

LE 5 STAGIONI brings Italian Pizza Excellence to SIAL Paris 2026

Agugiaro & Figna Molini will take center stage at SIAL Paris 2026—scheduled for October 17–21 at Paris Nord Villepinte - with LE 5 STAGIONI, its historic brand dedicated to pizza professionals. The company will exhibit within the Parma Alimentare area (Stand 1E125), bringing Italian expertise in grain selection and the production of high-performance professional flours and mixes to Paris.

Launched in 1985, LE 5 STAGIONI was the first Italian brand specifically dedicated to the pizzeria sector and is now a leading international name in the industry. With a portfolio of over 40 products—including flours and mixes—the brand is present in 96 countries, combining product quality and consistency with ongoing technical support, training, and dialogue with pizza professionals.

Participation in SIAL is part of the international growth strategy of Agugiaro & Figna, an Italian milling company with six centuries of history, three production plants in Italy (in Curtarolo, Collecchio, and Magione), and an established presence in foreign markets. Since June 28th, 2026, the company has also held B Corp certification—making it the first European miller specializing in soft wheat processing to achieve this recognition—underscoring a business model focused on quality, innovation, and creating positive value for people, communities, and the environment.

Its presence in the Parma Alimentare area further strengthens the company's ties to the Parma "Food Valley" and to a regional network that has spent fifty years promoting local agrifood culture and quality worldwide, supporting businesses at major international trade fairs.

Agugiaro & Figna – LE 5 STAGIONI

SIAL Paris 2026 | October 17th–21st

Paris Nord Villepinte

Stand 1E125