







ALLEMANDI SRL



> Food & Beverage

Certifications / Confectionary & Spreads / Distribution channel / Fda / Flour, polenta / Food Safety & traceability / Food Tech / Fruit and vegetables-based ingredients / Gourmet Shop / Ingredients / Jam / Organic / Pasta / Pasta and Cereals / Pesto and other sauces for pasta / Private label / Retailer / Rice & risotto mix / Sauces and seasonings / Shopping mall/GDO



> More about ALLEMANDI SRL

ALLEMANDI produces dry egg pasta and durum wheat semolina pasta, both organic and non-organic. The company was created by Maurizio Allemandi, thanks to the passion that he inherited by his grand- parents, who used to run a trattoria in our village Carrù.

We have been manufacturing dry pasta for 10 years now and we have never changed the method or the quality of the product. We believe in using top quality ingredients, that are completely traceable, and in handling them with care and love while creating our finished products. Both our lines (conventional pasta and organic pasta) are produced artisanally, extruders are all bronze dyed and pasta is dried slowly at low temperatures, in order to achieve great taste and cooking yield.

Tagliolini, tagliatelle and pappardelle are made with top quality durum wheat semolina and fresh eggs, while our fusilli, rigatoni, caserecce and trecce are made with top quality durum wheat semolina and water from Piedmont. Research for the best ingredients is continuous and that is why we decided to create an organic line, where this research is, if possible, even more obsessive.

This is also the reason why we have been IFS certified for 3 years now, in order to give our clients all the taste and quality of an artisanal product that is 100% controlled and safe.







ALLEMANDI LA PASTA DI CARRŮ



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