

Tradition since 1959

Company profile



Who we are



- Our history begins in 1959, when thew entrepreneur Luigi Vecchia founded *Dietetici Moderni* in Abano Terme, near Padua.
- His purpose, very **innovative** at that time, was that of creating and selling dietetic goods, suitable for the **specific needs of the consumers**.



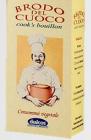




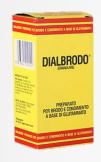




















- In **1960**, our signature product is created: *Naturalbrodo Sublime*, then *Dialbrodo*
 - the first vegetable granular bouillon mix in Italy
 - natural alternative to the classic "stock cube"
 - very low fat content
- The special **attention** paid by Dialcos to the needs of consumers has led us to innovate our products and constantly upgrade ourserves. Alongside our granular bouillon mix, **glutamate-free** and **organic** solutions were added.













- In **2011** we embrace the Kaizen philosophy and begin a path of **continuous improvement**. The cooperation of our team combines skills coming from different company functions: we challenge ourselves to guarantee the best for our customer.
- Since **2016** we have innovated further, without forgetting tradition: we begin to combine timeless classics with **new ingredients**.
- ▶ Today we continue to work on **new products** to adapt to the everchanging needs of our customers.

Our certifications

In 2017, we have achieved two essential international certifications: **BRC** and **IFS**.

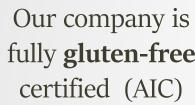


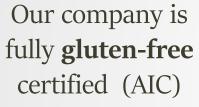
BRC (British Retail Consortium) is based on quality standards that influence HACCP, work environment, and product and process controls.



IFS (International Food Standard) requires to follow specific hygienic and process rules to guarantee high levels of safety and quality.











Kosher



Vegan Society





Organic **European Commission**



Our Products 7rademarks

Gluten-free pasta





Bouillons



DIALBRODO









Our Products









DIALBRODO





Our Products



DIALBRODO



Our Products Export

MON BOUILLON

Glutamate-free





Glutamate-free and organic









brand

Our Products Private Label

- The customer is accompanied by our team in **selecting** the **raw materials** to combine.
- Our R&D lab performs organoleptic tests on samples to study their taste and appearance to guarantee customer satisfaction. The behavior of the formula is studied during all the processing and drying stages in order to optimize production.
- Packaging prototypes are created in order to verify materials, technical specifications, and dimensions, and finally provide the customer with a complete simulation of the desired product.
- The customer can adapt the product according to pasta shape, weight of the pack, and labels.



Click below to see our company video!







Contact us

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