



ARCA®

The taste of tradition



SWEET AND SAVORY FROZEN PRODUCTS AND SEMI-FINISHED PRODUCTS





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Who we are

It was the eighties when the expert pastry chef from the Pompeian countryside **Domenico Maurelli**, making use of the know-how acquired from well-known producers in the area, decided to set up on his own and create a laboratory of artisanal frozen products, curly and shortcrust pastry, which maintain all the sensory characteristics of the fresh ones.



Arca was born in the early nineties, with the advent of other partners, in particular **Ciro Buondonno**. The real turning point, however, took place at the beginning of the 2000s when the business moved to the province of Salerno, in the industrial area of Sarno. Over the years, the advantage of **expanding the range** has been realized by offering an assortment of **sweet and savory** products capable of covering different moments of the day with products also suitable for "snacking" and aperitifs, without forgetting parties, anniversaries and occasions.

Our factory occupies
an area of
5000 square meters

of which 2600 square meters
are intended for a large factory



The strength of the company becomes its ability to adapt to the demands of a market, attracted by a type of semi-industrial processing that maintains, even in the shape of the products, characteristics of craftsmanship which are rare in the sector. The claim faithfully and unequivocally identifies the nature of the business: frozen, sweet and savory products and semi-finished products. Attention to nature is then shown with various whole **meal products**, which are particularly healthy and based on cereals.

With a view to constant development, the collaboration with the **Federico II University**

of **Naples** should be highlighted, a precious support for solving problems and improving production. This attention has led the company to carefully select its suppliers based on the quality of the raw materials as well as their **respect for the environment**.

Arca is today a strong company, organized internally from above with a Sole Director, Domenico Maurelli and, thanks also to the precious contribution of **Ciro Buondonno**, partner and true factotum of the structure, it boasts a production management, a sales department, a Quality Control department. and a Research and Development.



certifications



BRC

The BRC Global Standard for Food Safety was created to meet the demand for a unified quality standard. It guarantees quality standards for products made by associated product processing and preparation companies, with the aim of safeguarding food safety in all business processes.



ICEA VEGETARIAN / VEGAN product

Document was issued on the basis of the Regulations for the certification of products intended for vegetarian and vegan consumers (DTR 03) and the Regulations for Voluntary Certification (RC. VOL.). The term Vegan can only be used in products that do not contain any ingredients of animal origin.



HALAL

The certification allows the sale of the listed products to the entire Muslim community as they are produced according to SHARI'A.



FDA

The certification allows the export of our products to the United States as their food regulations are respected (FDA is a body that regulates, examines, and authorizes the importation of products into the United States of America).



ISO 14001

It identifies an environmental standard, which guarantees that the certified organization has an adequate management system to keep the environmental impacts of its activities under control, and systematically seeks improvement.



ISO 9001

The acronym ISO 9000 identifies a series of regulations and guidelines that define the requirements for the creation of a quality management system, in order to conduct business processes, improve the effectiveness and efficiency in the production of the product. and in the provision of the service, obtain and increase customer satisfaction.

sales channels

RETAIL

The wide range of Arca products is offered nationwide in the sales channels of the large-scale retail trade and large-scale retail trade. The choice of proposing itself in large-scale distribution and large-scale distribution satisfies the consumer's need to try a taste experience within the home.

Ho.Re.Ca.

At the local level, Arca addresses a wide range of subjects belonging to the Ho.Re.Ca. while at national and international level it makes use of specialized distributors and / or importers. Specifically, it supplies:

BARS, PASTRIES, BAKERIES, HOTELS, RESTAURANTS, CATERING, PUBS, ROSTICCERIE, FROZEN FOOD SHOPS AND ICE-CREAM SHOPS

CUSTOMER SERVICE

Arca carries out careful and in-depth customer assistance activities, with the aim of accompanying them in the process of use and after sales, communicating with them to dispel any doubts and worries regarding the transport, cooking, and storage of products.



Our products

RETAIL

HO.RE.CA

SWEET / SAVORY

SEMI-FINISHED

CAKES

**NEAPOLITAN
EXCELLENCES**



RETAIL LINE

Our Retail Line offers three different product selections:

Gustose Tentazioni

Croissants made into brioche dough, tasty and fragrant, ready in the oven in just 20 minutes. The extra filling is super -sweet.

Soffici Emozioni

Already cooked, simply to defrost. The filling combined with the extra softness is exceptional. Even better when heated!

Eccellenze Napoletane

It offers the excellence of Campania and Naples, the fragrant Sfogliatelle, ready in just 20 minutes. Also, in miniature format.

Try Them all!



HO.RE.CA - DESSERTS



CROISSANTS

Classic Line

A timeless line of sweets, with a delicate scent and an unmistakable flavor. The enchanting taste of the croissants, both empty and with different fillings, gives the palate a real moment of pleasure.

Available: empty, straight plain, custard, custard and black cherry, hazelnut cream, apricot

Whole multi- grain line

A combination of the beneficial properties of cereals and the timeless flavors of a highly successful product.

Available: plain, honey, berries

Two-tone croissant Line

A rich recipe that adds goodness to the hand-made products of the classic line.

Available: hazelnut cream, pistachio cream, wild berries



HO.RE.CA - DESSERTS

VIENNOISERIE

A range of products unmatched in taste and variety that tantalize the palate by giving natural aromas that betray the craftsmanship of a workmanship that respects and reflects the Italian confectionery tradition.

THE RANGE:

- Sweet star bundle
 - Hazelnut cream / chocolate chips bundle
 - Cream and chocolate chip swirl / cream and sultanas
 - Lemon cream
 - Panbosco
-

ALREADY COOKED

A mix of soft delicacies that starts from the Italian tradition up to include the tastiest desserts of the European tradition and beyond.

THE RANGE:

- Brioche with tuppo
 - Chocosoft
 - Donuts
 - Plain / apricot / custard / hazelnut cream donuts
 - Yogurt and vanilla / triple chocolate / cereals and blueberries muffins
 - Zeppola di San Giuseppe
 - Pasticciotto Leccese
-

PUFF PASTRY

A series of products with a brittle crunchiness.

THE RANGE:

- Almond Danish
- Plain / hazelnut cream / milk cream / custard / custard and black cherry / milk cream and hazelnut cream half moon puff pastry
- Shell with hazelnut cream / milk cream / milk cream and black cherry / with milk cream and hazelnut cream
- Apple strudel
- Hazelnut cream braid

HO.RE.CA - SAVORY

A range of products that exponentially multiplies the pleasure of eating. A triumph of the senses that is achieved thanks to the goodness and taste of pizzas, rustics and Italian frying.

OVEN- READY

THE RANGE:

- Plain salty croissant
- Parisian pizza pan
- Hot Dog
- Puff pastry pizza with tomato
- Assorted rustic mignon
- Small Rustic with sausages
- Mini Rustic
- Rustic ricotta and salami
- Neapolitan sandwich
- Puff pastry pizza with tomato



ALREADY COOKED

THE RANGE:

- Calzone alla pizzaiola
- Pizza margherita
- Croquette
- Arancino
- Omelette
- Mixed Neapolitan fritters
- Sea-food fritters



SEMI-FINISHED

Range to support all those who love the art of pastry with its genuine and timeless flavors, true witnesses of a tradition that has been handed down with pride for centuries.

THE RANGE:

- Semi-finished puff pastry
- Puff pastry pizza
- Sweetened Sicilian sheep ricotta
- Cases for curly Neapolitan sfogliatella



*made
in Italy*



CAKES

THE RANGE:

- Alaska coconut
- Babà ciok
- Babà exotic fruit
- Babà cream and strawberries
- Cappuccino
- Caprese
- Cassata
- Cheesecake berries
- Croccantone
- Tart with berries
- Cubabà
- Cuban
- Lemon delights
- Strawberry
- Mars
- Strawberry mousse / forest fruits / lemon
- Chocolate / chocolate with milk / lemon
- Profitteroles
- Rum and pear
- Riccia nut
- Ricotta, coconut and nut
- Ricotta and chocolate
- Ricotta and walnut
- Ricotta and pear
- Sacher
- Selva nera
- Seven veils
- Tiramisu
- Grandma's cake



SINGLE PORTION CAKES

THE RANGE:

- Alaska coconut
- Babà simple
- Sicilian cannoli
- Cappuccino
- Cassatina
- Croccantone
- Cubabà
- Cubana
- Lemon delight
- Strawberry
- Mhars
- Strawberry / lemon mousse
- Chocolate / milk profiteroles
- Rum and pear
- Riccia nut
- Ricotta, coconut and nut
- Ricotta and chocolate
- Ricotta and walnut
- Ricotta and pear
- Sacher
- Black forest
- Tiramisu

NEAPOLITAN EXCELLENCES

The Neapolitan tradition relives in sweet and savory products typical of the culinary past of the Campania capital. The intoxicating Mediterranean flavors take shape through sfogliatelle, pastiere, pastries and other specialties typical of Neapolitan gastronomic history.

THE RANGE:

- Apollina or Lobster tail
- Neapolitan pastry with cream and black cherry
- Wheat pastiera (also in single portion)
- Neapolitan pastry shortcrust pastry
- Neapolitan curly Sfogliatella / Santa Rosa / with almond and black cherry
- Small Neapolitan curly Sfogliatella with broccoli and sausage / Small with Neapolitan curly Sfogliatella with ricotta and salami
- Neapolitan sandwich





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