

Germinal

Nourish your health... with taste!



Germinal Bio was founded 40 years ago as a small bakery in Castelfranco Veneto near Venice and has developed into a purely organic producer over the years. The Zuanetti family still manages the group of companies and works actively in all areas of the company.

Company founder Emanuele Zuanetti is a pioneer of the organic sector in Italy. Together with his wife Cinzia, he is always committed to a healthy and sustainable development of organic production.

Careful selection of raw materials, creativity and passion; This is how environmentally friendly, healthy and delicious products of the best quality are created.

Biscuits, tartlets, crackers and many other crunchy and fragrant baked goods come out of the oven every day.

It is also baked with special flours for special nutritional needs, e.g. gluten-free and/or vegan recipes.

Traceability and transparency are the basis for Germinal Bio. Over 15 certifications and 5.000 laboratory analyzes per year guarantee food safety.

Particular attention is paid to sustainability. All packaging is recyclable and is becoming more and more ecological "green". The plant itself feeds energy renewable sources and has a photovoltaic system.

Germinal's BIO is made of history, love of good food, authenticity, environmental awareness, sustainability and care for a suitable future for grandchildren.



bread / pastry

**Organic glutenfree biscuits with yoghurt**

Article: 113628

Organic Gluten free

Net content: 250gr

Carton: 8 pieces

Packaging: Box

**Organic glutenfree frollini Biscuits with cacao**

Article: 113629

Organic Gluten free

Net content: 250gr

Carton: 8 pieces

Packaging: Box

**Organic glutenfree biscuits oat and cacao**

Article: 113630

Organic Gluten free

Net content: 250gr

Carton: 8 pieces

Packaging: Box