





Cupiello is the leader in the production of sweet and savory deep-frozen bakery products. Our brand tells the story of an ancient equilibrium where the love for tradition meets amazing technology.

Our story began 60 years ago with the creation of **Fresh Sourdough Madre Cupiello**. Combined with the oldest and most natural ingredients such as flour, eggs, sugar and butter, our Fresh Sourdough Madre Cupiello is a unique blend of creativity and innovation.

OUR VALUES



Culture



Sustainability



One step ahead

OUR KEY NUMBERS:

30 *years of market experience*

45 *new products each year*

250 *people*

2,000 *microbiological analysis per year*

5,000 *physicochemical analysis per year*

1,300,000 *pieces per day*

OUR CERTIFICATIONS



ISO 14001



SA 8000



ISO 45001

PRODUCT CERTIFICATIONS



VEGAN



And in accordance with our suppliers' declarations and the ingredient lists, we could also self-certify our products:





Cornetto...the Italian Croissant



Legend



Net weight (oz)



Ventilated oven temperature



Pieces per carton



Cooking time (min.)

PHILOSOPHY

*ingredients as
natural as possible with
high quality raw materials*

*taste and appearance
as hand-made as
possible*

*streamline
industrial process*



CUPIELLO **Madre**[®]
FRESH
SOURDOUGH

*A daily miracle to make our products
more delicious and fresh longer.*



At the home of **Cupiello's Mother Yeast** we tell the story of an ancient equilibrium, where the marriage of old love for tradition and amazing technology is beautifully blended daily.

The "Mother Yeast", with all the care it deserves, undergoes a "loving process" of refreshments till full maturity for more than **26 hours**.

And it is here that is born "**Linea Madre**", the result of **Cupiello's** creativity and of its ability to combine the richest and most wholesome ingredients: flour, eggs, sugar, butter, and **Fresh Sourdough**.

Different sizes for different needs

- ***Maxi***
3.5 - 4.6 oz



- ***Gran***
3 - 3.4 oz



- ***Standard***
2.3 - 2.8 oz



- ***Hotel***
1.3 - 1.9 oz



Madre VEGAN

The goodness and lightness of the cornetti made with Fresh Sourdough MadreCupiello are perfect for vegans, vegetarians and lactose intolerant individuals.

CUPIELLO
CULTURA DEL GUSTO®



London

VEGAN SOURDOUGH CORNETTO

Multigrain Vegan Croissant: stands out for its new and innovative shape, typical of fine artisan pastry. With Madre Cupiello Fresh Sourdough which makes the product have a longer shelf-life and better flavor.

2741

VEGAN SOURDOUGH CORNETTO
"LONDON" PLAIN



2.8 45

350°F 20-25 min



VEGAN WILD

Multigrain Vegan Plait crunchy on the outside and soft on the inside, filled with sweet maple syrup and aronia juice. An innovative and original recipe, versatile for every moment of the day. Suitable for those who follow a vegetarian and vegan diet.

2739

VEGAN WILD PLAIT

* Aronia berries are a true gift of Nature. These berries offer a high content of vitamins, minerals and have the highest concentration of antioxidants, among all fruits.

GMO
FREE



HYDROGENATED
FAT
FREE



3.4 70

350°F 22-27 min



2347



Plain Vegan Hotel Straight Cornetto

Vegan sourdough plain Italian croissant, lightly glazed with cane sugar



350°F 20-25 min



2304



Vegan Plain Sourdough Italian Cornetto

Lightly glazed with cane sugar.



350°F 20-25 min

5555



Vegan MyBioma® Curved Plain Cornetto

MyBioma is rich in fresh Sourdough MadreCupiello and is a good source of fiber from ten different origins.



350°F 20-27 min





2703



Maxi Plain Sourdough Cornetto Brioche

Brioche dough sprinkled with hazelnut glaze.



4.2



38



350°F



20-25 min



2119



Plain Curved Grancornetto

Lightly glazed with pearl sugar



2.8



55



350°F



20-25 min



2731



Multigrain Soft Fruit Curved Cornetto

Lightly glazed with cane sugar. Filled with forest fruit jam made with Rye flour



3.1



55



350°F



20-25 min



2118



Apricot Curved Grancornetto

Sprinkled with pearl sugar - filled with Apricot Jam, no added flavors, from the Vesuvius National Park

3.4 55



350°F



20-25 min



2116



Custard Curved Grancornetto

Topped with sugar sprinkles

3.4 55



350°F



22-27 min



2117



Hazelnut Curved Grancornetto

Sprinkled with chocolate flakes and filled with hazelnut and chocolate

3.4 55



350°F



22-27 min



2474



Hazelnut King Straight Cornetto

Lightly glazed with sugar. Two colors of dough with hazelnut filling

3.1 48



350°F



20-25 min

MILANO



2743

MILANO SOURDOUGH PLAIN CORNETTO



2.8



45



350°F



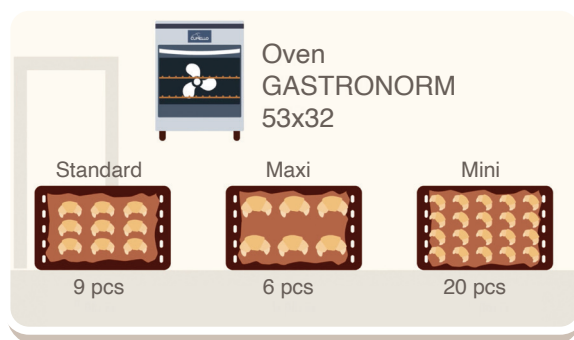
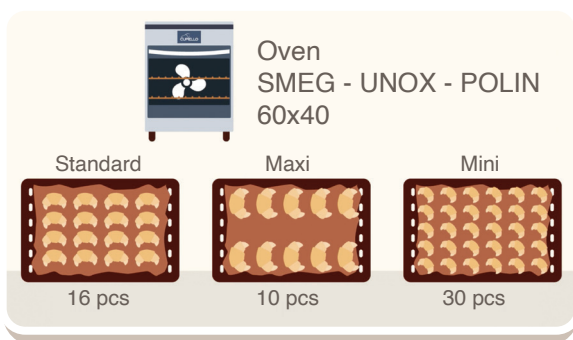
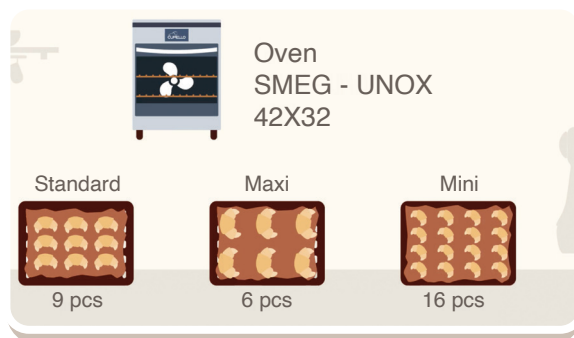
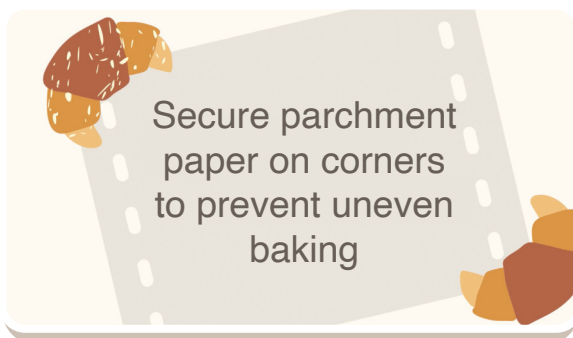
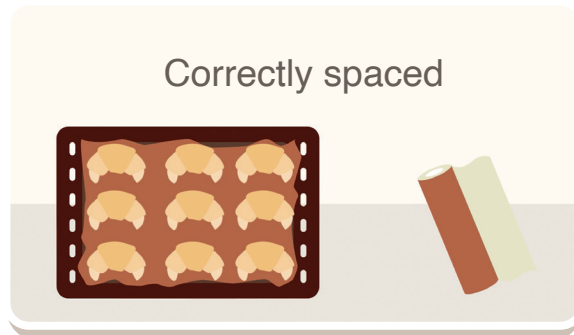
20-25 min



*Ideal for
filling post baking*



HOW TO PREPARE OUR PRODUCTS



1775 Breckinridge Parkway, Suite 600
Duluth, GA 30096
Tel: 770.887.0201 • Email: marketing@dobla.com

