



1000
SNACKS
ONE
SOLUTION



The background

A SUCCESS STORY



CRISPNESS WITH THE ITALIAN TOUCH

1946 THE ROOTS

Dr. Mario Pavan, our founder, started up his own business designing and producing technologies and processes for wheat-based pasta, marketed worldwide.

1991 MAFIN FOUNDATION

After divesting the previous business, Dr. Mario Pavan founded MAFIN on April 25th. The mission was to exploit the talents and the know-how developed over the years for supplying snack manufacturers with unique, exclusive and superior quality snack pellets.

2003 INDUSTRY "4.0"

MAFIN started the process of becoming an "Industry 4.0" by highly automating the production process as well as integrating the information system.

2017 "FREE FROM" FACTORY

All manufactured snack pellets are now Gluten Free. Work is in progress to make the production facility "allergen free".

1977 ADVANCING TECHNOLOGY

He added a new business dealing with design and supply of innovative technologies based on low-shear extrusion for snack pellets, breakfast cereals and baby food.

2001 SECOND PRODUCTION ROOM

The company steadily grew in size and a second production room was inaugurated to cater to the demand of both old and new customers.

2012 "MAFIN 2020" PROJECT

The "MAFIN 2020" project kicked off. The project's aim was to double the company's current production capacity.

Our numbers

A REAL PARTNER FOR THE SNACK INDUSTRY

MISSION: TO OFFER OUR CUSTOMERS UNIQUE, EXCLUSIVE AND HIGH QUALITY PELLETS. HOW?

- Keeping our **focus just on pellets**: either on their development or their production, but just on pellets;
- Offering original and exclusive pellets for the purpose of manufacturing original and exclusive snacks. Several of **our items are manufactured according to processes protected by our patents**. Pellets which are made through **our exclusive know how are the best insurance policy to protect your success from easy me-too competition**;
- Encouraging **our customers** to reinforce their **product visibility and brand awareness**, thanks to unique snacks based on our original pellets;
- Adopting, often unilaterally, a **'1 pellet for 1 customer'** strategy. As all our customers know, the exclusivity option is offered to all our counterparts;
- Considering **among our duties not to encourage competition against our customers** in their domestic market. This also means being prepared to refuse to supply the same items to our customers' competitors;
- Granting our customers the **highest pellet quality**. This is possible thanks to Mafin's continuous commitment in terms of allocation of very important human and financial resources; to improve our QC system, manufacturing methods and processes, QC Management software;
- **Making available our talents, know-how and passion to our customers**, with our maximum commitment for their success.

The natural consequence of all this is: **the establishment of long-lasting and trustful relationships with our customers**. Which is **what we care about most!**

DAILY PRODUCTION CAPACITY OF 150 TONS



Mafin is Italy's number one pellet manufacturer and European leader in terms of volume, with the biggest single pellet production unit in the world.

90% EXPORT



We are really present worldwide, and a predominant part of our volumes are exported.

55 COUNTRIES WORLDWIDE



In the last 3 years our pellets have been sold in 55 different countries.

91 DIFFERENT PELLETS



Were produced on our lines in 2016, and this figure keeps growing...

530 INDUSTRIALIZED PELLETS



Since we first started business.



Quality

OUR DAILY CARE

FOCUS ON QUALITY IS ONE OF MAFIN'S DISTINCTIVE TRAITS, IN ALL PRODUCTION STEPS.

RAW MATERIALS

We rely on strategic cooperation with selected suppliers based on contracts where our quality requirements are clearly stated and binding; we verify up to 350 different chemicals based on a risk analysis plan.

MANUFACTURING

All key parameters are continuously monitored during production; each batch of ingredients is assigned by our QC team through a software and bar code reading system, based on its characteristics, allowing only approved batches to be introduced into our process; fully automated handling, weighing and transport of ingredients ensures the absence of any contact with workers, higher hygienic standards and complete traceability.

QUALITY CONTROL

Every single pallet of goods represents a unit batch in terms of the QA system and is identified by a production batch number; traceability can be further segmented into each pallet box; up to 3 samples per batch are tested in our laboratories where a number of quality checks – physical, chemical and organoleptic – is performed to verify compliance with specifications, prior to being positively released for shipment. All quality data and specifications are recorded in dedicated TQM software.



Research and Development

CRISPNESS WITH THE ITALIAN TOUCH

THE FIGURES BEHIND NEW PRODUCT DEVELOPMENT

FROM 100 TO 160
DAYS OF TRIALS IN OUR
PILOT PLANT EVERY YEAR

We often exceed 50% of our working hours in trials performed to develop new products for our customers.



OVER 100 RAW
MATERIALS

are managed in our production system.



OVER 1200 PILOT
PLANT PRODUCTS



UP TO 35 PEOPLE
INVOLVED IN R&D

The number of colleagues that can be involved with different role in the R&D projects.





3D & DOUBLE LAYER

Maybe the most distinctive product category developed by MAFIN. Original technological solutions designed in-house, have led to the production of unique snack pellets with original shapes as well as remarkable organoleptic characteristics: starting with the historical Tricot® family, followed by the Crunchies, right up to the latest developments in the field.



PASTA SHAPES & MORE

Mafin offers a large number of different die cut pellets with the most classical shapes such as grids, rings, tubes, stocks, as well as recalling typical Italian pasta shapes. Each product is normally available in several shapes, sizes and textures to cater to all customer needs.



MULTIGRAIN & CEREALS

If you are looking for a Gluten-Free option for your new multigrain snacks, Mafin has the right solution. In fact, all Mafin products are Gluten Free: only selected and gluten-free ingredients are used for manufacturing a portfolio of snack pellet products made of corn, or other grains.



BETTER FOR YOU

A range of innovative snack pellets developed to offer our customers solutions capable of meeting the burgeoning demand of a growing number of health-conscious snack consumers: low fat, low salt, high fiber, high protein, wholegrain. All this with no compromise on full flavor!



CHIPS & MORE

Mafin offers a very wide range of different snack pellet type chips, each different in terms of: shape, texture, flavor, size, and nutritional values. A real world of options, because for each concept several versions are available, in order to satisfy your demand for new chip type snacks.



VEGGIE & MIXES

Combination of different snack pellets to be processed together for achieving an original result by mixing different colors, shapes, ingredients, textures and obtaining a unique concept to present to the market.



MICROPELLETS

With the aim of widening the range of products on offer to customers and targeting the better-for-you market, Mafin has developed a range of snack pellets using selected ingredients and shaping them into small spheres suitable for press-puffing technology. The result is a fat-free snack product with a full flavor and a crispy texture!



FANTASY SHAPES

A selection of different funny or animal-shaped pellets representing original snacks, mainly made of potato. High shape definition for easy identification.



ASSORTMENT





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