



Scoiattolo Fresh Pasta: The Future on the dining Table Since 1983

Founded 40 years ago and now in its third generation, Scoiattolo is a leading Italian company in the sector. It operates over a 12,000 square meter production facility with an average daily production of 75 tons, offering products that perfectly balance innovation with traditional practices.

THE BEGINNINGS In the early 1980s, in the province of Varese, Umberto Belletti (known as Tino) and his wife started a small artisan workshop where their grandmother Ebe, an Emilia-Romagna native, made tortellini by hand. The dream soon had a name: Scoiattolo. This name was chosen by Ebe, Umberto, and their two daughters after they happened to observe a small family of squirrels in the forest, simple and close-knit like their own family.

THE COURAGE TO EVOLVE In the 1990s, the two daughters Annamaria and Giancarla, along with their respective husbands Lino Di Caro and Giuseppe Guerra, fully joined Scoiattolo business and began planning a grand future for this increasingly ambitious project. The first significant turning point occurred in the early 2000s when new pasta shapes and innovative fillings, with never-before-tasted ingredients and combinations, such as Perline with Parmigiano Reggiano DOP filling, were introduced alongside traditional recipes. During the 2000s, Scoiattolo's offerings became even more specialized, with each product being perfected in detail. Concurrently, an automated production system was created to support commercial expansion increasing the production capacity. This allowed the pasta maker to start its first commercial relationships with foreign GDO and well-established Private Labels.

A MODERN FRESH PASTA In 2010, the brothers Massimiliano and Matteo Di Caro and their cousin Valentina Guerra brought new energy to the company: a focus on research and development, attention to communication, and a renewed commercial strategy with the goal of placing Scoiattolo among the top three pasta makers in Italy; being recognized worldwide as a reference company for fresh pasta production. This period saw the launch of gluten-free lines, 100% plant-based fillings, and the first 100% organic fresh fusilli. In 2016, Scoiattolo became the first GDO producer to offer an alternative fresh pasta, maintaining the practicality and allure of tradition. Ongoing research and development have established Scoiattolo as a producer of fresh pasta with resilient dough and gourmet recipes, combined with high-quality, tailored service.

Creative new offerings include the first Pappardella filled with truffle and porcini mushrooms and the patented Pennetta Ripiena, featuring two fillings: Parmigiano Reggiano DOP and Pesto with Genovese Basil DOP. In 2023, the launch of the first line of protein-rich fresh pasta, high in protein and low in calories, fats, and carbohydrates, marked another innovative step.

In 2024 a new innovation has been introduced on the market: a Giant Raviolo with a patented process featuring extra and gourmet fillings, providing a new way to enjoy fresh pasta at home like in a restaurant!

A generation investing in 4.0 technology plants capable of increasing productivity while respecting processing times for dough and fillings continuously updates machinery to minimize pasta stress and preserve its organoleptic properties.

Advanced technology is complemented by the experience of pasta makers working with high-quality, controlled supply chain raw materials: selected semolina and flours, fresh and pasture-raised eggs, cheeses purchased in blocks to ensure quality, and no preservatives used.

Choosing a Scoiattolo product also means selecting a company committed to minimizing its environmental impact, studying, and implementing the most sustainable production methods and packaging solutions to maintain product safety. The company's Commitment & Sustainability plan aims to achieve significant milestones in the next 5 years, often still limited in fresh pasta. The starting point for this commitment was the voluntary presentation of the first Sustainability Report in November 2022, renewed in the second edition published at the end of September 2023, with the third edition due in 2024. This marks a crucial step in Scoiattolo virtuous path, with an increasing investment in corporate responsibility and communication with stakeholders.

If you want to know us better: <https://www.youtube.com/watch?v=4sP-xaWQfgA&t=97s>