

FARMO: highly specialised in the production of gluten-free foods that are tasty and nutritious

The company

Founded in 2000, Farmo works in the **gluten-free foods** area of the food sector, dealing with the entirety of the **development, production and marketing** phases for its own products. It boasts an internal team of **Research & Development** specialists who are constantly churning out new and innovative products and working tirelessly to improve them, both flavour-wise and nutritionally speaking, as per the company's mission statement.

Farmo has two factories in Casorezzo (MI): **FarmoOne and FarmoNext**. **FarmoOne** was the first to be built, in 2010; **FarmoNext** was officially opened on June 2016: born out of a need to respond to the company's growing production demands, it is entirely devoted to the production of gluten-free pasta, and is equipped with cutting-edge technology. Farmo's production site covers 10,000m² and employs 70 workers.

Farmo is a player on the Italian market, where it distributes its products through pharmaceutical channels, large-scale distributors and Ho.Re.Ca., and is now looking to the international market, namely **the U.S.A. and Canada**.

Thanks to its constant commitment to the **quality and safety of its products** and production processes, Farmo has obtained **ISO, BRC, IFS and Kosher** certificates. As an extra guarantee of transparency and quality, starting this year, Farmo is adhering to the BRC and IFS program that imposes impromptu audits, that is, audits that have not been planned. It is also certified by GFCO, an American body that issues the **"gluten-free certified"** logo, as well as by GFCP, a Canadian body that issues the gluten-free certification. Farmo products are also certified **organically-grown** and **Fairtrade**.

Farmo products are also listed in the AIC guide, a list of products chosen by the Associazione Italiana Celiachia [Italian Coeliac Association].

Farmo regularly attends the main national and international trade fairs.

Research and Development, above all

Farmo's commitment is to offer all consumers, even the most demanding ones, exquisitely flavoursome products that maintain high nutritional and sensory characteristics.

The company aims to ensure the use of the **highest-quality ingredients** and carefully-selected raw materials, guaranteeing **maximum safety** in production processes; this means being able to offer the

market a valuable product that is in line with consumer demand (in terms of both flavour and nutritional value). To ensure that their products undergo continuous innovation, following the two “tenets” of **flavour and nutrition**, Farmo relies upon a team of **Research & Development** specialists. The Farmo Technical Centre is one of the most advanced in Italy in the research of the best ingredients for developing finished products with excellent sensory and nutritional properties.

Professional Division

This is a specific Research and Development activity for gluten-free foods in which the products are tested with constant experimentation of their various applications. The sum of all Farmo’s experience and expertise is used as teaching material for laboratory workers, bakers, and everyone involved in the sector. The Farmo Laboratory offers monthly professional gluten-free cookery courses that combine theoretical explanations with practical lab work, aided by industry experts: to show first-hand the infinite possible applications for Farmo’s gluten-free mixes when making fresh products.

They aim is to convey the idea that **all kinds of fresh gluten-free products can be made with Farmo’s professional range** and, at the same time, gather requests, experiences and specific needs in order to be able to offer products that are tastier and more nutritious for consumers, who are the most important starting point when it comes to developing a new item.

A wide product range: gluten-free foods that don’t compromise on taste and nutrition

Farmo researches, develops and manufactures a wide range of gluten-free products that are divided into three categories:

- **Mixes** (basic preparations for bread, pizza, focaccia, cakes, egg pasta, gnocchi, pastry cream, nut brittles etc.)
- **Baked Goods:**
 - cakes (muffins, mini cakes, cupcakes and biscuits)
 - savoury snacks (crackers , breadsticks and thins)
- **Pasta** (made from corn or corn and rice in various shapes: penne, spaghetti, linguine, rigatoni, caserecci, ditalini, fusilli; red lentil pasta in various shapes: penne, fusilli; brown rice pasta, brown rice & kale pasta, brown rice & cauliflower pasta, multigrain pasta, buckwheat pasta)
- **Ready Meals:** meal kits for gluten-free pasta (brown rice pasta + dehydrated sauce) available in 4 flavours (tomato and basil, pesto, vegetarian, four cheese).

All products are certified according to the GFCO standard issued by the Gluten Intolerance Group; this is the first and most important worldwide gluten-free certification. The products also meet the requirements for the BRC Grade A and IFS Higher Level standards, as certified by Certiquality. The

Pasta is also certified Kosher with the Star-K Kosher Certification standard and some products are certified organic.



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