



In 2008, Mr. Monne, fascinated by the ancient traditions in the packaging of baked goods, founded the biscuit factory that was born in Lula, a town in the Sardinian hinterland in the province of Nuoro, making use of the passion he has cultivated for years by looking at daily work and the traditional workings of the older generations.

The company aims to make traditional Sardinian sweets and their sublime flavor known all over the world. The use of high quality ingredients and the total absence of additives and preservatives, give the company the tools to enhance all the organoleptic properties that arise from the meticulous selection of all the raw materials used, among which are the best Italian flours and extra virgin olive oil. Only 100% Italian flour, fresh eggs and Prima Bari almonds are used without artificial flavors, preservatives and dyes. The vocation for quality pushes the company to seek the best possible combination of raw materials, always respecting the ancient traditions.



# Biscottificio GLMF

di Monne Giovanni & C. Snc



**Biscottificio GLMF**

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### Amaretti biscuits

Desserts with sweet and bitter almonds, granulated sugar, egg white, honey, lemon zest

### Peaches

Prepared with circular pastries combined with each other from a filling prepared with fresh Category A eggs, granulated sugar, superfine 00 flour (origin: Italy), Alkermes \ Rum, stuffed with apricot puree \ hazelnut cream

### Sardinian Savoiardi

Savoiardi prepared with fresh Cat A eggs, caster sugar, superfine 00 flour (origin: Italy).

*In trays of 250 / 500 gr or in bags of 350 gr*



### Sighs

Spheres of real almond paste prepared with sweet almonds, caster sugar, myrtle, sambuca, natural flavors, icing sugar.

*Individually sealed with candy.*

### Petit four

Almond paste sweets garnished with candied cherry prepared with sweet and bitter almonds, granulated sugar, egg white, honey, candied fruit, natural flavors



### Papassinos G.

Flavored short crust pastry cakes covered with glaze, also colored, prepared with fresh Cat A eggs, caster sugar, superfine 00 flour (origin: Italy), walnuts, sultanas, almonds, hazelnuts, lemon and orange zest.

*In a 350 / 500 gr tray*

### Pastine drops

Biscuits of superfine 00 flour, caster sugar, eggs, margarine, baking powder, natural flavors, apricot / cherry sauce

*300 gr tray*



### Papassinos R.

Flavored shortbread cakes covered with colored glaze also prepared fresh Cat A eggs, caster sugar, superfine 00 flour (origin: Italy), walnuts, sultanas, almonds, hazelnuts, lemon and orange zest.

*In a 350 / 500gr tray*

### Cuffittura

Crunchy prepared with almonds, sugar, honey, orange and lemon.



*The products are packaged in shrink wrap of various sizes and weights with a shelf life of about 6 months*