

storytelling



IPAM INGREDIENTI

Ipam S.r.l., Zibello (Italy)
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IPAM group, founded by Manenti family, was born from a century-long tradition in the milling art and then developed into the valley with the production of BREAD CRUMBS and other high quality food ingredients, combining Italian gastronomic tradition with the most innovative technologies, to meet the continuously evolving demands expressed by consumers. The production site covers an area of 30k square metres, of which more than 15k covered square metres, equipped with all the most innovative technologies that ensure high quality and food safety. It is structurally divided by production characteristics (traditional, gluten-free, lactose-free, organic, etc.). IPAM produces, annually, around 25k tonnes of bread crumbs, of which the Company is leader in its sector, realised with Italian first quality certified flour, and 7k tonnes of ingredients and other food preparations (breadding, marinades, batters, soups, desserts, etc.). The possibility of realising a customised product, and therefore offering a dedicated service, enabled IPAM to establish itself on the market as a solid and dynamic partner, able to satisfy all types of customers. Thanks to an important investment in R&D, the Company was able to integrate itself in the market of gluten-free products, with innovative breadding and mixtures of flours for both cakes and salted products with excellent performance, which allow obtaining finished products fully comparable, in terms of organoleptic characteristics, to the respective traditional products. Ipam works on all sales channels, B2B, HO. RE.CA. and B2C, with different sale formats, from 250g bag to big bags and tanks. The company is also certified by IFS, BRC, BIO, KOSHER, and SEDEX. Visit us on our YouTube channel or web site. IPAM S.r.l. Zibello, Parma (Italy)

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Products Assortment:
bread crumbs, breadings, batters, marinades, preparations for sauces, soups, desserts, and many others.

CONVENTIONAL or GLUTEN FREE

Range:

Standard and 'Tailor made'

Sales Channels:

B2B, HO.RE.CA, B2C

Packaging:

from 250g bags to big bags and tanks

Certifications:

BRC, IFS, BIO, KOSHER, SEDEX

Brands:

our brands ('IPAM' for B2B, 'Zibon' for HO.RE.CA. and B2C) or private label

Average delivery time:

2 weeks

International presence:

Italy, Europe, Far East, Arabian Peninsula



gluten
free



SURPRISE!

Finally gluten free as good as traditional

We join Italian cuisine tradition together with the most innovative food technologies, to offer a wide range of gluten and lactose free product for **Industry, Food Service and Retail.**

BREADCRUMBS



crispy, panko, bio, w/seed, herbs and many others.

MIX FLOURS



for pasta, pizza, focaccia and pastries.

VELVET SOUPS



pomodoro, broccoli and other vegetables.

DESSERTS



panna cotta, tiramisù, sorbets and other specialties.



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