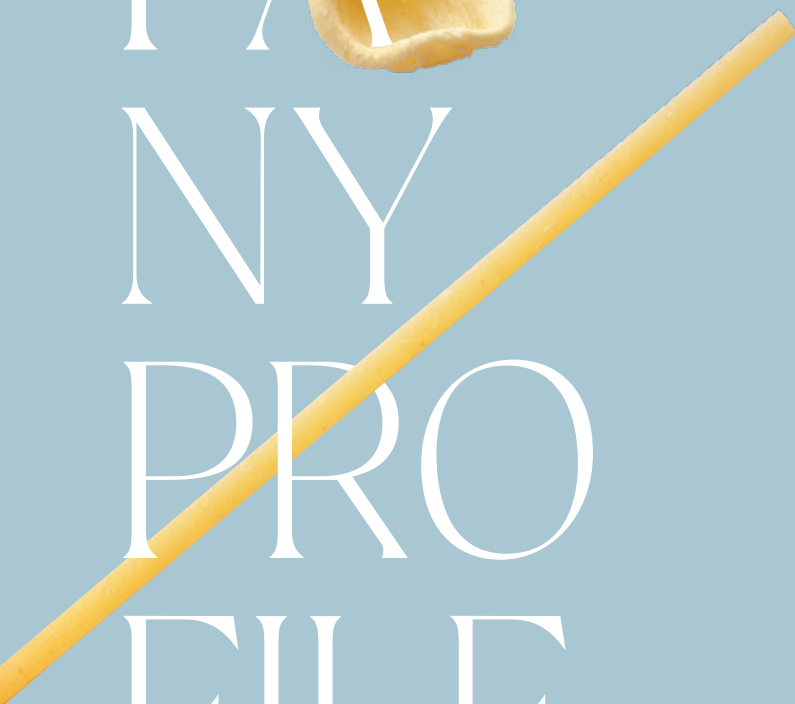


COMPANY PROFILE



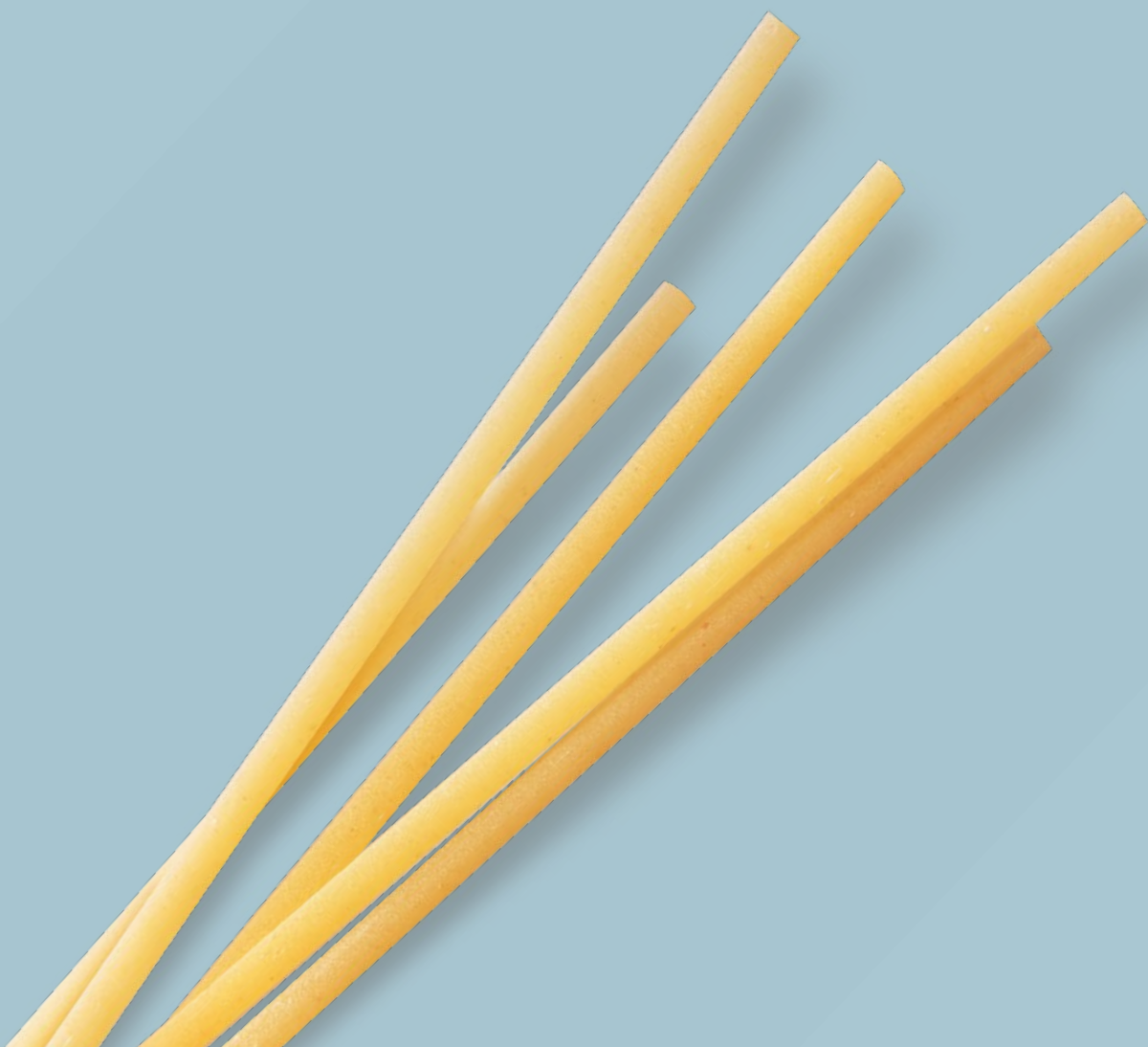
GRUPPO MILO



EN • 2025

INDEX

Four generations one vision	3
Our numbers	5
Our values	6
100% Apulian Supply Chain	7
Pasta Line	9
Dry pasta	11
Fresh pasta	12
Organic pasta	13
Principato di Puglia	14
Bakery line	15
Casa Milo range	16
Meliora range	17
Sauces & condiments	18
The range	19
Our quality driven customers	20
Our certifications	21



FOUR GENERATIONS ONE VISION



Our story begins in 1870 in Bitonto, in the heart of Puglia, producing extra virgin olive oil. A history of family, passion at work and love for the soil and its produce.

In 1994 we converted our Company's production, dedicating it entirely to pasta and bakery. Since then Nicola Milo and his four sons Giuseppe, Saverio, Giovanni e Marida, have been busy offering high quality products, prepared according to the best Italian food tradition.

With strength in our roots, today we look at the new challenges brought by the global market with optimism and determination, aiming at building a future of great opportunities and responsibilities.

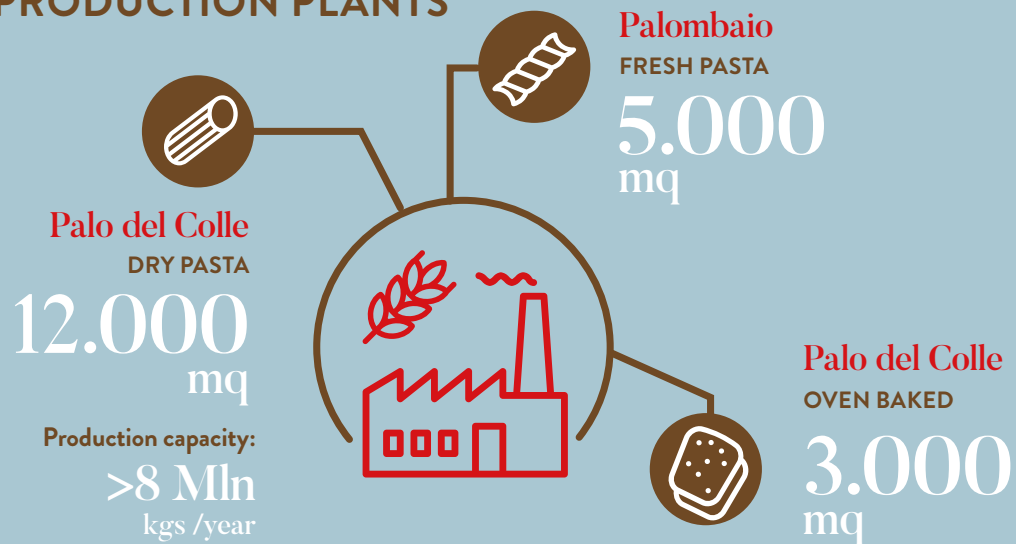


OUR NUMBERS

Every day we work to create tasty and genuine products through continuous research and development of our best raw materials.

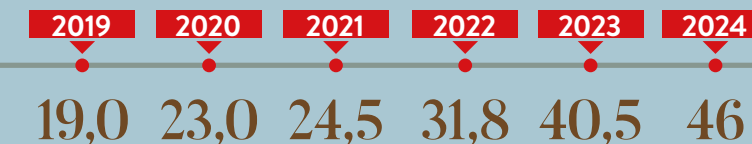
Our production consists of three units located in the area of Bari: a plant in Palombaio for the production of fresh pasta, two plants in Palo del Colle dedicated to dry pasta and bakery, for a total covered area of 20.000 sqm.

PRODUCTION PLANTS

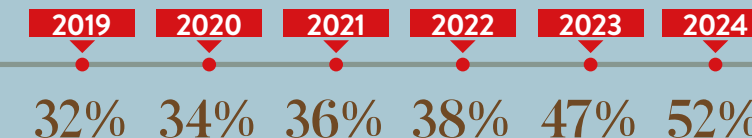


TURNOVER

(Million €)



EXPORT



STAFF

160

OUR VALUES



INNOVATION

We invest continuously in research and technology in order to guarantee the highest quality standards. We utilize state of the art equipment to obtain products that will preserve the Italian craft tradition's flavour.



HEALTH & SAFETY

We only select excellent raw materials, monitoring their transformation starting from chemical and sensorial analysis held in our internal lab. We meticulously check each process to offer a certified and guaranteed product.



FLEXIBILITY

We provide a prompt response to our partner's needs and to market changes. We constantly evolve to keep up with the changing consumers' habits.



RELIABILITY

National and international stakeholders' production standards are always met. This is why we work in partnership with important large distribution retailers.



SUSTAINABILITY

We commit to respect nature: 50% of the energy required for production is generated by our very own PV System. Our packaging is made of low-environmental-impact materials.

100% APULIAN SUPPLY CHAIN



Over the last years, following the events that have touched the international production and distribution of the wheat semolina, the consumer's attention has turned towards certified quality products, 100% made in Italy.

We have therefore pointed in the direction of a renewal of bakery line and dry, fresh and egg pasta, that also involves the new organic range.

For this reason we chose to create a product 100% made in Puglia, using selected wheat, with certified quality, origin and sustainability, in partnership with local farmers.



PASTA LINE



DRY PASTA

Our pasta is dried out with a slow method, a procedure inherited by the best Italian pasta tradition, preserving all proteins, antioxidants, fibres and the amino acids contained in the ingredients.



The line includes four families:

CASERECCE 100% FILIERA PUGLIA

Shapes of the regional traditions, made with modern equipment, replicating the home-made ancient manual techniques.

TRAFILATE 100% FILIERA PUGLIA

Specialities made using bronze dies only, making their surface porous and rough in order to absorb any sauce.

REGIONAL EDITION 100% FILIERA PUGLIA

A selection of traditional regional Italian formats that are difficult to process “industrially,” made with care and artisanal passion.

ENRICHED

Coloured pasta matching wheat quality with natural flavours and spices for creative recipes and unexpected taste.

FRESH PASTA

All the authentic smell of the hand-made pasta in 20 typical shapes. The packaging takes place in a “white chamber”: an aseptic room that allows us to pasteurize the pasta in one single step, avoiding mechanical stress and keeping the raw materials’ organoleptic properties unaltered.



The line includes three families:

TRADITIONAL 100% FILIERA PUGLIA

A careful selection of regional shapes with distinguished flavours, created with the Italian pasta heritage in mind.

EGG 100% FILIERA PUGLIA

A selection of pasta shapes made using Italian free-range eggs. The dough is made with a single-step process that keeps its high quality and makes it rough, compact and more intensely coloured, by eliminating all the mechanical stress generated by conventional procedures.

CENTOVENTICINQUE

The first line of single-serving, unfilled fresh pasta designed to meet the needs of new family households is born. Dedicated mainly to one-person families, couples or students away from home, who want to enjoy a product that is always fresh, save money and avoid waste.

ORGANIC PASTA

Dedicated to health savvy consumers, our organic pasta is made with excellent raw materials, grown without pesticides or chemical preservatives, in certified and sustainable cultivations.



The range includes two families:

DRY PASTA

Obtained from durum wheat grown in Italy, it is also available in a whole grain version, which keeps intact all the nutritional properties of the grain.

FRESH PASTA

Milled from excellent Apulian durum wheat, it is also available in a whole grain version, rich in fibres vitamins and minerals.



PRINCIPATO DI PUGLIA

Six great formats of the Italian pasta-making tradition interpreted with the best Apulian durum wheat semolina, ground in local mills according to centuries-old techniques.



I NOBILI

A line of regional dies made with artisan care and attention, imitating the ancient techniques of homemade pasta passed down through generations.

A tribute to an illustrious land, cradle of a priceless heritage of knowledge and flavours.



BA KE RY LI NE



CASA MILO RANGE

With our bakery products Casa Milo we have defined all the taste of the Italian baking tradition in a range of versatile salty snacks, ideal for a quick break or as an alternative to bread. We prepare them with simple and natural ingredients such as Italian extra virgin olive oil, and we oven bake them to get a lighter and crunchier product.



The range includes seven families:

TRADIZIONALI

Taralli, mini breadsticks, bruschette: timeless shapes of snacks, modernized for a variety of flavours.

100% FILIERA PUGLIA

Taralli and bruschetta prepared with durum wheat semolina grown by local growers.

PALESI

Crunchy bites inspired by the local tradition of Palo del Colle, historic land of taralli.

SFOGLIE

Delicious savoury bread sheets with a distinguished taste, enriched with original ingredients.

MINI

Small tasty and natural snacks in a handy pocket size.

BIO

Tasty and wholesome products made from selected raw materials.

APERIDIP

Inspired by the Italian custom of the aperitif: fragrant snacks meet tasty sauces from the Mediterranean culinary tradition.

MELIORA RANGE

Made with high quality raw materials, these products' unmistakable crunchiness is due to the extra virgin olive oil and the traditional oven baking.



The range includes two families:

CLASSICI

Bruschette, focacce and tocchetti: timeless items reinterpreted in different flavors with Mediterranean flavors, ideal for creative aperitifs and as a tasty alternative to bread.

STOP & SNACK

Crispy crackers in convenient doypack format for flavor-packed breaks at any time of day.

SAU CES & CON DI MEN TS



THE RANGE

The new range of Casa Milo sauces and condiments was created to accompany our pasta and make our baked goods even tastier.

A selection of classic sauces, delicious pestos, and creams with amazing flavour, made with selected ingredients of excellent quality such as Italian tomatoes and extra virgin olive oil.



The line includes two families:

SAUCES

Eight tempting variations, with a common trait: made according to tradition, they combine simple ingredients of excellent quality, to unleash a different pleasure in the kitchen every day.

CONDIMENTS

The secret to amaze your guests right from the appetizer, Casa Milo condiments make any canapé, breadstick, or bruschetta irresistible.

We prepare them with ingredients of excellent quality, with different combinations and textures, to make them versatile and appetizing at any time of day.

OUR QUALITY DRIVEN CUSTOMERS

DOMESTIC



EXPORT



OUR CERTIFICATIONS

We have international certifications to confirm the complete traceability of our products' raw materials, and to ensure the respect of production procedures to comply with consumers' specific nutrition needs.





GRUPPO MILO

Gruppo Milo S.p.A

Via Monte Napoleone, 8 - 20121 (MI) - ITALY
ph. +39 080 373 5950 | fax 080 3738273 | casamilo.it

