

STORCICOM

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2012: AN IMPORTANT YEAR FULL OF EXCITING NEW IDEAS HAS JUST BEGUN

The year 2011 has just ended and it is only natural to look back over what has been achieved and to contemplate what the future holds.

2011 proved to be an extremely challenging but very rewarding year. We embarked upon it after a brilliant 2010 which had compensated our efforts with an increase in turnover of over 30%.

So our target was to consolidate this excellent result also in 2011 but the faith that the market continues to demonstrate in our products has led to a further increase in turnover of 20% which, while being a source of great satisfaction, nonetheless kept our facility stretched to 100% of its capacity.

MICHELE STORCI MANAGING DIRECTOR



It is thanks to the willingness and the skills offered by one and all, day after day, that these results have been obtained.

The figures of the year that has just ended astounded us too. We delivered a total of 47 systems including systems for dried pasta (to industrial and small specialty pasta factories), fresh pasta, ready meals and couscous.

In addition to the systems built in tandem with our partner Fava S.p.A. – with whom we continue to hold the world record for the largest lines constructed up till now – we have had further success with our semiautomatic lines for special pasta shapes, gaining in certain markets, where the quality of the final product is an absolute priority, market shares of nearly 90%.

Reinforced by these accomplishments, we are preparing to face 2012 with renewed enthusiasm, focused on improving the performance and reliability of our traditional lines and, at the same time, developing new product lines.

The first six months of 2012 will see the presentation of the brand-new automatic high temperature lines, with production capacities of between 500 and 1000 kg/h. Both the short- and the long-cut pasta lines will be equipped with innovative drying technologies. These lines have been specifically studied also to guarantee an upgrade, towards a completely automatic system, for those customers who are currently operating with our semiautomatic lines and need both

AUTOMATIC SAUCE DOSING AND WEIGHING LINE FOR READY MEALS



a higher production capacity and higher quality of the final product, also with the use of flour.

This innovation will make it possible to offer lines ranging from 150 to 1000 kg/h, differentiated on the basis of the technology used and the investment budget.

Also in 2012, the new highly reliable and efficient ready meals lines will be presented, with a series of new multiproduct rotary cookers. This is a market that we are observing with great interest and which, in the years to come, is destined to become the fastest growing market in Europe.

ANZIO STORCI CHAIRMAN OF THE BOARD OF STORCI SPA



SIMONE STORCI MANAGING DIRECTOR

