



Officine Alimentari Guagni - Est. 1923

ENGINEERING ITALIAN TASTE.

Industrial partner for pesto, cheese-filled focaccia and private-label programs.
A century of Italian culinary knowledge,
engineered into a reliable industrial system.

Corporate overview





ARTISANS BY VOCATION. CORPORATE BY MISSION.

Five generations, one recipe:
making people happy, one meal at a time.

WHO WE ARE

- **1923 IL PIPELET**
Family-run osteria founded by great-great-grandfather Pietro.
- **1965 IL MORTAIO**
Fresh pasta workshop founded by Alessandro Guagni, Pietro's son.
- **1976 ARTICA SURGELATI**
Roberto Guagni combines traditional production with natural freezing.
- **2006 ITALPLUS**
Davide Guagni expands into international markets with premium sauces.
- **2026 OFFICINE ALIMENTARI GUAGNI**
A century of family knowledge evolves into a global industrial system.

OAG IN NUMBERS

100+
Years

5
Generations

24
Export markets

4000 t
Annual capacity

3000 MQ
Production plant

PESTO - PLATFORM ARCHITECTURE

GHIACCIO ■

Frozen. Freeze-thaw stability, long-distance frozen distribution

FOGLIA ■

Chilled. Gastronomic-grade, premium chilled programs

TERRA ■

Ambient. Shelf-stable distribution and export

VENTO ■

Temporary. Controlled seasonal innovation. Frozen only

Every OAG pesto reference is built from two decisions:
how it is preserved, and what it is engineered to do.

Three core platforms. Five functions.

One controlled innovation platform.

One system distributors can explain in one sentence.

MODULAR BY DESIGN. INTEGRATED BY PURPOSE.



AUTENTICO

Italian-forward aroma, built on heritage recipes.

CREMOSO

Engineered texture and stability.

PULITO formulation without major allergens

No major allergens. Documented and verifiable.

DELICATO

Balanced flavor, consistent performance.

PRIMO

Engineered for industrial volume.

APPLICATIONS

BUILT FOR HOW PROFESSIONAL KITCHENS ACTUALLY WORK.

Six operating contexts. Each one engineered around what the operator actually needs on the line.

PASTA

Consistent coating on hot pasta,
with controlled portioning
for continuous service.

PIZZA & BAKERY

Stable through baking
and freeze-thaw cycles,
with visible premium ingredients.

CENTRAL KITCHEN

Scalable batches
with documented
allergen management.

FROZEN MEALS

Texture preserved through
freeze-thaw
and reheating cycles.

DRESSING & SAUCE

Spreadable consistency
built for catering
and retail formats.

CUSTOM INDUSTRIAL

Co-development
for integrators
and industrial ingredient buyers.



PACKAGING

ONE PRODUCT. EVERY CHANNEL.

The 980 g reference ships in four container types - jar, pillow bag, spouted pouch, zip pouch - so distributors can choose the format that best fits their channel. Bulk and portioned formats extend the same system to foodservice and industrial buyers. Minimum order: one pallet. Standard lead time: ten working days, Ex Works.



BUCKET 5 kg - 20 kg
Foodservice volume and industrial production.



JAR 980 g
Shelf visibility, premium retail perception.



PILLOW BAG 980 g - Flexible film
Compact logistics, efficient storage.



ZIP POUCH 980 g - Zip closure
Stand-up stability, easy reseal.



SPOUTED POUCH 980 g - Screw cap
Controlled dosing after opening.



FROZEN PELLETS 15 g - Custom formats available
Portion-controlled for industrial recipes.

CHEESE-FILLED FOCACCIA

FOUR RECIPES. READY IN MINUTES.

Frozen, oven-ready, and built for high-volume service:
retail, foodservice and cash & carry.
One category platform, four distinct propositions.

STRACCHINO core bestseller

The category reference. The base of every assortment.

PESTO premium

Italian differentiation, positioned for higher perceived value.

PIZZATA familiar flavor

A recognisable, classic taste designed to attract new customers.

CREATIVE seasonal

Limited edition that renews the assortment throughout the year.



FOCACCIA

ONE REFERENCE. THREE CHANNELS.

Frozen and oven-ready, engineered for high-volume service.
The same 350 g reference reaches retail, foodservice and cash & carry without changing the recipe.

APPLICATIONS

RETAIL

Retail-ready single portions for the frozen aisle.

FOODSERVICE

Consistent results without a kitchen brigade.

CASH & CARRY

Wholesale reordering for independent buyers.

ADVANTAGES

OVEN-READY, FROZEN

No prep, no waste - straight from freezer to oven.

READY IN 5 MINUTES

Fast enough for service, consistent enough for retail.

18-MONTH SHELF LIFE

Sealed and stored at $\leq -18^{\circ}\text{C}$. Simplifies logistics and inventory management.

BRC - IFS - FDA

Certified production, documented and verifiable.



FOCACCIA

PIZZATA

**FRAGRANTE FUORI
CREMOSA DENTRO**

Antica ricetta ligure
con un cuore
di formaggio stracchino

**PRONTA
IN 5 MINUTI**

Per una cena veloce
o un aperitivo con amici

**PRODOTTA
IN LIGURIA**

Ricetta semplice
con ingredienti essenziali
rigorosamente selezionati

350g e



FOCACCIA

AL FORMAGGIO

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QUALITY

CERTIFICATIONS ARE THE VISIBLE PART OF A DOCUMENTED SYSTEM.

Every batch is traceable from raw material to shipment.
Allergen management follows dedicated,
verifiable procedures - not a marketing claim,
but a documented process.







LET'S BUILD YOUR NEXT CATEGORY SUCCESS.

One partner. Endless opportunities.



[HOME](#)

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