



COMPANY PROFILE





## RICCIONE PIADINA

*A story built on passion since 1994*

**Riccione**, the symbol of fun and the favoured destination of every summer.

**Piadina**, the typical product of Romagna, loved by locals and millions of tourists.

**The 1990s**, when dreams become projects and projects become reality.

It was thanks to the fusion of these three simple elements that Riccione Piadina was founded in 1994; an idea that began in a small shop and that, after many years, has become a leading company everyone has heard of, a benchmark in the piadina market, widely feted and imitated.

We have 30 years of history behind us; this shows how teamwork can lead to important results. It is thanks to the experience we have gained that we can look to the future knowing we can improve further and still surprise customers in the future, whilst remaining a symbol of quality and reliability.

We put all the passion and joie de vivre typical of the people of Romagna into giving you a tasty, premium-quality product, pampering you as if you were always our guests.

Our roots are firmly entrenched in tradition, but we are always looking towards the future!

### **Our Vision**

*Happier people*

### **Our Mission**

*"We want to bring the culture of piadina to the world with kindness.*

*We go beyond expectations and amaze those who choose us, offering everyone the best we are capable of and doing it as we would for someone special. We produce smiles with a smile.*

*Every piadina we make is another smile. With all the passion that characterises Romagna and the people of Romagna."*

### **Our Values**

*Passion, kindness, respect, sharing*



**Roberto Bugli**  
founder of Riccione Piadina





## A PRODUCT OF EXCELLENCE FROM THE LAND OF EXCELLENCE

### Emilia Romagna

16k

#### THE MOTOR VALLEY

16,000 businesses in the automotive sector in Emilia Romagna

6k

#### THE FOOD VALLEY

Emilia Romagna boasts 6,000 agri-food companies: it is the leading region in Europe in terms of the number of PDO and PGI certified products.

From the very beginning, our choices in terms of the production of Piadina Romagnola and the purchase of raw ingredients have always focused on total protection of the territory and its crops. Our land is a veritable treasure trove of villages perched on hilltops, plains, rolling hills and rivers flowing down to the sea.

In summer, the beaches of Romagna are full of tourists: there are queues outside the kiosks where Piadina Romagnola is sold from dawn, when young people pour out of the nightclubs, until sunset, when even after an aperitif on the beach there's still room for a piadina or a cassone.

Riccione is where we come from; a small town overlooking the Adriatic Sea that everyone knows.

It is one of the most visited locations in Italy, where visitors really feel pampered. It is a place of memories, of joy, of holidays and of carefree hours and fun; this is the place we call "Home"!

Romagna is also the land of engines, speed and passion. Many of the world's top racing-car drivers and motorbike riders were born here, with many people asking "Why are the world's best drivers and riders from Romagna?" And we reply, "Because they eat piadina!"







## CERTIFIED ROMAGNA WHEAT

*The first and key element of our work*

### JUST LIKE ONCE UPON A TIME

At Riccione Piadina we have a devotion to wheat. We treat it exactly as our grandparents did, when they would go into the fields after harvesting and glean; in other words, they gathered what was left on the ground, then took it to the village mill for grinding. Once back home, they mixed it with water and lard and patiently waited for the dough to prove and become firm and elastic.

We want to ensure everyone can experience the goodness of this extraordinary fruit that can only come from the typical land of Romagna, which is humid, mild and close to the sea; this is Romagna wheat, the main ingredient of true Piadina Romagnola.

### SUPPLY CHAIN CERTIFICATION

The soft wheat we use in our piadina has supply chain certification and is exclusively Certified Romagna Wheat. We create value for farmers, improve environmental sustainability and give consumers greater certainty about the origins of our raw ingredients.

To ensure the traceability of each individual grain of wheat, the farms involved in the project are required to report every piece of data.

Starting with their cadastral situation and the quantity of seeds used, the farms provide information on both the treatments and fertilisation used in the fields cultivated and final threshing numbers. The competent bodies can thus check that the harvest does not exceed what was sown, clearly taking into account the environmental situations and the yield of the year's harvest itself.

Even the processing of the wheat and its subsequent transformation into flour is carried out following specific and tried-and-tested steps that 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 Forlì-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.





# THE STRENGTHS OF RICCIONE PIADINA

*Why choose us*



### WINNING QUALITY

- 100% Italian raw ingredients
- Certified Romagna Wheat
- Highest quality standards

All Riccione Piadina's products are a guarantee of quality for the consumer, per il consumatore.



### ITALY'S N° 1 BEST-SELLING FRESH PIADINA

- Premium product
- Italy's favourite
- Excellent rotation in POS rotation
- High profit margin



### TECHNOLOGICAL PRODUCTION

- Cooked at different temperatures
- Unique machinery
- Technology that respects tradition
- Self-production of green energy that's 100% environmentally sustainable.

Choosing the perfect time for baking, after the dough has rested properly, is the magic touch behind our daily production.

Inspired by the traditions of Romagna, we have created a special oven where our piadinas are pre-cooked at different temperatures.

Thanks to the surge of heat it receives, the piadina is able to puff up and flake, whilst remaining soft.



### COMMUNICATION & MARKETING

- Unique and inimitable packaging
- Brand evocative of the territory
- Prize draws and competitions
- Promotions to stimulate sales
- POS tasting events
- Web and social media interactivity
- Company open days

Riccione is a resort synonymous with hospitality, joy and fun.

Our logo, which is evocative of the territory, shows an ear of wheat wrapped in the colours of orange and brown. Orange symbolises action, a strong characteristic that sets us apart, while, brown symbolises the earth, because everything we do comes from there, from our land.



### PRODUCTS FOR EVERY NEED

- More than 25 fresh and ambient product items
- PGI piadinas
- Organic piadinas
- Gluten-free piadinas
- Special piadinas
- Cassoni (filled piadinas)

We produce everything from traditional piadina to special piadina, because piadina is delicious anywhere, great eaten with anyone and perfect at any time of day; at a kiosk by the sea, at a restaurant for a gourmet dinner, at home with the family, at a bar for an aperitif with friends, at the park for a tasty snack.



### LEAD TIME 24H

- Produced to order
- No warehouse stock
- Products that are always fresh
- Prompt and punctual deliveries



### RESEARCH & DEVELOPMENT

- Continuous improvement
- Study of market trends
- Constant search for new recipes

We are a dynamic brand, always looking for new products and always ready to dream big. Two of our dreams have become reality within our company; Piadina Experience, the world's first museum on the history of piadina, and Osteria Riccione Piadina, a restaurant where guests can enjoy our traditional and gourmet piadinas.



### OUR CERTIFICATIONS

Quality and safety have always been our hallmark





THE NUMBERS OF SUCCESS SPEAK FOR US

A constantly-evolving company

1994

**A CONSTANTLY-EVOLVING COMPANY**  
Riccione Piadina was founded in 1994, with the dream of “exporting Piadina Romagna” outside of Romagna too

8 MLN

**PACKS**  
of Riccione Piadina produced in 2024

14%

**OUR MARKET SHARE**  
Brand leader after private label products. Rewarded by consumers in special categories dedicated to gluten-free diets.

80

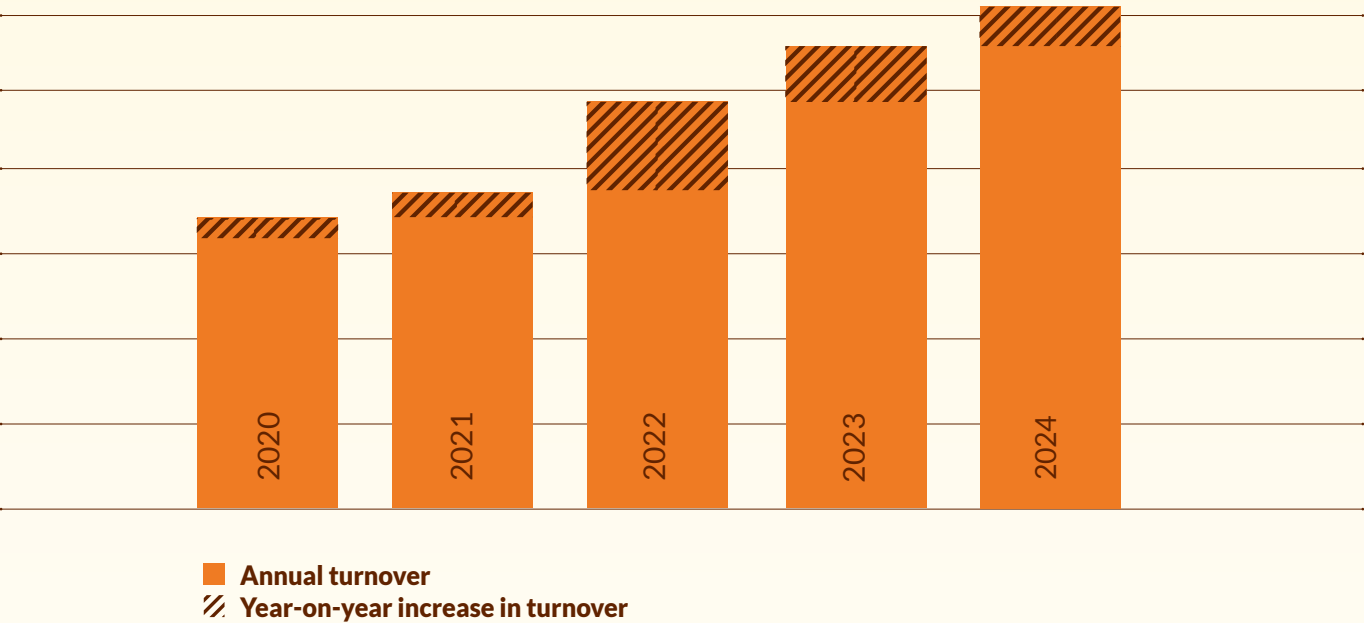
**EMPLOYEES**  
in the various company areas who, thanks to their expertise and know-how, have led the company to outstanding results

8Km²

**SURFACE AREA OF PREMISES**  
We’ve chosen Ecomalta for all our floors; it’s a super innovative material and one of the best for environmental sustainability.

23%

**INCREASE IN TURNOVER**  
in 2020-2021.  
Steady growth over the last 10 years, synonymous with innovation and constant creativity



PRODUCTION

Technology in numbers

1

**A NAUTICAL MILE**  
is the total length of the production line, from when the flour becomes dough, to when the piadina is ready to be delivered

3

**PRODUCTION SITES**  
technology and innovation that allow us to produce high-end products every day

7

**PRODUCTION LINES**  
technology and innovation that allow us to produce high-end products every day

7

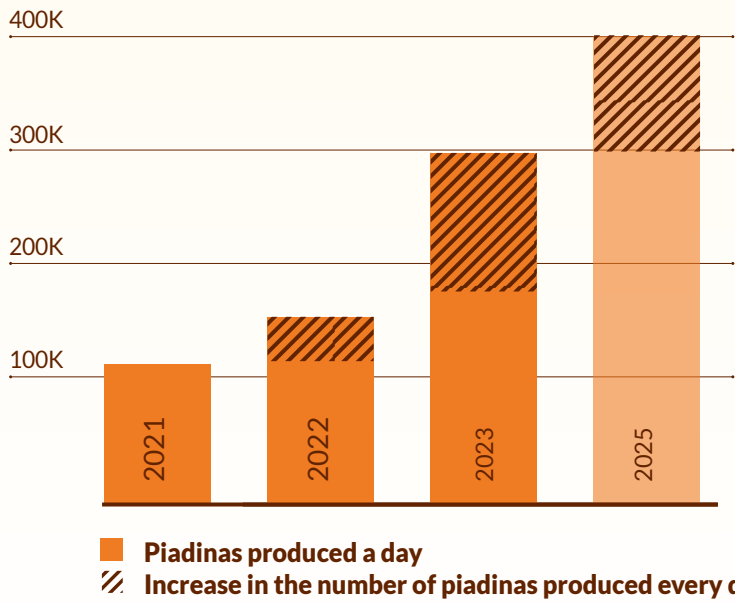
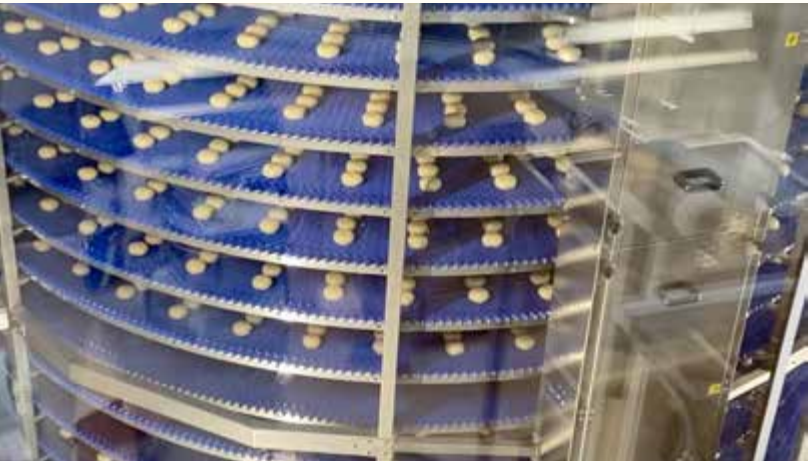
**DIFFERENTIATED BAKING OVENS**  
designed by us, to guarantee natural baking of the piadina. It's like cooking on 500 “Romagna testi” (traditional hotplates) simultaneously.

9

**KNEADERS**  
We named them after our grandmothers because, in line with tradition, they knead the ingredients together very slowly, so as not to overheat the dough.

30K

**PIADINAS PRODUCED EVERY HOUR**  
Thanks to our new lines, we’re able to produce up to 30,000 piadina an hour (400,000 a day), maintaining our high-quality standards and guaranteeing the product the right amount of rest time.



■ Piadinas produced a day  
▨ Increase in the number of piadinas produced every day

8K

**MORE THAN 8,000 BUSINESSES SERVED BY RICCIONE PIADINA**  
For years we have been the benchmark for large retailers and beyond







# OSTERIA

di Riccione Piadina



VIDEO



SITE



## OSTERIA RICCIONE PIADINA

*A new way of enjoying piadina*

Our inn, "Osteria Riccione Piadina", was set up within the company itself; it's a place where guests can enjoy our Riccione Piadina, from the most traditional recipes to gourmet ones. In fact, in our inn we use a key ingredient; the same piadina packs consumers find instore, because Riccione Piadina is delicious, always and with everything!

You'll experience a thousand different flavours and new ways of combining piadina with other ingredients, all mixed with our passion for our territory. This blend of ingredients can be found in every dish and in every glass offered to our guests.

Contemporary dishes hark back to our grandmothers' recipes. By using quality ingredients, we want to surprise the palates of our guests who come to the rest for an informal lunch, a business meeting or a quality aperitif.

The taste experience offered in the restaurant aims to arouse the emotion of a gourmet cuisine that is affordable for everyone, in a warm and welcoming environment.



**LOCATED WITHIN THE COMPANY'S  
FACTORY**



**TRADITIONAL AND GOURMET  
RECIPES**



**WE USE OUR OWN PIADINA PACKS  
AND LOCAL PRODUCTS**







# PIADINA experience

The world's first piadina museum



VIDEO



SITE



## 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



### MAGIC ROOM

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



### OSTERIA RICCIONE PIADINA

Complete the tour by adding a tasting at our fantastic Osteria



### 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



### 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!



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



## OUR FRESH LINE

*A vast and constantly evolving range*

Of course, she is the key to Riccione Piadina's success -piadina. To date, of all the other piadina producers, no competitor could take on this name that we've been wearing proudly on our shirts for over 30 years and that has helped us become the leading brand in the world of piadina and the production of Piadina Romagnola.

Riccione Piadina has always invested in the best technologies to make its piadinas, using production chains created ad hoc, with the sole aim of making a product that has nothing to envy those prepared at home.



### A VAST RANGE OF PRODUCTS

that allows us to satisfy every palate.  
Traditional, Organic and Speciality Piadinas



### 100% ROMAGNA WHEAT

And premium-quality raw ingredients



### ITALIAN INGREDIENTS



### FRESH PRODUCT

Keep refrigerated



### COLOURFUL PACKAGING

Thanks to their orange packaging, our piadinas stand out in refrigerated counters, attracting consumers' attention



# 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 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 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!**

### **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**

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 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

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



bio

# PIADINA ROMAGNOLA PGI RIMINESE STYLE ORGANIC

## *Piadina with flour type "1"*

- CERTIFIED ORGANIC EMILIA ROMAGNA WHEAT
- INGREDIENTS 100% OF ITALIAN ORIGIN
- 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!**





# 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;

### **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!**



# PROTEIN PIADINA

## *High-protein piadina*

- HIGH FIBRE CONTENT
- SUITABLE FOR VEGETARIANS AND VEGANS
- EXCELLENT FOR SPORTS ACTIVITIES
- COOKED AT DIFFERENT TEMPERATURES



### RICCIONE PIADINA'S HIGH-PROTEIN PIADINA

Replacing bread with piadina appeals to many, but if you want to drastically cut down on saturated fats (the bad ones) and increase your protein intake, RICCIONE HIGH-PROTEIN PIADINA is the best substitute for traditional piadina from Romagna.

We could call it a "zero (guilt) piadina".

### IRRESISTIBLE TASTE

An irresistible, full flavour and as soft as a traditional Piadina Romagnola, with the added crunchiness of the seeds in the recipe.

Made using only natural ingredients and almost no saturated fats, which are present only in small quantities.

Besides giving a full flavour and also having great satiating properties, the seeds in the recipe are a small treasure trove of antioxidants, useful for helping the body to reduce oxidative stress and hence, cell damage.

### EXCELLENT FOR SPORTS PEOPLE AND VEGANS

Only 11% carbohydrates, of which 1.5g sugars, 26g of protein per piece (125g) and a good 8.5g of dietary fibre, which, by absorbing a lot of water, increases in volume and causes a greater sense of fullness. It also binds to fat molecules, thereby considerably reducing their absorption. This is a product for those who practise sport, but also for those who have decided to exclude animal products from their diet.

### COOKED AT DIFFERENT TEMPERATURES

Choosing the perfect time to cook the dough after it has rested properly is the magic touch in our daily production.

Inspired by the traditions of Romagna, when piadina was cooked on grandmothers' stoves, we have had a special oven built where all our piadina is pre-cooked at different temperatures.

This means they can puff up and flake. That's why they are so soft and fluffy!



# 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

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 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

- **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;
- **Salt** from Sardinia;
- **Leavening agents** of Italian origin.

### THE PERFECT RESTING TIME

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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**!



# 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.

### 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;
- **Salt** from Sardinia;
- **Leavening agents** of Italian origin.

### THE PERFECT RESTING TIME

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!**



## LE MERAVIGLIE, LE 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 “Riminese 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

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!**



## CASSONE AND CASSONCINO, 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

230g

120g

### CASSONE AND CASSONCINO 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.

Cassoncini (120g) are available in 4 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.



# 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..



## OUR GLUTEN-FREE LINE

### *The taste of real piadina*

The quality of our traditional piadina in a gluten-free version too made with extra-virgin olive oil. A soft piadina, created thanks to our constant search for premium-quality ingredients.

Always focused on consumers' needs, we have taken all their advice and suggestions to heart to create our gluten-free line.

We've dedicated a special part of our factory to the production of our gluten-free line, where there is no risk of contamination and we can guarantee food safety.

Thanks to our Gluten-Free line, everyone will have the chance to enjoy a piadina that's as good as traditional piadina, so that giving up gluten doesn't mean giving up eating well.

All our gluten-free products are naturally also lactose-free and suitable for consumers following a vegetarian or vegan diet.



#### UNPRECEDENTED DELICIOUSNESS

Everyone should be able to enjoy piadina that is as good as the traditional piadina, even those who follow a gluten-free diet.



#### DELIVERABLE

Our gluten-free piadina is suitable for vegetarian or vegan diets, Licensee of the Spiga barreta brand and deliverable



#### PHARMACY CHANNEL

We have a dedicated range for the pharmacy channel and serve pharmacies and specialist shops all over Italy every day



#### COMMERCIAL OPPORTUNITIES

Riccione Piadina's gluten-free piadina is undisputedly a key player in increasing sales. It will open the door to new horizons, for both the fresh and ambient food market.



#### A CONSTANT SEARCH FOR NEW RECIPES

We make both fresh and ambient piadinas, including those with more unusual flavours, such as a piadina made using buckwheat or one piadina containing Taggiasca olives, in order to satisfy every need.



#### DISPLAY STAND

We've created a display stand to make our products even more appealing to consumers



# OUR AMBIENT LINE

## *The same quality as fresh*

From the experience of Riccione Piadina, brand leader in Italy in the fresh piadina sector, comes the Fuori Frigo line; same passion, same expertise and same quality.

Our ambient line piadinas manage to maintain the same softness, fragrance and flavour of a fresh product, but they do not need to be refrigerated and thus have a longer shelf life and greater versatility on store shelves.

Thanks to our innovative and eye-catching packaging you can amaze and entertain your customers and boost loyalty.

We are from Riccione and our mission with this particular packaging is to take our piadina to the homes of Italians every day.

If they can't live without piadinas when they're on holiday, we're sure they won't want to give them up when they're at home either!

This packaging evokes the beach, the sun and the sea of Romagna, and cooking piadina in everyday life brings back that holiday fragrance you love so much.



**100% ROMAGNA WHEAT**  
And premium raw ingredients



**THE SAME QUALITY AS FRESH**



**INNOVATIVE PACKAGING**  
It evokes the beach, the sun and the sea of Romagna: it is, to all intents and purposes, a postcard from the seaside



**AN AMBIENT PRODUCT**  
Store in a cool, dry place



**DISPLAY STAND**  
We have created a display stand to make the product even more appealing to consumers



# 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.



### 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



### 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.





## OUR MARKETING TOOLS

*We offer 360° support to points of sale*



CUSTOMER LOYALTY



INCREASED  
PROFITABILITY  
OF YOUR SHOP



INCREASED  
SALES

### OUR GADGET

*Colorfull offers*

#### WHAT ARE THE MECHANICS OF THE PROMOTION?

##### Accelerate sales with Multipacks + Gadgets

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

Two packs of Riccione Piadina and a free gadget will be flow-packed together inside a transparent envelope, to guarantee maximum convenience and accessibility. There will be an attention-grabbing sticker on the transparent envelope, with the wording "Contains a gift for you", to attract consumers' attention and entice them to make the purchase.



### PROMO +1

*Same price, one more Piadina*

#### HOW DOES THE +1 PROMO WORK?

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

Every pack will contain a free extra piadina.

Promo packs will have dedicated packaging with a fuchsia strip to attract customers' attention, ensuring maximum accessibility.

## ADEQUATE EXPOSURE

*To increase sales*



#### PROMOTIONAL TUB

100x100 / 150x100 / 200x100 cm



#### TUB WITH INTERNAL TESTO ROMAGNOLO DISPLAY



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 tradi-tion.

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 clien-ts 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 ingre-dients, 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

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

FRESH PIADINA



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
8020926001082	300P	450g	2+1	10	40 days

PIADINA SFOGLIATA

Our sfogliata is just as the one our grandmas used to make, with many yummy layers! Its suc-cess 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 out-side 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

PROTEIN PIADINA

Replacing bread with piadina appeals to many consumers, but if they want to drastically lower saturated fats (the bad ones) and raise their protein intake, Riccione Piadina's protein piadina is the best substitute for traditional Piadina Romagnola.

An irresistible and full flavour, as soft as a traditional Piadina Romagnola, with the crunchiness of the seeds in its recipe. It is an excellent product for those who practise sport, but also for those who have made the decision to eliminate animal-based food sources from their diet, such as vege-tarians or vegans.

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926002485	400	250g	2	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 Italian ingredients.

✓ The taste of the tradition ✓ flour type “1” ✓ only Italian ingredients, ✓ Certified PGI

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





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%

CASSONCINI *Romagnoli*



TOMATO AND MOZZARELLA

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926002737	710M	120g	1	10	32 days

HERBS AND MOZZARELLA

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926002744	711M	120g	1	10	32 days

COOKED HAM AND MOZZARELLA

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926002751	712M	120g	1	10	32 days

RADICCHIO AND SMOKED SCAMORZA CHEESE

EAN 13	Our code	Weight	Pieces per packages	Pieces per box	Shelf Life
8020926002768	713M	120g	1	10	32 days



PINSA



TESTO ROMAGNOLO



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

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 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



ROOM TEMPERATURE PIADINA



ROOM TEMPERATURE PIADINA ROMAGNOLA  
PGI RIMINESE STYLE

It is our most successful piadina, because it is the Classic Piadina par excellence.  
Made only with raw materials of Italian origin and according to tradition.

EAN 13	Our code	Weight	Pieces per package	Pieces per box	Shelf Life
8020926001105	46	375g	3	10	80 days

PIADINA ROMAGNOLA PGI RIMINESE STYLE WITH  
EXTRA VIRGIN OLIVE OIL ROOM TEMPERATURE

Traditionally, piadina is also made with extra virgin olive oil, without animal fats, lighter than the traditional one.  
This piadina is selling more and more and it can not be missing in your supermarkets. More and more clients are demanding for a Extra Virgin Olive oil piadina.

EAN 13	Our code	Weight	Pieces per package	Pieces per box	Shelf Life
8020926001150	461	375g	3	10	80 days

PIADINA SPESSA ROOM TEMPERATURE

In the northern areas of Romagna, piadina is typically thicker, softer and more succulent.  
The flavor it releases is unmistakable and with every bite you want to eat more.  
It has only Italian raw materials and is made according to the typical recipe of northern Romagna.  
This product is increasingly more and more appreciated throughout Italy.

EAN 13	Our code	Weight	Pieces per package	Pieces per box	Shelf Life
8020926001716	464	450g	3	10	60 days

MERAVIGLIE ROOM TEMPERATURE PIADINA

The piadina is spectacular in all its versions. Le Meraviglie” mini piadina is a versatile product ideal for young and old, a delicious format for the consumer who is looking for something small suitable for an alternative breakfast or creative aperitifs.  
It is the same recipe as our Room Temperature Piadina

EAN 13	Our code	Weight	Pieces per package	Pieces per box	Shelf Life
8 020926002195	467	240g	8	10	60 days

ROOM TEMPERATURE PIADINA



SNACK



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.

EAN 13	Our code	Weight	Pieces per package	Pieces per box	Shelf Life
8020926001099	67	250g	2	10	60 days

RICCIONE PIADINA FLOUR GLUTEN-FREE

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

EAN 13	Our code	Weight	Pieces per box	Shelf Life
8020926002935	600F	1Kg	10	365 days

HAPPY RICC - THE CRISPY PIADINA SNACK

Are you relaxing on the beach, or planning a snack at home? A picnic in the park?  
These snacks will amaze all who taste them. They are simply irresistible, one pulls the other!

TASTE	EAN 13	Our code	Weight	Pieces per package	Shelf Life
Classic	8020926002539	500	75g	10	120 days
Tumeric	8020926002553	502	75g	10	120 days
Paprika	8020926002546	503	75g	10	120 days
Aromatic Herbs	8020926002577	504	75g	10	120 days





[WWW.RICCIONEPIADINA.COM](http://WWW.RICCIONEPIADINA.COM)

