

A rustic loaf of raisin bread is the central focus, resting on a light blue cloth. The bread has a golden-brown crust with several dark spots, likely raisins. To the right, a wooden scoop is filled with dark, dried raisins. The background is a weathered wooden surface with a prominent grain and some peeling paint. The overall aesthetic is warm and traditional.

# CAMILLO'S RECIPES

• IL PANIFICIO DI •  
**CAMILLO**  
FORNAIO DAL 1963

*Camillo*



# CAMILLO'S RECIPES

GENERAL PRODUCT CATALOGUE

## - IL PANIFICIO DI CAMILLO -

Il Panificio di Camillo was founded by Camillo Bassini in 1963 in the old town of Predappio, on the hills of Romagna.

Since then, a small country bakery has come a long way, becoming a modern and competitive business. In the spring of 2018, brothers Alessandro and Raffaele Bassini, Camillo's sons, decided to move the company to more spacious premises in Forlì.

As the organization evolves and skills develop, the recipes, raw ingredients and artisan passion stay true to their origin.

Today, the 3,500-square-metre facility is home to a business that uses modern technology to produce bread, pizzas, flatbreads, and a variety of pastries—unbaked, baked, and pre-cooked. Despite its advancements, the traditional touch introduced by Camillo over 60 years ago remains at its core.

A wide range of baked goods is crafted with the efficiency of a modern factory while preserving the quality and experience of true artisanal craftsmanship.

For the Bassini Brothers, baking bread isn't just a profession—it's a cherished family tradition.



# CAMILLO'S PHILOSOPHY

## - SOURDOUGH STARTER -

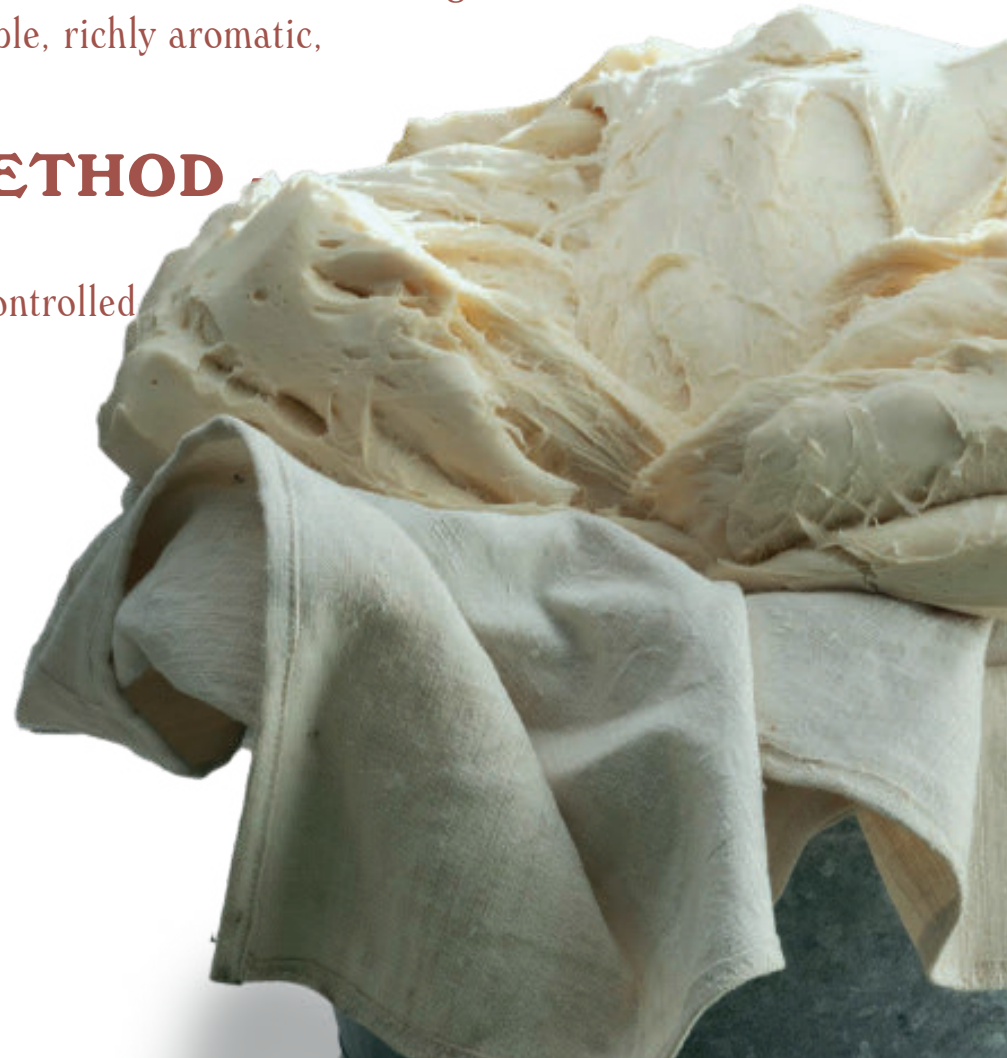
Since 1963, our products have contained sourdough starter and some contain only 100% sourdough starter, the ultimate expression of baking. This is a mix of flour and water subjected to environmental contamination by microorganisms, whose development creates a microflora that is particularly rich in lactic acid bacteria. With a sourdough starter, we achieve an increasingly flavorful dough that is more easily digestible, richly aromatic, and beautifully honeycombed in texture.-

## - BIGA AND THE SLOW-RISING METHOD -

Biga is a pre-dough made of water, flour, and a little brewer's yeast that matures for 18 to 20 hours inside small tubs in a temperature-controlled environment.

This method, combined with a sourdough starter, allows us to obtain increasingly tasty, digestible dough with intense fragrances and an increasing honeycomb structure.

The slow-rising method releases satisfying aromas and flavours and improves digestion and metabolism.



## - BAKING ON STONE -

Let's not forget the importance of STONE BAKING, which, combined with the two well-known ingredients (Sourdough starter and Biga), is the key to a long shelf-life. Static baking on refractory stone gives the baked goods a crunchy crust with an antique flavour.

### What is the connection between long shelf-life and stone baking?

It's very simple! Static baking at a constant temperature without air circulation allows for more hydration, which manifests in a soft dough inside, well-distributed moisture and a fragrant outer crust.

## CLEAN LABELLING -

Il Panificio di Camillo has accomplished something remarkable by offering a catalogue focused on vegan and vegetarian options and a commitment to clean labeling. Offering clean label products means using fewer ingredients, not adding additives and preservatives and carefully monitoring the supply chain of the raw ingredients used. Our labels are simple, concise, and designed to minimise the use of dreaded abbreviations like E200 and E400, which signal the presence of additives, preservatives, emulsifiers, and stabilisers.



## PLANT-BASED AND FLEXITARIAN DIETS -

Our catalogue is oriented towards plant-based, vegan, vegetarian and flexitarian nutrition: about 75 per cent of the products are vegan, 20 per cent are vegetarian and the remaining 5 per cent are traditional. With the diverse range of products in our catalogue, we are confident in meeting our customers' needs. We believe that effective can align the interests of our customers with the offerings of our company and our distributor.

### VEGAN 75%

### VEGETARIAN 20%:

Rustico Madre with seeds and yoghurt (SCPP417)  
Pizza Margherita (SCFP364)  
Milk and Wheat Mini Buns (SCPF008/SCPF496)  
Chocolate Chip Mini Buns (SCPF021)  
Ancient Grains Mini Bun (SCPF024)  
Potato Roll (SCPF012)  
Bun range 100g  
Pizzetta Margherita 45g /120g (SC425/SCFF428)  
Vegetarian stuffed pinsa with mozzarella and tomato (SCFP498)  
Cake range  
Ciambella romagnola cake (SC210)

### TRADITIONAL 5%:

Traditional stuffed pinsa with mozzarella and cooked ham (SCFP499)  
Focaccina with frankfurters (SCFF604)  
Erbazzone (SC141)

## - SUSTAINABILITY and ENVIRONMENT -

Panificio di Camillo is environmentally conscious. Our sustainable industrial practices include:

- Installation of a photovoltaic system to produce 320kW of light (daytime)
- Exclusive use of FSC cardboard from planted forests
- Convergence of all production waste into a biogas plant.
- Investment in 5.0 technology for further CO<sub>2</sub> savings.

### THANKS TO OUR PHOTOVOLTAIC SYSTEM:

We produce 328.907 kWh/anno  
We save 148.995 Kg/CO<sub>2</sub>  
Equal to the CO<sub>2</sub> absorption  
of 622 trees/year



# RUSTICO MADRE PROJECT





## RUSTICO MADRE PROJECT - *Not just any sourdough starter, but a pure sourdough starter*

Our pure sourdough starter breads are now also available. For these products, we have created an exclusive range called RUSTICO MADRE® and developed an ad-hoc communication that enhances and informs about the benefits of a product rich in quality, perfect for a demanding and nutrition-conscious clientele. This catalogue is in no way intended to be a new guideline on the use and usefulness of sourdough starter in breadmaking and, consequently, in nutrition; it simply aims to highlight the scientific studies that have been done and that have resulted in numerous publications and an extensive bibliography describing the potential of sourdough bread.



According to the studies below, bread with sourdough starter consumed as part of a varied diet and healthy lifestyle could help:

- Improve digestibility
- Reduce the glycaemic index
- Rebalance the gut microbiome
- Improve the bioavailability of minerals



### References:

- De Vuyst L. & Neysens P., *The sourdough microflora: biodiversity and metabolic interactions*. Trends in Food Science & Technology, 16(1-3), 43-56 (2005);  
Poutanen, Flander & Katina, *Sourdough and cereal fermentation in a nutritional perspective*. Food Microbiology 26(7), 693-699 (2009)  
Corsetti & Settanni, *Lactic acid bacteria in sourdough fermentation*. Food research International 40(5), 539-558 (2007)  
Gobbetti, De Angelis, Di Cagno & Rizzello, *Sourdough lactic acid bacteria: exploration of non-starter lactic acid bacteria and their contributions to bread quality, safety and human health* FEMS Microbiology reviews, 32(4), 719-739 (2008)  
Katina, Arendt, Liukkonen, Autio, Flander, Poutanen, *Potential of sourdough for healthier cereal products*, Trends in Food Science & Technology 16(1-3), 104-112 (2005)  
Zanini, Baschè, Ferraresi, Ricci, Lanzarotto, Marullo & Villanacci. *Digestibility and inflammatory potential of gluten peptides in celiac disease after sourdough fermentatio: An in vitro study*, Scientific Reports, 5 13631(2015)  
Pico, Reglero & Cifuentes. *The potential of sourdough fermented by lactic acid bacteria to improve the safety, technological and health properties of breads*, Food Science and Technology International 21(4), 341-357 (2015)

WHOLEMEAL RUSTICO MADRE WITH BROADLEAF BRAN



- Sourdough bread (100% leavened with sourdough starter)
- Baked on baking stone
- Yeast-free
- Contains wholemeal broadleaf bran flour
- High fibre content
- Low-fat (No added fat)

cod. SCPF026 – 26/28x12x8(H) cm

Pcs. per box 10 | Kg per box 5,50 | Weight per piece 550 g

DURUM WHEAT RUSTICO MADRE 1KG



- Sourdough bread (100% leavened with sourdough starter)
- Baked on baking stone
- Yeast-free
- Contains re-milled durum wheat at semolina
- Low-fat (No added fat)

cod. SCPF497 - cm 36x20x8,5(H) cm

Pcs. per box 5 | Kg per box 5,00 | Weight per piece 1 Kg

RUSTICO MADRE TYPE '1'



- Sourdough bread (100% leavened with sourdough starter)
- Baked on baking stone
- Yeast-free
- Contains type 1 and multi-grain wholemeal flours
- Source of protein
- Low-fat (No added fat)

cod. SCPF025 – diam. Circa 15/18x8(H) cm

Pcs. per box 10 | Kg per box 4,50 | Weight per piece 450 g

RUSTICO MADRE WITH WALNUTS



- Sourdough bread (100% leavened with sourdough starter)
- Source of protein
- Yeast-free
- Contains type 1 and multi-grain wholemeal flours

cod. SCPP423 - diam. ca.19x8(H) cm

Pcs. per box 10 | Kg per box 5,79 | Weight per piece 579 g

DURUM WHEAT RUSTICO MADRE 556G



- Sourdough bread (100% leavened with sourdough starter)
- Pre-baked on baking stone
- Yeast-free
- Source of protein
- Contains re-milled durum wheat at semolina
- Low-fat (No added fat)

cod. SC432 - 26/28x12x7,9(H) cm

Pcs. per box 9 | Kg per box 5,00 | Weight per piece 556 g

RUSTICO MADRE WITH SEEDS AND YOGHURT



- Sourdough bread (100% leavened with sourdough starter)
- Pre-baked on baking stone
- Source of protein
- Contains grain seeds macerated in yoghurt
- Contains type 1 and multi-grain wholemeal flours
- With miscellaneous seed topping
- Yeast-free

cod. SCPP417 - circa 26x13x9 (H) cm

Pcs. per box 10 | Kg per box 5,79 | Weight per piece 579 g

# PRE-BAKED BREAD



WATER & FLOUR BREAD



- Pre-baked on baking stone
- Low in salt
- No added fat

cod. SCPP322 - Scatola piccola - 32x16x7(H)

Pcs. per box 8 | Kg per box 4,48 | Weight per piece 560 g

CAFONE BREAD



- Pre-baked on baking stone
- Long leavening
- Contains sourdough starter
- No added fat

cod. SCPP451 - 27 X 13 X 7,5(H) cm

Pcs. per box 9 | Kg per box 5,04 | Weight per piece 560 g

BOSCAIOLO BREAD



- Pre-baked on baking stone
- No added fat
- Contains rye sourdough
- Source of protein
- High fibre content

cod. SCPP414 - 18x13x8,5(H) cm

Pcs. per box 12 | Kg per box 4,56 | Weight per piece 380 g

HIGH-FIBRE, HIGH-PROTEIN LOAF



- Pre-baked on baking stone
- No added sugar
- Contains wholemeal flour and chickpea flour
- Low in carbohydrates carbohydrates
- Source of protein
- High fibre content

cod. SCPP418 - diam 14/19 x 7,5/8,5 (H) cm

Pcs. per box 10 | Kg per box 5,79 | Weight per piece 579 g

How do we make our bread so light? We use minimal yeast, allow the dough to rest or an extended time, always incorporate **SOURDOUGH STARTER**, and prepare it with indirect dough methods, including the famous **BIGA!**

WATER & FLOUR MINI BREAD



MINIMUM ORDER QTY 1 PALLET

- Pre-baked on baking stone
- No added fat
- Made using a family recipe
- Low in salt

cod. SCPP441 – 16x8x4,5(H) cm

Pcs. per box 95 | Kg per box 10,45 | Weight per piece 110 g

MIXED BOCCONCINI (4 FLAVOURS)



- Semolina
- Grains
- Turmeric
- Olive

cod. SCPP435 - 7x7x3,6(H) cm

Bags per box 12 | Pcs per box 132/140 ca. |

Weight per piece 38/40 g | Kg per box 5,28 g

Every box of mixed bocconcini contains: 12 bags divided into 4 flavours: approx. 14 pieces per bag



OIL-BASED BOCCONCINI



MINIMUM ORDER QTY 1 PALLET

- Contains oil

cod. SCPP327 - diam 7x7x3,6(H) cm

Pcs. per box 75/85 ca. | Kg per box 3,40 | Weight per piece 40 g

SICILIAN BREAD 38G



- Milk-free
- Contains sourdough starter
- Source of protein
- With sesame seed topping
- Contains re-milled durum wheat semolina

cod. SCPP443 – diam 6 cm

Pcs. per box 132 | Kg per box 5,02 | Weight per piece 38 g

SICILIAN BREAD 85G



- Milk-free
- Contains sourdough starter
- Source of protein
- With sesame seed topping
- Contains re-milled durum wheat semolina

cod. SCPP332 – diam 11 cm

Pcs. per box 45 | Kg per box 3,82 | Weight per piece 85 g



**PRE-BAKED  
FOCACCIAS**

PLAIN BASE



- Ideal for your product creations
- Available in 2 formats

**cod. SCFP350 - Base 30x40 cm**

Pcs. per box 6 | Kg per box 3,30 | Weight per piece 550 g

**cod. SCFP359 - Base 60x40 cm**

Pcs. per box 5 | Kg per box 5,30 | Weight per piece 1060 g

PIZZA MARGHERITA



- Hand-flattened

**cod. SCFP364 - 30x40 cm**

Pcs. per box 5 | Kg per box 4,90 | Weight per piece 980 g

**Our 30x40 focaccias are carefully hand-flattened and topped, delivering a delicious, high-quality product.**

TOMATO BASE



- Ready for toppings
- Hand-flattened

**cod. SCFP349 - Base 30x40 cm**

Pcs. per box 5 | Kg per box 3,94 | Weight per piece 788 g



SCHIACCIATA TOSCANA



- Contains extra virgin olive oil
- Pre-baked on baking stone
- Hand-flattened
- Contains sourdough starter
- Contains re-milled durum whe-  
at semolina
- Sodium-free dough

cod. SCFP423 - 33x23 cm

Pcs. per box 5 | Kg per box 3,00 | Weight per piece 600 g

FOCACCIA CAMPAGNOLA



- Contains extra virgin olive oil
- Hand-flattened
- Contains sourdough starter
- With rosemary topping

cod. SCFP377 diam. 27/28 cm

Pcs. per box 9 | Kg per box 3,78 | Weight per piece 420 g





FOCACCIA DI CAMILLO alla pala



- Contains extra virgin olive oil
- Pre-baked on baking stone
- Hand-flattened
- Contains sourdough starter
- Contains re-milled durum wheat semolina

**cod. SCFP380 - 38x18 cm**

Pcs. per box 12 | Kg per box 5,40 | Weight per piece 450 g

IDRA - 'Alla pala' Roman-style base



- Pre-baked on baking stone
- Contains extra virgin olive oil
- Available in 2 sizes
- Hand-flattened
- Contains sourdough starter

**cod. SCFP453 - 18x35cm**

Pcs. per box 14 | Kg per box 3,78 | Weight per piece 270 g

**cod. SCFP453G - 25x53cm**

Pcs. per box 6 | Kg per box 3,30 | Weight per piece 550 g

FOCACCIA DI CAMILLO ALLA PALA (with grains)



- Contains extra virgin olive oil
- Hand-flattened
- Contains sourdough starter
- Contains ancient grain flours
- Pre-baked on baking stone

**cod. SCFPF504 - 38x18 cm**

Pcs. per box 6 | Kg per box 2,70 | Weight per piece 450 g

FOCACCIA STIRATA SCROKKIA with grains



- Contains extra virgin olive oil
- Pre-baked on baking stone
- Hand-flattened
- Contains sourdough starter
- Contains a mixture of grains and seeds

**cod. SCFP440 - 33x15**

Pcs. per box 8 | Kg per box 2,40 | Weight per piece 300 g

FOCACCIA DEL SOLE SCROKKIA with turmeric and ginger



- Contains extra virgin olive oil
- Pre-baked on baking stone
- Hand-flattened
- Contains sourdough starter

**cod. SCFP443 - 33x15 cm**

Pcs. per box 8 | Kg per box 2,40 | Weight per piece 300 g

FOCACCIA STIRATA SCROKKIA



- Contains extra virgin olive oil
- Pre-baked on baking stone
- Hand-flattened
- Two packaging options
- Contains sourdough starter

**cod. SCFP445 - 33 x15cm - Scatola piccola**

Pcs. per box 8 | Kg per box 2,40 | Weight per piece 300 g

**cod. SCFP437 - 33 x 15 cm - Scatola grande**

Pcs. per box 18 | Kg per box 5,40 | Weight per piece 300 g

**TRADITIONAL STUFFED PINSA WITH MOZZARELLA AND COOKED HAM**



Explanatory image showing the product cut in half

- Contains extra virgin olive oil
- Pre-baked on baking stone
- Contains sourdough starter
- Contains re-milled durum wheat semolina

**cod. SCFP499 - 27x35cm**

Pcs. per box 6 | Kg per box 5,40 | Weight per piece 900 g

**VEGETARIAN STUFFED PINSA WITH MOZZARELLA AND TOMATO**



Explanatory image showing the product cut in half

- Contains extra virgin olive oil
- Pre-baked on baking stone
- Contains sourdough starter
- Contains re-milled durum wheat semolina
- With oregano topping

**cod. SCFP498 - 27x35cm**

Pcs. per box 6 | Kg per box 5,40 | Weight per piece 900 g

**VEGAN STUFFED PINSA WITH VEGETABLES**



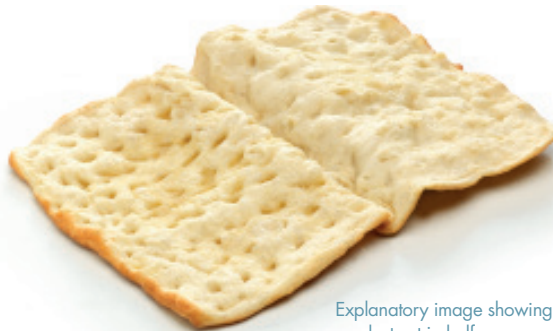
Explanatory image showing the product cut in half

- Contains extra virgin olive oil
- Pre-baked on baking stone
- Contains sourdough starter
- Contains re-milled durum wheat semolina
- With rosemary topping

**cod. SCFP500 - 27x35cm**

Pcs. per box 6 | Kg per box 5,40 | Weight per piece 900 g

**POCKET PINSA**



Explanatory image showing the product cut in half

- Contains extra virgin olive oil
- Contains sourdough starter
- Hand-flattened
- Hand-stuffed

**cod. SCFF512 - 27x35cm**

Pcs. per box 6 | Kg per box 3,60 | Weight per piece. 600 g



# BAKED BREAD



MINI BUNS - MILK BUNS



- Pre-baked, needs only to be defrosted
- Contains sourdough starter

**cod. SCPF008 - diam. 5,5/6,5 cm**

Pcs. per box 60 ca. | Kg per box 1,92 | Weight per piece 32 g

DARK CHOCOLATE CHIPS MINI BUNS



- Pre-baked, needs only to be defrosted
- Contains sourdough starter

**cod. SCPF021 - diam 5,5/6,5 cm**

Pcs. per box 60 ca. | Kg per box 1,92 | Weight per piece 32 g

ANCIENT GRAINS MINI BUNS



- Contains sourdough starter
- Pre-baked, only to be defrosted
- With miscellaneous seed topping

**cod. SCPF024 - diam 5,5/6,5 cm**

Pcs. per box 60 ca. | Kg per box 1,92 | Weight per piece 32 g

HIGH-PROTEIN MINI BUNS



- Contains sourdough starter
- Source of fibre
- Source of protein
- Milk-free
- Pre-baked, needs only to be defrosted

**cod. SCPF022 - diam 5,5/6,5 cm**

Pcs. per box 60 ca. | Kg per box 1,92 | Weight per piece 32 g

MIXED MINI BUNS



- Contains sourdough starter
- With sesame seed topping
- Pre-baked, only to be defrosted

**Every box of mixed mini buns contains 4 bags divided into 4 flavours: approx. 14 pieces per bag.**

**cod. SCPFM1 - diam 6,5 cm**

Pcs. per box 56 ca. | Kg per box 1,79 | Weight per piece 32 g

MILK MINI BUNS WITH DURUM WHEAT



- Pre-baked, needs only to be defrosted
- Contains sourdough starter

**cod. SCPF496 - diam 5,5/6,5 cm**

Pcs. per box 60 ca. | Kg per box 1,92 | Weight per piece 32 g

POTATO ROLL



- With dehydrated potato flakes
- Contains sourdough starter
- Pre-baked, needs only to be defrosted

cod. SCPF012 - diam. 10/11 cm

Pcs. per box 17/20 | Kg per box 1,60 | Weight per piece 80 g

TYPE "0" BUNS



- Contains sourdough starter
- Pre-baked, needs only to be defrosted

cod. SCPF010 - diam 12/13 cm

Pcs. per box 16/18 | Kg per box 1,80 | Weight per piece 100 g

DURUM WHEAT AND SESAME SEEDS BUNS



- With dehydrated potato flakes
- Contains sourdough starter
- Pre-baked, needs only to be defrosted

cod. SCPF019 - diam 12/13 cm

Pcs. per box 16/18 | Kg per box 1,80 | Weight per piece 100 g

SESAME SEEDS TYPE "0" BUNS



- Contains sourdough starter
- Pre-baked, needs only to be defrosted

cod. SCPF009 - diam 12/13 cm

Pcs. per box 16/18 | Kg per box 1,80 | Weight per piece 100 g

ANCIENT GRAINS BUNS



- Contains sourdough starter
- With miscellaneous seed topping
- Contains multi-grain wholemeal flours
- Pre-baked, needs only to be defrosted

cod. SPP420 - diam 12/13 cm

Pcs. per box 16/18 | Kg per box 1,80 | Weight per piece 100 g

ANCIENT GRAIN BUNS WITH OATMEAL TOPPING



- Contains sourdough starter
- Contains multi-grain wholemeal flours
- Pre-baked, needs only to be defrosted
- With oatmeal topping

cod. SCPF020 - diam 12/13 cm

Pcs. per box 16/18 | Kg per box 1,80 | Weight per piece 100 g

## KHORASAN WHEAT ARABIC BREAD



- Contains sourdough starter

cod. SCPF004 - diam. 14/15 cm

Pcs. per box 16/18 | Kg per box 1,80 | Weight per piece 100 g

## CAFONCELLO



- Baked on baking stone
- Contains sourdough starter
- Low-fat (0.9 per 100 g)

cod. SCPF498 - 15x6 cm

Pcs. per box 30 | Kg per box 2,40 | Weight per piece 70/80 g

## MICRO BUNS



- Con pasta madre
- Già cotto, solo da decongelare
- Fonte di proteine
- Senza Latte

cod. SCPF034 - diam. 5,5/6 cm

Pcs. per box 91/93 | Kg per box 1,92 | Weight per piece 21 g

## TARTARUGA PROTEICA

ad alto contenuto di fibre e proteine



- Ricco di fibre e proteine
- Senza zuccheri aggiunti
- Con pasta madre
- Con farine di: avena, lino, CECI, girasole e grits di ceci germogliati + Farina integrale

cod. SCPF018SAC - 9,5x10x5(H) cm

Pcs. per box 30 | Kg per box 2,70 | Weight per piece 90 g

## MIXED MICRO BUNS



- Milk-free
- Contains sourdough starter
- With natural vegetable colourants
- Pre-baked, needs only to be defrosted
- With sesame topping
- 4 bags, approx. 20 pieces per bag

cod. SCPFM5 - diam. 5,5/6,5 cm

Pcs. per box 80 | Kg per box 1,68 | Weight per piece 21 g

**Il Pane Proteico è gustoso, nutriente e allo stesso tempo permette di aumentare notevolmente l'apporto giornaliero di proteine senza consumare carne o latticini.**



**BAKED  
FOCACCINAS  
AND  
SINGLES SERVES**

**DURUM WHEAT FOCACCINA WITH FRANKFURTERS**



- Contains durum wheat
- Contains extra virgin olive oil
- Pre-baked, needs only to be defrosted
- Hand-stuffed
- Contains re-milled durum wheat semolina flour
- Contains sourdough starter

**cod. SCFF604 - diam 8/10 cm**

Pcs. per box 75/80 | Kg per box 3,80 | Weight per piece 45/50g

**DURUM WHEAT COURGETTE FOCACCINA**



- Contains extra virgin olive oil
- Pre-baked, needs only to be defrosted
- Hand-stuffed
- Contains re-milled durum wheat semolina flour
- Contains sourdough starter

**cod. SCFF603 - 8/10 cm**

Pcs. per box 75/80 | Kg per box 4,00 | Weight per piece 47/53 g

**DURUM WHEAT EXTRA VIRGIN OLIVE OIL FOCACCINA**



- Contains extra virgin olive oil
- Pre-baked, only to be defrosted
- Hand-flattened
- Contains re-milled durum wheat semolina flour
- Contains sourdough starter

**cod. SCFF610 – diam 8/10 cm**

Pcs. per box 51/56 | Kg per box 2,51 | Weight per piece 45/50 g

**DURUM WHEAT CHERRY TOMATOES FOCACCINA**



- Contains extra virgin olive oil
- Pre-baked, only to be defrosted
- Hand-stuffed
- Contains re-milled durum wheat semolina flour
- Contains sourdough starter

**cod. SCFF503 diam. 8/10 cm**

Pcs. per box 75/80 | Kg per box 4,00 | Weight per piece 45/50 g

**DURUM WHEAT ONION FOCACCINA**



- Contains extra virgin olive oil
- Pre-baked, only to be defrosted
- Hand-stuffed
- Contains re-milled durum wheat semolina flour
- Contains sourdough starter

**cod. SCFF600 – diam 8/10 cm**

Pcs. per box 75/80 | Kg per box 4,00 | Weight per piece 45/53 g

**DURUM WHEAT OLIVE FOCACCINA**



- Contains extra virgin olive oil
- Pre-baked, only to be defrosted
- Hand-stuffed
- Contains re-milled durum wheat semolina flour
- Contains sourdough starter

**cod. SCFF501 – diam 8/10 cm**

Pcs. per box 75/80 | Kg per box 4,00 | Weight per piece 45/50g



### DURUM WHEAT PIZZETTA MARGHERITA



- Contains extra virgin olive oil
- Pre-baked, needs only to be defrosted
- Contains sourdough starter
- Contains re-milled durum wheat semolina flour

**cod. SC425 - diam. 8/10 cm**

Pcs. per box 75/80 | Kg per box 4,00 | Weight per piece 45/50 g

### EXTRA VIRGIN OLIVE OIL MICRO FOCACCINA



- Contains extra virgin olive oil
- With cherry tomato topping (23%)
- No added sugar
- Pre-baked, needs only to be defrosted
- Hand-flattened

**Cod. SCFF004 – diam. 6,5/7 cm**

Pcs. per box 125 ca | Kg per box 2,50 | Weight per piece 20 g

### CHERRY TOMATO MICRO FOCACCINA



- Contains extra virgin olive oil
- With cherry tomato topping (23%)
- No added sugar
- -Pre-baked, needs only to be defrosted
- Hand-flattened
- Hand-stuffed

**cod. SCFF005 – diam. 7/8 cm**

Pcs. per box 120 ca | Kg per box 3,00 | Weight per piece 25 g

### EXTRA VIRGIN OLIVE OIL FOCACCINA



- Contains extra virgin olive oil
- Pre-baked, needs only to be defrosted
- Hand-flattened
- Contains sourdough starter
- When stored in a propylene bag in the refrigerator at +4°C, it stays fresh for up to

**cod. SCFF414 - diam 8/10 cm**

Pcs. per box 51/56 | Kg per box 2,51 | Weight per piece 45/50 g

### OLIVE MICRO FOCACCINA



- Contains extra virgin olive oil
- With pitted whole olives topping (17%)
- No added sugar
- Pre-baked, only to be defrosted
- Hand-flattened
- Hand-stuffed

**Cod. SCFF006 – diam. 6,5/7,5 cm**

Pcs. per box 120 ca | Kg per box 2,50 | Weight per piece 21 g



Extra virgin olive oil ROMANINA



- Contains extra virgin olive oil
- Pre-baked, needs only to be defrosted
- Hand-flattened
- Contains sourdough starter
- Contains re-milled durum wheat at semolina

cod. SCFF450 - 16x8x3,5(H) cm

Pcs. per box 25/30 | Kg per box 2,40 | Weight per piece 80 g

KHORASAN WHEAT ARABIC BREAD

CHERRY TOMATO FOCACCINA ROMAGNOLA



MINIMUM ORDER QTY 1 PALLET

- Contains extra virgin olive oil
- Pre-baked, needs only to be defrosted
- Hand-stuffed
- Contains sourdough starter

cod. SCFF399 - diam 14/15 cm

Pcs. per box 15/17 | Kg per box 2,04 | Weight per piece 120 g

GRAINS FOCACCINA ROMAGNOLA



- Contains extra virgin olive oil
- Pre-baked, needs only to be defrosted
- Hand-flattened
- Contains sourdough starter

cod. SCFF397 - diam 14/15 cm

Pcs. per box 15/17 | Kg per box 1,70 | Weight per piece 100 g

GREEN OLIVES FOCACCINA ROMAGNOLA



MINIMUM ORDER QTY 1 PALLET

- Contains extra virgin olive oil
- Pre-baked, needs only to be defrosted
- Hand-stuffed
- Contains sourdough starter

cod. SCFF402 - diam 14/15 cm

Pcs. per box 15/17 | Kg per box 2,04 | Weight per piece 120 g

FOCACCINA ROMAGNOLA



- Contains extra virgin olive oil
- Pre-baked, needs only to be defrosted
- Hand-flattened
- Contains sourdough starter
- With rosemary topping

cod. SCFF396 - diam 14/15 cm

Pz. per cartone 15/17 | Kg per box 1,70 | Weight per piece 100 g

PIZZETTA MARGHERITA



- Contains extra virgin olive oil
- Contains sourdough starter
- Pre-baked, needs only to be defrosted

cod. SCFF428 - diam 14/16 cm

Pz. per cartone 23/25 | Kg per box 3,00 | Weight per piece 120 g



# BAKED FOCACCIAS

### OLIVE FOCACCIA



- Contains extra virgin olive oil
- Olive-rich dough
- Hand-flattened
- With pitted whole olive topping

cod. SCFF508 - 30x40 cm

Pcs. per box 5 | Kg per box 4,12 | Weight per piece 825 g

### FOCACCIA LIGURE



- Contains extra virgin olive oil
- Hand-flattened
- Made from a regional recipe

cod. SCFF407 - 30x40 cm

Pcs. per box 5 | Kg per box 3,75 | Weight per piece 750 g

### CHERRY TOMATO FOCACCIA



- Contains extra virgin olive oil
- Hand-flattened

cod. SCFF495 - 30x40 cm

Pcs. per box 5 | Kg per box 5,00 | Weight per piece 1000 g

### ROSEMARY FOCACCIA



- Contains extra virgin olive oil
- Hand-flattened

cod. SCFF421 - 30x40 cm

Pcs. per box 5 | Kg per box 3,85 | Weight per piece 770 g

### ONION FOCACCIA



- Contains extra virgin olive oil
- Hand-flattened

cod. SCFF418 - 30x40 cm

Pcs. per box 5 | Kg per box 4,00 | Weight per piece 800g

**Our 30x40 baked focaccias are perfect for any occasion and require only a quick reheating to enjoy.**

### FOCACCIA CAMPAGNOLA



- Contains extra virgin olive oil
- Hand-flattened
- Contains sourdough starter
- With rosemary topping

cod. SCFF416 - diam. 27/28 cm

Pcs. per box 5 | Kg per box 2,10 | Weight per piece 420 g

Pcs. per box 18/20 | Kg per box 2,00 | Weight per piece 100 g

### GRAINS FOCACCIA CAMPAGNOLA



- Contains extra virgin olive oil
- Contains sourdough starter
- Hand-flattened
- Contains a mixture of grains and seeds

cod. SCFF406 - diam 27/28 cm

Pcs. per box 5 | Kg per box 2,10 | Weight per piece 420 g

### FOCACCIA DI CAMILLO ALLA PALA (Roman-Style)



- Contains extra virgin olive oil
- Baked on baking stone
- Hand-flattened
- Contains sourdough starter
- Contains re-milled durum wheat semolina

cod. SCFF409 - 38x18 cm

Pcs. per box 6 | Kg per box 2,70 | Weight per piece 450 g

**Our cooked products  
are ready-made,  
easy to use,  
quick and tasty.**



Olives, cherry tomatoes and capers  
PUGLIESE-STYLE FOCACCIONA



- Baked on baking stone
- Individually packaged
- Contains sourdough starter
- Contains extra virgin olive oil
- Hand-flattened
- Ideal for 4 people
- Contains re-milled durum wheat semolina

cod. SCFF487-T6 - diam. 37/38 cm

Pcs. per box 6 | Kg per box 5,70 | Weight per piece 950 g

Cherry tomatoes  
PUGLIESE-STYLE FOCACCIONA



- Baked on baking stone
- Individually packaged
- Contains sourdough starter
- Contains extra virgin olive oil
- Hand-flattened
- Ideal for 4 people
- Contains re-milled durum wheat semolina

cod. SCFF433-T6 - diam. 37/38 cm

Pcs. per box 6 | Kg per box 5,70 | Weight per piece 950 g

Onion  
PUGLIESE-STYLE FOCACCIONA



- Baked on baking stone
- Individually packaged
- Contains sourdough starter
- Contains extra virgin olive oil
- Hand-flattened
- Ideal for 4 people
- Contains re-milled durum wheat semolina

cod. SCFF434-T6 - diam. 37/38 cm

Pcs. per box 6 | Kg per box 5,70 | Weight per piece 950 g

Grilled vegetables  
PUGLIESE-STYLE FOCACCIONA



- Baked on baking stone
- Individually packaged
- Contains sourdough starter
- Contains extra virgin olive oil
- Hand-flattened
- Ideal for 4 people
- Contains re-milled durum wheat semolina

cod. SCFF435-T6 - diam. 37/38 cm

Pcs. per box 6 | Kg per box 5,70 | Weight per piece 950 g

DURUM WHEAT AND STRACCHINO  
FOCACCIONA



- Baked on baking stone
- Contains sourdough starter
- Contains extra virgin olive oil
- Hand-flattened
- Hand-stuffed
- Contains re-milled durum wheat semolina

Cod. SCFF615 - diam. 37/38 cm

Pcs. per box 6 | Kg per box 5,70 | Weight per piece 950 g

Potatoes  
PUGLIESE-STYLE FOCACCIONA



- Baked on baking stone
- Individually packaged
- Contains sourdough starter
- Contains extra virgin olive oil
- Hand-flattened
- Ideal for 4 people
- Contains re-milled durum wheat semolina

cod. SCFF437-T6 - diam. 37/38 cm

Pcs. per box 6 | Kg per box 5,70 | Weight per piece 950 g

## PUGLIESE-STYLE FOCACCIONA



- Baked on baking stone
- Contains sourdough starter
- Contains extra virgin olive oil
- Hand-flattened
- Ideal for 4 people
- Contains re-milled durum wheat semolina

**cod. SCFF490 - diam. 37/38 cm**

Pcs. per box 6 | Kg per box 3,90 | Weight per piece 650g

Cherry tomatoes and olives  
BARESE-STYLE FOCACCIA



- Contains potato flakes
- Contains extra virgin olive oil
- Hand-flattened
- Contains re-milled durum wheat semolina
- Baked on a baking tray

**cod. SCFF350 - diam circa 30 cm**

Pcs. per box 5 | Kg per box 2,750 | Weight per piece 550 g





**BAKED-PASTRY  
SWEET  
and SAVOURY  
PASTRY**



RUSTIC APPLE PIE



- With apple slices
- Pre-baked
- Needs only to be defrosted

**cod. SC-148 - diam. 27 cm - Pretagliata 14 fette**  
 Pcs. per box 4 | Kg per box 5,60 | Weight per piece 1400 g

ARBORIO RICE PIE



- Contains butter
- Contains arborio rice
- Palm-oil free
- Pre-baked
- Needs only to be defrosted

**cod. SC-062 diam. 27 cm - Pretagliata 14 fette**  
 Pcs. per box 4 | Kg per box 6.00 | Weight per piece 1500 g

VENEZIANA



- Contains sourdough starter
- Hand-flattened
- Pre-baked, only to be defrosted

**Cod. SC292 - diam 11 cm**  
 Pcs. per box 30 | Kg per box 2,7 | Weight per piece 90 g

VEGAN RASPBERRY CHOCOLATE CAKE



- Vegan
- Pre-baked
- Needs only to be defrosted

**cod. SC-439 - diam. 27 cm**  
 Pcs. per box 4 | Kg per box 5,60 | Weight per piece 1400 g

BRIOCHE



- Contains sourdough starter
- Source of protein
- Pre-baked, only to be defrosted

**Cod. SC291 - diam 11 cm**  
 Pcs. per box 24 ca | Kg per box 1,68 | Weight per piece 70 g

The exceptional quality of our small pastries is the result of blending continuous process innovation with the artisanal touch that defines our creations. These simple yet delicious treats are perfect for breakfast, snacks, or a delightful finish to any meal!

## UNBAKED CIAMBELLA ROMAGNOLA CAKE



- From a regional recipe

cod. SC210 - 24x14x2,5(H) cm

Pcs. per box 24 | Kg per box 8,64 | Weight per piece 360 g

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## ERBAZZONE



- Brisé cake with spinach, parmesan cheese and pork rinds

cod. SC141

Pcs. per box 6 | Kg per box 7,20 | Weight per piece 1200 g





# UNBAKED PRE-LEAVENAD

## UNBAKED PRE-LEAVENED FOCACCIA



This serves as the perfect base for crafting your own delicious PINSA!



- With biga
- Ideal basis for focaccia
- Contains re-milled durum wheat semolina

cod. SCPC323 - 23x19x2(H) cm

Pcs. per box 12 | Kg per box 6,60 | Weight per piece 550 g

**To make a pinsa:**

Store the product at  $-18^{\circ}\text{C}$ . Place the product on a floured board.

Let it rest for 40 minutes. Roll out the dough by hand until it is the same thickness as a Roman focaccia.

Bake with a wooden paddle in a bedplate oven with 70% ceiling and 30% bedplate for 3-4 minutes.

**To make a stuffed pinsa:**

Bake before seasoning for 4 minutes at  $280^{\circ}\text{C}$ .

Stuff to your liking. Finish baking at  $280^{\circ}\text{C}$  for 3 minutes.

*alessandro*

*raffaele*



Revision 1 date 06/12/2024

**THANK YOU!**

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