

pivetti

—Molini—

150 years of history, five generations,
a family milling tradition.





15
ANNIVERSARY



pivetti
—Molini—

FLOUR IN OPERA SINCE 1875

**150 years of history, five generations, a family milling tradition.
A history rooted in tradition and continuously renewed,
like nature itself.**



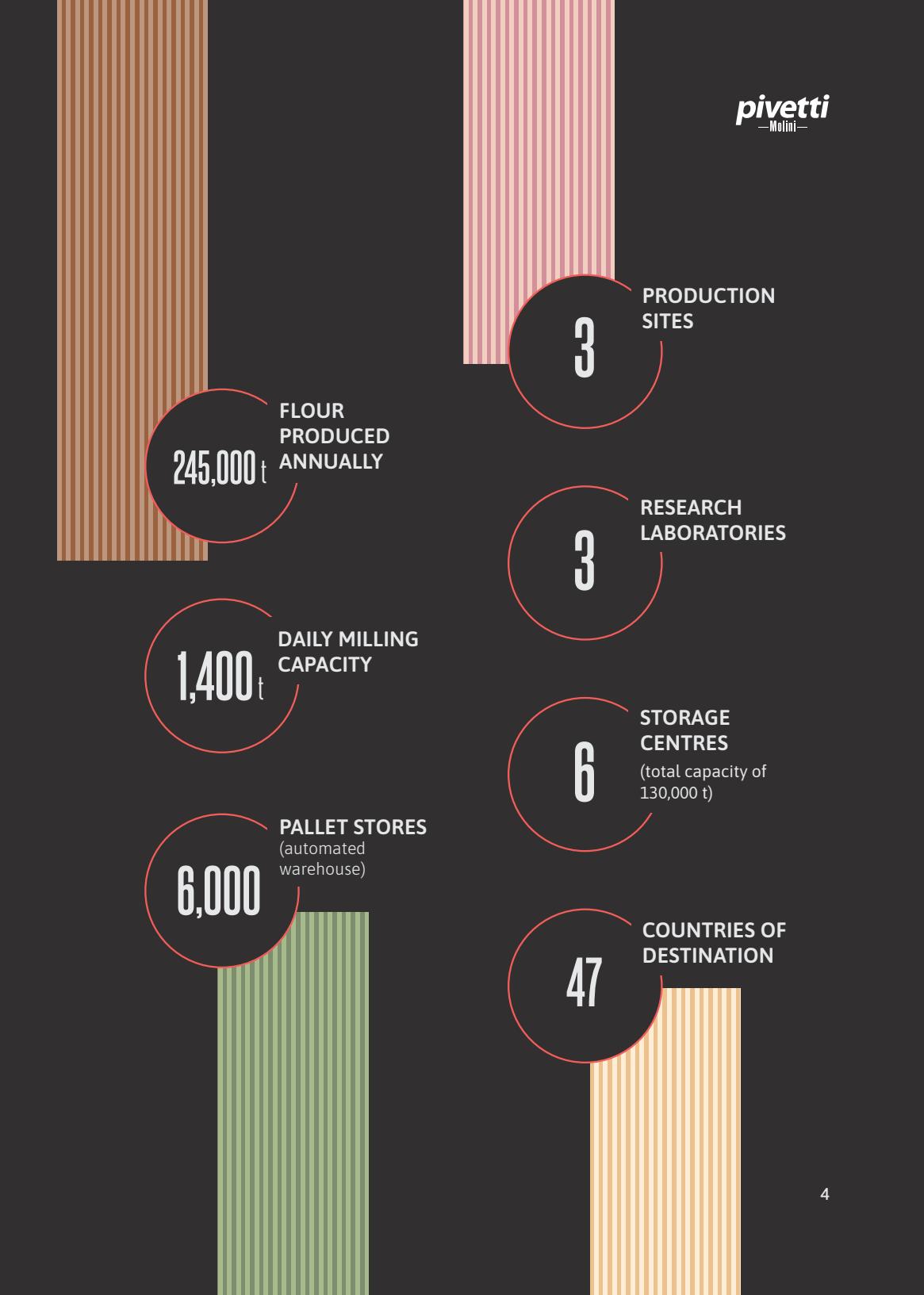
Who we are

For five generations, we have been turning wheat into flour, carrying on with passion and dedication an ancient family milling tradition.

What was once a small mill is today an industrial reality of excellence, led by siblings Gianluca, Silvia and Paola Pivetti, Alberto Pivetti's sons. Thanks to a constant commitment in innovation and a careful search for quality, Molini Pivetti has become a point of reference for major national and international food industries and for the most demanding professionals.

With deep roots in the territory and an eye always turned towards the future, we have made sustainability a value of our doing business.





245,000 t
FLOUR
PRODUCED
ANNUALLY

1,400 t
DAILY MILLING
CAPACITY

6,000
PALLET STORES
(automated
warehouse)

3
PRODUCTION
SITES

3
RESEARCH
LABORATORIES

6
STORAGE
CENTRES
(total capacity of
130,000 t)

47
COUNTRIES OF
DESTINATION

Molini Pivetti

a family history



Our story begins in 1875, when Valente Pivetti decided to build a steam mill for grinding soft wheat in Renazzo, a small town in the province of Ferrara, in Italy, an area suited for the cultivation of the best soft wheat.

Today, as then, the mill is our soul, a symbol of solidity and commitment in preserving and reinterpreting a tradition that is constantly changing and renewing itself.

Grain after grain, we cultivate authentic values, committing ourselves to leaving the generations a better future.

Founder Valente Pivetti builds a steam-powered wheat mill between Bologna and Ferrara, a few kilometres from Cento

1875

The milling activity is all concentrated in the first mill, which is steam-powered and upgraded with a large boiler

1920

The founder's sons - Delfo, Abdon and Quinto - decide to build a second mill, in San Matteo della Decima, in the province of Bologna, equipped with an avant-garde diesel cylinder engine for the time

1911

The company becomes a Spa

1973

The mill is restructured and switched from the low milling of the millstones system to the high milling of cylinders

1947

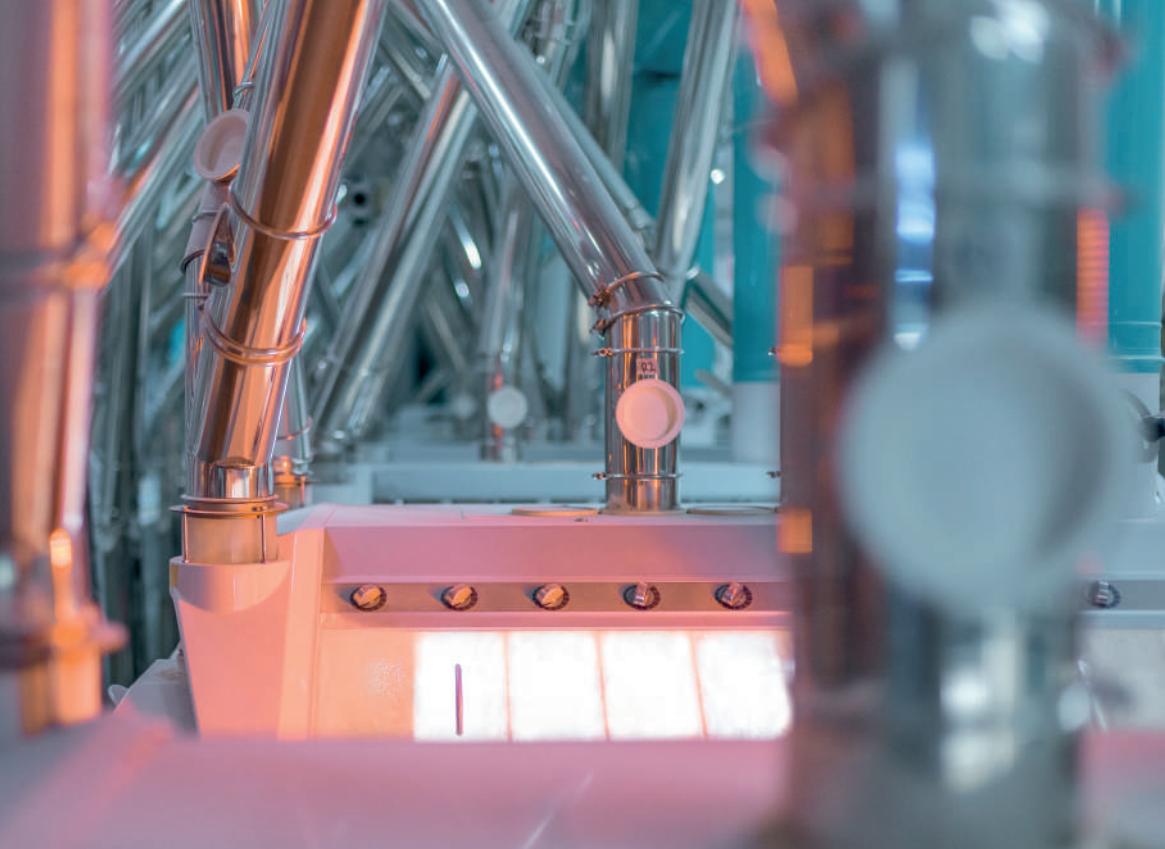
The automated, temperature-controlled warehouse is inaugurated, a symbol of digital innovation with a handling capacity of 150 pallets/hour to reach a reservoir of 6,000 pallets of max 1,300 Kg/cad

2019

The milling activity is extended to a second mill, located in San Giovanni in Persiceto, in the province of Bologna

TODAY

Today the company, now in its fifth generation, is led by Gianluca, Silvia and Paola, sons of Alberto Pivetti, the great-grandson of the founder



Our industry

continuous research and innovation

Thanks to the constant research of our R&D team and the introduction of the most advanced milling technologies, we have always offered high quality flour, innovative and tailor-made solutions, capable of responding the needs of an ever-changing market. A wide range of professional flours and flours for domestic use, ideal to meet every market need.





The experience gained in our 150 years of history allows us to select the best varieties of soft wheat, with the aim of obtaining flours with unique characteristics, easily workable and suitable for every preparation.

Campi Protetti Pivetti

our certified supply chain

Campi Protetti Pivetti (Pivetti Protected Fields) is the mark certified by the international CSQA body that identifies our soft wheat supply chain.

In **2016** our supply chain was born, traced and controlled in all its phases, the fulcrum of our commitment to the excellence of raw materials: wheat exclusively selected and cultivated in the provinces of **Bologna, Modena and Ferrara** in the Emilia-Romagna region.

Since **2018**, the Campi Protetti Pivetti certified supply chain has become partly sustainable through the LCA (Life Cycle Assessment) study on the CO₂ emissions of several farms. In 2019, the **CO₂ equivalent emissions** measured were **0.546 kg for every kilogram of flour**.

From **2022**, thanks to the digitisation of the Campi Protetti Pivetti supply chain with the xFarm Analytics platform, we are able to carry out even more precise analyses, which allow us to improve any criticalities and reach a new goal of sustainability: **0.490 kg of CO₂ equivalent** for every kilogram of flour produced.



A concrete, shared and sustainable project



100% Italian Wheat

Campi Protetti Pivetti supply chain

To produce the best flour you need the best wheat...

to produce the best wheat you need the best land.

Welcome to the fields of the Campi Protetti Pivetti supply chain in Emilia-Romagna, in the hands of a farming tradition. It is from the best grains grown in these fields that born the flours of the **Gran Riserva line**, 100% Emilian supply chain, and **from Sustainable Agriculture**.



📍 Headquarters Molini Pivetti

📍 Production sites

📍 Storage centres

📍 Campi Protetti Pivetti Farms

ONLY THE BEST FARMERS

In compliance with the Campi Protetti Pivetti specification, our agronomists select only the most suitable farmers in the provinces of Ferrara, Bologna and Modena - areas suited for the cultivation of the best soft wheat in Italy. Each farmer subscribes to the specifications and, respecting the strict criteria, receives a higher premium than conventional cultivation.

ONLY SELECTED VARIETIES

The wheat cultivated follow the cultivation practices set out in the specification, with the exclusive use of the varieties on the positive list of Campi Protetti Pivetti, to guarantee a superior quality flour.

ONLY QUALIFIED LAND

Only land far from sources of pollution and close to flower strips, which is enriched according to the precise indications of our qualified technicians. Each fertilisation operation is meticulously recorded in the Farm Notebook, in line with the specifications.

ONLY CONTROLLED TREATMENTS

The farmer only carries out treatments when strictly necessary, using only products authorised by the specification. Each intervention is documented in the Farm Notebook to guarantee transparency and traceability.

COMPLIANT WHEAT ONLY

Molini Pivetti's agronomists regularly visit farms to assess the compliance with the specifications. Any non-compliance found leads to the downgrading of the wheat from Campi Protetti Pivetti to conventional, guaranteeing maximum quality.

ONLY TOP-QUALITY MATERIAL

The compliant wheat is stored in our storage centres, preserved using cold technology to keep its properties intact. Each batch of wheat is analysed for wholesomeness, quality and origin.

ONLY PURITY FOR YOUR FLOUR

Campi Protetti Pivetti wheat is milled in purity in our mills. The quality that is born in the Campi Protetti Pivetti is reflected in each bag of flour, offering a product of excellence.



Sustainability

a family value

From sowing to milling, our aim is to be able to produce with reduced environmental impact, with a careful sensitivity to the land and people. Since 2022 we have formalised our commitment to sustainability in writing, with the publication of the first Sustainability Report, based on four essential pillars: Agriculture, Land, Responsibility and Team, with a constant focus on both the environment and social welfare.

A family value handed down from generation to generation, for a responsible present that is renewed over time and for a future increasingly sustainable future.



2016

Campi Protetti Pivetti is born

2018

Campi Protetti Pivetti
also becomes sustainable

2020

Launch of flours from
Sustainable Agriculture

2022

First Sustainability Report
and digitisation of the
Campi Protetti Pivetti
supply chain

2023

Pivetti Green Energy,
the new Biogas plant
and optimisation of Renazzo
and San Giovanni in
Persiceto milling plants

2024

Second Sustainability Report

Certifications

Every day, our team of experts is dedicated to carefully monitoring each stage of the production process, guaranteeing the highest food safety, hygiene and environmental standards ensured by leading national and international certifications, from raw material selection to packaging.

Quality and Food Safety Certifications:



Product Certifications:



Energy and Environment Certifications:



Supply Chain Certifications:





Molini Pivetti flours

Our flours are designed to meet the needs of three distinct sales channels: industry, food service and retail, offering solutions for both professional and domestic use. Each channel benefits from superior quality, the result of 150 years of experience in selecting the best raw materials and producing high performance flours.

Industry

We offer high quality flours ideal for large-scale production, guaranteeing consistency and performance at all stages of the production process. In addition, we provide research and development support tailor-made and technical consultancy to achieve high-quality and standardised products.

Food Service

Our flours are designed to meet the needs of the professionals in the on-trade and small and large laboratories, guaranteeing versatile, high-performance solutions for pizzerias, bakery, fresh pasta and pastry. We also offer technical support to optimize each preparation and achieve excellent results on every production scale.

Retail

For domestic use, we offer selected flours designed for those who want professional results at home, with recipes for every type of preparation, from pizza to desserts, with the same quality that distinguishes our professional products.



Flour for Domestic Use

We know the value of family. That is why we have created lines of flours for home use to allow you to make unique recipes at home, from the best selected wheat, from sustainable agriculture, organic cultivation and the Emilian supply chain.

Flours for Professionals

For over 150 years we have been selecting the best wheat for the production of flours for the professionals and for the food industry with lines dedicated to **bakery, pizza, fresh pasta and pastry**. Our flours for professionals are composed of blends of selected grains with unique characteristics that meet the specific needs of each day. Exclusive recipes born from collaborations with great professionals. Ideal for making savoury and sweet products, they guarantee easy workability and excellent management of different leavening time.





Molini Pivetti S.p.A.

Via Renazzo, 67 - 44045 Renazzo (FE) - Italy
Tel. +39 051900003 - info@pivetti.it

www.molinipivetti.it

