

The Original > History: The recipe is always the same: the traditional one. Su Guttiau is the original: the traditional “carasau” bread of the shepherds, adapted to the needs and tastes of our times. Su Guttiau is natural and tasty, ideal for a snack in any moment of the day. Natural and high-quality, no food coloring or preservatives added.

A modern and colorful packaging keeps the product fragrant all the time. Thanks to our continuous search for the best raw materials and to our modern production line, Su Guttiau is able to answer all market needs.

Our Company: Guttiau srl is a young and dynamic company, that specializes in the production of the "Su Guttiau" snack. Our relevant market is Italy, but the taste of our products has already crossed the borders and it is by now successful in half the world: Europe, Asia, Middle East and South America.

At the beginning of the 90s in Ardauli (a small village in the province of Oristano) we started producing a new kind of snack using traditional methods: that was immediately well-received and requests soared. Su Guttiau was the first successful experiment that created a modern product out of an ancient recipe, enjoyed especially among young people. The market kept growing and in order to satisfy the requests from our customers we needed to create a small workshop. The company kept growing.

In 2001, new formats are born: in order to satisfy the needs of consumers the Su Guttiau packaging gets bigger. In 2007 we go one step beyond and move to Tramatzà, still in the province of Oristano, in the middle of Sardinia, a place more suited to release our products to the market. A more modern facility is built: bigger spaces and new production lines allow us to broaden our range up to 25 products.

Su Guttiau enters the mass distribution: the Gdo group, that operates in the Italian market and Vending allow the Sardinian snack to get exported worldwide. The flavor and taste of our products remains those of ancient times, but improvements don't stop. In the meanwhile, our market presence grows.

Nutritional qualities: Su Guttiau is a simple but very high-quality snack, a recipe that sets off the organoleptic properties of Sardinian produce.

Only four ingredients, chosen carefully through a selection that took years: durum wheat flour, sunflower oil, sea salt and natural flavors. Genuine bread sheets are fried in sunflower oil - light and ideal to fry with - until golden brown. Once cooked, they are drained without air flows to offer as dry a snack as possible. The next steps are salting and aromatization with natural products.

Su Guttiau contains more than 80% of mono and polyunsaturated fatty acids, like linoleic acid, a very useful substance for our organism (that isn't able to synthesize it) even for energy production for cell membranes and hemoglobin synthesis. Our snacks don't contain trans fatty acid, harmful to our health because they increase the risk of cardiovascular problems.

The nutritional qualities of the snack are preserved by aluminized bags: they are practical and, above all, they keep Su Guttiau away from light and retain its fragranciness up to the last day.

Our Projects ... I would only change “ in Italy and now even in the international market...”

Our products

We start with the old traditional recipe, but the taste changes. And even its format becomes fit to new needs. Su Guttiau offers on the market an ever-growing range of products. Thus, the Sardinian snack becomes a collection of tastes: from the ancient to the most fanciful.

Classico

Il "principe" è lui, l'originale ma il più apprezzato dai nostri clienti. Al mattino è adatto per uno spuntino veloce, il pomeriggio per una merenda sfiziosa e la sera per un aperitivo rilassante. Il sapore della terra si sposa e si accompagna con ogni tipo di bevanda.

The classic "prince" is him, the original but the most appreciated of our customers. In the morning he is suitable for a quick snack, in the afternoon for a tasty snack and in the evening for a relaxing drink. The flavors of the earth get married and are accompanied by all kinds of drinks.

Mediterranean

A magical combination for your palate: the taste of tradition joins the Mediterranean taste of tomato and basil. It's suited for any beverage: fruit juices, lager and dark beers but also typical wines like Malvasia, Cannonau, Vermentino and Vernaccia.

Paprika

The most lively: the snack of passion. The strength and intensity of paprika joins magnificently the crispness and taste of Sardinian wheat. The result is a snack that makes your aperitif more lively and gives your dinner a proper start.

Black Pepper

The tough guy of our family: the strongest ever, but never aggressive. An ideal pairing for tasting traditional products: cheese creams, charcuteries and pâtés.

Rosemary

The kink of the Mediterranean scrubland found her home. The green bag of Su Guttiau is his kingdom: it mirrors the green expanses of Sardinia, its beaches and sunsets. A good glass of wine celebrates the ideal marriage between traditional taste and the livelihood of rosemary.

Onion

Strong palates, take up the challenge with the strong taste of onion-flavored Su Guttiau. To win it, it is advisable a glass of wine: Cannonau of Sardinia is the ideal ally to face the emotion that only this snack can provide.

Bucket

For those who don't settle. And want to exaggerate, because they know they are eating a snack with few calories and a low quantity of fats. The bucket of Su Guttiau is the ideal companion for those who want to share with their friends the fragrance of a traditional recipe. This is the suitable format to satisfy the needs of bartenders and restaurant owners.

300 grs

The prince of Su Guttiau snacks gets bigger. Those with many friends to invite over for a snack can easily find it in markets.

Carasau

The shepherd's bread stands the test of time and change of taste: it is the symbol of Sardinian traditional cuisine. The recipe of the Oliena workshops keeps all the secrets of Barbagia and to date Carasau is prepared the same way as our grandmothers did.

Biscoteddu

Soft and tasty, perfectly sweet: traditional Sardinian biscuits are ideal for breakfast and breaks alike. They keep the fragrance of freshly baked products and the authenticity of local products used as ingredients.

Bar Line

Su Guttiau lands on bars showcasing its best dress: a practical dispenser that allows snacks to be shown off. All the tastes and packagings will surely attract your customers' attention.

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One kilogram, three hundred and five hundred grams packaging. Ideal for hotels, restaurants and catering services that want to offer Su Guttiau, in all of its tastes, to their clients. Special supplies to enrich special events, important meetings, conventions, or fairs with the traditional Sardinian snack.