



Numbers That Make Scoiattolo a Leader in its Industry

The company closed 2023 with a revenue of 55 million euros and forecasts 62 million euros for 2024.

With ambitious growth objectives driven by high-quality family entrepreneurship, Scoiattolo has progressively relied on selected professionals for strategic roles while maintaining the founding family in key positions. In 2016, after four years of investment fund participation, the Di Caro / Belletti family reacquired the shares held by the fund (42%), thus becoming the sole owner of Raviolificio Lo Scoiattolo S.p.A. This move exemplifies courage, strategy, and that quintessential Italian know-how.

The numbers speak for themselves: 40 years of fresh pasta, an average daily production of 75 tons, 250 recipes, and 30 different pasta shapes. At the Varese plant in Lonate Ceppino, spanning 12,000 square meters, 6 lines are dedicated to filled pasta and 3 to plain pasta. Production phases are overseen by essential pasta makers and made more efficient by new technologies, in which the company continues to invest. Production machineries and robots operate according to the goals of Industry 4.0: a trend in industrial automation integrating new systems to improve working conditions, create new business models, and enhance productivity and product quality. This was exemplified by the complete overhaul of the filled pasta production lines in August 2021.

Scoiattolo produces both under its own brand and for major retail chains, bringing its specialties not only to Italy—where 30% of its production is destined—but also internationally and across the Atlantic (70% export). This export share is set to increase further in the coming months with massive product placements in global retail chains.

In the domestic market, Scoiattolo-branded products are available in most supermarkets (Esselunga, Coop, Bennet, Famila, Basko, Tigros, Iperal, to name a few). Beyond borders, Scoiattolo has reached significant markets including all Europe, the United States, Canada, and, in the early months of the year, Asia and Oceania.

Moreover, Scoiattolo has been chosen as a co-packer by major GDO brands in Italy (Coop, Crai, Lidl Premium, new Veg products for Eurospin) and abroad (mainly European and Northern European brands such as Albert Heijn, Ica, Mercadona, Penny, System U, Rema 1000, Netto, Aldi South and North, Aldi USA, Aldi Spain, Carrefour, Leclerc, Intermarché, Lidl Europe, Denner, Bonarea, Coop Switzerland and Sweden, etc.). In April 2023, Scoiattolo won the Best Copacker Profile 2023 award as the top company in the PLM Awards in the FRESH category.

This recognition is not only due to the acknowledged quality and taste of its products but also to the high responsiveness of its tailored service and the stringent quality and procedural certified standards, obtained through unannounced audits, reflecting ongoing production attention. Compliance with food industry regulations and quality assurance is guaranteed by certifications including IFS higher level, BRCAA+, ISO 9001, BIO / USDA Organic, Vegan, and AIC for gluten-free products.

A symbol of Scoiattolo's conscious, ambitious, and tangible growth is the construction of a new facility. This project, adjacent to the current structure, supports the ongoing expansion of the company: 10,000 revolutionary square meters designed to integrate with the surrounding landscape and greenery, built with photocatalytic materials to decompose pollutants and improve air quality. These new spaces will continue and enhance Scoiattolo's values, fostering brand recognition and credibility starting from home. The production environments and engaging spaces reflect a "Living Scoiattolo," enriched with daily inspiration and dynamism.

