



Tampieri spa

Tampieri's oil processing venture started in 1928 in Faenza thanks to Alfredo Tampieri, who took his first insightful steps towards extracting oil from crushed grape seeds. Forty years later his three sons, Federico, Adriano and Giovanni, decided to take over the shares of the father's partner and gave new momentum to the activities of the oil mill which would then be completely in the hands of the family.

In 1972 marc began to be processed in addition to grape seeds. In the following years the company experienced steady growth, so much so that in 1979 it became a limited company. In 1983 further expansion was undertaken by starting the production of sunflower oil too.

The gamble paid off. Fast-forward to today, with Tampieri SpA being the Italian leader in the processing of sunflower oil, the European leader in the processing of corn germs and the world leader in the production of grape seed oil.

Its distinctive multi-seed system makes Tampieri SpA competitive on different markets. Such business choice is in line with the concept of highest level of product diversification pursued by the company. Since 2003 huge sums have been invested into equipping the Faenza plant with state-of-the-art systems of extraction, refining, conditioning and warehousing.

As a result, every year Tampieri SpA is capable of processing 400,000 tons of seeds and of producing over 250 million litres of oil. These are impressive figures, considering that over 50% of the entire Italian production of sunflower oil originates from our plants in Faenza.

Production is intertwined with a painstaking quality control process conducted also at the company laboratory, which since the start of the year has carried out over 1,000 analyses.

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