.. PASTA DEI ..

# 

azienda familiare



#### Traditional Italian Pasta: long Pasta on a special format, the nest!









#### Traditional Italian Pasta - Long Pasta on a special format, the nest!















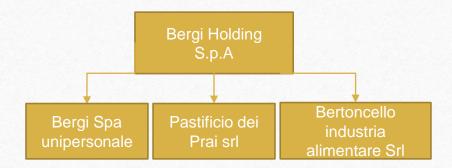
### History of Pastificio dei Prai

- 1984: Foundation in Riese Pio X (Tv): **1 line of production: 300kg/h**, brand Pasta Veneta.

  Pasta production on the special format of **nest**.

  The company works almost exclusivley on behalf of **third parties** who want to extend their range of products.
- 1994: The company moves to Castelfranco Veneto (Tv)
- 1997: Installation of the **second production line**. Total capacity 600kg/h. The company still operates almost exclusivley on behalf of third parties.
- 2008: Acquisition by Bergi Holding S.p.A. Borns **Pastificio dei Prai srl**.

  Thanks to the experience of Bergi on the distribution with the GDO and Discount channels, Pasta dei Prai starts to be sold with its **own brand**.











#### Storia di Pastificio dei Prai

- 2017: Project for a **NEW FACTORY** has been approved. The company moves from Castelfranco Veneto to **San Martino di Lupari** in front of the sister company Bergi's headquarter.

The new facility is about 6.500 MQ on an aerea of 22.000 MQ New capacity of **950 kg/h**.

The production from star to end is completaly automatic.

- 08/2019: Opening of the new production site.
- 06/2020: Presentation of new image of Pasta dei Prai.
- 10/2022: Prsentation of the second production line layout. The estimated capacity will reach 1.900kg/h, Pastificio dei Prai will be the first nest pasta producer in Europe.







#### Current Production

- 1 line of production, capacity 950kg/h
- 3 shifts a day, H24
- Specialized on the production of nest pasta: **Durum Whear Pasta Egg Pasta**





- Avalability of special raw materials:
  - <u>Durum Wheat</u>: 100% Italian, 14% of proteins
  - <u>Italian Eggs</u>: Free Range, Agrovet, KAT, ABF
- Standard sizes: 250g 500g 1.000g









#### Featurs

We produce special pasta shapes, those formats that allow us to process the raw materials as we want, slow dry and bronze cut as tradition asked.

- Bronze CuSn12 cut: rougher paste to better absorb sauces
- Slow dry: to preserve all the goodness of the wheat and ensure an excellent cooking resistance
- Semolina guaranteed with 12% min. protein
- Only certified and carefully selected suppliers











### Our special shapes for Private Label

All our shapes can be packed with the following sizes according to customers needs:

- 250g
- 454g
- 500g
- 1.000g









## Other special shapes

Durum What Canelloni 250g







Durum Wheat – Egg Lasagne 500g











## © Other special formats



Tricolore Pasta/Paglia&Fieno Pasta















### 2020: Brand Refresh











### 2020: Brand Refresh













Durum Wheat Semolina Pasta









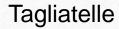


### Our Shapes: Egg Pasta 500g

- 100% Italian durum wheat
- Italian barn eggs



Tagliolini



Fettuccine













### Our Shapes: Egg Pasta 500g

100% Italian durum wheat



Fidelini



**Tagliatelle** 



Fettuccine









## Pastificio dei Prai for the Environment

New Carbon Neutral Project 2023-2026



Solar Pannels +400KW/h, enough to cover the entire daily energy demand.

Smart Power - 46.000KWh/year.



More than 145 ton. of  $CO_2$ /year saved



6.850 trees





New goal of carbon neutrality by 2026 managing forests and green areas.









#### Who chose Pasta dei Prai

























### Private Label

Pastificio dei Prai well understands the increasingly important market share that is acquiring the private brand and for this reason it already collaborates with many national and international companies in the development of its brand.























#### Certifications

A real and constant commitment to the control of quality and food safety is one of the main mission of "Pastificio dei Prai". This commitment aims to satisfy the increasingly demanding and specific request for adherence to international hygiene, ethical and quality standards.

Being a supplier of large-scale retailers and, moreover, overseas promoters of the Made in Italy culture means actually offering the maximum guarantees, adopting production and management schemes that bring to the fore the respect and well-being of the consumer of the environment that surrounds us.

The pasta factory has obtained the following certifications.





















Exhibitions: Bologna – Amsterdam – Dubai – Parma – Milan



















### Contacts

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