

GENERAL CATALOG



Since 1963, baking has been a family business, blending tradition with innovation.



IL PANIFICIO DI CAMILLO

The bakery was founded by our father Camillo in 1963 in the historic center of Predappio, in the hills of the Romagna region. In over 60 years of history, we have come a long way. From a small country bakery, we have become a modern company, capable of combining innovation and tradition.

In August 2019, we moved to a much more spacious facility in Forlì, at the foot of our beloved hills. We changed the organization and enhanced our skills, but without altering our recipes or compromising our passion for craftsmanship. Today we have 3,500 square

meters of production capacity, equipped with the latest technology for making frozen baked goods: we produce bread, pizza, focaccia (baked and pre-baked), and sweet pastries with the deep-rooted traditional style established by Camillo 60 years ago.

We employ 80 people and are embarking on an expansion process to double the size of our production facility. We work hard every day to ensure the efficiency of an industry while maintaining the same high standards of quality as a craftsman would, backed by years (generations!) of experience.

For us, since 1963, baking bread has not only been a job, but a family affair: Camillo represents our tradition, the cornerstone around which we have built our business, continuing the work started by our father and embracing the innovation that plant manager Zumer has guaranteed since his first day with us.

Raffaele e Alessandro Bassini

SOURDOUGH STARTER

Since 1963, our products have contained sourdough starter, the ultimate expression of bread making.

Sourdough starter is a mixture of flour and water which, through a natural fermentation process, develops a microflora rich in yeast and lactic bacteria, making it a live and active yeast.

Unlike brewer's yeast, it is composed of a wide variety of microorganisms that give baked goods a richer flavour and health benefits.

Thanks to this sourdough starter, we can obtain tasty and fragrant doughs that can be stored for 4-5 days. On the sixth day, the slices can be reheated in a pan to restore their fragrance.



BIGA and SLOW RISING

The biga is a pre-ferment made from water, flour, and a small amount of brewer's yeast, which matures for 18-20 hours in small bowls in a temperature-controlled environment.

This, combined with long resting periods, allows us to use very small amounts of yeast: slow rising allows our bread and focaccia to stay fresh longer.



STONE COOKING

Since day one, we have been baking bread and focaccia in static stone ovens.

Static baking at a constant temperature without air circulation on refractory stone ensures greater hydration, a soft crumb, well-distributed moisture, and a fragrant outer crust.

This secret is one of the reasons why our bread stays fresh and tasty for so many days.

Static baking on refractory stone gives baked goods a crispy crust with an old-fashioned flavor.

CLEAN LABEL

Offering **CLEAN LABEL** products means using few ingredients, avoiding additives and preservatives, and carefully monitoring the supply chain of the raw ingredients used.

Our labels are easy to read, concise, and as free as possible from the much-hated codes, such as E200 and E400, which indicate the presence of additives, enhancers, emulsifiers, and stabilizers.

ITALIAN FLOUR

Today, for the first time, we can celebrate a milestone that we have been pursuing for a long time: all the products you find in this brochure called “Il Panificio di Camillo Catalog” are made using only 100% Italian flour: a choice that was not easy, but one that we believe means committing to quality, safety, and uniqueness.

NO “00” FLOUR

In our bakery, we have decided not to use “00” flour, which we consider to be overly refined and low in nutritional value.





PLANT-BASED DIET and FLEXITARIAN DIET

Our catalog is geared towards plant-based, vegan, vegetarian, and flexitarian diets: approximately 75% of our products are vegan, 20% are vegetarian, and the remaining 5% are traditional.

TRADITIONAL 5%

VEGETARIAN 20%

VEGAN 75%

SUSTAINABILITY and ENVIRONMENT

We believe that doing business also means leaving the world a little better than we found it; that's why environmental sustainability is one of the cornerstones of our production methods.

Our sustainable industrial practices:

- **Installation of a photovoltaic system for an average production of 800kWh of solar energy per day;**
- **Exclusive use of FSC cardboard sourced from planted forests;**
- **Convergence of production waste in a biogas production plant, resulting in annual savings of 19,296 kg of CO2 emissions;**
- **Investment in 5.0 technology to ensure further CO2 savings.**

THANKS TO OUR PHOTOVOLTAIC SYSTEM:

- **We produce: 292,652 kWh/year**
- **We save: 63,183 Kg/CO2**
- **Equivalent to the CO2 absorption of 4,212 trees per year.**





DEFROST and SELL

Frozen products are convenient and easy to handle, but some are even more practical than others.

That is why we created the “defrost and sell” project, designed for Large-Scale Retail (GDO) and the foodservice sector: all the products in this catalogue whose codes end with the letter F are fully baked and safe, meaning they simply need to be defrosted and then served.

If you have the opportunity and wish to make them crispier, you can place them in the oven for a few minutes (please note: do not do this with focaccinas, buns, and mini buns). Otherwise, there’s nothing to worry about: no further preparation is required.

As you can imagine, the defrost and sell range allows for significant savings in terms of labour, time, and equipment, without any compromise on quality.



IL PANIFICIO DI CAMILLO brings over 60 years of experience to the freezer aisle

LE FOCACCINE

THE ART OF BREADMAKING, WITH THE CONVENIENCE OF FROZEN

Since 1963, Il Panificio di Camillo has preserved the breadmaking traditions of Romagna. Today, with the new Focaccine, over sixty years of experience and expertise enter supermarket freezer aisles for the first time. Each piece is pressed by hand, creating a rustic, irregular shape that enhances the product's authentic appearance.

Made with extra virgin olive oil and 100% Italian flour, the Clean Label recipe is free from additives and preservatives. Fully baked in a stone oven and ready to serve once thawed, Le Focaccine combine flavour and ease of use in a product designed for the premium segment.

LE FOCACCINE MEETS THE NEEDS OF TODAY'S CONSUMERS

- **Ready when you need them:** fully baked, simply thaw and serve.
- **Versatile format that helps reduce waste:** a 273 g pack containing 6–7 focaccine weighing approximately 45 g each, ideal for everything from snacks to aperitifs and a variety of eating occasions.
- **Clean Label recipe:** made with 100% Italian flour and extra virgin olive oil, with no added additives or preservatives.

AVAILABLE IN 2 VARIETIES:

ORANGE – with durum wheat – code SCFF644

BLUE – with type “0” wheat flour – code SCFF627

Packs per carton: 12 | Net weight per carton: 3.276 kg



RUSTICO MADRE

SOURDOUGH STARTER

The exclusive RUSTICO MADRE® line is the realization of the dream of producing bread risen exclusively with sourdough starter.

In doing so, we have created products with a wonderful acidity, typical of sourdough starter, and with a very long lifespan, without the need to add improvers and additives: bread like this stays fresh for more than four days.

Sourdough starter prevents mold from forming, so we recommend letting leftover bread go stale naturally. Leftover bread can be an excellent addition to soups, providing good nutrition for healthy gut bacteria and preventing waste.

But the project does not end there, because with Rustico type "1" bread we have taken a further step forward: it is produced with flour derived from wheat grown in the Biosimbiotico-Romagna District, with a very short and controlled supply chain.

This bread is also the subject of an important study involving various

scientific, academic, and local entities. A project that combines science, health, and local agricultural supply chains: Il Panificio di Camillo, the Biosimbiotico-Romagna District, the Department of Medical-Surgical Sciences of the University of Bologna, the Faculty of Science and Gastronomy of the University of Cesena, the Gastroenterology Department of Forlì/Cesena, and the Forlì-Cesena Technopole.

On this product, the Romagna Local Health Authority, in collaboration with the above-mentioned universities, has launched a clinical study on 60 patients suffering from IBS (Irritable Bowel Syndrome): the research will analyze whether and how the consumption of this bread affects the intestinal microbiota, inflammatory processes, and various clinical parameters. We have begun a campaign to raise awareness about the relationship between gut microbiota and sourdough starter through events and conferences throughout Italy.





Essential references for further information on sourdough starter:

1. De Vuyst L. & Neysens P., The sourdough microflora: biodiversity and metabolic interactions. *Trends in Food Science & Technology*, 16(1-3), 43-56 (2005);
2. Poutanen, Flander & Katina Sourdough and cereal fermentation in a nutritional perspective, *Food Microbiology* 26(7), 693-699 (2009);
3. Corsetti & Settanni, Lactic acid bacteria in sourdough fermentation, *Food research International* 40(5), 539-558 (2007);
4. Gobbetti, De Angelis, Di Cagno & Rizzello, Sourdough lactic acid bacteria: exploration of non-starter lactic acid bacteria and their contributions to bread quality, safety and human health, *FEMS Microbiology reviews*, 32(4), 719-739 (2008);
5. Katina, Arendt, Liukkonen, Autio, Flander, Poutanen Potential of sourdough for healthier cereal products, *Trends in Food Science & Technology* 16(1-3), 104-112 (2005);
6. Zanini, Baschè, Ferraresi, Ricci, Lanzarotto, Marullo & Villanacci. Digestibility and inflammatory potential of gluten peptides in celiac disease after sourdough fermentatio: An in vitro study, *Scientific Reports*, 5 13631(2015);
7. Pico, Reglero & Cifuentes. The potential of sourdough fermented by lactic acid bacteria to improve the safety, technological and health properties of breads, *Food Science and Technology International* 21(4), 341-357 (2015)

To learn more, scan this QR CODE



RUSTICO MADRE Wholemeal Bread

cod. SCPF026 - 26/28x12x8(H) cm



- Sourdough bread (100% naturally leavened with sourdough starter)
- Made with wholemeal flour with large-flake bran
- Stone-baked
- High in fiber
- No added baker's yeast
- Source of protein
- Low in fat (no added fats)

Pcs. per carton **10** | Kg per carton **5,50** | Weight per pc. **550 g**

RUSTICO MADRE Durum Wheat Bread

cod. SCPF497 - 36x20x8,5(H) cm



- Sourdough bread (100% naturally leavened with sourdough starter)
- Made with re-milled durum wheat semolina
- Stone-baked
- No added baker's yeast
- Source of protein
- Low in fat (no added fats)

Pcs. per carton **5** | Kg per carton **5,00** | Weight per pc. **1 Kg**

RUSTICO MADRE with Wheat from Distretto Biosimbiotico della Romagna

cod. SCPP455 - diameter approx. 18/20x8(H) cm



A partnership project



ROMAGNA
DISTRETTO
Biosimbiotico

Premiato dal SIGEP WORLD 2026



Miglior prodotto innovativo
LORENZO CAGNONI AWARD

- 100% sourdough bread (naturally leavened with 100% sourdough starter)
- Stone-baked
- No added baker's yeast
- Made with Type "1" flour from the Distretto Biosimbiotico della Romagna
- Source of protein
- Low in fat (no added fats)

Pcs. per carton **10** | Kg per carton **5,20** | Weight per pc. **520 g**

RUSTICO MADRE with Walnuts

cod. SCPP423 - diam. ca. 19x8(H) cm



- Sourdough bread (100% naturally leavened with sourdough starter)
- Made with Type 1 flour and multigrain wholemeal flours
- Par-baked on stone
- No added baker's yeast
- Source of protein

Pcs. per carton **10** | Kg per carton **5,79** | Weight per pc. **579 g**

RUSTICO MADRE Durum Wheat Bread (550g)

cod. SCPP507 - 26/28x12x7,9(H) cm



- Sourdough bread (100% naturally leavened with sourdough starter)
- Made with re-milled durum wheat semolina
- Stone-baked
- No added baker's yeast
- Low in fat (no added fats)
- Source of protein

Pcs. per carton **9** | Kg per carton **5,00** | Weight per pc. **556 g**

RUSTICO MADRE with Seeds and Yogurt

cod. SCPP417 - 26x13x9(H) cm



- Sourdough bread (100% naturally leavened with sourdough starter)
- Made with Type 1 flour and multigrain wholemeal flours
- Par-baked on stone
- No added baker's yeast
- Source of protein
- With cereal seeds soaked in yogurt
- Topped with a mix of seeds

Pcs. per carton **10** | Kg per carton **5,79** | Weight per pc. **579 g**



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PREBAKED BREAD

WATER & FLOUR BREAD

cod. SCPP322 - 32x16x7(H)



- Precooked on stone
- no added fat
- Low in salt

Pcs. per carton 8 | Kg per carton 4,48 | Weight per pc. 560 g

CAFONE BREAD

cod. SCPP451 - 27 X 13 X 7,5(H) cm



- Cooked on stone
- With sourdough starter
- Long rising
- No added fat

Pcs. per carton 9 | Kg per carton 5,04 | Weight per pc. 560 g

MINI WATER & FLOUR BREAD

cod. SCPP466 - 16x8x4,5(H) cm



- Precooked on stone
- No added fat
- A family recipe
- Low in salt

Pcs. per carton 45 | Kg per carton 4,950 | Weight per pc. 110 g

SICILIAN-STYLE ROLL

cod. SCPP456 - diam. 6 cm

cod. SCPP457 - diam. 11 cm



- No milk
- With sourdough starter
- Source of protein
- With sesame seed topping
- With re-milled durum wheat semolina

Pcs. per carton 78/90 | Kg per carton 3 | Weight per pc. 33/38 g
Pcs. per carton 21/22 | Kg per carton 1,80 | Weight per pc. 81/86 g

OLIVE OIL ROLLS

cod. SCPP327 -

diam. approx. 7x7x3,6(H) cm



- With oil

Pcs. per carton 85 | Kg per carton 3,40 | Weight per pc. 40 g

AVAILABLE
FOR ORDER
10 WORKING DAYS





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General catalog

PREBAKED FOCACCIA

PLAIN BASE

cod. SCFP350 - Base 30x40 cm

cod. SCFP359 - Base 60x40 cm



- Ideally suited for your creations
- Available in 2 sizes

SCFP350: Pcs. per carton 6 | Kg per carton 3,30 | Weight per pc. 550 g

SCFP359: Pcs. per carton 5 | Kg per carton 5,30 | Weight per pc. 1060 g

MARGHERITA PIZZA

cod. SCFP364 - 30x40 cm



- Hand-pressed
- Hand-filled

Pcs. per carton 5 | Kg per carton 4,90 | Weight per pc. 980 g

ROSEMARY FOCACCIA

cod. SCFP354 - 60x40 cm



- With extra virgin olive oil
- Hand-pressed

Pz. per cartone 5 | Kg per cartone 7,10 | Peso al pz. 1420 g

AVAILABLE
FOR ORDER
10 WORKING DAYS

TOMATO BASE - Ideal for Sfincione

cod. SCFP349 - Base 30x40 cm



- Ready to fill
- Hand-pressed
- Hand-filled

Pcs. per carton 5 | Kg per carton 3,94 | Weight per pc. 788 g

FOCACCIA WITH STRACCHINO CHEESE

cod. SCFP509 - 30x40 cm



- Hand-pressed
- Hand-filled
- Source of protein

Pcs. per carton 5 | Kg per carton 4,50 | Weight per pc. 900 g



TUSCAN-STYLE SCHIACCIATA

cod. SCFP423 - 33x23 cm



- With extra virgin olive oil
- Precooked on stone
- Hand-pressed
- No salt in the dough

Pcs. per carton 5 | Kg per carton 3,00 | Weight per pc. 600 g

IDRA - Base "alla pala" (Roman-style)

cod. SCFP453 - 18x35cm



- Precooked on stone
- With extra virgin olive oil
- Hand-pressed

Pcs. per carton 14 | Kg per carton 3,78 | Weight per pc. 270 g

IDRA - Base "alla pala" (Roman-style)

cod. SCFP453G - 25x53cm



- Precooked on stone
- With extra virgin olive oil
- Hand-pressed

Pz. per cartone 6 | Kg per cartone 3,30 | Peso al pz. 550 g

SCROKKIA (Thin & Crispy Focaccia)

cod. SCFP445 - 36 x15cm - Small box



- With extra virgin olive oil
- Precooked on stone
- Hand-pressed

Pcs. per carton 8 | Kg per carton 2,40 | Weight per pc. 300 g

CAMPAGNOLA FOCACCIA

cod. SCFP377 diam. 27/28 cm



- With extra virgin olive oil
- Hand-pressed
- With rosemary on top

Pcs. per carton 9 | Kg per carton 3,78 | Weight per pc. 420 g

APULIAN-STYLE FOCACCIONA MARGHERITA

cod. SCFP497SAC - diam. 37/38 cm



- Precooked on stone
- With re-milled durum wheat semolina
- Hand-pressed
- Hand-filled

Pz. per cartone 6 | Kg per cartone 6,30 | Peso al pz. 1050 g

TRADITIONAL STUFFED PINSA with Mozzarella and Ham

cod. SCFP513 - 29x36cm



Illustrative picture showing the product cut in half.

- With extra virgin olive oil
- Precooked on stone
- Hand-filled

Pcs. per carton 5 | Kg per carton 4,50 | Weight per pc. 900 g

VEGETARIAN STUFFED PINSA with Mozzarella and Tomato

cod. SCFP512 - 27x35cm



Illustrative picture showing the product cut in half.

- With extra virgin olive oil
- Precooked on stone
- With oregano on top
- Hand-filled

Pcs. per carton 5 | Kg per carton 4,50 | Weight per pc. 900 g

VEGAN STUFFED PINSA with Grilled Vegetables

cod. SCFP511 - 27x35cm



Illustrative picture showing the product cut in half.

- With extra virgin olive oil
- Precooked on stone
- With rosemary on top
- Hand-filled

Pcs. per carton 5 | Kg per carton 4,50 | Weight per pc. 900 g

VEGETARIAN STUFFED PINSA with provola, mozzarella and vegetables

cod. SCFP515 - 27x35cm



Illustrative picture showing the product cut in half.

- With extra virgin olive oil
- Precooked on stone
- With rosemary on top
- Hand-filled

Pz. per cartone 5 | Kg per cartone 4,50 | Peso al pz. 900 g





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BAKED BREAD

DAIRY-FREE MICRO BUNS

cod. SCPF034 - diam. 5,5/6 cm



- With sourdough starter
- Source of protein
- Already cooked, just defrost
- No milk

Pcs. per carton 91/93 | Kg per carton 1,92 | Weight per pc. 21 g

DURUM WHEAT MILK MINI BUNS

cod. SCPF496 - diam. 5,5/6,5 cm



- Already cooked, just defrost
- With re-milled durum wheat semolina
- With sourdough starter

Pcs. per carton 60 ca. | Kg per carton 1,92 | Weight per pc. 32 g

DARK CHOCOLATE MINI BUNS

cod. SCPF021 - diam. 5,5/6,5 cm



- Already cooked, just defrost
- With sourdough starter

Pcs. per carton 60 ca. | Kg per carton 1,92 | Weight per pc. 32 g

RAISIN MINI BUNS

cod. SCPF502 - diam 6 cm



- Source of protein
- With milk
- Already cooked, just defrost

Pcs. per carton 60 | Kg per carton 1,92 | Weight per pc. 32 g

TYPE "0" BUNS

cod. SCPF010 - diam. 12/13 cm



- With sourdough starter
- Already cooked, just defrost

Pcs. per carton 16/18 | Kg per carton 1,80 | Weight per pc. 100 g

DURUM WHEAT BUNS with Sesame Seeds

cod. SCPF019 - diam. 12/13 cm



- Already cooked, just defrost
- With sourdough starter

Pcs. per carton 16/18 | Kg per carton 1,80 | Weight per pc. 100 g



ARABIC FLATBREAD with Khorasan Wheat

cod. SCPF004 - diam. 14/15 cm



- With re-milled durum wheat semolina

Pcs. per carton 18 | Kg per carton 1,80 | Weight per pc. 100 g

CAFONCELLO BREAD roll

cod. SCPF498 - 15x6 cm



- Cooked on stone
- With biga
- Low in fat (0,9 per 100g)

Pcs. per carton 30 | Kg per carton 2,40 | Weight per pc. 70/80 g



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BAKED FOCACCIA BITES

MONOPORTIONS

DURUM WHEAT MINI FOCACCIAS

cod. SCFF626 - diam. 8/10 cm



- With extra virgin olive oil
- Already cooked, just defrost
- Hand-pressed
- With re-milled durum wheat semolina flour
- With sourdough starter

Pcs. per carton 73 | Kg per carton 3,3 | Weight per pc. 45/50 g

DURUM WHEAT MINI FOCACCIAS

with Cherry Tomatoes

cod. SCFF503 - diam. 8/10 cm



- With extra virgin olive oil
- Already cooked, just defrost
- Hand-filled
- With re-milled durum wheat semolina flour
- With sourdough starter

Pcs. per carton 75/80 | Kg per carton 4,00 | Weight per pc. 47/53g

DURUM WHEAT MINI FOCACCIAS

with Frankfurter

cod. SCFF604 - diam. 8/10 cm



- With extra virgin olive oil
- Already cooked, just defrost
- Hand-filled
- With re-milled durum wheat semolina flour
- With sourdough starter

Pcs. per carton 75/80 | Kg per carton 3,80 | Weight per pc. 45/50g

DURUM WHEAT MINI FOCACCIAS

with Olives

cod. SCFF625 - diam. 8/10 cm



- With extra virgin olive oil
- Already cooked, just defrost
- Hand-filled
- With re-milled durum wheat semolina flour
- With sourdough starter

Pcs. per carton 75/80 | Kg per carton 3,60 | Weight per pc. 47/50 g



MINI MARGHERITA PIZZA with Durum Wheat

cod. SC425 - diam. 8/10 cm



- With extra virgin olive oil
- Already cooked, just defrost
- Hand-filled
- With sourdough starter
- With re-milled durum wheat semolina flour

Pcs. per carton 75/80 | Kg per carton 4,00 | Weight per pc. 47/53 g

MINI PIZZA MARGHERITA

cod. SCFF428 - diam. 14/16 cm



- Already cooked, just defrost
- Hand-filled

Pcs. per carton 23/25 | Kg per carton 3,00 | Weight per pc. 120 g

MINI PIZZA MARGHERITA

cod. SCFF628 - diam. 16/18 cm



- Already cooked, just defrost
- Hand-filled

Pz. per cartone 20 | Kg per cartone 4,10 | Peso al pz. 200 g

MICRO FOCACCIAS with Cherry Tomatoes

cod. SCFF005 - diam. 7/8 cm



- With extra virgin olive oil
- With tomatoes on top (23%)
- Already cooked, just defrost
- Hand-pressed
- Hand-filled

Pcs. per carton 120 ca | Kg per carton 3,00 | Weight per pc. 25 g

MICRO FOCACCIAS with Olives

cod. SCFF006 - diam. 6,5/7 cm



- With extra virgin olive oil
- With whole pitted olive on top (17%)
- Already cooked, just defrost
- Hand-pressed
- Hand-filled

Pcs. per carton 120 | Kg per carton 2,50 | Weight per pc. 21 g

MICRO FOCACCIAS

Cod. SCFF004 - diam. 6,5/7 cm



- With extra virgin olive oil
- Already cooked, just defrost
- Hand-pressed

Pcs. per carton 125 ca | Kg per carton 2,50 | Weight per pc. 20 g

ROMANINA with Extra Virgin Olive Oil

cod. SCFF398 - 16x8x3,5(H) cm



- With extra virgin olive oil
- Already cooked, just defrost
- Hand-pressed
- With re-milled durum wheat semolina

Pcs. per carton 18/20 | Kg per carton 1,60 | Weight per pc. 80 g

ROMAGNOLA MINI FOCACCIAS

cod. SCFF396 - diam. 14/15 cm



- With extra virgin olive oil
- Already cooked, just defrost
- Hand-pressed
- With rosemary on top

Pcs. per carton 15/17 | Kg per carton 1,70 | Weight per pc. 100 g

ROMAGNOLA MINI FOCACCIAS without rosemary

cod. SCFF613 - diam. 14/15 cm



- With extra virgin olive oil
- Already cooked, just defrost
- Hand-pressed

Pcs. per carton 15/17 | Kg per carton 1,70 | Weight per pc. 100 g

AVAILABLE
FOR ORDER
10 WORKING DAYS

ROMAGNOLA MINI FOCACCIAS with Green Olives

cod. SCFF402 - diam. 14/15 cm



- With extra virgin olive oil
- Already cooked, just defrost
- Hand-filled

Pcs. per carton 15/17 | Kg per carton 2,04 | Weight per pc. 120 g

ROMAGNOLA MINI FOCACCIAS with Cherry Tomatoes

cod. SCFF399 - diam. 14/15 cm



- With extra virgin olive oil
- Already cooked, just defrost
- Hand-filled

Pcs. per carton 15/17 | Kg per carton 2,04 | Weight per pc. 120 g

FOCACCIA BACIATA

cod. SCFF635 - 19x10x (h) 3,5 cm



- Made with type "1" flour from wheat grown in the Distretto Biosimbiotico della Romagna
- With extra virgin olive oil
- Stone-baked
- Hand-shaped
- Already cooked, just defrost

Pcs. per carton 19 | Kg per carton 1,9 | Weight per pc. 100 g



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BAKED FOCACCIA BREAD

FOCACCIA with lardo

cod. SCFF002 - 30x40 cm

AVAILABLE
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- Hand-pressed
- Hand-filled

Pcs. per carton 4 | Kg per carton 3,40 | Weight per pc. 850 g

FOCACCIA with Olives

cod. SCFF508 - 30x40 cm



- With extra virgin olive oil
- Rich in olives in the dough
- Hand-pressed
- With whole pitted olives on top
- Hand-filled

Pcs. per carton 5 | Kg per carton 4,12 | Weight per pc. 825 g

LIGURIAN-STYLE FOCACCIA

cod. SCFF407 - 30x40 cm



- With extra virgin olive oil
- Hand-pressed
- From a regional recipe

Pcs. per carton 5 | Kg per carton 3,75 | Weight per pc. 750 g

FOCACCIA with onion

cod. SCFF418 - 30x40 cm

AVAILABLE
FOR ORDER
10 WORKING DAYS



- With extra virgin olive oil
- Hand-pressed
- Hand-filled

Pcs. per carton 5 | Kg per carton 4,00 | Weight per pc. 800 g

Rosemary FOCACCIA

cod. SCFF421 - 30x40 cm



- With extra virgin olive oil
- Hand-pressed

Pcs. per carton 5 | Kg per carton 3,85 | Weight per pc. 770 g

FOCACCIA with Cherry Tomatoes

cod. SCFF495 - 30x40 cm



- With extra virgin olive oil
- Hand-pressed
- Hand-filled

Pcs. per carton 5 | Kg per carton 5,00 | Weight per pc. 1000 g



CAMPAGNOLA FOCACCIA

cod. SCFF416 - diam.. 27/28 cm



- With extra virgin olive oil
- Hand-pressed
- With rosemary on top

Pcs. per carton 5 | Kg per carton 2,10 | Weight per pc. 420 g

CAMILLO'S FOCACCIA ALLA PALA (Roman-Style)

cod. SCFF409 - 38x18 cm



- With extra virgin olive oil
- Cooked on stone
- Hand-pressed

Pcs. per carton 6 | Kg per carton 2,70 | Weight per pc. 450 g

BARI-STYLE FOCACCIA with Peeled Tomatoes and Olives

cod. SCFF622 - diam. circa 30 cm



- With potato flakes
- With extra virgin olive oil
- Hand-pressed
- With re-milled durum wheat semolina
- Cooked on a baking tray

Pcs. per carton 5 | Kg per carton 3,250 | Weight per pc. 650 g

APULIAN-STYLE FOCACCIONA with Durum Wheat

cod. SCFF490 - diam. 37/38 cm



- Cooked on stone
- With extra virgin olive oil
- Hand-pressed
- With re-milled durum wheat semolina
- Ideal for 4 people

Pcs. per carton 6 | Kg per carton 3,90 | Weight per pc. 650g

DURUM WHEAT FOCACCIONA with Stracchino Cheese

Cod. SCFF615 - diam. 37/38 cm



- Cooked on stone
- With extra virgin olive oil
- Hand-pressed
- With re-milled durum wheat semolina
- Hand-filled

Pcs. per carton 6 | Kg per carton 5,70 | Weight per pc. 950 g

APULIAN-STYLE FOCACCIONA with Olives, Cherry Tomatoes and Capers

cod. SCFF487SAC - diam. 37/38 cm



- Cooked on stone
- With extra virgin olive oil
- Hand-pressed
- With re-milled durum wheat semolina
- Ideal for 4 people

Pcs. per carton 6 | Kg per carton 5,70 | Weight per pc. 950 g

APULIAN-STYLE FOCACCIONA with Cherry Tomatoes

cod. SCFF433 - diam. 37/38 cm



- Cooked on stone
- With extra virgin olive oil
- Hand-pressed
- With re-milled durum wheat semolina
- Ideal for 4 people

Pcs. per carton 6 | Kg per carton 5,70 | Weight per pc. 950 g

APULIAN-STYLE FOCACCIONA with Onion

cod. SCFF434SAC - diam. 37/38 cm



- Cooked on stone
- With extra virgin olive oil
- Hand-pressed
- With re-milled durum wheat semolina
- Ideal for 4 people

Pcs. per carton 6 | Kg per carton 5,70 | Weight per pc. 950 g

APULIAN-STYLE FOCACCIONA with Grilled Vegetables

cod. SCFF435SAC - diam. 37/38 cm



- Cooked on stone
- With extra virgin olive oil
- Hand-pressed
- With re-milled durum wheat semolina
- Ideal for 4 people

Pcs. per carton 6 | Kg per carton 5,70 | Weight per pc. 950 g

APULIAN-STYLE FOCACCIONA with Potatoes

cod. SCFF437SAC - diam. 37/38 cm



- Cooked on stone
- With extra virgin olive oil
- Hand-pressed
- With re-milled durum wheat semolina
- Ideal for 4 people

Pcs. per carton 6 | Kg per carton 5,70 | Weight per pc. 950 g



Catalogue updated as of: **OCTOBER 2026**

Il Panificio di Camillo SRL
Via Euclide 8/A - Forlì

ilpanificiodicamillo.it

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