



HANDELS-, INDUSTRIE-,
HANDWERKS- UND LAND-
WIRTSCHAFTSKAMMER BOZEN

INTERNATIONALISIERUNG

CAMERA DI COMMERCIO,
INDUSTRIA, ARTIGIANATO
E AGRICOLTURA DI BOLZANO

INTERNAZIONALIZZAZIONE

Published on *Chamber of Commerce Bolzano* (<https://www.camcom.bz.it>)

[Home](#) > MASSIMO ZERO SRL

MASSIMO ZERO SRL



MASSIMO ZERO

ALTA QUALITÀ ITALIANA
SENZA GLUTINE

Address:

Via Scuderie

City:

Burgraviato

Tax code:

02713190219

Phone:

+39 0473233268

E-mail:

info@massimozero.com

Website:

www.massimozero.com

Contatto export

Phone:

+39 0473233268

E-mail:

customer@massimozero.com

Settore e sottosettore

Food

Pasta Products

Prodotti di esportazione

Gluten-free pasta standard formats 400g, Gluten-free pasta special formats 400g, Gluten-free pasta 1000g formats, Pasta food service formats 20*100g / or 4kg, Egg pasta (tagliatelle, pappardelle, tagliolini - 250g), organic gluten-free pasta 250g, gluten-free pasta with rice bran 400g, gluten-free pasta with legume flour 250g

Paesi di esportazione

Europe

America

Asia

Oceania

Countries Europe:

Germany

Croatia

Norway

Austria

Poland

Portugal

Sweden

Switzerland

Spain

United Kingdom

Countries Asia:

China

Israel

Japan

Saudi Arabia

United Arab Emirates

Countries Oceania:

Australia


Countries America:

United States of America

Description:

Massimo Zero is a company specializing in the production of high-quality gluten-free dry pasta, a leader in its target market (Italian pharmacies and specialty stores). The pasta is produced with an exclusive recipe with no additives, artisanal processing with modern technologies, slow drying at low temperatures that guarantee a 100% Italian full flavor to enjoy. A special texture, very similar to that of pasta with gluten. The production site, with an overall surface area of 1,400 square meters including offices, laboratories, warehouse and a production area, it has a complete plant dedicated to the production of gluten-free pasta: - 1 production line (currently about 20 SKUs) - 2 packaging lines: one for short-form pasta and one for long shape/nest pasta - 1 pilot plant for R&D activities (extruder and dryer). The company pays close attention to quality aspects throughout the production chain, from receipt of raw materials to delivery of the product to the warehouse. The certifications currently obtained are: IFS Food (higher level), Gluten Free (DTP-108), Organic, Kosher. Massimo Zero produces and distributes pasta under its own brand or private label, being able to handle different customizations desired by the customer, in terms of formulation and packaging.

Data: 03-05-2026 09:04

 [Download](#) [1] (1.78 MB)

Links

[1] <https://www.camcom.bz.it/en/files/massimozero2022plfullcompressedpdf/download?token=MuvEmXld>