

LEMA



> Food & Beverage

Bread and breadsticks / Certifications / Crackers, snacks, /
Distribution channel / Fda / Gourmet Shop / Ho.re.ca. / Food
service / Long life baked goods / Organic / Private label /
Retailer / Shopping mall/GDO



> More about LEMA

LEMA has been founded in 1994 in Turin, the capital of Piedmont, the “cradle” of the original Italian breadsticks. The production is divided into two highly automated production lines with a potential production of about 2.900 Tons of finished packed product per year. LEMA is constantly involved in R&D activities, to offer to the market innovation and a wide range of snacks, with a precise orientation to new “lifestyles” expressed in the key-words: HEALTH, WELLNESS, NATURAL FOOD and CONVENIENCE.

Originally, LEMA has been created to produce the classical stretched breadsticks “Torinesi style”. Successively, the range of products has been widened to bakery products, like Flatbread Squares (fancy artisan-style crackers), ideal for “dipping” and “topping” for the Aperitif time and also to be tasted with salads, soups & typical Italian dishes and Mini Breadsticks.

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The bakery products & Snacks by "LEMA" are made with a naturally leavened dough, which is prepared with no use of additives, emulsifying agents, preservatives or colorants.

Breadsticks, Mini Breadsticks and Flatbread Squares are all available also with organic certification.

LEMA has been among the first industries to strongly believe in this "niche" market, a choice which has been supported by the constant development of the organic Market over the years. LEMA plant is certified since 2007 according to the IFS (International Food Standard) and BRC (British Retail Consortium) standards with Higher Level and AA+ grade.

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