



CATALOGUE  
**FRESH PRODUCT**



## CERTIFIED ROMAGNA WHEAT

*wheat is the first and main ingredient of our work*

### JUST AS IT USED TO BE

At **Riccione Piadina** we have a real devotion to wheat and we treat it exactly as our grandparents would. My grandmother used to go into the field after the harvest and glean what was left on the ground, then she would grind it in the town mill, at home she would mix it with water and lard and patiently wait for the dough to mature becoming elastic and compact.

We want to allow everyone to experience the taste of this extraordinary fruit of the earth, which grows in the typical Romagna soil, humid and mild, close to the sea, which gives us the main ingredient of the **real Piadina Romagnola**.

### SUPPLY CHAIN CERTIFICATION

Today the soft wheat we have chosen for our piadina has a **supply chain certification** and it is **exclusively certified Romagna wheat**.

The goal is to create value for farmers, improve environmental sustainability and give consumers more certainty about the origin of raw materials.

In order to have certain data on traceability, the companies involved in the project are required to report all data. Starting from the cadastral situation and the quantity of seeds used, the companies provide information about treatments and fertilizations of the **cultivated fields, up to the final numbers of threshing**.

In this way, the ones in charge of control can **verify that the harvest does not exceed what was sown**, clearly taking into account the environmental situations and the yield of that year's harvest.

Even the processing of wheat and its transformation into flour are carried out following **specific tested phases** in order to avoid cross-contamination.



## EXCELLENT RAW MATERIALS

*100% quality ingredients*

We have always been seeking for top quality and we only use the best raw materials.

### FLOUR

It is obtained only from **Romagna wheat with ISO 22005 certification**, grown and processed by companies in Romagna involved in a program that provides for the reporting of each phase of wheat cultivation and of wheat cultivation and compliance with specific safety and quality standards and safety and quality standards and precise control by the competent bodies.

Only 10% of the wheat becomes the flour chosen for our piadine and it is the most valuable part, white and fragrant, selected for its low ash value equal to 0.45% (well below the maximum value of 0.55% according to the current laws and regulations) and strength W of 190, which indicates an average capacity of water absorption and which makes the piadina extremely soft and fragrant

### EXTRA VIRGIN OLIVE OIL

Extracted from the sole pressing of the olive by mechanical methods, with acidity lower than 0,8%. Being rich in polyphenols it has antioxidant properties that make it the centerpiece of the Mediterranean diet.

The novelty of piadina with extra virgin olive oil is the sunflower oil, rich in fatty acids sunflower oil, rich in unsaturated fatty acids and useful for heart health.

### PORK FAT

For our piadina PGI we strongly wanted a **high quality pork fat**, obtained from pigs strictly bred in Italy and subjected to controls at every stage of their lives.

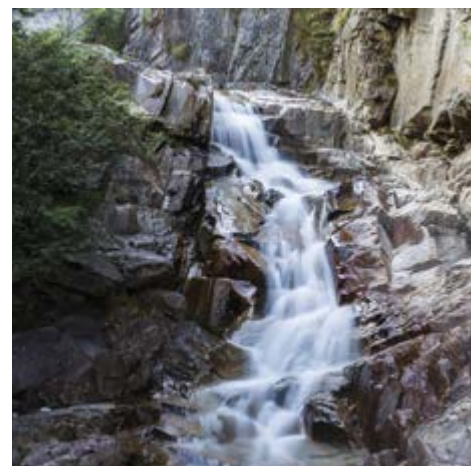
### WATER

It comes from **local water sources**. The main source is the dam of Ridracoli dam, in the province of Forli-Cesena. It is crystalline and **rich in mineral salts**.

### SEA SALT

It is obtained from the **saltworks of Sardinia**.

Choosing Italian salt is further confirmation of how much we care about our territory and our economy.



## PIADINA ROMAGNOLA PGI RIMINESE STYLE

*“The most loved by Italians”*

- CERTIFIED ROMAGNA WHEAT
- INGREDIENTS 100% OF ITALIAN ORIGIN
- SOFT AND FRAGRANT
- COOKED AT DIFFERENT TEMPERATURES
- PGI CERTIFIED



**PIADINA ROMAGNOLA PGI ALLA RIMINESE BY RICCIONE PIADINA** is “the most loved by Italians”, the “classic” par excellence, made according to the tradition of Romagna.

It is our first piadina, the one that wrote the history of Riccione Piadina!

### CERTIFIED ROMAGNA WHEAT AND INGREDIENTS 100% OF ITALIAN ORIGIN

- **Soft wheat flour**, grown in Romagna and with supply chain certification;
- **Water** from local springs;
- **Lard** from pigs bred in Italy;
- **Salt** from Sardinia;
- **Leavening agents** of Italian origin.

### COOKING AT DIFFERENT TEMPERATURES

Choosing the perfect time for cooking after the **right resting time**, is the magic touch of our daily production.

Inspired by the tradition of Romagna, when piadine are cooked on the stoves of our grandmothers, we have made a **special oven** where our piadina **are pre-cooked at different temperatures**

This allows them to swell and flake. That’s why they are so **soft and fluffy!**

### CERTIFIED PGI

Proud to respect the regulations that enhance the territory! For us, being PGI is a source of pride, a **prestigious award**. We deeply believe in the importance of the PGI and we have always been in the front line always been in the forefront fighting to **certify and protect the Piadina Romagnola**, a product increasingly appreciated and known in the world!

Why is it called PGI “alla Riminese”? Because this is the piadina thin, typical of the southern areas of Romagna



Piadina  
Romagnola



ITALIA  
Certificato da Organismo  
di Controllo autorizzato  
dal Ministero competente

# PIADINA ROMAGNOLA PGI “LA SPESSA”

## *The Piadina of the inland of Romagna*

- CERTIFIED ROMAGNA WHEAT
- INGREDIENTS 100% OF ITALIAN ORIGIN
- RICH AND TRADITIONAL FLAVOUR
- FRAGRANT AND CRUMBLY
- IDEAL AS BREAD SUBSTITUTE
- IDEAL AS PIZZA DOUGH
- COOKED AT DIFFERENT TEMPERATURES
- PGI CERTIFIED



**PIADINA ROMAGNOLA PGI “LA SPESSA” BY RICCIONE PIADINA**, you just can't do without it! Who tastes it, immediately falls in love: thanks to the new processing method it is even more tasty and fragrant, just **unique and delicious**

### **CERTIFIED ROMAGNA WHEAT AND INGREDIENTS 100% OF ITALIAN ORIGIN**

- **Soft wheat flour**, grown in Romagna and with supply chain certification;
- **Water** from local springs;
- **Lard** from pigs bred in Italy;
- **Salt** from Sardinia;
- **Leavening agents** of Italian origin.

### **COOKING AT DIFFERENT TEMPERATURES**

Choosing the perfect time for cooking after the **right resting time**, is the magic touch of our daily production.

Inspired by the tradition of Romagna, when piadina are cooked on the stoves of our grandmothers, we have made a **special oven** where our piadina **are pre-cooked at different temperatures**

This allows them to swell and flake. That's why they are so **soft and fluffy!**

### **RICH IN FLAVOUR**

Piadina “spessa” is typical from the area of north Romagna and the inland, it is characterized by a rich flavour, ready to bite! It is ideal for flavory dishes like cold cuts from the inland, roasted meet and fish soups. Good also as it is: ideal as a bread substitute on your table every day.

### **CERTIFIED PGI**

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Why is it called PGI “alla Riminese”? Because this is the piadina thin, typical of the southern areas of Romagna



# PIADINA ROMAGNOLA PGI WITH EXTRA VIRGIN OLIVE OIL

*The piadina without any animal fat*

- CERTIFIED ROMAGNA WHEAT
- SOFT AND FRAGRANT
- WITH EXTRA VIRGIN OLIVE OIL 4%
- COOKED AT DIFFERENT TEMPERATURES
- SUITABLE FOR VEGETARIAN AND VEGAN DIET
- PGI CERTIFIED



## PIADINA WITH EXTRA VIRGIN OLIVE OIL BY RICCIONE PIADINA

The classical piadina is, according to the tradition, also with extra virgin olive oil, without animal fat, lighter than the traditional version with the same taste.

## CERTIFIED ROMAGNA WHEAT AND QUALITY INGREDIENTS

- **Soft wheat flour**, grown in Romagna and with supply chain certification;
- **Water** from local springs;
- **Extra virgin olive oil** for a soft and tasty piadina;
- **Sunflower oil** of Italian origin
- **Salt** from Sardinia;
- **Leavening agents** of Italian origin.

## COOKING AT DIFFERENT TEMPERATURES

Choosing the perfect time for cooking after the **right resting time**, is the magic touch of our daily production.

Inspired by the tradition of Romagna, when piadine are cooked on the stoves of our grandmothers, we have made a **special oven** where our piadina **are pre-cooked at different temperatures**

This allows them to swell and flake. That's why they are so **soft and fluffy!**

## A LONG SELLING HISTORY

Our piadina with extra virgin olive oil is **selling more and more**: it is unmissable in the fridges of the supermarkets, required by the consumers who look for a healthier diet and for those who follow a **vegan or vegetarian diet**.

## CERTIFIED PGI

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Why is it called PGI "alla Riminese"? Because this is the piadina thin, typical of the southern areas of Romagna



bio

## PIADINA ROMAGNOLA PGI RIMINESE STYLE ORGANIC

### *Piadina with flour type "1"*

- CERTIFIED ORGANIC EMILIA ROMAGNA WHEAT
- SOFT WHEAT FLOUR TYPE 1
- WITH EXTRA VIRGIN OLIVE OIL 9%
- RUSTIC AND GENUINE FLAVOUR
- COOKED AT DIFFERENT TEMPERATURES
- CERTIFIED PGI
- SUITABLE FOR VEGETARIAN AND VEGAN DIET



**RICCIONE PIADINA ORGANIC** combines the best of the nature and mixes it wisely to make you taste genuine and special piadina

#### **RUSTIC AND GENUINE FLAVOUR**

Our organic piadina and softer easy to digest, thanks to low fat and salt content (compared to a traditional piadina), and it is ideal to create recipes with traditional flavors. This Piadina with its rustic and genuine flavor will amaze you with its softness. Good also as it is: ideal as a bread substitute on your table every day.

#### **CERTIFIED EMILIA ROMAGNA WHEAT AND QUALITY INGREDIENTS**

We have always put a great attention to **environmental and social sustainability**, for our organic products we have chosen natural ingredient, without any herbicide or fertilizer, respecting the environment and **taking care of the consumers and of the producers**

- **Soft wheat flour type "1"**, as in the tradition;
- **Water** from local springs;
- **Organic Italian Extra virgin olive oil** for a soft and tasty piadina;
- **Salt** from Sardinia;
- **Leavening agents** of Italian origin.

#### **COOKING AT DIFFERENT TEMPERATURES**

Choosing the perfect time for cooking after the **right resting time**, is the magic touch of our daily production.

Inspired by the tradition of Romagna, when piadine are cooked on the stoves of our grandmothers, we have made a special oven where our piadina **are pre-cooked at different temperatures**

This allows them to swell and flake. That's why they are so **soft and fluffy!**

#### **CERTIFIED PGI**

Proud to respect the regulations that enhance the territory! For us, being PGI is a source of pride, a **prestigious award**. We deeply believe in the importance of the PGI and we have always been in the front line always been in the forefront fighting to **certify and protect the Piadina Romagnola**, a product increasingly appreciated and known in the world!





# PIADINA ROMAGNOLA PGI RIMINESE STYLE 100% WHOLE WHEAT, 100% ORGANIC

## *The piadina rich in fibers*

- CERTIFIED ORGANIC EMILIA ROMAGNA WHEAT
- 100% WHOLE WHEAT
- WITH EXTRA VIRGIN OLIVE OIL 5%
- SOFTER
- RICH IN FIBER
- COOKED AT DIFFERENT TEMPERATURES
- SUITABLE FOR VEGETARIAN AND VEGAN DIET



**RICCIONE PIADINA ORGANIC** combines the best of the nature and mixes it wisely to make you taste genuine and special piadina

### 100% WHOLEWHEAT, 100% ORGANIC

An unmatched whole wheat Piadina so soft and scented!

Created for the lovers of natural flavours, with 100% whole wheat flours, rich in fibers, vitamins and mineral salts thank to wheat germ.

Our organic piadina and softer easy to digest, thanks to low fat and salt content (compared to a traditional piadina), and it is ideal to create recipes with traditional flavors.

Ideal for clients who look for a healthier diet and prefer a vegan or vegetarian diet.

### CERTIFIED EMILIA ROMAGNA WHEAT AND QUALITY INGREDIENTS

We have always put a great attention to **environmental and social sustainability**, for our organic products we have chosen natural ingredient, without any herbicide or fertilizer, respecting the environment and **taking care of the consumers and of the producers**

- **Whole wheat flour** preserving the characteristics of the soft wheat and its nutritional values
- **Water** from local springs;
- **Organic Extra virgin olive oil** for a soft and tasty piadina;
- **Sunflower oil**, Italian and Organic
- **Salt** from Sardinia;
- **Leavening agents** of Italian origin.

### COOKING AT DIFFERENT TEMPERATURES

Choosing the perfect time for cooking after the **right resting time**, is the magic touch of our daily production.

Inspired by the tradition of Romagna, when piadine are cooked on the stoves of our grandmothers, we have made a **special oven** where our piadina are **pre-cooked at different temperatures**

This allows them to swell and flake. That's why they are so **soft and fluffy!**



Piadina Romagnola



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bio

## RICCIONE PIADINA ORGANIC KAMUT

### The Piadina "Zero"

- THE PIADINA "ZERO"
- ZERO SALT, ZERO LEAVENING AGENTS, ZERO FAT
- CERTIFIED ORGANIC KAMUT FLOUR
- INNOVATIVE AND LIGHT
- COOKED AT DIFFERENT TEMPERATURES
- SUITABLE FOR VEGETARIAN AND VEGAN DIET



**RICCIONE PIADINA ORGANIC** combines the best of the nature and mixes it wisely to make you taste genuine and special piadina

#### ZERO SALT... 100% LIGHT AND TASTEFUL!

Thanks to our research we have created the piadina with Khorasan Kamut flour, the first "zero piadina" ever made: ZERO salt, ZERO leavening agents, ZERO added fat... simple and tasty!

An innovative and light piadina, with a delicate flavour, soft, fragrant and ideal with every filling!

Ideal for clients who look for a healthier diet and prefer a vegan or vegetarian diet.

#### KHORASAN KAMUT WHEAT

It is an ancient product that can only be organic, without any genetic modifications and has to stick to high standard of quality, purity, and nutritional values. The word "kamut" comes from the ancient Egyptian and it means wheat. Appreciated for its high-protein content (compared to the normal wheat), the KAMUT Khorasan wheat is source of amino acid, vitamins and minerals such as magnesium and selenium.

#### JUST TWO INGREDIENTS

We have always put a great attention to **environmental and social sustainability**, for our organic products we have chosen natural ingredient, without any herbicide or fertilizer, respecting the environment and **taking care of the consumers and of the producers.**

For this recipe we have only used two ingredients:

- Kamut Khorasan flour
- Water from local springs;

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# FORNARINA WITH ROSEMARY

*Brilliant and unique*

- CERTIFIED ROMAGNA WHEAT
- TRADITIONAL FOCACCIA FROM ROMAGNA
- SOFT AND FRAGRANT, WITH AN UNMATCHED FLAVOR
- GOOD WITH EVERY FILLING
- A NEW MARKET NICHE
- COOK IT AS A PIADINA



**LA FORNARINA BY RICCIONE PIADINA**, the unexpected focaccia! With rosemary and extra virgin olive oil, ready to cook on a pan like the piadina.

Trendy: eaten in the Romagna beach restaurants, with your feet in the sand!

## UNMATCHED

You can taste it with mortadella or burrata, or why not, a nice fish recipe!

Fornarina **goes along well with everything**, enhances every flavor and it is also good as it is!

## COOK IT AS A PIADINA

You can cook it as a Piadina, on a hotplate, or on our made in Italy pan, turning it every 15 seconds for a 1 or 2 minutes. The consumer will easily cook it and enjoy it!

## SOFT AND FRAGRANT

A **unique flavour** that will amaze you. The fornarina will enchant you after the first bite!

## A MARKET OPPORTUNITY

Brilliant and unique: the Fornarina by Riccione Piadina opens you a world of possibilities. Its presence in your supermarket will make your turnover increase

## CERTIFIED ROMAGNA WHEAT AND QUALITY INGREDIENTS

- **Soft wheat flour**, grown in Romagna and with supply chain certification;
- **Water** from local springs;
- **Lard** from pigs bred in Italy;
- **Extra virgin olive oil** for a soft and tasty piadina;
- **Rosemary**
- **Salt** from Sardinia;
- **Leavening agents** of Italian origin.

## THE PERFECT RESTING TIME

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# PIADINA SFOGLIATA, THE MOST DELICIOUS

## *The crunchy and soft piadina*

- CERTIFIED ROMAGNA WHEAT
- RICH TASTE, UNEXPECTED TEXTURE
- FRAGRANT
- DIFFERENT FROM ALL THE OTHERS
- A NEW MARKET NICHE



### PIADINA SFOGLIATA BY RICCIONE PIADINA

The special occasion piadina, just like the one made by the grandma, with many tasty layers!

### THE CRUCHY AND SOFT PIADINA

Incredibly tasty, the dough rests for the right amount of time and with the right heat: in this way the piadina has many delicious layers. That's why it is crunchy and soft at the same time.

### DELICIOUS IN EVERY RECIPE

Ideal to go along with traditional recipes with a trendy touch! The piadina of the special occasions!

### FRAGRANT

Ideal to be filled or to be eaten as it is

### A MARKET OPPORTUNITY

A new piadina, with an ancient flavor for those who want to re-discover past recipes. Different from all the others, unmissable in your fridges.

### CERTIFIED ROMAGNA WHEAT AND QUALITY INGREDIENTS

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- **Water** from local springs;
- **Lard** from pigs bred in Italy;
- **Extra virgin olive oil** for a soft and tasty piadina;
- **Salt** from Sardinia;
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## SFOGLIATINE, SIMPLY DIFFERENT

### *For high-quality finger foods*

- CERTIFIED ROMAGNA WHEAT
- RICH TASTE, UNEXPECTED TEXTURE
- FRAGRANT
- DIFFERENT FROM ALL THE OTHERS
- A NEW MARKET NICHE



**SFOGLIATINE BY RICCIONE PIADINA** are unique as they are crunchy on the outside, and soft on the inside.

Delicious and ideal to give a special gourmet touch to your aperitif, brunch with friends and family. Use them to create delicious top quality finger food!

Their format and their rich and fragrant taste make them totally stand out.

#### **THE CRUCHY AND SOFT PIADINA**

Incredibly tasty, the dough rests for the right amount of time and with the right heat: in this way the piadina has many delicious layers. That's why it is crunchy and soft at the same time.

#### **SPACESAVING PACKAGE**

The maximum of the taste in a clever package. Thanks to the small dimensions you can fit 4 packages in the space normally taken by 1 package: their great identity will make your turnover multiply by four!

#### **A MARKET OPPORTUNITY**

They address a different market niche, to satisfy demanding clients, who want to bring on the table a unique taste combined with the Romagna tradition.

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## LE MERAVIGLIE, MINI PIADINE

*The piadina beloved by the children*

- CERTIFIED ROMAGNA WHEAT
- INGREDIENTS 100% OF ITALIAN ORIGIN
- SPACE SAVING PACKAGE
- SOFT AND FRAGRANT
- COOKED AT DIFFERENT TEMPERATURES
- IDEAL FOR SNACKS AND APERITIFS



**LE MERAVIGLIE BY RICCIONE PIADINA** are born from our Riccione Piadina PGI Classica. The same recipe as Riccione Piadina PGI “Riminense style”, but in its baby version.

### NOT JUST FOR CHILDREN

The Meraviglie are funny, original and tasty! Ideal for you children' snack, to celebrate a birthday, or to create small and delicious desserts. Try it with your friends, for a tasty aperitif together with cold cuts and cheese of your region! Thought for the children, **beloved by everybody!**

### SPACE SAVING PACKAGING

The Meraviglie, thanks to their dimensions (12 cm diameter x 8 mini piadina per package) have a space saving and fresh saving package: the package is thought in a way that can be opened into 2 portions of 4 mini piadina each.

### CERTIFIED ROMAGNA WHEAT AND INGREDIENTS 100% OF ITALIAN ORIGIN

- **Soft wheat flour**, grown in Romagna and with supply chain certification;
- **Water** from local springs;
- **Lard** from pigs bred in Italy;
- **Salt** from Sardinia;
- **Leavening agents** of Italian origin.

### COOKING AT DIFFERENT TEMPERATURES

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# PIADINA GLUTEN FREE

*The taste of a real piadina, gluten free*

- DELICIOUS GLUTEN FREE
- SOFT AND FRAGRANT
- SUITABLE FOR VEGETARIAN AND VEGAN DIET
- EASY TO ROLL



## OUR GLUTEN-FREE PRODUCTS

The quality of our traditional piadina also in the version gluten-free version with Extra Virgin Olive Oil. A soft piadina created thanks to the constant search for **high-quality ingredients**.

Always dedicated to the needs of consumers, we have treasured all their advice to create our gluten-free products.

We have dedicated a special part of our plant to the production of the Gluten Free line in a special part of our plant, where the risk of contamination is absent and we can guarantee safe food.

With our Gluten Free line everyone will have the opportunity to eat a piadina as good as the traditional one.

All our gluten-free products are suitable for those who follow a **vegetarian and vegan diet**.

## COOKING AT DIFFERENT TEMPERATURES

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## CASSONE, READY TO EAT

*The filled piadina with a hot and stringy heart*

- CERTIFIED ROMAGNA WHEAT
- TYPICAL RECIPE OF ROMAGNA
- SIMPLE: IT IS JUST READY
- GOOD ALL AROUND THE CLOCK
- EASY, VERSATILE, FAST



### CASSONE BY RICCIONE PIADINA

What is cassone romagnolo?

It is a piadina with a hot and stringy heart, perfect for every occasion.

Cassoni (230g) are available in 3 different taste.

### EASY TO COOK

Just put it on a non-sticking pan, in the microwave or in the oven. **Everybody can cook it.**

### FAST!

**Ready in 4 minutes.:** you do not have to look for the filling, we have done it!

Ideal for when you do not have time, a lot of hunger and do not want to miss the taste

### VERSATILE!

**Good all around the clock**

Lunch, snack, dinner, you just need a little hunger

### QUALITY INGREDIENTS

The ingredients are the same used for our Riminese style piadina PGI with extra virgin olive oil.



25CM

## PINSA & MINI PINSA BY RICCIONE PIADINA

*Soft and crunchy*

- NATURAL LEAVENING
- HIGH HYDRATION
- HAND-STRETCHED
- STONE-BAKED



Our Riccione Piadina Pinsa is light, crispy and unique. An extraordinary culinary experience to savour with joy, ready in 5 minutes.

### NATURAL LEAVENING 48 HOURS

Allowing time and natural processes to impart an authentic flavor and a light, tasty texture to our dough.

### HAND-STRETCHED

This artisanal process ensures attention to detail and quality.

### HIGH HYDRATION

Thanks to the high water percentage in the dough, our Pinsa has a particularly light and airy texture, making it easily digestible.

### STONE-BAKED

This process gives the product a unique and delightful character: irresistible crispiness on the outside, while maintaining a perfect softness on the inside.

### JUST ADD TOPPINGS

Enjoying Pinsa is very easy. Simply top it with your preferred ingredients and bake for 7/8 minutes in the oven.

### UNIVERSAL APPRECIATION

Demand for Pinsa type products is growing in refrigerated sections, as they are increasingly sought after by consumers. Thanks to its convenience and versatility, Pinsa is destined to be appreciated by all!

# THE PINSA TOAST BY RICCIONE PIADINA

*Excellence in a smart size*

- NATURAL LEAVENING
- HIGH HYDRATION
- HAND-STRETCHED
- STONE-BAKED
- SPACE SAVING & FRESHNESS-PRESERVING PACKAGING



The Pinsa Toast by Riccione Piadina is the perfect fusion between the goodness of Roman pinsa and the deliciousness of a toast! Simple, quick, and irresistible: it's the perfect idea for any break, snack, or aperitif!

## **NATURAL 48-HOUR LEAVENING**

We let time and natural processes give our dough an authentic flavor and a light, delicious texture.

## **HAND-STRETCHED**

This artisanal process ensures attention to detail and quality.

## **HIGH HYDRATION**

Thanks to its high water content, Riccione Piadina's Pinsa has an exceptionally light and airy texture, making it easy to digest.

## **STONE-BAKED**

This method gives the product a unique and delicious character: an irresistible crispness on the outside while maintaining perfect softness inside.

## **FILL & ENJOY**

Enjoying the pinsa toast is super easy. Just top them with your favorite ingredients and heat for a few minutes in the air fryer, toaster, or oven

## **INNOVATIVE SIZE**

With a reduced weight, they are perfect to enjoy at any time of the day—breakfast, snack, lunch, aperitif, or dinner.

## **SPACE-SAVING & FRESHNESS-PRESERVING PACKAGING**

The package is divided into two portions. This allows it to be folded in half, taking up less space both in supermarket refrigerated shelves and in consumers' refrigerators. Additionally, you can open one half at a time, ensuring greater product freshness..

# PINSA CRUST GLUTEN FREE

*Soft and crunchy*

- NATURAL LEAVENING
- HIGH HYDRATION
- HAND-STRETCHED
- STONE-BAKED



## NATURAL LEAVENING

Allowing time and natural processes to impart an authentic flavor and a light, tasty texture to our dough.

## HAND-STRETCHED

This artisanal process ensures attention to detail and quality.

## MADE WITHOUT DEGLUTENIZED WHEAT STARCH

Using only high-quality ingredients.

## HIGH HYDRATION

Thanks to the high water percentage in the dough, our Pinsa has a particularly light and airy texture, making it easily digestible.

## STONE-BAKED

This process gives the product a unique and delightful character: irresistible crispiness on the outside, while maintaining a perfect softness on the inside.

## JUST ADD TOPPINGS

Enjoying Pinsa is very easy. Simply top it with your preferred ingredients and bake for 7/8 minutes in the oven.

## UNIVERSAL APPRECIATION

Demand for Pinsa type products is growing in refrigerated sections, as they are increasingly sought after by consumers. Thanks to its convenience and versatility, Pinsa is destined to be appreciated by all!

## LICENSED OF THE SPIGA BARRATA BRAND

granted by the Italian Celiac Association



# PIZZA BASE WITH CRUST AND THICK PIZZA BASE GLUTEN FREE

*Enjoy it at home, just like in a restaurant*

- NATURAL LEAVENING
- HIGH HYDRATION
- HAND-STRETCHED
- STONE-BAKED



## NATURAL LEAVENING

Allowing time and natural processes to impart an authentic flavor and a light, tasty texture to our dough.

## HAND-STRETCHED

This artisanal process ensures attention to detail and quality.

## MADE WITHOUT DEGLUTENIZED WHEAT STARCH

Using only high-quality ingredients.

## HIGH HYDRATION

Thanks to the high water percentage in the dough, our Pizza has a particularly light and airy texture, making it easily digestible.

## STONE-BAKED

This process gives the product a unique and delightful character: irresistible crispiness on the outside, while maintaining a perfect softness on the inside.

## JUST ADD TOPPINGS

Enjoying Pizza is very easy. Simply top it with your preferred ingredients and bake for 8/10 minutes in the oven.

## LICENSED OF THE SPIGA BARRATA BRAND

granted by the Italian Celiac Association

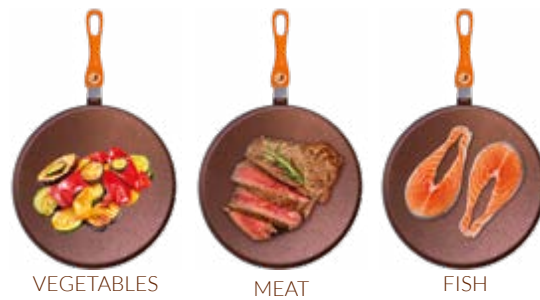


# OUR TESTO ROMAGNOLO (NON-STICK PAN)

*The ideal tool for cooking piadina*

The "Testo Romagnolo" (non-stick pan), typical of our local tradition, is the ideal tool for cooking piadina to perfection. It's a non-stick aluminum pan with a Teflon coating, 32cm in diameter and weighing 1 kg: its robustness makes it a reliable and long-lasting tool. The stainless steel aluminum plate at the bottom of the pan helps maintain a constant temperature, ensuring even heat distribution and optimal cooking on both induction and gas stovetops.

Its versatility makes it suitable for various preparations, allowing you to cook not only the Piadina but also vegetables, meat, or fish, without greasing it.



## DATA SHEET

Internal Code..... 2003  
 Ean13 .....8020926002973  
 Ean14..... 18020926002970  
 Dimensions..... Ø32cm - handle 18cm  
 Weight..... 1 Kg  
 Pcs per package ..... 10  
 Package weight..... 11Kg  
 Package size..... 55 x 36 x h15cm  
 Palletization ..... 4boxes x 9layers = 36

**+20%**  
 Increase in sales  
 in 2024

**2k**  
 Pos adhering  
 to the promo

**300k**  
 Consumer who cook Piadina  
 using a non-stick pan

## PROMO

*Activate it at your point of sale*



### Our promotion

Excellent cooking helps to boost customer loyalty. The "Testo Promo" is an immediate promotional activity, does not require a hostess, is very popular with customers and has been tried-and-tested over the years



### How it works

By purchasing a package of his or her choice of Riccione Piadina the customer will be able to buy (with a special price) the Romagna Pan



### Display stand

We will send you a colourful Testo Romagnolo display stand with simple assembly instructions.



### Restocking

There is no minimum number of piadinas required to activate the Promo

## How to cook Piadina

### 1- Heat the Testo Romagnolo (or a non-stick pan)

for at least 2 minutes, without greasing it. When hot, lower the heat and place the piadina on top.



### 2- Place Piadina on Testo Romagnolo (or a non-stick pan)

Cook the piadina for about 1 minute, turning it every 15 seconds to get a perfect cooking. Should you prefer it crispy, increase the cooking time.



### 3- Piadina is ready

Once cooked, remove it from the Testo Romagnolo (or from the non-stick pan). Stuff it as you prefer and heat it for another 15-20 sec. to improve the flavor.



### Sturdy and durable

Thanks to its Teflon-coated aluminum construction and total weight of 1kg, the Romagna Pan is ultra-resistant and long-lasting over time.



### Oil-free cooking

Its non-stick surface allows for cooking light and healthy recipes without the use of additional fats.



### Universal for gas and induction

With the stainless steel plate at the bottom, it is suitable for cooking on both gas and induction stovetops

## PROPER DISPLAY

*to increase the selling performances*



1

### ROMAGNA PAN PROMO

Romagna Pan display

2

### PROMOTIONAL FRIDGES

Fridge + Romagna Pan display

Available dimensions:

- 100x100cm
- 100x150cm
- 100x200cm

3

### PROMOTIONAL FRIDGE WITH EXTRA ROMAGNA PAN DISPLAY

Fridge + Romagna Pan display

4

### VERTICAL FRIDGE

Ideal for Cassoni  
• 70x55x210cm  
• 60x52x175cm

## OUR GADGETS

*Colorful offers*

### HOW DOES THE PROMOTION WORK? Improve sales with the Multipack + Gadget

It will be possible to activate a period of promotional activity.

Two packs of Riccione Piadina and a free gadget will be flocked together inside a transparent envelope, to guarantee maximum convenience and usability during the sale.

On the transparent bag there will be an attentional stamp with the words "It contains a gift for you", to catch the consumer's attention and entice him to buy. Thanks to this promotion we aim to achieve very important results: increased sales of the product, increased profitability through increased sales, customer loyalty.



### THE SHOPPERS

Ideal for shopping or going to the beach, available in four graphics to collect. Format 45x40x20 cm.

### LECCAPIADINA

The colorful spatula, great for spreading creams and cheese on your piadina.

### THE GIRAPIADINA

A 39cm long steel spatula, suitable for use in contact with high temperatures. It is indispensable and optimal for turning the piadina during cooking.

### POTHOLDERS

An essential accessory for a more colourful and fun kitchen. Available in 4 graphics to collect.



## FRESH PIADINA



### PIADINA ROMAGNOLA PGI RIMINESE STYLE

It is our main success, the first ever made, Certified PGI. The best seller and most distributed in the supermarkets. Produced only with Italian ingredients and prepared according to the tradition.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926000368	22	250g	2	20	40 days
8020926000054	230	360g	3	15	40 days
8020926000016	90	600g	5	10	40 days
8020926000054	230P	480g	3+1	15	40 days
8020926000016	910P	720g	5+1	10	40 days

### PIADINA ROMAGNOLA PGI WITH EXTRA VIRGIN OLIVE OIL

The typical piadina, according to the tradition, can also be made with extra virgin olive oil, without animal fat, lighter than the traditional one.

This piadina is selling more and more and it can not be missing in your fridge. More and more clients are demanding for a Extra Virgin Olive oil piadina.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926000214	800	375g	3	10	40 days
8020926000214	800P	500g	3+1	10	40 days
8020926000924	820	250g	2	20	40 days

### PIADINA ROMAGNOLA PGI- LA SPESSA

In the north of Romagna, Piadina is typically thicker, soft and fragrant. Its unique flavor will make you desire another bite, and another and another. It is a PGI product, with Italian origin ingredients, prepared according to the recipe of the inland of Romagna. This product is more and more appreciated throughout Italy

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926000351	33	450g	3	10	40 days



## FRESH PIADINA



### LE MERAVIGLIE

An amazing piadina in every occasion. The mini piadina "meraviglie" are a versatile product for children and adults, extremely tasty and suitable for a consumer who is looking for something small to have a different breakfast or a yummy aperitif. It is the same recipe as our traditional piadina.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926000085	450	240g	4+4	10	40 days

### FORNARINA WITH ROSEMARY

Typical focaccia of the Riviera, Fornarina is a unique and clever product that we have restyled at Riccione Piadina. We use the same ingredients as in our PGI piadina Riminese style. Good with everything and easy to cook!

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926001082	300	300g	2	10	40 days

### PIADINA SFOGLIATA

Our sfogliata is just as the one our grandmas used to make, with many yummy layers! Its success formula is the perfect match between a rich taste and an unexpected texture. Good with everything and easy to cook!

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926001174	310	450g	3	10	40 days

### SFOGLIATINE

The sfogliatine are completely different and ideal for a top quality finger food. Cruchy on the outside and soft on the inside, just as our Piadina sfogliata, the small dimension and the innovative packaging make them unique compared to all the other products.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926001709	311	300g	4	10	40 days

## FRESH PIADINA *Organic*



### ORGANIC WHOLE WHEAT PIADINA PGI RIMINESE STYLE WITH EXTRA VIRGIN OLIVE OIL 5%

A brand new recipe with an ancient flavor, coming from a time when the diet was based on whole wheat cereals. The flour used is rich in fiber thanks to the bran and contains vitamins and mineral salt thanks to the wheat germ.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926000443	240	375g	3	10	40 days

### PIADINA PGI RIMINESE STYLE ORGANIC WITH EXTRA VIRGIN OLIVE OIL 9%

The experience and the wisdom of our grandmas to make a modern piadina.

In this way a rustic, soft and unmatched piadina is born.

Prepared with flour type "1" as it used to be in the tradition, with extra virgin olive oil, and only top quality ingredients.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926000917	25	375g	3	10	40 days

### ORGANIC FRESH PIADINA WITH KAMUT

A simple piadina, with only two ingredients: Kamut flour and water.

Kamut is a very appreciated wheat thanks to its high content of protein, source of amino acid, vitamins and minerals.

The first piadina "Zero" ever made

✓ zero salt ✓ zero leaving agents ✓ zero added fat

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926000719	830	375g	3	10	40 days

## TESTO ROMAGNOLO



### TESTO ROMAGNOLO (ROMAGNA PAN)

The Romagna Pan, typical of the tradition of our territory, is the ideal and top quality tool to cook the piadina at its best: a plate made of Teflon-coated aluminum weight of 1 kg, also suitable for cooking meat, fish and vegetables.

EAN 13	Our Code	Weight	Pieces per packages
8020926002973	2003	1kg	10

## FRESH CASSONI



### TOMATO AND MOZZARELLA

THE TYPICAL TASTE OF ROMAGNA, BELOVED BY EVERYBODY

Stringy mozzarella and scented tomato only of Italian origin make this cassone just mouth-watering.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life	Iva
8020926002430	710	230g	1	10	30 Days	10%

### HERBS AND MOZZARELLA

DELICATE AND LIGHT, THE TASTE OF NATURE

The herbs that have just been picked in the field and the mozzarella will make you fall in love with the most traditional cassone.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life	Iva
8020926002447	711	230g	1	10	30 Days	10%

### COOKED HAM AND MOZZARELLA

TASTY AND STRINGY THE MOST LOVED BY THE CHILDREN

The cooked ham and the mozzarella will remind us of the first bite to our favorite food in our childhood.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life	Iva
8020926002454	712	230g	1	10	30 Days	10%

## PINSA



### PINSA

Our Riccione Piadina Pinsa is made with all the same love and quality that we put into our piadinas. It is an explosion of flavours: crispy and soft thanks to its natural leavening, and easy to digest thanks to its high level of moisture. Enjoyed with a drizzle of oil, or with more daring combinations of toppings, our Riccione Piadina Pinsa will win everyone over.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926002980	930	300g	1	10	40 days

### MINI PINSA

The Mini Pinsa by Riccione Piadina is the mini version of the classic Pinsa. Smaller in size, but with the same great taste!

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926003598	930M	220g	2	15	40 days

### PINSA TOAST

The Pinsa Toast by Riccione Piadina is the perfect fusion between the goodness of Roman pinsa and the deliciousness of a toast! Simple, quick, and irresistible: it's the perfect idea for any break, snack, or aperitif! It is a super innovative format, unique in the market.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926003604	940	200g	4	10	40 days

### SPIANATA

It is a traditional focaccia from Romagna: perfect for a snack or a light bite. Just cook it for a few minutes and fill it with the ingredients you like best.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926003390	980	200g	1	10	40 days

## FRESH PRODUCTS *Gluten-Free*



### GLUTEN-FREE PIADINA

Our gluten free piadina is born thanks to the constant seek for the right ingredient mix that could make everybody taste the flavor of the real piadina. Soft and easy to roll!  
With extra virgin olive oil, perfect with every filling!

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926000771	60	250g	2	5	40 days

### GLUTEN-FREE PIZZA CRUST

Our Riccione Piadina Gluten-free Pizza Crust has a crust similar to real Neapolitan pizza: it is a delight for anyone who loves the authentic flavour of a good pizza. Made with high-quality gluten-free ingredients, our Riccione Piadina pizza base is soft on the inside and crispy on the outside, just as tradition dictates: the result is simply spectacular.  
Just top it and cook it in the oven for 7/8 minutes.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926002836	620	300g	1	5	40 days

### THICK GLUTEN-FREE PIZZA CRUST

A thin, gluten-free pizza base with a 29 cm diameter, just like the ones served in restaurants! Crunchy and flavorful, ready to be baked in just a few minutes!

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926003581	623	230g	1	5	40 days

### GLUTEN-FREE PINSA

Our Gluten-free "Pinsa" is soft, light and incredibly tasty, just like the classic version. It is naturally leavened, handmade, and can be topped with any ingredients you desire, making it a versatile, delicious option for everyone.  
Right from the very first bite, you will be astonished by its extraordinary, authentic flavour.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926002843	630	300g	1	5	40 days

Coming soon





# PIADINA experience

The world's first piadina museum



## INFO

Tel: 342 6522681

Email: [info@piadinaexperience.com](mailto:info@piadinaexperience.com)

[www.piadinaexperience.com](http://www.piadinaexperience.com)



## PIADINA EXPERIENCE MUSEUM

*The world's first piadina museum*

*A journey through history that traces the most significant moments of a wonderful bread*



### THE EVOLUTION OF PIADINA

The story of a great success, told with the typical friendliness and congeniality of the people of Romagna... Theatre, imagination and reality with a surprise

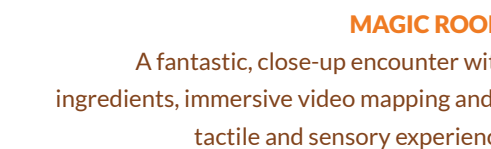


### UNLEAVENED BREADS AROUND THE WORLD

On a magical parchment, the tale will come alive of the origins of piadina and its sisters in various cultures and historical eras

### PANORAMIC TOUR

For the first time, you can witness the production process and discover its secrets, with an exciting walk through the panoramic viewing tunnel



### MAGIC ROOM

A fantastic, close-up encounter with ingredients, immersive video mapping and a tactile and sensory experience



### HANDS ON EXPERIENCE

With the local women, known as "Azdore Romagnole", you'll have the chance to get your hands dirty, to the rhythm of folk music, with a tasting of piadina and small filled cassoni made by you at the end!



### OSTERIA RICCIONE PIADINA

Complete the tour by adding a tasting at our fantastic Osteria



LOCATED WITHIN THE  
COMPANY'S FACTORY



GUIDED TOURS FOR  
SCHOOLS AND TOURISTS



AN IMMERSIVE,  
TECHNOLOGICAL,  
MULTIMEDIA AND  
SENSORY EXPERIENCE



OPEN DAY FOR INDUSTRY  
PROFESSIONALS  
+30% turnover in POS post open day



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