



Know-how Gluten Free

Dedicated to gluten free since 1998, **Bioalimenta** produces more than **70 different pasta shapes and potato gnocchi, certified gluten free**, for its own brands but also for Italian and International **Private Labels**. A history made of passion and challenge that started at a time when very few people believed in this business, but proved to be life changing for many.



Tradition and Innovation

With more than 20 years' experience, constant quality of its products and processes and a great ability to combine tradition and innovation, **Bioalimenta** represents today a manufacturing excellence -recognized internationally- in the production of dietary and Free From food.



Human Dimension

Although the constant growth and production capacity increase, **Bioalimenta** remains a **human sized company** providing personalized customer service, flexibility and creative solutions. The production areas are also human-centered so the pasta makers have a constant control on every step of their activities.

Vision

Carrying on making pasta, gnocchi and offering **high quality products** to everyone that follows a Gluten Free diet, bringing the whole family together for the pleasure of good eating.



Mission

Giving continuity to the **pasta-making tradition of Fara San Martino**, to make and offer worldwide the excellence of the **fine Italian Cuisine, "Free From"**.



Values

A **Gluten Free dedicated facility** in which we manufacture quality products following clean and simple recipes made with **GMO free** ingredients using **sustainable production methods** to guarantee the **maximum food safety**.



BRCS
Food Safety
CERTIFIED



BioAlimenta

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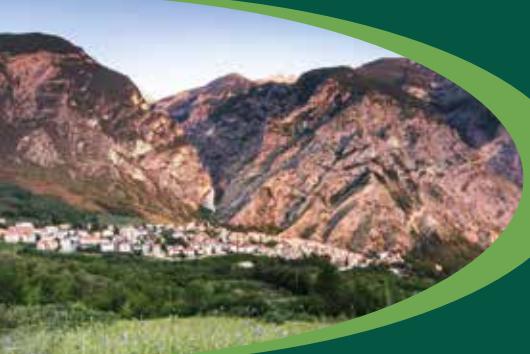
BioAlimenta
GLUTEN FREE

COMPANY
PROFILE

EN

Fara San Martino ancient pasta making tradition

Bioalimenta is located in Fara San Martino on the Eastern Side of the **Maiella National Park** (recently designated as **UNESCO Geopark**), a place known worldwide as the **capital of quality pasta**, where a centuries-old pasta making tradition and pristine nature come together. Bioalimenta is the first local company to have transferred this great tradition to the production of gluten free pasta and gnocchi, embracing contemporary diets and modern lifestyles.



Pure spring water, a precious quality asset!

The pure spring water from the Maiella mountains, used in our recipes to make pasta and gnocchi has low mineral content, neutral flavour and flows from the source of the Verde river at a constant temperature of 8°C all year round. In addition to the selected raw materials and our specific know-how, it represents one of the main added values to our products.

WITH NATURAL
SPRING WATER
FROM THE
MAIELLA
MOUNTAINS



Our brand

Farabella®
GLUTEN FREE



Potato Gnocchi

Our gnocchi are like the **fresh** ones and can be stored at room temperature with a shelf life of 12 months.

Soft and tasty like homemade, ready in only 2 minutes, the range includes 11 different versions, including single-serve options.

Potato Gnocchi and Perle with rice (also 1 PORZIONE) Potato Gnocchi and Perle with corn (also 1 PORZIONE) Potato Gnocchi with spinach

Potato Gnocchi with buckwheat Potato Gnocchi with quinoa Potato Gnocchi with red lentils Potato Gnocchi Maxi

Pasta

A great assortment of **more than 60 shapes** made with corn and rice flours selected exclusively among those of the highest quality.

The bronze dies let us obtain a rough and porous pasta that welcomes any seasoning.

The slow drying process at low temperatures ensures a high-quality finished product.



Classic, Soup & Kids and Regional cuts

A wide assortment including the "iconic" Italian pasta shapes and regional options that represents the invaluable culinary heritage of the country.



Special and jumbo cuts

Several options, ideal to prepare sophisticated recipes for special occasions but also perfect to make easy and delicious everyday meals.

Stabilized pasta

A Bioalimenta exclusive product that has the same **characteristics as fresh pasta**. Thanks to an innovative production technology, **it can be stored at room temperature** (12 months shelf life). With this line we offer soft and tasty shapes, like homemade.

PLUS+ Functional line

With the **Plus+** line, Farabella has developed **innovative and healthy recipes**, giving a natural boost to its traditional Italian gluten free products. The range includes 2 recipes: **100% brown rice** as well as a blend with **brown rice and teff**, an ancient cereal.



Organic



Our most traditional pasta shapes are now available in an **"organic certified"** version for those who care about environmental issues and follow a healthy diet.



Other products

Our catalogue includes also **flours, sauces, sweet and savoury snacks, biscuits, bread substitutes** and **candies** all made with exclusive recipes created from our passion and experience for the best gluten free.

