

COMPANY PROFILE



2024

RINATI. TORRONE & BRIGIDINI



WWW.RINATI.COM

This company profile is designed to promote the **brand Rinati** through its visual identity which is inspired by its own history and tradition.

Driven by a **vision of research and innovation**, the company stands out in the market thanks to the quality of its products and the maintenance of the traditional tastes.

What was once a small artisan activity today is an industrial reality **known in Italy and abroad.**

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HISTORY, SOUL & VALUES

THE COMPANY WAS BORN IN 1890.

Its products, especially *Brigidini*, Nougat and *Cenci di Carnevale* have become the main products of the company's production.

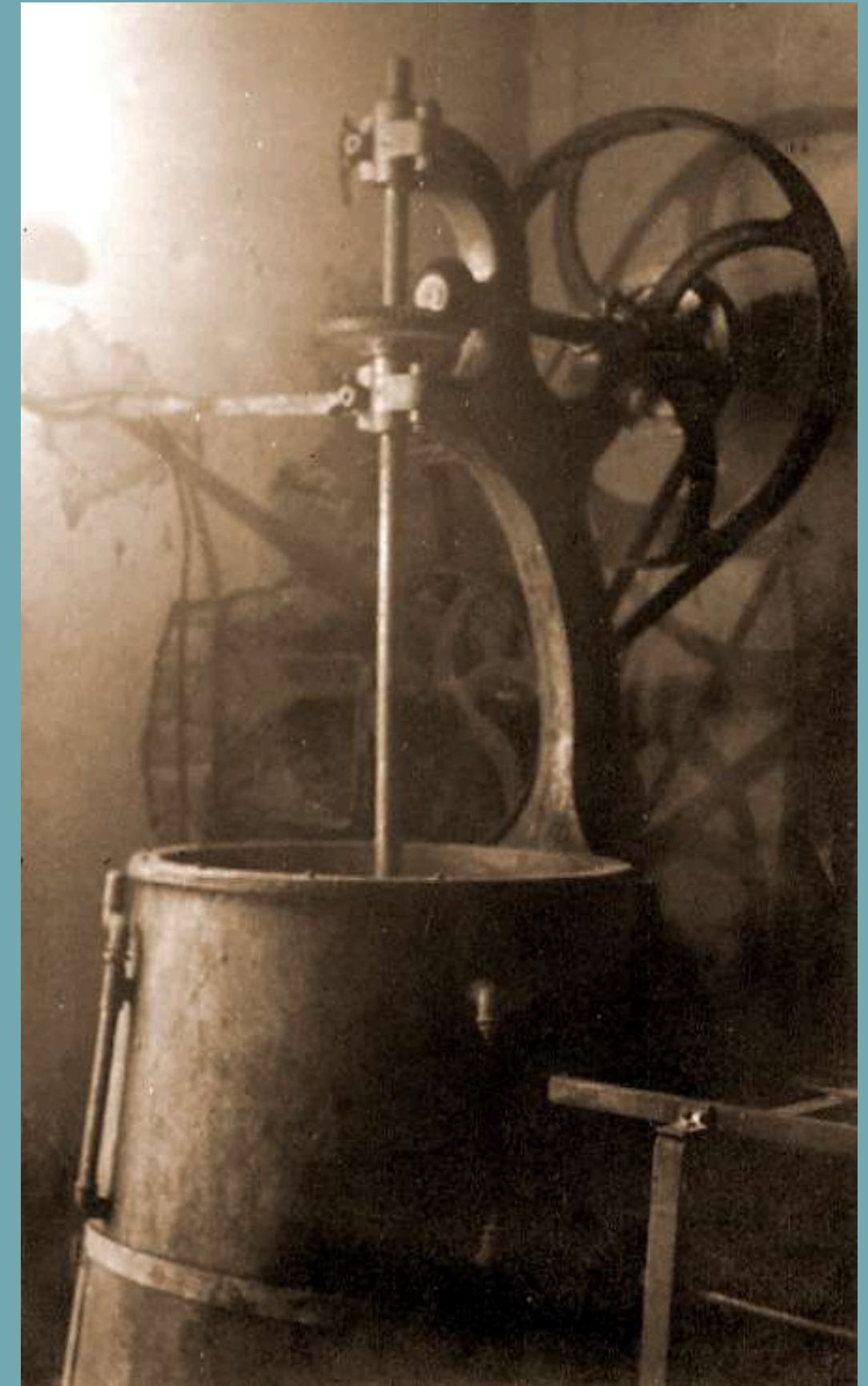
Today Rinati is present in the large-scale distribution both in Italy and abroad.

HISTORY, SOUL & VALUES

Over the years and generation after generation, Rinati has transformed itself from a small craft business to an industrial reality known and appreciated both in Italy and abroad. Distinguishing itself through the quality of its products and the maintenance of traditional tastes, the company presents itself in the marketplace with a wide variety of products: from the most classic - as *Brigidini* and Nougat - to the most special as the *Cenci di Carnevale*.

**RINATI WAS BORN AT THE
BEGINNING OF THE 20TH CENTURY
IN LAMPORECCHIO, A TINY TOWN
IN TUSCANY, ITALY.**





RINATI.
TRADITION
EXPERIENCE
SIMPLICITY
INNOVATION
& RESPECT

**TRADITION, QUALITY, EXPERIENCE,
INNOVATION, SIMPLICITY,
FLEXIBILITY AND RESPECT FOR
NATURE & FOR PEOPLE WHO ARE
CLOSE TO US.**

At Rinati, we aim to constantly improve ourself without sacrificing the quality, the taste and the simplicity of our products.

Looking back to the past, our company tries to move forward, putting the consumer and his needs first.

OUR PRODUCTS

BRIGIDINI DI LAMPORECCHIO

Born in the Middle Ages from the idea of a Swedish nun who decided to revisit the recipe of the Christian host, this little sweet with the taste of anise has become the symbol of the Tuscan town and the key product of Rinati company.

Today the company produces the Brigidini in the traditional version (anise taste), chocolate and other special flavours such as citrus and vanilla. Moreover, the company has the exclusive production - in specially dedicated spaces - of **gluten-free** Brigidini.



OUR PRODUCTS

SOFT & CRUNCHY NOUGAT

It is produced in various sizes with toasted almonds or hazelnuts: from the smallest *Bocconcini* to the largest bars, up to the *Morettino* covered with chocolate; without forgetting the colourful *Torroncini* available in assorted flavours such as pistachio, coffee, orange, lemon, dark and milk chocolate.

From the classic to the innovation: Rinati produces its Nougat in assorted and original variety, sizes and flavours.



OUR PRODUCTS

CENCI TOSCANI

The typical Carnival sweet, crispy and tasty, it is popular all over Italy under various imaginative names:

Chiacchiere (chats), *Bugie* (lies), *Crostoli*, *Frappe*...

It is available with granulated sugar distributed on the product or with powdered sugar bagged in envelopes inside the package, our Cenci are baked in the oven.



OUR PRODUCTS

CIALDE DI MONTECATINI

The typical sweet wafers of the city of Montecatini, in Tuscany. It is composed by two thin wafer that enclose within them almond paste and ground almonds. They are excellent with ice-cream, chocolate, *Vinsanto* and fresh fruit.

Their recipe is unique; The Cialde di Montecatini is a special and delicious sweet, made with simple ingredients as flour, milk, eggs and almonds, which follows the traditional recipe.



OUR ACKNOWLEDGEMENTS

OUR COMPANY IS EVEN MORE
INCLUSIVE
AND ENVIRONMENTALLY CONSCIOUS.

Thanks to its tradition and the quality of the products, Rinati company has achieved very important awards.

OUR ACKNOWLEDGEMENTS

DINO VILLANI AWARD	1990	Issued by the Accademia Italiana della Cucina (Italian Cuisine Academy) to reward food companies specialized in the production of italian cuisine traditional products.
CATERINA DE' MEDICI AWARD	1999	Issued by the Federazione Italiana Cuochi (Italian Chefs Federation).
PISTOIA IN THE WORLD PRIZE	2002	By the Camera di Commercio Industria Artigianato e Agricoltura (Industry, Crafts and Agriculture Chamber of Commerce) for the long tradition in the production of a typical Tuscan product distributed all over world.
PAT CERTIFICATION	2022	PAT Certification (Traditional Agro-food product) was obtained for the production of the Brigidino as product of the Tuscan tradition.
IFS PROGRESS FOOD	2024	Renewal of our IFS (International Featured Standard) Certification for the third consecutive year. The IFS Progress Food is a safety assessment program for distributor-branded and manufacturer-branded food products.

RINATI.
UNA DOLCE



TRADIZIONE
TOSCANA

FIRST A SMALL IDEA, THEN AN ENTREPRENEURIAL REALITY. TODAY RINATI IS THE SYMBOL OF THE LOCAL FAIRS AND OF CONNECTING PEOPLE TOGETHER, WITH JOY AND LOVE.

Thanks to innovative machines, a wide range of products and the creation of a network of collaborators, Rinati has progressively grown.

The *Brigidini*, the Nougat and many other sweets have reached several squares of Tuscany and Italy becoming a symbol of a tradition which is present in many shops - grocery and supermarket - and which is also requested in large-scale distribution.

Today, Rinati's sweets are the protagonists of all village fairs. The unique smell of the *Brigidini* has become the symbol of happiness and community.

Inspired by this spirit, the company experience new flavours, listening to the different needs of people, in respect to tastes and intolerances.

Rinati - TuttoFood - Milano RHO Fiera





IN LINE WITH EATING HABITS OF THE CONSUMER.

In our production, we work on using quality ingredients and simple recipes.

The curiosity and the passion of being innovative stimulate the company to create new products in line with consumers' eating habits.

Our aim is to sustain all the dietary and environmental needs in order to ensure the well-being of people.

EXPORT

10%**

**30% EXTRA EUROPE

SELLING

HAWKERS:

10%

LARGE DISTRIBUTION: 30%

(WHOSE 5% OF PRIVATE LABEL)

OTHER:

10%

(WHOSE 5% OF PRIVATE LABEL)

PRODUCTS

TOTAL:

250

ABOUT, BETWEEN REFERENCES
OF OUR PRODUCTION
AND OTHER DISTRIBUTED REFERENCES




Rinalti[®]
TORRONE & BRIGIDINI



Over a century of history

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