

The background features a complex, abstract pattern of overlapping, semi-transparent geometric shapes in shades of purple, magenta, and olive green. The shapes resemble stylized, overlapping triangles and lines, creating a sense of depth and movement. The overall aesthetic is modern and artistic.

Zaghis[®]
1964

Christmas 2021



Zaghis[®]
19 64

Our Christmas

*Enter a world of small,
greedy secrets.*

Values and ideas shared, make unique our work



Mission

Make unique and inimitable every product, spreading the excellence of our territory combined with the value of yeast mother, true Zaghis heritage.



Vision

We want to be with those who every day seeks a moment of sweetness.



Consumer centrality

We want to satisfy and exceed his expectations with our products.



Passion

We give 100% of our heart and mind in what we do.



Ongoing improvement

We enhance human resources through paths of growth and development.



Simplicity

We bring and demand simplicity in any single aspect: in our recipes and in our relationships with colleagues, suppliers and customer.



Responsibility

In our behavior for us and for others. We walk the path of environmental respect through:

- Productive solutions with less energetic impact (food printing);
- Use of Bio-degradable and recyclable packaging;
- Waste containment for packaging and products;
- Being good citizens where we work and live.



IFS Certification for a safe and quality product

IFS food is one of the food safety standards recognised by the Global Food Safety Initiative (GFSI), an international initiative, whose main purpose is to strengthen and promote food safety throughout the supply chain.



Passion, Curiosity, Innovation and People

"Every single day, my duty is to take care of our natural sourdough. Through these last years, we've been treasuring of different technique in high patisserie, in addition we give our own personality in order to make our products unique."

Stefano

"My daily mission is to verify the origin and salubrity of any single raw material. In this way, we guarantee the creation of good and helthy products which respond to the highest quality parameters which the market asking for."

Andrea

"Patisserie is manual skill, research and creativity. Our goal has always been to enable to combine good and healthy ingredients with new recipes. Unexplored flavors are those that are able to give very rare experience."

Marino

"Love for cakes has always been my personal spark to research, experiment and create new combination, finding the right way to report it to people. Curiosity is the secret of all."

Alessandra

"Everything I do is to make sure any details from production to packaging may respect our quality standard. Goodness is a precious balance which must be always preserved in any single phase of production."

Gianluca

A dynamic team where evolution and tradition coexist in harmony.



Genuine ingredients, Italian specialties

The excellence of our territory



To get the best Panettone,
the best ingredients
are required.

*Raw material check and certifications, from natural
flavors and extraordinary quality, a result of generosity
of a unique land, ITALY.*

*We have selected the best local and national
productions of lovely country.*



The real protagonists of our goodness



FRESH ITALIAN EGGS from ITALIAN PRODUCTION.
We have awarded our land by buying only Italian **free-range eggs**.



BUTTER. We have selected fresh butter of first derivation which is produced directly and exclusively from **fresh high quality milk cream**. A valuable ingredient to provide authenticity.

FRESH MILK of cows from the Veneto and Friuli region. Fresh milk with a 3.6% of fat. Milk coming from selected dairy farms in the Veneto and Friuli-Venezia-Giulia regions.



AUSTRALIAN RAISINS, coming only from grapes of *Vitis Vinifera* Sultana with the right degree of aging, grown exclusively in Australia. The acinus are dried naturally with a progressive loss of water and an increment of all its flavors. They have a straw color and honey taste. The rounded and uniform shape of different raisins ensure an excellent visual quality in our panettone.
TURKISH RAISINS, called Sultanina, comes from selected grapes, wellmatured and cultivated only in Turkey. In this territory, these raisins have been cultivated since the Ottoman Empire times. After the exsiccation process, the acinus have a brownish-colored and sugary flavor.

MADAGASCAR VANIGLIA BOURBON. Many probably don't know that the plant that produces the black pod belongs to the Orchidaceae family and comes from Mexico. Zaghis has chosen the **Bourbon pods** for its intense vanilla perfume that differentiates from other pods found in the market. It has a long and manual process inspired on the original technique used in its origin country.

'MILLEFIORI' HONEY of Veneto production. We have chosen **Spring time 'millefi ori' honey quality** from our Veneto territory, due to its clear and amber color and its maple, cherry and dandelion scent. With its almond and cooked apple aroma in a slow crystallization, we get confectionary products for special feast.



SICILIAN CANDIED ORANGE. There's many kind of candied oranges, but we at Zaghis always choose highest quality ingredients, therefore the king of candied fruit: the 'Scorzone', made only from Italian oranges. This variety of orange is different from the half- 'Scorzone' which has no 'albedo' (part underneath the orange peel). Scorzone is composed just of orange peel, the minor part of the fruit, where the essential oils, the scents, and the natural fruit pigments are found. Being the peel the leathery part of the fruit it maintains a level of toughness that is softened during the candying process and due to this it takes more days than other candied fruit. We select only candied fruit that does not contain sulfur dioxide.

MEDITERRANEAN half-candied FIGS. Starting from one of the most antique plants that grow in the Mediterranean basin area, the figs for our prestigious panettone are born. After being harvested with a high level of sugar content, they are immediately half-candied so they can maintain their characteristic form.



'SCORZONE' 'DIAMOND CEDAR of CALABRIA.' We have chosen this fine candied fruit of diamond cedar, also called 'The gold of Calabria', due to its peel which has a sweet flavor with an intense scent. With its candying process, which is slow and at low temperature, it gives the palate a soft and flavorful delicacy.



WILLIAMS PEAR. The story of the noble Williams pear comes from England. Today, it is cultivated in the Po river territory which produces excellent pears with a firm, white, sweet and fragrant pulp.

CHESTNUTS. The process of making candied chestnuts is one of the longest and with the most amount of labor due to the dimensions of the fruit. The chestnuts, which come from the Apennine Mountains, are hand picked and do not contain sulfur dioxide.

DOMORI CHOCOLATE. We selected a special chocolate, a chocolate with a single origin that comes from the Ivory Coast. Pure 60% dark chocolate drops with notes of cocoa, wood and spices that becomes a delight for all chocolate lovers.



Early candied "RADICCHIO ROSSO DI TREVISO IGP". Us at Zaghis, have selected raw materials from our territory to make of our products of the "La Nostra Terra" line something unique. The characteristic large leaves of the early radicchio are cut into strips and after the candying process, the radicchio preserves its characteristic bitter flavor and its natural fibrousness.

ALMONDS from TORITTO. This fragrant almond with an intense flavor which is grown in Alta Murgia (Bari), was selected due to this environment where it is grown, protected and pristine. The encounter between our crunchy glaze and the butter notes released by this almonds from Toritto, give the panettone a surprising taste.



A slow leavening

**Aroma, softness, fragrance
The value of patience.**

48 *Many hours are required to obtain the distinctive flavor of Zaghis leavened goods. With much respect, we wait every day for the slow leavening of the sourdough starter, the dough's timing, the baking time and finally the natural cooling period. Time is important even in this last phase: Zaghis panettones are flipped upside down so they can slowly and naturally cool down in order to maintain its top area puffed and crisp.*

48 *hours that give a well-alveolate, light and soft dough that only a patient craftsman can obtain.*



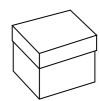
Natural sordough is alive, it needs to be fed and renovated by our chef who preserves flavors and secrets.

From our sourdough of 1964, ancient perfumes come alive which feature our Zaghis hand-make cakes.

Our products



Classic Panettone il Fondatore
1000 g



Classic Panettone
1000 g



Classic Panettone
750 g



Classic Panettone
750 g / 1000 g



Raisin & Figs Panettone
750 g



Panettone filled with chocolate cream
800 g



Panettone filled with pistachio
800 g



Panettone filled with chocolate cream
800 g



Classic Pandoro
900 g



Chocolate chips Pandoro
1000 g



No candied fruit Panettone
750 g



Glazed Panettone
750 g



Panettone filled with limoncello cream
750 g



Panettone filled with tiramisù cream
750 g



Panettone with Grappa
800 g



Panettone with radicchio
750 g



Honey & Walnuts Panettone
750 g



Chocolate chips Panettone
750 g



Marron Glacè Panettone
750 g



Pear & chocolate chips Panettone
750 g



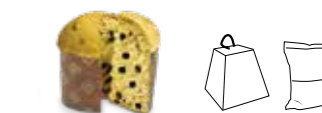
Panettone mastro birraio
800 g



Panettone ai filari
800 g



Pandorino 80 g



Chocolate chips Panettoncino 100 g



Classic Panettoncino 100 g



Pear & chocolate chips Panettoncino 100 g



Linea Regale

A handmade wrapping to dress the fine Zaghis goodness with a gift wrap up to par with their flavor. Our artisans put their mastery and creativity in every product of the Regale line, from the dough to the ingredients and finally to the gift bow.





Classic Panettone Regale

750 g / 1000 g

750 g
Code: 51291
Pieces per carton: 6

1000 g
Code: 7279
Pieces per carton: 6



SICILIAN CANDIED ORANGE



'SCORZONE' DIAMONT CEDAR



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey

The Milan tradition expressed through an excellent product. Like the classic recipe requires, the Milano Panettone is enriched with candied fruit, raisins and has the unique cross sign on the top.



Glazed Panettone Regale

750 g

Code: 5097
Pieces per carton: 6



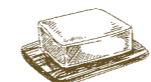
Almond of TORRITTO



SICILIAN CANDIED ORANGE



'SCORZONE' DIAMONT CEDAR



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey



Candied fruit, raisins, almonds, sugar crumbs. The Regale Glassato panettone combines in one bite, the most loved Christmas flavors.



No candied fruit Panettone Regale

750 g

Code: 5082
Pieces per carton: 6



Wet RAISINS



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori' honey

For those who don't like candied fruit, Zaghis dedicated its Regale panettone without candied fruit, which contains in its dough, the sweetest raisins.



NEW



Honey & Walnuts Panettone Regale

750 g

Code: 7361
Pieces per carton: 6



VENETO millefiori' honey



ITALIAN walnuts



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



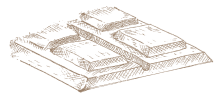
A soft and well-perfumed Panettone with honey that amazes any single bite. It is enriched with little pieces of nuts inside the dough.



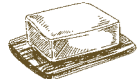
Chocolate chips Panettone Regale

750 g

Code: 5081
Pieces per carton: 6



DOMORI CHOCOLATE
from the Ivory Coast



BUTTER from fresh
milk cream



Natural flavors



ITALIAN
Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey



Christmas 2021

The temptation of simplicity.
A soft and fragrant
panettone that in each bite
offers all the crunchiness of
the chocolate drops that melt
in your mouth.



Marron Glacè Panettone Regale

750 g

Code: 7280
Pieces per carton: 6



MARRONI of Piedmont and
Appennino Tosco Emiliano



BUTTER from fresh
milk cream



Natural flavors



ITALIAN
Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey



The softness and aroma
of a delicate dough
encounter the flavor and
unique consistency of the
chestnuts. A panettone
that satisfies even the
most refined palates with
its unique and balanced flavor.



Christmas 2021



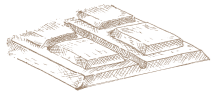
Pear & chocolate chips Panettone Regale

750 g

Code: 5100
Pieces per carton: 6



WILLIAMS PEARS



DOMORI CHOCOLATE
from the Ivory Coast



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey

The softness of pears encounters the crunchiness of chocolate. A marriage of flavors that encounters the taste of those who are demanding.



Raisin & Figs Panettone Regale

750 g

Code: 5099
Pieces per carton: 6



Mediterranean figs semi candied



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey

A soft dough enriched with the flavor of the sweetest figs and raisins. A unique flavor that makes Christmas even more special.





Panettone Regale filled with chocolate cream

800 g

Code: 7356
Pieces per carton: 6

Intense heart of chocolate



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey

A rich filling and a sweet glaze, to taste in each slice all the flavor of the dark chocolate.



Panettone Regale filled with pistachio cream

800 g

Code: 7357
Pieces per carton: 6

Creamy heart with PISTACHIO



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey

A delicious panettone with a delicate flavor, where the unmistakable flavor of pistachio navigates in the enjoyable delicacy of white chocolate.

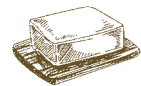




Classic Pandoro Regale

900 g

Code: 5411
Pieces per carton: 6



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



The classic Pandoro is even softer and scrumptious thanks to the use of Italian milk and high quality butter.



Linea Lux'or

The Lux'or line is recognized by its elegant cloth bag, with the characteristic Zaghis lines in different colors, a precious wrapper that holds the panettone. A goodness made for sharing and that leaves no one without a slice.





Classic Panettone Lux'or

750 g

Code: 7363
Pieces per carton: 6



SICILIAN CANDIED ORANGE



'SCORZONE' DIAMONT CEDAR



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey

The Milan tradition expressed through an excellent product. Like the classic recipe requires, the Milano Panettone is enriched with candied fruit, raisins and has the unique cross sign on the top.



Classic Panettone Lux'or

750 g

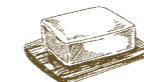
Code: 5114
Pieces per carton: 6



SICILIAN CANDIED ORANGE



'SCORZONE' DIAMONT CEDAR



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey

The authentic goodness of the classic panettone, that exalts the flavor of the naturally leavened dough, of the the candied fruit and of the raisins.





Panettone Lux'or filled with chocolate cream

800 g

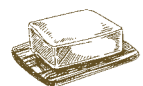
Code: 7366
Pieces per carton: 6



Panettone Lux'or filled with limoncello cream

800 g

Code: 7368
Pieces per carton: 6



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs

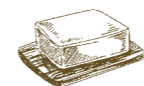


Fresh ITALIAN milk



VENETO millefiori honey

Scrumptious inside and out. With a rich interior cream and a top glaze, each slice of the chocolate filling panettone becomes a moment of true pleasure.



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey

A fragrant cream and a delicious white chocolate glaze give richness to this panettone, to gift guests with an unforgettable dessert.





Panettone Lux'or filled with tiramisù cream

800 g

Code: 7367
Pieces per carton: 6



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori' honey

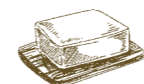
Thanks to the Tiramisu and delicate coffee flavor cream, in a soft panettone, two unique flavors of the two most famous desserts in Veneto are combined.



Panettone Lux'or filled with pistachio cream

800 g

Code: 7369
Pieces per carton: 6



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk



VENETO millefiori' honey

A delicious panettone with a delicate flavor, where the unmistakable flavor of pistachio navigates in the enjoyable delicacy of white chocolate.



Classic Pandoro Lux'or

900 g

Code: 5409
Pieces per carton: 6



Chocolate chips Pandoro Lux'or

1000 g

Code: 7283
Pieces per carton: 6



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs

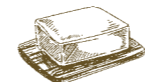


Fresh ITALIAN milk

Soft, genuine and with a delicate butter aroma. The Lux'or Pandoro conquers kids and adults with its softness and its simple and delicate taste.



DOMORI CHOCOLATE from the Ivory Coast



BUTTER from fresh milk cream



Natural flavors



ITALIAN Free-range eggs



Fresh ITALIAN milk

Soft, fragrant and scrumptious The Lux'or Pandoro conquers kids and adults with its softness and its simple and delicate taste, thanks to the velvety chocolate chips.



Linea La Nostra Terra

From the passion for sweets of the Zaghis artisans, the La Nostra Terra is born: an exclusive line of Panettone and Pandoro in an even more unique way thanks to special ingredients and sophisticated wrapping.





Panettone la Nostra Terra filled with Grappa

800 g

Code: 7359
Pieces per carton: 6



Natural flavors



ITALIAN
Free-range eggs



Fresh ITALIAN milk



VENETO millefiori' honey



Soft and sweet raisins
dipped in a panettone
moist with Grappa



Grappa, a treasure of italian tradition.

Grappa is produced with pure marc which is distilled secondly in little cooper alambicks. An old tradition that characterizes our Veneto. In addition, the sweet of raisins combine delicate perfumes and soft flavors.





Panettone la Nostra Terra with early candied "Radicchio rosso di Treviso IGP" and raisins

750 g

Code: 7199
Pieces per carton: 6



Natural flavors



ITALIAN
Free-range eggs



Fresh ITALIAN milk



VENETO millefiori' honey



"Radicchio di Treviso IGP"
early candied



"Radicchio di Treviso IGP" early candied.

Zaghis selected raw materials from the local territory to make of this a special and unique product and for this reason we created the panettone with early 'Radicchio rosso di Treviso IGP'. The large leaves of the early radicchio are cut into strips and after the candying process, the radicchio preserves its characteristic bitter flavor and its natural fibrousness.





Panettone la Nostra Terra Mastro Birraio with red beer cream filling

800 g

Code: 7358
Pieces per carton: 6



Natural flavors



ITALIAN
Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey



With beer cream,
thresh and hops



A inebriante cream filling made from red beer from the Dolomiti mountains.

There are products and ingredients that are born from an encounter of traditions apparently distant. This prestigious red beer, made with clear water from the Dolomiti mountains, is the essence of the cream filling of the panettone Mastro Birraio Zaghis. The threshed barley, gotten from the beer making process, is utilized to create this uniquely flavored Christmas dessert.



Panettone la Nostra Terra Ai Filari with sparkling wine cream filling

800 g

Code: 7360
Pieces per carton: 6



Natural flavors



ITALIAN
Free-range eggs



Fresh milk



VENETO millefiori honey



With Prosecco Doc
cream filling



Prosecco Doc of Valdobbiadene

From the land of Treviso, an excellence that is well-known around the world, the bubbles that conquered the palate and heart of everybody. Vines that climb in the hills of the Veneto, the attention continues for every bunch of grapes, that thanks to the knowledge of hundreds of small local farmers is transformed into Prosecco.

This unique product becomes the protagonist of the Panettone la Nostra Terra Ai Filari with sparkling wine cream filling, a delicate and indulgent flavor that satisfies in the most demanding palate.





Linea il Fondatore

*Our recipes have a long history
of authenticity.
In the cradle of the tradition of our
land, the secret of the sweetness of a
soft heart of goodness is enclosed.*

*All roads
lead home at
Christmas.*

Marjorie Holmes

Classic Panettone il Fondatore

1000 g

Code: 7197
Pieces per carton: 6



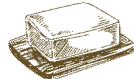
BOURBON VANILLA FROM
MADAGASCAR



SICILIAN CANDIED
ORANGE



'SCORZONE'
DIAMOND CEDAR



BUTTER from fresh
milk cream



Natural flavors



ITALIAN
Free-range eggs



Fresh ITALIAN milk



VENETO millefiori' honey



Classic Panettone il Fondatore

1000 g

Code: 7380

Pieces per carton: 6



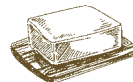
BOURBON VANILLA FROM
MADAGASCAR



SICILIAN CANDIED
ORANGE



"SCORZONE"
DIAMONT CEDAR



BUTTER from fresh
milk cream



Natural flavors



ITALIAN
Free-range eggs



Fresh ITALIAN milk



VENETO millefiori honey



*The sweetest candied fruit,
the most delightful creams,
the most fragrant almonds.
Ingredients searched and
treated to perfection, that
give great value to the taste
of the famous Panettone
and Pandoro Lux'or*



**The perfect dessert is a
matter of style.
Also of effective choices.**

Zaghis bakers have learned through time. To make an exclusive product, deliciously from Veneto and uniquely Italian, the best raw materials are needed. Fresh eggs, milk, butter and flour of excellent quality are the ingredients from a land that works with passion and dedication, that are combined with the Zaghis sourdough starter to obtain the best final result: a soft panettone with an unmistakable flavor.





Linea Tin Box

A line characterized of exclusive tin boxes, perfect to give as a gift and to preserve for a long time the flavor of panettone and pandoro Zaghis, like if they were just out of the oven.



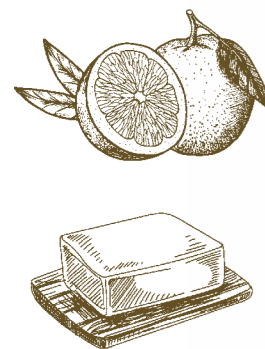


Classic Panettone Tin Box

750 g / 1000 g

750 g
Code: 52163
Pieces per carton: 8

1000 g
Code: 52159
Pieces per carton: 8



Classic Pandoro Tin Box

900 g

Code: 5482
Pieces per carton: 8

*Simple, glazed, creme-filled.
Each panettone and pandoro
Zaghis is a different goodness to
be discovered bite by bite and
to preserve in the tin box.*





Classic Panettone Tin Box

750 g

Code: 5067
Pieces per carton: 6



Glazed Panettone Tin Box

750 g

Code: 5065
Pieces per carton: 6



Chocolate chips Panettone Tin Box

750 g

Code: 5071
Pieces per carton: 6



Pear & chocolate chips Panettone Tin Box

750 g

Code: 5068
Pieces per carton: 6



Honey & Walnuts Panettone Tin Box

750 g

Code: 7388
Pieces per carton: 6



Raisin & Figs Panettone Tin Box

750 g

Code: 5069
Pieces per carton: 6



Panettone Tin Box filled with chocolate cream

800 g

Code: 7355
Pieces per carton: 6



Panettone Tin Box filled with pistachio cream

800 g

Code: 7372
Pieces per carton: 6



Marron Glacè Panettone Tin Box

750 g

Code: 7281
Pieces per carton: 6

Linea Classica

The classic cardboard package of the Zaghis panettone and pandoro. A packaging that comes from the past, which for many years enclosed the goodness of this sweet cakes and that up to this day is the symbol of Christmas for the whole family.





Classic Panettone

750 g / 1000 g

750g
Code: 7011
Pieces per carton: 12

1000g
Code: 5141
Pieces per carton: 12



Natural flavors



Free-range eggs



Two formats, the same goodness.
The 750 g classic panettone
And 1000 g with candied fruit and
raisins in its most authentic flavor.



Glazed Panettone

750 g

Code: 7012
Pieces per carton: 6



Natural flavors



Free-range eggs



Soft and delightful, the glazed
panettone comes with a
covering of sugar crumbs and
crunchy toasted almonds



The traditional panettone, even more appetizing: covered with fine crushed chocolate and filled with scrumptious cream in a chocolate, limoncello and tiramisù flavor.



Panettone filled with chocolate cream
800 g

Code: 7373
Pieces per carton: 12



Panettone filled with tiramisù cream
800 g

Code: 7374
Pieces per carton: 12



Panettone filled with limoncello cream
800 g

Code: 7375
Pieces per carton: 12





Linea Mignon

Genuineness, softness, great taste and fragrance, are the little secrets enclosed in the Zaghis Christmas. Small goodness with a big heart.





Tris Mignon

280 g

Code: 7203
Pieces per carton: 8



Natural flavors



Free-range eggs



Classic Pandorino Mignon

80 g



Classic Panettoncino Mignon

100 g



Chocolate chips Panettoncino Mignon

100 g



Classic Pandorino Mignon

80 g

Code: 7040
Pieces per carton: 36



Classic Panettoncino Mignon

100 g

Code: 7039
Pieces per carton: 36



Chocolate chips Panettoncino Mignon

100 g

Code: 7202
Pieces per carton: 36



Classic Pandorino Mignon

80 g

Code: 55281
Pieces per carton: 48



Classic Panettoncino Mignon

100 g

Code: 52451
Pieces per carton: 48



Chocolate chips Panettoncino Mignon

100 g

Code: 7204
Pieces per carton: 48



Pear & chocolate chips Panettoncino Mignon

100 g

Code: 7370
Pieces per carton: 48

Linea Cellophane



Code	Product	Net weight g	Piece for each box
5144	Classic Panettone	1000	6
5154	Classic Panettone	750	7
5140	Classic low Panettone	1000	6
5156	Classic low Panettone	750	6
5132	No candied fruit low Panettone	750	6
51241	Glazed low Panettone	750	6
51261	Radicchio low Panettone	750	6
51231	Pear & chocolate chips low Panettone	750	6
51251	Raisin & Figs low Panettone	750	6
7382	Low Panettone filled with Chocolate	800	6
5131	Chocolate chips low Panettone	750	6
7383	Low Panettone filled with Pistachio	800	6
7286	Marron Glacè low Panettone	750	6
7384	Low Panettone ai Filari	800	6
7389	Honey & Walnuts low Panettone	750	6
5414	Classic Pandoro	900	6
7288	Chocolate chips Pandoro	1000	6

Summary Products

Linea Regale

Classic Panettone Regale - 750 g

Code: 51291
Code Ean: 8004640512918
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 18

Classic Panettone Regale - 1000 g

Code: 7279
Code Ean: 8004640072795
Net weight: 1000 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 18

Glazed Panettone Regale - 750 g

Code: 5097
Code Ean: 8004640050977
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 19

No candied fruit Panettone Regale - 750 g

Code: 5082
Code Ean: 8004640050823
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 20

Honey & Walnuts Panettone Regale - 750 g

Code: 7361
Code Ean: 8004640073617
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 21

Chocolate chips Panettone Regale - 750 g

Code: 5081
Code Ean: 8004640050816
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 22

Marron Glacé Panettone Regale - 750 g

Code: 7280
Code Ean: 8004640072801
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 23

Pear & chocolate chips Panettone Regale - 750 g

Code: 5100
Code Ean: 8004640051004
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 24

Raisin & Figs Panettone Regale - 750 g

Code: 5099
Code Ean: 8004640050991
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 25

Panettone Regale filled with chocolate cream - 800 g

Code: 7356
Code Ean: 8004640073563
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 26

Panettone Regale filled with pistachio cream - 800 g

Code: 7357
Code Ean: 8004640073570
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 27

Classic Pandoro Regale - 900 g

Code: 5411
Code Ean: 8004640054111
Net weight: 900 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 4
Cartons per pallet: 20
Carton measurements: 70x24x54 cm
pg. 28

Linea Lux'or

Classic low Panettone Lux'or - 750 g

Code: 7363
Code Ean: 8004640073631
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 4
Layers per pallet: 9
Cartons per pallet: 36
Carton measurements: 60x40x25 cm
pg. 32

Classic Panettone Lux'or - 750 g

Code: 5114
Code Ean: 8004640051165
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 4
Layers per pallet: 9
Cartons per pallet: 36
Carton measurements: 60x40x25 cm
pg. 33

Panettone Lux'or filled with chocolate cream - 800 g

Code: 7366
Code Ean: 8004640073662
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 4
Layers per pallet: 9
Cartons per pallet: 36
Carton measurements: 60x40x25 cm
pg. 34

Panettone Lux'or filled with limoncello cream - 800 g

Code: 7368
Code Ean: 8004640073686
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 4
Layers per pallet: 9
Cartons per pallet: 36
Carton measurements: 60x40x25 cm
pg. 35

Panettone Lux'or filled with tiramisù cream - 800 g

Code: 7367
Code Ean: 8004640073679
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 4
Layers per pallet: 9
Cartons per pallet: 36
Carton measurements: 60x40x25 cm
pg. 36

Panettone Lux'or filled with pistachio cream - 800 g

Code: 7369
Code Ean: 8004640073693
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 4
Layers per pallet: 9
Cartons per pallet: 36
Carton measurements: 60x40x25 cm
pg. 37

Classic Pandoro Lux'or - 900 g

Code: 5409
Code Ean: 8004640910721
Net weight: 900 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 3
Layers per pallet: 8
Cartons per pallet: 24
Carton measurements: 77x41x26 cm
pg. 38

Chocolate chips Pandoro Lux'or - 1000 g

Code: 7283
Code Ean: 8004640072832
Net weight: 1000 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 3
Layers per pallet: 8
Cartons per pallet: 24
Carton measurements: 77x41x26 cm
pg. 39

Linea la Nostra Terra

Panettone la Nostra Terra willed with Grappa - 800 g

Code: 7359
Code Ean: 8004640073594
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 42

Panettone la Nostra Terra Radicchio and raisins - 750 g

Code: 7199
Code Ean: 8004640071996
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 44

Panettone la Nostra Terra Mastro Birraio - 800 g

Code: 7358
Code Ean: 8004640073587
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 46

Panettone la Nostra Terra Ai Filari - 800 g

Code: 7360
Code Ean: 8004640073600
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 48

Summary Products

Linea il Fondatore

Classic Panettone il Fondatore - 1000 g

Code: 7197
Code Ean: 8004640071972
Net weight: 1000 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 2
Layers per pallet: 10
Cartons per pallet: 20
Carton measurements: 77x52x19 cm
pg. 52

Classic Panettone il Fondatore seethrough wrapping - 1000 g

Code: 7380
Code Ean: 8004640073808
Net weight: 1000 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 7x25x35 cm
pg. 54

Linea Tin Box

Classic Panettone Tall Tin Box - 750 g

Code: 52163
Code Ean: 8004640912121
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 8
Cartons per layer: 2
Layers per pallet: 8
Cartons per pallet: 16
Carton measurements: 79x58x24 cm
pg. 58

Classic Panettone Tall Tin Box - 1000 g

Code: 52159
Code Ean: 8004640911872
Net weight: 1000 g
Shelf Life: 240 gg
Pieces per carton: 8
Cartons per layer: 2
Layers per pallet: 8
Cartons per pallet: 16
Carton measurements: 79x58x24 cm
pg. 58

Classic Pandoro Tall Tin Box - 900 g

Code: 5482
Code Ean: 8004640912138
Net weight: 900 g
Shelf Life: 240 gg
Pieces per carton: 8
Cartons per layer: 2
Layers per pallet: 8
Cartons per pallet: 16
Carton measurements: 79x58x24 cm
pg. 58

Classic Panettone Tin Box - 750 g

Code: 5067
Code Ean: 8004640050670
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 2
Layers per pallet: 10
Cartons per pallet: 20
Carton measurements: 77x52x19 cm
pg. 60

Raisin & Figs Panettone Tin Box - 750 g

Code: 5069
Code Ean: 8004640050694
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 2
Layers per pallet: 10
Cartons per pallet: 20
Carton measurements: 77x52x19 cm
pg. 60

Honey & Walnuts Panettone Tin Box - 750 g

Code: 7388
Code Ean: 8004640073884
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 2
Layers per pallet: 10
Cartons per pallet: 20
Carton measurements: 77x52x19 cm
pg. 60

Glazed Panettone Tin Box - 750 g

Code: 5065
Code Ean: 8004640050656
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 2
Layers per pallet: 10
Cartons per pallet: 20
Carton measurements: 77x52x19 cm
pg. 61

Chocolate chips Panettone Tin Box - 750 g

Code: 5071
Code Ean: 8004640050717
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 2
Layers per pallet: 10
Cartons per pallet: 20
Carton measurements: 77x52x19 cm
pg. 61

Pear & chocolate chips Panettone Tin Box - 750 g

Code: 5068
Code Ean: 8004640050687
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 2
Layers per pallet: 10
Cartons per pallet: 20
Carton measurements: 77x52x19 cm
pg. 61

Panettone Tin Box filled with chocolate cream - 800 g

Code: 7355
Code Ean: 8004640073556
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 2
Layers per pallet: 10
Cartons per pallet: 20
Carton measurements: 77x52x19 cm
pg. 61

Panettone Tin Box filled with pistachio cream - 800 g

Code: 7372
Code Ean: 8004640073723
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 2
Layers per pallet: 10
Cartons per pallet: 20
Carton measurements: 77x52x19 cm
pg. 61

Marron Glacè Panettone Tin Box - 750 g

Code: 7281
Code Ean: 8004640072818
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 2
Layers per pallet: 10
Cartons per pallet: 20
Carton measurements: 77x52x19 cm
pg. 61

Linea Classica

Classic Panettone - 750 g

Code: 7011
Code Ean: 8004640070111
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 12
Cartons per layer: 4
Layers per pallet: 5
Cartons per pallet: 20
Carton measurements: 55x37x39 cm
pg. 64

Classic Panettone - 1000 g

Code: 5141
Code Ean: 8004640051417
Net weight: 1000 g
Shelf Life: 240 gg
Pieces per carton: 12
Cartons per layer: 4
Layers per pallet: 5
Cartons per pallet: 20
Carton measurements: 59x40x43 cm
pg. 64

Glazed Panettone - 750 g

Code: 7012
Code Ean: 8004640070128
Net weight: 750 g
Shelf Life: 240 gg
Pieces per carton: 6
Cartons per layer: 5
Layers per pallet: 6
Cartons per pallet: 30
Carton measurements: 70x25x35 cm
pg. 65

Panettone filled with chocolate cream - 800 g

Code: 7373
Code Ean: 800464073730
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 12
Cartons per layer: 4
Layers per pallet: 5
Cartons per pallet: 20
Carton measurements: 59x40x43 cm
pg. 66

Panettone filled with limoncello cream - 800 g

Code: 7374
Code Ean: 800464073747
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 12
Cartons per layer: 4
Layers per pallet: 5
Cartons per pallet: 20
Carton measurements: 59x40x43 cm
pg. 67

Panettone filled with tiramisù cream - 800 g

Code: 7375
Code Ean: 800464073754
Net weight: 800 g
Shelf Life: 240 gg
Pieces per carton: 12
Cartons per layer: 4
Layers per pallet: 5
Cartons per pallet: 20
Carton measurements: 59x40x43 cm
pg. 67

Linea Mignon

Tris Mignon Box - 280 g

Code: 7203
Code Ean: 8004640072030
Net weight: 280 g
Shelf Life: 240 gg
Pieces per carton: 8
Cartons per layer: 4
Layers per pallet: 8
Cartons per pallet: 32
Carton measurements: 60x40x13 cm
pg. 70

Classic Pandorino Mignon cardbox - 80 g

Code: 7040
Code Ean: 8004640070050
Net weight: 80 g
Shelf Life: 240 gg
Pieces per carton: 36
Cartons per layer: 8
Layers per pallet: 6
Cartons per pallet: 48
Carton measurements: 40x30x37 cm
pg. 71

Classic Panettoncino Mignon cardbox - 100 g

Code: 7039
Code Ean: 8004640070043
Net weight: 100 g
Shelf Life: 240 gg
Pieces per carton: 36
Cartons per layer: 8
Layers per pallet: 6
Cartons per pallet: 48
Carton measurements: 40x30x37 cm
pg. 71

Chocolate chips Panettoncino Mignon cardbox - 100 g

Code: 7202
Code Ean: 8004640072023
Net weight: 100 g
Shelf Life: 240 gg
Pieces per carton: 36
Cartons per layer: 8
Layers per pallet: 6
Cartons per pallet: 48
Carton measurements: 40x30x37 cm
pg. 71

Classic Pandorino Mignon cellophane - 80 g

Code: 55281
Code Ean: 8004640552815
Net weight: 80 g
Shelf Life: 240 gg
Pieces per carton: 48
Cartons per layer: 8
Layers per pallet: 6
Cartons per pallet: 48
Carton measurements: 40x30x37 cm
pg. 71

Classic Panettoncino Mignon cellophane - 100 g

Code: 52451
Code Ean: 8004640524515
Net weight: 100 g
Shelf Life: 240 gg
Pieces per carton: 48
Cartons per layer: 8
Layers per pallet: 6
Cartons per pallet: 48
Carton measurements: 40x30x37 cm
pg. 71

Chocolate chips Panettoncino Mignon cellophane - 100 g

Code: 7204
Code Ean: 8004640072047
Net weight: 100 g
Shelf Life: 240 gg
Pieces per carton: 48
Cartons per layer: 8
Layers per pallet: 6
Cartons per pallet: 48
Carton measurements: 40x30x37 cm
pg. 71

Pear & chocolate chips Panettoncino Mignon cellophane - 100 g

Code: 7370
Code Ean: 8004640073709
Net weight: 100 g
Shelf Life: 240 gg
Pieces per carton: 48
Cartons per layer: 8
Layers per pallet: 6
Cartons per pallet: 48
Carton measurements: 40x30x37 cm
pg. 71



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