



NOVE ALPI

Private label presentation



Gluten free and low protein

Innovation has always been a hallmark of Nove Alpi products: around 1970, in addition to “sugar-free,” the company added the important feature of “gluten-free,” becoming the first in Italy to obtain ministerial authorization for this.

Starting from 1990, Nove Alpi, in addition to producing for third parties, began distributing its products through its own brands: Aglutèn, a gluten-free line, and Aminò, a low protein line suitable for dietary regimens required for specific medical conditions.

La nostra storia



1955

Beginning

Nove Alpi was born as a small bakery in Piazza della Sala in Pistoia, Tuscany. The bakery was the only one in the city to produce sugar-free foods.

1970

Among the first

A few years later Nove Alpi chose to produce gluten-free and also low protein foods, obtaining one of the first authorizations from the Ministry of Health.



1980

Scaling process

Nove Alpi decides to open its first factory for industrial production

1985

The first PL customers

Nove Alpi begins its first collaborations with some of the most important players in the "free-from" market.

2000

Brands

Nove Alpi creates its first own brands: gluten-free Aglutèn and low protein Aminò

2022

A fresh star with Andriani!

Andriani Ltd acquires 100% of Nove Alpi, starting an important innovation process.



Strengths

Wide Range of Recipes

Nove Alpi relies on an extensive portfolio of recipes and products

Flexibility

The company is able to meet numerous demands thanks to a high degree of creative and production flexibility.

Partner

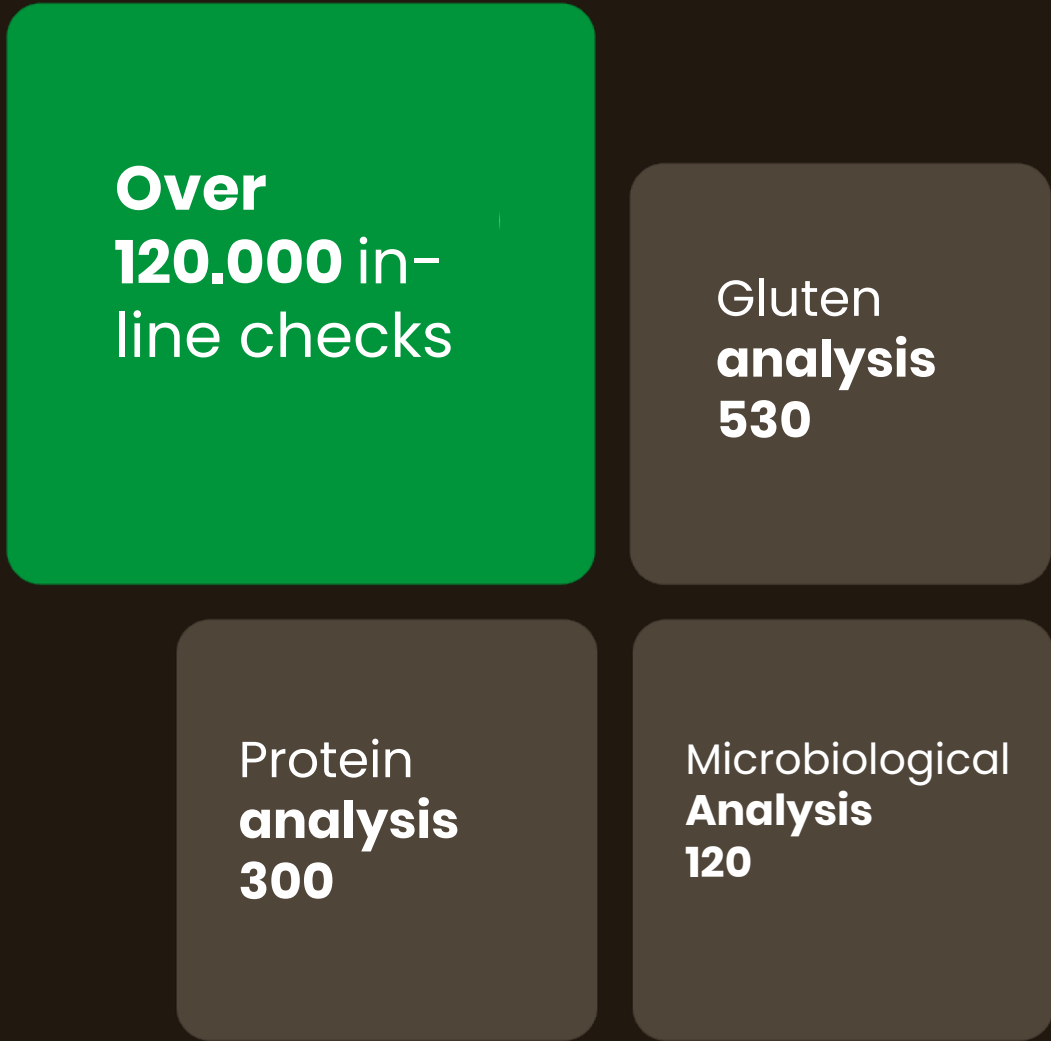
Nove Alpi has always collaborated with major industrial players in both the Italian and international markets.



Know-how

Years of experience and passion at the service of the customer. The world of bakery has no secrets for Nove Alpi.

Quality process



*Dati relativi ad anno 2023

Our quality management system encompasses all stages of the process, from the selection of raw materials to their processing until the final product is obtained.

To ensure the maintenance of predetermined standards, we conduct various types of analyses and controls.

For analytical tests (or for the main physico-chemical analyses), we rely on our in-house laboratory. For microbiological analyses and all other analyses required by our self-control plan, mandatory and voluntary regulations, and our clients, we collaborate with top-tier partners in the sector, meticulously selected, who implement accredited ACCREDIA testing protocols.

Quality process

- Our food production methods comply with the regulations of the **Italian Celiac Association (AIC)**.
- Ability to ensure products with a gluten content **four times lower than that established by law**
- We are certified by **BIO Agricert** for customers with these specific requirements.
- We are authorized by the **Ministry of Health** to produce gluten-free and low-protein foods at all our facilities.
- We are certifying our facilities and production processes according to the **FSSC 22000 standard**. (FOOD SAFETY SYSTEM CERTIFICATION)



bioagricert 
A FOODCHAIN ID COMPANY





Our offering

Our product range

Today, the company's product range focuses on savory baked goods (such as rolls, crackers, and breadsticks) and sweets (rusks, biscuits, and traditional Italian pastries), available both gluten-free and low in protein, exported to various European and non-European countries.

The company's strengths lie in its high quality and ongoing research and experimentation, ensuring that consumers can enjoy safe and delicious food.





San Pierino

Very versatile factory where the main production departments and 5 packaging lines are located. It is here that Nove Alpi gives life to all of its customers' requests, managing to offer a very flexible service. It is possible to obtain cast, extruded, filled doughs and also dry products of variable weights with a varied selection of wrappings with a varied selection of wrappings

Sq.M

2400

Breadsticks
Snacks
Bread slices
Croissant

Ponte a lovi

Building used exclusively for the production of bread products. Built in 2016, equipped with cutting-edge machinery, a clean room and photovoltaic panels, it is an extremely efficient line. It is possible to create numerous varieties of bread products with different types of format and wrapping

Sq.M

1500

Bread



Clean room





What we bake

Our bread and substitutes



Classic

SHELF LIFE: 6 MTH

Ø 6 cm. H: 3cm

Ø 2.36". H: 1.18"



"Rosetta"

SHELF LIFE: 6 MTH

Ø 6 cm. H: 3cm

Ø 2.36". H: 1.18"



Burger

SHELF LIFE: 6 MTH

Ø 6 cm. H: 3cm

Ø 2.36". H: 1.18"



Bread roll

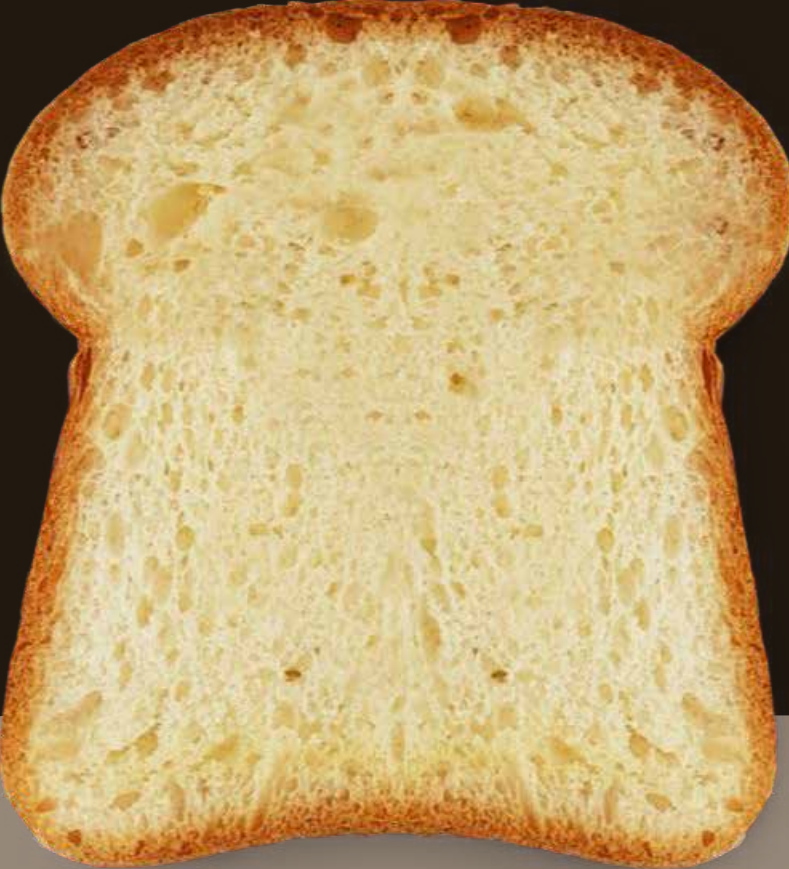
SHELF LIFE: 6 MTH

16 x 2,7 x 3,5 cm

6.3" x 1.06" x 1.38"

All our bread (excluding breadsticks) is packaged in a protective atmosphere.
Ø Raw diameter

Our bread and substitutes



Toast

SHELF LIFE: 6 MTH

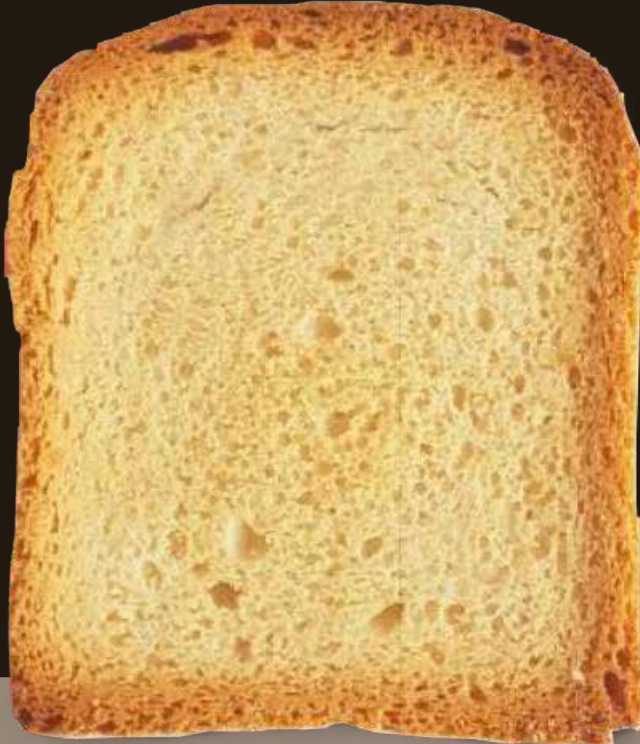
12 x 8 x 1 cm
4.72" x 3.15" x 0.39"



Slice

SHELF LIFE: 6 MTH

16 x 2,7 x 3,5 cm
6.3" x 1.06" x 1.38"



Rusk

SHELF LIFE: 6 MTH

7 x 6 x 0,5 cm
2.76" x 2.36" x 0.2"



Bread sticks

SHELF LIFE: 12 MTH

L: 5.5 cm c.a.
L: ~2.17"

Our sweet snacks



**Ring-shaped cake
(donut)**

SHELF LIFE: 6-9 MTH

Ø 5 cm. H: 3,5 cm

Ø 0.20". H: 1.38"



Small cake

SHELF LIFE: 6 MTH

Ø 7 cm. H: 3cm

Ø 2.76". H: 1.18"



Plumcake (small)

SHELF LIFE: 6-9 MTH

9 x 4,5 x 4 cm

3.54"x 1.77" x 1.57"

Ø Raw diameter

Our sweet snacks



Heart-shaped cake

SHELF LIFE: 9 MTH

7x3 cm

2.76" x 1.18"



Plumcake (Large)

SHELF LIFE: 6 MTH

22 x 10,5 cm

8.66" x 4.13"



Shortcrust pastry

SHELF LIFE: 9 MTH

5x3 cm

1.97" x 1.18"

Our biscuits



Classic



Yogurt



Stripes

Biscuit variety

Variants & claims:

Gluten free, lactose free, palm oil free, Integrale, BIO.

Shelf life: 18 MTH

Ø From 1,5 - 2,3 inch

Toppings



Dark Choco

Toppings: none
Cover: Grooved coating



Milk Choco

Toppings: Sugar sprinkles
Copertura: Fully coated

Nove Alpi can use many types of fillings. Among these: Fruit semi-finished products, milk fillings, chocolate in all its varieties, pistachio and so on. For more information and implementation possibilities, we suggest to directly consult the company.

Grazie



www.novealpi.it