, F. Scolari e T. Busnelli, Chiriotti Editore, Pinerolo 1994 [p.59]

We have decided not to use: preservatives added, dyes, mono and diglycerides E471, fluor treatment agent E300, GMOs!

CAUEN19

Dolciaria Orsobianco Srl P. IVA: 02906020041
Via Cuneo 90, 12011 Borgo S. Dalmazzo (CN)
Tel: +39 0171 902304 Fax: + 39 01711832127
amministrazione@orsobiancodolciaria.com
ordini@orsobiancodolciaria.com

Email: info@orsobiancodolciaria.com
Follow us on Facebook e Google Plus
www.orsobiancodolciaria.com
controlloqualita@orsobiancodolciaria.com
marketing@orsobiancodolciaria.com