

SURGITAL AT SIAL 2026: INTERNATIONAL DEBUT FOR PASTIFICIO BACCHINI'S NEW BAKERY LINE

Following excellent feedback from the launch at TUTTOFOOD, the frozen pancakes and crêpes make their first appearance on an international stage.

Lavezzola (RA), October 12, 2026 – Surgital returns to SIAL Paris, from October 17 to 21, one of the food sector's leading events, choosing this very showcase to present the new Bakery line by Pastificio Bacchini® to an international audience for the first time.

Following its debut at TUTTOFOOD and the positive feedback received during its first few months on the Italian market, SIAL represents the ideal setting for Surgital to take abroad a category that broadens the company's scope in food service. It is a segment in which Surgital has chosen to invest and which represents a new development area for the company, set to evolve and expand over time.

Surgital decided to put the expertise acquired in frozen fresh pasta production, its market knowledge, and its industrial competence at the service of a line designed to respond to the evolution of out-of-home consumption occasions, which are now more fluid and less strictly tied to traditional times of day. Pancakes and crêpes, the stars of the Bakery line, can accompany breakfast, brunch, a quick snack, aperitifs, and desserts, finding their place in various kitchens—from hotels to bistros, restaurants to catering, and restaurant chains.

The range includes pancakes in various formats, including Mini Pancakes - Blinis, as well as plain crêpes, all frozen and suitable for both sweet and savory interpretations. The variety of formats and flexibility of use allow them to be easily integrated into different menus, consumption occasions, and types of venues, giving professionals great freedom for customization.

Added to this flexibility is practical convenience: the products are ready to use and quick to reheat. A concrete advantage to expand offerings without increasing operational complexity, making inventory management, portion control, and food cost handling simpler.

However, it is resolutely in terms of taste quality that Surgital wanted to give the line a strongly distinctive character. The recipes are developed with carefully selected raw materials adhering to the company's high standards. In the pancakes, fresh pasteurized whole milk, butter, and Italian eggs directly influence the richness of taste and the overall enjoyment of the product. This choice yields a particularly gratifying result upon tasting, offering professionals not just a simple base for service, but a high-performing, reliable product capable of enhancing the venue's offering and elevating its menu, standing out from many more standardized alternatives on the market.

Participation in SIAL will also be an opportunity to present the new organization of Surgital's range to the international market, now gathered under three brands: Divine Creazioni®, Pastificio Bacchini®, and Fiordiprimi®, resulting from the recent brand restructuring. This simpler and clearer architecture is designed for a broad, structured portfolio, making it immediately understandable across different markets.

With SIAL 2026, Surgital thus confirms its international vocation and brings an evolving range to Paris that combines quality, innovation, and the ability to interpret changes in the food service sector, with Pastificio Bacchini®'s new Bakery line among the key categories for the company's future development.

Event Details

Event	Surgital @ SIAL Paris 2026
Dates	October 17–21, 2026
Location	Paris Nord Villepinte, Hall 5A – Stand S177

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