



# COMPANY PRESENTATION



We are ready to service at  
anywhere and anytime  
Business us with full confidence



**Raviolificio Lombardini**  
traditions, today

[www.mammagaia.it](http://www.mammagaia.it)

## quality

vendors selected  
and certified, no  
preservatives and  
automatic die



## traditions

stuffed egg pasta,  
as history has  
taught us, and  
we produce since  
three generations



## excellence

ancient traditions,  
certified and cut-  
ting-edge quality

The production plants  
are in solid lines.  
Products do not  
suffer any human  
contamination, from  
mixing fillings and  
pasta to the  
packaging of the  
finished product. At  
the end of production  
systems are  
dismantled and  
cleaned and  
each day the entire  
plant is sterilized.



**Raviolificio Lombardini**  
traditions, today

We have a firm commitment, maintain  
artisan traditions of **QUALITY**  
in a **GLOBAL market scale**

## Our HISTORY

Raviolificio Lombardini has been on the market for over 50 years and is run by the third generation of the family Lombardini. The grandparents, Pietro and Giulia, started the business in 1957 producing handmade tortellini and lasagna, distributing them in neighboring countries. The success of the products made the son Luciano and his wife Gaia continue the tradition, making changes to the laboratories and strengthening production and packaging systems. Subsequently they added new sizes of fresh pasta and some Italian regional specialties, thereby expanding the market.

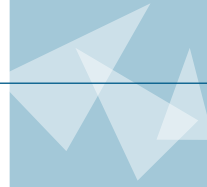
Today, the grandchildren, Luca and Stefano, continue the path of grandparents and parents.





# TRADITIONS, TODAY

The automatic control and the direct supervision of the owners (since three generations) ensure optimum and constant production quality.



## Italian cuisine, a recognized excellence

Further guarantees are the picking of suppliers subject to systematic quality check by both our technicians and external testing laboratories, and always proven fillings formulas confirmed by decades of tradition and by the total absence of preservatives.

Since 1995, we operate under the **HACCP** procedure, long before it became mandatory in 1999; in 2005 we certified **ISO 9001/2000** and since 2008, **IFS** (International Food Standard) and **BRC** (British Retail Consortium).

## We are certified BRC Grade "A" (product quality)

The **BRC Global Standard for Food Safety** was created in 1998 to ensure that branded products are obtained in accordance with defined quality standards and comply with minimum requirements. It can be likened to a contract that binds the distribution of qualified suppliers to the company.

Is one of the standards relating to **food safety** recognized by the Global Food Safety Initiative (GFSI), an international initiative whose main aim is to strengthen and promote safety **all along the food supply chain**.

**ISO 22000 "Food safety management systems"** is a voluntary standard for the certification of management systems in the food safety

## CERTIFICATIONS

The **ISO 9001** is the internationally recognized standard for **Quality Management**

The **IFS Standard (International Food Standard)** is designed to facilitate the **effective selection of food suppliers** of GDO brand, based on their ability to provide safe products, in accordance with the contract specifications and law.

The standard identifies the specific elements of a management system focused on the quality and **health and hygiene safety** of products, taking as a reference for planning and implementing the HACCP system.

An optimal nutrition model...

# MEDITERRANEAN DIET

...and how our products will fulfill its principles

The term Mediterranean Diet was coined in the 50s by the American doctor Ancel Keys, who arrived in Salerno with the American contingent in 1945. During his stay in Italy, Keys found that in all the countries of the Mediterranean basin were suffering a minor predisposition for cardiovascular diseases. According to Keys the cause of that was in the

diet followed by the inhabitants of these countries, it was fairly simple and poor, rich in healthy and tasty foods, without too much sugar and red meat. Back in the U.S. Keys wrote a book in which he told the benefits of the Mediterranean Diet. In 2011, the Mediterranean Diet has been declared intangible heritage of humanity by UNESCO.

According to numerous studies following the Mediterranean diet would bring several benefits. It helps in preventing cardiovascular disease and cancer, and forms of allergies and asthma too. This diet also involves protective effects on the brain, helping with delaying cognitive decline during normal aging and dementia.



## Mediterranean diet principles

The Mediterranean diet expects to consume pasta in one of the two main meals, even daily, and while in a meal can be provided first and second course, the other

main meal can be constituted by a single course. The consumption of eggs should also be 2 eggs a week. Preferred low-fat cheese, and meat once a week.

Our products, with an average content of **350kcal per 125g** are a great single course: pasta and stuffing, all together but tasty, with **30% fewer calories** than a normal meal, thus helping a low-calories regime



-30% calories  
**WITH TASTE**  
HEALTHY DIET

Our products are made of eggs by 12% on the finished product weight: as per a single portion of 125gr means 15gr of eggs, 105gr on a weekly consumption. Just the weight of two eggs,

in full compliance with the dictates of the healthy Mediterranean Diet!



01

## RETAIL

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To RETAIL market we can offer a lot of packaging formats and weight cuts: trays (250gr and 500gr), double trays (2 x 125gr), bags of 500gr.



02

## HORECA

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To address HORECA market we've thought of a particular dough which keeps better cooking after being frozen. We offer bags of 1Kg and 3Kg, and products can be both fresh and frozen.



03

## CASH&CARRY

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We are present in CASH & CARRY market with a lot of packaging formats and weight cuts: bags of 500gr, 1Kg and 3Kg.





04

## GDO

Targeting GDO we've dedicated our full line of product, to address the most varied and exigent customer. The full line of packaging and weight cut is available.



05

## PRIVATE LABEL

Private label market can take advantage of our graphic study to create custom lines of product, since pasta shape to stuffing, to packaging and label graphics and custom logo integration.



We're convinced in an

# OPEN MINDED APPROACH

Bringing on a great tradition, without altering with conservatives, is not enough: a more dynamic approach is needed

Our mission is to spread ancient recipes of our tradition all over the world: but we know well that "Made in Italy" alone isn't enough. Meeting different and far cultures needs attention, respect, and we work hard to make this moment the most well informed: so our social pages are filled of historical and legendary aspects on our

products, we gain certifications on foreign aspects in alimentary fields and all our fillings are decided together with our customers to best meet the local taste. All to bring the best on your table, a part of Italy respectful of all your uses and beliefs.





## Culture specific

Every culture comes with its own commandments, and they all must be respected as if they were ours. For example our muslim customers want meat being slaughtered in a specific way, and this led us to introduce a more friendly logo and specific fillings halal certified.

## Special consumers

Eating quality and tasting foreign traditions is something that can belong even to our younger consumers: that's why we've thought a baby line, with pink or cyan dress to call boys or girls, and naif drawings to depict our product stuffing.

## Custom design

Our attention can only be completed with your help: with our supplying we offer our graphic study to design labels and packaging to meet specific needs: everything you'd think useful can be created and become integral part of our product, even for special occasions, festivity or promo periods.

mamma  
GAIA



**Raviolificio Lombardini**  
traditions, today

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