

LA BURNIA



> Food & Beverage

Certifications / Distribution channel / Fda / Gourmet Shop /
Ho.re.ca. / Food service / Mayonnaise, Ketchup, Mustard etc / Oil /
Pesto and other sauces for pasta / Private label / Retailer / Sauces
and seasonings / Shopping mall/GDO



LA BURNIA



> More about LA BURNIA

LA BURNIA s.r.l. has been operating for more than twenty years and with its own range of products "LA BURNIA" always applies to demanding customers who are fond of food and of products still cooked in an artisanal way. The absolute quality of the raw materials used to produce our specialties, then launched on the market, is a source of warranty for the final consumer.

Our success is due on one hand to the quality of our simple and natural products always cooked following old culinary recipes and on the other hand to the respect for the client with regard for deliveries, order recording and the excellent relation between quality and price.

Our company is located in Piedmont, in the North-West of Italy, where in a ray of one hundred kilometers, we can find the mountain with its mushrooms, chestnuts and ripe cheese, the sea and its coast which provide us with Genovese Basil PDO, artichoke and olives, the winegrowing area of Langhe, recognized by Unesco as a world heritage, with its famous wines, precious truffles and delicious hazelnuts and, last but not least, the plain rich in vegetables and fruit.

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One of our flagship is the Genovese Pesto with Genovese Basil PDO. We are specialized in the production of delicious antipasti, gastronomic specialties with white or black truffle, mushrooms, creams, sauces, meat and game ragù, cheese creams, pickled vegetables, vegetables in olive oil, hot stuffed chillies. Our LA BURNIA range includes also delicious and natural sweet fruit creams, fruit in syrup with Italian Doc Wine and chocolate spreads.

What makes LA BURNIA brand so unique? The absolute artisanal origin of the product and its complete authenticity are two pivotal characteristics of our brand. In fact, no colors, preservatives or any other chemical additives are added to our traditional ingredients, in order to obtain a dreamy product, which owns the award ECCELLENZA ARTIGIANALE ("ARTISANAL EXCELLENCE").

Moreover, in our range of products we have artisanal pasta like Tagliolini, "special flat egg spaghetti" of Piemonte, Tagliatelle, Penne, Conchiglioni, etc. produced using natural flavours as Truffle, Boletus Mushrooms, Arugula or combined flavours like saffron and squid ink or red beet and arugula. In addition, we have several sweet pralines such as chocolate truffles, dark and milk chocolate breadsticks and gianduja praline with soft heart.

> Contacts

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Spoken Languages English, French

