



**S.P. S.p.A.**  
all'avanguardia per essere leader

## ***Family foundations and entrepreneurial dynamism***

S.P. S.p.A. was founded in 2000 by the Pastore and Scalafiotti families, connected by the family ties and by their association to the rice-making tradition of the Riseria di Asigliano, the leading company in the sector.

Their many generations of working in this field have bestowed them with unique and valuable experience. The combination of this “traditional knowledge” and a far-sighted entrepreneurial mentality has made S.P. S.p.A what it is today – a company that has seen its sales volume increase exponentially, thanks to the continual modernization of its equipment, diversification of its products and the increase in value of its by-products.

S.P. S.p.A is formulating a plan that should allow all of its clients to be provided with “GLOBAL GAP” certification for all the rice plants used in production within five years.



## ***The mission***

S.P. S.p.A wants to be a benchmark partner for its Clients, providing rapid solutions and a complete service thanks to direct management from the board and the support of a highly specialized professional team.



## ***From Vercelli to the global market***

S.P. S.p.A. is a company located in the renowned rice-producing district of Vercelli, and creates products for the global market.

Its core business is the production and sale of loose and pre-packaged rice for third parties and the marketing of its own product lines. Its Clients include food companies from both Italy and over-seas. Given the strength of its family-based management, S.P. S.p.A. has managed to stay ahead of the times and become a leader in its sector, welcoming the new challenges and opportunities offered by the market. The exclusive nature of the company's produce and its absolute mastery of the production processes led the Japanese giant JFC, in collaboration with S.I.S. Società Italiana Sementi, to choose the company from Stroppiana for a joint venture to develop Yume, a variety of rice for sushi.

S.P. S.p.A. does its production activity in two plants:

- Asigliano, Viale della Vittoria, 10 where it products selected rice broken.
- Stroppiana, Strada Statale 31 bis, snc where it mills, packages and sell rice and pasta.

## ***Milling from paddy to rice***

Riseria di Asigliano s.r.l. di Pastore Davide e Fausto, located in Asigliano, Viale della Vittoria, 10, was found on 3rd January 1974.

Its main goal is the rice milling..

Riseria di Asigliano s.r.l., mills paddy rice on behalf of S.P. S.p.A. and whole, semifinished and milled rices can be dispatched to the transformation industry and to the final consumer.

Compliance with quality standards defined and demonstrable through the numerous certification of both sites, necessitated by the strong competitiveness at European level, has led to the adoption of organizational policies characterized by elasticity efficient operations and management, with



interpersonal relationships that can brand themselves run in a "family" of the enterprise. Each activity is aimed at achieving the satisfaction of the "customer", meaning here the internal customer (in the sequence of the activities of receipt, rice mill process) and external to the company.

In summary, SP, acts as a commercial company, it purchases raw materials - paddy and rice and pasta ingredients - which are processed respectively: paddy rice at the rice mill in Asigliano while rice and pasta at the factory in Stroppiana

### ***Products dedicated to taste and wellbeing***

As well as producing and marketing loose and pre-packaged rice for Private Brands, S.P. Sp.A has its own product lines of prized varieties of rice and excellent handmade pasta: La Risera, I Risissimi and La Mia Pasta. These are traditional, wholemeal, organic and unusual specialities that cater for every possible need – ideal for the tasties of dishes and the healthiest of recipes, and to meet the particular requirements of those with food intolerances. They bring the unparalleled taste of Italy to the table, with an excellent price/quality ratio.

