



Press release
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THE BEST ORGANIC COMPANY IN EUROPE IS IN THE MARCHE REGION: THE GINO GIROLOMONI FARMING COOPERATIVE WINS THE EU ORGANIC AWARDS THANKS TO ITS PASTA

From Isola del Piano, a few kilometres from Urbino, to being the best in class in the category dedicated to SMEs in the processing of organic food products. The prestigious prize, awarded by the European Commission, has been assigned this afternoon in Brussels to the chairman of the company Giovanni Battista Girolomoni

ISOLA DEL PIANO (PU) – The organic pasta produced by the Gino Girolomoni Farming Company is on the roof of Europe. The Marche-based organic company, with headquarters in Isola del Piano, a few kilometres from Urbino, recently won the prestigious EU Organic Awards in the category dedicated to SMEs in the processing of organic food products. The award ceremony took place this afternoon (23rd September) in Brussels, on the occasion of the “European organic day”. The award was collected by the chairman of the Cooperative, Mr. Giovanni Battista Girolomoni accompanied by his sister Maria, in charge of the communication and PR department of the company. The prize, promoted by the European Commission, European, Economic Social Committee (FESC), Committee of Regions, COPA-COGECA and IFOAM Organics Europe, aims at emphasizing the value of innovative, sustainable and excellent organic European companies, contributing to the production and consumption of organic products; in particular, the cooperative, has been selected among the finalists in its category, by the EFSC, “Agriculture, Rural Development and Environment” (NAT) section, made up of key actors of the civil society: farmers, workers representatives, agricultural and food companies, environmental NGOs and consumers’ associations. The company was then chosen as a winner by a jury made up of the prize organizers and representatives from the European Union Parliament and Council.

“We are very proud of this award, says Giovanni Battista Girolomoni; it is the result of years and years of work, training, innovation, research and important investments in the organic sector with the aim of producing good, quality and sustainable pasta. It is the evidence of the success of the productive and farming model built upon cooperatives of farmers who work together in order to emphasize the value of their crops in a fair a sustainable way. Today, this approach is recognized by the European Union, which certifies us as an outstanding example in our sector. I would like to thank my parents, who over 50 years ago started and believed in this adventure, and all those who for many decades and every day offer their contribution to the improvement of our organization, based on the respect for the land, the promotion of labour and organic farming”.

The Gino Girolomoni farming company is the first Italian company to be awarded the Eu Organic Awards in this category; it is the only organic cooperative in Europe to manage the whole productive pasta process from the seed to the final consumer. The organic wheat, grown mainly in the Marche region, is delicately ground in the mill and then processed in the nearby pasta factory, both owned by the company and located in the Montebello hill in Isola del Piano. Right on this hill in 1971, Gino Girolomoni, pioneer of organic production in Italy, started his farming adventure, which now is passionately carried forward by hundreds of farming members and collaborators of the Cooperative. The fully local production chain of the cooperative allows efficiencies, which benefit the farmers who receive a fair price for their harvest and the consumers who can eat high quality organic pasta at an accessible price.

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From 2012, when Gino passed away, the Marche-based Cooperative has remained consistent with his vision, while at the same time evolving over the years: the company has grown considerably, today it exports its durum wheat pasta and its ancient wheat pasta in 30 countries, especially in France, Germany, US, Spain, Australia and Japan. In 12 years the employees have doubled from 35 to 70; the involved farmers have grown from 70 to nearly 500; the cultivated hectares are now over 8,000 from the initial 1,500; 120,000 quintals of wheat are transformed into pasta, and the production of pasta, which started at 40,000 quintals per year has now reached over 80,000 quintals per year.

Girolomoni has invested in recent years in order to improve its offer: new lines in the pasta factory, a new mill and the requalification of the silos for the stocking of cereals and the recovery of an ancient variety of wheat: Khorasan wheat – Graziella Ra.

The company is extremely focused on sustainability also with its energy saving policies, its attention to its pasta packaging, made 100% of paper and the use of local materials respectful of the environment for the recently renovated headquarters.

Looking into the future, the farming Cooperative, is working with other partners on various projects for the selection of new varieties of durum wheat suitable for organic methods able to resist to climate changes and is also working on the digitalization of the organic cereal production chain.

The EU Organic Awards is one of the many prizes awarded to the Cooperative over the years, among which also the Fair Trade guarantee. Girolomoni is the first, and up to now, the only Italian 100% fair trade Italian food production chain guaranteed by the WFTO (World Fair Trade Organisation).

Located on the hills in Isola del Piano (Pu), Gino Girolomoni is a farming cooperative engaged in the manufacturing and marketing of organic products. The core activity is the production of pasta: the model “from seeds to your table”, with the whole production cycle totally organic, built in 50 years of work, makes Girolomoni a unique reality in Italy and in the whole of Europe.

The new generation has taken on the inheritance and extraordinary experience of the father of the organic food movement in Italy, Gino Girolomoni, who started his pioneer activity in 1971, and today is continuing this fascinating history based on respect for the land, appreciation of labour and promotion of sustainable agriculture.

The cooperative has 30 members and 70 employees, in addition to the 450 farmers involved in the production cycle through the Montebello cooperative. The production site in Isola del Piano (PU) includes stocking silos, mill, pasta factory, offices and warehouses all powered with renewable energy. The main market is the export: Girolomoni exports in 30 countries, the main ones are: France, Germany, US, Spain, Australia and Japan.

The cooperative is part of the “Girolomoni ecosystem” including also the Girolomoni Foundation for culture, the Montebello cooperative for agriculture, the Agri-Inn for hospitality and the Consorzio Marche Biologiche (Organic Marche Consortium) for the promotion of a network approach. www.girolomoni.it