

DOLCEAMARO®

PAPA PAPA
CONFETTI E CIOCCOLATO

Cuorenero®
PASTICCERIA E CIOCCOLATERIA SENZA GLUTINE

COMPANY PROFILE

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INTRODUCTION

We want to introduce our family history, that, since two generations it joins the gourmet confectionery tradition of Molise region, with the innovation in research, production process and product.

It was in 1972 when our parents converted their handcraft knowledge, into daily work, made of steady commitment and care.

This passion was refined when we moved from Cassino to Isernia, increasing our personal experience, thanks to the marriage between the handcraft wealth and the great gourmet confectionery tradition, typical of Molise region.



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OUR POINT OF VIEW

A handcraft heart and the value of Mediterranean culture.
This is an Italian business history combined with
the commitment to international markets.

Point of view

We want to be relied on innovation in the confectionery field,
working along with the inseparable marriage among identity,
territory, ethics and nutrition.

Mission

We want to create paths to join the supply chain integration
and research and development,
in order to satisfy consumers needs, enhancing
the culture and the human value of our territory.



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OUR CAREER

We believe that innovation
means respect for nature and environment

Supply chain projects

We're making, with the agricultural company Nutfruit Italia, organic almonds trees plantations on an area of 1000 hectares, planted with almond trees, and 500 hectares of hazelnut trees.

This is important, in order to meet the production needs of our company and also to use processing scraps as a source of energy supply.

Research and development activities

We have recently activated an interesting project, involving prestigious institutes of advanced training and research, for the design of innovative products with low sucrose content.

These products are full of natural sweeteners of new generation, without food colourings, which are replaced by natural ingredients with a colouring power and biological products cultivated in our territory.





OUR CAREER

We believe that our wealth depends on how we take care of people and our territory

The people

We are proud to contribute, with our work and our products, to the success of many social Associations as Onlus Campaigns that operate at national level. We understand the ethical value of each person, that we cultivate starting from our factory, where the social value of work is at the top of our values scale

The territory

We are sure that, in order to imagine the future of our territory, our company has to follow the path of equity, social involvement and environmental sustainability



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OUR VALUES

We represent

The idea

of capturing the precious almonds and cocoa trees aromas, to create our sweet products that are appreciated by many admirers.

The passion

that we daily have for the magic world of chocolate and for the Italian gourmet confectionery tradition

The research

that we always demonstrate about the attention to the needs of consumers
and for the constant dialogue between our craft heritage and the technological evolution





OUR VALUES

We believe in

The excellence

Of our work, recognized by the international food safety standards BRC and IFS

The value

Of gourmet confectionary tradition of our territory, that we learned and developed with respect in our country

The creativity

of the approach to which we deal with both our work as manufacturer and market challenges



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DOLCEAMARO

OUR VALUES

We are committed to

The environmental sustainability

Because through our history and the future that we imagine, we want to enhance the environment in which we operate, as the main resource for our work and territory

A healthy nutrition education

That our extraordinary Mediterranean tradition leads us, to spread it with respect for the important mission that consumers have entrusted to us

The Control of the Supply Chain

That we practice with precision. We are also increasing it, thanks to our integration projects of production activities, such as the harvest of cocoa beans and almonds, and the final step of product packaging



DOLCEAMARO HISTORY

The precious world of events
Our parents inaugurated
their first gift shop for events in Cassino, where,
during the Middle Ages,
the 'confetti' (sugar coated almonds) were born.
They were produced by Benedictine
monks in the abbeys situated in Valle Peligna,
Mainarde and Val Comino.



CONFETTI 1987

The world of almonds and cocoa
introduced a new Papa's product called Cioccogolosi.
In this way is born our idea of Mediterranean pralines,
that are appreciated in the events,
in the specialized gift shops and also
in the Large-scale Retail Distribution.



BEGINNING OF 90S

1972 THE BEGINNING OF OUR HISTORY



It is the beginning of our history of producers
We produced the first 'confetti', called Papa confetti,
made by hot temperatures from
fire, placed into the typical copper coating pans,
according to the tradition of Sulmona.
This is an ancient tradition that we guard with
jealousy and for which we are well-known.

SUGAR COATED DRAGÉE



Cocoa takes shape in our modelling laboratory,
where we produced
Easter eggs, Christmas products and chocolate bars.
Furthermore, into our coating pans,
our refined chocolate is combined with dried fruits.

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1997 SUGAR COATING OF SINGLE DOSE

The sugar coating of single dose, called in Italian 'bassinatura', marries coffee thanks to the introduction of single dose dragée for the sales channel Ho.Re.Ca. Cocoa beans, cereals, almonds and hazelnuts enhance the products of the most famous European coffee roasters

The innovation meets the history of Italian pastry which recovers the ancient recipe of the refined sweet, made by the creative flair of Florentine pastry masters of Caterina De' Medici. Nowadays our macarons are exported all over the world.

2012 MACARONS



2013 SUPPLY CHAIN AND RESEARCH

Nature and technology to plan our future
We cultivate hectares of biological almond tree with love, in order to achieve new products with low sucrose content, rich in nourishing and naturally coloured. This is the way for the sugar coated almond tradition to access to the future of confectionery market.

in 2020 our innovation was our new product: Tiny Donut. gluten free and not fried, soft donuts, available in different flavour

2020 TINY DONUTS



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COMPANY GROWTH



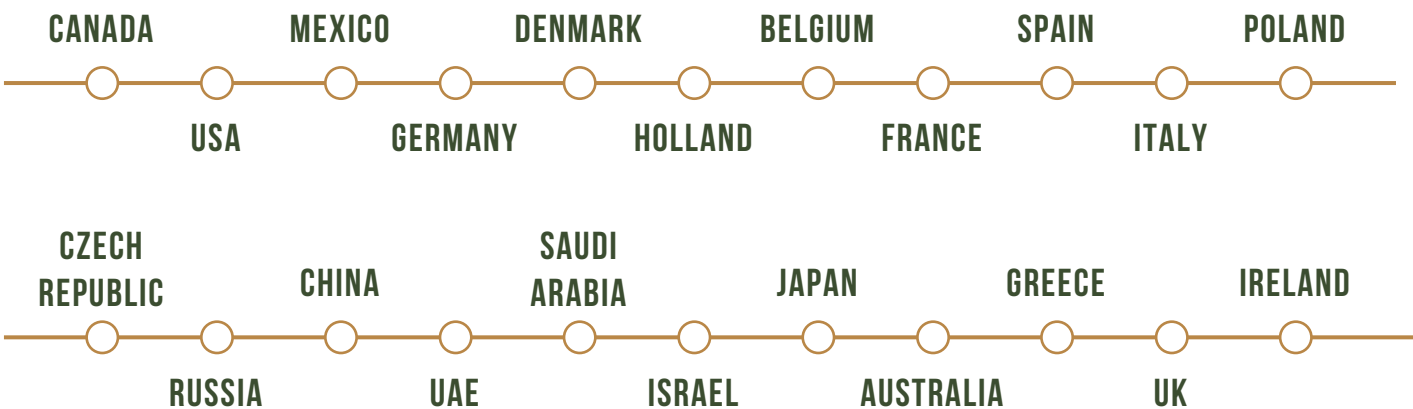
SALES CHANNELS

- EVENTS
- LARGE-SCALE RETAIL DISTRIBUTION
- HO.RE.CA.
- NORMAL TRADE
- DEPARTMENT STORES
- TRAVEL RETAIL
- CONVENIENCE STORES
- CONFECTIONERY SPECIALIZED

MARKET SHARES

EXPORT: 56,70%

DOMESTIC MARKET 43,3%



DOLCEAMARO®

WHY DOLCEAMARO?

An Italian PMI
Between international vocation and
ethics of innovation

Over our 50 years of history
We showed the ability to exceed both the production and
packaging level,
establishing an inseparable partnership between handcraft
heritage and technology, as
evidenced by the acquisition of important market shares,
through the typical confectionery
method of 'bassinatura' (sugar coating process):
from dried fruit coated with chocolate to cocoa beans,
cereals and dragée.

Nowadays, we are working on an area of 4000 square
meters, with the highest international quality
standards as BRC and IFS.

The constant research for excellence stimulated us, over
time, to produce gluten-free products
and to achieve important product process certification,
such as the accreditation A.I.C.

(Associazione Italiana Celiachia), the Kosher/SIKS
certification, the FLO accreditation (Fairtrade
Label Organisation) and the BIO certification
(N. IT BIO 006 M192).

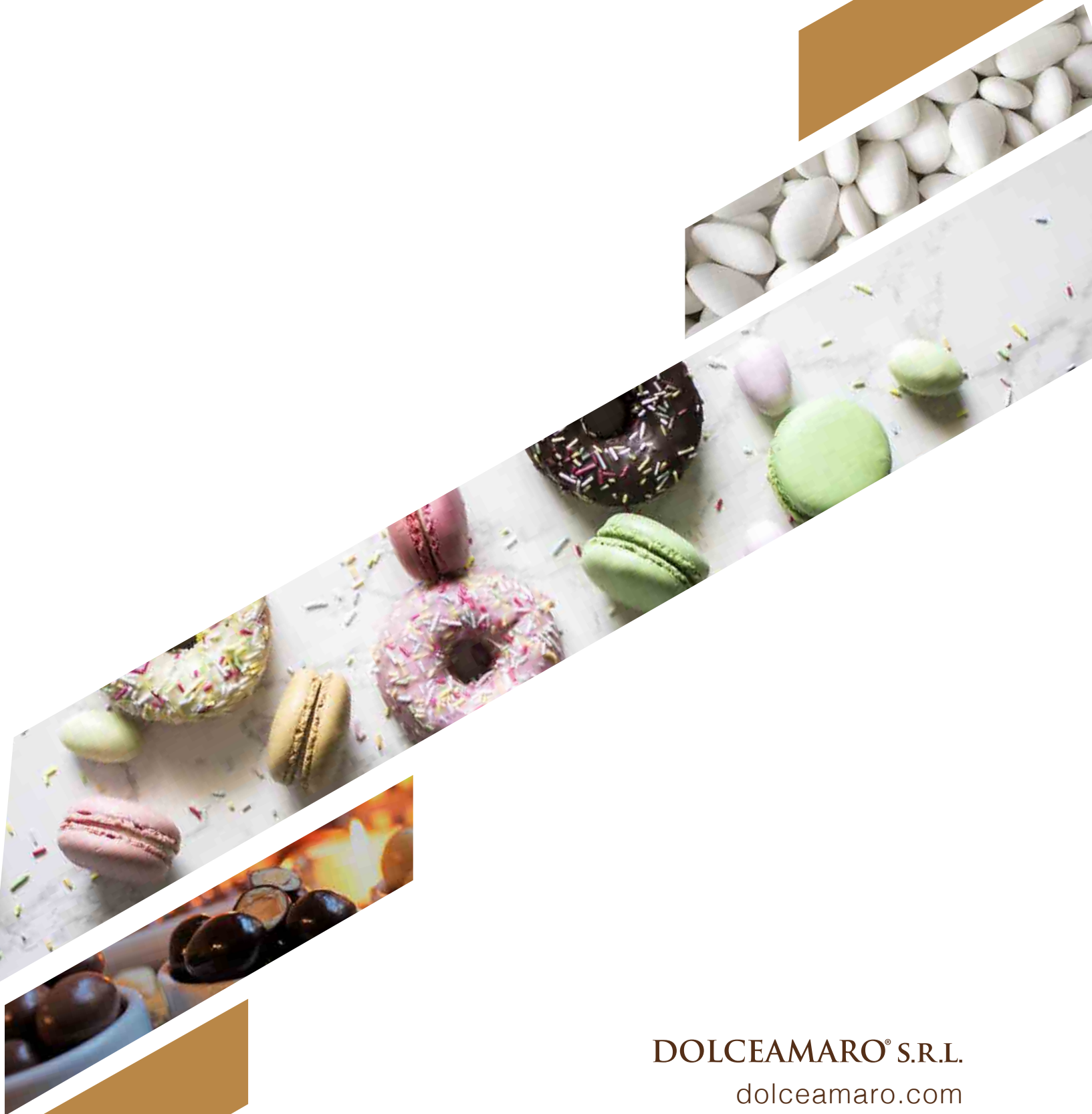


OUR CERTIFICATIONS



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