



DA

DOLCERIA ALBA

Italian excellence in frozen desserts

WHO WE ARE, HOW WE WORK, WHY CHOOSE US



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FROM *Italy* TO THE *World*

We are located in Santena, **Piedmont** – land of fine pastry and hazelnuts, known also for chocolate and coffee processing.

We started from **Japan** – one of the most exigent markets of the world – and today, we export to **65 countries**, sharing the taste of Italian tradition accross the globe.

WHAT DRIVES US *everyday*

MISSION

To scale up traditional recipes and offer *the best product at the best possible price.*

VISION

To bring Italian taste of pastry to the world.

VALUES

Expertise and professionalism.
Tradition and Italian spirit.
Excellence and quality.

WHAT

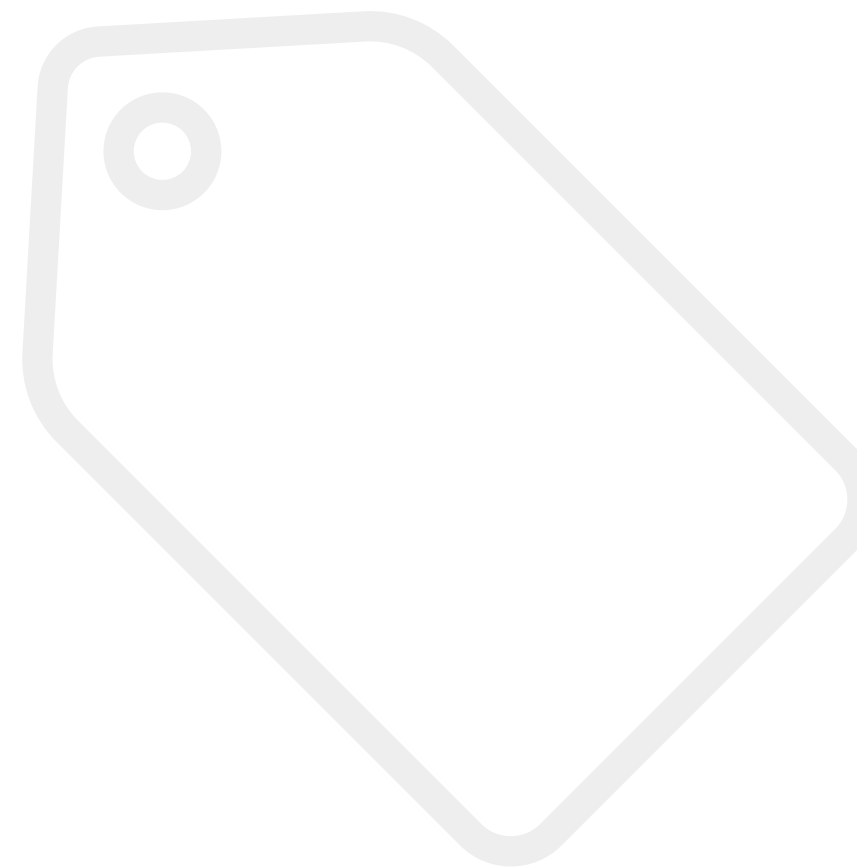
sets us apart

Our pastry combines **technique and passion** to create desserts that speak to the palate and stay in memory.

We believe in what we do and it is evident: in the **genuine taste**, in the **attentive service built together with you**, and in the **smile of your customers**.

YOUR BRAND

our expertise



We develop desserts for some of the main international chains.

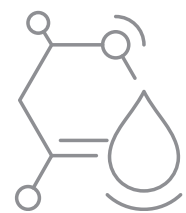
80% of our Mass Retail revenue comes from private label: we know the rules, the standards, and the expectations.

We support our customers from product definition, to packaging, until the management of possible evolutions of the project.

QUALITY CONTROL

at every stage

From raw materials to final tasting, every step is monitored to guarantee safety and excellence.



**NO HYDROGENATED
FATS**



GENUINE INGREDIENTS



**MICROBIOLOGICAL
AND SENSORY
TESTING**



BELOW ZERO

over every expectation

Coldness is our most natural form of warranty: it preserves the product without alterations, **without the need for artificial ingredients.**

Product bases are prepared using carefully selected simple ingredients and following **procedures that are similar to those of a traditional pastry shop**, as expression of care and tradition in an **industrial setting.**

CUSTOMER-FOCUSED

expertise

Every day, a qualified technical team works to ensure quality, innovation, and safety.

3

PEOPLE IN RESEARCH
AND DEVELOPMENT
TEAM

6

PEOPLE IN QUALITY
ASSURANCE TEAM

6

PEOPLE IN QUALITY
CONTROL TEAM

TRUSTED STANDARDS

global recognition

We meet the highest standards in food safety and sustainability.



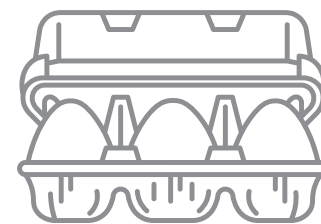
OUR CONCRETE *choices*

70%

IN LESS PLASTIC USE
SINCE 2020



DESTINATION OF
PRODUCTS TO THE
FOOD BANK AND
CHARITABLE
ORGANIZATIONS



FREE-RANGE EGGS
ONLY



NO PALM OIL



BIOGAS DISPOSAL
PLANT, HIGH-
EFFICIENCY
COGENERATOR AND
SOLAR PANELS



A UNIVERSE OF *desserts*
A UNIQUE *quality standard*

FROM ITALIAN *classics*
TO TRADITIONAL *Piedmontese desserts*
TO THE MOST *indulgent treats*

Tiramisù, meringue cakes,
profiteroles, truffles, semifreddos,
cakes, ice-cream and patisserie
cups.



VERSATILE FORMATS *for every need*

Dolc'Ego single portions , *Quadrotti* single portions, tubs for portioning, trays, lava cakes, pastry cups, cut cakes, and pre-sliced mini cakes.



OUR *clients*

Tailored solutions for every channel:



SUPERMARKETS



**CLUB
STORES**



**FOOD
SERVICE**



**HOME
DELIVERY**



**TRAVEL
CATERING**



ONLINE



WE DON'T JUST MAKE DESSERTS

we build relationships

We genuinely enjoy connection with people who step into our world.
That's why **we work side by side**, shaping each product together.

We create a **welcoming atmosphere**, because the journey – not just the destination – should leave a good memory

That's how our credibility grows:
through a pleasant, authentic, and shared experience.

**PROVEN
TRUSTED**

*growth
relationships*



+10%

**OF AVERAGE ANNUAL
GROWTH**

+27%

**OF GROWTH FROM
2024**

54 MILLIONS

**OF TOTAL REVENUE
EXPECTED IN 2026**

WHAT

our clients say



MARIAM (NETHERLANDS)

"I just want to let you know you make the best desserts in the world. It must be a crime to make something so delicious for people who are on a diet ;) I recommend all of my friends and family and i want to thank you so much for the delicious tiramisu. I really love it!"

JOANMARIE (USA)

I LOVE your product DA Dolcerialba caramel panna cotta dessert. [...] Just wanted you to know so you could keep up the good work. Thank you.



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