

Pastificio Davena Company Profile 2021





Gruppo Alimentare

AMBROSINI

- HOLDING -













OUR PRODUCTION SITES





History

1940

Pietro Ambrosini and his wife Rosina open a small butcher shop in Bagnatica, a small town near the city of Bergamo. PASTIFICIO Davena sapore autentico

1966

A new butcher shop in the town of Cassinone, near Bergamo, is inaugurated and conducted by Lucia, Pietro and Rosina daughter, together with her husband, Carlo, becomes soon a meeting place for people looking for the best meat.

1970

Carlo and Lucia open another butcher shop in Albano S. Alessandro, becoming a reference for the area. The butcher shops are now 3,complemented by wholesales activity.

1971

PASTIFICIO DAVENA ,established as a small workshop since 1920, starts his activity in the production and distribution of fresh filled pasta, when meets Ambrosini family.

1983

The first Supermarket opens his gates.

2001

A small artisanal bakery is inaugurated, becoming in the year 2003 an industrial reality.

2004

Establishment of Ambrosini Carne, industrial reality in the breeding and distribution of meats, equipped with the most advanced production lines.

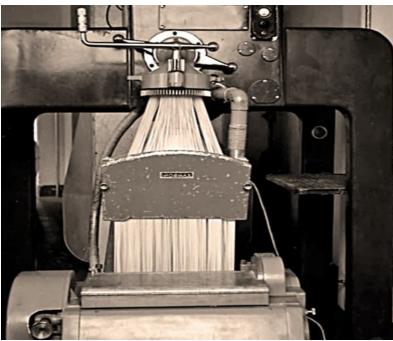
2007

PASTIFICIO DAVENA becomes an industrial reality.

Pastificio Davena 1950









PASTIFICIO DAVENA TODAY



- ✓ ITALIAN TRADITION WITH A PRIVILEGED EYE AT INNOVATION
- ✓ STATE OF THE ART PRODUCTION PLANT
- ✓ CERTIFIED QUALITY STANDARDS
- √ R+D DEPARTMENT
- ✓ TRADITIONAL AND REGIONAL RECIPES
- ✓ PRIVATE LABEL
- ✓ STRICT CONFORMITY TO CUSTOMER STANDARDS
- ✓ DEDICATED QUALITY AND SERVICE
- ✓ MARKETING SUPPORT
- ✓ LOGISTIC NETWORK
- ✓ BEST QUALITY/PRICE RATIO



DNV-GL



IFS CERTIFICATE

Certificate No.: 240952-2017-AIFS-ITA-ACCREDIA Audit Date: 2018-05-18

Certificate expiry date: 2019-07-10

Re-audit due date: from 2019-03-21 to 2019-05-30

DNV GL - Business Assurance being an ISO/IEC 17065 accredited certification body for the certification against IFS and having signed an agreement with the IFS owners, confirms that

Pastificio DAVENA S.r.I.

Via San Domenico Savio 66/68 - 24060 Brusaporto (BG) - Italy

COID: 57444

Exclusions: None

Product scope(s): 6 - Grain products, cereals, industrial bakery and pastry,

confectionary, snacks; 7 - Combined Products

Technology scope(s): B, D, E, F *

* The explanations of the single technology scopes can be found in the IFS Food 6 standard.

Scope:

Production and packaging in protective atmosphere of fresh or stabilized filled egg pasta.

Produzione e confezionamento in atmosfera protettiva di pasta all'uovo ripiena fresca o stabilizzata.

Has been found to conform to

IFS FOOD STANDARD, VERSION 6 APRIL 2014 HIGHER LEVEL

Place and date: Vimercate (MB), 2018-06-11



* IFS
Food

ACCREDIA

ACCRED
L'ENTE ITALIANO DI ACCIEDITO
SEQ N° 303 A EMAS
SIGA N° 303 D PRO
SIGE N° 907 M PRE I
SIGA N° 908 P SE N° 907 M PRE I
SIGA N° 908 P SE N° 908 P

Membro di MLA EA per gli schemi di accreditamento SGO, SGA, PRD, PRS, ISP, GHG, LAB e LAT, di MLA IAP per gli schemi di accreditamento SGO, SGA, SSI, FSM e PRD e di MRA ILAC per gli schemi di accreditamento IAB. MPD. IAT e ISP For the Accredited Unit:

DNV GL Business Assurance Italia S.r.l.

Zeno Beltrami Management Representative



Our partners



































OUR RANGES



Pastificio Davena guarantees competence, selection of best raw materials and accurate controls throughout the whole production chain, to bring you with passion and love the fresh flavour of authentic italian pasta. Our pasta is shaped into unique original recipes, born with the use of noble selected ingredients, in the respect of the best italian gastronomy tradition.



OUR FRESH RANGES



THE REGIONAL SPECIALITIES

- •Authentic recipes from Bergamo territory tradition.
- Local ingredients
- DOP ingredients.



Produced according to the certified protocols "Bergamo Città dei Mille Sapori"





TRAY 250 g 1000 g





FRESCHI E BUONI











LE BONTA' IN TAVOLA gr. 1000











FRESCHI PRIMI gr. 500









IN OUR ROOTS IS OUR FUTURE





From small butcher to large industry.

A long story made of hard work, passion and love.

Our future, a wide global market.

Rooted in a family tradition.

