

Cradel



> Food & Beverage

Biscuits, cookies / Certifications / Crackers, snacks, / Distribution channel / Fda / Food Safety & traceability / Food Tech / Long life baked goods / Private label / Retailer / Rusks / Seasonal cakes / Shopping mall/GDO



> More about Cradel

In 1989, us young partners embarked upon a programme in the spirit of simplicity and tastiness: we started renewing recipes of the family and of the patisserie in order to increasingly get healthy products in accordance with current demands of the consumer.

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Check the ingredients list of our products: few and clear items for keeping the original taste and your health. Here we are busy realising closely all our products, starting from selection of raw materials, until final packaging. All our suppliers are Italian and we can consider them historical, as we have strengthened a firm and lasting relationship of trust with. We pick the best national wheat and use stoneground wholemeal and spelt flour; we do not trust bread-making coadjutants, so we do not employ them in our mixes and neither added preservatives. In order to have a constant control over the quality, nothing is produced elsewhere: everything is processed into our building of Via Maestri del Lavoro 18 Verzuolo (Cuneo, Piedmont, Italy), thanks to our working team, consisting on co-workers directly recruited by us, because we consider that a fulfilled employee produces a tastier tart!

Cookies, tarts, crumble tarts, rusks, artisan crackers, paste di meliga (corn pastries) e bugie (sweet biscuits for carnival): the range of products has become more and more various.

Nowadays Cradel sweets are traded all over Italy, Europe and also in USA, Costarica, Dubai, Emirates, Cipro...

> Contacts

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Spoken Languages English, French, Italian, Spanish

