



Historical and cultural background



The Da Re corporation boasts an ancient tradition in bread-making that goes back generations. Over the years, the company has expanded choosing not to transform its production plants into fully automated processes. This decision stems from the belief that although "industrial" bakeries are capable of producing considerable amounts of bread, the product lacks the aromas and flavours that only a traditional artisan baking method can deliver. This method involves various stages that must be carried out manually.

Faced with the difficulties of distributing the bread to an extensive number of points of sale and of having to work through the night, the need arose to develop a radically new product. A product halfway between bread and breadsticks that would retain the fragrant and wholesome characteristics of good homemade bread made the old fashioned way. And so, in 1989, we came up with the perfect solution by creating "Bibanesi".

Commercial aspects



Production plants

BIBANO di Godega S.U. (TV) - Italy - Headquarters;
ZOPPE' di San Vendemiano (TV) - Italy.



Distribution Channels

Qualified mass retail channels (no Hard Discounts);
the best supermarket chains; Traditional retail; Gourmet;
Ho.Re.Ca. and Food service Distributors
(Retailers and wholesalers with storehouses).
The company produces exclusively with its own trademark
(No Private Labels).



Export

USA, Canada, Mexico, Japan,
China, Korea, Australia, UK, Switzerland,
Kuwait, EU Countries.



Partnership and Quality

The Bibanesi are used as amusing testimonials in certain initiatives of prestigious associations, such as SLOW FOOD, Gambero Rosso, and the Italian Association of Sommeliers. Da Re spa is a company certified by the control authority SGS Italia S.p.A. in accordance with the International Food Standard (IFS Food) and the global standard British Retail Consortium (BRC) for food safety.



i Bibanesi



i Bibanesi



Your Chunky Breadsticks

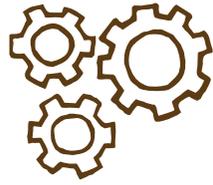
Italian Quality Food

DA RE s.p.a. a Socio Unico

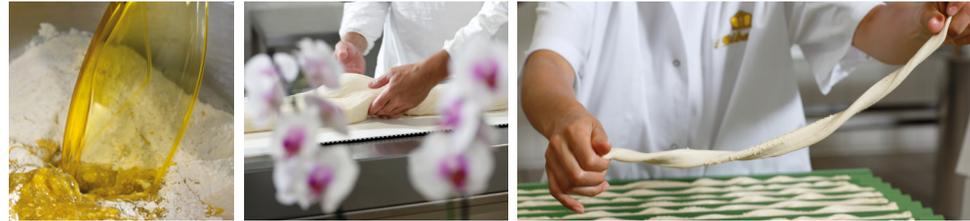
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The product and manufacturing methods



“Bibanesi” are crunchy breadsticks that are hand-stretched, which is why the shape of each one is unique. The taste, similar to bread, is light and flavoursome and enhanced by extra virgin olive oil.

To make the unique “Bibanesi”, tradition and innovation, manual skills and automation combine in an extraordinary synthesis of raw material, human labour and creative know-how.

Extensive experimenting stage with thorough research into flavours. Careful selection and strict quality control of raw materials. Genuine and freshest ingredients.



Premium packaging that guarantees a 12 month shelf-life and preserves the integrity, fragrance and freshness of the product. Strict quality control throughout the entire packaging process.



Slow baking at low temperature.



Free of any food preservatives, chemical additives and emulsifying agents. Contains no components or ingredients produced from transgenic organisms. (No GMO).



Baking with “slow yeasts” using sourdough i.e. mixtures of flour, water and yeast prepared the day before, and left to rest for at least 24 hours. The sourdough is then kneaded with the recipe ingredients into a final mixture, which undergoes further leavening stages.



Dough is hand stretched to avoid the stress it would undergo in a fully automated process. No moulds, rolling, extrusions or refining etc.



Exclusively use 100% extra virgin olive oil rich in polyphenols.



Classic Bibanesi

Chunky breadsticks modelled by hand and with a unique fragrance. Classic Bibanesi, made with wheat flour and 100% extra virgin olive oil, stand out from any other type of bread or breadsticks. Light and nutritious, they are a delightful accompaniment to any dish. You can enjoy them in 100g, 250g and 500g packs that ensure they maintain their crunchiness and freshness.



Organic Spelt and Quinoa Bibanesi

From just a handful of ingredients, comes a simple and essential recipe that’s rich in nutritional values. The spelt flour and flakes, quinoa and 100% extra virgin olive oil, bring out the natural goodness of the Spelt and Quinoa Bibanesi, making them a delicious and appetising bread inspired by the principles of a healthy, balanced diet.

Wholemeal wheat flour Bibanesi with wheat flakes - High fibre

The high content of raw fibre obtained by adding wheat flakes to wholemeal wheat flour, gives the Wholemeal Bibanesi a distinctive taste and satisfying crunchiness.



Bibanesi Unico

The “UNICO” Bibanesi are characterised by the valuable nutritional properties of Type 1 flour, which is naturally high in protein, raw fibres and essential minerals. The wholemeal wheat flour with wheatgerm version is equally delicious.



Flavoured Bibanesi

The new range of Bibanesi comes in five different flavours - Pizza, Rosemary, Onion, Chili Pepper and Olives. The production concept is typical of Bibanesi, but the innovative flavours make them a quality snack you can munch on any time of the day. The taste is strong and distinctive but as no artificial aromas or flavour enhancers are used, it retains a natural balance.



Organic Bibanesi with khorasan wheat KAMUT®



KAMUT® BIO Bibanesi combine genuine freshness and fragrant Mediterranean flavours, typical of Da Re, with the natural wholesome qualities of this ancient noble cereal. The warm golden colour of KAMUT® Bibanesi is enhanced by a coating of corn flakes. They will pleasantly surprise you with their sweet harmonious flavour, lightness and crumbliness.

Organic Bibanesi with khorasan wheat KAMUT® BIO line and Vegan



In addition to the KAMUT® BIO Bibanesi, comes the KAMUT® Bibanesi BIO range in both classic and wholemeal versions. The careful selection of ingredients and use of 100% extra virgin olive oil, make them an ideal bread suitable for vegetarian and vegan diets.



Organic Bibanesi from Cappelli durum wheat



The recipe is simple - a handful of quality ingredients to bring you a tasty product that’s crisp and bold in character. We chose this ancient grain grown in Italy for its subtle hints of chamomile and wild flowers. It gives the Bibanesi an unmistakable fragrance which is further enhanced by the extra virgin olive oil. The Organic Bibanesi made from Cappelli durum wheat are hand-stretched giving them their unique shape. They are left to rise for more than a day before being baked and are a tasty accompaniment to any dish any time of the day.

