

BioAlimenta

BioAlimenta GLUTEN FREE

COMPANY PROFILE

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Know-how Gluten Free

Dedicated to gluten free since 1998, **BioAlimenta** produces more than **70 different pasta shapes and potato gnocchi, certified gluten free**, for **its own brands** but also for Italian and International **Private Labels**. A history made of passion and challenge that started at a time when very few people believed in this business, but proved to be life changing for many.



Tradition and Innovation

With more than 20 years' experience, constant quality of its products and processes and a great ability to combine tradition and innovation, **BioAlimenta** represents today a manufacturing excellence - recognized internationally - in the production of dietary and free from food.



Human Dimension

Although the constant growth and production capacity increase, **BioAlimenta** remains a **human sized company** providing personalized customer service, flexibility and creative solutions.

The production areas are also human-centered so the pasta makers have a constant control on every step of their activities.

BioAlimenta



Vision

Carrying on making pasta, gnocchi and offering **high quality products** to everyone that follows a Gluten Free diet, bringing the whole family together for the pleasure of good eating.



Mission

Giving continuity to the **pasta-making tradition of Fara San Martino**, to make and offer worldwide the excellence of the **fine Italian Cuisine**, "**Free From**".



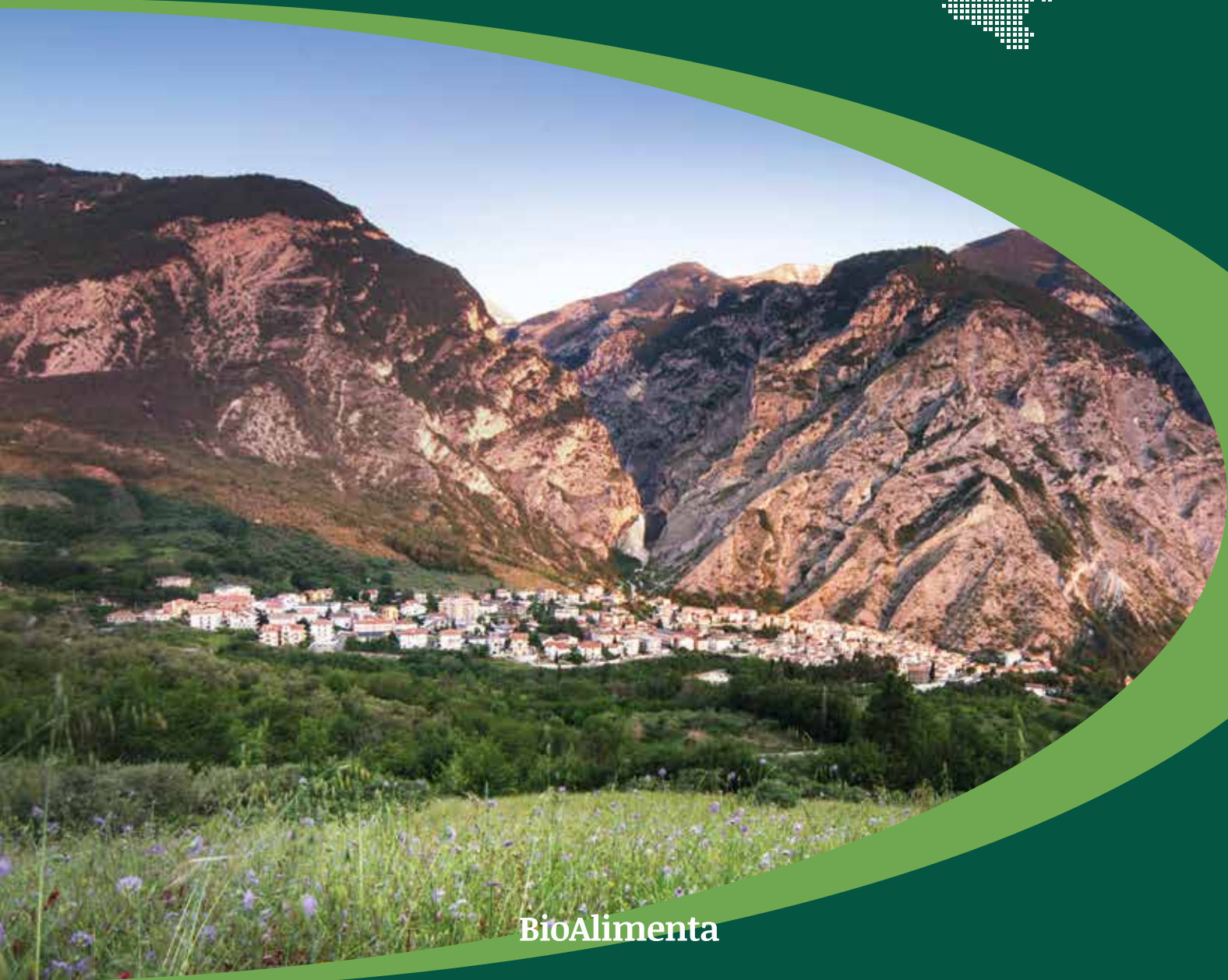
Values

A **Gluten Free dedicated facility** in which we manufacture quality products following clean and simple recipes made with **GMO free** ingredients using **sustainable production methods** to guarantee the **maximum food safety**.



Fara San Martino ancient pasta making tradition

Bioalimenta is located in Fara San Martino on the Eastern Side of the **Maiella National Park** (recently designated as **UNESCO Geopark**), a place known worldwide as the **capital of quality pasta**, where a centuries-old pasta making tradition and pristine nature come together. Bioalimenta is the first local company to have transferred this great tradition to the production of gluten free pasta and gnocchi, embracing contemporary diets and modern lifestyles.



BioAlimenta



Pure spring water, a precious quality asset!

The pure spring water from the Maiella mountains, used in our recipes to make pasta and gnocchi has low mineral content, neutral flavour and flows from the source of the Verde river at a constant temperature of 8°C all year round. In addition to the selected raw materials and our specific know-how, it represents one of the main added values to our products.

BioAlimenta

Production capacity



CUTTIN EDGE PRODUCTION LINES FOR:

- Gnocchi
- Stabilized pasta
- Long pasta
- Short and soup pasta
- Nests and special pasta
- Flours

► 1000Kg/h ◀



Flexibility

More than **70** different shapes of **Gluten Free pasta** and **gnocchi**

Exclusive and unique products

Tailor-made projects

Regional pasta lines

Stabilized pasta

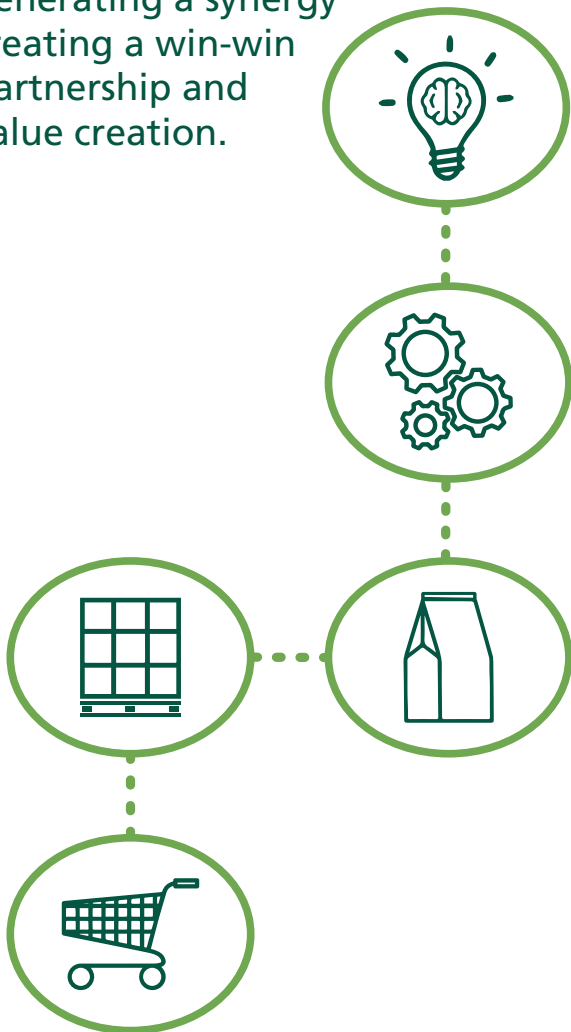
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Private Label



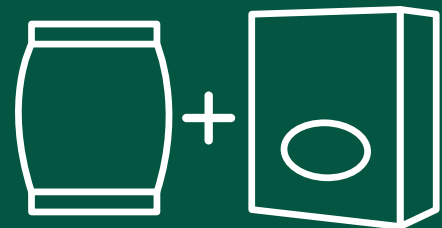
At BioAlimenta, we live up to our high-quality standards **by tailoring our service and support** to the requirements of **prestigious leading brands**, worldwide.

Private Labels are part of our business philosophy since it allows generating a synergy creating a win-win partnership and value creation.



360° project - our solutions

- Support the partner from the idea to the finished product
- Counsel in every decision-making phase of the project
- Make recommendations on the recipes and packaging choice to ensure a winning strategies



+70 shapes of Gluten Free pasta and gnocchi

Potato Gnocchi



**GNOCCHI
WITH RICE**



**PERLE
WITH RICE**



**GNOCCHI
MAXI**



**GNOCCHI
WITH RED
LENTIL**



**GNOCCHI
WITH CORN**



**PERLE
WITH CORN**



**GNOCCHI
WITH SPINACH**



**PERLE
WITH SPINACH**



**GNOCCHI WITH
BUCKWHEAT**

Standard "classic"



**SPAGHETTI
GOURMET**



LINGUINE



SPAGHETTI



BUCATINI



PENNETTE



RIGATONI



FUSILLI



TORTIGLIONI



SCIVOLI



**PENNE
CORTE**



ELICOIDALI



**PENNE
RIGATE**



PENNONI



**PENNE
LISCE**



LUMACHINE



**MEZZI
RIGATONI**



CONCHIGLIE



DITALI



ELBOUS

Kids soup



RISONE



STELLINE



QUADRUCCI



**MINI
PENNETTE**



CONCHIGLIETTE



FARFALLE



**ACINI
DI PEPE**



FIGURINE



FILINI

Buckwheat



PIZZOCCHERI



**PENNE
LISCE**



**MEZZI
RIGATONI**

**Your pasta,
your way!**

Specialties					
	PACCHERI	CONCHIGLIONI	FETTUCCINE	TAGLIATELLE	TAGLIATELLE PAGLIA E Fieno
					
TAGLIATELLE 5 CEREALS	PAPPARDELLE	CANNELLONI	LASAGNE	LASAGNE WITH SPINACH	TRICOLOR FUSILLI
		Egg Specialties			
MAFALDINE	ZITI		FETTUCCINE	TAGLIATELLE	PAPPARDELLE
Italian Regional					
	MACCARRUNI DI CASA	MALTAGLIATI	MACCHERONI AL FERRO	CAVATELLI	ANELLETTI
					
ORECCHIETTE	GARGANELLI	STROZZAPRETI	TROFIE	CAVATELLI	CALAMARI
					
SAGNETTE	CAVATELLI RIGATI	GRAMIGNA	GRAMIGNA PAGLIA E Fieno	PASTA MISTA	
Brown Rice and Teff					
	SPAGHETTI	LINGUINE	MEZZI RIGATONI	PENNE RIGATE	FUSILLI
Brown Rice				Many of these shapes are available in:  Stabilized / “freshkeep”  Organic  Tailor-made recipes & packaging	
	TORTIGLIONI	PENNE RIGATE	FETTUCCINE		

R&D



Trend - Innovation



Ingredients

Continuous research of new raw materials and alternative recipes to meet and anticipate food trends/nutrition needs



Technology

Constant improvement of the production cycle and process optimization



Packaging

Commitment to work on packaging reduction, experiment new packaging materials and sustainable printing technologies



Sustainability

Monitor and improve the environmental and social impact of our activities

International presence



7 million euro
annual turnover

10%
average annual
growth in the
last 3 years

58%



Italy

42%



Export

40%

**Private
Labels**

Besides Italy, the company exports in more than 20 countries in:
Europe, Middle East, Americas, Asia & Oceania

BioAlimenta

Our brand



Gnocchi and Perle

Our ambient gnocchi, with 12 months shelf life (8 months for the organic ones) have the same characteristics as the fresh ones and can be stored at room temperature. Once opened, it must be kept in the fridge and consumed within a few days. Available in 10 different versions, including single-serve options, our gnocchi are soft and tasty like homemade, ready in only 2 minutes they are beloved by the most demanding Chefs.



Potato Gnocchi and Perle with rice
(also 1 PORZIONE SINGLE PORTION)



Potato Gnocchi and Perle with corn
(also 1 PORZIONE SINGLE PORTION)



Potato Perle with spinach



Potato Gnocchi with buckwheat



Potato Gnocchi with quinoa



Potato Gnocchi with red lentils
1 PORZIONE SINGLE PORTION

Pasta

A great assortment of pasta shapes made with corn and rice flours, selected exclusively among those of highest quality. Many of our pasta shapes are extruded through bronze dies, which allows to obtain a rough and porous surface perfect to welcome any seasoning, and slow dried at low temperatures, following the pasta making tradition to keep the taste and all the organoleptic properties of the raw materials and ensure a high-quality finished product. We also have a range of pasta made with buckwheat and other gluten free cereals.



Classic, Soup & kids and Regional cuts

A wide assortment including the "iconic" Italian pasta shapes and regional options that represents the invaluable culinary heritage of the country.

Special and jumbo cuts

Several options, ideal to prepare sophisticated recipes for special occasions but also perfect to make easy and delicious everyday meals.



Stabilized pasta

A BioAlimenta exclusive product that has the same characteristics as fresh pasta. Thanks to an innovative production technology, it can be stored at room temperature (12 months shelf life, to be kept in the fridge after opening). With the "I Regionali" line, the company offers soft and tasty shapes, like homemade.

BioAlimenta

PLUS+

Functional line

With the Plus+ line, Farabella has developed innovative and healthy recipes, giving a natural boost to its traditional Italian gluten free products. The range includes a pasta line made 100% with brown rice as well as another one made with brown rice and teff (an ancient cereal, naturally gluten free, grown in Africa), source of fibre, iron, potassium and high in magnesium.



- + MAGNESIUM
- + POTASSIUM
- + IRON
- + FIBRE



Organic



Farabella Organic gluten free pasta and gnocchi are made with the best corn and rice flours, from organic farming.

Our most traditional pasta shapes are now available in an "organic certified" version for those who care about environmental issues and follow a healthy diet.



Other products

The Farabella assortment is completed with **flours, sauces, sweet and savoury snacks, biscuits, bread substitutes, jams and candies** all made with exclusive recipes created thanks to Farabella passion and experience for the best gluten free.



BioAlimenta



Our pasta and gnocchi are



Our certifications



(British Retailer Consortium)
grade A



(International Food Standard)
Higher Level



Quality management
system



Environmental management
system

Certifications that guarantee the efficiency of our quality management system to comply with the **highest global standards** in terms of **food safety**.

These great achievements are also the logical result of the continuous improvement strategies implemented over the years and the quality-focused daily activities.

Investment plans 2023-2027



Headquarters and factory expansion

- New industrial area of 10.000 m²
- Expansion of the covered production area (+ 4.000 m²)



Improving the production capacity

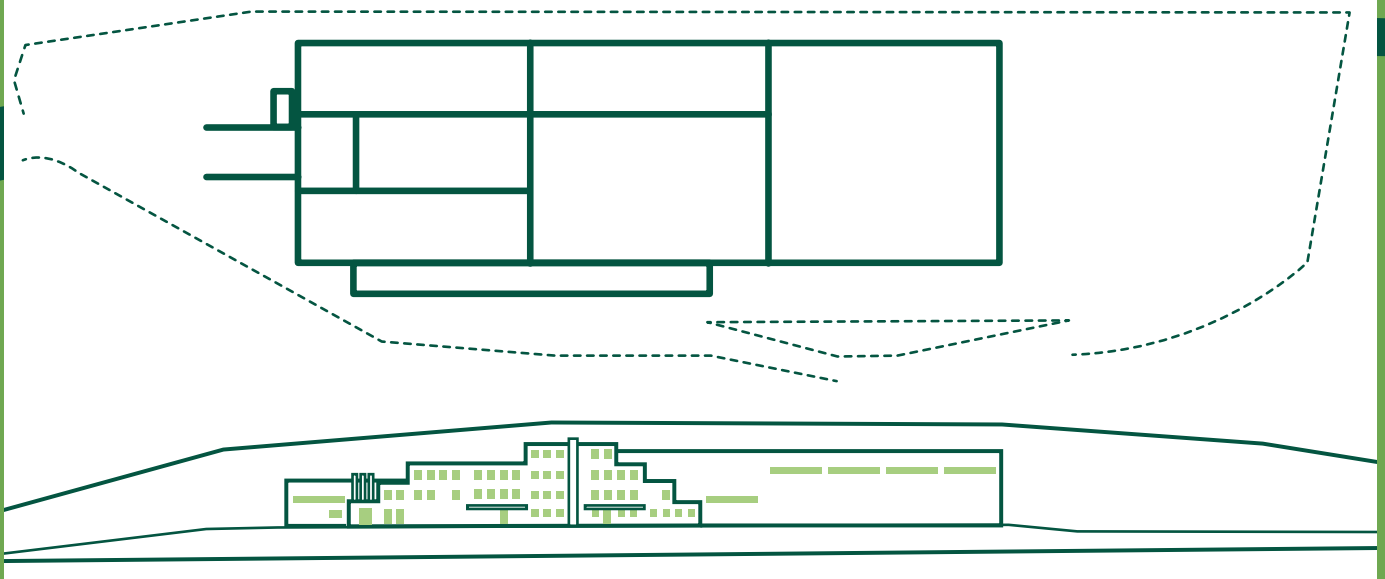
- 6 new storage facilities for raw materials
- 3 new production lines (long and short pasta cuts and special shapes)
- 5 new packaging lines (flow packs and cardboxes)
- 3 new packing lines (boxing and sealing)
- Production capacity increase of 2.500 Kg per hour



Photovoltaic system installation

- Estimated surface area: 4.000 m²
- 223 kWh system already realised
- 500kWh system under construction

Total planned investments: approx. 20 million €



Company certified



Agroqualità
ISO 9001
LA CERTIFICAZIONE DELLE QUALITÀ
Certified Food Safety Management System



Agroqualità
ISO 14001
LA CERTIFICAZIONE DELLE QUALITÀ
Certified Food Safety Management System



BioAlimenta

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