

WE ARE A FAMILY COMPANY

It all started in 1956, when Euride Zini founded a small pasta factory in the heart of Milan, which still bears her name. She produced handmade fresh pasta that, according to tradition, was to be eaten immediately or to be frozen. Today Zini Prodotti Alimentari is still following this tradition, by respecting original recipes and avoiding any articial ingredients, including colorants and additives. For product conservation Zini exclusively uses one single natural element: cold.

In its cutting-edge
Milan pasta factory,
all freshly-made products
are cooked and frozen
very quickly, to preserve
all their taste and freshness
for a long time.





1969

Technological breakthrough due to the introduction of the first kneading machines.

1973

Zini moves to Cesano Boscone. 1978

Zíní is the first company in the world that freezes fresh pasta.

1988

First exports.

2009

Launch of Pollezione Milano with its gourmet fillings. 2013

Opening of the new pasta factory with internal Lab, R&D and Factory Kitchen.

2016

New **Gluten Free** factory.

2017

Launch of Risidoro®, the perfect risotto. 2018

New Healthy line with Integrali Bio. 2019

Increasingly green, 100% compostable packaging.

2020

New corporate logo and new corporate identity.

2021

Zini has taken the field for the second year to grow Senatore Cappelli ancient wheat in the City of Milan, behind its Pasta Factory.

The range of 100% vegetable The range of 100% vegets Gnocchi has grown with the introduction of sweet potato Gnocchi.



Somme Spirit PEOPLE

OUR VISION

We are Italian artisans of homemade pasta, rooted in tradition that we hand down from generation to generation.

We have always been innovators and we will always be.

To make Pasta and other s pecialties based on Italian cereals having proven sensory and nutritional properties more and more accessible all over the world.

To reduce the environmental footprint of the supply chain we are part of.

To improve People's lifestyle.





OUR FEATURES 1/3:

- 16.000 SQM ZINI PLANT
- 8.000 SQM PRODUCTION SITE
- 5.000 SQM NEW PRODUCTION AREAS
- R&D
- INTERNAL LAB
- FACTORY KITCHEN

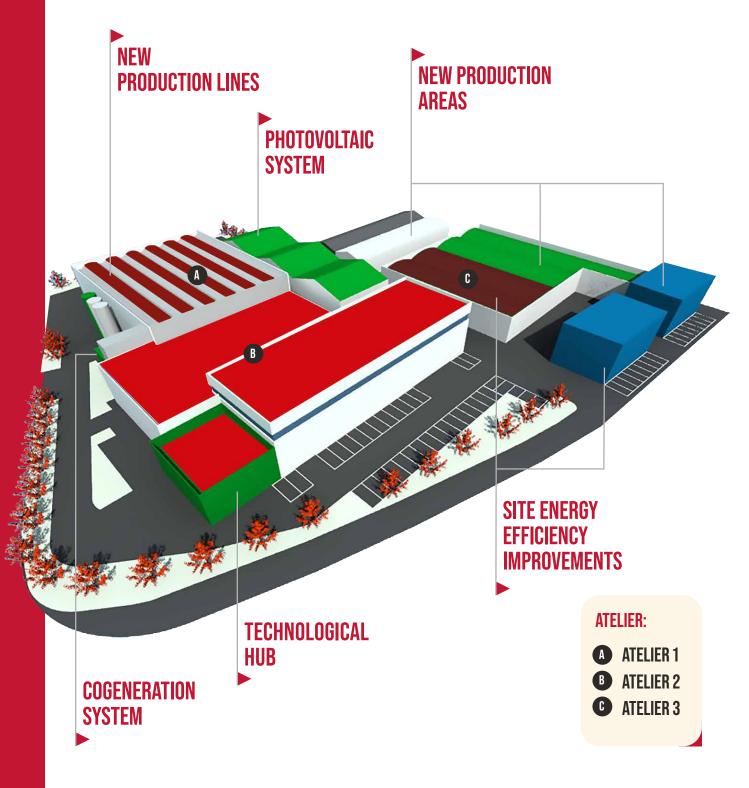
2022 2023

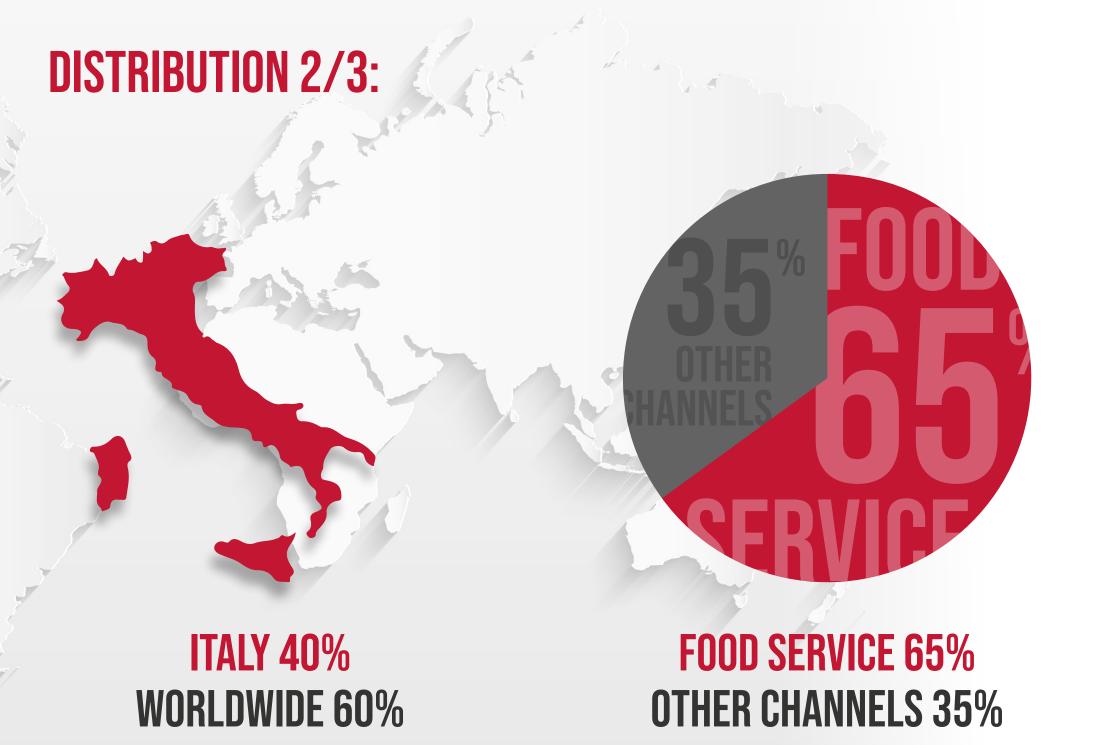
PRODUCTION LINES n°: 8 10

PRODUCTION Ktons: 15

MILAN PRODUCTION SITE CAPACITY CURRENT: 25 Ktons

2024: 35 KTONS





OUR NUMBERS 3/3:







OUR CHOICES



GET A LOOK AT OUR SOCIAL AND ENVIRONMENTAL RESPONSIBILITY REPORT TO LEARN MORE.

ONLY
ITALIAN AND
LOCAL SENATORE
CAPPELLI WHEAT



100% ITALIAN RAW MATERIALS



WATER
COOKING METHOD
ONLY



Only packaging

compostable

and recyclable

CORPORATE SOCIAL RESPONSIBILITY: SUSTAINABILITY AND PEOPLE CARE



CORPORATE SOCIAL RESPONSIBILITY:
PEOPLE AND PROJECTS

SEARCH FOR QUALITY

Zini never considers total quality as the final result, but rather as a base to build on.























OUR RANGE



GET A LOOK AT OUR WEBSITE PASTAZINI.IT OR ASK FOR OUR PRODUCTS CATALOGUE.

OUR RANGE



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ZINI PRODOTTI ALIMENTARI S.P.A.

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PASTAZINI.IT







