

Your artisan and organic dried pasta manufacturer

Over 20 years of experience in producing artisan, organic dried pasta



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Why our brand?

Over 20 years of experience in producing artisan, organic dried pasta



- Our main ingredient is **organic spelt flour, one of the most important ancient grains**
- Market presence in **eight European countries** as well as in **Israel**
- **Organic** certified production site
- **Private label & branded products**
- **Flexible product development** (producing over 60 different pastas)

Unique selling points

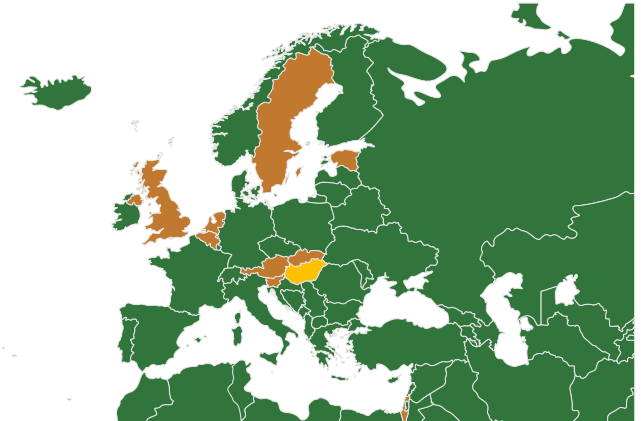
Our artisan & organic pastas possess various USPs



- **Organic and artisan**
- **Vegan**
- Free from additives, preservatives, artificial colours and ingredients
- **GMO-free**
- **Kosher-certified**
- We are able to **develop healthy fortified pastas** & currently have in our portfolio products including spirulina, beetroot, spinach and wild onions

Customer base

80% of our revenue is derived from export



- **UK**
- **Netherlands (+ Belgium)**
- **Sweden**
- **Estonia**
- **Austria**
- **Slovenia**
- **Slovakia**
- **Israel**

Our pastas can be divided into four categories

I. Basic pastas from organic spelt, durum, wheat, rye, oatmeal flour



II. Pastas from organic whole spelt and durum



Our pastas can be divided into four categories

III. Flavoured pastas from organic spelt or durum + organic spinach, spirulina, turmeric, tomato, beetroot, wild onion, etc.



IV. Low carb pastas: 45% lower carbohydrate content compared to traditional durum and spelt pasta



Our capabilities

Own brand or PL

Over twenty shapes

Different sizes of packaging

(200g->bulk)

Connection to various organic material suppliers

Openness to joint product development

Continuous in-house product development

(creation of healthy fortified or functional pastas)

