During our time in Parma, we had the opportunity to visit the factory of Barilla, where we received a tour of the production and learned about the company’s history and future goals. The company was founded in 1879 by Pietro and Giacomo Barilla as a pasta factory, but today it produces a wide range of products under the Barilla brand, including sauces, pasta, and other food items. During our visit, we learned about the many lessons we learned with us for years to come.

Barilla's pasta production process begins with the selection of high-quality wheat, which is then milled to create semolina. The semolina is then used to create pasta dough, which is kneaded, cut, and shaped before being dried. The dried pasta is then packaged and sent to market. Barilla is committed to sustainability and has implemented various initiatives to reduce its environmental impact, such as using renewable energy sources and reducing water consumption.

Barilla is also known for its commitment to high-quality products. The company has strict quality control measures in place to ensure that its products meet the highest standards. Barilla’s pasta is made from high-quality wheat, which is milled to create semolina. The semolina is then used to create pasta dough, which is kneaded, cut, and shaped before being dried. The dried pasta is then packaged and sent to market. Barilla is committed to sustainability and has implemented various initiatives to reduce its environmental impact, such as using renewable energy sources and reducing water consumption.

During our tour, we were able to see the production process firsthand and learn about Barilla’s commitment to sustainability. We were impressed by the company’s dedication to producing high-quality products and its efforts to reduce its environmental impact. Barilla is a great example of a company that is committed to both quality and sustainability, and we learned a lot from our visit.

Ermes Fontana

Ermes Fontana is a boutique gelato producer located in the city of Reggiano, Italy. The company was founded in 1990 by Piero Fontana, who has been producing gelato for over 40 years. Ermes Fontana is known for its high-quality gelato, which is made with fresh and premium ingredients. The company’s success is due to its dedication to using only the finest ingredients and its commitment to producing gelato of the highest quality.

Ermes Fontana's gelato is made with high-quality milk, cream, and other dairy products, as well as fresh fruits and herbs. The gelato is produced in small batches, which allows the company to control the quality of its product. The gelato is made with fresh and locally sourced ingredients, which helps to ensure the highest quality of the final product.

PAM Panorama

PAM Panorama is a supermarket chain based in Venice, Italy. The company was founded in 1876 by Antonio Panorama, and it has been operating continuously ever since. PAM Panorama is one of the largest supermarket chains in Italy, with over 200 stores across the country. The company is known for its commitment to quality and innovation, and it has been at the forefront of the supermarket industry for many years.

PAM Panorama focuses on providing a wide range of high-quality products to its customers, including fresh produce, meat, fish, and dairy products. The company has a strong commitment to sustainability, and it has implemented various initiatives to reduce its environmental impact. PAM Panorama is also known for its strong emphasis on customer service, and it has been recognized for its customer-focused approach.

Latteria Tullia

Latteria Tullia is a company that produces and markets high-quality cheese. The company was founded in 1920 by Pietro Tullia, who is known as the “Prince of Parmesan.” The company is based in Tullia, Italy, and it produces a wide range of high-quality cheeses, including Parmesan Reggiano and Parmigiano Reggiano.

Latteria Tullia is known for its commitment to quality and innovation, and it has been at the forefront of the cheese industry for many years. The company is committed to using only the finest ingredients and to producing cheese of the highest quality. Latteria Tullia is also known for its strong commitment to sustainability, and it has implemented various initiatives to reduce its environmental impact.