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INNOVATION
AT ITS BEST

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FAVA

pasta equipment **Storci**

WITH SUPPLIER DIRECTORY



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INNOVATION AT ITS BEST

Our technology enhances all pasta qualities through
a complete range of lines that respond to any market request.
Together, the most advanced solution to every need.

New merger to face the challenges of the future

Since last October, **Fava** and **Storci** have become a single entity: the company name is Fava S.p.A. and it combines both businesses and brands into a single entity making it more competitive and efficient on national and global levels.

With a turnover of over € 100 million, € 35 million net assets, two facilities that cover 26,000 m², 330 employees, over

50 of which are after-sales technical assistance people, making it the largest global player specialized in the research, design, manufacture and installation of pasta and couscous production equipment. Over 1500 pasta lines are in operation in the most important pasta factories in the world, representing 40% of the world market share and approxi-



From left Michele Storci and Luigi Fava.



Long pasta production line 400 FBL (Storci).

mately 80% of the Italian market share. These numbers characterize the union of two family-run companies currently in its third generation of entrepreneurs.

Such a merger can offer customers a complete range of equipment for every shape and size, subdivided into the various business areas: continuous dry pasta lines from 1,000 kg/h-12,000 kg/h; discontinuous dry pasta lines from 100 kg/h-1,200 kg/h; continuous couscous lines from 500 kg/h - 2,400 kg/h; fresh pasta lines from 100 kg/h-2,000 kg/h; instant pasta, fresh and frozen ready-meal lines for from 100 kg/h-4,500 kg/h. The new integrated commercial structure will cover the world market of industrial and artisan pasta factories in a more comprehensive manner, both for dry and fresh pasta products, with

a unique selection and with the same quality, dedication and reliability that have always characterized Fava and Storci. The integration of the after-sales service, which provides a team of expert technicians, mechanics, software engineers and technologists, guarantees all customers a prompt and effective support service. The service to customers is completed with a series of Research and Development structures, equipped with top of the range machinery and equipment that revolve around the innovative Research Center in Cento, which coordinates the laboratories dedicated to specific product lines in Ferrara, Collecchio and Reggio Emilia in Italy.

The synergy that will be created with the integration of Storci, already part of the group since 1996, will lead to an

increase in efficiency of the entire production process, which will be shared between the two factories in Cento and Collecchio, improving the entire supply chain.

"It is a merger that projects us into the future and is in line with the times - says **Michele Storci**, Storci CEO -. The result is a stronger, more structured company, with an excellent capital and financial position, together with a combination of technical skills in the various fields that it will allow us to serve, with the same quality as always, from niche producers to large-scale industries. If I were to think of a mathematical representation of this merger, it would be a formula where the result is greater than the pure sum of the two components. A solid company in all

its areas and flexible and quick in responding to its customers".

"The merger represents the natural evolution of a long path of success. Since 1996, together with the Storci family, we have become market leaders, gaining the trust of the most important pasta producers on a worldwide level. We have proved that we can face the difficult challenges that this exciting job poses us. The combination of skills, professionalism and sense of belonging with all our collaborators, is a strong point and will continue to distinguish us in providing the best products and services to our customers", says **Luigi Fava**, Fava CEO.

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Long pasta production line GPL 180 (Fava).



THE POWER OF AN ENCOUNTER TOLD BY ENRICO FAVA

This merger marks a fundamental milestone for the future of our families and the activity. Families that have always been united by work which started when two men met and had the opportunity to get to know and respect one other. It was back in 1966 when **Barilla** decided to build a new factory to install high potential pasta lines that had never been manufactured before. I was personally involved in the project and this is when I met the people who were in charge of this new activity. **Anzio Storci** was one of the team members and he was in charge of the innovative technical and technological elements of the lines we were proposing. He was highly regarded by the owners. We got on right from the start as we understood one another. Mutual respect accompanied us throughout the years of this impressive project, which lasted from 1966 to 1971. We delivered 7 pasta lines to Barilla. Our paths didn't cross for a long time after that, until July 1995, when the company was faced with a major decision for its future, after separating from the historic trading company, we had to market and sell the own equipment. We had to set up our commercial network and integrate parts of the process line to provide the full package. This meant supplying the presses and press-head accessories. We had to find the right partner and fast. This is when I had a special person in mind who I knew could help me on such a challenging adventure. That person was Anzio. We met and I enthusiastically shared my idea with him i.e. combining our skills and building the presses together. We left that meeting with the agreement practically made, ready to start out on this new journey together. This is when Fava acquires 50% of Storci, located in Collecchio. It was very exciting to be back working together again and we achieved incredible results right from the start. Ours was the largest and most innovative press offered on the market up to that point. A press with a capacity of 4000 kg/h with many original and patented parts. The companies also had another extraordinary strong point: the support and expertise of our sons, who have decided to merge the companies to become more competitive on the market, taking full advantage of well-established synergies together with the expertise of their employees. I am so proud of this merger as it is the evolution of that very special meeting.



President Enrico Fava.