



Clas, leader in the production of pestos was born and continues to grow in the area where pesto originates: Liguria. The passion for an ancient and noble product such as pesto and a team of highly qualified engineers has allowed the company to become one of the leaders of the sector: with a turnover of over 36 million euros, of which over 90% comes from export. The company is now the largest producer of private label pestos in the world.

The company site covers a total area of 25,000 square meters, of which more than 10,000 square meters are undercover. The flagship product is of course pesto, which is produced in many variations: Red, Calabrese, Spicy, Sicilian etc. However Clas also produces sauces, bruschetta, tapenade and seasonings in general.

Last year new recipes were designed and launched with a particular emphasis on healthy eating, these are organic, vegan, gluten free, low fat and recipes with no added sugar. Another innovation which the company is working on are ethnic products.

### COMPANY INFORMATION

#### CLAS SPA

Via Monte Pasubio 37  
Chiusanico (IM), Italy,  
Liguria

0039 0183 529027

www.claspesto.com

#### EXPORT CONTACT

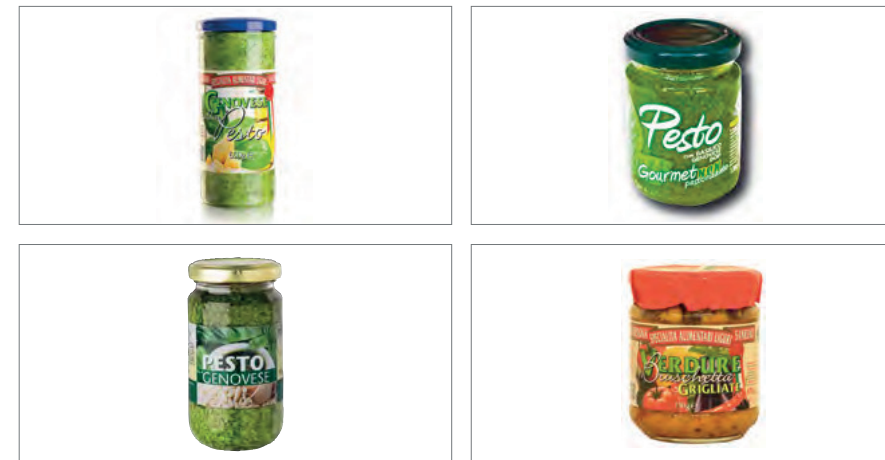
Name: Massimo Bianchi  
Job title: General Manager  
Mail: m.bianchi@claspesto.com



### COMPANY DETAILS

- Year Established: 1989
- Employees: 50
- Ownership: International Group
- Annual Revenue: 36 million euros
- Company Certifications: BIO, BRC, FDA, IFS, ISO 9001:2008

### MAIN PRODUCTS



#### Available Products Attributes:



### BASIL, QUALITY ABOVE ALL



Renato Bersano - Chief Executive Officer  
Massimo Bianchi - General Manager  
Roberto Catelli - Chief Financial Officer

Clas pays high attention to the selection of the best Italian basil, through the choice of the most suitable territories

Clas has built its success on three strengths: the Basil supply chain, research and development and quality control. The difference is therefore primarily the focus on raw materials; basil plays a vital role in the quality of the finished product. For this reason Clas pays high attention to the selection of the best Italian basil, through the choice of the most suitable territories for planting in well-defined areas of Northern Italy, and by using only the first cut of the plant. In addition, a team of experts in the modern, well equipped laboratory studies and develops new recipes alongside the customer and ahead of the market trends. 98% of the Clas turnover comes from private label, so the company has developed more than 300 specifically customized preparations for the customer, brand or market. Finally, Clas has always used quality control as a tool for growth and in this regard it is equipped with the most advanced certifications to ensure safety at the highest levels to its customers.

#### COMPANY DATA

