UNIGRA

Company Profile



Index

- Our values to grow
- 5 Our figures
- 7 Unigrà worldwide
- 9 Our products
- Our certifications tell about quality
- Let's grow together with R&D
- Sustainability
- 21 Our brands
- We use a multichannel communication



Our values to grow

OUR VALUES

Every day we are led by **3 key values**, standing for our approach to business and people.





Honesty

Everything we are and do is genuine, transparent and driven by fairness.

Curiosity

We always strive for improvement and we thrive on innovative ideas, resources and solutions.

Determination

We look into the future with passion, courage and strong ambition.



Our figures



1.200 m €

Operating income



1.450

Employees



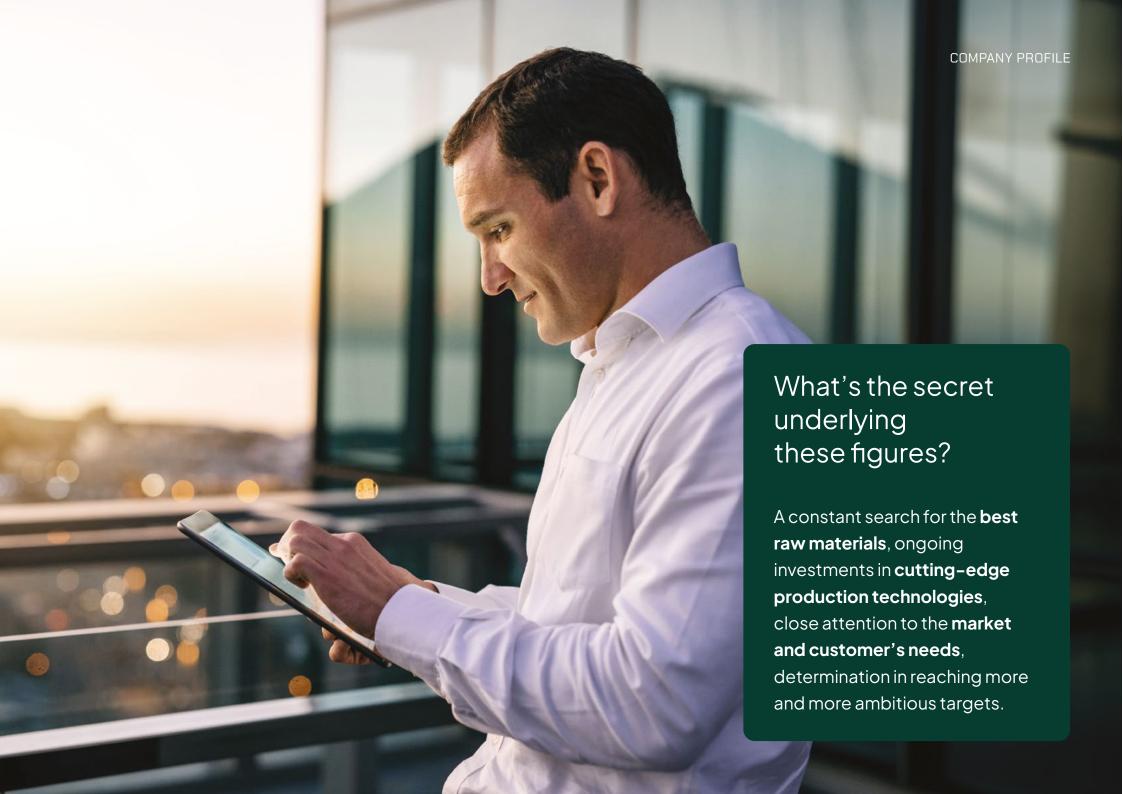
> 33 m €

Investments



> 45%

Export



Unigrà worldwide

AN INTERNATIONAL FOOTPRINT

We export more than 45 % of our business volume thanks to an extensive network of foreign subsidiaries, branches and representative offices, in addition to several distributors and importers in more than 100 countries in the world.



Unigrà SpA

Conselice (Ravenna) - Italy

Olfood Srl

Borgo San Giacomo (Brescia) - Italy

D+FSrl

Vinci (Firenze) - Italy

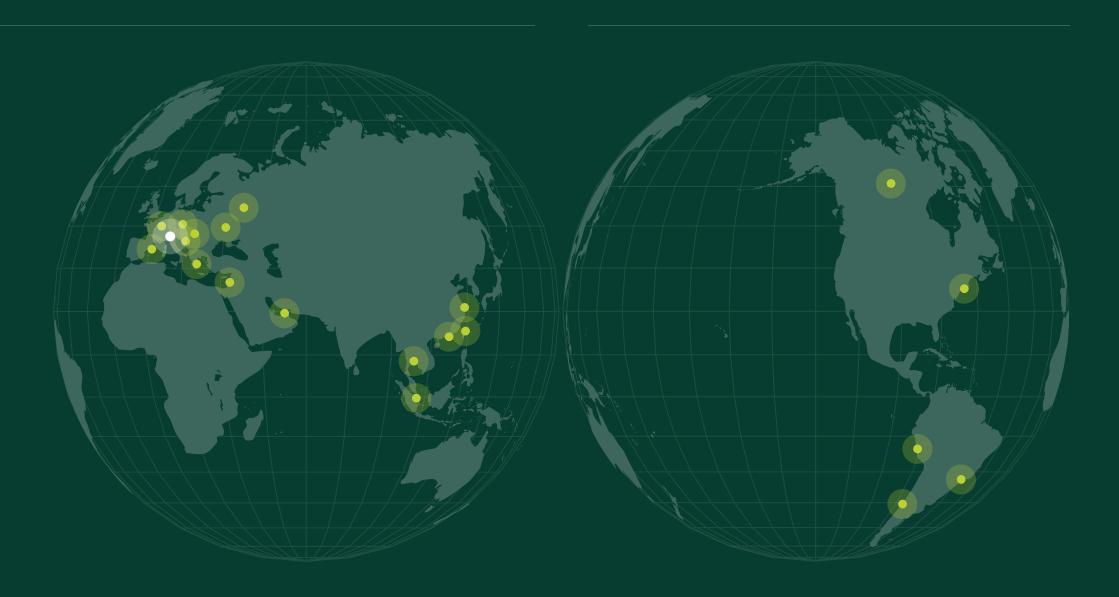
Unigrà Food Processing Asia Pacific Sdn Bhd

Pasir Gudang (State of Johor) - Malaysia

Unigrà Brasil LTDA

Sorocoba (State of Sao Paulo) - Brazil







Ourproducts



Leader in 15 product categories and operating in 6 sales channels:

- Industrial
- HoReCa
- Pastry
- Bakery
- Artisanal gelato
- Retail



VEGETABLE DRINKS

UHT VEGETABLE CREAMS











OILS AND FATS

Unigrà process oils and vegetable fats from a variety of plants: refining approx 500 K tons of oils per year (half of them used for internal production) and making an extensive range of tailor-made products and formulations.



MARGARINE AND MÉLANGES

Through our consolidated know-how, in-depth knowledge of raw materials and state-of-the-art plants we ensure top-quality margarines and melanges. Oils and fats are refined and processed according to accurate and certified quality standards.



CHOCOLATE

Thanks to the selection of raw materials, the use of cutting-edge technologies and the thorough check of all the stages, Unigrà delivers a top-class Italian chocolate.









SPREADABLE CREAMS AND COMPOUND CHOCOLATE

A wide range of **top-class spreads** from fresh and controlled vegetable fat materials.

On the other hand, our chocolate substitutes stand out for their **quality**, **snap**, **glossiness** and superior application performance.



BUTTER AND CREAM

Butter, composed of 82 % fat materials, is made with excellent raw materials, a high technical value and state-of-the-art processes.

Cream, either single or double, stands out for its qualitative consistency and high performance.



HAZELNUTS

We fully preserve the **organoleptic and nutritional properties**of our roasted hazelnuts through
strict controls and blending tradition
and cutting-edge technologies.











VEGETABLE CREAMS

Wide and comprehensive selection of vegetable and mixed, whipping, sour or dual-use creams.

Suitable both for sweet and savoury preparations, each of them has characteristics making it perfect for every specific purpose.



100% VEGETABLE DRINKS

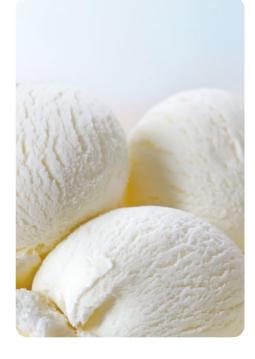
A high innovation level, a pleasant taste and the guarantee of an Italian short chain for rice and soy. All of our vegetable drinks are dairy free, and thus suitable for plant-based diets or as a light and satisfying alternative.



VEGETABLE EXTRACTS

We produce soy, rice, oat and buckwheat extracts, used as an alternative to cow milk to make milk-free vegetable drinks, gelatos, yoghurts, creams and sauces.











WATER-BASED FILLINGS AND MIRROR GLAZES

Our pre and post-baking water-based fillings are user-friendly and ready for use. The glossiness of our mirror glazes stems from high quality raw materials and production systems.



SEMIFINISHED PRODUCTS FOR GELATO

A wide range of solutions for the production of artisanal gelato: powdered or UHT bases, pastes and ripples, raw materials and toppings.



MIXES AND IMPROVERS

Wide selection of high-tech and versatile semifinished powdered products for pastry and bakery, suitable for every processing method and use.



FROZEN BAKERY PRODUCTS

The use of artisanal methods, starter and selected quality ingredients enables to create top-class sweet and savoury solutions, suitable for every part of the day.



Our certifications tell about quality

























There's **one watchword driving every production process** here at Unigrà: **quality**.

We firmly believe in respecting the rules, ongoing improvement and in the incentive given by an independent assessment, as evidenced by the certifications we achieved.

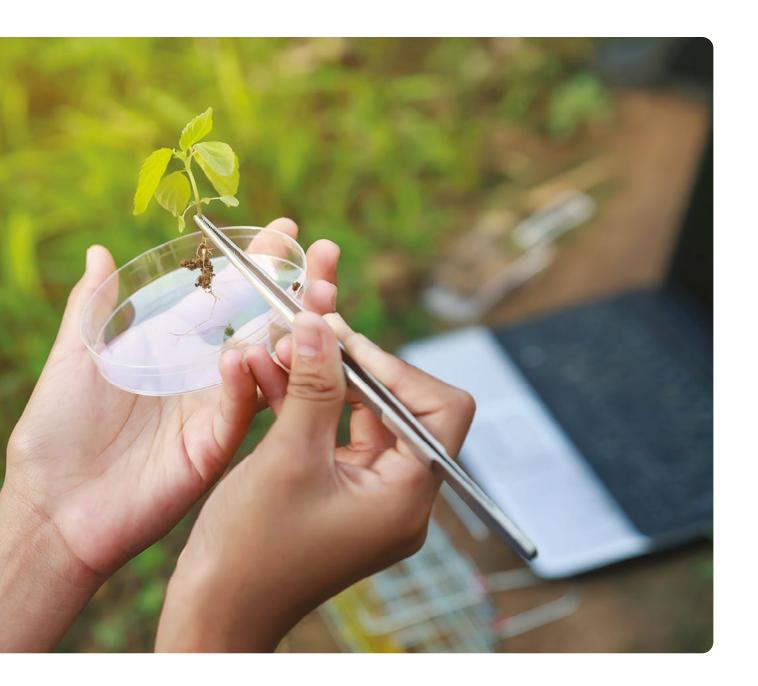


Let's grow together with R&D

THE UNIGRÀ METHOD

The core of the product development process is Unigrà's R&D department, that constantly connects with European excellence centres to ensure high standards, by continuously setting and monitoring quality and performance.





Our products boast the safety and accuracy of a standardised method. The projects related to the industrial channel are based on a tailor-made approach, by customising each product according to the specific needs of our customers and partners. We also implement projects suitable for different applications and processes, actively working with our customers and their R&D departments.

To invest on growth and meet all the emerging needs, **Unigrà constantly enhances its product offer**. Focused on market trends and inspired by the needs of artisans and professionals, we test new ideas, representing the core of this ongoing evolution.



Sustainability



<a>99%



3,4 MWp

OF WASTE RECOVERED AND REUSED IN 2022

Thanks to waste sorting and the selection of targeted suppliers.

PV PANELS INSTALLED

A CO2 emissions reduction of approximately 2,000 tons/year is expected.



74%



364.000 MWh

OF SELF-PRODUCED ENERGY FROM RENEWABLE **SOURCES FED INTO THE GRID IN 2022**

ENERGY FROM RENEWABLE SOURCES FED INTO THE GRID IN 2022





Our brands



Unigrà is the specific brand for the industrial channel.
An integrated Italian company operating in the processing and sales industry of edible oils and fats, margarines and semifinished products for food production, with particular reference to confectioneries.

We deliver tailor-made solutions, always in line with every demand, thanks to our great production flexibility, an extensive know-how and the constant product innovation.

We collaborate with our customers' R&D department, to find the best solution to any need.



OraSi is the Unigrà brand for the retail channel, promoting well-being through a wide range of 100 % plant-based drinks and creams.



OraSì Barista, is the line for the HoReCa channel, with a line dedicated to professionals.













Martini Professional is the umbrella brand for artisans and professionals, with specific products for pastry, bakery and catering. It includes a wide range of brand specifically adressed to different channels, all sharing a strong innovation trend and extreme reliability.



We use a multichannel communication

Digital presence

More than 30 websites.

International presence on the main social media: Facebook, Instagram, YouTube, LinkedIn, WeChat, VKontakte, Google.

Digital media plan always on.

Trade Shows

Joining more than 20 international trade shows in 2024.





A modern, impactful and memorably artistic commercial, design to convey the positioning of a brand close to the customer's needs, whichever they are.

