



 **RIEPPER**

The mill of the Dolomites

A rustic still life featuring a woven basket overflowing with various South Tyrolean breads and pastries. The basket sits on a dark wooden surface. In the foreground, there are several golden-brown croissants, a large round loaf covered in sesame seeds, and a long loaf with a dark, textured crust. Slices of bread are scattered around the basket, showing a porous interior. The lighting is warm and directional, highlighting the textures of the bread and the grain of the wood.

South Tyrolean bread and pastries:
a great variety and iconic flavors
famous in whole Italy

 **RIEPER** PREMIUM FLOUR FOR OVER A CENTURY

BROUGHT ABOUT



Discover what
makes our
company unique



Tradition

- > Historic company since 1910
- > Renowned variety of flour
for professional and personal use
- > Family-owned and managed
for 5 generations



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Raw materials

- > Selection of grains of excellence
- > Only natural ingredients
- > Long-standing suppliers and
stringent requirements
- > Special selection of grains for
wafer flour

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- > Special flour for all consumer requirements
- > Great variety of grains and flour for professionals
- > Over 100 different products for supermarkets and HORECA

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Quality

- > Rigorous controls with daily analyses
- > Inbound, online & outbound checks
- > High safety standards
- > Exclusive use of only the best ingredients

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Service

- > On time deliveries
- > Operational flexibility and tailor made solutions
- > Direct contact to Sales Director



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The origins





A story of family, business, and a passion for flour, since 1860

- > 1860 the beginning of the entrepreneurial activity of the Rieper family
- > 1910 marked the establishment of one of the first industrial mills in Northern Italy
- > Over the years, expansion of the product range and sales network focusing on high quality and advanced technologies
- > The tradition continues with passion, professionalism and the fifth generation

The image is a composite of two photographs. The left side shows a historical industrial mill with large, dark metal rollers and tall, cylindrical silos, set in a room with arched windows. The right side shows a modern, white Buhler flour mill with multiple rollers and silos, featuring a control panel with buttons and a red emergency stop. The text "Technological excellence from the very beginning" is overlaid in the center in a white, sans-serif font.

Technological excellence
from the very beginning



High-tech facilities rooted in traditional methodology

- > Milling with care as the tradition teaches
- > 2016 construction of a new high tech mill to meet the demands of the future as well as the high quality standards
- > Over 120 types of flour, baking mixes and customized products for professional and personal use
- > Our mission: No compromises when it comes to fulfilling the needs of our customers and consumers



Origin of the raw material

- > Grain origin from European countries (except Kamut)
- > Countries of origin: Germany, Austria, Italy, Hungary and France
- > Selection of varieties & origins based on their baking properties
- > Excellent and long-standing collaboration with reliable cereal suppliers

Quality and safety under control at all times

- > State-of-the-art technology and in-line controls during all processes to ensure the highest production standards
- > Stricter internal quality standards than legally required
- > 4 employees assigned to control and monitor the quality of the raw materials as well as the finished products
- > Over 7.000 analyses per year



Certifications: quality assurance

International Organization for Standardization (ISO)

ISO 9001:2015 - Quality management systems

ISO 14001:2015 - Environmental management systems

ISO 45001:2018 - Occupational health & safety management systems

ISO 14064 - GHG assessment, management and certification

IFS Food > Higher Score 96,6%

Bio

Halal

Kosher

Khorasan KAMUT®





Beyond quality

- > Every order is processed promptly and accurately by our customer service
- > For dispatch we rely on trusted and referenced logistic partners, who handle the product with care and deliver on time
- > The experience and professionalism of our sales force are always at the disposal of our customers to fulfill requests and meet customised requirements

Our products

- > Original Italian Pizza flour
- > Typical Italian flour Type 00 "Tipo doppio zero"
- > Rye flour (for German type brown bread)
- > Spelt flour
- > KAMUT® khorosan flour
- > Polenta (corn flour)
- > Bread baking mixes
- > Vitagran: special flour for a health conscious nutrition
- > Several organic flour varieties



Our brands



The rich variety of all kinds of flour for all purposes



The exclusive brand for specialities also available as a special brand in the Arab region



Our traditional brand for rye sourdough breads



Our new product range for health aware nutrition



3.250

Freshly produced products always
in stock thanks to our fully automated
warehouse with 3.250 pallet spaces

1000

And more supermarket chains
and wholesalers in Italy and abroad
trade our products



5.000

Satisfied customers in
Italy, Austria
and other European countries

No. 1

Marketleader in the region
Trentino Alto Adige

As we conclude our journey through
our history, unwavering core values,
raw materials, products and discovering
our stringent quality measures
we invite you to join us in shaping a successful
and promising future together.

Many thanks for your kind attention.

