



COMPANY PROFILE



RICCI s.r.l.

DISTRIBUTION TO FOODSERVICE

*Since 1955
A long story of love*





Who we are



RICCI S.r.l. is an Italian stockist, specialized in the distribution of food products.

Our catalogue is composed by about 5.000 items with the best price for value, and always available on stock, for a current annual revenue of 30 million Euro.

Our main clients are foodservice operators of catering sectors, both commercial (hotels, restaurants) and collective (hospitals, government authorities, military contingents, humanitarian organizations, industry, schools), on domestic and international circuits.

Our history

The Ricci family has a long experience in the food distribution since 70 years: during the 50s, Mr. Ricci started his business by distributing milk bottles to neighbors by his bicycle. These were the years after the Second World War, and Italy was slowly returning to its activities. Over time, the punctuality and courtesy of Mr. Ricci increased his fame and quickly expanded his business by including new products, and reaching more and more customers. His focus was on choosing the best products for his customers: in short he became a guarantee of quality.

He transmitted the same passion to his children, who over the years organized a local distribution network, which thanks to the success of their work spread throughout Italy.

Today, we spread out the **Italian food excellence**, by offering a customized solution for a huge variety of situations and needs: we are specialized in commercial catering (restaurants, hotels) and collective catering (schools, hospitals, military contingents, industry) with an assortment of over 5.000 food products (fish, meat, various grocery and fruit and vegetables).









Why Ricci

Efficiency, timeliness, high quality of products, respect for the environment and current regulations.

Quality and efficiency.

Our passion for quality has always been a fundamental value for our company and it's now one the key-values of all our strategies and business processes, in terms of safety, hygiene and health.

Over the years we focused on product innovation and adaptability, by offering a complete and customised offer that fully meets the customer needs.

Our goal is the full satisfaction of our customers all over the world.



High tech supply chain system

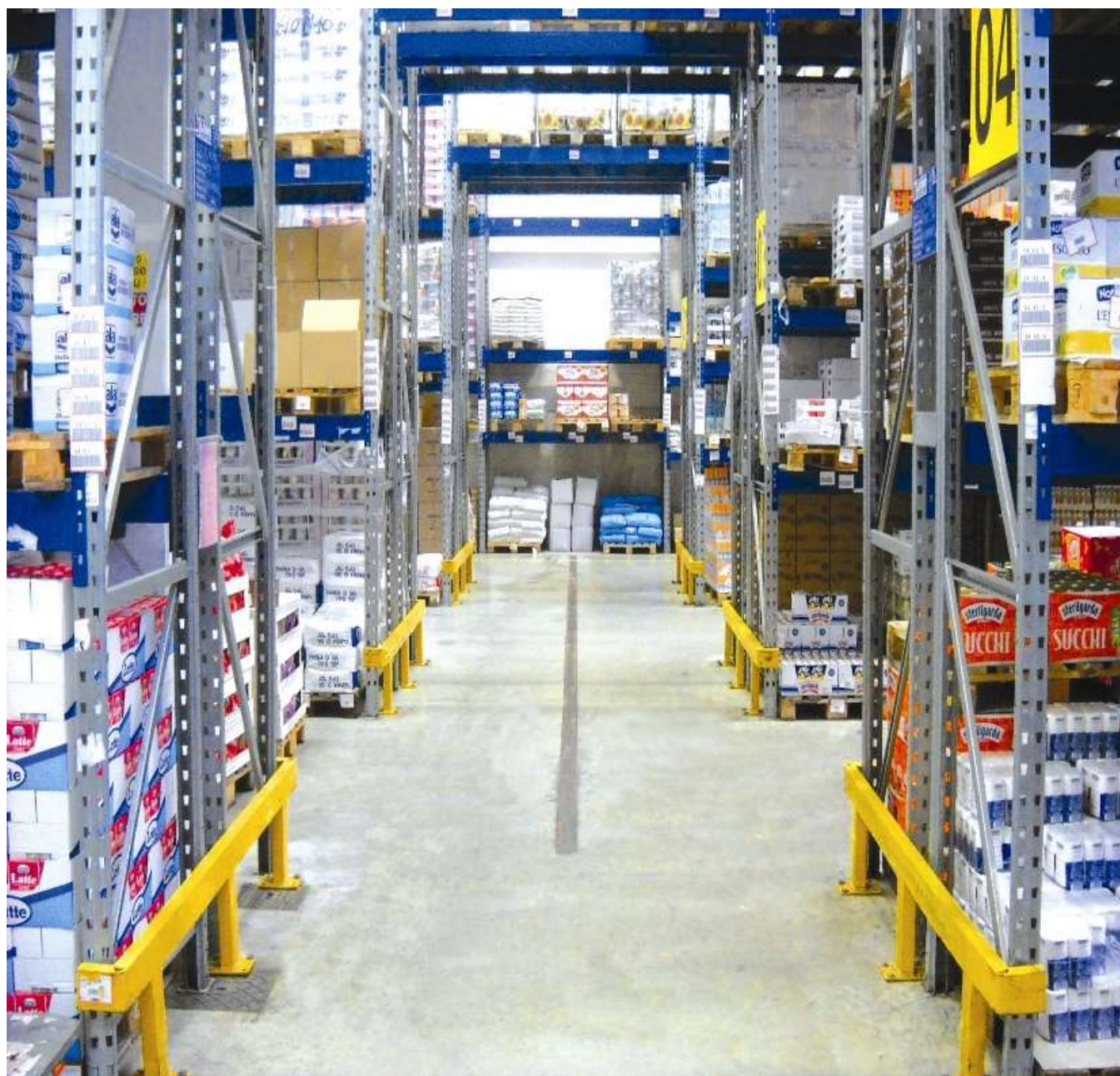
Our supply chain management is organized through a head office and a state-of-the-art logistics center placed in Cesenatino, in the northern part of Italy, and complemented by direct access to our network of distribution centers all over the Country.

Our system involves some of the most sophisticated warehousing equipment to optimize accuracy and efficiency.

Our operators work through the use of radio frequency: all the movements of the products are automatically identified through the presence of barcodes, which apply to the individual unit (carton): each of these labels contains the history of the product (product type, quantity, expiry date), and is crossed to a similar pallet label, which identifies its positioning in the warehouse.

The macro warehouse area is divided into three areas, depending on the type of product: dry, fresh, frozen. For this last area, the perfect continuity of the cold chain is guaranteed in every step.

Once a client order has been placed, we proceed with arranging delivery through our transport network, for sea, land and airfreight, while secured door-to-door supply chain solutions ensure deliveries are safeguarded at all stages of the journey.





Ricci for the environment

We have always been very attentive to the environment: our internal management system that automates all the storage and handling phases allows us to drastically reduce the circulating paper documents.

Our product delivery methods strictly respond to sustainability dynamics: the use of large distribution platforms that cover the whole national territory, autonomously equipped with storage cells and regularly supplied, guarantees better service functionality and allows a significant reduction of travel routes.

The aspect of packaging is also crucial for Us: Ricci srl uses corrugated cardboard boxes made of 100% recycled material, fully compliant with the requirements of Legislative Decree 152/2006 as well as the European directive 94/62 / EC which regulates the presence of heavy metal residues. The wooden and plastic pallets are made of 100% recycled material, and in compliance with international fumigation laws.





Our Products



Seafood :

Ricci s.r.l. it is a direct importer of frozen fish from the seas all over the world (France, Spain, Holland, Ecuador, Thailand, Norway, etc ...). Thanks to an accurate selection of suppliers, our strength is undoubtedly the freshness combined with the quality of the products and a fast and efficient service.



Vegetables:

Our vegetables catalogue includes a wide range of ready-made or semi-finished products that can meet the needs of any type of restaurant. Frozen vegetables are available all year round and are ready for use.



Dairy products and Cheeses:

Dairy products have been our strength for years, having our company ancient origins as a dairy and milk collection center. For all types of cheeses, hard and semi-hard, soft and for dairy products, our customers have the opportunity to choose from the best brands and different types of cutting and packaging, in order to meet the most varied restaurant needs.



Biological food

Operating in the field of food distribution to hospital and school canteens since years, Ricci s.r.l. has developed a remarkable sensitivity towards food safety and hygiene, focusing from the beginning on the introduction of organic food in school catering, believing in their guarantee of healthiness. The range of our organic products includes all product categories, fresh fruit and vegetables, fresh bread, dried legumes, cheeses and cold cuts, fresh milk, fresh meat, frozen vegetables, baked goods, preserved products such as tomato pulp, peeled tomatoes, puree , fruit juices, rice and semolina dried pasta, fresh pasta, biscuits, honey, soluble barley, homogenised, etc ...

Our bio meat comes from animals fed exclusively with organic food and raised in full respect of their well-being, freely and without the use of chemicals. The entire production cycle, from raw materials to soils, from care to the natural development of animals, is aimed at creating and maintaining complementary relationships between land, plants and animals in accordance with the provisions of current regulations on organic agriculture. All our organic products are certified and, in compliance with the provisions of the Ministerial Decree July 7, 2005 Prot. No. 91152, which regulates the obligation of entry into the control system of retailers of organic products, we have obtained the relevant certification.



Baby food

Ricci srl pays great attention to the selection of suppliers who can ensure a complete range of products aimed at early childhood, having everything necessary for weaning (homogenized fruit, meat, cheese, fish, granulated biscuit, first biscuits months, pasta, semolina, rice cream, mixed cereals, freeze-dried, etc ..)



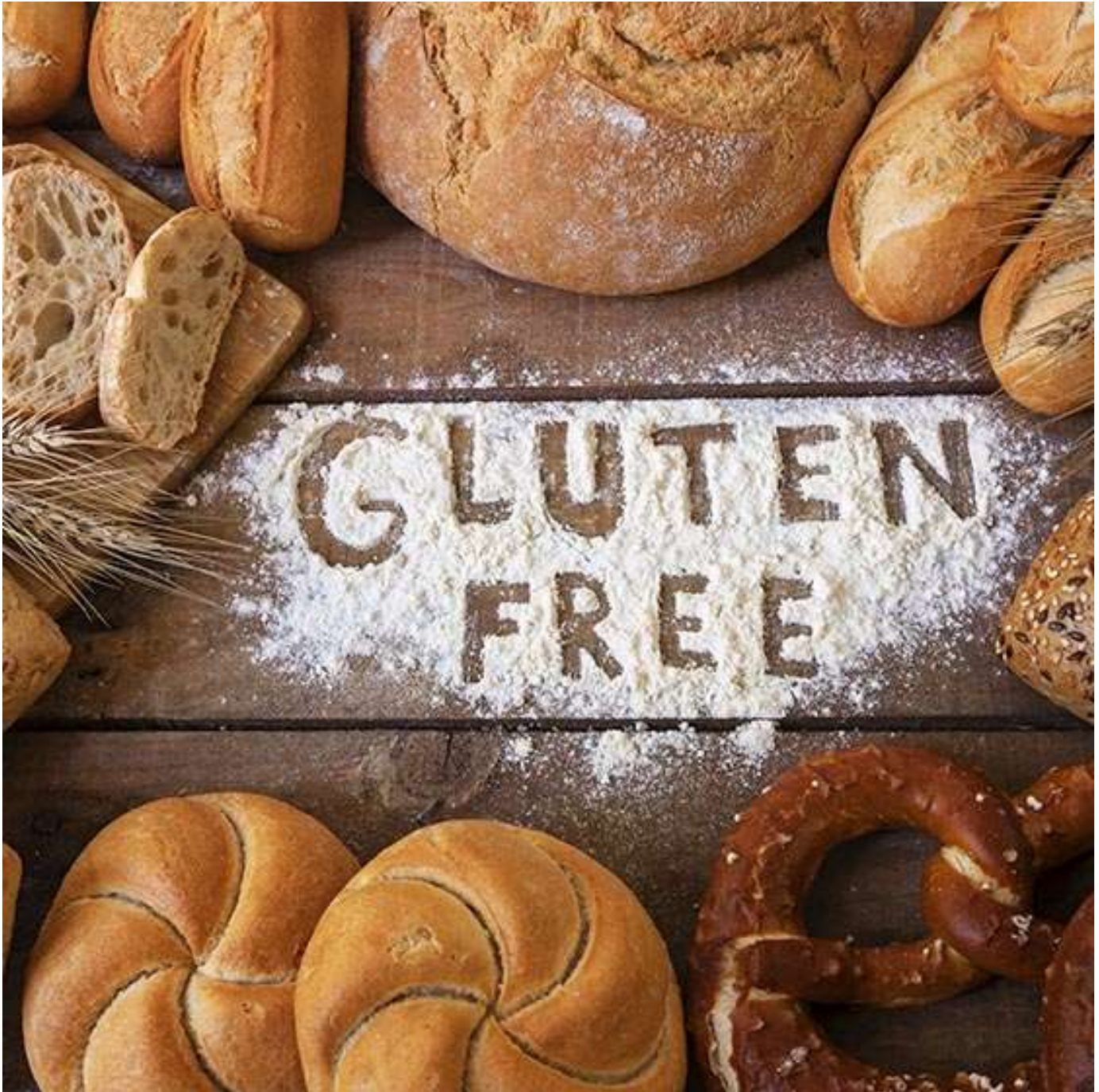
Fresh and Cured meat

The meats and cured meats selected by our company come from the best producers. The choice is accurate both for quality and size, in order to satisfy all possible usage needs. Particular attention is given to the packaging, so that the product can maintain the organoleptic properties and the natural freshness, goodness and tenderness until the moment of consumption. In particular as regards cured meats, we have been working with portioned products in a protective atmosphere for years, products of excellent quality and remarkably practical for the service linked to large-scale distribution. Available: national and Parma PDO raw ham, cooked without polyphosphates, Milan salami, Bologna mortadella and other cured meats on request.



Canned food

Packaged products are the basis of catering. Ricci s.r.l. has made it a strong point by offering its customers a vast assortment at competitive costs. The company is able to provide the best brands of pasta, canned goods, preserves, wines, spirits and drinks, spices: this wide range of products offers the possibility of offering rich and always different menus, expressing the maximum of creativity.



Food intolerances

Ricci provides a wide assortment of products for celiac diet that can cover all the nutritional needs of the day from breakfast to dinner, such as cooked ham, yogurt, baked goods such as toasted slices, crackers, breadsticks, sandwich bread, sandwiches, biscuits of various kinds (buckets, shortbreads, wafers), snacks, semolina and egg pasta, desserts of various flavors, flour for bread and cakes, beer, frozen products. All the gluten-free products we have are recognized by the gluten-free associations and therefore fall within the AIC Handbook. Still in the field of diets to be followed under the preventive medical profile, we have a wide assortment of both sugar-free baked products for diabetic consumers and low-protein products such as pasta of various sizes, shortbreads, wafers, biscuits, flours, drinks, bread loaves and biscuits, etc ...



Non food

Ricci srl provides a wide range of specific items for professional cleaning. From detergents and additives for dishwashers, detergents for ovens and hoods, to products for personal care and hygiene. There is also a full range of disposable paper and plastic products.



Certifications



Integrated quality-food and environmental safety policy

Customers needs and satisfaction are the center of all our processes: this means focusing on providing an excellent service, but also commitment to ensuring respect and delivery of hygienically healthy products, which reflect an image of reliable and professional leading company.

The mission is to provide customers with the best possible services and high quality products with excellent value for money, guaranteeing compliance with food hygiene and safety regulations but also compliance with all mandatory environmental and safety regulations.

As a result, Ricci succeeded on obtaining certification of its Quality-Safety-Food and Environmental Hygiene Management System according to the requirements of the following standards:

- UNI EN ISO 9001 - Quality Management Systems,
- UNI 10854- Application of the HACCP system according to the guidelines - Management systems for food safety,
- UNI EN ISO 22005 - Traceability system in agri-food chains
- UNI EN ISO 22000 - Management systems for food safety
- Organic certification for the marketing of organic products
- UNI EN ISO 14001 Environmental Management Systems
- MSC standard certification for sustainable fishing



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