



CHIARAZZO

Artisti della Pizza

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Chiarazzo sas is a limited partnership founded in 2008 by the Chiarazzo family : Alessandra (Administrator and commercial management), Savino (logistics and order management), Francesca (production) and Gianluca (production and research & development manager).

Chiarazzo sas is located in Barletta in via degli Artigiani 33 with its legal and production headquarters (350 square meters). The products have a widespread distribution in the GDO / DO in Puglia for over 10 years.

Our story

Chiarazzo sas started its business in 2009 by concentrating production on the Piadina. Since 2014, the evolution of market factors and the desire to go further, has prompted Chiarazzo to make a great effort of research and development to expand production to a wider range of baked products, such as Pizza Bases and Pucce.

“Filiera Italia”

The “Filiera Italia” project was born from the passion of the Chiarazzo family and the experience gained in the fresh bakery sector. “Filiera Italia” is a line of fresh baked products stretched by hand in Puglia and aimed at enhancing the raw materials of our Belpaese. Raw materials of Italian origin and Apulian durum wheat semolina give products marked “Filiera Italia” a unique taste experience and respond to the emerging needs of quality, safety and proximity of consumers.



Fresh Durum Wheat Semolina PIZZA BASE

Hand stretched - 2 pcs

Fresh Baked Good - Max + 4°C - 420 g

100% MADE IN ITALY INGREDIENTS

Apulian durum wheat semolina, water, extra virgin olive oil, wheat flour, salt, natural yeast. **May contain traces of: soy, sesame seeds, mustard.**

24 hours leavening

Cooking instructions: 7 minutes in hot oven at 250°C

Average values / 100g	
Energy	1025 kJ / 242 kcal
Fat	3,0 g
saturated	0,5 g
Carbohydrate	45 g
sugar	2,6 g
Fibers	3,0 g
Proteins	7,0 g
Salt	1,9 g

- **Product Code:** 02-01254
- **EAN:** 8033993230545
- **Total Shelf Life:** 60 days
- **Residual shelf life on delivery:** 53 days
- **Selling unit:** 10 packs per box, 2 pcs per pack
- **Boxes for layer:** 6
- **Layers for pallet:** 10
- **EPAL** 80x120

The pizza base, handcrafted without the addition of preservatives or artificial flavors, spread by hand after a long leavening is part of the 100% product line semolina.

Easy and quick to prepare, it is the ideal solution for those who want to bring to the table all the taste of Italian pizza.

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— WITHOUT PRESERVATIVES —

37 cm



35 cm

“Filiera Italia”

Fresh Durum Wheat Semolina PUCCIA

2 pcs

Fresh Baked Good - Max +4°C - 250g

100% MADE IN ITALY INGREDIENTS

Apulian durum wheat semolina, water, extra virgin olive oil, wheat flour, salt, natural yeast. **May contain traces of: soy, sesame seeds, mustard.**

24 hours leavening

Cooking instructions: 3 minutes in cooking pan

Average values / 100g	
Energy	1025 kJ / 242 kcal
Fat	3,0 g
saturated	0,5 g
Carbohydrate	45 g
sugar	2,6 g
Fibers	3,0 g
Proteins	7,0 g
Salt	1,9 g

- **Product Code:** 04-01216
- **EAN:** 8033993232501
- **Total Shelf Life:** 60 days
- **Residual shelf life on delivery:** 53 days
- **Selling unit:** 10 packs per box, 2 pcs per pack
- **Boxes for layer:** 20
- **Layers for pallet:**
 - 100 boxes (5 layers per pallet)
 - 60 boxes (3 layers per pallet)
- **EPAL 80x120**

The semolina puccia made according to the recipe of the Apulian tradition is one of the products of the 100% Semola line.

Made without preservatives or natural flavors, it is ideal for those looking for a healthy and genuine food.

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— WITHOUT PRESERVATIVES —

24,5 cm



20 cm

“Filiera Italia”

Fresh Durum Wheat Semolina CIABATTA

2 pcs

Fresh Baked Good - Max +4°C - 280g

100% MADE IN ITALY INGREDIENTS

Apulian durum wheat semolina, water, extra virgin olive oil, wheat flour, salt, natural yeast. **May contain traces of: soy, sesame seeds, mustard.**

24 hours leavening

Cooking instructions: 3 minutes in cooking pan.

Average values / 100g	
Energy	1025 kJ / 242kcal
Fat	3,0 g
saturated	0,5 g
Carbohydrate	45 g
sugar	2,6 g
Fibers	3,0 g
Proteins	7,0 g
Salt	1,9 g

- **Product Code:** 04-01217
- **EAN:** 8033993232174
- **Total Shelf Life:** 60 days
- **Residual shelf life on delivery:** 53 days
- **Selling unit:** 12 packs per box,
2 pcs per pack
- **Boxes for layer:** 9
- **Layers for pallet:** 9
- **EPAL** 80x120

Our Ciabatta is handcrafted with durum wheat semolina in compliance with tradition, without preservatives or artificial flavors added to the dough. Quick and easy to prepare, it is ideal for an easy and tasty meal. Unleash your imagination and have fun stuffing it as you like.

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— WITHOUT PRESERVATIVES —

30 cm



18 cm

“Filiera Italia”

Fresh Whole Wheat PIZZA BASE

Hand stretched - 2 pcs

Fresh Baked Good - Max + 4°C - 420 g

100% MADE IN ITALY INGREDIENTS

Whole wheat flour, water, extra virgin olive oil, wheat flour, salt, natural yeast. **May contain traces of: soy, sesame seeds, mustard.**

24 hours leavening

Cooking instructions: 7 minutes in hot oven at 250°C

Average values / 100g	
Energy	1087 kJ / 257 kcal
Fat	2,6 g
saturated	0,4 g
Carbohydrate	46 g
sugar	1,1 g
Fibers	6,3 g
Proteins	9,9 g
Salt	1,6 g

- **Product Code:** 02-01357
- **EAN:** 8033993233577
- **Total Shelf Life:** 60 days
- **Residual shelf life on delivery:** 53 days
- **Selling unit:** 10 packs per box, 2 pcs per pack
- **Boxes for layer:** 6
- **Layers for pallet:** 10
- **EPAL** 80x120

The integral hand-laid pizza base, beautiful in its aesthetic imperfections, presents itself to the palate with the typical taste of wholewheat. Ideal for a dinner or lunch for those who do not have time but want to enjoy a pizza with an extra load of fibers on refractory stone as if it were in a pizzeria.

Rich in fiber

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— WITHOUT PRESERVATIVES —

37 cm



35 cm

“Filiera Italia”

Fresh Whole Wheat PUCCIA

2 pcs

Fresh Baked Good - Max +4°C - 250g

100% MADE IN ITALY INGREDIENTS

Whole wheat flour, water, extra virgin olive oil, wheat flour, salt, natural yeast. **May contain traces of: soy, sesame seeds, mustard.**

24 hours leavening

Cooking instructions: 3 minutes in cooking pan

Average values / 100g	
Energy	1087 kJ / 257 kcal
Fat	2,6 g
saturated	0,4 g
Carbohydrate	46 g
sugar	1,1 g
Fibers	6,3 g
Proteins	9,9 g
Salt	1,6 g

- **Product Code:** 04-01313
- **EAN:** 8033993231313
- **Total Shelf Life:** 60 days
- **Residual shelf life on delivery:** 53 days
- **Selling unit:** 10 packs per box, 2 pcs per pack
- **Boxes for layer:** 20
- **Layers for pallet:**
100 boxes (5 layers per pallet)
60 boxes (3 layers per pallet)
- **EPAL** 80x120

La Puccia is a typical Apulian product and Chiarazzo makes it by selecting the best ingredients and following the dictates of our tradition. The wholemeal semolina Puccia is very more than just a sandwich. On the palate it presents itself crispy and consistent thanks to the extra load of fibers. Ready in just 3 minutes in plate.

Rich in fiber

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— WITHOUT PRESERVATIVES —

24,5 cm



20 cm

“Filiera Italia”

Fresh Wheat Flour PIZZA BASE

Thin - 2 pcs

Fresh Baked Good - Max + 4°C - 420 g

Type "0" wheat flour, water, extra virgin olive oil, salt, natural yeast.

May contain traces of: soy, sesame seeds, mustard.

48 hours leavening

Cooking instructions: 7 minutes in hot oven at 250°C

Average values / 100g	
Energy	1110 kJ / 260 kcal
Fat	2,5 g
saturated	0,4 g
Carbohydrate	49 g
sugar	2,3 g
Fibers	1,8 g
Proteins	9,2 g
Salt	1,9 g

- **Product Code:** 02-01152
- **EAN:** 8033993231528
- **Total Shelf Life:** 60 days
- **Residual shelf life on delivery:** 53 days
- **Selling unit:** 10 packs per box, 2 pcs per pack
- **Boxes for layer:** 6
- **Layers for pallet:** 10
- **EPAL** 80x120

The Wheat Flour Pizza Base is handcrafted without the addition of preservatives or artificial flavors in the dough.

Easy and quick to prepare, it is the ideal solution for those who want to savor the unique taste of Italian pizza.

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37 cm



35 cm

“Filiera Italia”

Fresh PIZZA MEZZALUNA

2 pcs

Fresh Baked Good - Max +4°C - 230g

Type "0" wheat flour, water, extra virgin olive oil, salt, natural yeast.
May contain traces of: soy, sesame seeds, mustard.

Cooking instructions: 3-5 minutes in cooking pan.

Average values / 100g	
Energy	1097 kJ / 262 kcal
Fat	1,8 g
saturated	0,3 g
Carbohydrate	57,0 g
sugar	1,5 g
Fibers	2,4 g
Proteins	8,0 g
Salt	1,7 g

- **Product Code:** 03-01117
- **EAN:** 8033993230071
- **Total Shelf Life:** 60 days
- **Residual shelf life on delivery:** 53 days
- **Selling unit:** 12 packs per box,
2 pcs per pack
- **Boxes for layer:** 9
- **Layers for pallet:** 9
- **EPAL** 80x120

All the taste of Pizza Mezzaluna, made with extra virgin olive oil, without the addition of preservatives and artificial flavors. Easy and quick to prepare, it can be stuffed and cooked in a cooking pan.
The quality of the product is guaranteed by the choice of the best raw materials and by the long leavening.

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— WITHOUT PRESERVATIVES —

30 cm



18 cm

“Filiera Italia”

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