



...Il sandwich che vuoi tu,
con qualcosa in più!



sempre insieme
nella giusta direzione



Our Story

1985 *La due A. A.* was born thanks to the idea and commitment of Mr. Dino Azzolini and Mr. Annibale, who set up a small family-run gastronomic laboratory attached to a factory outlet of sweet and savory food products.

1985 - 2004 These are favorable years, the commercial offer therefore crosses the threshold of the company shop and the laboratory specializes in wider distribution. It's time for generational change, Mr. Dino therefore entrusts the future of the laboratory to the young Luca and Sara.

2004 - 2013 In these years Luca and Sara dedicate themselves to the project with great commitment, and thanks to their natural and strong commercial ability, with particular interest in innovation and packaging, they develop trendy and innovative products, which will soon guarantee growth exponential increase in sales, encouraging the construction of the new factory three times wider and expanding the production capacity. On the night of October 20, 2013, a fire completely destroyed the production plant and the laboratory was forced to transfer its production to a secondary owned unit. The reconstruction of the new factory will last approximately 2 years.

Today Every year are marked by constant and exciting growth, accompanied by an ever-present and careful research and development activity. New technologies and recognized certifications consolidate the reality of the laboratory in a cutting-edge production plant of over 2500 m2. Soon, the need, become to push the offer beyond the borders towards a European and international market. The entry into the company of Nec Fresh, an historic company with over 20 years of experience into the international market of food sector, offers this opportunity of commercial development with professionalism, becoming a strategic partner for exports with a logistics platform in Europe. Furthermore, as part of the administrative and decision-making council of the Laboratory, Nec Fresh participates in all the planning of new activities.



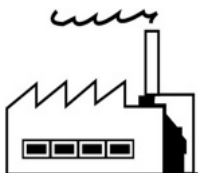
Our brand



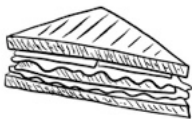
Our logo represents our values and keep us sentimentally attached to the past, we like to remember those who gave birth to the dream, offering us all the opportunity to transmit opportunities and passion to future generations. The two "A" mean union, they represent customer and supplier, two colleagues side by side, a family towards the future.



Due A in numbers



A certified production plant of over 2500 m², capable of offering the highest quality standards, IFS Higher level, Halal certification.



15,500,000 Sandwiches produced in 2022. Over 50,000 Sandwiches prepared every day.



More than 3,000,000 Sandwiches exported worldwide.



1 production clean room of 400 m².



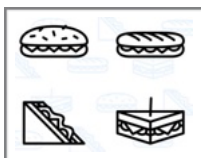
5 highly automated production lines.



Specialized in the creation of branded products. 10+ private brands managed in Italy and abroad.



2 days average order processing.



170+ product references in different formats

The Group



Laboratorio Gastronomico Due A.A. srl
Main Office and Production Plant in
Via Galvani 5/7 20018 Sedriano (MI)



Nec Fresh Company
Main Office and logistics warehouse Europe
Str. Petre S. Aurelian 54, 013837 Bucarest

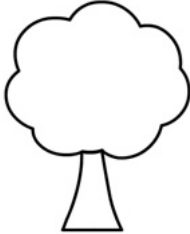


Nec Fresh Company
Office in Midl EST, United Arab Emirates
Dubai, 125250

Environmental commitment



Our photovoltaic system = 172,834 kWh/year.



We have adopted more ethical production behaviors and optimized the consumption of energy, resources and raw materials. Compared to the year 2022 we have reduced plastic consumption by 15%. In 2023 we introduced new internal circular economy procedures.



Certifications



IFS Food (International Featuring Standards)
Certified since 2018 - Higher Level audit not announced



The IFS standard aims to encourage the effective selection of GDO branded food suppliers, based on their ability to provide safe products, compliant with contractual specifications and legal requirements.

All control activities are performed daily in our internal analysis office.



Halal certification on several products.

Packaging typologies

3 thermoforming lines for packaging our products





Our special thermoforming technologies allow us to develop a wide range of trays suitable for packaging a wide range of sandwiches and snacks of various sizes and weights. The special packaging system to which the products are subjected allows them to maintain their original freshness for a shelf life up to 38 days. Customizable labeling, direct printing and Graphic development research.

2 flow-pack packaging lines for our products





Our special flow-pack packaging technologies allow us to develop a wide range of packages suitable for wrapping sandwiches and snacks of various sizes and weights with maximum flexibility. The special packaging system to which the products are subjected allows them to maintain their original freshness for a shelf life up to 38 days. Customizable labeling, direct printing and Graphic development research.



+30% increase in sales from 2020

+40% increase expected for 2023/2025

www.illaboratoriodelgusto.it

La tua pausa con gusto!

Prodotti freschi AdueA



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