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#### Corrado Di Marco's revolutionary idea

In 1985, I started experimenting with flour blends and fermentation to find the **perfect combination** to satisfy my **innovative idea**.

In 2001, we introduced our Pinsa to the world!
A strictly artisanal, highly-hydrated
dough to press with your fingers to
form the characteristic dimples, with a
signature oval shape.

Hence the name, which derives from the Latin 'pinsere' – to press or crush.

Practical and versatile, it can be topped with **sweet or savoury ingredients** for an authentic flavour that has made this the new emblem of Made in Italy.

Corrado Di Marco



### WHAT MAKES PINSA SO SPECIAL?



Di Marco Pinsa has developed a unique dough with a low fat and sugar content, ensuring it remains lighter and more digestible.

The blend of selected flours and mother dough, after leavening for up to 72 hours, is worked by hand by master Pinsa-makers to guarantee a artisan experience and an impeccable result.

Packaged in a modified atmosphere, the Pinsa retains its properties and offers an amazing taste after just 5 minutes of cooking.

Crunchy on the outside and soft in the middle, our Pinsa is excellent on any occasion, from gourmet meals to quick aperitifs, as a first course or a snack – the only limit is your imagination!

The approval rating of our Pinsa is above average: Chosen as 2024 Product of the Year\*.



Intention to repurchase Di Marco Pinsa: 73% of those who tried our product vs 65% in the food sector as a whole.

\* Circana survey of 12,000 consumers on product selection – prodottodellanno.it in the Pinsa category.





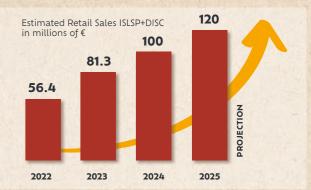


### THE PINSAMARKET NOTALY

The 'Pinsa' category continues to **grow** within the **modern market channel**. The **speed** of preparation, **convenience** and exceptional **taste** make this an **increasingly popular** category that merits inclusion in any range.

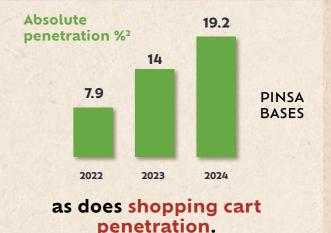
of families concerned is just one-third of households consuming piadina products.

The category has continued to grow over time, with an expected growth rate of 29% in 2025<sup>1</sup>.



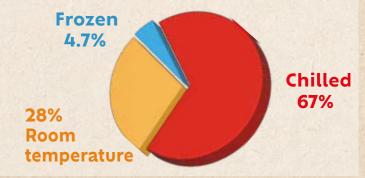


The number of family consumers continues to grow,



However, the category still has a lot of potential for growth given that the number

Di Marco is a market leader<sup>3</sup> in the chilled segment, worth over 65% of the market.



- 2022 and 2023 data from IRI; 2024 and 2025 data from internal estimates
- <sup>2</sup> Source FGK: RY June 2024
- <sup>3</sup> Source: IRI Circana: YTD data for October 2024 Di Marco + La Roman Gluten-Free

## AUNIQUE AND ORIGINAL PAGNAGE

Preserves the artisanal production and all organoleptic characteristics of our Pinsa

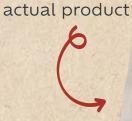
Our Pinsa is a **premium product**. Corrado Di Marco has put his own face on the product as a guarantee of **quality** and excellence!

Di Marco logo Impactful and recognisable, in a central position.



The inventor is the face of the product!

Transparent
Shows the



Cooking instructions
At a glance



#### CHILLED CLASSIC



For an authentic taste

Product description	Dimensions (cm)	Weight (g)	Items per carton	Cartons per layer	Layers	Cartons per pallet	Items per pallet
PINSA CLASSICA CHILLED ×1	19×30	230	8	10	8	80	640
PINSA CLASSICA CHILLED ×2	19×30	2×230	5	10	8	80	400

#### CHILLED WULTGRAN



High in fibre

For a more rustic experience

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Product description	Dimensions (cm)	Weight (g)	Items per carton	Cartons per layer	Layers	Cartons per pallet	Items per pallet
MULTIGRAIN PINSA CHILLED ×1	19×30	230	8	10	8	80	640
MULTIGRAIN PINSA CHILLED ×2	19×30	2×230	5	10	8	80	400

#### ROOM TEMPERATURE GLASSIC



For those who always want a Pinsa on hand

Product description	Dimensions (cm)	Weight (g)	Items per carton	Cartons per layer	Layers	Cartons per pallet	Items per pallet
PINSA CLASSIC ROOM TEMPERATURE ×1	19×30	230	8	10	8	80	640
PINSA CLASSIC ROOM TEMPERATURE ×2	19×30	2×230	5	10	8	80	400

#### WULTGRAN ROOM TEWPERATURE



High in fibre Many nuances of taste served immediately

Product description	Dimensions (cm)	Weight (g)	Items per carton	Cartons per layer	Layers	Cartons per pallet	Items per pallet
MULTIGRAIN PINSA ROOM TEMPERATURE ×1	19×30	230	8	10	8	80	640
MULTIGRAIN PINSA ROOM TEMPERATURE ×2	19×30	2×230	5	10	8	80	400

#### FROZEN GLASSIC



Product description	Dimensions (cm)	Weight (g)	Items per carton	Cartons per layer	Layers	Cartons per pallet	Items per pallet
PINSA CLASSIC FROZEN ×1	19×30	230	8	10	8	80	640
PINSA CLASSIC FROZEN ×2	19×30	2×230	5	10	8	80	400

#### CHILLED SNACK



### The smallest and most versatile of the range

Ideal for consuming on a range of occasions:

DESSERT AT THE END OF A MEAL
SNACK AT ANY TIME OF THE DAY
A TASTY APERITIF
FOR CHILDREN

Product description	Dimensions (cm)	Weight (g)	Items per carton	Cartons per layer	Layers	Cartons per pallet	Items per pallet
PINSA SNACK CHILLED ×1	19×21	130	10	15	7	105	1050
PINSA SNACK CHILLED ×2	19×21	2×130	6	15	7	105	630

#### ROOM-TEMPERATURE SMACK



prepared in a flash without any hassle

Ideal for consuming on a range of occasions:

AS A SNACK
AT HAPPY HOUR
FOR CHILDREN

Product description	Dimensions (cm)	Weight (g)	Items per carton	Cartons per layer	Layers	Cartons per pallet	Items per pallet
PINSA SNACK ROOM TEMPERATURE ×1	19×21	130	10	15	7	105	1050
PINSA SNACK ROOM TEMPERATURE ×2	19×21	2×130	6	15	7	105	630

#### CLASSIC NTILE PAKERY DEPARTMENT



**NEW** 

The original, authentic-tasting Pinsa

Special oval shape for the bakery department

#### CHILLD ROUND PINSA



Large and tasty, for those who are never full

Special round shape, ideal for serving on a plate!



New flowpack editions

Less plastic than the original packaging

These communicate greater freshness and a more artisan product

Product description	Dimensions (cm)	Weight (g)	Items per carton	Cartons per layer	Layers	Cartons per pallet	Items per pallet
PINSA CLASSICA FLOWPACK ×1	19×36	250	8	8	8	64	512

Product description	Dimensions (cm)	Weight (g)	Items per carton	Cartons per layer	Layers	Cartons per pallet	Items per pallet
ROUND PINSA FLOWPACK ×1	32×29	250	8	12	8	96	768

# WESUPPORT THE PINSAMARKET



As the inventors of the Pinsa Romana, we take the development of the category very seriously:

We support growth both in Retail and the Food Service and Hotel industries

We support our brand and its development by investing in communications and activities aimed at publicising and trying our products

We train Pinsa-makers, provide advice and participate in major trade fairs, convinced that your first experience with Pinsa is the one that counts the most.

But above all, we are **results-oriented**, meaning zero compromise and maximum craftsmanship for a result of the **highest quality**.

# ALL WITH A CONSTANT COMMITMENT



A product of the highest quality made with the same care and attention that goes into any artisan product.



We support sales by investing in communications, such as with the new commercial.



We are opening the category up to new consumers with iconic partnerships such as that with Casa Azzurri.



We offer **product samples** because anyone who tastes our product ends up buying it!

# SUSTAINABILITY ACONCRETE APPROACH



The Di Marco objective

is to reconcile production with a reduced environmental impact through service excellence, combining responsibility and quality.

A reduction in smoke and CO2 emissions

Exclusive use of low-emission electric ovens

The rigid thermoformed packaging

0% preservatives and no alcohol

of the freezer and chilled versions ensures product freshness

Clean energy production

Availing of **solar PV panels** installed in the company

Not exactly beautiful but very delicious

Donations to the **Food Bank** of products that are perfectly good but misshaped

**Less plastic** 

Packaging made of **30% recycled plastic** for packaging that is still rigid and protects the product from moisture

**Zero** waste

Waste transformed into **compost** or animal feed

And this is just the beginning ...





#### **DI MARCO CORRADO SRL** Via Monte Nero 1 - 00012 Guidonia Montecelio (RM) www.pinsadimarco.com

