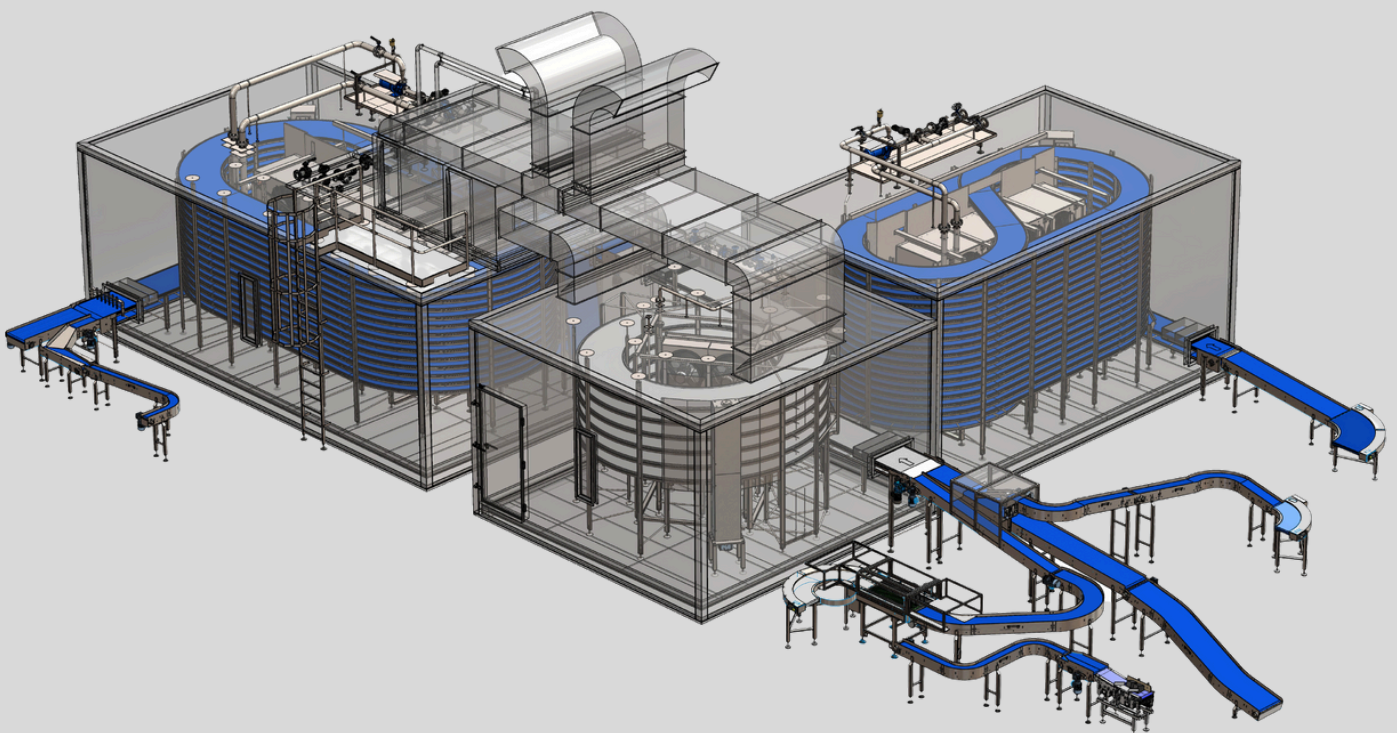




COMPANY PROFILE

EMPOWER YOUR INNOVATION

Think Food and Beyond



About COMPANY



The Big Picture

SINCE 1986 WE HAVE BEEN DESIGNING AND MANUFACTURING CUSTOMIZED PASTA LINES, SPIRALS FOR FOOD PROCESSING, AND OTHER EFFICIENT AND TECHNOLOGICALLY ADVANCED INDUSTRIAL MACHINERY.

Founded in 1986 in Veneto, Italy, our company began as a **family business** thanks to the founders Giovanni and Stefano Salvalaggio.

Their goal was to create a company capable of exporting **Made in Italy** innovation worldwide. Over the years, the company has evolved from a small-medium enterprise into a modern, international organization, while remaining proudly family-owned and committed to its founding values. The knowledge gained throughout the years is carefully passed on to our team, ensuring they carry forward the company's legacy with the same dedication and passion while guaranteeing the professionalism of everyone who works with us.

Our headquarters is in Italy, near Venice, the homeland of great food, renowned for its culinary traditions. This, above all, allows us to excel in the design and manufacture of food machinery, making us a leader in this specialized sector.

We have also strategically expanded with locations in **Toronto, Canada**, and **Sarajevo, Bosnia and Herzegovina**, enabling us to better respond to the different needs of international markets.



MISSION

Make available the know-how acquired in almost 40 years of activity to the customers, to create **plants for the production of pasta and spiral conveyor belts** that are totally custom-made and innovative.

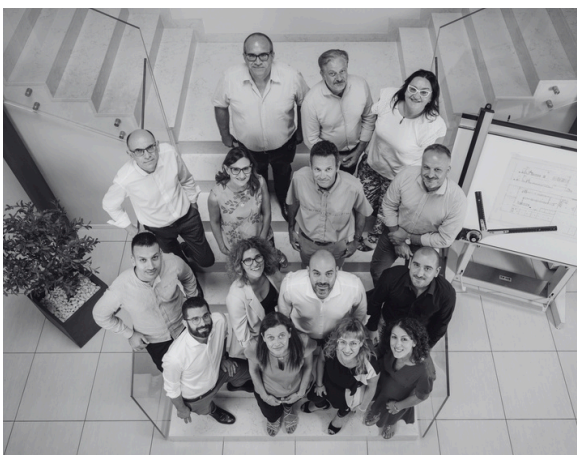


VISION

Guarantee the maximum yield with the lowest possible consumption. How? We combine **technological functionality with mechanical durability** and minimize the need for machinery maintenance.

TODAY

4.000 square meters of production site in Italy, relationships in **109 countries**, **300.000** kg of pasta produced every hour with our machinery, **450.000** meters of spirals made, **6.000** projects designed each year.



GOALS

Being an international leader in the production of machinery for the food industry comes with a lot of responsibilities to the clients and to our partners: we aim to **honor this relationship**.

About **RESEARCH & DEVELOPMENT**



The Big Picture

OUR APPROACH TO THE PRODUCT STARTS FROM A SPECIFIC POINT OF VIEW: YOURS.



At Sarp, we offer **tailor-made technologies**, based on the analysis of the production's needs and specific technical characteristics. The continuous updating of our technological innovations (food and non-food) is an integral part of our job.

All data are treated with the utmost respect for privacy and used exclusively to **make each project efficient** from a production and energy point of view.



We are also at the **customer's side remotely**, to provide updates on the technological components, temperature measurements, and production progress charts.

About

RELIABILITY & EFFICIENCY



The Big Picture

OUR STRENGTH LIES IN DELIVERING TAILOR-MADE SOLUTIONS WITH A FOCUS ON RELIABILITY, EFFICIENCY, AND DEDICATED CUSTOMER CARE FOR ONGOING SUPPORT.

CUSTOM SARP

Analysing, moulding and studying every opportunity without omitting new market trends, the most cutting-edge solutions and any legal and regulatory provisions currently in force.

TAILOR MADE

Our approach to the product **starts from your point of view**. That is the reason why our solutions offer cutting-edge technologies, as they are based on the analysis of production needs, to give specific and distinctive techniques.

SUPPORT

From the design phase up to final production, including a constant **support during the start up** and the life cycle of the plant in short terms.

CUSTOMER CARE

Immediate actions for failures stopping the production. Remote control for remote intervention. Reserved area on the platform Sarp.it

We carefully select our suppliers from the most important European companies to ensure **high quality standards**. These strong partnerships enable constant collaboration and professional growth, allowing us to continually improve our products and services.

Each of our plants is a reflection of **our customers' unique needs**. Every customer can rest assured that their **system is one-of-a-kind**, precisely designed, and built to last, free from inconveniences. We are a responsive and proactive partner, ensuring long-term reliability. The greatest confirmation of this is our customers' loyalty.

Our key word is "tailor-made," as every solution we provide is specifically designed for each customer. We work with passion, crafting personalized solutions that meet regulatory standards and exceed expectations.

Passion drives everything we do at Sarp. Every project we undertake is enriched by our expertise, enhancing your needs with our knowledge. Above all, our personnel are the most important asset, bringing dedication and skill to every challenge we face together.

About **OUR DIVISION**

Think food and Beyond

TO BEST MEET THE DIVERSE NEEDS OF THE MARKET, WE HAVE STRUCTURED OUR COMPANY INTO FOUR SPECIALIZED DIVISIONS. EACH ONE IS DESIGNED TO OFFER TAILORED SOLUTIONS, ENSURING QUALITY AND INNOVATION ACROSS EVERY AREA OF OPERATION

Our story, which began almost 40 years ago, is defined by a passion that drives us to innovate and grow. To better face the challenges of an ever-evolving market, we created **four specialized divisions**, each with a clear mission and targeted expertise.

These divisions are not just a way to diversify our offerings; they embody our commitment to excellence in every sector we operate in, delivering tailored solutions, efficiency, and quality to our customers worldwide.



- **Bakeflex**, the division dedicated to baking and pastry, focuses on optimizing production processes with reliable and high-performance technologies.
- **Food-ID**, synonymous with safety and innovation in food thermal treatment, is committed to meeting the highest standards.
- **Evotech**, our innovation hub, specializes in advanced industrial solutions for sustainable and cutting-edge production.
- **Pastamaster**, a celebration of our tradition, provides precision machinery for fresh pasta production, combining craftsmanship and technology.

Each division operates with a shared goal: to make our customers' operations simpler and more efficient, putting their growth and success at the center of what we do.

About



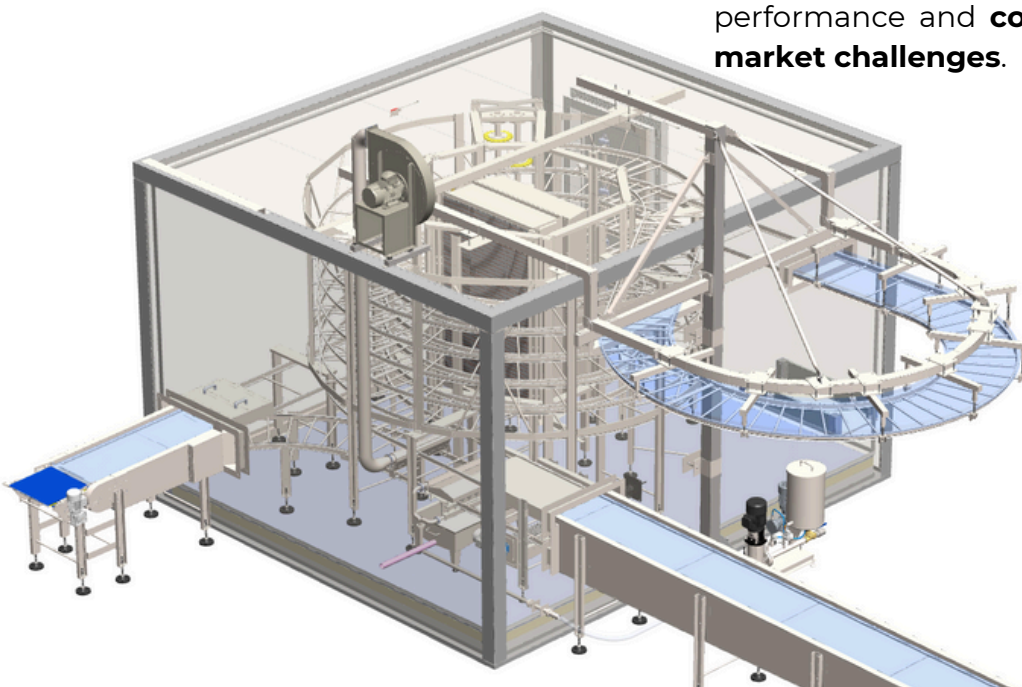
SarpBakeFlex: Pioneering Excellence in Bakery Solutions

WITH DECADES OF EXPERTISE IN THE FOOD PROCESSING INDUSTRY, WE UNDERSTAND THE COMPLEXITIES OF BAKERY PRODUCTION. OUR COMMITMENT TO INNOVATION AND QUALITY DRIVES US TO DEVELOP SOLUTIONS THAT NOT ONLY MEET INDUSTRY STANDARDS BUT SET NEW BENCHMARKS

SarpBakeFlex is the division dedicated to developing **advanced solutions for bakery production**, designed to meet the demands of a dynamic and constantly evolving industry. This line focuses on thermal treatment and encompasses all the critical stages of processing: **proofing, cooling, and freezing.**

Our technologies ensure optimal control of temperature and humidity, delivering consistent and uniform results. Through innovative systems, SarpBakeFlex enhances **production efficiency**, optimizes **product preservation**, and maintains **high-quality standards**, preserving the organoleptic and nutritional properties of baked goods.

With tailored solutions for both artisanal bakeries and large-scale industrial plants, SarpBakeFlex stands as a benchmark for those seeking reliable performance and **concrete answers to market challenges.**

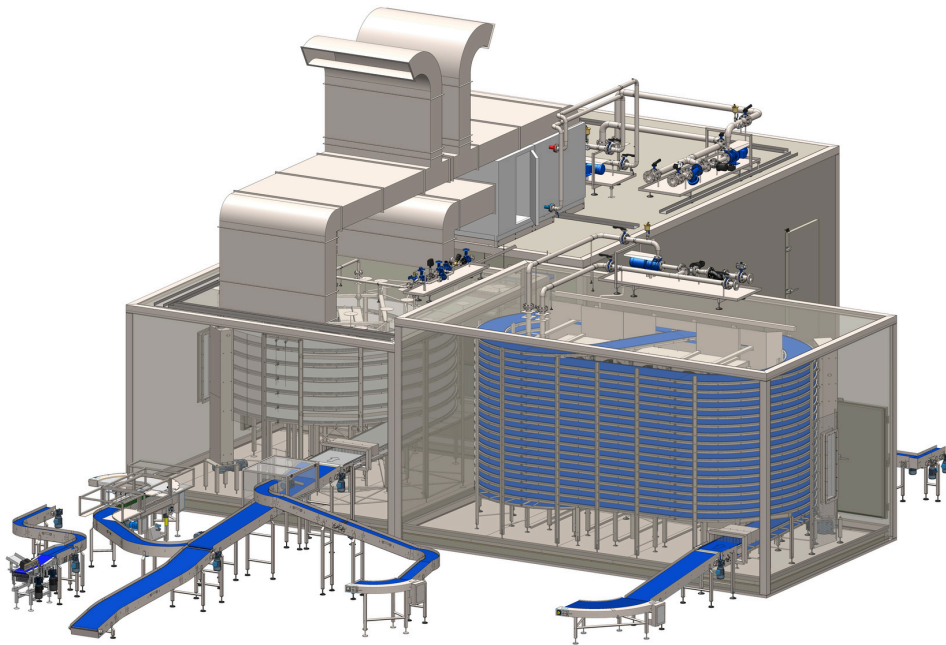


About



Every solution in Food-ID is a masterpiece that turns innovation into quality for every bite.

FOOD-ID DELIVERS ADVANCED SOLUTIONS FOR HEAT TREATMENT, ENSURING QUALITY AND EFFICIENCY FOR BOTH PACKED AND UNPACKED FOOD PRODUCTS. OUR TECHNOLOGIES HELP PRODUCERS OPTIMIZE PROCESSES AND MEET INDUSTRY DEMANDS.



The **Food-ID** division of Sarp is dedicated to providing **intelligent and adaptable solutions** for the heat treatment of both **packed and unpacked** food products. Our continuous conveyor belts are designed to support a wide range of processes, including **drying, sterilizing, pasteurizing, cooling, freezing, and proofing**, making them ideal for handling diverse food applications with precision and efficiency.

With a focus on ensuring **food safety**, extending shelf life, and maintaining the **highest quality standards**, Food-ID is committed to addressing the specific challenges of modern food production.

Our advanced technologies are tailored to meet the needs of **different types of food products**, offering reliability and consistency for producers of all sizes.

By combining innovation with a deep understanding of the industry, Food-ID provides solutions that optimize processes, reduce waste, and enhance overall productivity, empowering our customers to meet the demands of a competitive and evolving market.

About

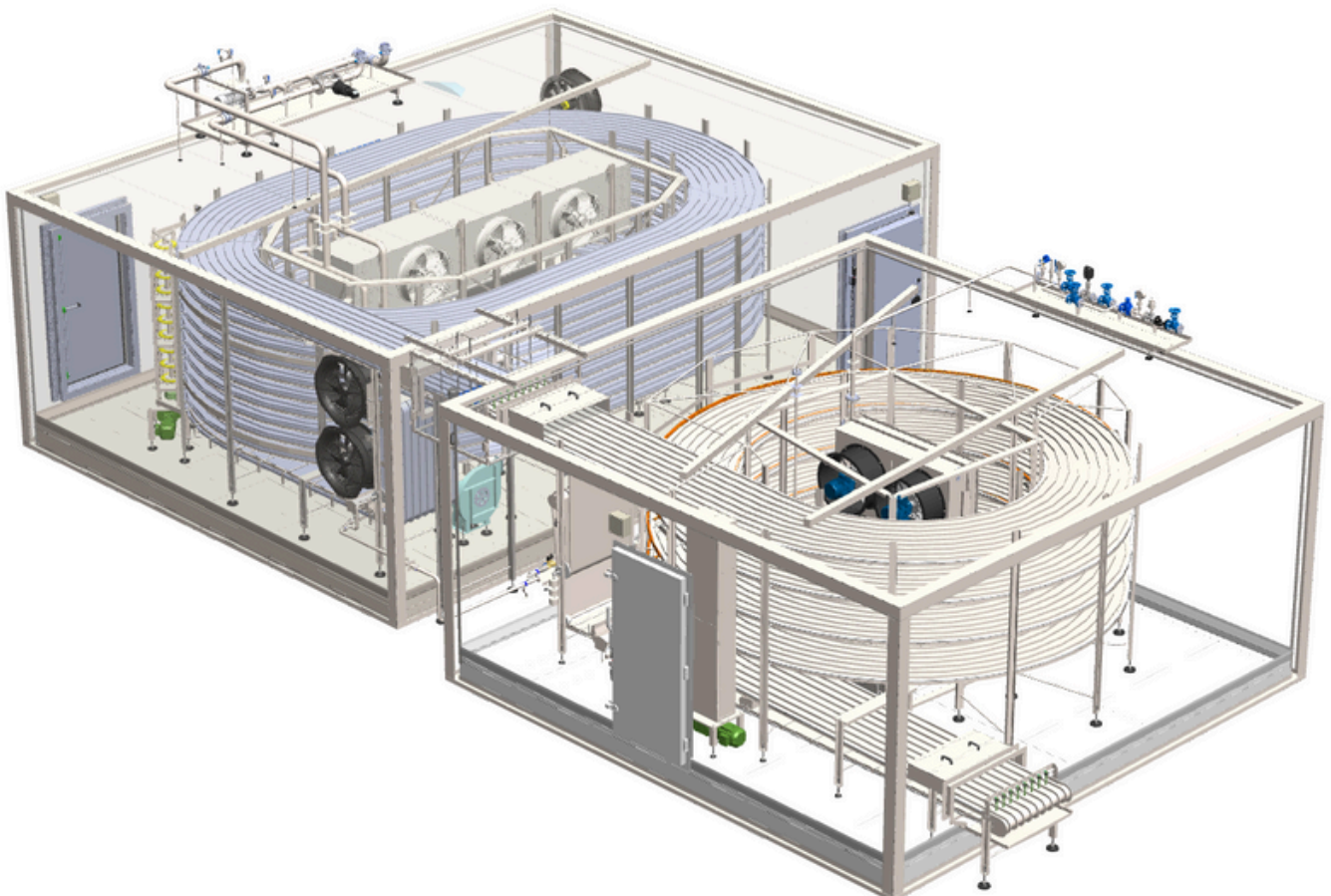


Every solution in Evotech is a breakthrough that transforms innovation into efficiency for every industrial process.

EVOTECH OFFERS ADVANCED SOLUTIONS FOR THE HEAT TREATMENT OF NON-FOOD PRODUCTS. OUR CONVEYOR BELTS OPTIMIZE INDUSTRIAL PROCESSES WITH PRECISION AND RELIABILITY.

The Evotech division of Sarp specializes in advanced solutions for the heat treatment of **non-food products**. Our continuous conveyor belts are designed for a variety of processes, including drying, sterilizing, pasteurizing, cooling, freezing, and proofing, making them ideal for different types of industrial applications.

Evotech focuses on delivering tailored solutions to meet the unique challenges of non-food industries, **ensuring precision, efficiency, and high performance in every process**. From **electronics** to **pharmaceuticals**, our technology supports diverse sectors by optimizing production and enhancing overall product quality.



About

SARP PASTAMASTER

Every pasta machine is a work of art that transforms passion into delight.

FOR OVER 40 YEARS, OUR JOURNEY IN PASTA MAKING HAS BEEN INSPIRED BY THE VISION OF OUR PRESIDENT AND A PASSION FOR THIS CRAFT. FROM SMALL MACHINES TO ADVANCED SOLUTIONS, WE CONTINUE TO HONOR TRADITION WHILE EMBRACING INNOVATION TO SUPPORT PASTA PRODUCERS WORLDWIDE.

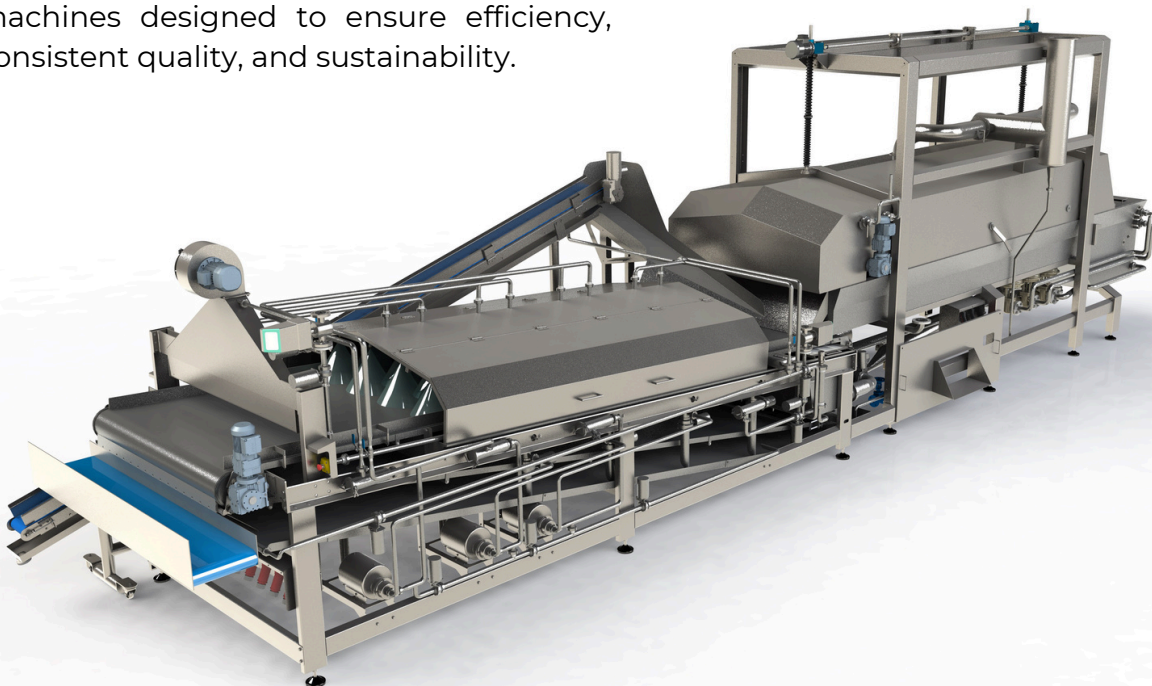
The Pastamaster division represents the **heart of our company's origins**, rooted in the passion and vision of our president. Our journey began over 40 years ago with the creation of small pasta machines, laying the foundation for what has become a cornerstone of **our expertise** and **innovation**.

This enduring dedication drives us to continue shaping the world of pasta processing with **cutting-edge solutions** tailored to our customers' needs.

Today, Pastamaster **combines tradition** with **technological advancement**, offering machines designed to ensure efficiency, consistent quality, and sustainability.

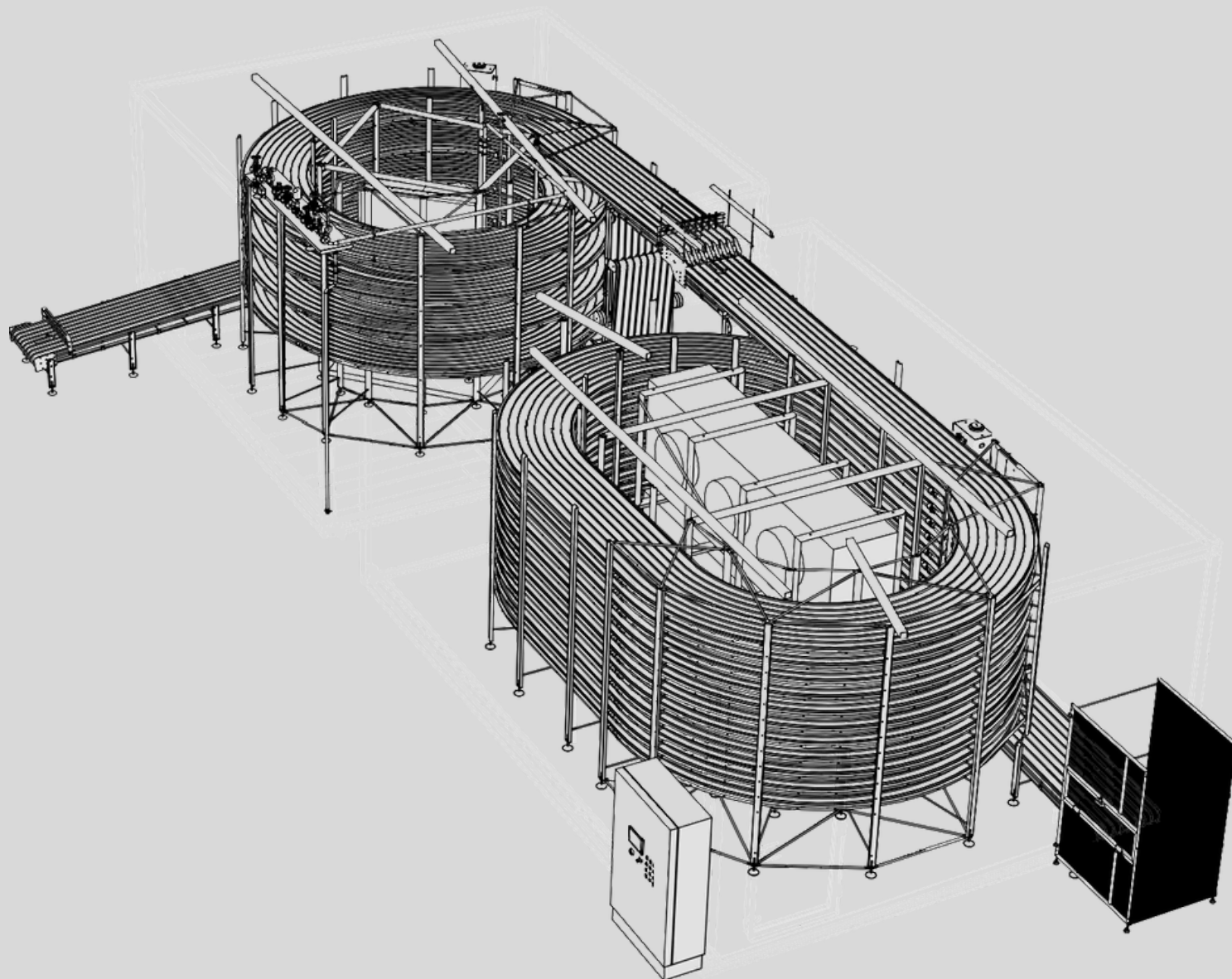
From small artisanal producers to large-scale industrial operations, our equipment **enables pasta makers to optimize their production processes** while embracing the challenges of a dynamic market.

With a deep understanding of the pasta industry and an unwavering commitment to excellence, Pastamaster is your trusted partner for innovation, reliability, and success.



EMPOWER YOUR INNOVATION

Think Food and Beyond



CONTACT US:

Email: sarp@sarp.it

Mobile: +39 0423 482 633

www.sarp.it