



Lema S.r.l

Orazio il Grissinaio

Grissini...what else?!

02.

Welcome to our company!

A good dough is achieved using only the best ingredients.

Our grandparents taught us the craft for making good dough, in modern days we choose genuine and traditional ingredients like artisanal cheeses and natural leavening agents. Our territory provides us unique flavors that are used in our doughs. We choose not to use palm oils and no additives to achieve a healthy and genuine product.



The Company Through The Years

03.



Our mission

Our mission is to combine the respect for tradition and the know-how handed down from our grandparents with innovation and new technologies. In order to guarantee our customers good products with the highest quality standard, made with selected Italian ingredients. We are increasingly committed to give our contribution with sustainable and ethical business choices.



Our vision



- Producing good, ethical and sustainable breadsticks and snacks.
- To play an increasingly important role in the bread substitute market both nationally and internationally.
- Expand our production lines with our new company headquarters, increasing our production.
- Make increasingly sustainable business decisions at an environmental, economic and social level.
- To create a controlled product supply chain in which each actor is recognised for the importance of his work.



06.

Production line

The current headquarters in Via Leopardi 13 Leinì (TO) has two production lines.

One dedicated to the production of Grissini Stirati and the other that can independently produce Grissini Stirati, Mini Grissini and "Fornacine" rustic crackers ideal for aperitifs, salads and soup.

The current production capacity is about 100 ql/day and employs about 35 people.



Organic products



07.

A line of organic products, where the choice of raw materials makes the difference. We have a range of products that have been certified "Organic" since 1996 by Bioagricert according to EC regulation 834/07.



Organic Classic Grissino



Whole Spelt Flour and
Turmeric



Whole Spelt Flour and
Quinoa

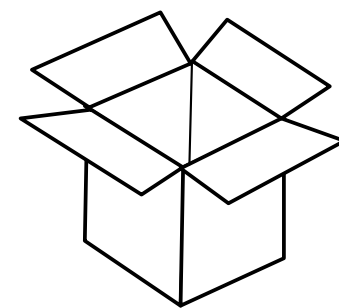


Whole Spelt Flour and
Sesame



Whole Spelt Flour

Packaging line



In addition to the two production lines, we have a number of packaging lines that allow bag and/or carton packaging with weights ranging from 100gr up to 1000 gr.



450gr. bag



400gr. bag



300gr. bag



250gr. bag



125gr. flowpack



120gr. box



15gr. flowpack

Quality Standard

In 2007 Lema S.r.l was IFS (International Food Standard) and BRC (British Retail Consortium) Certified. Our production process is certified at the highest level (Higher).



Clients

We are highly committed to the production of private label items, they represent 80% of the total volume of production. As of the year 2000 Lema S.r.l is a member of the Private Label Manufacturers Association di New York, USA, and is also registered with the American FDA Food and Drug and with the FDA Food Safety Modernization Act for food safety.

Some of our national and international clients



HORECA channel:
Marr Spa
DAC Spa
Pregis Spa



Discount channel:
ALDI
Dpiù
Ekom



Large-scale distribution:
Coop Italia, Brendolan Supermarkets,
Aldi South (DE), Tegut...(DE), Casino
(FR), Kobe Bussan Co. Ltd(JP), Tesco
(UK), Jumbo (NL), Albert Hein (NL)



Corporate gift
channel:
Drink International
S.p.a.



BIO specialists:
La Finestra sul cielo Spa
Fiorentini Spa
Matt&BIO

Development plan

Our 2020-2023 development plan includes moving our production plant to the new headquarter in Leinì (TO), acquired in January 2020, which covers a total area of 24,000 m².

The new space will allow us to strengthen the current production lines with an estimated increase in production of 33% and the space permit us to introduce automation that should reduce the incidence of direct labour by 4/5 percentage points in the worst case scenario.

The objective is to achieve a turnover of approximately € 9 million when fully operational, with the possibility of a further step and the inclusion of an additional line with a target of € 11 million in revenues.



Contact us

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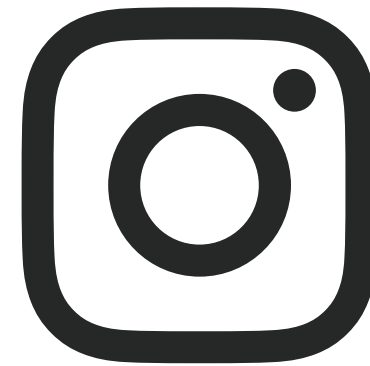
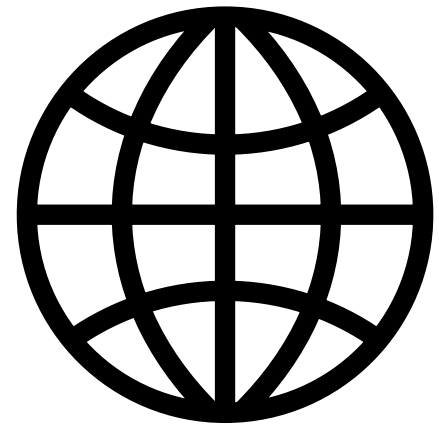
SALES & MARKETING

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