MicaPan La Bottega di Caterina Ottino



MicaPan is a **traditional, natural, baker selling high quality bread and other baked products.**

The products are made with **selected and organic flour, Italian cold-pressed extra virgin olive oil, mother yeast, unrefined salt, water.**

Less used and **ancient cereals** are used for a product with greater nutritional value, a longer shelf-life and which is easily digestible.

All products are vegan and suitable for people who suffer from food intolerances.

The breads and focacce on offer include:

- rye bread
- semi-wholemeal country bread
- 7-cereals bread
- barley and oat bread
- khorasan bread with and without olives
- spelt bread
- sweet bread with rye and raisins
- walnut bread
- plain, herb, spelt focaccia

The bakery and the sales point are located in Fénis, in **a building which is certified as passive (A+ class).** Solar panels on the roof produce electricity. The use of electric machines, during daytime only, and the electric vehicle delivering the bakery's products make it possible to use the energy produced for **zero impact production.**

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

Features

WOMEN-OWNED BUSINESS

CERTIFICATIONS

YOUTH-OWNED BUSINESS

Address

Frazione Misérègne, 91

11020 Fénis (AO)

Tel. +39 393 3523266

E-mail: micapanlabottega@gmail.com