



**ANDRIANI**

*Natural innovators.*

**ENG**



## Andriani S.p.A.

- ▶ Currently an established key player in the food innovation industry, with a plant entirely dedicated to allergen free productions.
- ▶ We develop and produce a complete range of innovative and tasty gluten free pasta from naturally gluten free ingredients, such as: **Brown Rice, Corn, Quinoa, Buckwheat, Mung Bean, Red Lentils, Peas, Chickpea** and more .



## the good in the world

Andriani is featured by all major food retailers and has trade relations with over **50 countries**. **Flexibility, dynamic organization, research, innovation** and a true commitment to **economic, environmental** and **social sustainability**, with actions and good practices towards all stakeholders, are the principles guiding our company's performance and thus contributing to the achievement of the **Sustainable Development Goals (SDGs)** of the **Agenda 2030**, promoted by the UN for a more sustainable global economy.

# our commitment to sustainability

At **ANDRIANI**, we strongly believe in a circular, sustainable economy where economic growth goes hand in hand with care for the environment and society.

## Key aspects:

biodiversity

promotion of local economy

food traceability

smart agriculture

food safety and food education

well being of people and local communities



# our story

## Milestones

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**2001**

The pasta making process is finalized.

**2007**

Business founder Felice Andriani entrusted the firm to his two children Michele and Francesco Andriani, who carefully researched the market, detecting new trends and new consumer needs.

**2004**

Molino Andriani Srl was created to design, develop and produce a complete range of innovative and tasty gluten free pasta.

**2016**

The first multi grain mill was set up. The pulse pasta range is born.

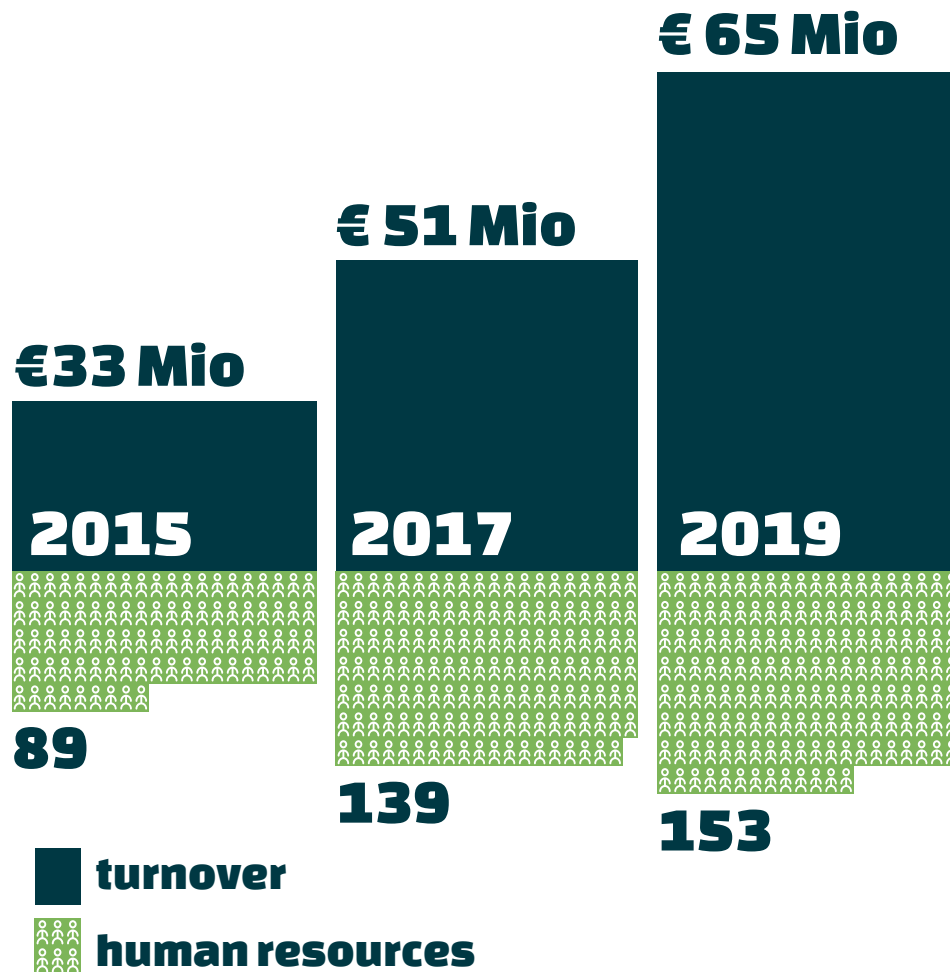
**2019**

New business plan, in collaboration with PricewaterhouseCoopers. The first Sustainability Report was prepared.

**2017**

Andriani SpA created a new and sustainable all-Italian supply chain for pulses.

# growth trends

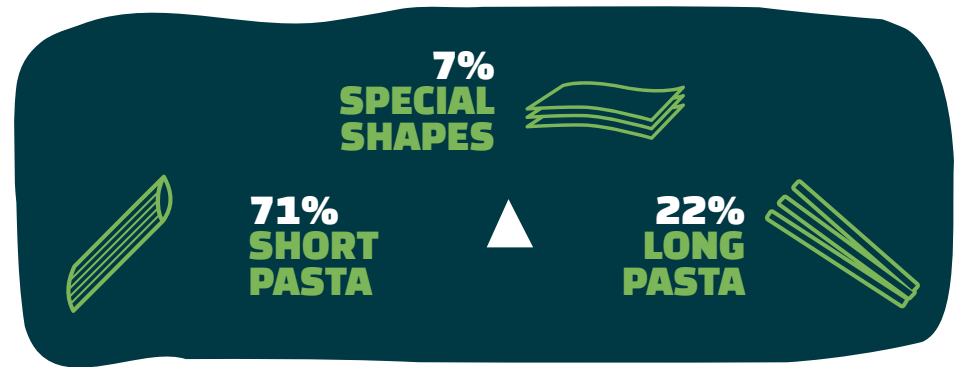


# the factors behind our performance

- investments in R&D and innovation
- customers and consumers at the core
- flexibility
- a dynamic organization capable of rapid response to change
- investment in human capital

«FOR ANDRIANI SPA, INNOVATION IS A WIDE-RANGING CONCEPT THAT INCLUDES PRODUCTS, PROCESSES AND RESOURCES.»

# key figures



# production capacity



**6,000** pasta production capacity **kg/h**

**50** raw materials and flours **silos**

**12** packaging **lines**

**18,000** packaging capacity **pack/h**

**5** production **lines**

**50,000** plant **m<sup>2</sup>**

**new 1** COUS-COUS **line**

# production performance



**50+** raw materials employed

**30+** packaging solutions

**870** SKUs

**130+** brand

**50+** nations

**60+** various formulas



# our way of working

stage-gate innovation process



**design thinking**

**pilot trials**

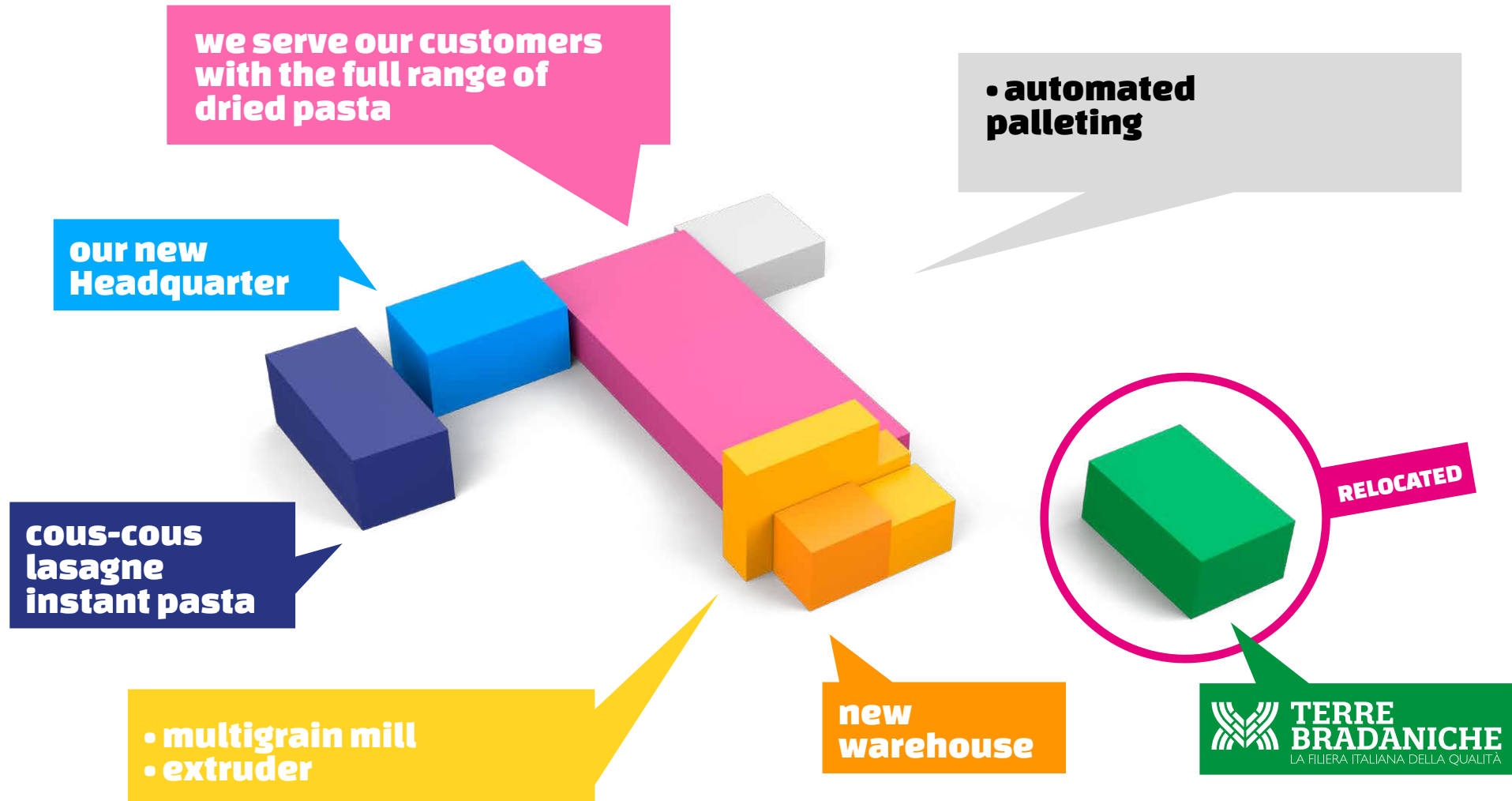
**scale-up**

**go-to-market**

Our business process is fully customer-centric. We engage our consumers in decision-making through focus groups and surveys when launching new products.

# one stop shop

our business model





 **TERRE  
BRADANICHE**  
LA FILIERA ITALIANA DELLA QUALITÀ

For the third year of the **Terre Bradaniche** project, **Andriani** is developing a sustainable Italian supply chain for legume production (lentils, chick peas, green peas). The goal is to enable numerous local farms to optimise the growing specifications for both integrated and organic legume production, implementing sustainable criteria. This means safeguarding the soil and the environment, guaranteeing food safety and food quality, and increasing the profitability of all the operators in the supply chain.



**reducing  
production  
costs**



**reducing  
negative  
impacts on  
health and the  
environment**



**increasing  
returns and  
quality**

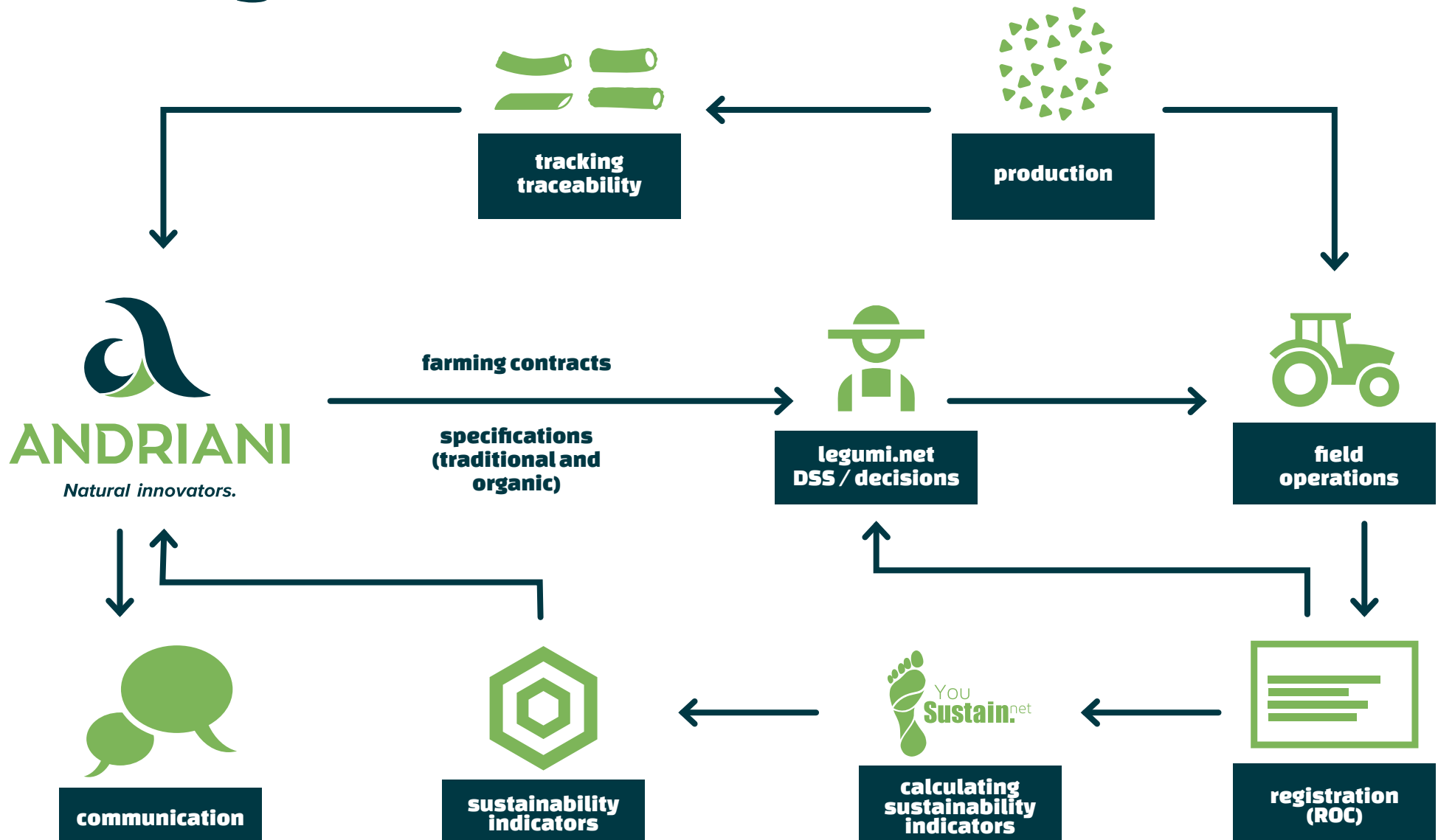


**complying  
with  
regulations**

## **a new, sustainable supply chain**

**Andriani** promoted the first sustainable pulse supply chain, where improving the quality performance of field crops and environmental sustainability coincide. Born as a collaboration with **Horta S.r.l.**, a spin-off of the Università Cattolica del Sacro Cuore, the project is designed to optimize farming specifications and align with sustainable farming criteria.

# DSS legumi.net



# the multi-grain mill

- a first-in-kind, designed by the Andriani & Buhler Group.
- all types of naturally occurring gluten-free and allergen-free raw materials (grains, pseudo-grains, pulses, ancient grains), that can be processed on the same milling and cleaning lines.
- 3,000 m<sup>2</sup>;
- 40,000 tons yearly capacity;
- 2 product lines: native and pregelatinized flours;
- 2,450 tons storage capacity

## our objectives

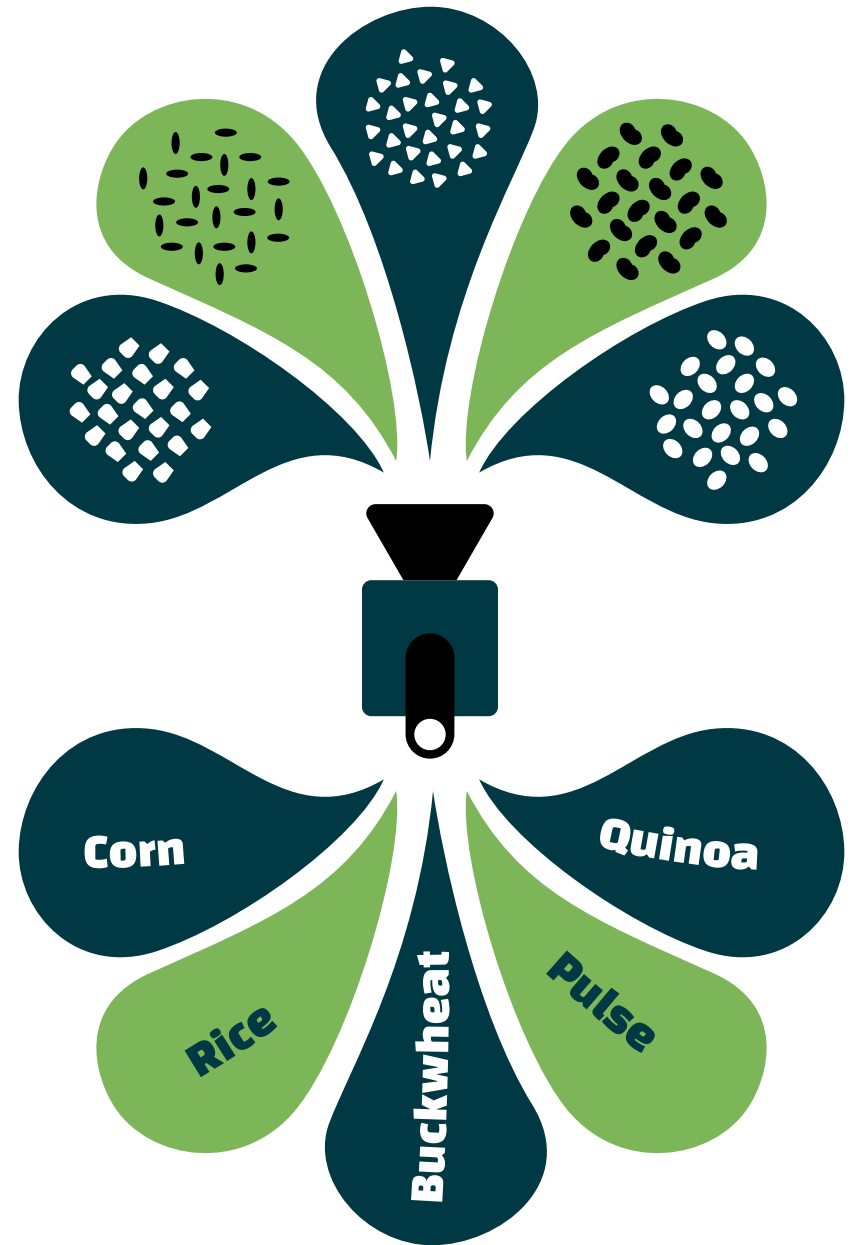
### know-how

- new processes;
- unique formulations;
- a range of crops for pasta applications;

### Q & FS

- flour standardization;
- improved cross contamination management;

### improved supply-chain control



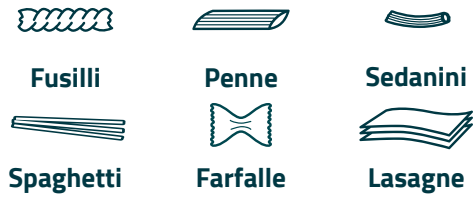
# our products

## PLANT-BASED PASTA

CONVENTIONAL AND ORGANIC



CORN-RICE



MULTIGRAIN



OAT



BROWN RICE



BUCKWHEAT



TEFF



SORGHUM



Mezze Penne



Sedani



Fusilli

Penne

# our products

## PULSE PASTA (HIGH PROTEIN) CONVENTIONAL AND ORGANIC



RED LENTILS



Fusilli



Penne



Sedanini



Spaghetti



Sedani



Risoni



Stelline



GREEN PEAS



Fusilli



Penne



Risoni



Stelline



MUNG BEANS



Fusilli



BLACK LENTILS



Spaghetti



CHICKPEAS



Fusilli



Risoni



Pipe Rigate



Penne



Caserecce



YELLOW LENTILS



Caserecce



Lasagne



Spaghetti



Penne

## PASTA WITH VEGETABLES



BROWN RICE AND  
CAULIFLOWER



Sedani



LENTILS AND  
BEETROOT



Caserecce



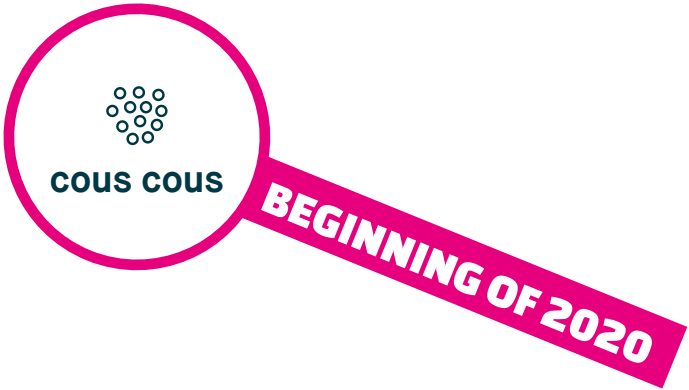
LENTILS AND  
PUMPKIN



Sedani

# our shapes

SHORT PASTA						
	Fusilli	Tortiglioni	Fusilloni	Sedani	Rigatoni	Mezzi Rigatoni
						
	Caserecce	Sedanini	Pipe Rigate	Mezze Penne	Penne	
MINI PASTA						
	Filini	Stelline	Conchigliette	Chifferini	Ditalini	Risoni
SPECIALS						
	Farfalle	Lasagne	Nidi			
LONG PASTA						
	Spaghetti	Linguine				



# our packaging solutions

## CONSUMER PACKAGING



boxes



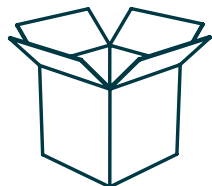
bags



food service\*

\* food service for short pasta only

## TRADE PACKAGING



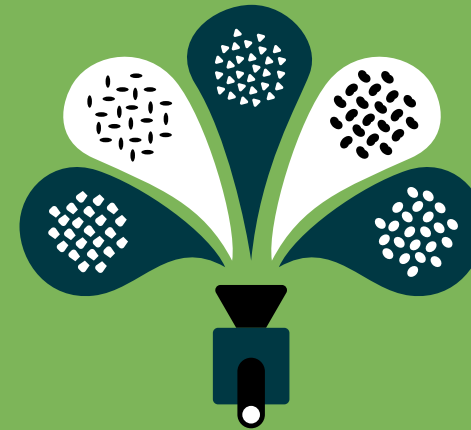
cardboard box



front facing tray

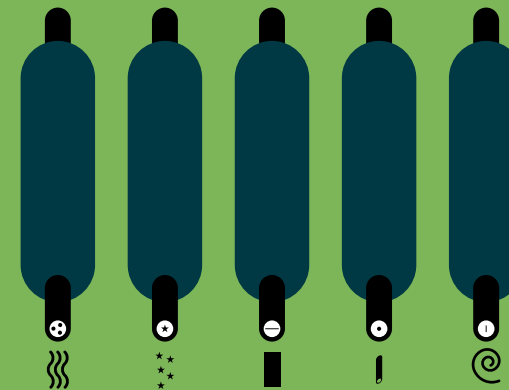


dual opening tray



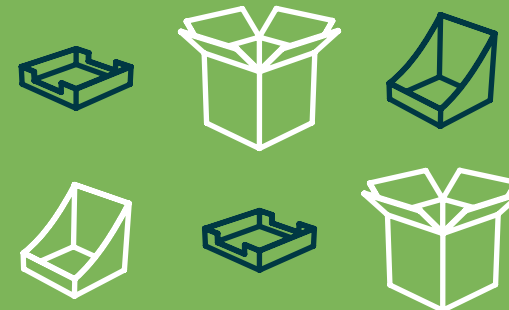
## MILL

**MULTI-GRAIN MILL  
YIELDING THE  
FLOURS REQUIRED  
BY OUR PASTA  
PRODUCTION**



## PASTA FACTORY

**5 EFFICIENT  
PRODUCTION  
LINES PRODUCING  
6000KG/H  
OF PASTA IN  
DIFFERENT  
SHAPES AND FROM  
DIFFERENT FLOURS.**



## PACKAGING

**AN AUTOMATED,  
VERSATILE AND  
HIGH CAPACITY  
SYSTEM CATERING  
FOR THE DIVERSE  
NEEDS OF  
CUSTOMERS AND  
MARKETS**

# food safety

## Quality Management

- › Supply management
- › On-going monitoring of suppliers
- › Full monitoring of incoming raw materials
- › Dedicated tanks for transportation of gluten free raw materials.

## Process controls

- › Carefully planned monitoring activities
- › Effective documenting system
- › Checks on planned activities
- › Plant and machinery maintenance.

## Control tests on finished products

- › Compliance with customer specifications
- › Checks on size, humidity, colour
- › Cooking tests
- › Checks on correct and complete food labelling requirements on packaging.

# corporate certifications



# product certifications



**The quality of our processes and raw materials is guaranteed by several certifications.**

# OUR COMMITMENT

**95%**

permanent contracts

**1 MIO**

people reached  
on social media

**30%**

laser rather than inkjet printers

**120**

management meetings  
hours on sustainability  
issues

**4 MIO**

euros invested in  
sustainability

**60%**

organic raw  
materials

**40%**

waste sent to recycle  
or produce energy

**80%**

recyclable  
cardboard  
packaging

**65 MIO**

turnover

**5**

countries visited to  
attend sustainability  
meetings

**36%**

women in  
leadership



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