



PAGANI INDUSTRIE ALIMENTARI S.P.A.

Tradizione di famiglia da oltre 100 anni



ASSOLOMBARDA
Filiera Agroalimentare

Our company – which is located in Vimercate, on the north-eastern outskirts of Milan – has successfully specialized for decades in the production of dried filled pasta (tortellini and ravioli).

Market leader, Pagani offers considerable flexibility and adaptability to meet customer needs. Our company is able to produce tortellini and ravioli with different palm oil free recipes, with recyclable customized packaging.

For years, Pagani has regularly obtained important certifications relating to product quality and production system safety (IFS, BRC), with excellent evaluations.



In our Tortellini and Ravioli – prepared with the most modern systems and in a state-of-the-art production facility, but still according to ancient traditional recipes – the exquisite gastronomic specialties of the cuisine of the past come to life. Thanks to a traditional and low temperature drying process which does not employ preservatives, our company ensures excellent product storage at room temperature for 12 months. Tortellini and Ravioli Pagani have an exceptional cooking yield, increasing their volume by almost 3 times.

Pagani is also developing a new line of ready-to-meal meals, to bring the taste of the tradition even more into the future.

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