



*Panificio
Zucca Marco*



**THE BEST OF
ITALIAN
CONFECTIONERY**

ABOUT US

TRADITION

Our tradition began back in 1880 with Giuseppe Zucca, in a small bakery, then located in Via Garibaldi in Casnigo (BG).

Run solely with a passion for producing bread, from him the later family generations, namely his son Giacomo Zucca and his grandson Giuseppe Zucca, inherited the most important lessons in bread making: "It does not matter what you do, but how much passion you put in what you do."

Today the company Zucca consists of a bakery and a bread production business, both located in excellent locations in Val Seriana. It's products are made using the latest technology in both machinery and software, prepared according to the highest standards and quality, offering "food traceability", supplying companies/institutions/schools and catering companies.

Marco Zucca, the great-grandson, and now the fourth family generation, carries on what his great-grandfather created in the past with love, passion and hard work, still maintaining this line of great quality and success.

FAMILY

Bread is the story of a family – the story of four generations. It is also the story of the beginning and growth of a tradition based on quality. It is a story of adventure and diligent effort, of work and wisdom, of overcoming difficulties and of success obtained with sacrifices, a history of bread and goodness.

Today, even though we use the latest technologies, we still maintain the production of the sourdough following the family traditions made in 1880.

THE USE AND VALUE OF SOUR DOUGH OR NATURAL YEAST

Natural yeast, also called sour dough, is in fact a mixture of flour and water acidified by a complex of yeast and lactic acid bacteria, which are able to start fermentation.

Unlike the so-called brewer's yeast, natural yeast includes several types of lactic acid bacteria and their fermentation produces organic acids and enables a greater rise in the product, higher digestibility and preservability (even eaten the next day it seems like it has just been bought).

Once obtained the sourdough is kept alive or made for subsequent refreshings, that is, regular mixtures, with a certain amount of fresh flour and water.

The microorganisms that make it have to be constantly fed and placed in a condition to reproduce. The easiest way to keep the dough alive is to use it to make bread, separating a small portion before adding salt. The particular organoleptic, rheological and fermentative characteristics of natural yeasts vary in relation to their geographical location, to the production method, to random factors and to the aging implemented by the baker; they can be modified by varying the environmental parameters such as temperature and humidity, or even those of the mixture such as: the hydration level or the type of flour.

Sourdough's origins are most likely from ancient Egypt around 1500 BC and it was the first form of leavening available to bakers.

Baking with sourdough remained the main form of leavening in Europe until the late Middle Ages, when it was replaced with brewer's yeast.

At the Zucca bakery, this mixture was discovered by the baker attentive to consumer health, looking for traditional flavours and the use of natural yeast (sourdough), it is used for preparing cakes such as: Panettone, Easter Colombe, Pandora, etc. ... and, as already mentioned for particular types of bread.

The products obtained from working with natural yeast are also characterized by a specific and pleasant aroma, produced by composed elements resulting from the traditional and unique secondary fermentation of the sourdough.



WHAT WE DO

Our bakery is divided into two parts, one part producing dry baked products such as: biscuits, cakes and tarts; and the other part producing soughdough based Italian cakes such as: bisciole, colombe, panettoni, veneziane and panfrutti.

From our bakery we offer various types of bread, cakes, catering services for banquets and canteens, providing our customers with any quantity requested, still using traditional techniques and working with 'sourdough', being careful with the choice of raw materials, allergens and intolerances, using alternative flours such as: kamut, spelt, rye, buckwheat, corn, oats, rice and pumpkin; and also specific organic products.



PANETTONE

Is a typical Christmas sweet but without candied fruit and raisins. It's baked with the main ingredients of the famous symbol of Christmas, Panettone. Its easyness makes Pandorato the most popular Christmas confectionery product amongst kids & grown-ups.

The slow and gradual levitation lasting thirty-six hours gives it top quality and an absolutely unique fragrance.



CHOCOLATE PANETTONE

The rich softness of traditional dough meets the tasty goodness of dark chocolate, in an irresistible Panettone. A product made extraordinary, thanks to artisanal processing and leavening times higher than the average, realized by Italy most motivated confectioners: to whom this Panettone is a taste of the future.



COLOMBA

It is the sweet of the Easter tradition. The Colomba has all the flavor of simple recipes in which fresh ingredients and artisan wisdom give birth to masterpieces of taste. Inside the soft and fragrant dough, you can find the best and most delicious candied fruits and raisins, the most aromatic berries, juicy pears, the sweetest figs, crispiest walnuts and the most fragrant cereals.



BISCIOLA

Bisciola is the typical Valtellina dessert; it is a loaf enriched with dried fruits, raisins, nuts, margarine, eggs and honey, very tasty and satiating. The ingredients used in the production of our Bisciola are carefully selected; the dough mixing with sourdough and the leavening last 36 hours. Thanks to this slow handmade process that keeps elastic the dough, we obtain a very fulfilling for the rich ingredients, yet very digestible product.



FIGS SWEET BREAD

The dough, the long rising, the perfect figs, the high-quality Italian raw materials are the secret of this artisanal product. Unique and inimitable, it's suitable for any occasion.





CANTUCCI

Dry elongated biscuits with almonds, obtained by cutting in diagonal slices the loaf of dough when still warm. The ingredients are blended mechanically but the working of the dough is strictly manual, loaf after loaf. The cookies are handcut one a time, with four generations old gestures.



SAVOIARDI

A pleasant and tasty alternative to the traditional cookie used for Tiramisù. Our biscuits are characterized by a unique and inimitable flavor and can be enjoyed on any occasion !!



HOME MADE COOKIES

If you cannot help but to accompany your morning coffee or your latte with a treat, these homemade cookies are made for you!

Only simple, natural ingredients to ensure this product the true flavor of the old-fashioned

biscuits. A real treat for your taste, but also for your eyes!



FISHERMAN'S COOKIES

The Fano fishermen also called them the "bussulant". These donuts-shape cookies used to last on board for a long time. For their super long shelf life (aged were more good), they were considered the bread of the sailing fishermen.

They were produced by the bakers in the port area.

Nowadays, the sailor biscuits are enriched with almonds and soft raisins, which give them an absolutely unique taste !!!



SUGAR GRAIN BISCUITS

Gluttonous biscuits with crispy sugar grains, ideal for breakfast or for a gluttonous afternoon break.



S. PELLEGRINO COOKIES

A typical biscuit from Bergamo, and more precisely from San Pellegrino. It's a very delicate and crumbly shortbread, suitable for breakfast. It's a fragrant, gold-colored shortbread, seductive and intense on the palate.



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**ARTISANAL BAKERY
ZUCCA MARCO
VIA LUNGO ROMNA 34/A
24020 CASNIGO (BG) – ITALY
TEL. +39 035.712006
www.panificiozucca.it**