FARMO Gluten Free Manufacturer

FARMO AT PLMA CHICAGO 2026:
A NEW GENERATION OF GLUTEN-FREE PASTA MEETS THE AMERICAN MARKET

PLMA CHICAGO 2026
November 16–17, 2026
Food Pavilion – Booth F1708



On November 16 and 17, 2026, **Farmo** will be among the exhibitors at **PLMA Chicago**, the international **Private Label** trade show that brings together retailers, buyers and food industry professionals to explore new business opportunities and discover the trends shaping the market. For the Italian company, which has had a long-standing presence in the United States, the event represents an important opportunity to strengthen relationships with North American business partners and showcase the latest innovations in its gluten-free product range. Particular attention will be focused on its new-generation pasta, developed to meet growing consumer demand for products with simple ingredient lists that deliver a taste and texture experience comparable to that of traditional pasta.

At the heart of this year's participation is a product offering that reflects the growing interest among American consumers in Clean Label products, simple formulations and natural ingredients. Farmo has developed the expertise and production capabilities to manufacture gluten-free pasta using recipes with just a few essential ingredients, including formulations based on only two ingredients, such as rice and chickpeas or rice and peas, as well as corn and rice, with no gums, xanthan gum, emulsifiers or other binding agents commonly used in the industry.

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Thanks to its technological know-how and investment in Research & Development, Farmo demonstrates that it is possible to produce **high-quality gluten-free pasta** using just a few carefully selected ingredients, allowing the raw materials to take center stage. The result is a **new pasta range designed to deliver outstanding taste, texture and cooking performance**, meeting the growing demand for **Clean Label** products. With this innovation, Farmo reaffirms its commitment to developing food solutions that combine **simplicity, natural ingredients and technology**, anticipating emerging trends in the international gluten-free market.

The new recipes have been developed to ensure an *al dente* texture, elasticity, excellent shape retention and the ability to hold sauces effectively. These are essential qualities for delivering an eating experience comparable to that of traditional pasta. The formulations on display also include high-protein options, and all products are completely free from the major allergens highlighted in the range (gluten-free, wheat-free, soy-free and egg-free), as well as Non-GMO and Kosher certified.



Alongside its well-established traditional recipe, made with corn and brown rice, Farmo will place a strong spotlight at PLMA Chicago on its new gluten-free pasta line featuring a balanced recipe that combines brown rice and chickpeas. **Rice & Chickpea Pasta**, available in **Cavatappi** and **Rigatoni** shapes, is a source of fibre and contains 11% protein. This new offering expands consumer choice in the gluten-free segment, with a versatile recipe and cooking performance designed to meet the needs of both consumers and foodservice professionals.

The Farmo booth will also showcase a wide selection from its gluten-free range, spanning sweet baked goods such as **Ladyfingers** and **Cookies**, **salty snacks**, and **mixes** for preparing baked goods and pancakes (**Fibrepan-Cake**, **Fibrepan Multicereali** and **Protein Pancake**). The offering is rounded out by the **SOLARE Mac & Cheese** line, available in several flavors, including **Cheddar**, **Marinara** and **Cacio & Pepe**. The Cheddar Mac & Cheese, manufactured directly in the United States, is a testament to Farmo's production presence in the North American market.

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Farmo will also be featured in the **New Product Expo** showcase, within the World of Ideas, located in the main lobby of the Donald E. Stephens Convention Center, with two new products: Ladyfingers and the new Brown Rice and Chickpea Pasta in the green packs. For the latter, the company has entered its Rice & Chickpea Pasta in both Cavatappi and Rigatoni shapes, alongside a classic Italian pastry reimagined in a gluten-free and lactose-free version. This selection highlights the company's ability to develop products that combine innovation and quality while creating new business opportunities in the international market.

THE BROWN RICE & CHICKPEA PASTA LINE IN ITS NEW GREEN PACKAGING: A NEW GLUTEN-FREE OFFERING





First unveiled at TuttoFood Milano, the Rice & Chickpea Line (in green packaging) expands Farmo's product range with a recipe combining brown rice and chickpeas, available in Cavatappi and Rigatoni shapes. Designed as an alternative to the more common corn- and rice-based gluten-free pasta varieties, it offers an interesting nutritional profile, with 11% protein and a significant fibre content.

The combination of ingredients has been carefully developed to bring together taste, versatility and cooking performance. The pasta holds its shape well during cooking, achieving an al dente texture similar to that of traditional pasta. It is also suitable for pan-frying and retains a pleasant texture even the following day. These characteristics make it suitable for both home consumption and the Ho.Re.Ca. (Hotel, Restaurant and Catering) sector.

With its new Rice & Chickpea Pasta Line, Farmo expands its offering with a product that responds to the growing demand for a wider variety of gluten-free alternatives, offering nutritional value and a satisfying eating experience.

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FARMO LADYFINGERS: AN ITALIAN PASTRY CLASSIC, NOW ALSO GLUTEN-FREE AND LACTOSE-FREE

Following their debut on the international market at PLMA Chicago 2025, Farmo Ladyfingers return to the trade show after also reaching Italian consumers, with their presentation at TuttoFood 2026 and subsequent availability through the online shop of the Lombardy-based company.

Light, crisp and delicate, Farmo Ladyfingers offer a new take on one of the great classics of Italian pastry-making, in a gluten-free and lactose-free version. The recipe is designed for tiramisu and a wide range of traditional desserts, from spoon desserts and chilled cakes to more creative sweet creations.



Their ability to absorb coffee, creams and soaking liquids without falling apart, while maintaining the right degree of firmness between layers, makes them particularly suitable for preparing tiramisu. A specialty that embodies the heritage of Italian pastry-making and that, thanks to Farmo's formulation, can also be enjoyed by those who need to exclude gluten and lactose from their diet.

The submission of Farmo Ladyfingers to the New Product Expo showcase at PLMA Chicago 2026 confirms the company's intention to further promote this product on the American market, where the combination of Italian specialties and attention to dietary needs offers new opportunities for growth.

FROM ITALY TO THE UNITED STATES: FARMO FIVE, THE NEW PRODUCTION FACILITY NEAR CHICAGO

Farmo is not just an Italian success story: since 2012, the company has also established a strong presence across the Atlantic, as demonstrated by the opening of Farmo Five, its new production facility located near Chicago, Illinois. With a long-standing presence in the American market, Farmo is now one of the leading international players in the

gluten-free sector, serving as a trusted name for those seeking safe, certified and great-tasting food products.



With the opening of Farmo Five, the company has strengthened its presence in the United States and proudly launched in-house production of its gluten-free Mac & Cheese: a concrete response to the growing demand for gluten-free products in the North American market. The new Farmo Mac & Cheese – available in Cheddar, Deluxe and Vegan varieties – is entirely manufactured in the USA using carefully selected ingredients and developed to appeal to American consumers. The Cheddar variety, in particular, features cheese sourced from Wisconsin, a state synonymous with American cheesemaking tradition. An iconic recipe that combines authentic flavor with uncompromising quality, in a convenient format featuring ready-to-cook pasta and seasoning included, strictly 100% gluten-free.

Equipped with state-of-the-art production lines, Farmo Five ensures high standards of quality, supply chain traceability and faster distribution times across the country. A strategic investment that reinforces Farmo's international outlook and its commitment to serving the American market with locally made products that are delicious and accessible to everyone.

FARMO: EATING BETTER WITHOUT COMPROMISE…

Farmo continues to grow and strengthen its presence in both the Italian and international markets, with a particular focus on exports, which currently account for more than 50% of sales. Its product portfolio now ranges from gluten-free pasta to pasta made with corn and brown rice and brown rice and chickpeas, from the Fibrepan range of baking mixes for homemade bread and baked goods to savory Bakery products and Ready Meals.

Every year, the company makes significant investments in Research & Development to continuously improve its offering and ensure products that are safe, delicious and

inclusive. These initiatives include the expansion of its lactose-free range, as well as improvements to the technological processes used in pasta production.

Also worth highlighting is the commitment of the Casorezzo-based company to sustainability: wherever possible, plastic is being replaced with paper, through packaging solutions designed to reduce environmental impact.

Farmo is also active in Private Label manufacturing and has a presence in large-scale retail distribution, as well as online through its own e-commerce platform. More recently, the company has entered into a partnership with the Finiper Group to develop fresh gluten-free products for the chilled food counter.

Guiding every decision is Farmo's mission: to give everyone – not just people with celiac disease – the opportunity to eat better, without compromise.

ABOUT FARMO

Farmo's history is certainly noteworthy. The idea behind the company dates back to before the year 2000, when its President, Remo Giai, had the vision to focus on the gluten-free sector, anticipating by several years what would later become one of the most prominent, albeit niche, segments of the food industry.

At the time, the first gluten-free flours were used to produce health-oriented foods that, however, were not particularly appealing in terms of taste. During this period, the Italian company, thanks to its team of Research & Development specialists (to whom it allocates 6% of its revenue), began working in its laboratories to discover new ingredients capable of maintaining the required properties without compromising on taste.

This explains how, over the past two decades, Farmo has created and developed exclusive products, drawing on the excellence of its extensive, state-of-the-art production facility, which continues to expand. Technology, research and development are the cornerstones of a process that the company carries out every day.

At the Farmo Gluten Free Academy, Farmo welcomes customers and consumers to introduce them to its innovative products.

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Farmo's product range is extensive and includes: baking mixes (preparations for bread, pizza, focaccia, gnocchi, fresh pasta, desserts and large leavened baked goods); sweet and savory baked goods (muffins, plum cakes, brownies, cookies, crackers and breadsticks); pasta (available in various shapes); and meal solutions (preparations featuring gluten-free pasta and dehydrated seasoning in a variety of flavors).

Every stage of production is carried out in compliance with the highest quality and food safety standards. Products are packaged both in cartons and in heat-sealed barrier pouches to ensure optimal preservation and eliminate the risk of potential contamination.

In response to evolving environmental and sustainability requirements, Farmo currently operates four high-tech production facilities in Casorezzo, in the province of Milan. The first was built in 2010 and dedicated to baking mixes; the second was officially inaugurated in 2015 to meet the company's growing production needs and is entirely dedicated to gluten-free pasta manufacturing; the third, established in 2017, is dedicated to the bakery sector; and the fourth, the most recent, is dedicated to logistics.

FARMO IN NUMBERS

4 Production Divisions: PASTA – BAKERY – MIX – DRY MEALS
120 Products
5 Production Facilities: FarmoOne / FarmoNext / FarmoTer / Farmo Four/ Farmo Five (USA)
Total Covered Production Area: 15,000 sqm
Revenue: €24 million (+23% vs. 2024) [2025 figures]
80 Employees
Exports: To 30 countries
Sales Channels: Large-scale retail distribution 60%, Specialty Stores 20%, Pharmacies 20%

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