



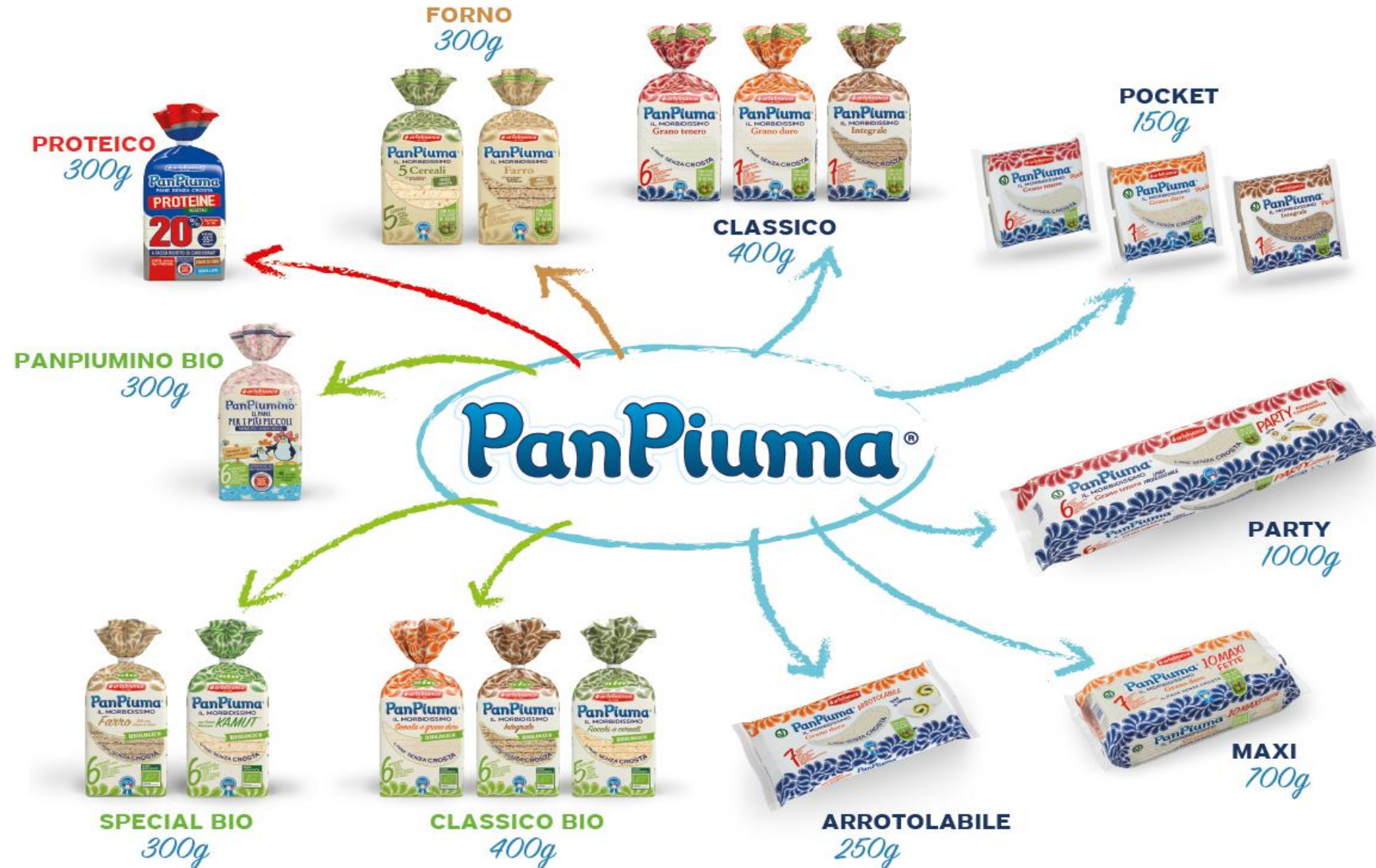
L'arte del pane dal 1968

COMPANY PROFILE

JUNE 2026



A WIDE PRODUCT RANGE , 18 ITEMS



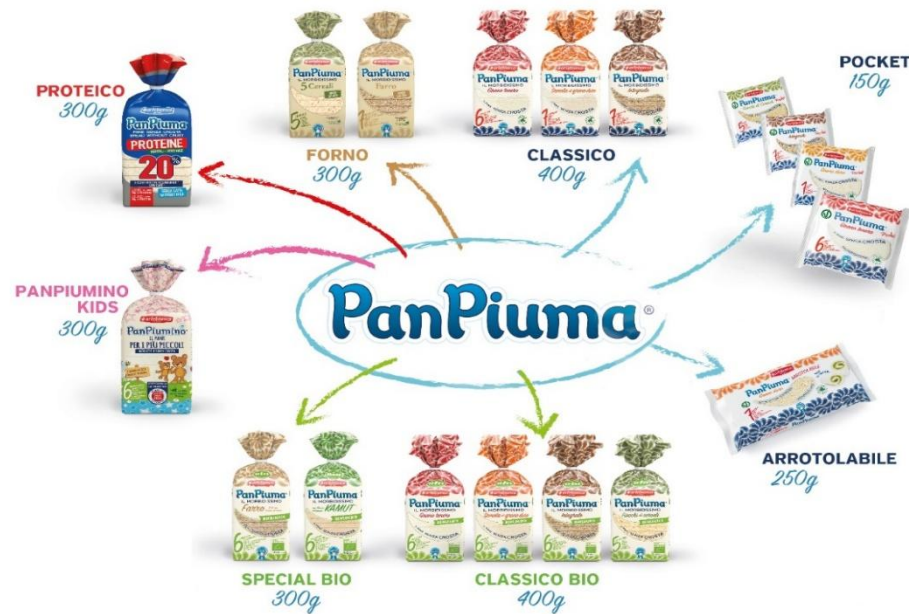
WIDEST RANGE OF SKU IN THE BREAD WITHOUT CRUST

Be the reference and leader of the market means to offer a wide range of product to satisfy any client and consumer needs

18 ITEMS

7 RECIPES

5 BREAD SLICE DIMENSIONS



- CLASSIC 400G 12 SLICES
- KIDS BREAD
- BAKERY SPECIALITY
- 4 SLICES POCKET FORMAT 150 g
- ORGANIC LINE 300-400g
- ROLLABLE LONG SLICE

EXTRAVIRGIN OLIVE OIL ITALIAN MARKET LINE

CON OLIO
EXTRA VERGINE
DI OLIVA



PanPiuma®

La morbidezza
incontra l'Olio
Extra Vergine di Oliva

• CON OLIO EXTRA VERGINE DI OLIVA • CON OLIO EXTRA VERGINE DI OLIVA • CON OLIO EXTRA VERGINE DI OLIVA •

PanPiuma con Olio Extra Vergine di Oliva...

il primo per assortimento, qualità e servizio.



**PanPiuma
CLASSICO 400g**
Grano tenero
Grano duro
Integrale



**PanPiumino
300g**

Il pane per i più piccoli,
morbido e senza crosta
con solo ingredienti BIO.
Approvato dai nutrizionisti



**PanPiuma
POCKET 150g**
Grano tenero
Grano duro
Integrale



**PanPiuma
LINEA FORNO 300g**
5 Cereali
Farro



**PanPiuma
ARROTOLABILE 250g**
Grano duro



**PanPiuma
10 MAXI FETTE 700g**
Grano duro



**PanPiuma
PARTY 1000g**
Grano tenero

Artebianca : FROM 1968 ALWAYS LOOKING THE FUTURE

Adriano Anzanello, founder of Artebianca, created modern industrial sandwich bread (crustless bread) in 1968, innovate the market... Starting from an artisanal family small company, Artebianca is today a solid and mature industrial group that stands out for its dynamism and ability to follow and adapt to the market, continuously improving the quality of its products. Artebianca is the perfect partner to satisfy any client needs



ARTEBIANCA ACTUAL PLANT

ARTEBIANCA BEGAN PRODUCTION OF CRUSTLESS
BREAD IN 1968

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

THE TECHNOLOGY GAP WITH COMPETITORS IS STILL
VERY WIDE, AS IS THE FOCUS.

THE PRODUCTION PROCESS IS UNIQUE AND FEATURES
A PATENTED LAMINATION CONCEPT AND LONG
LEAVENING TIME THAT NO OTHER PRODUCT CAN
REPLICATE.

QUALITY AND INNOVATION ARE EVERYTHING
GROWING WITH CONTINUOUS INVESTMENTS IN
TECHNOLOGY AND PRODUCTS.

TOP-RATED CERTIFICATIONS
BOTH BRC AND IFS



Azienda
certificata
IFS e BRC



Prodotti
Biologici
Certificati



Nuovo stabilimento di Venezia



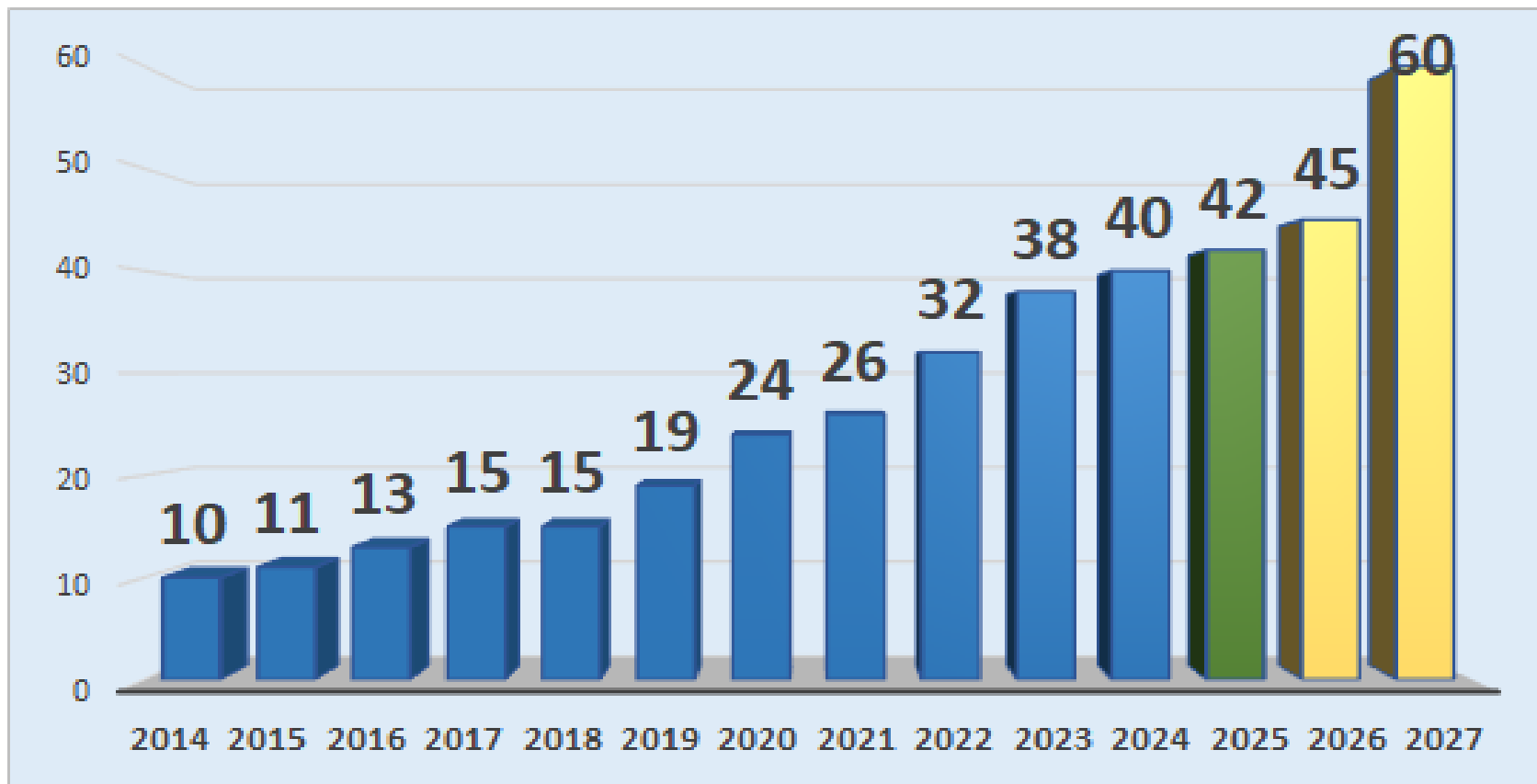
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CONSTANT GROW OF TURNOVER (MILLION EURO)

2019 SECOND PRODUCTION LINE
2027 THIRD PTODUCTION LINE



2027: NEW PLANT AND NEW PRODUCTION LINE

NEW PLANT WITH NEW PRODUCTION LINE AND WAREHOUSE

€20-25 MILLION IN POTENTIAL TURNOVER

SINGLE CAPACITY ARRIVING ON THE MARKET IN THE NEXT 3-4 YEARS

CONSOLIDATION OF MARKET LEADERSHIP AND VOLUMES TO FOLLOW DEMAND



ESISTENTE



NUOVO STABILIMENTO



A UNIQUE PRODUCT, MARKET LEADER

ONLY 6 NATURAL INGREDIENTS

NATURALLY SOFT WITHOUT ANY ADDITIVES

MADE WITHOUT ADDED SUGARS

**LONG NATURAL LEAVENING, LOW YEAST CONTENT,
LOW SALT**

ONLY NOBLE EXTRA VIRGIN OLIVE OIL

NO MILK OR LACTOSE

NO ALLERGEN-FREE

NO PRESERVATIVES

PACKAGED IN A CLEAN ROOM



NOVITÀ

INNOVATION 2026 :NEW WHOLEWHEAT LINE

PanPiuma®
IL MORBIDISSIMO
...e integrale



100% WHOLE WHEAT

For DEMANDING customers

Made only with 100% whole wheat flour

Rich in fiber

Superior softness compared to competitors

Tasty thanks to the long leavening process with little yeast,
which increases digestibility

PAN PIUMA 400G WHOLE WHEAT

New recipe with increased whole wheat flour, and new
claim "SOURCE OF FIBER"

For lovers of classic PAN PIUMA looking for a delicious
whole wheat treat



L'arte del pane dal 1968



THE END
Thanks