MOLINO
FAVERO
PADOVA *dal* 1925

# Company Presentation

# WE ARE FREE

## BE FREE

FROM GMO, SOYA, GLUTEN,
LACTOSE AND ALLERGENS


## SENSE FREE

FROM CORN TO RICE, FROM PULSES
TO ANCIENT GRAINS TO SPECIAL FLOURS


## THINK FREE

SUPPLY CHAIN AS GUARANTEE OF HIGH QUALITY

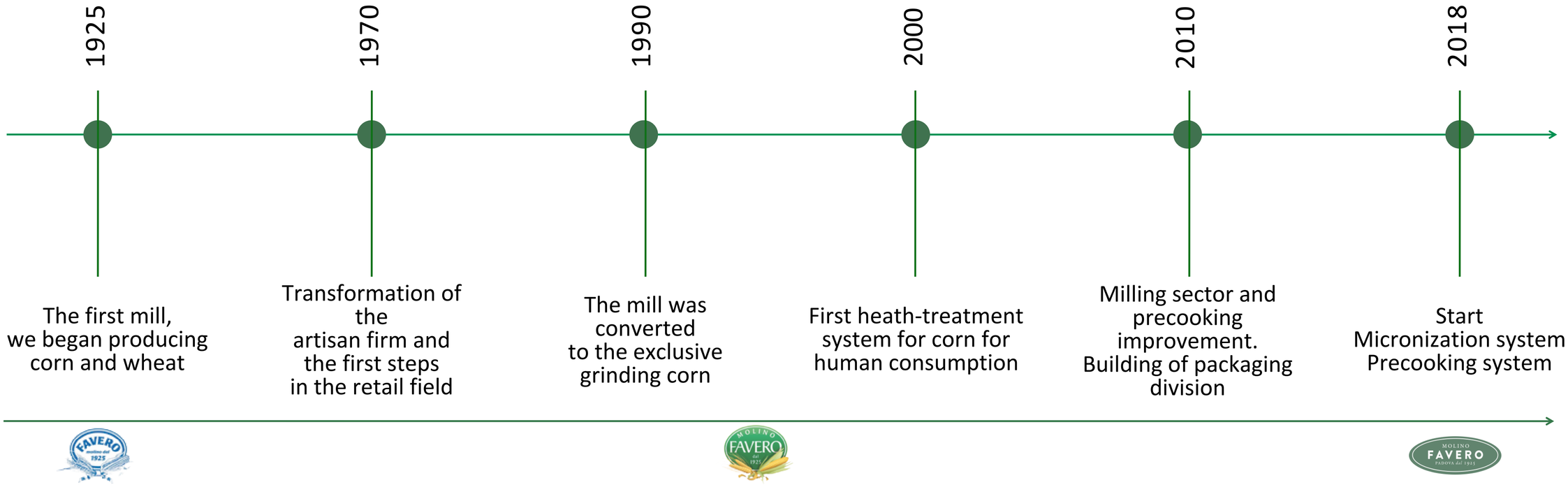

## FEEL FREE

FREEDOM TO CREATE NEW PRODUCTS

# OUR HISTORY

Molino Favero operates in food industry since 1925 employing the best cereals and legumes exclusively through technological and pioneering production process specificly studied for Industrial and Food ingredients sector

## MILLING FOR ALMOST 100 YEARS:
## Corn, Rice, Pulses, Ancient Grains, Superfood



# OUR SKILLS

- COOL HUNTING
- ADVANCED RESEARCH WITH UNIVERSITIES AND INTERNATIONAL COMPANIES

PRODUCT INNOVATION (R&D OUTSOURCING)

INTEGRATED AND PRODUCTIVE SUPPLY CHAIN PARTNER

MOLINO FAVERO PADOVA *dal* 1925

LOGISTIC PARTNER

MARKETING & COMMUNICATION CONSULTANT

SALES AND TRADE

# OUR CAPABILITIES

## FAVERO TODAY

How much we are growing


Our numbers

| | | | | | |
|---|---|---|---|---|---|
| 95.000 | 200 | 44 | 25 MLN | 9 | 96 |
| Tons of grains/year | Formulas developed for our clients | Different raw materials we process in our mill | Packs/year | Different kinds of process in our facility | Silos to stock raw materials and finished products |

Where our products are applied

# QUALITY

CORN

PULSES

RICE

ANCIENT GRAINS

Range of Products

## TRACEABILITY

BY MONITORING AT EACH STAGE
OF OUR PRODUCTION AND SUPPLY
CHAIN

## LABORATORY AND ANALYSIS (5000/year)

RAW MATERIAL ACCEPTANCE

FIRST ANALYSIS PROCESS

PRODUCT VALIDATION
UP TO 27 PARAMETERS

## CERTIFICATION PROTOCOL OF QUALITY

FROM PRODUCTION
TO FINISHED PRODUCT

# TECHNOLOGY

9 DIFFERENT KINDS OF PROCESSES IN OUR FACILITIES

1

## STANDARD

Quality assurance,
from the origins to the table

CLEANING
·
CONDITIONING
·
DEGERMINATION
·
MILLING
·
STEAM COOKING

2

## F-ACTIVE

Additional processes to make
our flours functional

ROASTING
·
MICRONIZATION
·
GRINDING

3

## MAKE THE DIFFERENCE: YOUR BLEND

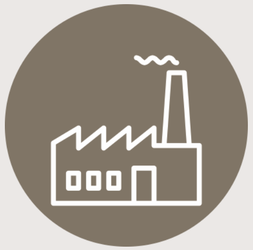
Create by mixing. Test and Innovate.
Enhance your essence: make your product
more complete and rich.

BLENDING

# BUSINESS CHANNELS

## OUR PRODUCTS AND BUSINESS CHANNELS

### INDUSTRY



Gluten free flours, semifinished product
and personalized industrial blends
Important partnerships with leading
Italian food companies

Our Brands
MOLINO FAVERO / PRIVATE LABEL

formats: 25 kg, Big Bag,  Bulk

### RETAIL

International large-scale
distribution chains
corn flours, legumes
flours, ready-to-use blends

Our Brands
MOLINO FAVERO / PRIVATE LABEL

formats: from 300 gr to 1 kg

### FOOD SERVICE

Specific ranges
for the professionists
of  the foodservice channels

Our Brands
MOLINO FAVERO

formats: 1,5 - 2 kg

# PARTNERSHIP

## OUR SERVICE

## THANKS TO OUR COLLABORATIONS

### University Partners
Padua | Milan | Bolzano | Bari

### Entity Partners
Ribes Nest
Innovative network for the
healthy ecosystem and smart nutrition
Polis Group

### Category Entity
Cast Alimenti
FIC Italian Chefs Federation
NIC National Italian Chefs

unibz
Fakultät für Naturwissenschaften und Technik
Facoltà di Scienze e Tecnologie
Faculty of Science and Technology

UNIVERSITÀ DEGLI STUDI DI BARI ALDO MORO
DIPARTIMENTO DI SCIENZE DEL SUOLO, DELLA PIANTA E DEGLI ALIMENTI

RIBESNEST®

GRUPPO POLIS
cooperative sociali

CAST ALIMENTI

Federazione Italiana Cuochi

NIC® NAZIONALE ITALIANA CUOCHI FIC

# CERTIFICATIONS

FOOD SAFETY SYSTEM CERTIFICATION

ORGANIC CERTIFICATION

QC CERTIFICATION

SECTOR CERTIFICATION

FSSC 22000 BUREAU VERITAS Certification

ISO 22005 BUREAU VERITAS Certification

BRCGS Food Safety CERTIFICATED

IFS Food

ccpb

KOSHER PARVE Under supervision of Rabbi A.Locci Chief Rabbi of Padua

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