



GRUPPO FINI

IN MODENA, ITALY, FOOD HAS A TALE TO TELL!

WHEN SPEAKING ABOUT FOOD IT IS IMPOSSIBLE NOT TO BECOME ENTHRALLED BY THE HISTORY OF THE FINI GROUP, AN IMPORTANT INDUSTRIAL REALITY IN THE FOOD SECTOR, WHOSE PRODUCTS REPRESENT THE BEST OF ITALIAN PASSION AND GASTRONOMIC TRADITION. A TRADITION THAT BEGAN IN 1912 AND IS STILL IN CONSTANT EVOLUTION, GUIDED BY A VERY SIMPLE COMPANY MISSION, REPRESENTED IN THREE WORDS: NOT JUST GOOD.

BECAUSE WHEN IT COMES TO FOOD, GOOD IS NOT ENOUGH. FOR THE SECONDARY PACKAGING OF THEIR OWN BRAND "LE CONSERVE DELLA NONNA" (GRANDMA'S PRESERVES), THE MODENA BASED COMPANY CHOSE AN SMI SHRINKWRAPPER FROM THE CSK ERGON SERIES, SUITABLE FOR PACKAGING A HUGE VARIETY OF BOTTLES AND GLASS JARS IN FILM ONLY, PAD + FILM AND TRAY + FILM.

→ SECTOR: FOOD – PRESERVES

FINI GROUP S.P.A.
Ravarino (Modena), Italy
gruppofini.it

→ CSK 50 T ERGON Shrinkwrapper and conveyer belts



VIDEO



GEO LOCATION

NOT JUST GOOD

THE TRADITION OF HOMEMADE FOOD

When it comes to good food, even abroad, Emilia Romagna is certainly one of the most famous Italian regions. In Emilia Romagna, food is synonymous with family, friends and memories of home. It is conviviality and good humor. It is the image of grandmothers kneading dough and of childhood memories, of afternoons spent sealing tortellini by turning them around your finger. It is the expression and pride of being Italian, of experiencing Italy and of talking about it abroad. It is for all these reasons that, all over the world, Modena is synonymous with good food. It is one of the Italian provinces with the largest number of Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI) products. It is no coincidence that a large production company in the food sector is based in Modena: the Fini SpA Group, a 100% Italian company, owner of the Fini, "Le Conserve della Nonna" and Mastri Pastai Bettini brands, which represent the expression of culture and the Emilian

territory, of the passion for the products of the Italian gastronomic tradition and the love of excellent cuisine. The Fini Group, one of the Italian leaders in the production of fresh pasta, also plays an important role in the canned sector, thanks to the "Le Conserve della Nonna" brand, an Italian company that believes in the simplicity of products and uses natural processes. In the wide range of references, typical of all Italian regions, the company offers sauces, condiments and jams, prepared according to traditional methods using carefully controlled and organized, industrial processes to ensure the highest quality of products. The "Le Conserve della Nonna" brand offers over 150 products, ranging from breakfast to dinner, from sweet to savory. The lines range from passatas to salsas, from pestos to sauces with tomatoes harvested exclusively in Emilia-Romagna, as well as a wide choice of legumes, simple or enriched, vegetable spreads, jams and a range of vegetables in oil. Biological references complete the picture.



THE FEELING OF...

THE SECRET OF SO MUCH GOODNESS.

The industrial process at the origin of the production of foods from the brand "Le Conserve della Nonna" is organized mainly according to the values of the local culinary tradition, the simplicity of the recipes and the indisputable quality of the freshly harvested, raw materials.

The company's production is in fact, based on the concept of seasonality, as is the case for any artisan preparation.

Just by looking at the finished product, be it a jar of jam or a bottle of tomato sauce, you get the feeling of... home! An irresistible appeal of healthy and simple lunches, the result of great attention and dedication, and the desire to eat in company, like our grandmothers wanted, because the more people sat at the table, the more happiness hovered in the air.

HEALTHY, SIMPLE FOOD

The jams produced by the "Le Conserve della Nonna" brand, contain a very high percentage of first choice fruits, among the highest percentage on the market. Each jar contains Italian fruit and sugar from sustainable agriculture.

The production of the jam follows a natural process, the way our grandmothers did it, is the way it is done in Ravarino: waiting patiently to get the typical consistency of homemade jams!

The quality is guaranteed by very severe controls, thanks to special machines that analyse the product in the various phases. The result is a healthy, gluten-free product with an irresistible flavor.



➔ SIMPLE RECIPES JUST LIKE HOMEMADE

Over 150 products, ranging from breakfast to dinner, from sweet to savory: The lines range from passatas, salsas, pesto and sauces, fruit jams, sauces for condiments and side dishes dedicated to main courses, legumes and fruit compotes.

The range of "Le Conserve della Nonna" products is enriched year after year, with new recipes to offer consumers a selection of products for every occasion, able to satisfy every taste, such as the new pear preserve from Emilia Romagna PGI.

The product is designed to enhance one of the most representative fruits of the region and, when excellence meets excellence, the result can only be extraordinary.



GRUPPO FINI

The Fini SpA Group, a 100% Italian company owned by Holding Carisma, is a large manufacturing company based in Ravarino (Modena), in the heart of Emilia Romagna. The company is the owner of the Fini brands, founded in 1912 by Telesforo Fini in the heart of Emilia, “Le Conserve della Nonna”, a historic reality in Ravarino (Modena), and Mastri Pastai Bettini, a brand acquired in 2021. FINI is the brand of fresh filled pasta, which represents all the flavours of the Emilian tradition in the kitchen, in Italy and around the world. The Fini brand originated from the knowledge and flavours of an ancient gastronomic tradition, but which is constantly renewed. Only in this way, every day, can we eat something that is not only good, but which also has a story to tell. In the modern Ravarino plant, the company produces a unique premium fresh pasta: course and porous. The golden yellow pastry, highlights the balanced presence and freshness of the two primary ingredients: eggs from free-range hens and 100% Italian flour. “Le Conserve della Nonna” was created in 1973, once again in Ravarino, a land rich in Italian values and traditions, handed down, generation after generation, to our tables. In the vast range of purees, sauces, condiments and jams, the “brand” encompasses the experience, genuineness and passion of craftsmanship harmoniously combined with the efficiency and complexity of industrial processes.



➤ FINI'S COMMITMENT TO THE ENVIRONMENT

For years, the Fini Group has pursued the objective of environmental sustainability of its activities through the aegis of its corporate mission, “Not Just Good”, which focuses on food and its goodness, as a result of a safe and controlled production process.

The entire supply chain is involved in the “mission”, from the careful selection of local raw materials, to the production and use of widely recyclable packaging, without forgetting the use of clean energy thanks to the photovoltaic systems installed in the company, which make it possible to drastically reduce CO2 emissions and optimise production.

SMI has also embraced the goal of sustainability, designing packaging systems such as the CSK ERGON series packaging machine installed in the Fini Group's Modenese plant, which boasts cutting-edge technical solutions in the field of energy saving and respect for the environment.

THE MAIN STAGES OF COMPANY GROWTH

The history of the Fini Group begins in 1912 in Corso Canalchiaro, in the heart of Modena, when Telesforo Fini inaugurated his own grocery store, a traditional Emilian specialty shop. It was still too early to talk about a company, but the Fini brand originated from that small town activity, which in a few decades has become synonymous with quality, filled, fresh pasta and has given rise to the production of great Italian food.

A company that is over a hundred years old, which has experienced ups and downs, but has been able to confirm its identity and plan its own development while remaining in Modena. Unlike many other realities in the Italian food sector acquired by foreign investors, the Fini



Group tells a story with a happy ending, thanks to the foresight and commitment of an Italian entrepreneurial management that understands that being Italian is an essential value to maintain the quality of tradition and for future development. In the following years, various investments were made to enhance the potential of the company, among the most important interventions was that of 6.5 million euros spent in 2015 to renovate and expand the factory of the historic headquarters of “Le Conserve della Nonna” in Ravarino (Modena) and to incorporate the production of fresh pasta under the Fini brand, thus centralizing the activities of the two brands in a single ultra-modern industrial center.

In 1980 the production of sauces began.

In 1995 the production expands to jams, marmalades, vegetables, legumes and other specialties. Today “Le Conserve della Nonna” has a portfolio of over 150 products, all made with high quality, fresh ingredients and processed in a simple and genuine way.

In 2009 the company launched the first organic line.

In 2011, the company began to play its part in protecting the environment with the construction of a large solar panel system to meet its energy needs.

In 2012 the tradition changes its “look”: the bottle of passata took on a rounder and sinuous shape, like the taste of the passata. The range of products was also expanded, packaged in various formats to adapt better to every occasion for use.

In 2013, the concept of transparency was also embraced by the labels, which clearly show the origin of the raw materials.

In 2014 “Le Conserve della Nonna” was the first Italian company to obtain the recognition of controlled quality for the passatas, thanks to healthy, genuine production, which uses only locally grown products and minimizes the use of chemicals. “Not Just Good” began, a project carried out together with the Fini Group, to share values, knowledge and flavours with those who believe that good is no longer enough, because in the preparation of a preserve, seasonality, environment and natural conservation must be respected.

In 2021, tradition and quality continued to reward “Le Conserve della Nonna”, which, for the third consecutive year, won the prestigious Quality Award.



The production activity of “Le Conserve della Nonna” originated in 1973, in Ravarino in the province of Modena, in the heart of Emilia-Romagna, a land rich in Italian values and traditions handed down on our tables, generation after generation. A land that has always planted, harvested and transformed. In a place like this, only strong, healthy ideas could grow, like those that have allowed the company of the Fini group to create a great variety of products. The history of “Le Conserve della Nonna” is made up of small secret steps, scrupulously carried out to obtain high quality products. A story of passion, tradition, commitment and innovation, which lives on, in all its products but can be told through a simple recipe, that of the past, which speaks of the territory and the tradition of the brand. The secret of all the products lies in the genuineness of the raw materials, which are selected and worked through transformation processes that reflect traditional methods, to offer a product “like home-made”, which speaks of nature and flavours of the past. “Le Conserve della Nonna” is the first Italian company to make preserves in transparent glass jars, just as they did in the past, to keep their characteristics unaltered, guaranteeing the correct conservation and external visibility.

THE FINI GROUP IN FIGURES



Turnover in 2021: 100 Million Euro



Employees: 100



Production site: Ravarino (Modena)



Brands: Fini, Le Conserve della Nonna, Mastri Pastai Bettini



THE “FRUIT COMPOTES”: REFINED, QUALITY COMBINATIONS

A collection of compotes with a unique and seductive flavor, where the best Italian fruit is combined with refined and tasty ingredients. “Le Conserve della Nonna” fruit compotes are designed to amaze and conquer the consumer through six wonderful flavoured combinations: Apricot and Turmeric, Orange and Ginger, Orange and Cocoa grains, Pear and Cocoa, Apple and Cinnamon, Strawberry and Rhubarb. In line with the tradition that distinguishes the Modenese company, the content of the fruit compotes is healthy and genuine, this involves the use of only fruit sugars (from dates), with no additional flavours, preservatives, dyes or chemical processes which alter the original composition of the product. To embellish the originality and quality of these products from the “Le Conserve della Nonna” range, is the “premium” jar, which incorporates the iconic red and white checked pattern of the “packaging” of the jams, paying tribute to the craftsmanship and knowledge handed down from generation to generation. The packaging is as original and innovative as much as its content: a precious jar, creating an impact on the shelf, with a transparent label to immediately spread the taste and make the color of the compote, the protagonist.



➤ SAUCES AND PASSATE

Qualified agronomists follow the development of the plants to ensure complete traceability, from the seed lots to the harvest.

The tomatoes used, come from selected crops in Emilia-Romagna, grown without the use of pesticides and harmful substances. The “Le Conserve della Nonna” product line includes a wide range of sauces and tomato purees including:

- LAMPOMODORO
- TOMATO PASSATA
- TOMATO WITH BASIL
- RUSTICORO

➤ JAMS

A wide variety of jams for breakfast and snacks, including:

- EXTRA FIG JAM
- EXTRA CHERRY JAM
- MODENA PLUM JAM
- EXTRA CHERRY FROM EMILIA JAM



SMI SOLUTIONS FOR “LE CONSERVE DELLA NONNA”



To optimise the secondary packaging process of the huge variety of “Le Conserve della Nonna” brand products, the Fini Group turned to SMI for the installation of an automatic shrinkwrapper from the CSK ERGON series, which stands out for its advanced automation and flexibility of use, low energy consumption and respect for the environment.

The CSK 50T ERGON packaging machine, installed at the Ravarino plant, packs different types of bottles and glass jars in multiple pack formats in film only, pad + film and tray + film.

The range of models of the CSK series of SMI shrinkwrappers includes single lane and twin lane models, with a compact and ergonomic design, which contain the best of the industry technology for packaging in shrink film at the maximum speed of 50 + 50 packs / minute (depending on the size of the container and the pack format).



➔ **CSK 50T ERGON SHRINKWRAPPER**

Containers Packed: 0.37 L / 0.72 L glass bottles and 0.212 L / 0.3 L / 0.312 L / 0.314 L / 0.37 L / 0.5 L / 0.72L and 115 gr. glass jars.

Formats created: 3x2 & 4x3 formats in film only / pad + film and tray + film.

Main advantages

- very flexible production and packaging process, which allows you to quickly and easily switch from one format to another to maintain high levels of plant operating efficiency
 - packaging machine equipped with a motorised system of oscillating guides at the machine infeed, which facilitates the correct channeling of loose containers on a conveyor belt equipped with chains in thermoplastic with a low coefficient of friction
 - grouping of bulk containers in the desired format carried out continuously by means of electronically synchronized separation pegs and bars
 - pad cardboard magazine placed under the infeed belt, from where the cardboard blanks are picked up, by means of an alternating motion picker, positioned at the start of the cardboard ramp, consisting of a group of suction cups with vacuum suction system
 - curvilinear cardboard ramp in the initial and final section, to facilitate the insertion of the pad under the grouping of products at the outfeed of the electronic separator
 - compact design film cutting unit, where the blade is managed by a "direct-drive" brushless motor which makes the cutting operation more precise and simplifies maintenance
 - new ICOS motors, equipped with integrated digital servo-drive (driver), able to simplify the wiring of the machine and ensure greater energy efficiency, less noise and reduced wear of components;
 - shrink tunnel equipped with optional metal chain and lubrication able to ensure better splicing of the film under the pack
 - optional automatic format change adjustment system
 - the machine is also equipped with a series of optional devices to ensure the high quality of the final pack, such as the product stabiliser and the additional 1150 mm belt, placed at the outfeed of the tunnel for rapid pack cooling.
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ONCE UPON A TIME... BUT LUCKILY IT STILL EXISTS

We are speaking of the ancient recipe of Telesforo Fini's tortellini. A recipe that originated in Modena in 1912, which is part of those traditional dishes that need to be tried at least once in a lifetime!

Those who travel often, know that every city offers its own gastronomic tradition, but Modena is spoiled for choice!

Modenese cuisine is full of dishes and products that have become famous all over the world: for example who does not know of, Balsamic Vinegar from Modena or tortellini? While some of these specialties are widespread in different areas of Emilia, perhaps with different variants or names, others are so unique that they have become real excellences.

Many of the typical first courses from Emilia are based on puff pastry, obtained from a mixture of eggs and flour. Among the stuffed pasta, the undisputed protagonists are

certainly the tortellini, a real legend! With its tortelli, cappelletti, fried gnocchi and tigelle, balsamic vinegar and zampone, Modena maintains its national importance in the culinary field, making it one of the most loved places by Italians.



➤ QUALITY AWARD 2022

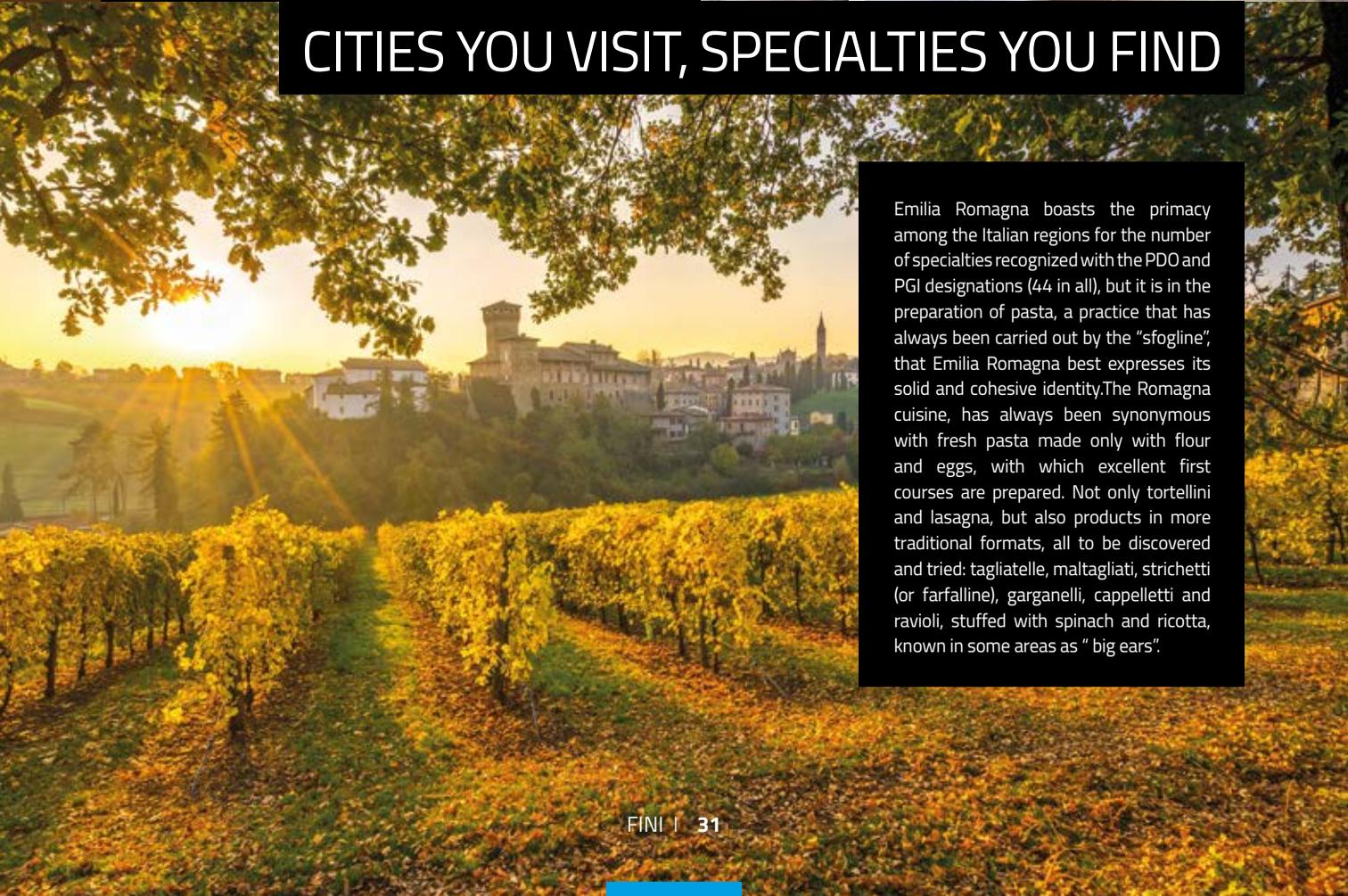
The products of the brand "Le Conserve della Nonna" won the Quality Award 2022, the only award in Italy that involves consumers through the direct experience of tasting and evaluating food products. For the 2022 edition, the quality guarantee was attributed to the Tomato Passatas and the Jams, both of which, were also winners in the 2020 and 2021 editions. The Quality Award involves a sample of 300 consumers, chosen as representatives of potential buyers, by gender, age and family unit. The evaluation of the products in the competition is carried out through a rigorous "blind test": without knowing the brand of the product, each consumer expresses their opinion on some components, including overall satisfaction, taste, appearance, consistency and smell. Only products that obtain an appreciation of at least 7 points out of 10 can be awarded the Quality Award for a duration of 12 months. In a delicate period like the current one, characterised by an uncertain and fragile market, the award represents an important recognition for the historic "brand" of the Fini Group, as it testifies to the constant commitment to supplying high quality products that express a perfect combination of innovation and tradition.



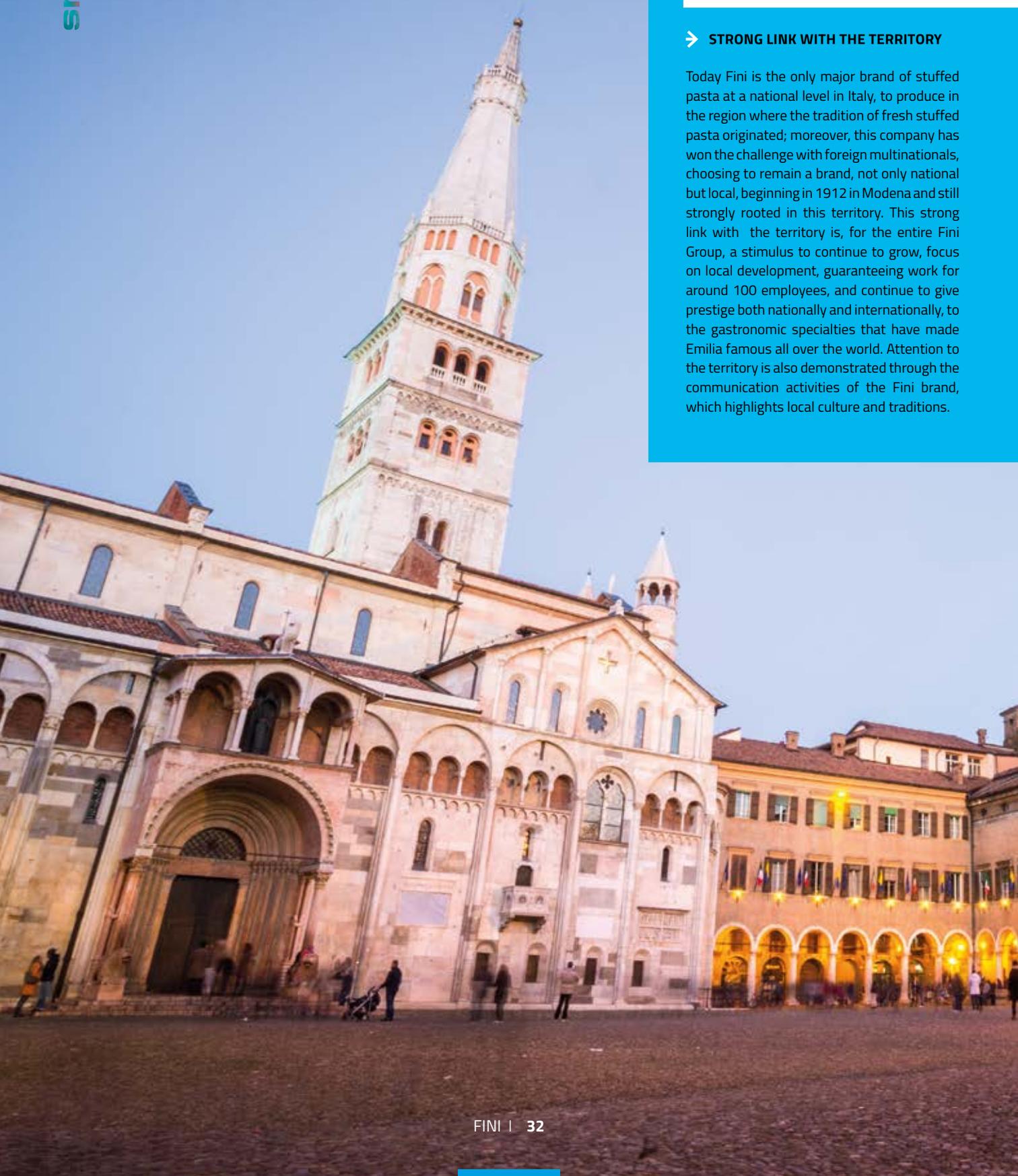


EMILIA ROMAGNA

CITIES YOU VISIT, SPECIALTIES YOU FIND



Emilia Romagna boasts the primacy among the Italian regions for the number of specialties recognized with the PDO and PGI designations (44 in all), but it is in the preparation of pasta, a practice that has always been carried out by the "sfogline", that Emilia Romagna best expresses its solid and cohesive identity. The Romagna cuisine, has always been synonymous with fresh pasta made only with flour and eggs, with which excellent first courses are prepared. Not only tortellini and lasagna, but also products in more traditional formats, all to be discovered and tried: tagliatelle, maltagliati, strichetti (or farfalline), garganelli, cappelletti and ravioli, stuffed with spinach and ricotta, known in some areas as "big ears".



➤ **STRONG LINK WITH THE TERRITORY**

Today Fini is the only major brand of stuffed pasta at a national level in Italy, to produce in the region where the tradition of fresh stuffed pasta originated; moreover, this company has won the challenge with foreign multinationals, choosing to remain a brand, not only national but local, beginning in 1912 in Modena and still strongly rooted in this territory. This strong link with the territory is, for the entire Fini Group, a stimulus to continue to grow, focus on local development, guaranteeing work for around 100 employees, and continue to give prestige both nationally and internationally, to the gastronomic specialties that have made Emilia famous all over the world. Attention to the territory is also demonstrated through the communication activities of the Fini brand, which highlights local culture and traditions.

MODENA: THE FOOD CAPITAL RECOGNIZED IN THE WORLD

Modena reveals itself to foreigners as an unexpected Italian capital of food, fast cars, culture and art. Unexpected because it often escapes the radar of many tourists, who think of the most famous Italian destinations such as Rome and Florence, even if in recent years the city has made itself known abroad, not only for the ducal palace or the Ghirlandina, but also for “picturesque cobblestone streets and culinary delights”, making it an ideal stop for gourmets.

The city on a human scale, also known to be the birthplace of Luciano Pavarotti (one of the greatest tenors of all time), has many hidden treasures and a lively cultural life.

In 1997, UNESCO recognized the universal value of Modena's historic buildings, declaring the Cathedral, the Civic Tower and Piazza Grande, World Heritage Site, as “a unique and exceptional testimony of a vanished civilization and tradition”.

