

GLUTEN FREE

RICCIONE PIADINA





UNPRECEDENTED DELICIOUSNESS

Everyone should be able to enjoy a piadina that's as delicious as the traditional version, even those following a gluten-free diet.



DELIVERABLE

Our gluten-free piadina is suitable for vegetarian and vegan diets. We are licensed to use the Spiga Barretta brand and can provide it as a deliverable.



PHARMACY CHANNEL

We offer a dedicated product range for the pharmacy channel, serving pharmacies and specialty shops across Italy every day.



COMMERCIAL OPPORTUNITIES

Riccione Piadina's gluten-free piadina is undoubtedly a key player in driving sales, opening doors to new opportunities in both the fresh and ambient food markets.



A CONSTANT SEARCH FOR NEW RECIPES

We produce both fresh and ambient piadinas, including unique varieties like buckwheat piadina and piadina with Taggiasca olives, to satisfy every preference. Additionally, we've introduced two delicious new leavened products: Gluten-Free Pinsa and Pizza Base, both offering an extraordinary, authentic taste.

SUPER PROMO 2+1

The Gluten-Free Piadine are also available in a special Super Promo 2+1 format, allowing customers to purchase 3 piadine for the price of 1. Sell-in details to be agreed upon



Fresh product



Unprecedented deliciousness



Granted by the Italian Celiac Association



Unique temperature-differentiated cooking system



With extra virgin olive oil 6%



Super versatile



Suitable for vegetarian and vegan diet



GLUTEN-FREE FRESH 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!

Ingredienti: Powder mix for piadina (rice flour, glucose syrup, modified starch, dextrose, inulin, thickeners: guar gum, xanthan gum; yeast extract), water, cornstarch, wheat starch gluten free, 6% extra virgin olive oil, salt, raising agents: disodium diphosphate, sodium bicarbonate; cornstarch.

Code	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
974007698	60	250g	2	5	40 days



Fresh product



Without deglutinated starch



Granted by the Italian Celiac Association



Hand stretched



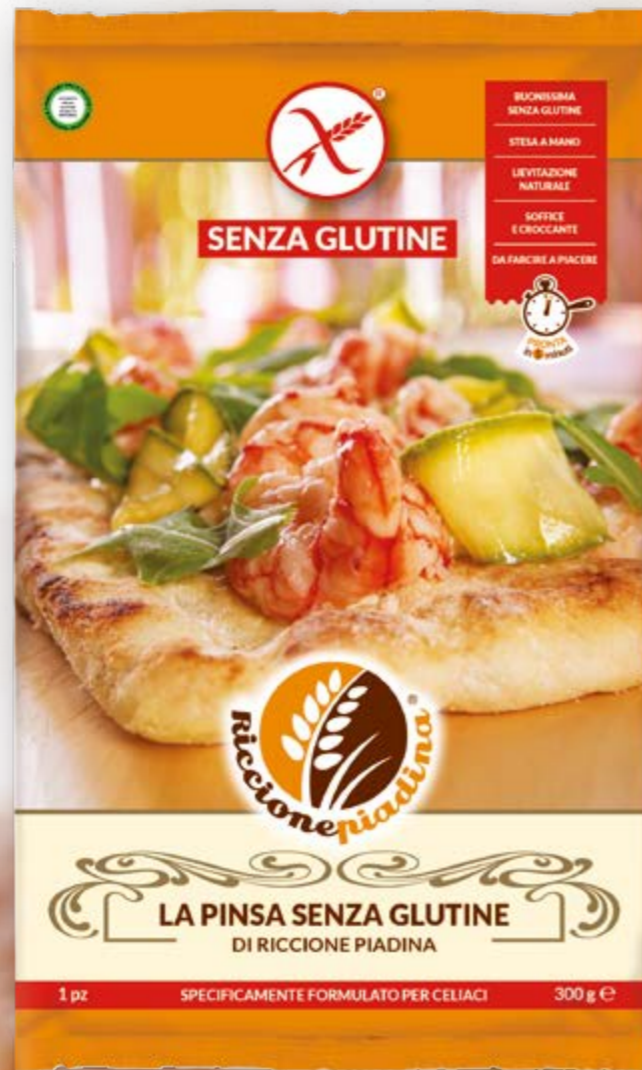
Natural leavening



Soft and crunchy



Just add toppings



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.

Ingredients: water, cornstarch, rice flour, extra virgin olive oil, sugar, salt, psyllium fibre, chicory fibre, thickeners: guar gum, hydroxypropyl methylcellulose, corn maltodextrin; yeast.

Code	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
988245561	630	300g	1	5	40 days



Fresh product

NEW



GLUTEN-FREE PIZZA CRUST

The Gluten-Free Thin Pizza crust by Riccione Piadina is the perfect ally for making a tasty and fragrant pizza right at home, with the same deliciousness as a restaurant pizza. Light and crispy, it is ideal for those who prefer a thin and easily digestible crust without compromising on authentic flavor. Perfect for customizing with your favorite ingredients, it allows you to enjoy a delicious gluten-free pizza in just a few minutes.

Ingredients: water, cornstarch, rice flour, extra virgin olive oil, sugar, salt, psyllium fibre, chicory fibre, thickeners: guar gum, hydroxypropyl methylcellulose, corn maltodextrin; yeast.

Code	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926003581	620	300g	1	5	40 days



Without deglutinated starch



Granted by the Italian Celiac Association



Hand stretched



Natural leavening



Pizza with crust



Just add toppings



Fresh product



Without deglutinated starch



Granted by the Italian Celiac Association



Hand stretched



Natural leavening



Pizza with crust



Just add toppings



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.

Ingredients: water, cornstarch, rice flour, extra virgin olive oil, sugar, salt, psyllium fibre, chicory fibre, thickeners: guar gum, hydroxypropyl methylcellulose, corn maltodextrin; yeast.

Code	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
988245522	620	300g	1	5	40 days



Roomtemperature product



Unprecedented deliciousness



Granted by the Italian Celiac Association



Unique temperature-differentiated cooking system



With extra virgin olive oil 6%



Super versatile



Suitable for vegetarian and vegan diet

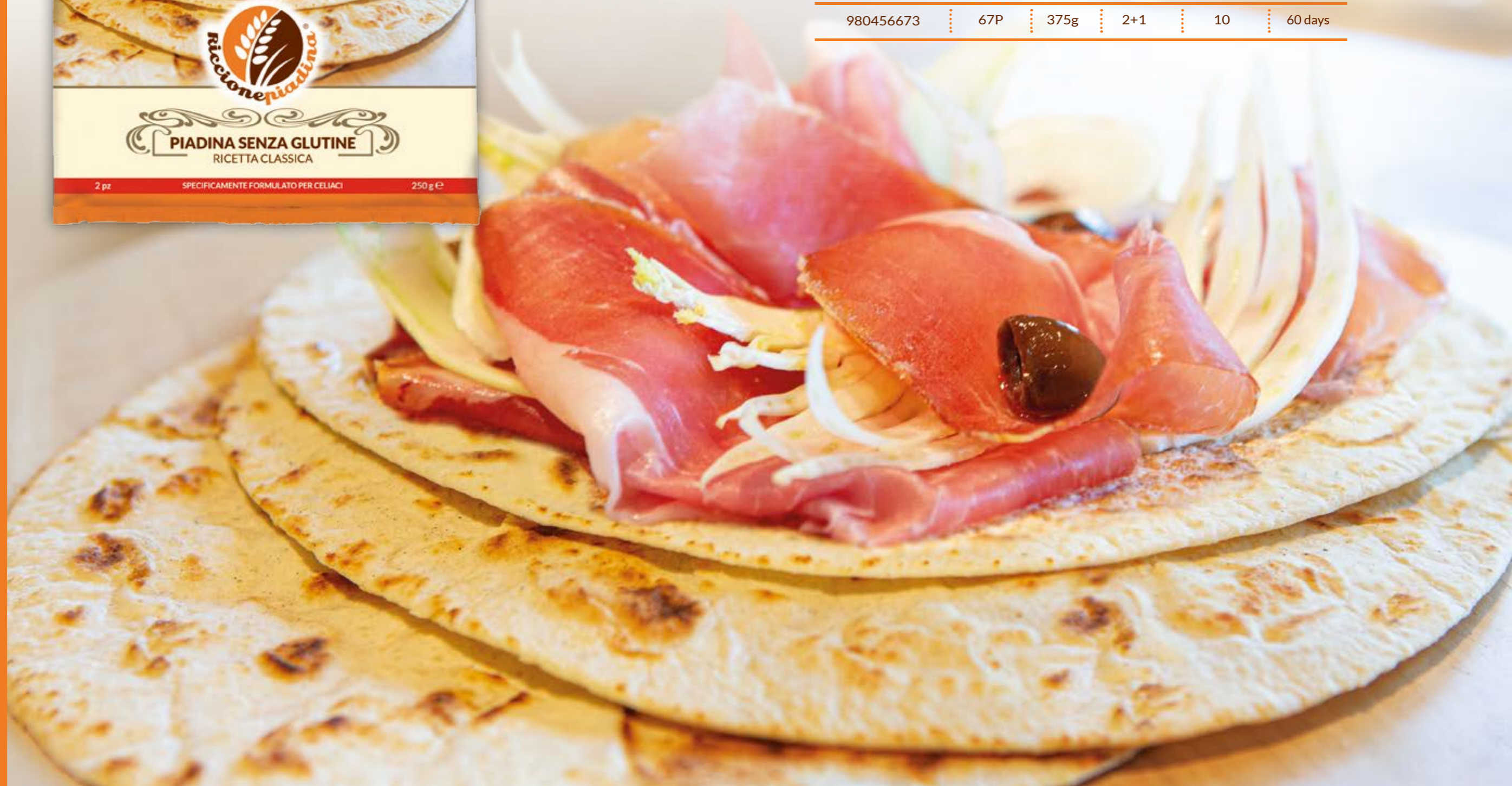


GLUTEN-FREE PIADINA ROOM TEMPERATURE

Our gluten-free piadina was born thanks to a continuous search for the best mix of ingredients that could ensure that everyone could enjoy the taste of the real piadina. Softer and softer, even easier to roll.

Ingredienti: Powder mix for piadina (rice flour, glucose syrup, modified starch, dextrose, inulin, thickeners: guar gum, xanthan gum; yeast extract), water, cornstarch, wheat starch gluten free, 6% extra virgin olive oil, salt, raising agents: disodium diphosphate, sodium bicarbonate; cornstarch, natural flavor.

Code	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
980456673	67	250g	2	10	60 days
980456673	67P	375g	2+1	10	60 days



Roomtemperature product

NEW



Unprecedented deliciousness



Granted by the Italian Celiac Association



Unique temperature-differentiated cooking system



With extra virgin olive oil 6%



Super versatile



Suitable for vegetarian and vegan diet

GLUTEN-FREE WONDERS OUT OF THE FRIDGE - MINI PIADINAS

The mini piadinas "Le Meraviglie" are a versatile product, ideal for both adults and children. Their fun size makes them perfect for consumers looking for a small-format option, suitable for an alternative breakfast or creative appetizers. They are made with the same recipe as our classic Gluten-Free Piadina.

Ingredienti: Powder mix for piadina (rice flour, glucose syrup, modified starch, dextrose, inulin, thickeners: guar gum, xanthan gum; yeast extract), water, cornstarch, wheat starch gluten free, 6% extra virgin olive oil, salt, raising agents: disodium diphosphate, sodium bicarbonate; cornstarch, natural flavor.

Code	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
951169782	650	240g	8	10	60 days



Roomtemperature product



Rustic and
flavorful



Granted by the
Italian Celiac
Association



Unique
temperature-
differentiated
cooking system



With extra
virgin olive oil
6%



Easy
to roll



Suitable for
vegetarian and
vegan diet



GLUTEN-FREE SHELF-STABLE PIADINA WITH BUCKWHEAT

The buckwheat piadina is suitable for all tastes, thanks to its rustic flavor and distinctive taste. It's perfect with any filling and is also ideal for non-celiac consumers.

Ingredients: cornstarch, water, 26% powder mix for piadina (rice flour, 28% wholemeal buckwheat flour, glucose syrup, modified starch, dextrose, inulin, stabilizers: guar gum, xanthan gum; yeast extract), 6% extra virgin olive oil, salt, raising agents: disodium diphosphate, sodium bicarbonate; corn starch, preservative: sorbic acid.

Code	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
982454783	671	250g	2	10	60 days
982454783	671P	375g	2+1	10	60 days

Roomtemperature product



Aromatic
flavor



Granted by the
Italian Celiac
Association



With Taggiasca
Olives



Easy
to roll

Suitable for
vegetarian and
vegan diet



PIADINA WITH TAGGIASCA OLIVES

The Gluten-Free Piadina from Riccione Piadina with Taggiasca Olives is spectacular: it's soft and flavorful, ideal for filling with your favorite ingredients, perfect as a bread substitute, and delicious as a pairing for your aperitifs. Its aromatic, fruity, and harmonious flavor will captivate even those who are not celiac

Ingredientis: Powder mix for baked product (rice flour, glucose syrup, modified starch, dextrose, inulin, thickeners: guar gum, xanthan gum; yeast extract), water, cornstarch, wheat starch gluten free, lard, 6% pitted Taggiasca olives, salt, raising agents: disodium diphosphate, sodium bicarbonate; cornstarch, preservative: sorbic acid; yeast. May contain soy and mustard.

Code	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
984819932	674	250g	2	10	60 days

Roomtemperature product

NEW



Without
deglutinated
starch



Perfect for
leavened
products



Source of fiber



Easy
to use

RICCIONE PIADINA FLOUR GLUTEN-FREE BREAD, PIZZA, AND PINSA MIX

Specifically designed for preparing gluten-free leavened foods, this flour allows you to cook pizza, pinsa, or bread at home without compromising on taste.

Ingredienti: Cornstarch, rice flour, sugar, psyllium fiber, chicory fiber, thickeners: guar gum, hydroxypropylmethylcellulose; maltodextrin from corn.

Code	Our code	Weight	Pieces per packages	Shelf Life
8020926002935	600F	1Kg	10	365 days



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.



VEGETABLES

MEAT

FISH



DATA SHEET

Internal Code..... 2003
 Ean138020926002973
 Ean14..... 18020926002970
 Dimensions Ø32cm - handle 18cm
 Weight..... 1 Kg
 Pcs per package 10
 Package weight..... 11Kg
 Package size..... 55 x 36 x h15cm
 Palletization4boxes 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 tri-ed-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.



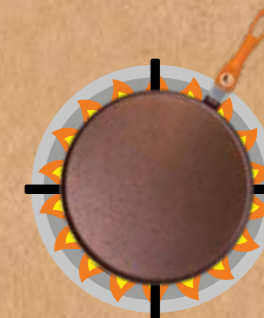
Restocking

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 Romagnolo 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



PIADINA experience

The world's first piadina museum



PIADINA EXPERIENCE MUSEUM

The world's first piadina museum

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



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

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



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

INFO

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ed è subito estate

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