

CATALOGO
INDUSTRIA



PAST & FUTURE

**WE OWE SO MUCH TO OUR PREDECESSORS, OUR PARENTS AND GRANDPARENTS!
WE ARE THE FRUIT OF THEIR LABOUR AND PASSION, INGENUITY AND CREATIVITY,
THAT HELPED THEM FACE EVERY DAY CHALLENGES.**

1945_ I can say that our history began after the war, when my grandfather and grandmother, taking a cycling trip for their honeymoon, stopped to have a picnic: there, putting themselves in the hands of destiny, they played amidst their green surroundings, throwing a coin into the air, and the result directed their future course of action leading them to open a bakery instead of a shoe factory: life is also created from this magic!

My father and mother also worked at that bakers from a very young age. They were respectively fourteen and twelve when they met and together they enjoyed making scones.

1959_ At the time, my Dad became master patissier, and in addition to making bread, he also dedicated himself to making traditional cakes and pastries; sometimes he experimented with new recipes – a curiosity and talent that we have inherited - that our mother also knew how to exploit commercially, presenting these delicacies at the counter as special products, the result of continually evolving traditional skills.

1974_ The story, as in all good stories, continued.

I, Giovanna and Italo, since little, have breathed the fragrances and flavours of this beautiful craft and together we have continued to develop the family vocation giving life to the BHB “Big House Brothers”.

2001_ As was the case with our grandparents, we were also guided by fate; a gamble with two dear friends, Ivano and Achille, and we rose to the challenge. We specialised in the production of sponge cake for industries, becoming an industry leader. Today we boast a strong market presence based on a history of people, fragrances and flavours.



STORY

BHB IS DRIVEN BY A YOUNG AND DYNAMIC SPIRIT, ABLE TO ANTICIPATE TRENDS THAT GRADUALLY EMERGE FROM THE EVER-CHANGING WORLD OF SWEET/SAVOURY GOURMET PRODUCTS.

A FLEXIBILITY OWED TO THE MANY YEARS OF EXPERIENCE OF ITS FOUNDERS, AND THAT RELIES ON THE PROFESSIONALISM OF ITS SKILLED EMPLOYEES.

2010_ The opening of the new premises in the town with two production lines. The purchase of two IMAFORNI ovens respectively measuring 27 x 1.25 m and 29 x 1.60 m with a production capacity of 3000 km per year, 5400 tonnes of product, 175 million discs.

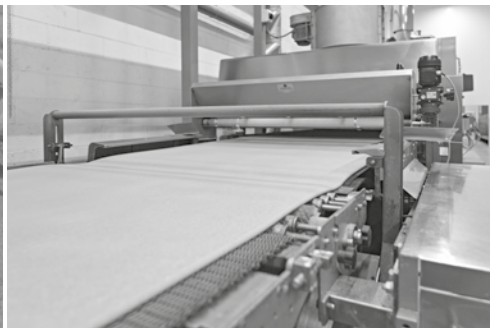
2016_ The opening of a second factory resulting in 9000 m² of surface area available, providing our customers with the highest efficiency in service. We purchased a 30 x 1 m oven and an 18.5 x 2.2 m one. The production capacity was then increased to 8000 km per year, 13000 tonnes, 300 million discs.

2017_ The presentation of the new brand "CASA GRANDE" dedicated to the brand-new line of gluten-free products: muffins, buns, biscuits, sweets and savoury snacks. Deals with other private label brands for airlines with a catchment area estimated at 500 million passengers.

2022_ The company has expanded from 4400 sq.m to 7000 sq.m, with a total of 4 production lines. In the past 3 years, thanks to our R&D laboratory, we have developed 2 new lines of finished cakes, one for "Baked Cakes" and one for "Filled Cakes", but also new semi-finished products as the Joconde sponge cake roulé, made with almond flour, vegan sponge cake, and also the Victorian style round sponge cake thick 4/5 cm, available in vanilla, cocoa, red velvet and carrot tastes.

2023_ After years of R&D, our products have been industrialized and are ready to be sold.

Scan to connect and discover more



BHB GREEN

Environment protection is a priority for us. Awareness of the fact that planet Earth needs more respect from us is evident. With this project BHB Italia is committed to raising awareness among its employees and consumers.

Our concrete action:

- encouraging everyone to assume responsibility for the proper recycling of raw materials;
- water dispensers, directly from water supply, recycled paper cups for guests and stainless steel personalized water bottles for employees;
- the material chosen for the new packaging is low-plastic. In fact it contains 60% fewer polluting plastics than the standard packagings on the market for the same product type;
- in addition to being separated from the inner plastic for more efficient recycling, the carton used for packaging some items is also FSC-certified. All cellulose used for production originates from a supply chain that is monitored and sustainable. We made this choice because unfortunately the production of recycled paper uses bleaching processes with chemicals which in the long term pollute more than the paper from FSC supply chains;
- packaging contains instructions for proper recycling of the components to help users and to further increase clients' awareness;
- labels on the wrappers of some products are always made from FSC-certified paper;
- the catalogue you're looking through is made from FSC paper - we hope that our small step towards a better, greener world may increase the awareness of all our users.

4



QUALITY & INNOVATION

BHB is the evolution of the sponge cake. It is a guarantee that furnishes customers with a range of references featuring a twofold trait - the quality of the product itself and the quality perceived. This represents a reliable point of reference for the needs of innovation and competitive performance for all our customers.

Today BHB is not only an established company for the production of sponge cake but also a sophisticated laboratory for the creation of bases for customers who can then complete the work with the addition of "finissage" ingredients.

The ability to bake several sizes of sponge cake assumes a strategic value as it allows firstly to add value to the perceived quality of the product, increasing the degree of motivation to purchase, and secondly, considering the quality of the bases, it allows customer companies to shorten the product production phases with considerable savings in terms of cost and time.



CERTIFICATIONS



ORGANIC CERTIFICATION

Organic products are subject to Regulation EU 2018/848. The raw materials, the production process and the finished product are checked and guaranteed by bodies approved by the Ministry of Agricultural, Food and Forestry Policies.

They have the task of verifying and certifying that the entire production chain (raw material selection, processing, warehousing and distribution) complies with the rules on organic production.



BRC CERTIFICATION

This is one of the food safety standards recognised by the Global Food Safety Initiative (GFSI), an international initiative whose primary purpose is to enhance and promote food safety throughout the supply chain.



IFS CERTIFICATION

This is a standard developed by a consortium to which the most representative of the retailers in Central Europe adhere.

It aims to promote the effective selection of food suppliers by large retail organisations, based on their ability to provide safe products, in compliance with the contractual specifications and legal requirements.



Kosher

KOSHER

This certification attests the compliance with ethical, sanitary and hygienic rules and identifies all those foods that are suitable for the nutrition of consumers practicing Jewish faith.

Allied Market Research states that Kosher market worldwide growth will grow from \$19.1B in 2018 to an estimated \$25.6B in 2026. In addition, Muslims, Vegans, Vegetarians, Seventh Day Adventists, Lactose Intolerant and Celiacs all look to Kosher certified products to support their religiously inspired moral or health informed way of eating.



GLUTEN-FREE PRODUCTS

The products bearing this logo originate from certified gluten-free productions and are safe for people with coeliac disease who cannot have gluten in their diet. We are able to ensure gluten levels of lower than 20 ppm (mg/kg).



SPONGE CAKE for industrial confectionery

WE HAVE IN OUR DNA THE INSTINCT FOR INNOVATION, NOT TO REST ON OUR LAURELS, TO ALWAYS CREATE NEW PROPOSALS AND NEW SOLUTIONS TO MEET THE NEEDS OF MODERN LIFE. WE KNOW THAT INNOVATION IS VERY APPEALING AND WE ARE THE FIRST TO CONTRIBUTE TO BOOSTING COMPETITIVENESS FOR OUR CUSTOMERS.

What more can we say about sweet Sponge Cake? Over three centuries have now passed since it first became popular at the tables of the Spanish Court: what can we propose that's new then? This was the question that nagged me most. And eventually, as always happens when there is the passion and desire to do new things, we reached our goal. Our sweet Sponge Cake originated from a creative flair, from the idea of updating it, of proposing it to our customers, taking into account their processing, preparation and innovation needs. In particular, in our industry innovation is a significant competitive factor and increasingly the appeal of taste is also perceived with the eyes. For this reason, we modernised it, offering it in base-formats that are functional for the needs and creational timing of our customers, and we made it inviting and enticing in aesthetic terms for the end customers. Not only because of the pleasing formats but also because of the combination of natural colours with the quality of ingredients, resulting in our Sponge Cake quickly becoming a trend: the colours call to mind the best tastes of life and the raw materials refer to the excellences of the territory. Our sponge cake comes already baked and can be used for a variety of preparations by chefs, master patissiers and home cooks. It is prepared without the use of palm oil and with less fat. It is ideal for enriching a range of pastries and bringing a note of cheer to good food.



“LA NOSTRA SARTORIA” made-to-measure solutions

NEUTRAL - COCOA - RED* - COFFE* - ORGANIC* - NO E471*

	ALTO HIGH 1,0 cm	ALTO HIGH 1,3 cm	ALTO HIGH 1,6 cm
SHELF LIFE	30 days	30 days	30 days
Sponge Cake 4,7 x 5,0 cm		900 pcs 28 boxes	
Sponge Cake 26,5 x 36 cm		16 pcs 52 boxes	
Sponge Cake 18 x 28 cm		30 pcs 52 boxes	
Sponge Cake 10,5 x 37,5 cm	50 pcs 52 boxes	40 pcs 52 boxes	
Sponge Cake 21 x 28 cm		20 pcs 52 boxes	
Sponge Cake 34,5 x 25 cm		18 pcs 52 boxes	
Sponge Cake 9,5 x 15,5 cm		108 pcs 52 boxes	
Sponge Cake 4,5 x 10,5 cm		1410 pcs 52 boxes	
Sponge Cake 28 x 38 cm		20 pcs 52 boxes	
Sponge Cake 11 x 38 cm			30 pcs 52 boxes
Sponge Cake 34,5 x 55 cm			8 pcs 52 boxes

* Orderable on an agreed minimum quantity



“LA NOSTRA SARTORIA” made-to-measure solutions

NEUTRAL - COCOA - RED* - COFFE* - ORGANIC* - NO E471*

	ALTO HIGH 0,5 cm	ALTO HIGH 0,7 cm	ALTO HIGH 1,0 cm	ALTO HIGH 1,3 cm	ALTO HIGH 1,5 cm
SHELF LIFE	90 days	90 days	90 days	30 days	30 days
Sponge Cake Ø 4,4 cm			1521 pcs 28 boxes		
Sponge Cake Ø 5,0 cm	1900 pcs 28 boxes		1188 pcs 28 boxes		
Sponge Cake Ø 5,2 cm			1188 pcs 28 boxes		750 pcs 28 boxes
Sponge Cake Ø 5,6 cm			1080 pcs 28 boxes		
Sponge Cake Ø 5,8 cm			1080 pcs 28 boxes		
Sponge Cake Ø 6,2 cm			972 pcs 28 boxes		
Sponge Cake Ø 7,0 cm		1152 pcs 28 boxes	864 pcs 28 boxes	696 pcs 28 boxes	576 pcs 28 boxes
Sponge Cake Ø 7,2 cm			972 pcs 28 boxes	696 pcs 28 boxes	
Sponge Cake Ø 7,6 cm			756 pcs 28 boxes		
Sponge Cake Ø 8,2 cm			756 pcs 28 boxes	576 pcs 28 boxes	504 pcs 28 boxes
Sponge Cake Ø 12 cm		168 pcs 52 boxes	196 pcs 52 boxes	108 pcs 52 boxes	
Sponge Cake Ø 13 cm		216 pcs 52 boxes	168 pcs 52 boxes	120 pcs 52 boxes	

13

* Orderable on an agreed minimum quantity

Dischetti Pan di Spagna
Scatola confezionamento sfuso.

Round sponge cake
Bulk packaging box.



14

Pan di Spagna rettangolare
Scatola confezionamento sfuso.

Rectangular sponge cake
Bulk packaging box.



Sforniamo Cubetti



Pan di Spagna - cubetto carota e mandorle 1,5 x 1,5 h 1,5 cm

Sponge Cake – carrot and almonds cube 1,5 x 1,5 h 1,5 cm

Morbidi cubetti di pan di spagna alla carota e mandorle da utilizzare come base o decorazione per un dessert innovativo.

Soft carrot and almond sponge cubes ready to be used for an innovative dessert.



Codice Code	523191
Unità di Vendita Selling unit	CRT BOX
Formato prodotto Product size	1,5x1,5 h 1,5 cm
Confezionamento Packaging	Vassoio + flowpack Tray + flowpack
Peso vassoio Tray weight	2000 gr
Confezioni per Cartone Packs per box	3 da 2 kg 3 of 2 kg
Cartoni per Pallet Boxes per pallet	4 crt x 13 strati 4 boxes x 13 layers
Temp. di Conservazione Storage temperature	Ambiente Ambient
Shelf Life Shelf Life	3 mesi 3 months

 Dim.: **60x40x15 cm**
Peso/Weight : **7,15 kg**

 Dim.: **80x120x210 cm**
Peso/Weight : **390 kg**

Minimo d'ordine 2 pallet.
Minimum order: 2 pallets.

16

Pan di Spagna - cubetto brownies 1,5 x 1,5 h 1,5 cm

Sponge Cake – brownies cube 1,5 x 1,5 h 1,5 cm

Morbidi cubetti di pan di spagna stile brownies da utilizzare come base o decorazione per un dessert innovativo.

Soft brownies style sponge cubes ready to be used for an innovative dessert.



Codice Code	523192
Unità di Vendita Selling unit	CRT BOX
Formato prodotto Product size	1,5x1,5 h 1,5 cm
Confezionamento Packaging	Vassoio + flowpack Tray + flowpack
Peso vassoio Tray weight	2000 gr
Confezioni per Cartone Packs per box	3 da 2 kg 3 of 2 kg
Cartoni per Pallet Boxes per pallet	4 crt x 13 strati 4 boxes x 13 layers
Temp. di Conservazione Storage temperature	Ambiente Ambient
Shelf Life Shelf Life	3 mesi 3 months

 Dim.: **60x40x15 cm**
Peso/Weight : **7,15 kg**

 Dim.: **80x120x210 cm**
Peso/Weight : **390 kg**


Pan di Spagna - cubetto nocciola 1,5 x 1,5 h 1,5 cm


Sponge Cake – hazelnut cube 1.5 x 1.5 h 1.5 cm

Morbidi cubetti di pan di spagna alla nocciola da utilizzare come base o decorazione per un dessert innovativo.
Soft hazelnut sponge cubes ready to be used for an innovative dessert.



Codice Code	523193
Unità di Vendita Selling unit	CRT BOX
Formato prodotto Product size	1,5x1,5 h 1,5 cm
Confezionamento Packaging	Vassoio + flowpack Tray + flowpack
Peso vassoio Tray weight	2000 gr
Confezioni per Cartone Packs per box	3 da 2 kg 3 of 2 kg
Cartoni per Pallet Boxes per pallet	4 crt x 13 strati 4 boxes x 13 layers
Temp. di Conservazione Storage temperature	Ambiente Ambient
Shelf Life Shelf Life	3 mesi 3 months

 Dim.: **60x40x15 cm**
Peso/Weight: **7,15 kg**

 Dim.: **80x120x210 cm**
Peso/Weight: **390 kg**

Minimo d'ordine 2 pallet.
Minimum order: 2 pallets.

17

Pan di Spagna - cubetto red velvet 1,5 x 1,5 h 1,5 cm

Sponge Cake – red velvet cube 1,5 x 1,5 h 1,5 cm

Morbidi cubetti di pan di spagna rosso da utilizzare come base o decorazione per un dessert innovativo.
Soft red sponge cubes ready to be used for an innovative dessert



Codice Code	523194
Unità di Vendita Selling unit	CRT BOX
Formato prodotto Product size	1,5x1,5 h 1,5 cm
Confezionamento Packaging	Vassoio + flowpack Tray + flowpack
Peso vassoio Tray weight	2000 gr
Confezioni per Cartone Packs per box	3 da 2 kg 3 of 2 kg
Cartoni per Pallet Boxes per pallet	4 crt x 13 strati 4 boxes x 13 layers
Temp. di Conservazione Storage temperature	Ambiente Ambient
Shelf Life Shelf Life	3 mesi 3 months

 Dim.: **60x40x15 cm**
Peso/Weight: **7,15 kg**

 Dim.: **80x120x210 cm**
Peso/Weight: **390 kg**

Pan di Spagna cubetto.
Confezionamento: flowpack da 2 kg.

Sponge cake cubes.
Packaging: flowpack with 2 kg.



18

Pan di Spagna cubetto.
Cartone da 3 confezioni.

Sponge cake cubes.
Box with 3 flowpacks.





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