

A passion to celebrate every single day!



Beginning of our history, building for the future!

Our history, as pasta makers stretches back over the last two centuries establishing the first plant in 1881; the ancestor of the present day company, then we grew exponentially.

We have a long history that starts from raw materials. In 1922, the Berruto family become the owners of a mill where wheat was milled to produce flour and semolina.



Now we are working on an ambitious expansion plan, launched in 2014, and quickly passed from the drawing board to the executive phase. A large plot of land around the plant was purchased, doubling the area of the premises in view of the continuing growth of the company. An extension to the factory as well as offices have been inaugurated.

The project included new production lines and storage facilities to further expand the production capacity.

Obviously, the company also employed new staff with the skills necessary to improve the already high quality standards and increase efficiency. The company aims to achieve maximum flexibility in meeting its customers demands and ensure “just in time” production and delivery.



We are located in Piedmont, close to Langhe, one of the most Italian fertile land (UNESCO World Heritage territory) and we select only the best raw materials to create the Best Italian Pasta Experience.

The production process for making dry pasta is extremely simple: all that is required is two basic raw materials; semolina and water.

The simplicity of materials allows us to have a low impact on the environment; the only emission is steam generated during the drying process which is completely non-polluting. The only discharge from the company is clean water used during the cooling process for the pasta.

While the process is environmentally friendly, we have striven to achieve even more efficiencies in other aspects of greater difficulty such as energy consumption.

Indeed in 2000 we equipped the plant with a cogeneration system consisting of a gas-fired engine, which can produce 1 megawatt/hour of electricity and recovers the heat energy used during the drying process. We have achieved a significant reduction in energy consumed and cut our carbon footprint greatly.

Plans have been drawn up to install a solar power system to meet part of our energy requirements with a renewable energy source.

The quality of any pasta can be measured

Thanks to the experience gained over the years, we have improved and refined our production processes to create a pasta with the physical and visual characteristics desired by consumers:

- A uniform colour: amber-yellow without red tones or red, black or white spots
- A smooth surface after cooking; no stickiness in the plate and a pleasant consistency when chewing, the so-called "al dente"
- A pleasant aroma which blends well with any sauce or condiment.

We have one of the largest and widest range of shapes, including Bronze Die pasta, Organic and Gluten Free, tricolor with tomato and spinach, with egg or filled to satisfy every customer request.





We have also special range dedicated to high-end restaurant with higher percentage of proteins and high tenacity, suitable for double cooking and to guarantee the “al dente” result.



The strength of the brand is supported by a corporate choice project toward the highest quality, guaranteed by the IFS (International Food Standard), BRC (British Retail Consortium), UNI EN ISO 9001: 2000, and also by the strict controls that the company laboratory implements starting from raw materials on durum wheat semolina from Italian mills and eggs used only fresh and pasteurized, until processing and packaging.

Convincing numbers

The strength of our company, with a strong emphasis on export markets under our brands and many private labels, is reflected in the business results which are proof of our success and constant growth.



Nowadays we are producing 250 tons per day corresponding to 55.000 tons per year.



It means that each day 3.000.000 people are eating our pasta!

With 40 million euro of annual revenue we are one of the leading pasta producers in Italy. During last years the development of overseas market has absorbed much of the commercial efforts of the company present in 90 countries across 5 continents.

Together with one goal

Pasta Berruto is also very fast-moving; we don't over complicate things. We break down any challenge we face into steps.

Partnership and effectiveness are our main principles which is to have a daily and familiar relationship with our staff and partners at all levels.



Our product range

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The Berruto quality system is constantly updated to comply with the ISO 9001:200 regulations as well as GSFS (Global Standard for Full Safety) and IFS (International Food Standard) specifications. Moreover, we are also certified to produce organic pasta, Halal, and Kosher.

All of our raw material is sourced in Italy from leading Italian millers. We use the latest production technology and give great importance to every aspect of the process which can improve the quality of our pasta.





ARRIGHI brand was born in 1930 thanks to the entrepreneurial Mr. Renato Arrighi. The company grown soon being the first in Italy to serve the nascent mass distribution, in particular “Alleanza Cooperativa Torinese” called now COOP.

Alongside the brand Arrighi has grown in the 70s of last century an international vocation, becoming in the 90s, one of the first exporters and then leading US market.








<p>QUALITY Is our attitude and we continue to follow high standard from raw materials to your plate in order to reach the best pasta experience</p> 	<p>TRADITION Born in 1930, ARRIGHI is showing up its long history, its tradition and know-how.</p> 	<p>STYLISH The design of ARRIGHI recall a magnificent lunch at court.</p> 	<p>PASSION We are passionate about what we do and surround ourselves with people who dare to dream.</p> 	<p>EFFECTIVENESS We don't over complicate things. We break down any challenge we face into steps.</p> 
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ITALPASTA brand gathered the experience and traditions of three artisan pasta makers; the oldest was the Pastificio Poy, born in 1881, and the pasta Casalis (1912) and Cuminetti (1916). The entrepreneurial spirit of the family Berruto, already active with a mill in Chieri, in 1959 bought La Loggia plant where started Italpasta adventure, launching the brand in many international markets.



QUALITY Is our attitude and we continue to follow high standard from raw materials to your plate in order to reach the best pasta experience 	HERITAGE Italian food and cuisine are probably as famous as Italy's artistic and historical assets. 	TRENDY ITALPASTA is fresh and young brand with a dreamlike style. Attractive for families and teenagers. 	INNOVATIVE Our vision includes to invest in research and innovation. Trends and needs are creating future opportunities. 	FAMILIAR It reflects our main principle which is to have a daily and familiar relationship with our staff and partners at all levels. 
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Our best selection

Stefano Berruto today is the heir to the family's pasta-making traditions that started with the management of an old flour mill and culminated in Pasta Berruto's current business set-up. The 1881 brand embodies experience going back more than a century and has become synonymous with quality and passion. Based on the principles and values that have always characterized this impressive background, Stefano has sought to bring a prestigious selection of exclusive products together under a single, dedicated brand. The new proposals - which only in appearance are very different in terms of specific features and consumption modes - are linked by a vital common theme: genuineness and high quality in the selection of the raw materials used and production process management, in order to satisfy even the most discerning and demanding consumers.

The full taste of flavour

The BIO 1881 brand fully meets the needs of consumers attentive to natural products. The wheat used fully complies with the characteristics required in the organic sector, and is skilfully processed into pasta that retains all the flavours and nutrients of the basic ingredients. Spaghetti, penne and fusilli are also available in versions made from wholemeal semolina for consumers seeking the natural benefits of whole grain.



The sheer pleasure of pasta

Pasta Berruto has also developed a Gluten-free line, using corn and rice flours not containing gluten, which can be enjoyed even by people with more or less serious gluten based allergies. Although different basic ingredients are used, the effort in the development stage focused on retaining all the basic features of good pasta: proper cooking for the right



consistency to the palate, excellent compatibility with all kinds of seasoning and an enticing, delightful flavour.



Bronze die pasta

Bronze die pasta 1881 meets the highest quality standards that in turn have a positive impact on goodness on authenticity alike. This pasta is made exclusively with Italian wheat which is subject to stringent controls and dried at low temperatures. This processing method perfectly

combines the needs of a modern and growing company with more traditional methods.

