



COMPANY HISTORY

- 1993 Start-up of Giacobbe Pasta GmbH
- 1996 New development of the product line: 1/1 GASTRONORM LASAGNE
- Start of construction of the new production site in the “Auf Merlik” business park, Bitburg
- 1997 Relocation to the new production site, Dieselstraße 14, Bitburg
- 1998 New development of the PASTA PRONTO product line
- 2002 New development of the PETINI LASAGNEDREIECKE product line
- 2000 Extension to the administration offices, expansion of production, extension to the cold room, initial operation of the production plant: 1/1 GASTRONORM
- 2003 Extension: Modernisation, expansion of production capacities
- 2004 Development of the 2/4 GASTRONORM product line
- 2007 Extension: Expansion by way of a new cold room building with approx. 800 spaces, initial operation of the production plant: Mondini seal equipment for 400g retails trade dishes, extension to range of products: organic 1/1 gastronorm lasagne and casseroles
- 2009 Extension: new construction of incoming goods department and dry storage warehouse, staff rooms initial operation of the Mondini seal equipment with double the capacity
Initial operation of the packing equipment for folding boxes
- 2010 Conversion of the test kitchen, extension to the offices
- 2011 Development of the DI CUCINA product line
- 2012 Development of the VEGAN ORGANIC product line, lactose-free
- 2013 Development of Pasta Fritti, deep-fat fried pasta
- 2014 Development of the retail trade product line: organic vegan
- 2015 Development of GiaGusto – frozen blocks of sauce
- 2016 Extension of the vegan lasagne Bolognese 1/1 GN products
- 2017 Extension of the C+C lasagne and cannelloni
- 2018 Extension of the organic food trade vegetable lasagne 375g