Panificio San Francesco is a young company that, despite its recent history, aims to lay foundations in orders to become even stronger and expand its operations. Its goal is to provide a wider and sider range of quality, natural and healthy products, focus to customer satisfaction, always and everywhere. Security and quality deserve all the necessary time: our products are strictly monitored throughout the production process, from microbiological controls on raw materials and finished products, to verification of dimensional standards, to constant temperature monitoring.

As an artist shapes the material to create a work of art, so Panificio San Francesco combines top-quality flours with selected ingredients to create a good and genuine bread. Water, oil and salt are carefully chosen and this is how material takes shape. A bread is born that has the typical characteristics of an artisanal product, with a superior control, given by the use of advanced technologies and continuous research. When technology meets craftsmanship, excellence is born.

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