COMPANY PROFILE



Our company specialises in the production of traditional Sardinian bread, it is named "*Pane Carasau*" a kind of toasted flat bread.

Our *Mission* is to satisfy individual customer requirements, those customer that want to discover a genuine product, that is typical of the internal region of Sardinia.

Giuseppe Mannu started to produce "pane carasau" in the family company.	After 30years of experience Giuseppe Mannu , and his wife Maria Carzedda perfected the Panificio Su Laòre	The company moved to a larger premises with state of the art machi- nery , this allowed a higher quality and volume to be produced.	The company entered the G.D.O. and began to offer its range of products to the multina- tional group Auchan .	The company entered in the Ho.Re.Ca. with Metro . The partnership brought the "Made in Sardinia" stamp to the tables of Italy and abroad.
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Our *Vision* is to preserve bread as a fundamental and essential food.



Our range consists of:

- Whole grain Pane carasau
- Pane Carasau with cereals and seeds
- Classical Pane Carasau

Our Pane Carasau is a simple and genuine product made with natural ingredients: *whole wheat flour, water, yeast and salt.*.

It contains no preservatives, it has a long shelf life and is completely made in Sardinia, Italy.

Our packets of 250g are ideal for family consumption. Our products are distributed in the retail sector : through traditional channels and G.D.O. as Auchan and Metro.

For the Ho.Re.Ca. sector the products are available in convenient package sizes suitable for the different needs of the sector.







Panificio Su Laòre di Mannu Giuseppe

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