



lafornarinapanificio



Our Company, founded 25 years ago, was initially a family business centred on the distribution of home-made bread, pizza and cakes. Our range of products vaunts the production of I.G.P bread, an exclusive product of Genzano di Roma: what distinguishes this type of bread is the use of sourdough, the relationship between the quantity and variety of flours used, the unique food-processing technique and its baking in wood-fired ovens. Genzano's CASARECCIO bread, the first I.G.P. (protected geographical indication) branded bread in Europe, is produced with the use of wheat flour, water, yeast and salt; its goodness is the result of the exceptional quality of the basic ingredients used, particularly cereals, water and, as sponsored by the inhabitants, thanks to the town's air in which it is produced from over three hundred years.

We value and emphasize each element to meet tastes and needs of all and offer a "Made in Italy" excellent product.

Our company specialized in the home-made production of packaged bakery products, obtaining considerable success, not just locally but also internationally. These goods can replace bread and are perfect appetizers when combined with cheese or other cold cuts. Our typical products like croutons, Bruschetta and Friselle are a balance meal and is an expression of the Mediterranean diet. Crispy and with different taste for a fast but quality snack.

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