



**ANDRIANI**

*Leading the Food Transition*

# ANDRIANI S.p.A. Benefit Corporation

**Andriani S.p.A. Benefit Corporation** is a multinational company operating in the fields of innovation and healthy food, leading the food transition by integrating agriculture, nutritional sciences, and social responsibility, with a strong commitment to all stakeholders.

Headquartered in Gravina in Puglia (Italy), with production facilities in London, Ontario (Canada) and Pistoia (Italy), Andriani operates in over 50 countries worldwide.

Since 2009, the company has specialized in the production of pasta, later expanding into bakery products and pet food. Andriani uses carefully selected, naturally gluten-free raw materials, including buckwheat, oats, brown rice, teff, corn, lentils, chickpeas, peas, cauliflower and spirulina.

Flexibility, a dynamic organizational model, research, innovation, and a constant commitment to a regenerative business vision, through concrete actions and best practices for all stakeholders, are the core principles driving the company's performance.

Andriani integrates the Ten Principles of the **UN Global Compact** and actively contributes to the achievement of the UN Sustainable Development Goals (SDGs) of the **2030 Agenda**, promoting a more sustainable global economy.



# THE VALUE SYSTEM

## VISION

We use natural, nutritionally rich ingredients sourced from the most sustainable and responsible agriculture to create innovative food products that combine taste and health in people's everyday diets.

## MISSION

We learn from the people who choose our products. We inspire the entire value chain toward excellence and long-term sustainability. We innovate across products, processes, and technologies. We are guided by the principles of nutritional science and the Mediterranean diet.

## PURPOSE

We improve the health and well-being of people, animals, and the planet through food innovation.

---

## OUR PILLARS

---

### Innovability

Innovation and Sustainability

### Natural Capital

Biodiversity and Circular Economy

### Human Capital

Well-being, Collaboration, Transparency

Food Quality & Security

Energy Transition

# KEY MILESTONES



- The Andriani family established **Molino Andriani S.r.l.**

## 2009



- Molino Andriani S.r.l. becomes **Andriani S.p.A.**
- Completion of the **Multigrain Milling Plant.**

## 2016

- Inauguration of the **new Smart Building** in Gravina in Puglia
- Transformation of Andriani S.p.A. into a **Benefit Corporation** (Società Benefit).
- Andriani S.p.A. acquires a controlling stake in **ApuliaKundi S.r.l.**, for the production and commercialization of Spirulina algae.

## 2020

## 2015

- Establishment of **Felicia S.r.l.**, the company owning the eponymous brand and dedicated to the distribution of gluten-free products.



## 2018

- Andriani S.p.A. establishes **Terre Bradaniche S.r.l.**, operating in the processing and commercialization of fertilizers, organic food products, as well as the transformation and cleaning of legumes.



# KEY MILESTONES



## Global Compact Network Italy

- Andriani S.p.A. becomes a Founding Member of the **Global Compact Network Italy**.

## 2021



- Launch of the operational phase of the **ESFAI Project** – an Ethical and Solidarity initiative in Ethiopia.
- Launch of the **internationalization project in North America**.

## 2023



- Andriani enters the PET Food market and launches **Proggy**.
- Opening of the **new production facility in London, Ontario** (Canada).

## 2025



## 2022

- Andriani S.p.A. acquires 100% of **Nove Alpi** S.r.l. and launches the production of gluten-free and lactose-free bakery products (both sweet and savory).
- **NUO S.p.A.** joins Andriani's capital as a partner in an ambitious growth and internationalization process.

## 2024

- Andriani S.p.A. acquires a 24.5% stake in **Innovaprot**, a startup based in Gravina and operational since January 2022. Innovaprot is a first mover in Italy in the production of all-natural, high-protein cereal and legume flours, and the only producer in Italy of soy and gluten-free protein ingredients derived from legumes.

# GROUP STRUCTURE

100%

## Terre Bradaniche S.r.l.

A company operating in the processing and commercialization of fertilizers and organic food products, as well as in the transformation and cleaning of legumes.

100%

## Nove Alpi S.r.l.

A company producing and commercializing branded bakery products (Aglutèn and Aminò) as well as private-label products.

70%

## ApuliaKundi S.r.l.

Stake acquired in November 2020. A young and innovative Puglian company producing and commercializing 100% pure natural Spirulina algae, as well as Spirulina-based functional foods.

100%

## Andriani USA PBC

Andriani USA Public Benefit Corporation, headquartered in New York, is the American subsidiary of Andriani S.p.A. Società Benefit. Established in 2023, it operates in the North American market, commercializing healthy pasta made from cereals, legumes, vegetables, and superfoods, both under the Felicia brand and as private-label products.

100%

## Andriani LTD

A production and commercial company established in 2023 with a facility in London, Ontario. It operates in the North American market, producing and commercializing healthy pasta made from cereals, legumes, vegetables, and superfoods, both under the Felicia brand and as private-label products.

24,5%

## Innovaprot

A startup based in Gravina, operational since January 2022. A first mover in Italy in the production of all-natural, high-protein cereal and legume flours, and the only producer in Italy of soy- and gluten-free protein ingredients derived from legumes.

## CAPITAL STRUCTURE

- In 2022, **NUO S.p.A.**, an Italian investment holding led by Tommaso Paoli, joined as a **minority shareholder** to accelerate the group's growth path.
- The founding family, represented by **Michele and Francesco Andriani**, holds approximately **74%** of the capital.

# ANDRIANI IN NUMBERS



↑ Headquarters – Gravina in Puglia, Italy



↑ Production Facility – Pistoia, Italy

## 4 Production Facilities

(Total Area → 120,000 m<sup>2</sup>)

100% GLUTEN FREE

- **2 facilities** dedicated to the production of **healthy pasta and couscous** made from cereals, legumes, vegetables, and superfoods:
  - GRAVINA IN PUGLIA (BARI) - IT
  - LONDON (ONTARIO) – CA
- **1 facility** dedicated to the production of gluten-free **bakery products**, both sweet and savory:
  - NOVE ALPI S.r.l. PISTOIA – IT
- **1 facility** dedicated to the production of **pet food**:
  - GRAVINA IN PUGLIA (BA)

---

## 1 plant

- dedicated to the **production of Spirulina algae**, the largest circular-economy-based facility in Europe, with greenhouse cultivation
  - ApuliaKundi, GRAVINA IN PUGLIA (BA)



↑ Production Facility – London, Ontario, Canada



↑ Spirulina Production Park – Gravina in Puglia, Italy

# ANDRIANI IN NUMBERS

## ① KEY FACTS

**130M**

Revenue

**+40K**

Tons

**+80**

Raw materials

**+25**

Packaging solutions

**+1K**

SKUs

**+180**

Brands

**+50**

Countries

**+100**

Formulations

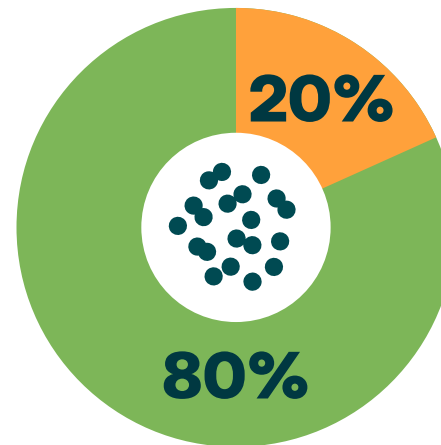
## ② REVENUE BREAKDOWN

**80%**

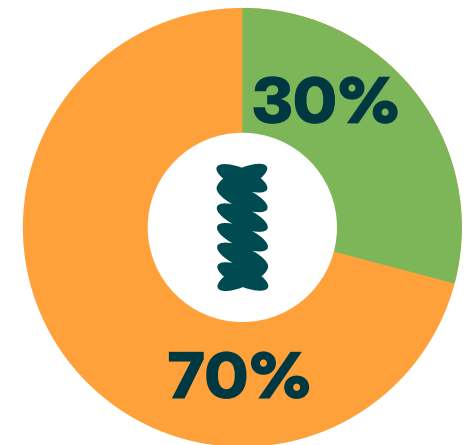
**20%**

■ B2B

■ B2C



■ Cereals  
■ Legumes



■ Long pasta  
■ Short pasta

# ANDRIANI IN NUMBERS

## ③ MARKETS SERVED

America 25%

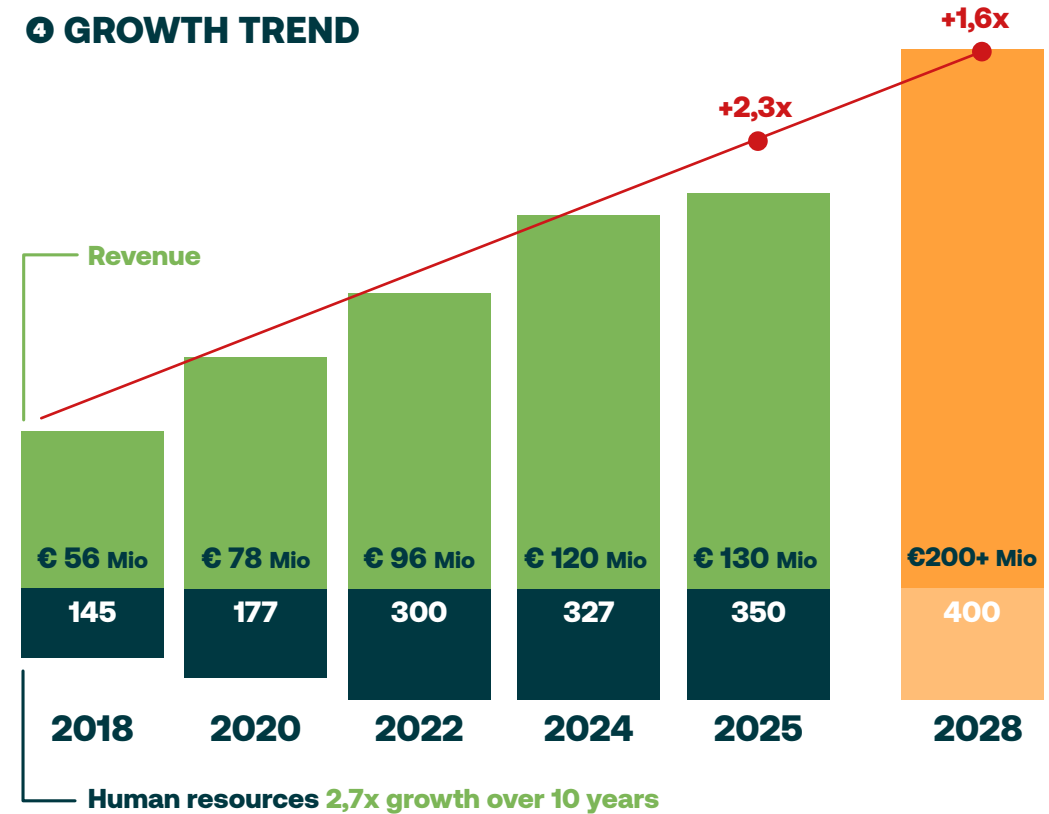
Europe 27,5%

Other: 2,5%

Italy 45%



## ④ GROWTH TREND



## ⑤ INVESTMENT PLAN 2026–2028

**+45 Mio**

of which 40% has a direct ESG impact

# OUR BUSINESS MODEL

## 1 EVOLUTION OF OUR ECONOMIC, ENVIRONMENTAL AND SOCIAL COMMITMENT

### NATURAL INNOVATORS

Innovators by nature  
with a product-focused approach

### NATURAL INNOVATORS FOR CONSCIOUS FOOD

Innovators by nature  
with a conscious food approach

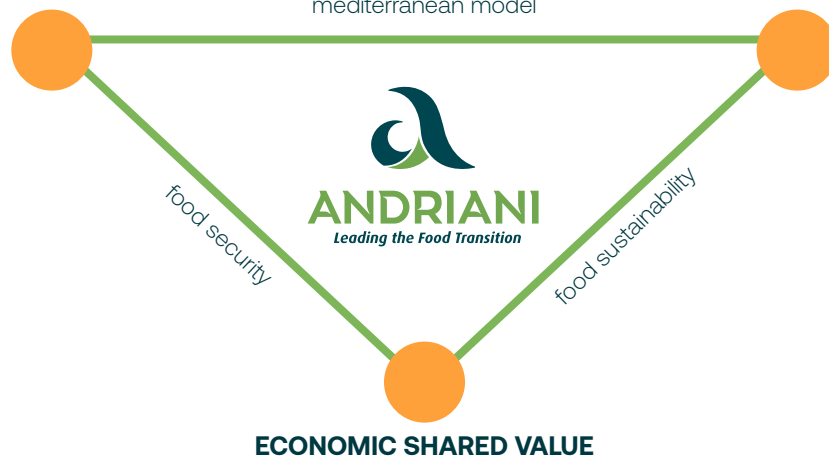
### LEADING THE FOOD TRANSITION

Driving the food transition for a more responsible future and to promote the health and wellbeing of people, animals and the planet.

## SOCIAL & DIVERSITY

mediterranean model

## BIODIVERSITY



## 2 BUSINESS MODEL

Our business model is inspired by the Mediterranean, an ecosystem rich in **biodiversity** (environmental dimension) and **multiculturalism** (social dimension), capable of ensuring food availability and the resilience of global food systems.

It is a model that drives the food transition by combining:

- **Innovation**
- **Nutritional science**
- **Mediterranean diet**

to promote the health and wellbeing of people, animals and the planet.

It is built on a framework that protects and enhances:

- **Natural and Technological Capital**
- **Human Capital**
- **Relational Capital**

by creating shared value among stakeholders across the entire value chain.

# OUR STRENGTH: THE INTEGRATED VALUE CHAIN

From farm



to table



Enhancing  
Biodiversity

Technology  
& Processes

R&D

One stop shop  
approach

# ① BIODIVERSITY ENHANCEMENT



## Promotion and Experimentation of Regenerative Agriculture

**4500** (ha) **LEGUME**  
Supply Chain



**600** (ha) **BROWN RICE**  
Supply Chain



**850** (ha) **CORN**  
Supply Chain



## Organic and Conventional Raw Materials:

- **CEREALS:** buckwheat, oats, brown rice, teff, maize, sorghum
- **LEGUMES:** chickpeas, peas, red lentils, yellow lentils
- **VEGETABLES:** cauliflower
- **SUPERFOOD:** spirulina

# ② TECHNOLOGY & PROCESSES



**THE ONLY PASTA FACTORY IN ITALY**

**100% ALLERGEN FREE**

With Integrated Multigrain Extruder and Mill

**3<sup>o</sup> PASTA FACTORY** to Establish a Facility in North America



## 16 production lines

### ● 9 pasta lines:

- 4 short pasta
- 3 long pasta
- 1 lasagna
- 1 nest pasta

### ● 3 Bakery lines

- 1 Toasted bread
- 1 Bread
- 1 Snack Cakes

### ● 1 Cous Cous

### ● 1 Instant Cup

### ● 1 Petfood

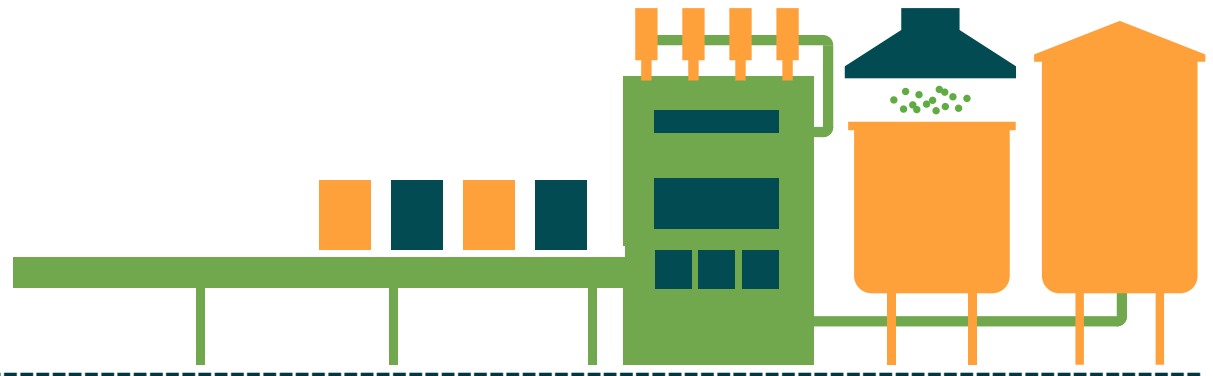
### ● 1 Spirulina



## ② TECHNOLOGY & PROCESSES



- **2 Raw Material Pre-Cleaning Lines**
- **2 Multigrain Mills**
- **1 Protein Fractioning Line**
- **2 Extruders**
- **22 Primary Packaging Lines**



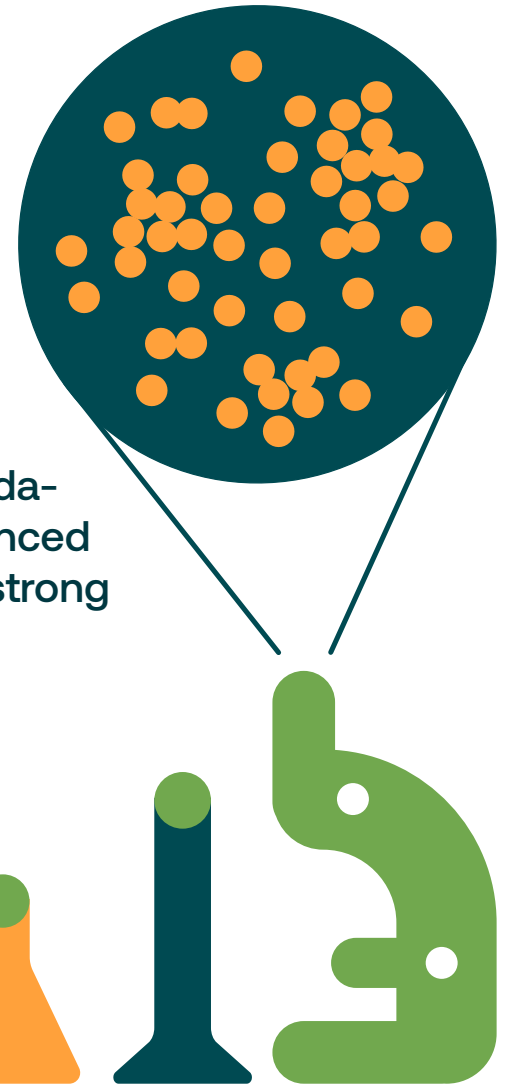
- **1 Biomass Boiler**
- **1 Trigeneration Unit**
- **1.5 MW Photovoltaic System**



- Strong Focus on Innovation:

## 10 Mio annual INVESTMENT PLANS

- **GLOBAL R&D TEAM:** an international and multidisciplinary team of researchers with extensive experience in healthy food, consolidating an innovation model that combines advanced scientific and technological expertise with a strong focus on sustainability.
- **Application center** with pilot plants for pasta, bakery, and flours.
- **Strategic Partnership** with startups, universities, and leading research centers (UNISG, Bocconi, Politecnico di Milano, La Sapienza, UNIBA, LUM, Trento).





## AREAS OF EXPERTISE

- Innovability – Innovation and Sustainability
  - Raw Materials and Technology
  - Scientific Networks
  - Nutrition and Wellbeing
  - Pasta, Meal Solutions, Bakery, and Pet Food
  - Technical Packaging
  - Sensory and Product Experience
- 

## KEY HIGHLIGHTS

- Pioneers of **clean label** in gluten-free products
- Pioneers in the **production of legume, oat, and teff pasta**
- First European producers of **human-grade pet food**, a complete food based on plant proteins.
- **Patented production process for red lentil pasta** with scientific validation of nutritional properties and positive effects on gut microbiota, including reduction of LDL cholesterol levels

# ④ ONE STOP SHOP APPROACH



## A Unique Product Portfolio in the Healthy Food Sector



- **BY CATEGORY:** Pasta, Couscous, Bakery, Pet Food and Plant-Based Ingredients
- **BY RAW MATERIAL:** Cereals, Legumes, Vegetables and Superfoods
- **BY CONSUMPTION OCCASION:** Breakfast, Snack/Break, Lunch and Dinner

# THE 5 AREAS OF IMPACT

## Integration of Sustainability into Corporate Strategy

- Since 2020: Benefit Corporation
- Since 2022: B Corp

● **80.1** ESG RATING  
CERVED SCORE

### PEOPLE EMPOWERMENT & GROUP IDENTITY

We foster wellbeing, inclusion, and personal growth in a work environment attentive to the needs of our people.



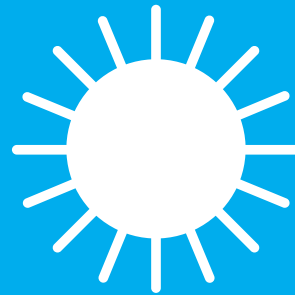
### SUSTAINABLE SUPPLY CHAIN & AGRICULTURE

We build ethical and lasting relationships across the entire value chain, promoting responsible and transparent agricultural practices.



### CLIMATE CHANGE & CIRCULAR ECONOMY

We reduce emissions, regenerate resources, and innovate responsibly, moving towards a more circular production model.



### TERRITORY DEVELOPMENT & ENHANCEMENT

We innovate to raise awareness, enhance the cultural identity of territories, and promote a sustainable, shared vision.



### HEALTH & WELLBEING

We promote consumer health through a balanced diet, an active lifestyle and continuous innovation.



# PEOPLE EMPOWERMENT & GROUP IDENTITY



**We foster wellbeing, inclusion, and personal growth in a work environment attentive to people's needs**

## KEY ACTIONS

- Corporate welfare programs and active employee listening
- Company bar and restaurant
- “Bike to Work” initiative
- On-site hairdresser
- Holistic treatments
- Internal gym
- Forest bathing experiences
- Arts Academy and Summer Camp
- Global Talent Exchange Program and sharing of values worldwide



# SUSTAINABLE SUPPLY CHAIN & AGRICULTURE



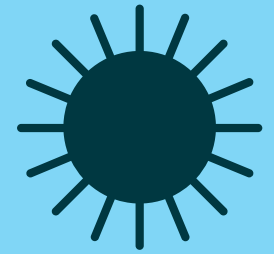
**We build ethical and lasting relationships across the entire value chain, promoting responsible, regenerative, and transparent agricultural practices:**

## KEY ACTIONS

- Supplier Code of Conduct
- Leader, since 2017, of Italy's largest dry legume supply chain
- Co-evolution project to guide the supply chain through a sustainable transition
- Supply chain digitalization to monitor environmental impact
- Promotion and experimentation of regenerative agriculture
- Development of an ethical and supportive supply chain in Ethiopia (ESFAI project)



# CLIMATE CHANGE & CIRCULAR ECONOMY



We reduce emissions, regenerate resources, and innovate responsibly, moving towards a more circular production model.

**60%** SELF-PRODUCED ELECTRICITY

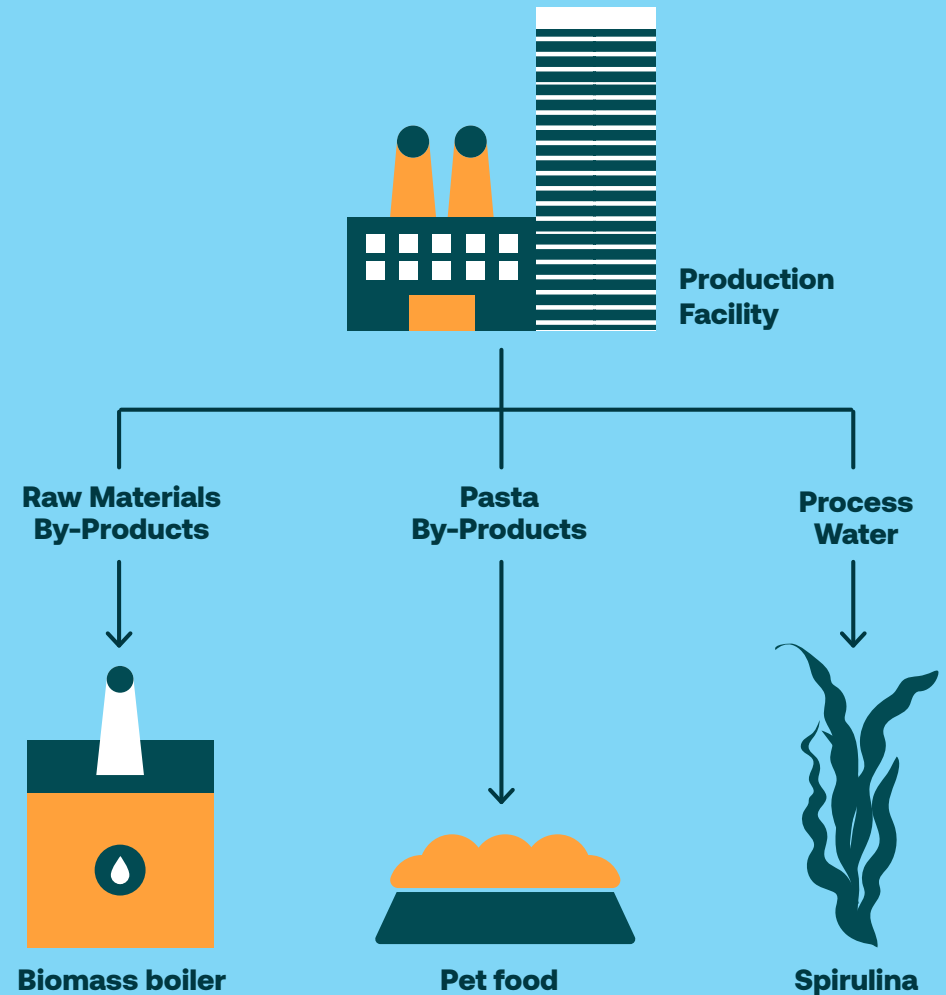
**10.000** TONS OF CO<sub>2</sub> AVOIDED

**80%** REDUCTION IN GAS CONSUMPTION (excluding trigeneration use)

**2.000** M<sup>2</sup> OF WATER RECOVERED

## KEY ACTIONS

- Production in a Carbon-Neutral Facility
- Industrial water recovery for spirulina cultivation
- Valorization of by-products for pet food production
- Production waste used as fuel for biomass boiler
- Emission reduction across the entire supply chain



# TERRITORY DEVELOPMENT & ENHANCEMENT



**We innovate to raise awareness, enhance the cultural identity of local territories, and promote a sustainable, shared vision.**

## KEY ACTIONS

- Support for local educational and social initiatives
- Promotion of environmental and social sustainability culture in academic and institutional contexts
- Open-door initiatives: company visits and school orientation programs
- Blood donation initiatives supporting local hospitals
- Cooltiva Project: engaging people with agriculture, generating income, and giving participants a role as guardians of biodiversity and soil
- Move for More: a collective commitment among businesses, institutions, and citizens for a fairer and more sustainable future



# HEALTH & WELLBEING



**We promote consumer health through a balanced diet, an active lifestyle and continuous innovation.**

## KEY ACTIONS

- R&D on new ingredients and processes to enhance nutritional benefits
- Engaging consumers in transparency initiatives through company visits and tours
- Felicia Nutritional Dispenser to support conscious food choices



# OUR BRANDS

*felicia*

**FELICIA:** born from organic, naturally gluten-free raw materials, cultivated with respect for the land and its communities. Legumes, cereals, vegetables and superfoods sourced from responsible supply chains become the ingredients of a truly unique assortment—the largest in the healthy food sector. Every format tells a story of biodiversity, regenerative agriculture, and choices that benefit both people and the planet.

Felicia is the answer for those seeking a more balanced diet without sacrificing pleasure, for those who want to feel good by choosing environmentally respectful products, and for those who believe that change starts with what we put on our plate.

Felicia is good three times over, combining taste, nutritional value, and sustainability.



# OUR BRANDS



**AGLUTEN:** a wide range of gluten-free products including bread, bread substitutes, pasta, pastries, and croissants. The brand stands out for the authentic and genuine taste of its foods, thanks to a careful selection of raw materials sourced from short, controlled, and sustainable supply chains. The offering is multi-free, featuring claims such as lactose-free and palm oil-free.



**AMINÒ:** a wide range of gluten-free, low-sugar medical products, with a focus on a protein and low-protein foods, including bread, bread substitutes, cookies, pasta, and crispbreads. Aminò primarily serves individuals with kidney diseases (CKD) but also addresses rarer conditions such as Phenylketonuria. The brand's mission is to provide safe, high-quality products for those affected by metabolic disorders and renal complications.



**PROGGY:** a complete dog food that is healthy, nutritious, Italian, and free from animal-derived ingredients. Approved by nutritionists and veterinarians, it is gluten-free, hypoallergenic, and highly digestible. Made with human-grade raw materials and 100% plant-based proteins from legumes, Proggy supports a circular economy. The result of five years of scientific research, it represents an ethical choice for the wellbeing of both animals and the planet.



**APULIAKUNDI E SPIRULINA K:** a wide range of products and functional foods based on Spirulina K BIO—Italian, organic, 100% natural and pure, produced through a circular economy.



# LEADING THE FOOD TRANSITION

*“As a Benefit Corporation, we believe that a company should serve the common good, fostering a shared vision that goes beyond the boundaries of individual organizations. By welcoming new ideas and promoting collaboration among institutions, citizens, businesses, and communities, we can lead the food transition toward a fairer and more responsible future.”*

**Michele Andriani**  
**President & CEO Andriani S.p.A.**  
**Benefit Corporation**



*“The biodiversity that nature provides is a precious resource: it helps preserve the environment and supports a healthy, balanced diet. Consumers recognize brands and companies as key players in driving change, and we are fully aware of this responsibility. We firmly believe that only through a true cultural revolution and heightened awareness can we build a better world—one where the value of food translates into health, respect, and sustainability.”*

**Francesco Andriani**  
**Vice President Andriani S.p.A.**  
**Benefit Corporation**



**ANDRIANI**

*Leading the Food Transition*