THE BEST NAPLES AS PER TRADITION

VIVA DOLCE

FA BUONI ANCHE I SALATI

Ancient recipes handed down from generation to generation.
The choice of the best ingredients.
The love and attention to quality of people who model them into new shapes each day, in the wake of tradition. Skilled hands, still able to tell new emotions, to give life to matter and fragrance to our history.
Highly qualified pastry chefs and technicians have written this history with us. Always respecting the rules.
Our own rules we gave ourselves to to be the leaders.
And rules of the market, which we now view as the leader.
A market which we still have a lot to give to.
First-class products to gift.

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ABOUT US

Our history

Since the nineties, Viva Dolce has made its name promoting the traditions and typical flavours of Naples. As specialists in quality frozen goods, we pride ourselves in giving a taste of the excellence of Campania, like with our Sfogliatella Napoletana, and have reinvented ourselves to offer sweet delicacies, among other things. Every day, we offer our customers products that are entirely home-made and a real delight to the palate.

Our mission

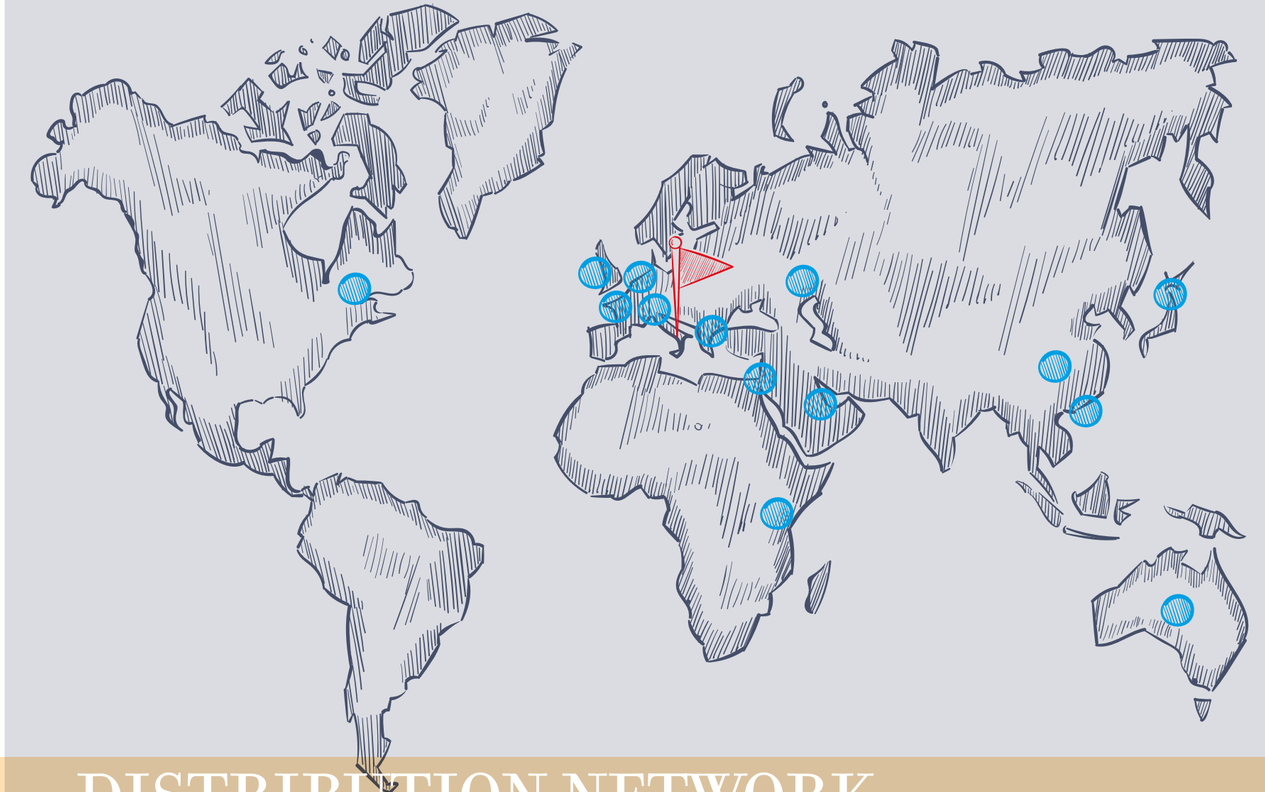
Quality comes first and foremost for us. We carefully select the ingredients, implement all the essential health and safety measures and monitor the entire production chain, in order to best preserve the organoleptic properties of our products.
We are also committed to ongoing research and innovation, and in this way to offer our customers both selectivity and quality.

Certifications

Our customer-oriented approach means we are constantly committed to ensuring the quality of the raw materials and ingredients by monitoring and following clear step-by-step processes relating to food safety.

Foreign market

We have an extensive distribution network that takes our products across borders to countries all over the world, bringing with it the scent and the flavour of the tradition that distinguishes us.



ABOUT US

DISTRIBUTION NETWORK

ITALY/CAMPANIA/NAPLES

Switzerland · France · Germany · Belgium · Netherlands · Luxembourg · United Kingdom
Greece · Australia · Canada · China · Japan · Hong Kong · Ukraine · Israel · Qatar · Kenya

TIPICO DI NAPOLI

TRADITIONAL FLAVOR

Neapolitan Sfogliatella · Neapolitan Frolla · Lobster tail · Neapolitan Pastiera · Caprese
Babà mignon · Semifinished dough

Santa Rosa

COD: ASF015

Big

COD: ASF013

Mignon

COD: MSF012

Micro

COD: MSF014

Vegan

COD: VEMS12

NEAPOLITAN SFOGLIATELLA

PRODUCT NAME						
NEAPOLITAN SFOGLIATELLA SANTA ROSA	ASF015	140 g	60 pcs	200°C	30-35 min	2 cm
SFOGLIATELLA NAPOLETANA BIG	ASF013	110 g	75 pcs	200°C	30-35 min	2 cm
NEAPOLITAN SFOGLIATELLA MIGNON	MSF012	40 g	7 kg	200°C	25-30 min	2 cm
NEAPOLITAN SFOGLIATELLA MICRO	MSF014	25 g	7 kg	200°C	25 min	2 cm
NEAPOLITAN SFOGLIATELLA MIGNON VEGAN	VEMS12	40 g	80 pcs	200°C	25-30 min	2 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm or at room temperature. Sprinkle with icing sugar.

Big

COD: AFR013

Micro

COD: MFR014

Mignon

COD: MFR012

Vegan

COD: VEFR12

NEAPOLITAN FROLLA

PRODUCT NAME						
NEAPOLITAN FROLLA BIG	AFR013	110 g	80 pcs	180°C	30-35 min	2 cm
NEAPOLITAN FROLLA MIGNON	MFR012	35 g	7 kg	180°C	25-30 min	2 cm
NEAPOLITAN FROLLA MICRO	MFR014	25 g	7 kg	180°C	25-30 min	2 cm
NEAPOLITAN FROLLA MIGNON VEGAN	VEFR12	40 g	80 pcs	180°C	25-30 min	2 cm

BAKING TIPS

Let stand freshly baked products about 10 minutes. Serve warm or at room temperature. Sprinkle with icing sugar.

Big

COD: AKA015

Medium

COD: AKA011

Mignon

COD: AKA012

Micro

COD: AKA014

LOBSTER TAIL

PRODUCT NAME						
LOBSTER TAIL BIG	AKA015	105 g	75 pcs	180°C	30-35 min	24 cm
LOBSTER TAIL MEDIUM	AKA011	60 g	7 kg	180°C	25-30 min	20 cm
LOBSTER TAIL MIGNON	AKA012	30 g	7 kg	180°C	20-25 min	12 cm
LOBSTER TAIL MICRO	AKA014	25 g	7 kg	180°C	20-25 min	10 cm

BAKING TIPS

Let stand freshly baked products, then stuff it. Serve at room temperature. Sprinkle with icing sugar.

Big

COD: PASTG3

Cento

COD: PASTG4

Mignon

COD: PAST01

Vegan

COD: VEPA01

Neapolitan pastiera

PRODUCT NAME						
NEAPOLITAN PASTIERA BIG	PASTG3	700 g	5 pcs	160°C	55 min	2 cm
NEAPOLITAN PASTIERA CENTO	PASTG4	100 g	60 pcs	170°C	35 min	2 cm
NEAPOLITAN PASTIERA MIGNON	PAST01	28 g	5,5 kg	170°C	25-30 min	2 cm
NEAPOLITAN PASTIERA MIGNON VEGAN	VEPA01	28 g	80 pcs	170°C	25-30 min	2 cm

BAKING TIPS
Let stand freshly baked products.
Sprinkle with icing sugar.

Cocoa

COD: ACAN03

Mignon Cocoa

COD: MIMC04

Lemon

COD: ACAB05

Mignon Lemon

COD: MIMC06

caprese

PRODUCT NAME						
CAPRESE COCOA	ACAN03	70 g	60 pcs	170°C	25-30 min	2 cm
CAPRESE COCOA MIGNON	MIMC04	27 g	80 pcs	170°C	15-20 min	2 cm
CAPRESE LEMON	ACAB05	70 g	60 pcs	170°C	25-30 min	2 cm
CAPRESE LEMON MIGNON	MIMC06	27 g	80 pcs	170°C	15-20 min	2 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Remove ramekin and flip product. Sprinkle with icing sugar.

Babà Mignon

COD: BBV012

babà mignon

PRODUCT NAME						
BABÀ MIGNON	BBV012	38 g	48 pcs	x	x	x

BAKING TIPS
One hour before consumption, defrost product at room temperature. Once thawed, store it in refrigerator at +5°C.

SEMIFINISHED DOUGH

PRODUCT NAME			
DISC-SHAPED SANTA ROSA	ATA027	65 g	125 pcs
DISC-SHAPED BIG	ATA025	55 g	150 pcs
DISC-SHAPED MIGNON	MTA026	16 g	6 kg
DISC-SHAPED MICRO	MTA027	14 g	10 kg

BAKING TIPS
Defrost product at refrigerated temperature at least 48 hours. Stuff it and bake.

PRODUCT NAME			
PUFFPASTRY DOUGH	APA012	1000 g	10 kg
SHORTCRUST DOUGH	PFR012	1000 g	10 kg
BRISEE DOUGH	PBR012	1000 g	10 kg
SUGARED RICOTTA	RIC022	-	6 kg

ANIMA GOURMET

INNOVATIVE TASTE

Sfogliatella mignon chocolate, custard and black cherry, chocolate and pear, lemon cream, chocolate drops, chocolate and candied orange, pistachio cream, salami, salmon, goat cheese and raisin, potatoes and spices

Chocolate and pear

COD: MSFAG1

Chocolate

COD: MSFAG9

Chocolate and candied orange

COD: MSFAG2

SFOGLIATELLA GOURMET SWEET

PRODUCT NAME						
SFOGLIATELLA MIGNON CHOCOLATE AND PEAR	MSFAG1	40 g	80 pcs	200°C	25-30 min	2 cm
SFOGLIATELLA MIGNON CHOCOLATE	MSFAG9	40 g	80 pcs	200°C	25-30 min	2 cm
SFOGLIATELLA MIGNON CHOCOLATE AND CANDIED ORANGE	MSFAG2	40 g	80 pcs	200°C	25-30 min	2 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm or at room temperature. Sprinkle with icing sugar.

Chocolate drops

COD: MSFAG10

Lemon cream

COD: MSFAG3

Pistachio cream

COD: MSFAG4

Custard cream and black cherry

COD: MSFAG5

SFOGLIATELLA GOURMET SWEET

PRODUCT NAME						
SFOGLIATELLA MIGNON CHOCOLATE DROPS	MSFAG10	40 g	80 pcs	200°C	25-30 min	2 cm
SFOGLIATELLA MIGNON LEMON CREAM	MSFAG3	40 g	80 pcs	200°C	25-30 min	2 cm
SFOGLIATELLA MIGNON PISTACHIO CREAM	MSFAG4	40 g	80 pcs	200°C	25-30 min	2 cm
SFOGLIATELLA MIGNON CUSTARD CREAM AND BLACK CERRY	MSFAG5	40 g	80 pcs	200°C	25-30 min	2 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm or at room temperature. Sprinkle with icing sugar.

Goat cheese and raisins

COD: MSFAG6

Spinach

COD: MSFAG12

Potatoes and spices

COD: MSFAG7

SFOGLIATELLA GOURMET SAVORY

PRODUCT NAME						
SFOGLIATELLA MIGNON GOAT CHEESE AND RAISINS	MSFAG6	40 g	80 pcs	200°C	25-30 min	2 cm
SFOGLIATELLA MIGNON SPINACH	MSFAG12	40 g	80 pcs	200°C	25-30 min	2 cm
SFOGLIATELLA MIGNON POTATOES AND SPICES	MSFAG7	40 g	80 pcs	200°C	25-30 min	2 cm

BAKING TIPS

Let stand freshly baked products about 10 minutes. Serve warm or at room temperature.

Salami

COD: MSFAG11

Salmon

COD: MSFAG8

SFOGLIATELLA GOURMET SAVORY

PRODUCT NAME						
SFOGLIATELLA MIGNON SALAMI	MSFAG11	40 g	80 pcs	200°C	25-30 min	2 cm
SFOGLIATELLA MIGNON SALMON	MSFAG8	40 g	80 pcs	200°C	25-30 min	2 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm or at room temperature.

PRIMA MATTINA

SWEET AWAKENING

Artisan croissant to be leavened · Fagottino to be leavened · Preleavened croissant
Sfogliabella · Shell croissant · Mini Pie

Maxi empty

COD: LCOX03

Hotel empty

COD: LCOH03

Empty

COD: LCO003

Mignon empty

COD: SCOM02

ARTISAN CROISSANT TO BE LEAVENED

PRODUCT NAME							
MAXI ARTISAN CROISSANT TO BE LEAVENED	LCOX03	90 g	80 pcs	8-12 hours in winter 6-8 hours in summer temperature 20 - 22° C	160-170°C	18-20 min	6 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm or at room temperature. Sprinkle with icing sugar.

PRODUCT NAME							
ARTISAN CROISSANT TO BE LEAVENEND	LCO003	70 g	100 pcs	8-12 hours in winter 6-8 hours in summer temperature 20 - 22° C	160-170°C	18-20 min	6 cm
HOTEL ARTISAN CROISSANT TO BE LEAVENED	LCOH03	50 g	120 pcs		160-170°C	18-20 min	6 cm
MIGNON ARTISAN CROISSANT TO BE LEAVENED	SCOM02	25 g	7 kg	6-8 hours in winter 4-6 hours in summer temperature 20 - 22° C	160-170°C	15-16 min	6 cm

Apricot

COD: LCO004

Cream

COD: LCO006

Ciocream.

COD: LCO005

ARTISAN CROISSANT TO BE LEAVENED

PRODUCT NAME							
CREAM ARTISAN CROISSANT TO BE LEAVENED	LCO006	80 g	100 pcs	8-12 hours in winter 6-8 hours in summer temperature 20 - 22° C	160-170°C	18-20 min	6 cm
APRICOT ARTISAN CROISSANT TO BE LEAVENED	LCO004	80 g	100 pcs		160-170°C	18-20 min	6 cm
CIOCREAM ARTISAN CROISSANT TO BE LEAVENED	LCO005	80 g	100 pcs		160-170°C	18-20 min	6 cm

Chocolate drops

COD: LFAGG5

FAGOTTINO TO BE LEAVENED

PRODUCT NAME							
FAGOTTINO CHOCOLATE DROPS TO BE LEAVENED	LFAGG5	70 g	100 pz	8-12 hours in winter 6-8 hours in summer temperature 20 - 22° C	160-170°C	18-20 min	6 cm

BAKING TIPS

Let stand freshly baked products about 10 minutes. Serve warm or at room temperature. Sprinkle with icing sugar.

Ciocream

COD: LCPF05

Empty

COD: LCPF01

Apricot

COD: LCPF04

Cream

COD: LCPF06

PRELEAVENED CROISSANT

PRODUCT NAME						
EMPTY PRELEAVENED CROISSANT	LCPF01	75 g	50 pcs	175°C	22-24 min	6 cm
CIOCREAM PRELEAVENED CROISSANT	LCPF05	95 g	55 pcs	175°C	22-24 min	6 cm
CREAM PRELEAVENED CROISSANT	LCPF06	95 g	55 pcs	175°C	22-24 min	6 cm
APRICOT PRELEAVENED CROISSANT	LCPF04	95 g	55 pcs	175°C	22-24 min	6 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm or at room temperature. Sprinkle with icing sugar.

Honey

COD: LCPF13

Cereals and mixed berries

COD: LCPF90

PRELEAVENED CROISSANT

PRODUCT NAME						
HONEY PRELEAVENED CROISSANT	LCPF13	75 g	50 pcs	175°C	22-24 min	6 cm
MIXED BERRIES CEREALS PRELEAVENED CROISSANT	LCPF90	75 g	50 pcs	175°C	22-24 min	6 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm or at room temperature. Sprinkle with icing sugar.

Empty

COD: LCPFB1

BUTTER HEART

SFOGLIABELLA

PRODUCT NAME								
SFOGLIABELLA EMPTY	LCPFB1	80 g	60 pcs	Defrost at room temperature about 20 minutes	165°C	16 min	6 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm or at room temperature. Sprinkle with icing sugar.

Cocoa & hazelnut

COD: LCPFB5

Apricot

COD: LCPFB4

Multi seeds

COD: LCPFB2

BUTTER HEART

SFOGLIABELLA

PRODUCT NAME							
SFOGLIABELLA COCOA & HAZELNUT	LCPFB5	90 g	44 pcs	Defrost at room temperature about 1 hour	170°C	16 min	6 cm
SFOGLIABELLA APRICOT	LCPFB4	90 g	44 pcs		170°C	16 min	6 cm
SFOGLIABELLA CUSTARD CREAM	LCPFB6	90 g	44 pcs		170°C	16 min	6 cm
SFOGLIABELLA MULTI SEEDS	LCPFB2	70 g	70 pcs	Defrost at room temperature about 20 minutes	165 °C	16 min	6 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm or at room temperature. Sprinkle with icing sugar.

Custard cream

COD: LCPFB6

Empty mini

COD: LCPFB3

Mini Poker

COD: LMPFB1

PRODUCT NAME							
SFOGLIABELLA EMPTY MINI	LCPFB3	30 g	195 pcs	Defrost at room temperature about 20 minutes	165°C	16 min	6 cm
SFOGLIABELLA MINI POKER	LMPFB1	28 g	35 CHOCOLATE TWIST	Defrost at room temperature about 15 minutes	165-170°C	12-14 min	6 cm
		30 g	35 CRANBERRY TWIST				
		35 g	35 CINNAMON GIRELLA				
		40 g	35 CREAM FAGOTTINO				

Milk cream

COD: ACH006

Ciocream

COD: ACH005

SHELL CROISSANT

PRODUCT NAME						
MILK CREAM SHELL	ACH006	90 g	60 pcs	180°C	24-25 min	6 cm
CIOCREAM SHELL	ACH005	90 g	60 pcs	180°C	24-25 min	6 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm or at room temperature. Sprinkle with icing sugar.

Apple and cinnamon mignon

COD: MTMC08

Apple and cinnamon

COD: ATMC07

MINI PIE

PRODUCT NAME						
MINI PIE APPLE AND CINNAMON	ATMC07	80 g	60 pcs	170°C	25-30 min	2 cm
MINI PIE APPLE AND CINNAMON MIGNON	MTMC08	25 g	80 pcs	170°C	15-20 min	2 cm

BAKING TIPS
Let stand freshly baked products for about 10 minutes. Remove ramekin. With your choice, sprinkle with icing sugar.

Mixed berries and almonds mignon

COD: MTMF10

Mixed berries and almonds

COD: ATMF09

Pear and chocolate mignon

COD: MTPC12

Pear and chocolate

COD: ATPC11

MINI PIE

NOME PRODOTTO						
MINI PIE MIXED BERRIES AND ALMONDS	ATMF09	80 g	60 pcs	170°C	25-30 min	2 cm
MINI PIE MIXED BERRIES AND ALMONDS MIGNON	MTMF10	25 g	80 pcs	170°C	15-20 min	2 cm
MINI PIE PEAR AND CHOCOLATE	ATPC11	80 g	60 pcs	170°C	25-30 min	2 cm
MINI PIE PEAR AND CHOCOLATE MIGNON	MTPC12	25 g	80 pcs	170°C	15-20 min	2 cm

BAKING TIPS
Let stand freshly baked products for about 10 minutes. Remove ramekin. With your choice, sprinkle with icing sugar.

SFIZIO GOLOSO

RUSTIC AND ELEGANT

Rusti · Rustici Mix mignon · Mini quiche · Mini Pizza tomato

Spinach

COD: MRUB63

Olives

COD: MRUB64

Ham

COD: MRUB61

BUTTER HEART

RUSTÌ

PRODUCT NAME						
RUSTÌ SPINACH	MRUB63	14 g	2 kg	200°C	18-20 min	2 cm
RUSTÌ HAM	MRUB61	14 g	2 kg	200°C	18-20 min	2 cm
RUSTÌ OLIVES	MRUB64	14 g	2 kg	200°C	18-20 min	2 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm.

Tuna

COD: MRUB68

Wurstel

COD: MRUB65

BUTTER HEART

RUSTÌ

PRODUCT NAME						
RUSTÌ TUNA	MRUB68	14 g	2 kg	200°C	18-20 min	2 cm
RUSTÌ WURSTEL	MRUB65	18 g	2 kg	200°C	18-20 min	2 cm

Mix mignon

COD: MRU020

RUSTICI MIGNON MIX

PRODUCT NAME						
RUSTICI MIGNON MIX	MRU020	25 g	7 kg	200°C	18-20 min	2 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm.

Cheese

COD: MQUBF1

Spinach

COD: MQUBS3

Peppers

COD: MQUBP2

BUTTER HEART

MINI QUICHE

PRODUCT NAME						
MINI QUICHE CHEESE	MQUBF1	25 g	80 pz	180°C	20-22 min	2 cm
MINI QUICHE PEPPERS	MQUBP2	25 g	80 pz	180°C	20-22 min	2 cm
MINI QUICHE SPINACH	MQUBS3	25 g	80 pz	180°C	20-22 min	2 cm

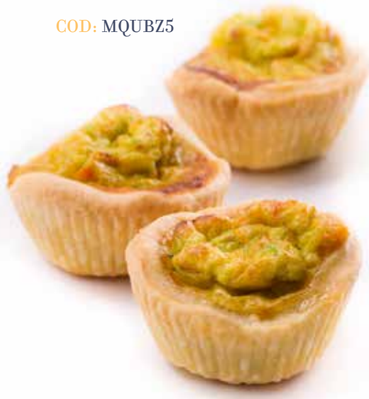
BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm.

Mushrooms

COD: MQUBU6

Zucchini

COD: MQUBZ5



Peas and carrots

COD: MQUBP4

BUTTER HEART

MINI QUICHE

PRODUCT NAME						
MINI QUICHE MUSHROOMS	MQUBU6	25 g	80 pcs	180°C	20-22 min	2 cm
MINI QUICHE ZUCCHINI	MQUBZ5	25 g	80 pcs	180°C	20-22 min	2 cm
MINI QUICHE PEAS AND CARROTS	MQUBP4	25 g	80 pcs	180°C	20-22 min	2 cm

Mini pizza

COD: MPZB66

BUTTER HEART

MINI PIZZA TOMATO

PRODUCT NAME						
MINI PIZZA TOMATO	MPZB66	14 g	2 kg	200°C	15-16 min	2 cm

BAKING TIPS
Let stand freshly baked products about 10 minutes. Serve warm.

Baking notes

USE A FAN-ASSISTED OVEN
Given baking times are approximate.
They can vary in line with oven model
and product quantity.

NEVER PUT PRODUCTS IN THE OVEN TURNED OFF
Turn on fan-assisted oven and set indicated
temperature.

MAKE SURE TRAYS ARE ALWAYS CLEAN
To avoid unpleasant smell.

PLACE STILL FROZEN PRODUCTS ON BAKING TRAYS
Leave indicated space beetween pieces.

NEVER INCREASE OVEN TEMPERATURE DURING BAKING

AVOID BAKING TOGETHER DIFFERENT PRODUCTS

NEVER OPEN OVEN DURING BAKING
This could cause temperature reduction.
It could compromise a successful result,
causing product collapse.
Open oven only where pointed out.

LET STAND FRESHLY BAKED PRODUCTS
Follow time tables.

L'ASSOCIAZIONE
NAPOLETANA PASTICCIERI
CONSIGLIA LA
SFOGLIATELLA VIVADOLCE

VIVA DOLCE

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MADE IN Italy 100% NAPOLETANO

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