

Ammore



♥ Ammore

LIEVITATI SENZA TEMPO





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"Ammore" specializes in the production of high-quality leavened products, both sweet and savory, the result of long and passionate experimentation that always highlights the recipes and typical products of our region. In 2025, Ammore and Andrea Gnoni, Patron Chef and owner of the Blumen Bad Beach restaurant, located in Metaponto Lido, in the province of Matera, launched a collaboration of excellence in the world of artisanal savory leavened products.

From the encounter of passion, research, and expertise, a co-branding project was born that unites two strong identities, united by the same vision: to create high-quality, authentic, and contemporary products. Ammore embodies a philosophy based on the valorization of raw materials and sensory experience, while Andrea Gnoni Lab stands out for its innovative approach to baking and leavened products.

The result is a line of savory leavened products that combines technique, creativity, and flavor, designed to satisfy a public increasingly attentive to product quality and identity. This synergy represents a concrete opportunity for partners and buyers seeking distinctive offerings that tell a story while simultaneously ensuring high standards and production continuity. Today, our company, in collaboration with Andrea Gnoni Lab, offers two lines of large, savory leavened products with distinctive flavors. Completing the offering is another flagship product: **"pizza padellino"**, which is distinguished by its baking in small, pre-oiled aluminum or iron pans, giving the dough a thick consistency, soft in the center and crispy on the bottom.

Why buy our products?

Long-life

Room temperature

No preservatives

Innovation and Tradition

Quality and excellent raw materials



Why such a long shelf life?

All the sweet and savory leavened products offered in our catalog are packaged in an aluminized moplefan, with a sachet inside, which in addition to absorbing excess oxygen, releases pure alcohol, sterilizing the sachet and protecting its contents from mold, without using any type of chemical preservative.





Lucanus

The Lucanus Savory Bauletto was born from the need to offer a refined alternative for savory lovers.

The soft and fragrant dough is filled with Pezzente Lucana sausage, a Slow Food Presidium, and Caciocavallo Podolico cheese produced in Basilicata. Wild fennel adds freshness and a unique aroma. Perfect for aperitifs and appetizers, a combination of authentic flavors. It can be served at room temperature or lightly toasted.

Available in 75g and 500g formats

Packaging 75g: Moplefan bag x 6 pcs

Packaging 500g: Moplefan bag x 1 pcs

Shelf life: 6 months (180 days)

75g case: 60 pcs

500g case: 8 pcs





LUCANUS GREEN

Dried tomatoes, baked black olives, capers, and Mediterranean spices

A journey through the authentic flavors of the Mediterranean, wrapped in a light and fragrant dough, without added butter, enriched with extra virgin olive oil. The refined filling is composed of: Dried tomatoes, intense and flavorful Baked black olives, with a bold flavor Capers and Mediterranean spices, which add character and freshness The perfect interpretation for those seeking elegance and personality. Ideal for aperitifs, convivial dinners, or as a gourmet gift. It can be served either at room temperature or lightly toasted.

Available in 75g and 500g formats
Packaging 75g: Moplefan bag x 6 pcs
Packaging 500g: Moplefan bag x 1 pcs
Shelf life: 6 months (180 days)
75g case: 60 pcs
500g case: 8 pcs





A unique pastry born from the union of two gastronomic excellences: 82% fat butter and Cantabrian anchovies. A touch of lemon adds freshness and balance.

With a light, airy dough, the result of a long leavening process, Pancantabrico offers unparalleled softness. Free from preservatives and chemical additives, it's perfect for aperitifs or for those who love good food. It can be served either at room temperature or lightly toasted.



Pancantabrico
NOVITA 2024

Available in 75g and 500g formats
Packaging 75g: Moplefan bag x 6 pcs
Packaging 500g: Moplefan bag x 1 pcs
Shelf life: 6 months (180 days)
75g case: 60 pcs
500g case: 8 pcs



NEW



PADELLINO PIZZA

Softness and lightness are the strengths of this leavened dough, made with high-quality, highly hydrated semolina flour and seasoned only with salt and extra virgin olive oil.

Versatile for any use, it should be lightly reheated in the oven and you can choose the desired level of crispiness.

It can be stuffed or topped with both hot and cold toppings.

Available in 300g format

Packaging: Moplefan bag x 1 pcs

Shelf life: 6 months (180 days).

case: 10 pcs

Reheating: 3/5" in a preheated oven at 180°C



NEW

BRIOCHE SWEET

A soft and fragrant brioche, the result of a long natural leavening process. Made with fresh eggs, butter, a touch of cinnamon, and the enveloping aroma of Bourbon vanilla, it offers a sweet and refined experience with every bite. It can be filled with any type of cream, both dry and fresh, or with ice cream. It can be served plain with vanilla sugar on top.



Available in 75g format

Packaging: Moplefan bag x 6 pcs

Shelf life: 6 months (180 days)

case: 60 pcs

Regeneration: 2/3" oven preheated to 180 °C

