



company profile

Masters of gnocchi

Passion, research, innovation and competence are the main ingredients for perfect gnocchi. This is the ideal balance which makes our company unique.

"Bartolo Palmieri"

At Ciemme Alimentari we began our activity with the aim of creating only one product: potato gnocchi. Our founders had previous and lengthy experience in the food industry and in the large retail sector that has made Ciemme a specialist in the manufacturing of gnocchi, a product which was not as popular as it is today in the early 2000's.

All this has allowed us to create an extensive range of gnocchi in a short space of time, the reason way we lead the way as the market leader in gnocchi. Over time, the strong will to exploit and develop the true potential of the product has led to impressive progress in an innovative field such as the organic, making us the first company to produce fresh and shelf-stable organic gluten-free gnocchi. Large investments in new technologies have allowed us to become the only and first company in Italy specialising in the manufacturing of different types of gnocchi.

In particular, our latest production line is centred on the concept of Industry 4.0, by being fully automated and digitised, thus improving working conditions, increasing productivity rate and product quality.

Reliability and guarantee of product excellence has secured Ciemme productions not only under our own brand but also under the private labels of the world's main players in the large-scale retail sector.

Delicious because

Unique

Made only with the best potatoes

The secret behind Ciemme's gnocchi is how we produce them. Fresh potatoes, kneaded with hot water, give the product an irresistible taste, alongside a soft texture and delicate flavour, a real feast for the senses.

This is how we have enriched our assortment, made up of several varieties of fresh and rehydrated potato gnocchi, namely 50 products available in 20 packaging formats for 8 production lines, which make us one of the main market leaders in gnocchi.

8 Production lines

-  **4 for traditional gnocchi**
-  **1 for gluten-free gnocchi**
-  **1 for organic gnocchi**
-  **1 for filled gnocchi**
-  **1 for frozen gnocchi**

We know how to make gnocchi

The quest for quality

Achieving excellence and offering our customers a good product which makes them feel good have always been at the core of our business. The deep interest in maintaining high quality standards and the special attention devoted to R&D allow Ciemme to produce on a large scale a traditionally homemade product by preserving its original taste and ensuring higher levels of food safety.

Over the years, our company has never stopped growing and, thanks to our know-how, today we can boast:

5000 smq
production floor

5000 smq
storage area

40.000.000 kg
gnocchi/year

The most important certifications prove our total commitment to ensuring food quality and safety throughout the years.



Ministry of Health



International Food
Standard



Non-GMO
Project

Tasty, fresh and genuine gnocchi according to the Italian tradition, with just one difference: we produce 6.000 kg/h.



Organic
Agriculture
USDA



Organic
agriculture



Vegan



Gluten Free

The best at gnocchi



We are so good at making gnocchi that we like sharing our expertise and put it at the service of our customers.

"Bartolo Palmieri"

At your service

Ciemme Alimentari's production force has allowed our company not only to develop our own brands but also to work with prestigious national and international customers in the food industry and the large retail sector. Our professionalism and reliability at the disposal of our customers has opened up several opportunities.



Assistance

In creating private labels for your products



Product development

New and customised products and recipes under private label with prime raw materials



Quality assurance

Our in-house quality office carries out more than 50 tests on our products everyday



Logistics

Our logistics office monitors and ensures timely and effective deliveries

We are present all over the world

We like getting everywhere, so our gnocchi are delivered all over the world. Thanks to innovative production process and qualified pasteurisation and packing methods, shelf life makes our products suitable for being distributed to Italy, Europe and overseas.

We export to over 50 countries

50 +



Gnocchi

are our lifestyle

We are like a big family sharing values, with a strong and daily desire to innovate.

Philosophy and Ethics

Thanks to the knowledge and the sharing of our ethics with staff members and workers our vision has become our identity. The moral values our philosophy rests on combine business targets with social, environmental and humanitarian aspects.

Our vision is aimed at significantly contributing to our community welfare, by creating employment opportunities and by investing in staff training, innovation and sustainability.

People's well-being and environmental protection are crucial concepts of our business activity.

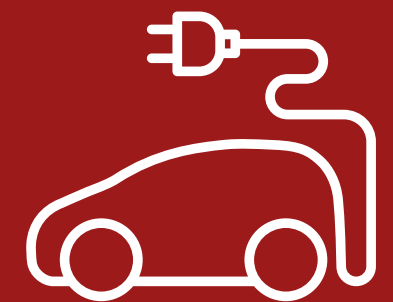
Fitness centre



Our company is equipped with a gym facility with free admission to its staff to create a healthy workplace and promote psychophysical well-being. With this purpose, we also sponsor many sports events in our town, Barletta.

Green mobility

We promote sustainable environmental protection by encouraging our staff to use clean means of transport. Our parking area is indeed provided with charging stations for electric vehicles.





ciemmealimentari.it



CIEMME ALIMENTARI s.r.l.
Via Foggia 28/30, 76121 Barletta (BT), Italia
Tel: +39 0883334599 | info@ciemmealimentari.it