



L'arte del pane dal 1968

COMPANY PRESENTATION

Artebianca: SINCE 1968 ALWAYS LOOKING THE FUTURE

Adriano Anzanello, founder of Artebianca, pioneered modern industrial sandwich bread (crustless bread) in 1968.

Starting as a small family-owned artisanal business, Artebianca has grown into a solid and well-established industrial group, distinguished by its dynamism, flexibility, and ability to anticipate and adapt to market trends, while continuously improving the quality of its products. Today, Artebianca is the ideal partner to meet the diverse needs of its customers, offering high-quality products, flexibility, and a strong commitment to innovation.



ARTEBIANCA CURRENT PLANT

ARTEBIANCA BEGAN PRODUCTION OF CRUSTLESS BREAD IN 1968

TODAY HAS TWO MODERN, AUTOMATED LINES WITH A PRODUCTION CAPACITY OF 40 MILLION PIECES PER YEAR.

STILL VERY HIGH TECHNOLOGY GAP WITH COMPETITORS.

THE PRODUCTION PROCESS IS UNIQUE: PATENTED LAMINATION CONCEPT AND LONG LEAVENING TIME.

QUALITY AND INNOVATION ARE CONTINUOUSLY GROWING THROUGH ONGOING INVESTMENTS IN TECHNOLOGY AND PRODUCT DEVELOPMENT.

TOP-RATED CERTIFICATIONS
BOTH BRC AND IFS



Azienda
certificata
IFS e BRC



Prodotti
Biologici
Certificati



Nuovo stabilimento di Venezia



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2027: NEW PLANT AND NEW PRODUCTION LINE

NEW PLANT WITH NEW PRODUCTION LINE AND WAREHOUSE

+ €20-25 MILLION POTENTIAL TURNOVER IN THE NEXT 3-4 YEARS

CONSOLIDATION OF MARKET LEADERSHIP AND VOLUMES TO FOLLOW DEMAND



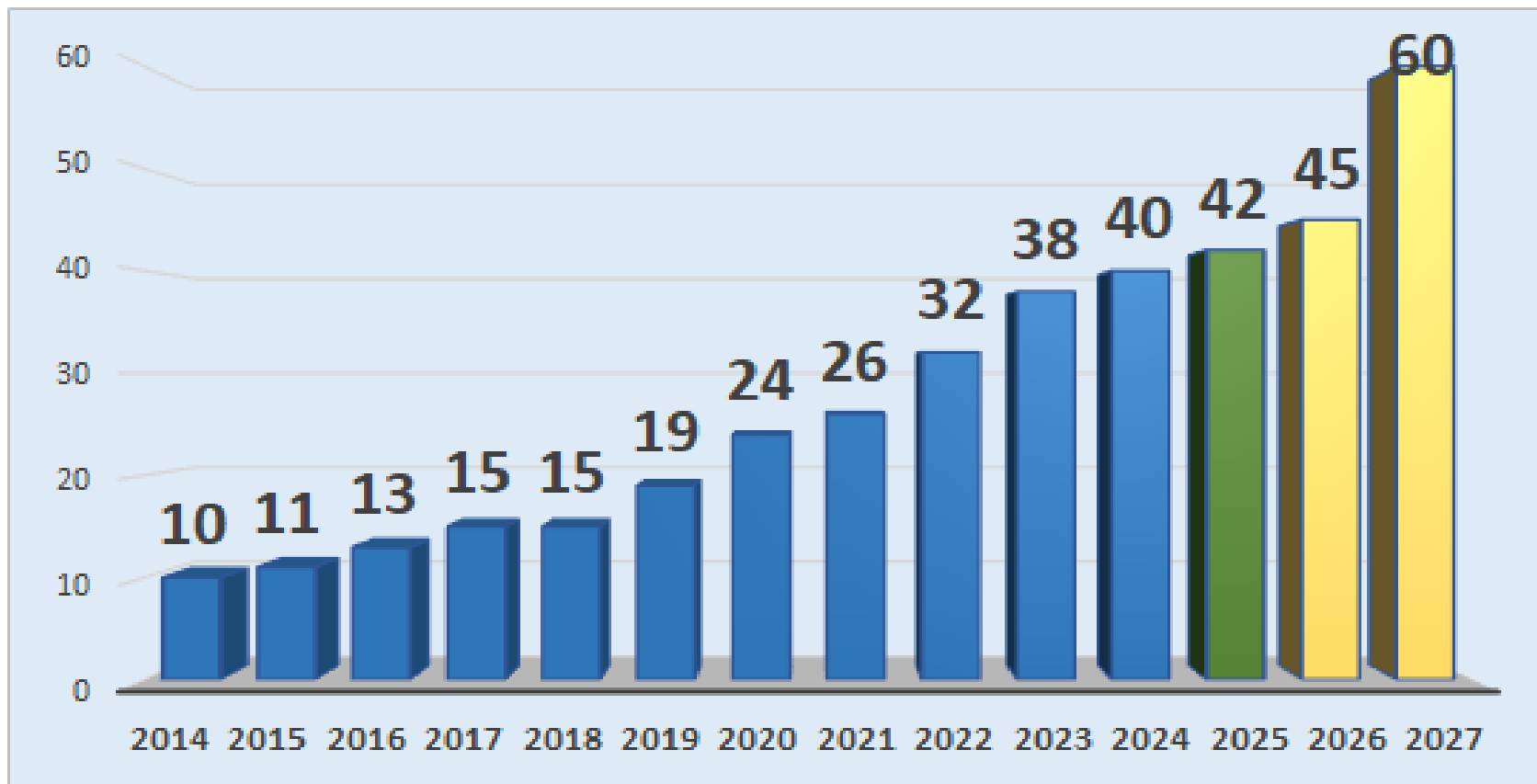
CURRENT PRODUCTION PLANT



SECOND PRODUCTION PLANT

CONSISTENT REVENUE GROWTH (MILLION EURO)

2019 SECOND PRODUCTION LINE
2027 THIRD PTODUCTION LINE



OUR BRANDS ARE ITALIAN MARKET LEADER

OUR CRUSTLESS BREAD:

VEGAN

ONLY FEW AND NATURAL INGREDIENTS

NATURALLY SOFT WITHOUT ANY ADDITIVES

WITHOUT ADDED SUGARS

LONG NATURAL LEAVENING, LOW YEAST CONTENT

LOW SALT

NO MILK, NO LACTOSE

NO MARGARINE

ALLERGEN-FREE (GLUTEN ONLY)

SHELF LIFE: 3/4 MONTHS (SHELF STABLE)

PanPiuma



Thank You