



PANIFICIO SAN FRANCESCO SPA

THE ART OF MAKING BREAD



A world of natural bakery products

Panificio San Francesco is a young company that, despite its recent history, aims to lay foundations in order to become even stronger and expand its operations. Its goal is to provide a wider and wider range of quality, natural and healthy products, focus on customer satisfaction, always and everywhere. Security and quality deserve all the necessary time: our products are strictly monitored throughout the production process, from microbiological controls on raw materials and finished products, to verification of dimensional standards, to constant temperature monitoring.



Frozen Italian Breads

As an artist shapes the material to create a work of art, so Panificio San Francesco combines top-quality flours with selected ingredients to create a good and genuine bread. Water, oil and salt are carefully chosen and this is how material takes shape. A bread is born that has the typical characteristics of an artisanal product, with a superior control, given by the use of advanced technologies and continuous research. When technology meets craftsmanship, excellence is born.

Marzio Andrea Olgiati
Direttore Generale
mobile: +39 3272936846
marzio.olgiati@panificiosanfrancesco.eu
www.panificiosanfrancesco.eu