



YOUR
RIGHT
PARTNER
FOR
EGG
PASTA



INDUSTRIA ALIMENTARE
FERRARO



ITALIAN EGG PASTA

*The tradition
that has conquered
the whole world.*

Egg pasta is the most genuine and authentic Italian
gastronomic expression.

A tradition so generous that it could not remain only in
Italy, it had to reach the world.





CLOSE TO HEAVEN, *Made in Italy*

The history of Industria Alimentare Ferraro was born in the heart of Europe, in Italy, north of Venice, a land that overlooks one of the most spectacular panoramas in the world: the Dolomites, a UNESCO World Heritage Site, and Prosecco Hills.

A land full of wonders and great enterprises, fertile with ideas and initiatives like our pasta products.





Today we can boast 2 facilities, 13 production lines for the production of:

- *Dry egg folded nest «matasse»*
- *Dry egg or semolina lasagne sheets*
- *Chilled long pasta*
- *Chilled, Dry and Shelf stable filled pasta*
- *Frozen and Shelf stable Ready to Eat meals*

Our products are completely *Made in Italy* in its most innovative and contemporary sense.





ITALIAN *HEARTH,* INTERNATIONAL *SOUL*

This is what we produce every day to supply more than 30 countries all around the world.

Industria Alimentare Ferraro is proud to collaborate for projects with the largest leading companies in the pasta and retail markets.

Selected ingredients, highest food safety criteria, precision and great production capacity have made us the ideal partner for production of pasta for third parties, in Private and White label.

KNOWING, *IMAGINING* AND PRODUCING.

- We select the best ingredients, with total control over traceability.
- We anticipate market needs, to create new products.
- We work to reduce waste and environmental impact.
- We combine excellence with speed, versatility and production efficiency.



PRIVATE LABEL & WHITE LABEL

Creation, Design and Production.

Three phases that we manage totally in-house,
to offer a customised product.

Whether you are an Industry that needs our
pasta for your processes, or you are looking
Egg Pasta for your brand or your customers'
brands, the IAF team ensures the perfect
product and constantly works to find
solutions and fit your needs.



OUR BRANDS

From the same care, we create our brands.

Authentic Italian products that bring a healthy and balanced diet on the tables all over the world.



Dry EGG PASTA



Just a classic.

Dried egg pasta is one of the Italian classics.

IAF can boast several production lines:

- 3 for semolina and egg Lasagne sheets
- 2 for filled Tortellini and Ravioli
- 2 for egg folded nest “*matasse*”

The product can be stored at room temperature with a shelf life of 14 to 24 months depending on the product.

Packages are available in both retail and bulk format, from 125g to 5kg.





Chilled EGG PASTA



*The oldest Italian pasta.
Old, but always new.*

Two lines are dedicated to the production of the filled pasta: one, with very high production performance, is intended for Italian authentic classical shapes and recipes;

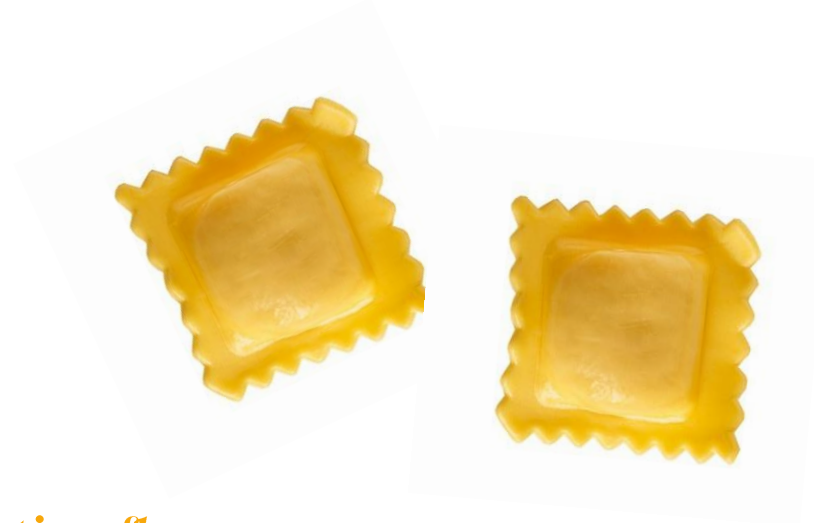
the other production line is suitable for smaller quantities, and special shapes & recipes.

The third lines produce a classical Italian fresh fettuccine range, ready like homemade.





Shelf stable **FILLED** **EGG PASTA**



A long lasting flavour.

The filled pasta is one of the most versatile products, thanks to the wide possibility of customizing fillings, between great classics and new encounters.

With our production process and the new mono polypropylene barrier, environmentally friendly, we can guarantee a **shelf life of 180gg** without needs to maintain the cold chain.





READY TO EAT *frozen & shelf stable* MEALS



Endless specialities for new habits.

The ready meal is no longer a trend but an established habit, not only on the go or in the office, but also at home.

IAF has picked up the opportunity to bring authentic, freshly-made ready meals to the table.

So many ideas all customizable with a shelf life of 18 months for the frozen version and 12 months for the ambient.





"Your Right Partner for Egg Pasta"

Private Label production.

HOW WE CREATE IAF *product*

Development fo the Recipe

We can develop your ideas to create new products or recreate traditional recipes according to your needs. We think on a large scale, but our care remains artisanal.



Consulting

In 70 years of growth, we have developed our most distinctive value: the flexibility. The one that allows our R&D Team to anticipate trends and develop recipes that will meet the taste of consumers wherever they are headed. Ours is an Italian Cuisine open to the world.

Raw Materials Research

We conduct a constant research and select the most suitable ingredients by carefully selected the most qualified suppliers, guaranteeing absolute control over quality and traceability.



HOW WE CREATE IAF *product*

Quality Control

We carry out checks in our laboratories to ensure that our products meet the standards of the most important certification bodies.

Cooking is art. But quality is science.



Food Safety

Allergies, intolerances, specific dietary needs.

The food industry is an environment where we move with awareness. Thanks to our certifications and proper allergen management, we reduce any possible contamination. On request, we can make products for vegans and vegetarians.

Logistics

Our logistics service and warehouses are at your disposal with opening hours 6 days a week to ensure timely deliveries and a safe journey for your products, even to the other side of the world.

CERTIFICATION

*The world
has already tested us.*

Over the years, attention to food safety has gradually grown in line with institutional directives, and the company, always working with the same passion and love, has obtained **IFS** and **BRC** certifications.

We are part of the **Sedex circuit** for aspects relating to the environment, occupational safety, and ethical-social responsibility.

We are also registered with the **FDA** for export to the USA, as well as with the authorities in Mexico, Korea and Australia, just to name a few...





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