



THE SECRET INGREDIENT
is Time

SUSTAINABILITY REPORT 2025





Pastificio Liguori dal 1820 S.p.A.
Via dei Pastai 50, 80054 Gragnano (NA)

THE SECRET INGREDIENT
is Time

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We have always made pasta according to tradition. This Sustainability Report tells how we grow while staying true to our character, caring for people, the local area and the resources we use.

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LETTER TO OUR STAKEHOLDERS

Dear readers,

Time is the ingredient we have been working with for more than two centuries. It is what gives our pasta the quality that makes it recognisable, and it is also the way we approach the decisions that shape our Company.

With this document we set out to measure our commitment to sustainability, presenting quantified indicators and figures compared with previous years, supported by an internationally recognised framework, the GRI Sustainability Reporting Standards 2021. This Report is therefore the next step in a journey of awareness and responsibility that will shape the future of Pastificio Liguori.

In 2025 we sold around 58 thousand tonnes of pasta, using more than 60 thousand tonnes of durum wheat semolina. Over the same period we consolidated our shift towards the Italian supply chain: for Liguori-branded pasta the wheat is 100% Italian and comes from the South, from a supply chain certified to the ISO 22005 standard that involves 315 farms and that consumers can retrace through our blockchain system.

Growth in volumes has meant higher resource consumption in absolute terms, yet both energy intensity and emissions intensity fell by 4%. During the year, moreover, a photovoltaic system came into operation whose output is entirely self-consumed.

People who join Pastificio Liguori tend to stay. As at 2025 there are 99 of us, almost all on permanent contracts: a stability that supports professional growth, continuity of skills and the passing on of know-how over time. That stability is matched by clear commitments on safety and wellbeing: the year closed with no injuries among employees. Most of our people live in Gragnano or within a few kilometres of the plant, and for that reason ours is also a community endeavour.

For the years ahead our priorities follow three lines: product innovation, care for the environment and the supply chain, and our people and our local area. In future reporting cycles we undertake to translate them into progressively more precise and measurable targets.

Our thanks go to everyone reading these pages and to everyone who, in different ways, passes through our supply chain. Doing things well takes time, and time, if it is to have value, must be shared.

Salvatore Casillo
Chairman





1. WHO WE ARE

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“

In 1795, on a street in Gragnano, a promise was made: to make good pasta. We have never stopped keeping that promise. For more than two centuries, Pastificio Liguori has stayed true to it, time and time again. This is our story. And it begins with a choice we make anew every single day.

FROM 1795 TO TODAY

Pastificio Liguori is one of the oldest pasta makers in Italy and among the longest-established pasta companies anywhere in the world. Founded in 1795 in Gragnano, a town known the world over as the City of Pasta, it has been making dried durum wheat semolina pasta for more than 230 years. Over that time we have preserved and refined a distinctive production method, the Liguori Method, handed down from generation to generation.

The **secret** behind the unmistakable character and outstanding quality of Liguori pasta lies in the choice of the finest durum wheat, in a unique production method governed by slow timings, and in the distinctive skills rooted in Gragnano. Our close bond with this area is borne out by the fact that Pastificio Liguori is one of the founding members of the Consorzio di Tutela della Pasta di Gragnano I.G.P., the only dried durum wheat semolina pasta to hold European PGI certification.

While preserving the authenticity of our processes and our respect for Gragnano's centuries-old tradition, our appetite for research and innovation allows us to respond proactively to contemporary challenges and to remain a benchmark in the premium pasta segment.

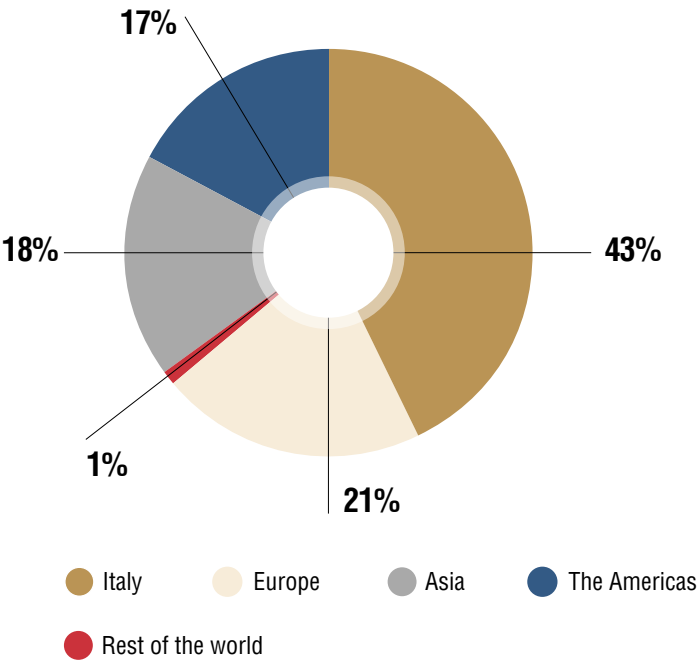
In 2025 Pastificio Liguori generated sales revenue of €74.98 million. Liguori pasta is distributed in more than 60 countries through large-scale retail, food service and specialist retail channels. Around 56% of turnover is generated in international markets, with a significant presence in Europe, the Americas and Asia, while the remaining 44% comes from the Italian market, which continues to grow.

Alongside the Liguori brand, positioned in the premium segment of Pasta di Gragnano PGI, our range is completed by the Monsurrò, Federici and Brunella brands and by private label production for Italian and international customers, all distinguished

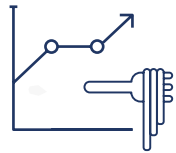
by high quality standards in both raw materials and processes. While Liguori-branded pasta is made exclusively with 100% Italian semolina from a traced supply chain, private label production follows the specifications of large-scale retail customers, while maintaining the same quality standards for raw materials and processes.

Our head office is at Via dei Pastai 50, in the heart of the Gragnano production district, on an industrial site of 19,000 square metres, 10,500 of them under cover, housing offices, production departments and warehousing, and providing work for 99 people. Production capacity exceeds 50,000 tonnes of dried pasta a year. In 2025 we sold around **58 thousand tonnes of pasta**.

Markets served, by value



PASTA SOLD



58,000 tonnes
in 2025

TURNOVER



75 M euros
in 2025

OUR HISTORY

Pastificio Liguori was founded in 1795 in Gragnano, known throughout the world as the City of Pasta.



THE HISTORIC PASTIFICIO LIGUORI

1795

Gaetano Liguori obtains from the Gragnano Town Council the concession to «make and sell macaroni of good quality and of a single type», creating one of the oldest pasta companies in Italy and the world.

1820

His son Vincenzo officially founded Pastificio Liguori at the historical site on Via Roma, utilising the first manually operated machinery.

1845

King Ferdinand II of Bourbon visited Gragnano, tasted Liguori pasta, and chose it for the royal summer residence at Quisisana (Castellammare di Stabia).

1939

Launch of the premium pasta line “Alba d’Oro”, the first to be exported to the United States.

1946

Giovanni Liguori took over the pasta factory. He is still remembered in Gragnano for his industrial, social, and political contributions.

1980

After the Irpinia earthquake destroyed the Via Roma site, Gerardo Liguori reopened the factory at its current location at Via dei Pastai 50.

THE PASTA FACTORY’S STORY BEGINS AGAIN WITH THE CASILLO FAMILY

1990s

Salvatore Casillo revives the historic brand.

2010

The pasta factory starts using 100% Italian wheat from a certified supply chain.

2013

The European Commission awards PGI certification to Pasta di Gragnano, and Pastificio Liguori obtains it.

2019

Following a rebranding exercise, Liguori pasta reaches Italian supermarket shelves and meets with growing success.

2023

The packaging is redesigned to convey the company's values and commitment even more clearly, including through the adoption of compostable solutions.

2025

Pastificio Liguori completes the upgrade of all six production lines at the plant, improving energy efficiency.





OUR VISION

The Liguori brand, relaunched in 2019, marks a significant step in the pasta factory's evolution: it expresses **an identity built over time**, one that draws together the skills, the awareness and the productive heritage accumulated across more than two centuries.

That relaunch was not a break with the past but its natural evolution: a way of bringing into the present, and opening to new markets, a legacy of knowledge and productive culture that keeps renewing itself without ever losing its roots.

The **roots of Pastificio Liguori** lie in Gragnano, a place that stands as a symbol of Italy's pasta-making tradition. Here, the bond with the land, an intimate knowledge of raw materials and close attention to the production process have shaped a distinctive way of making pasta, built on quality, on respect for the time each stage demands and on the continuity of expertise handed down and refined from one generation to the next. In a place where the art of pasta belongs to the collective identity, every stage of the process keeps the value of the craftsman's touch, combining with the skills and solutions that today guarantee **consistent quality and continuity over time**.

At the heart of the Liguori vision are the **values** that guide every choice: **transparency** towards consumers, the pursuit of **quality**, the safeguarding of **tradition**, **the value of time** and care for the **environment** in which the product is born and takes shape. These are not values that remain mere statements: they **turn into concrete practices**, from the careful selection of raw materials to clear information for those who buy, from respect for slow processing times to attention to the environmental impact of our processes. They speak of the character of the brand and of the way Liguori interprets its role in the market: with responsibility, consistency and an eye to the future.

Looking ahead means continuing to **build on what makes Liguori pasta unique**, holding fast to our origins while responding to the expectations of consumers who pay ever closer attention to the provenance, authenticity and quality of what they choose. It is in this balance between fidelity to our origins and the capacity to innovate that Pastificio Liguori finds its direction: growing while remaining recognisable, interpreting change without betraying its own history, and continuing to stand, in the consumer's eyes, as a byword for authentic, high-quality pasta.





CREATING AND DISTRIBUTING VALUE

In an economic climate marked by complex dynamics and by growing scrutiny of how responsibly companies generate value, financial solidity is a fundamental condition: it is what allows a business to sustain continuity, fund investment and consolidate its contribution to the system in which it operates. For Pastificio Liguori, financial results are not an end in themselves but the foundation on which long-term choices rest, and the basis of our ability to give value back to those who help create it.

Our 2025 closed with **stronger profitability and a more solid balance sheet**, against a macroeconomic backdrop still marked by geopolitical uncertainty, volatile raw material prices and protectionist pressures on international markets. Sales revenue came to €74.99 million, broadly stable year on year (-1.2%), while margins grew significantly: EBITDA reached €15.4 million, up 18.8%. Confirming the strength achieved, shareholders' equity rose to €41.8 million, an increase of 8.8% on 2024 and a sign of our decision to reinforce the company's structure by reinvesting its results internally.

Through its business, **Pastificio Liguori creates**

economic value and redistributes it to its main stakeholder groups, contributing to the growth of the supply chain, to employment, to the remuneration of suppliers and partners, to its relationship with public administration and to the development of the local area. It is in this redistribution that our financial solidity becomes shared value, returned to all those who, in different ways, take part in the life of the company.

In 2025 the **total added value produced**, which adds other non-financial income and financial income to net sales revenue, came to €80.0 million, slightly up on the previous year. Of this, **94.1% was distributed to our stakeholders**. The largest share went to **suppliers** (75.2% of the value distributed), a measure of how much the procurement chain weighs; next come the portion retained to strengthen the company and support **future generations** (11.1%), **employees** (8.0%), public administration through **taxes and duties** (4.8%) and **providers of capital** (0.9%). This last item marks the sharpest difference from 2024: **in 2025 the entire profit was allocated to reserves**, with no dividend distribution, keeping within the company the resources needed to sustain its future growth.

THE PASTA INDUSTRY IN ITALY

Italy is the world's largest producer, largest exporter and largest consumer of pasta. In 2025 Italian pasta makers produced 4.2 million tonnes of dried pasta, roughly a quarter of the 17 million tonnes produced worldwide, confirming the country's place at the top of the sector¹, with total industry turnover of around €8.7 billion on the latest consolidated figure (2024)². Almost one plate of pasta in four eaten anywhere in the world now comes out of an Italian pasta factory: a record built over centuries of tradition and made possible by Italian pasta makers' ability to seek out and select the finest raw materials.

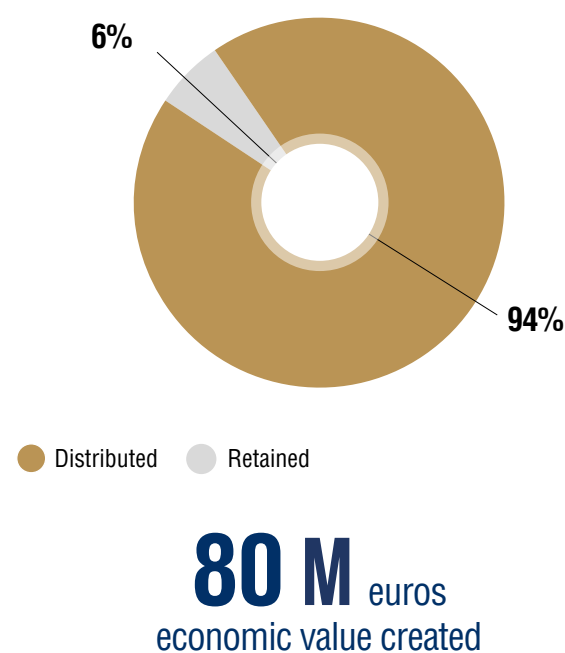
The Italian pasta market is increasingly geared towards export: in 2025 more than 60% of national production went to foreign markets, reaching over 200 countries³. Exports totalled 2.46 million tonnes, up 2.1% on 2024, worth around €4 billion (€3.97 billion)⁴. Germany (466 thousand tonnes), the United States (315 thousand) and France (292 thousand) remain the leading destination markets, followed by the United Kingdom, while Australia, Canada and Poland are growing markedly⁵. It is a solid result, achieved despite an international scenario marked by US tariffs, inflation, rising raw material costs and the effects of climate change on durum wheat harvests⁶.

Per capita consumption in Italy remains the highest in the world, at 23.3 kg per person a year, more than double that of Tunisia in second place⁷. Within Europe, Italy alone accounts for 69% of the Union's entire production, far ahead of Spain and Germany⁸. Global production has passed 17 million tonnes, having doubled in volume over the past twenty years⁹.

Campania plays a leading role in this picture: it is Italy's foremost region for pasta exports, accounting for around a quarter of the national total (24.4%)¹⁰. It is in the Gragnano district above all that Campania's pasta tradition finds its fullest expression: an area of barely 15 square kilometres, where more than 100,000 tonnes of Pasta di Gragnano PGI are produced each year, generating turnover of around €400 million, over half of it from exports¹¹.

Consumers' growing sensitivity to quality, to supply chain transparency and to certified origin is an ever more important competitive factor for pasta makers which, like Liguori, have built their positioning on selected raw materials, a distinctive production method and a strong bond with their local area.

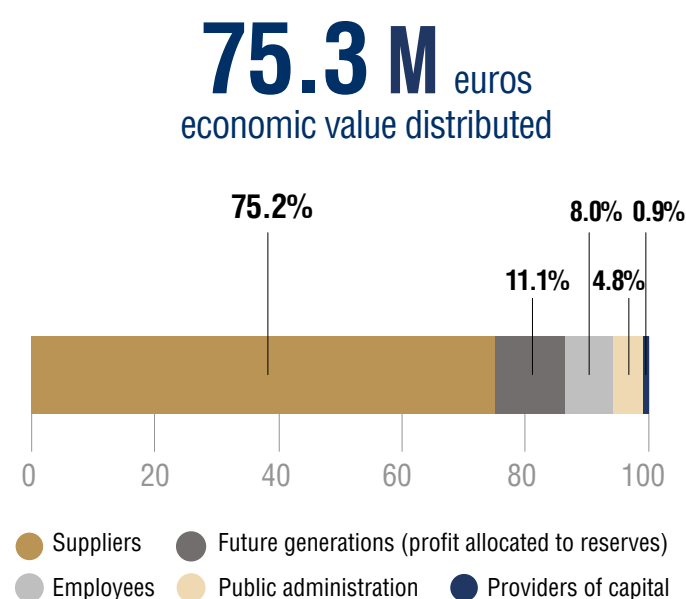
Economic value created in 2025



Economic value distributed

How value is distributed

Share of each stakeholder group in the economic value distributed



¹ Unione Italiana Food on Istat data, 2025 final figures. Published in ANSA, 23 April 2026 [https://www.ansa.it/sito/notizie/economia/2026/04/23/unionfood-nel-2025-allestero-oltre-il-60-della-produzione-nazionale-di-pasta_0b3c1a47-d3e7-4d71-af4e-8f2d973056ab.html]

² Unione Italiana Food on Istat data, 2024. Published in Pasta&Pastai, 5 May 2025 [https://www.pastaepastai.it/italia-leader-mondiale-nel-settore-della-pasta/]

³ Unione Italiana Food on Istat data, 2025 exports. Published by askanews, 23 April 2026 [https://askanews.it/2026/04/23/pasta-nel-2025-21-export-italiano-valore-sfiora-i-4-mld/]

⁴ Codacons on industry data, 26 October 2025 [https://codacons.it/pasta-codacons-in-italia-consumo-medio-da-233-kg-pro-capite-annui-negli-stati-uniti-9-kg-a-persona/]

⁵ Eurostat 2024. Published in Il Sole 24 Ore, 19 December 2025 [https://www.ilsole24ore.com/art/italia-vetta-produzione-esportazione-e-consumo-pasta-AI47CtN]

⁶ Area Studi Mediobanca, L'industria pastaria in Italia.

⁷ Foodweb, 16 September 2025 [https://www.foodweb.it/2025/09/pasta-di-gragnano-igp-oltre-il-50-del-fatturato-arriva-dallexport/]

⁸ Unione Italiana Food on Istat data. Published in EFA News, 21 October 2025 [https://www.efanews.eu/it/item/54622-pasta-2-export-italiano-cresce.html]

⁹ World Pasta Day 2025, published in ADN Kronos, 21 October 2025 [https://www.adnkronos.com/economia/world-pasta-day-italia-si-conferma-leader-mondiale-nel-primo-semester-2025-export-2-5_6MpTaUBPAzBCopKRNY7BZR]

¹⁰ Area Studi Mediobanca, «L'industria pastaria in Italia».

¹¹ Consorzio di Tutela della Pasta di Gragnano IGP and ISMEA-Qualivita, 2024. Published in Foodweb, 16 September 2025 [https://www.foodweb.it/2025/09/pasta-di-gragnano-igp-oltre-il-50-del-fatturato-arriva-dallexport/]



ITALIAN PASTA AROUND THE WORLD

1 IN 4 PLATES OF PASTA
WORLDWIDE IS MADE IN ITALY



Italy is the world's leading producer, exporter and consumer of pasta.

4.2 M tonnes
of dry pasta produced in 2025,
unchanged from 2024

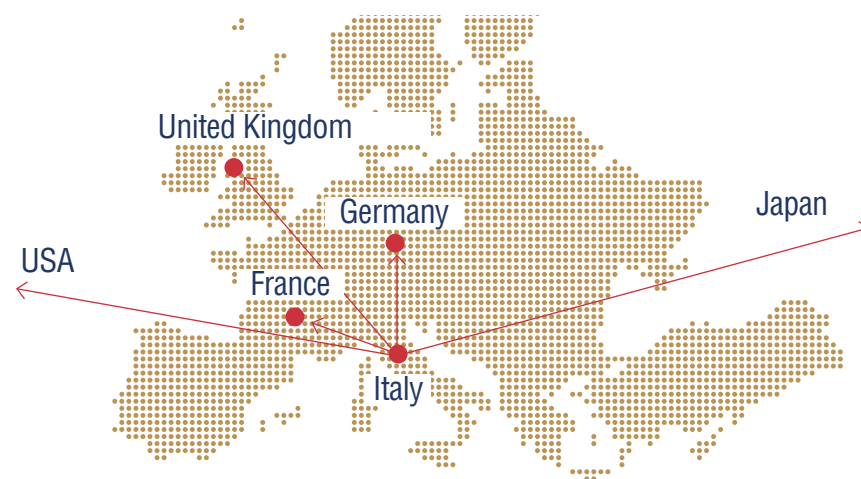
8.7 BN euros
total industry
turnover (2024)

> 60%
of national production
exported (2025)

CAMPANIA AND GRAGNANO: A LOCAL EXCELLENCE

ITALIAN EXPORTS DRIVE GROWTH

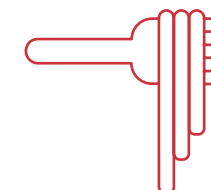
In 2025, over 2.4 million tonnes of pasta were exported (+2.1% by volume vs 2024), worth around 4 billion euros. Over 60% of production reaches more than 200 countries.



2.46 M tonnes
exported in 2025

~4 BN euros
export value

1st
Italian region for
pasta exports
(24% of national exports)



15 KM²
district area
of Gragnano

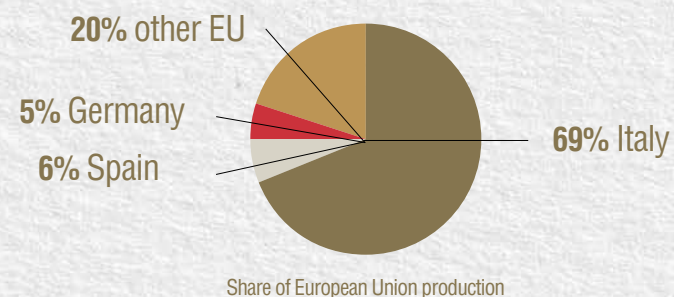
100,000 T
of Gragnano pasta
produced each year

> 50%
of turnover (≈€400m) from
exports

THE WORLD'S HIGHEST CONSUMPTION

23.3 KGS
annual consumption per capita
in Italy (followed by Tunisia)

LEADERSHIP IN EUROPE



QUALITY, CERTIFIED ORIGIN AND A TRANSPARENT SUPPLY CHAIN

Consumers' growing sensitivity to quality, to supply chain transparency and to certified origin is an ever more important competitive factor for pasta makers which, like Liguori, have built their positioning on selected raw materials, a distinctive production method and a strong bond with their local area.





THE STRUCTURE THAT GUIDES US

Pastificio Liguori dal 1820 S.p.A. is a second-generation **family-run** business, deeply rooted in its local area. General management is entrusted to Salvatore Casillo, supported by his children Pasquale and Aurora as General Managers. The Company has a sole-director governance model, with a Sole Director exercising powers of strategic direction and management.

The **Sole Director** is Paolo Coppola, who also acts as the legally designated employer for health and safety purposes, in office until the end of 2025. Statutory audit is entrusted to an external firm. The share capital is 51% controlled by SGP Società Gestione Partecipazioni S.r.l., which carries out management and coordination activities; HDP Casillo S.r.l. holds 42.53%, and Rachelina Arpaia 6.47%.

The **Casillo family**, which owns Pastificio Liguori, is consistently involved in company activities and in strategic decision-making, keeping an active, hands-on role in setting the direction of the company's values and in overseeing how its governance system develops. This continuous involvement ensures alignment between entrepreneurial vision, corporate culture and formal control instruments.

As well as being directly engaged in the business, the Casillo family sits on the Consorzio di Tutela della Pasta di Gragnano IGP through Aurora Casillo, contributing to the promotion of the product and to the protection of its production specification.

RESPONSIBLE AND ETHICAL GOVERNANCE

Responsible management at Pastificio Liguori translates into concrete tools. Over 2024–2025 we strengthened our governance system through a structured programme to consolidate and update our **Code of Ethics and Conduct**, which culminated in its formal approval in 2026. Inspired by the principles of transparency, fairness and efficiency, the Code commits us as a company to combating child, forced and compulsory labour and any form of discrimination, and to promoting the best possible health and safety conditions for employees and collaborators.

It is the reference document that defines the organisation's values and guides the conduct of workers, collaborators, partners and stakeholders. Its defining principles rest on respect for the law and for applicable regulations, on transparency in administrative and financial management, on integrity in dealings with public administration and commercial partners, on the prevention of conflicts of interest and of any form of corruption, on the protection of health and safety in the workplace, on respect for the environment and on the value placed on the individual.

The Code is given to all our employees, published on our website and attached to the questionnaire sent to suppliers during qualification, so that our ethical principles travel the full length of the supply chain. Contracts with suppliers and partners include clauses expressly requiring compliance with the company's principles. The updating of the Code of Ethics goes hand in hand with the adoption of the Organisation, Management and Control Model under Legislative Decree 231/2001 and marks an evolution in our governance system, which with this step acquires a risk-prevention instrument that had not previously been formalised. The process began with a 231 Risk Assessment and an analysis of the organisational context, on which we built the Model and, at the same time, updated the Code of Ethics, with the aim of strengthening the coherence between stated principles, decision-making structure and operational controls. The 231 Model also provides for a Supervisory Body. Through this work we have consolidated a system of values consistent with our entrepreneurial history and with the evolving

regulatory context, ensuring that a culture of integrity is supported not only by formal instruments but also by the direct and ongoing involvement of the ownership and of senior management.

In addition, since 2010 we have operated a Social Accountability Management System compliant with the SA8000 standard. The system comprises a Social Policy formalising our adherence to international human rights conventions, a Social Performance Team overseeing the requirements of the standard, a structured system for handling reports, and a dedicated training programme for employees.

OUR CERTIFIED SOCIAL ACCOUNTABILITY: SA8000



Social Policy

Commitment to international human rights conventions and adherence to national and international health and safety legislation.

Social Performance Team

Works with the Health and Safety Committee to ensure compliance with SA8000 standards.

Reporting management system

A tool for collecting and managing reports related to SA8000 compliance from stakeholders.

Training

Specific training for employees as required by the standard.





MANAGING RISK

We regularly monitor the risks and uncertainties associated with our business, with the aim of preserving the company's stability and ensuring business continuity.

This oversight forms part of the wider corporate governance system, which includes the Organisation, Management and Control Model under Legislative Decree 231/2001 and the Supervisory Body responsible for overseeing its implementation.

On the **market risk** front, our main exposure comes from the volatility of raw material prices and, in particular, from movements in durum wheat prices, still shaped both by international geopolitical tensions and by the climate dynamics that affect harvests. These factors can create instability in procurement costs and feed through to operating margins; the company addresses them by continuously monitoring the wider context and its own supply chains.

As regards **financial risk**, our controls focus above all on credit risk: exposure to customers, arising from pasta sales, is managed through prudent credit limits and credit insurance cover, and translates into regular collection. On the liquidity side, the Company maintains a solid net financial position and draws on financial markets as part of normal operations, monitoring its position on an ongoing basis.

There is no significant exposure to exchange rate risk, since purchases and sales are settled in euro.

Finally, in terms of **social and compliance risk**, our commitment at Liguori rests on consistency with the ethical and social principles we subscribe to, formalised in the Code of Ethics and Conduct and in our management system compliant with the SA8000 standard, and on full compliance with applicable laws and regulations, supported by the controls of the 231 Model.



Privacy and compliance

In the area of personal data management, we recently carried out a full analysis of security and custody risks in accordance with ISO 27001. Using dedicated software, the **risk map** is kept constantly up to date, including in the light of new cyber threats reported by the European Union Agency for Cybersecurity (ENISA), so that our security measures can be adjusted accordingly. The company also has a **Privacy Policy** in place and, thanks to controls that have been implemented and favourably assessed during internal audit, ensures proper compliance with the European General Data Protection Regulation (GDPR).





OUR COMMITMENT

For anyone who produces food, talking about sustainability means starting from an inescapable fact: **the deep, and increasingly fragile, link between food systems and the climate**. Globally, agri-food systems account for around a third of anthropogenic greenhouse gas emissions¹². At the same time, they are **among the sectors most exposed to climate impacts**: rising temperatures, more frequent droughts and extreme events, and shifting rainfall patterns can all affect agricultural yields and the quality of harvests. Agri-food systems thus find themselves in a paradoxical position, at once a cause of climate change and one of its first victims.

It is in the Mediterranean, the historic heartland of pasta culture, that these effects are felt most keenly: the **Mediterranean** is in fact one of the areas most vulnerable to them¹³. In Europe, the impacts of climate change on agricultural productivity are expected to be particularly pronounced in southern regions, where water availability and yield stability are becoming ever more critical¹⁴. The durum wheat chain: the essential raw material for pasta, is feeling this volatility, too: Italian production in 2024 was estimated to be down on the previous year and on the long-term average¹⁵. For a pasta maker, all of this

means that **the quality, and indeed the availability, of semolina can no longer be taken for granted**, and must be managed with growing care. These dynamics also bear on the **affordability** of food. Volatile yields, rising energy and raw material costs and tensions on international markets can all feed through to final prices, making the role of companies in building solid, transparent supply chains capable of generating long-term value more important still. In this context, the resilience of a supply chain is no longer merely an industrial matter: it becomes a responsibility that touches closely the communities and territories in which a company operates.

It is from this awareness that our commitment takes shape. For Pastificio Liguori, meeting these challenges means making concrete choices: monitoring the supply chain, investing in our people, reducing environmental impacts and safeguarding Gragnano's pasta-making tradition. Four dimensions that shape the way we do business and strengthen the link between product quality, responsibility and place. These are choices that look not to the immediate result but to the long term: the same time that, for more than two centuries, has given Pasta di Gragnano its value.

Monitoring the Supply Chain



To ensure the quality of our pasta, we carefully select and trace raw materials from field to facility. Every batch undergoes rigorous testing and quality control within our production sites. Consumers can access detailed information about the entire supply chain of Liguori pasta by scanning a QR code on the packaging and entering the relevant batch number.

Empowering People



We invest in the professional development and well-being of our employees, offering continuous training and targeted welfare initiatives. We actively involve our people in the company's sustainability journey, collectively contributing to achieving our ambitious goals.

The Four Pillars of our Approach to Sustainability

Respect for the Planet



We are committed to minimising our environmental impact through process innovation, and to optimising resource consumption, promoting the energy transition. We prioritise sustainable packaging solutions - moving away from plastic - and we give value to production waste.

Preserving Tradition



The Liguori method is rooted in the centuries-old tradition of Gragnano, combined with a new generational mindset attuned to emerging market demands. We create shared value locally, offering employment opportunities to the community and ensuring the transmission of our expertise.

¹² FAO, Greenhouse gas emissions from agrifood systems – Global, regional and country trends, 2001–2023, FAOSTAT Analytical Brief Series No. 115, 2025.

¹³ IPCC, Climate Change 2022: Impacts, Adaptation and Vulnerability, Working Group II contribution to the Sixth Assessment Report, Cross-Chapter Paper 4: Mediterranean Region, 2022.

¹⁴ European Environment Agency / Climate-ADAPT, Agriculture – Adaptation in EU policy sectors.

¹⁵ CREA, Rassegna stampa Durum Days 2024.



MATERIALITY ANALYSIS

A process for identifying the sustainability priorities that matter most to Pastificio Liguori and to its stakeholders.

Materiality analysis is a fundamental tool for understanding which sustainability topics matter most to Pastificio Liguori and to the stakeholders it engages with.

Through this exercise we examined our operating context, our value chain and the impacts our activities generate or could potentially generate, with the aim of identifying the priorities that should shape our sustainability journey, our future commitments and our improvement actions.

The process made it possible to identify and assess the most significant topics, taking into account both the company's perspective and the views of the stakeholders involved.

THE ASSESSMENT PROCESS

1. Analysis of the context and the value chain
2. Identification of positive and negative impacts
3. Assessment of the significance of impacts
4. Grouping of impacts into material topics
5. Prioritisation of topics with stakeholder involvement

SUSTAINABILITY: TWO KEY CONCEPTS

Impacts
Positive or negative effects, actual or potential, that an organisation can generate on the economy, the environment, people and human rights.

Material topics
Priority areas that describe an organisation's most significant impacts and that guide its commitments, actions and reporting.

Ten material topics emerged from the analysis, representing the priority areas through which Pastificio Liguori generates, manages and monitors its impacts along the value chain.

The topics identified reflect the main dimensions of the company's identity: product quality, responsible supply chain management, care for environmental resources, investment in people, business ethics and the bond with the local area.

MATERIAL TOPICS

PRODUCT AND SUPPLY CHAIN



Quality, innovation and food safety



Supply chain management and traceability



Care for customers and consumers

ENVIRONMENT AND RESOURCES



Energy consumption and climate change



Water resource management for production



Waste and production scrap management



Materials and packaging

PEOPLE



Valuing our employees and workplace safety

GOVERNANCE AND LOCAL AREA



Business ethics and economic value



Community relations and pomotion of local heritage



OUR STAKEHOLDERS

At Pastificio Liguori we believe that constant, two-way dialogue with our stakeholders is the key to building lasting relationships of trust, based on collaboration and mutual respect.

In Pastificio Liguori's sustainability journey, listening to stakeholders is a matter of method. Giving **time and space** to the perspective of everyone who passes through our supply chain, from inside the company to the end consumer, means recognising that the quality of a pasta also grows out of the quality of the relationships that make it possible.

Taking on board the expectations of our main stakeholders allows us to read the context we operate in more clearly and to concentrate our efforts on what genuinely matters.

Our **employees and collaborators** are the first of our priority groups, because they are the people who keep and renew the pasta factory's expertise day after day: they are, to all intents and purposes, the secret ingredient in our success. Dialogue with them is therefore cultivated continuously, through the company's internal channels and through the training, listening and discussion that are part of daily life on site.

We take the same care over our relationship with **suppliers**, and with the mills in particular, the true

custodians of the raw material from which everything begins. Building solid, lasting relationships along the supply chain does more than secure high quality in the finished product; it is also how Pastificio Liguori contributes to the social and economic sustainability of the entire chain, supporting a productive fabric of which the company feels itself part.

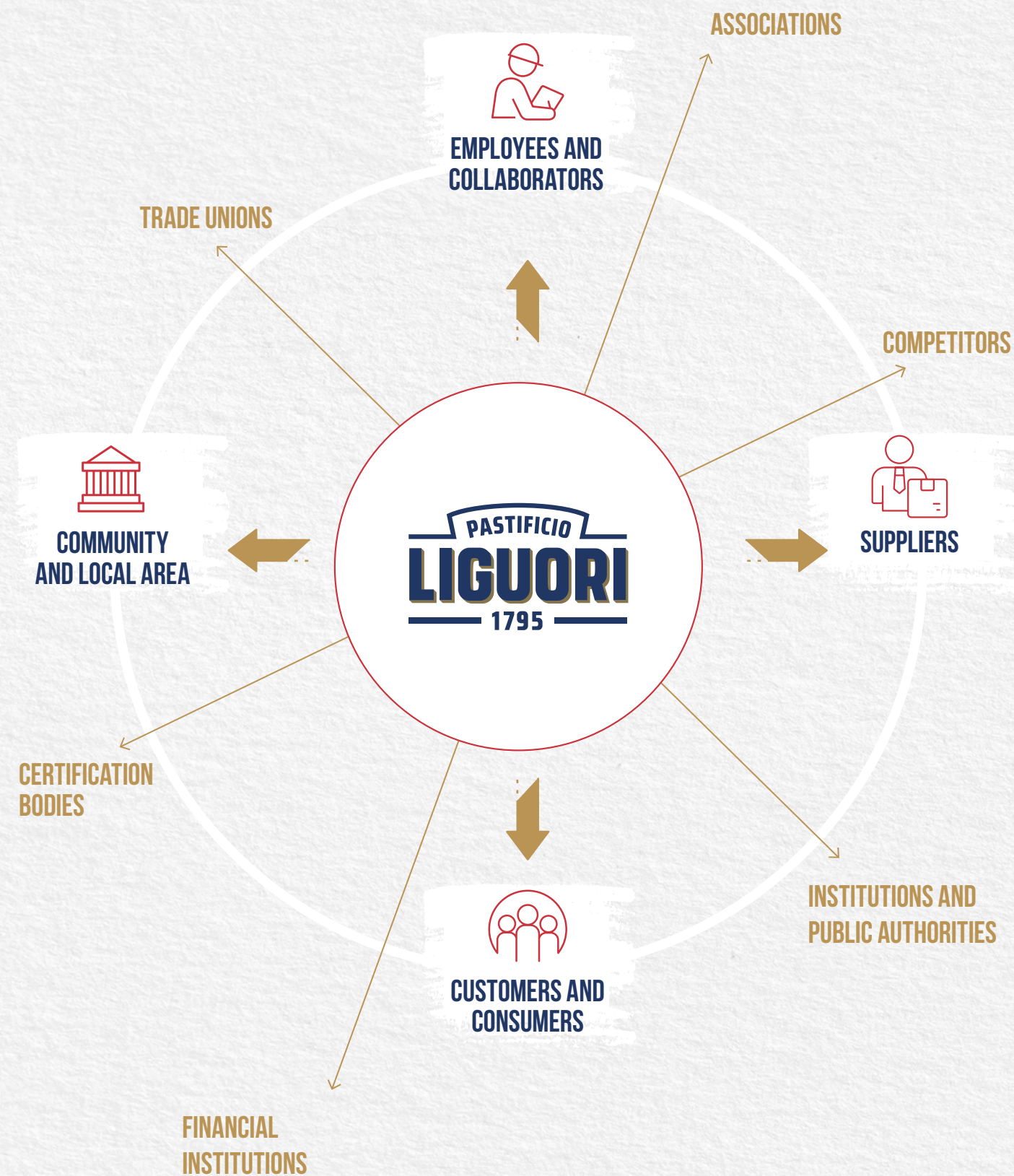
Customers and consumers deserve attention that is just as constant, because it is their satisfaction that measures the value of our work every day. We track their preferences, listen to their needs and respond promptly to any complaint, so as to keep the quality standards the brand stands for both high and recognisable.

Finally, our bond with **Gragnano** and with the **local community** is an integral part of Pastificio Liguori's identity. Rooted in this land for more than two centuries, the company is in constant exchange with the area around it, conscious that its own history and future remain bound up with those of the community that saw it born and watched it grow.



Listening to these voices brings clearly into focus the **priorities that should shape our sustainability journey**: energy and water efficiency, the careful use of materials and the search for innovative packaging solutions. To these is added the encouragement to take an ever more active role in fostering cohesion within the supply chain, in the awareness of being a central player, able to connect the upstream value chain with the downstream market. It is in this constant interweaving of voices that dialogue turns into concrete choices, giving shape, one step at a time, to our sustainable development.

THE STAKEHOLDER MAP



2. THE VALUE OF TIME

The Liguori Method p. 32

From semolina to pasta p. 36

Where our impact is measured p. 40

In a world that is always in a hurry, we choose to do things differently: we give our pasta nine hours, eighteen hours, or however long it takes to bring out the quality that tradition has taught us to value. This is not an affectation, but a method: certified, repeatable and measurable. Above all, it is a way of seeing things. Because doing things well, and making something truly good, takes time.



THE LIGUORI METHOD

For us, making pasta is first and foremost a question of time. The Liguori Method is not a single trick but a system of finely judged choices — the raw material, the water, bronze extrusion and, above all, slow drying — which together define the quality and the identity of our pasta. It is knowledge we have kept for more than two centuries, handing it down from generation to generation and refining it as we

go. This know-how remains the vital core of our product, because it turns a simple conviction into a concrete method: to do things well, and to make them genuinely good, you have to give them the time they need. That method takes shape in a sequence of stages, each designed to protect the quality of the raw material and carry it intact to the table.

THE RAW MATERIAL



Quality begins well before our plant: it begins with the **choice of wheat**. For Liguori-branded pasta we buy exclusively durum wheat that is 100% from Southern Italy, from a selected supply chain and chosen for its properties, in particular its **high protein content** and the excellent quality of its gluten, because only semolina of the very highest grade can stand up to so demanding a method.

THE DOUGH



The semolina is combined with Acqua della Forma, the pure, cold and unspoilt **spring water** that rises in the Monti Lattari. As it runs through the massif's ancient sedimentary rock, this water takes on particular physical, chemical and trace-mineral properties that make it ideal for pasta making and that contribute to the unmistakable taste of our pasta. In line with the Pasta di Gragnano PGI production specification, it accounts for **no more than 30% of the weight of the dough**; slow kneading then makes the dough smooth and elastic, ready for extrusion.

THE SECRET INGREDIENT IS TIME





BRONZE EXTRUSION



The dough of water and semolina is extruded entirely **through bronze** dies. It is a choice that calls for high-quality semolina able to withstand the process, and it gives the pasta its unmistakable rough, porous texture, ideal for holding a sauce.

DRYING



This is the heart of the process and, at the same time, its most delicate stage, since the physical, chemical and organoleptic characteristics of the finished product depend on how it goes. We dry short pasta for a minimum of **9 hours** and long pasta for a minimum of **18 hours**, at temperatures that never exceed **69 °C**. Drying takes place on continuous lines, inside tunnels designed and built to suit our know-how: long pasta, hung on drying rods, and short pasta, spread across conveyor belts, move forward in a descending sinusoidal motion. The process follows particular “recipes” developed for each individual shape and entrusted to the high level of skill of our operators, so that air currents pass through the product at exactly the right moments and reach it on every side, aiding the exchange of heat and vapour. Alternating the gradual extraction of water with phases of rest and ventilation allows us to work with a mild technology, at low temperatures, without ever “burning” the product.

The result is a conservative transformation: the parameters of the semolina — colour, taste, aroma, protein, gluten quality — remain comparable to those of the finished product. The pasta has an amber-yellow colour, never tending towards orange (which would indicate a pasta that is almost “burnt”), and holds up excellently in cooking, thanks to a tight gluten network that stays intact and to the absence of starch loss. Any waste that may arise at this stage, above all from long pasta, is dry and cannot be reworked into dough; it goes to animal feed.

DRYING IN
9 hours
SHORT PASTA

DRYING IN
18 hours
LONG PASTA

with temperatures never exceeding

69°C

TENACITY



What the Liguori Method produces is a tenacious pasta, one that holds its shape, texture, colour and organoleptic properties even through cooking and finishing in the pan: a hallmark of Pasta di Gragnano PGI. This is not a statement of principle but something we verify with objective tests of **breaking strength and firmness**, carried out with certified texture analysis equipment both in-house and at specialist external laboratories, among them the TAXT plus texture analyser.

ROUGH-TEXTURED

100% Bronze extruded

CERTIFIED QUALITY

The rigour of the Liguori Method is verified by independent third-party bodies. The link between our method and this place is protected by the **Protected Geographical Indication (PGI) for Pasta di Gragnano**, which certifies the production method itself and the fact that the product is made within the boundaries of the municipality of Gragnano. Traceability along the supply chain of the “100% Italian wheat” line, meanwhile, is guaranteed by **ISO 22005** certification.

Alongside these, since 2023 **blockchain traceability** has been in place for Liguori-branded products, allowing consumers to retrace the story of their pasta from field to table. To crown this journey, through a project bringing together our Quality and R&D departments, we have begun the **process of certifying the Liguori Method to the STP FOOD standard**, once again with verification by an independent third-party body: the relevant specification has already been drawn up, and an analytical protocol is planned, both internal and external, which objectively measures the tenacity of the cooked pasta using the TAXT plus instrument. The certificate is expected to be issued during **2026**. Certifying the Method, after all, is itself something that takes its own time.

Pastificio Liguori's certifications



Organisation and process certifications

ISO 9001, ISO 14001, ISO 22000, ISO 22005, SA8000, SMETA, BRC, IFS.



Product and supply chain certifications

Gragnano PGI, Organic, Naturland, Demeter, JAS and BIO JUS (Japan), GMO free / GMO project, Halal, Kosher, FDA (USA).



In progress

Certification of the Liguori Method (STP FOOD standard) and ROC – Regenerative Organic Certified.

FROM SEMOLINA TO PASTA

The Method that gives our pasta its shape would count for little without an equally rigorous system to guarantee its quality and safety day after day. That is why we have put in place an integrated management system, built on a food safety manual of procedures, operating instructions and control activities designed to prevent any risk to the consumer, and on an analysis plan that follows the product through every stage, from raw material to packaging, both in our own laboratory and at accredited external laboratories.

The strength of this system is tested every year by unannounced third-party audits against the BRC, IFS and ISO 22000 standards, and is underpinned by compliance with a broad regulatory framework: from Regulation 852/2004 on food hygiene to Regulation 2023/915 on contaminants and Regulation 1169/2011 on consumer information.



RAW MATERIAL CONTROLS



It all begins with the semolina. Before it can go forward to pasta making, every batch undergoes **ten laboratory checks**, covering moisture, ash, protein, gluten index and gluten quantity, particle size, colour, allergens, the presence of black and bran specks, and mycotoxins. The analyses are carried out with dedicated equipment calibrated daily, from the moisture analyser for **moisture** to the Foss analyser for **protein**, and from the muffle furnace for **ash** to the Glutomatic system for the **gluten** index. Results are recorded in the SAP management system, which releases the semolina for use only if it complies.

The required values are set out in **demanding supply specifications**, which call for example for a high protein content (14.5% on dry matter) and an ash content below both the legal limits and those of the PGI specification. In 2025 more than 19,890 checks were carried out on incoming raw material, up 7% on 2024, when the figure was over 18,550.

Particular attention goes to **chemical safety**. Every day we test our semolina for mycotoxins (DON, aflatoxins B1 and total, ochratoxin A, fumonisins and zearalenone) using rapid kits, holding ourselves to limits 50% below the maximum levels set by Regulation 2023/915.

On **residues**, our new supply specifications set particularly strict thresholds (glyphosate at 0.001 ppm) and give preference to low-impact and organic raw materials.

IN-PROCESS CONTROLS



As the pasta takes shape, monitoring continues on the semi-finished product, with moisture measurement and dimensional checks accompanying both mixing and drying. In 2025 process controls numbered 6,788, 18% more than the 5,762 carried out in 2024.

FINISHED PRODUCT CONTROLS



Seven types of control focus on the finished pasta, verifying its quality and suitability before it reaches the table: cooking tests, moisture measurement, dimensional checks, packaging integrity, label accuracy, case marking, weight control and passage through the metal detector, which is a critical control point.

To these is added the **objective verification of tenacity**, measured with a texture analyser using a standardised method that quantifies the force needed to cut through the cooked pasta (what is known as “cutting work”), putting a number on the firmness that sets Pasta di Gragnano apart. In 2025 in-house checks on the finished product numbered 40,032 (33,561 in 2024, +19%), supplemented by 422 analyses entrusted to third-party laboratories.

OUR COMMITMENT TO QUALITY

OVER **19,890**
CHECKS ON INCOMING
RAW MATERIALS

6,788
PROCESS CONTROLS

40,032
STRESS TESTS ON
FINISHED PRODUCTS

OUR COMMITMENT TO A QUALITY PRODUCT, IN NUMBERS

Taken together, in 2025 we carried out **more than 70,000 quality and food safety checks**, up on 2024 (+15.5%), to which should be added 619 analyses entrusted to independent third-party laboratories, covering both raw material and finished product.

MORE THAN **70,000** controls in 2025

To support this oversight **we have continued to invest in dedicated staff, laboratory equipment, pest control and training**; during 2024 in particular, hygiene entry rooms with washing facilities were installed in production, cleaning staff were doubled and hours of role-specific training were stepped up. Above all, in 2024 and 2025 there was no instance of non-compliance resulting in fines, penalties or warnings.

TRACEABILITY AND CONSUMER INFORMATION

Transparency towards those who choose us rests on accurate product information and on the ability to retrace the product's journey along the supply chain. All Liguori-branded packs are prepared in accordance with Regulation 1169/2011 and, for the environmental labelling of packaging, with Legislative Decree 116/2020. Labels state the origin of the raw material, how to use the product and how to dispose of the pack correctly, while information on third-party certifications is published on the company website.

In addition, on Liguori-branded products, blockchain traceability allows consumers to trace their pasta by QR code all the way back to the land registry parcel of the field where the wheat was grown.

Laboratory test results, finally, go through a formal validation procedure before being treated as definitive.

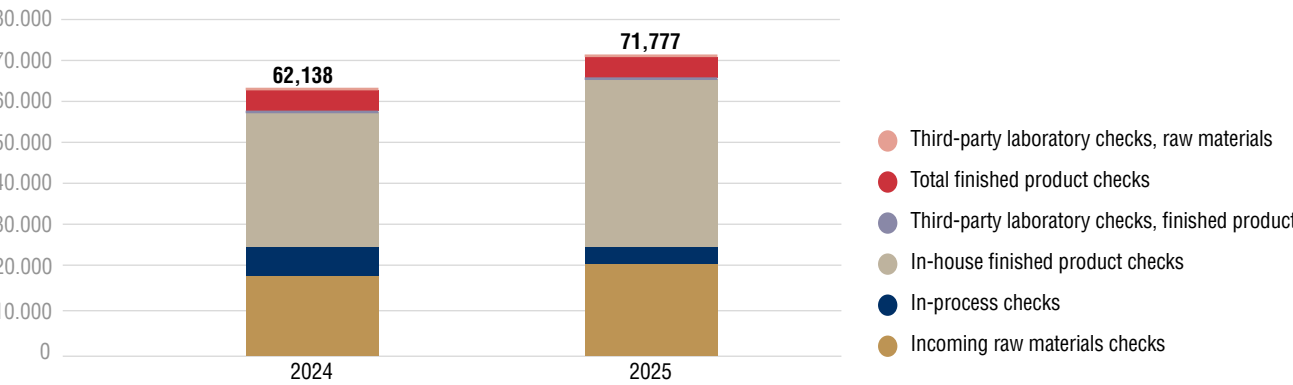
Compliance of information and labelling is verified for all significant product categories. In 2024 and 2025 there were no instances of non-compliance relating to labelling.

Alongside these controls sits a traceability system that follows the product both inside and outside the company. Internal traceability and traceability along the semolina supply chain, of which Pastificio Liguori is the lead company, are both certified to the ISO 22005 standard.

Innovation in management systems

In January 2025 Pastificio Liguori completed its migration to the new SAP for HANA management system: a significant investment aimed at improving the management of production, the procurement of primary and secondary raw materials, and logistics. The new system allows for greater integration of information flows along the entire value chain.

Quality and food safety checks



As for **complaints**, 19 in total in 2025 (against 11 in 2024), the numbers remain low and each one is handled through a structured process involving customer service, marketing and quality, with a traceability review for every single report.





WHERE OUR IMPACT IS MEASURED

Measurement is essential in order to manage impacts and to aim at better sustainability performance. We monitor the environmental impacts of our Gragnano plant, where 97% of our pasta is made¹⁶, and manage them within a system certified to the ISO 14001 (environment) and SA8000 (social accountability) standards.

ENERGY AND EFFICIENCY

At the heart of our energy system is a natural gas **cogeneration** plant, which from a single source produces electricity, heat and cooling at the same time. Heat is recovered both from the engine cooling water, through an 805 kWt exchanger, and from the combustion flue gases, through an 840 kWt recovery boiler, while cooling is generated by an absorption chiller. Thanks to this plant, in 2025 we covered around 73% of the electricity we consumed through self-generation (13.06 million kWh), buying the remainder from the grid; natural gas purchased for both the cogeneration unit and heating came to around 3.66 million m³. Our energy consumption also includes fuel for the company car fleet and two commercial vehicles: 5,200 litres of petrol and 16,690 litres of diesel.

The Pastificio's total **energy consumption** stood at around 157.4 thousand GJ for 2025, up 4.4% on 2024 (150.8 thousand GJ). Set against the increase in production, however, **energy intensity** fell: in 2025 it stood at around 761.88 kWh per tonne, an

improvement of 4% on the previous year.

In recent years we have invested in energy efficiency. Through the **RePasta project** we worked across every production line, installing **higher efficiency class motors**, working on the mixing stage, adding insulation panels to the drying lines and improving air recovery: measures which, together with the experience built up on our processes, have cut electricity consumption by around 20–22% compared with the plant's original configuration. To these can be added a photovoltaic system of around 560 kW installed at the end of 2025, whose output is entirely self-consumed, and the progressive switch to LED lighting throughout the plant.

On renewable energy, since October 2024 we have been purchasing Guarantees of Origin for the electricity we buy. For 2025 the **share of renewable energy** in the company's total requirement stands at 8.9%.

AIR EMISSIONS

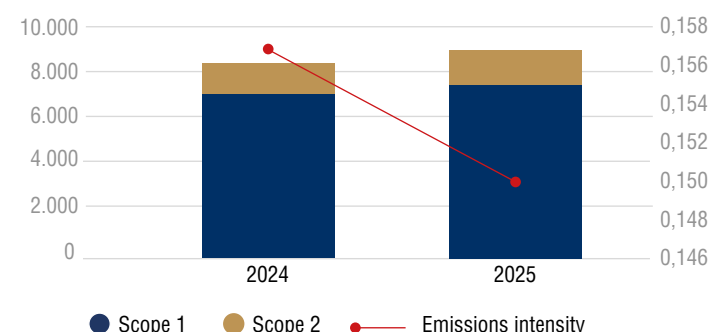
Our consumption of energy and fuel generates greenhouse gas emissions, which we monitor and manage in accordance with the requirements of our environmental permits. We are also committed to reducing them through pollutant abatement systems, lower energy consumption and the adoption of innovative technical solutions.

Direct Scope 1 emissions relate to natural gas consumed in production and to fuel for the company fleet and commercial vehicles. In 2025 these amounted to 7,618 tonnes of CO₂ equivalent (t CO₂e), slightly up on 2024 (+4%); almost all of them, 99.3%, are attributable to natural gas consumption.

The purchase and consumption of electricity from the grid, by contrast, account for **indirect Scope 2 emissions**. The plant's total energy consumption produced 999 t CO₂e, calculated using the location-based¹⁷ (LB) method. Thanks to the purchase of Guarantees of Origin (GOs) covering our entire electricity requirement, Scope 2 emissions under the market-based method are zero: this approach recognises the renewable origin of the energy certified by the GOs, to which a zero emission factor is applied.

Taking Scope 1 and Scope 2 emissions together, total emissions come to around 8,617 t CO₂e under the location-based approach and 7,618 t CO₂e under the market-based approach, an increase of 4% on 2024 in both cases. As with energy intensity, however, **emissions intensity** – which relates total emissions to the volume produced during the year – is falling, from 0.157 t CO₂e per tonne of pasta produced in 2024 to 0.150 t CO₂e in 2025 (-4%).

Scope 1 and Scope 2 emissions *



* Figures in tonnes of CO₂ equivalent, calculated using the location-based (LB) method

The plant's other air emissions are subject to periodic monitoring in accordance with the Autorizzazione Unica Ambientale, the single environmental permit issued by the Metropolitan City of Naples. The pollutants measured at the various emission points (the gas boiler, the cogeneration plant and the storage silos) are carbon monoxide (CO), nitrogen oxides (NOx), sulphur oxides (SOx) and total dust, all of which remain at modest levels. Finally, no refrigerant gas top-ups were required across 2024 and 2025.

Air emissions – measured concentrations (mg/Nm³)¹⁸

Pollutant	2025	2024
Carbon monoxide (CO)	~88	~89
Nitrogen oxides (NOx)	131–177	129–179
Sulphur oxides (SOx)	~11	~10
Total dust (TSP)	0.11–0.33	0.11–0.33

¹⁷ The location-based (LB) method applies the average emission factor representative of the national energy mix for electricity generation. The market-based (MB) method, by contrast, reflects the specific energy mix of the electricity purchased from the supplier. Where specific emission factors are unavailable, the emission factor for the national residual electricity mix is used, net of the renewable component tracked for example through Guarantees of Origin (GOs). The national average emission factors used under the location-based approach are normally lower than those used in line with the market-based approach.

¹⁸ Where a range is given, it reflects the presence of more than one measurement point for that emission.

¹⁶ The remaining share covers batches of products with particular characteristics, such as gluten-free pasta, which are not produced in-house but outsourced to third parties or bought in for resale.

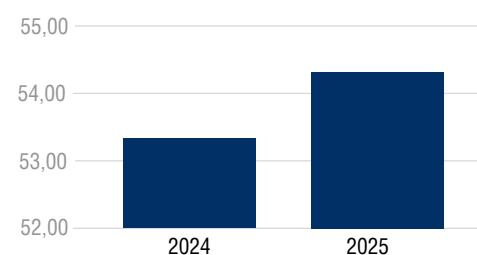


WATER

Water is a precious resource and, for Pastificio Liguori, one that calls for particular care: the plant lies in **an area classified as being under high water stress**, which makes efficient, responsible management of consumption all the more important. The Acqua della Forma that rises in the Monti Lattari is used in production without any preliminary treatment, a testament to its purity.

In 2025 we withdrew around 56.4 megalitres of water in total, more than two thirds of it from our well (38.9 megalitres) and the remainder from the mains (17.5 megalitres); the figure is slightly up on the previous year, when 55.3 megalitres were withdrawn (+2%). Discharges, channelled to the treatment plant, came to around 2.2 megalitres in 2025 and 1.9 megalitres in 2024. **Total water consumption** for production therefore stood at 54.2 megalitres in 2025, up 1.6% on 2024 (53.3 megalitres).

Water consumption*



● Water consumed
* Figures in megalitres

To keep consumption down we use **closed circuits for the production of cooling and hot water**. With a view to reducing waste, we recover the reverse osmosis retentate: this waste water from the purification process, although higher in salt content, remains suitable for specific internal uses and is therefore reused for washing down the plant. The steam produced during drying, on the other hand, cannot currently be recovered for technical reasons and is dispersed. From the next few years onwards we will also be able to measure precisely the chilled water produced by the cogeneration plant, refining our monitoring further.

PACKAGING

Primary packaging is made from **paper** and **plastic**, specifically polypropylene: in 2025 we used 1,101 tonnes of paper and 860 tonnes of polypropylene. All the paper used for primary packaging is **FSC** certified, guaranteeing responsible sourcing of the cellulose raw material. The same care is progressively being extended to secondary packaging: the share of FSC-certified cartons has risen from 45% in 2023 to 70% in 2025.

Liguori-branded pasta is packed exclusively in a paper laminate that can be recycled through paper collection and is certified to the Aticelca® 501 recyclability standard. We are nonetheless developing a **paper-only pack** to replace the composite materials currently in use.



WASTE

Waste collection is organised methodically: offices and communal areas have separate collection bins, while in the production departments waste is separated into dedicated containers by EWC code and then taken to the plant's waste collection point. From there, waste is handed over to specialist licensed contractors, who ensure it reaches qualified treatment centres.

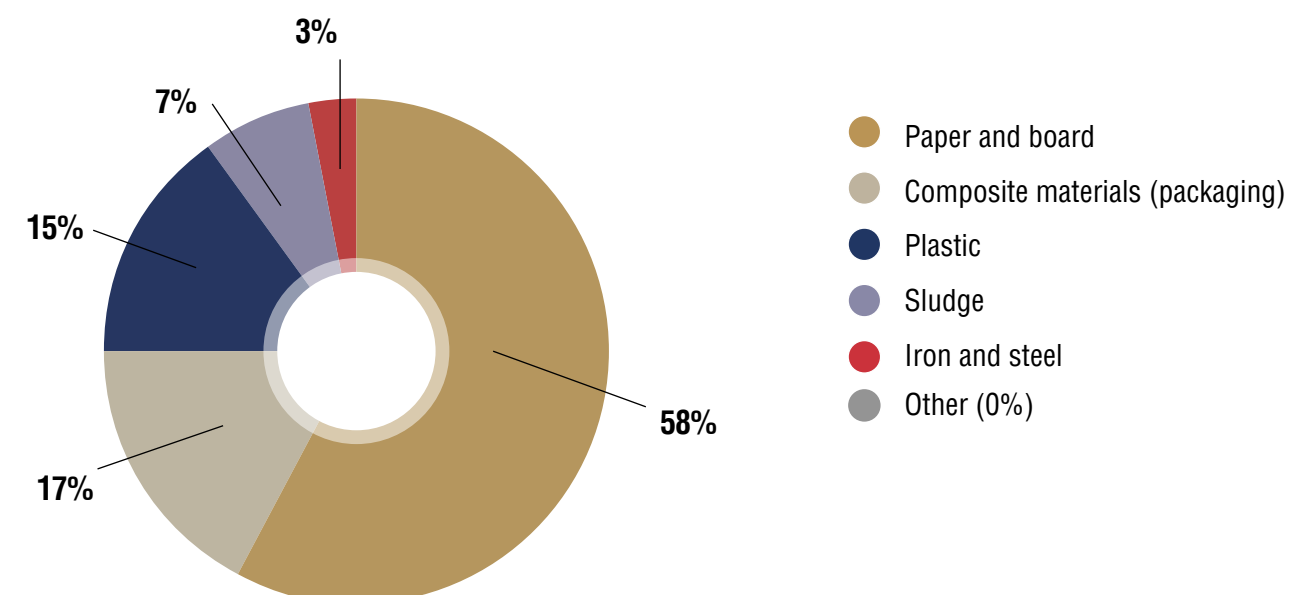
In 2025 we generated around **420 tonnes of non-hazardous waste**, made up largely of packaging (paper and board, composite materials and plastic) and of sludge from water treatment; hazardous waste is marginal.

Our handling of **organic waste** reflects the care we take over reducing waste and making the most of resources. Processing semolina and water generates

a residue which, in 2025, came to 489 tonnes, equal to just **0.85% of production**. All of it is put to use: until 2025 it went to animal feed, while **from 2026 it is being sent for biogas production** through the specialist company CDS, as part of a project to certify the recovery chain. Semolina that falls outside our production specifications is not wasted either: where possible it is downgraded and used for products with less stringent requirements, or returned to the supplier.

Our attention extends to products that never reach the market. **Unsold stock** still perfectly fit for consumption is not treated as waste but given to local charities in the area (in Gragnano and Pompei, for instance), avoiding food waste and turning still-usable products into value for the people and communities that need them.

Waste composition*



* 2025 figures



IMPROVEMENT AS A CONTINUOUS JOURNEY

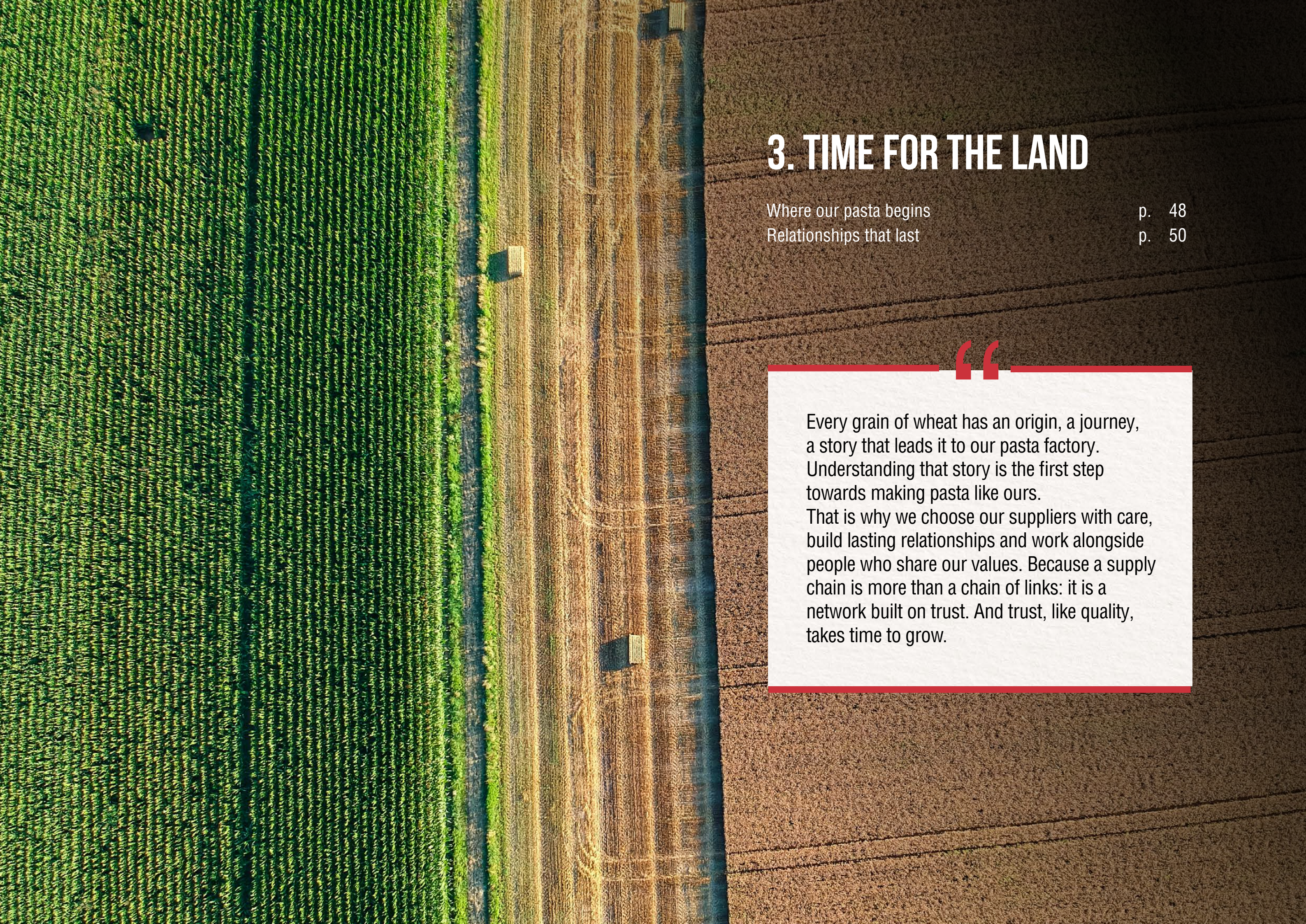
The path Pastificio Liguori has taken continues through **measures aimed at efficiency, process optimisation and lower consumption.**

Projects under way or under consideration include the **replacement of the thermal power plant**, which will raise efficiency from 87% to 95%, with consequent savings in gas and energy. Alongside this sit improvements to fan efficiency, through the adoption of ceramic bearings to reduce friction, and an upgrade of the cogeneration unit, planned for 2027.

Beyond measures relating directly to the plant, the company is also looking at renewable energy generation through the **Piombino solar farm project**. The installation will not serve self-consumption at the Gragnano production site: the electricity generated will be fed into the grid, adding to the availability of renewable energy in the national electricity system.

These are different measures, all contributing to the same direction of travel: continuously improving our processes through a gradual, technically sound approach and a long-term perspective.





3. TIME FOR THE LAND

Where our pasta begins

p. 48

Relationships that last

p. 50

“
Every grain of wheat has an origin, a journey, a story that leads it to our pasta factory. Understanding that story is the first step towards making pasta like ours.

That is why we choose our suppliers with care, build lasting relationships and work alongside people who share our values. Because a supply chain is more than a chain of links: it is a network built on trust. And trust, like quality, takes time to grow.

WHERE OUR PASTA BEGINS

For Pastificio Liguori, the pursuit of quality begins with the raw material. Selecting the semolina is therefore an essential stage of the production process, and one that determines the character and identity of our pasta.

To make pasta of the very highest quality we start from durum wheat semolina, selected according to the characteristics of the finished product. We use one semolina from a certified 100% Italian supply chain for the Liguori PGI brand, one dedicated to PGI production under third-party brands, and two organic semolinas from a certified supply chain, one standard and one wholemeal.

For Liguori-branded production we select exclusively high-protein semolina, at 14.5%, significantly above both the legal minimum (10.5%) and the level set by the Pasta di Gragnano PGI production specification (13%). We also always require our suppliers to keep ash content below the regulatory limits. Compliance with these stringent specifications is ensured by systematic checks on incoming semolina, which we carry out in close cooperation with our supplier mills. For branded pasta, the semolina is 100% Italian and comes from the regions of the South. The decision to favour Italian wheat for the brand answers to a clear strategy of quality and positioning. Italian durum wheat is selected for its organoleptic characteristics and its excellent performance during cooking; its origin, moreover, is seen by consumers as a guarantee of safety and transparency. For production under other brands and private label, part of the raw material may originate within or outside the EU.

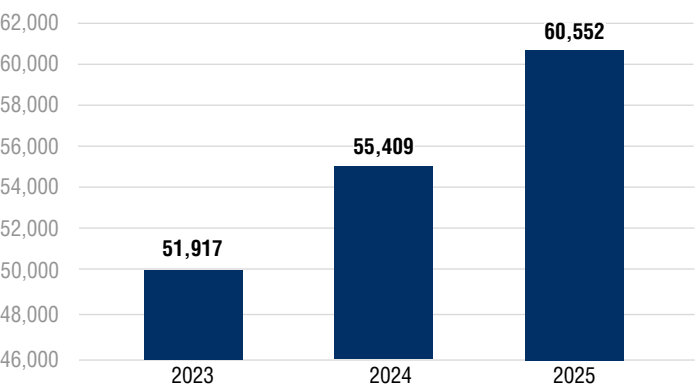
In 2025 Pastificio Liguori used a total of **60,552 tonnes of durum wheat semolina**, up from 55,409 tonnes in 2024 and 51,917 in 2023. The increase, 9.3% over the last year and 16.6% across the two years, reflects higher production and greater use of in-house capacity, in line with our strategy of progressively reducing purchases of pasta from third parties.



MORE THAN 60 K tonnes
of durum wheat semolina purchased
in 2025 (+9.3% vs. 2024)

Across 2024 and 2025 we also consolidated our **shift towards the Italian supply chain**, strengthening geographical proximity to the Gragnano production district and consistency with the company's commitment to a short, Italian and traced supply chain.

Durum wheat semolina used in production (t)



LIGUORI PASTA: A 100% ITALIAN, FULLY TRACED SUPPLY CHAIN

Specific supply chain agreements, set out in three dedicated contracts, are in place for the semolina used to make Liguori I.G.P. branded pasta. Liguori-branded pasta is made exclusively with 100% Italian wheat, and its supply chain is certified to the ISO 22005 standard for raw material traceability.

The certification, valid until February 2027, covers 315 farms, 2 processing plants, 16 warehouses and the pasta factory itself. A supply chain structured in this way makes it possible to trace the origin of the wheat at any moment, from the field to the plant, strengthening transparency towards customers and consumers.

Since 2023, this transparency has been supported by a blockchain system covering every Liguori-branded product line. Through the QR code and batch number on the pack, any consumer can access detailed supply chain information: the geolocation of the fields, the farmer's details, the harvest period, the mill that ground the wheat, the quantity of semolina produced and the date the pasta was made.

The system, built on the Sinfonia platform in partnership with Moderne Semolerie and Molino De Vita, is now fully operational.

Quality controls

Our integrated quality and food safety system ensures product excellence through control procedures that operate across the entire supply chain. Incoming semolina is analysed against fundamental parameters: moisture, ash content, gluten index and gluten quantity. Mycotoxin checks are carried out every day using rapid kits. To give consumers peace of mind, Pastificio Liguori commits to observing limits 50% stricter than the thresholds set by the Regulation.





RELATIONSHIPS THAT LAST

Pastificio Liguori promotes quality along the entire supply chain, building relationships based on trust, on shared standards and on continuity over time.

Our supplier portfolio reflects the variety of the company's needs: alongside the mills that supply durum wheat milled products, it includes suppliers of secondary raw materials, primary and secondary packaging, office materials and services covering, among other things, maintenance, consultancy, transport and waste disposal.

Semolina is sourced from six mills, all located in Puglia and Basilicata.

For outsourced production, Pastificio Liguori works with eight external partners, mostly in Campania and, to a marginal extent, in Abruzzo, Puglia and Veneto. Packaging suppliers are located in Campania, Marche, Abruzzo, Lombardy and Tuscany, and are subject to the same qualification procedure applied to all other suppliers.

SELECTING AND ASSESSING OUR SUPPLIERS

Pastificio Liguori has a structured procedure for **supplier qualification, risk assessment and monitoring**, designed to assess reliability both at the initial selection stage and throughout the supply relationship by means of annual updates. Initial qualification takes place through a questionnaire gathering information on the supplier's organisation, procurement policies, processes, certifications held and management of social, safety and quality matters. This is accompanied by requests for documentation and, for significant suppliers, second-party audits.

For suppliers of **raw materials, semi-finished goods and primary packaging**, a central element of the assessment is the analysis of food fraud risk, with particular reference to possible counterfeiting, alteration, substitution and adulteration. In the agri-food sector, fraud risk is a particularly significant area, with potential consequences for consumer safety and for the company's reputation. For this reason we carry out four-monthly checks of official sources on food fraud cases and alerts, acting accordingly whenever something relevant emerges. Should an event involve the raw materials we source, we promptly adopt mitigation measures, including specific laboratory analyses.

In line with the principles and values set out in our Social Policy, Pastificio Liguori is also committed to promoting **progressive alignment with the SA8000 standard along the supply chain**, involving suppliers, sub-suppliers and partners. Adopting this standard leads us to favour companies that demonstrate, alongside technical and managerial competence, care for and awareness of social issues.

Social accountability along the supply chain

Our three-year social accountability monitoring plan sets out six steps: qualification through the SA8000 questionnaire; sending and signing of a letter of commitment; sharing and acceptance of the Code of Ethics and Conduct; supplier awareness-raising according to significance class; on-site audits and/or interviews; and corrective action wherever issues are found. Suppliers undertake to extend awareness of, and adherence to, social accountability requirements to their own suppliers in turn, strengthening oversight across the whole chain.

As part of the qualification procedure for SA8000 and ISO 14001, the company asks suppliers for the relevant environmental and social certifications (SA8000, ISO 14001, ISO 45001, SMETA). Where certifications are absent, suppliers are asked to sign the Code of Ethics and a letter of commitment on social and environmental matters.





4. TIME FOR PEOPLE

The people who make Liguori

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Growing together

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Everyday care

p. 58



Behind every kilo of pasta there are people, passion and time. Every step of the process depends on the knowledge, dedication and care of those who work here. At Pastificio Liguori, looking after our people means recognising the value of their contribution and giving back through stability, opportunities for growth, safety and wellbeing.



THE PEOPLE WHO MAKE LIGUORI

People are the soul of Pastificio Liguori. It is thanks to the daily contribution of employees and professionals, to their dedication and to the skills they bring, that the company has achieved important results over time and can set its sights on ever more ambitious goals. This professional community has been built up over the years, learning to bring together different skills, generations and experiences into a shared body of knowledge and responsibility.

At 31 December 2025 Pastificio Liguori had **99 employees**, 18 of them women and 81 men. This is a slight decrease on the 106 employees of 2024, mainly the result of ordinary departures among shop-floor staff, but an increase on the 97 of 2023. Almost the entire workforce (98 people out of 99) is on a permanent, full-time contract, which speaks to the stability of the employment the company offers.

All Pastificio Liguori employees are covered by **national collective bargaining**. The national collective agreement for the food industry (CCNL

Alimentari – Aziende Industriali) applies to almost the entire workforce, while the agreement for industrial managers (CCNL Dirigenti Industria) applies to senior management roles. The company recorded no incidents of discrimination in the three years from 2023 to 2025.

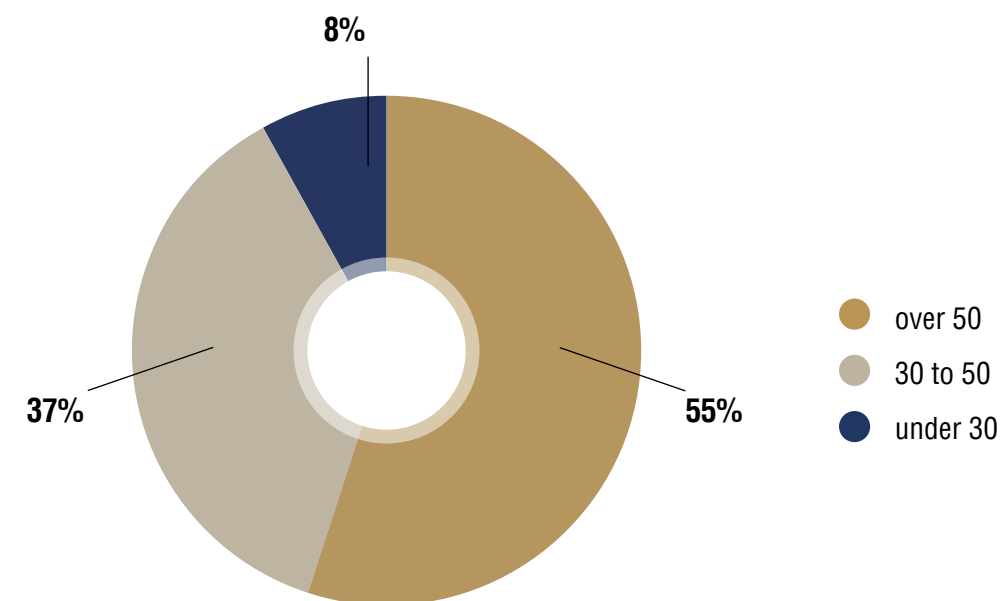
The **composition** of the workforce reflects the industrial nature of Pastificio Liguori's business. In 2025 most employees were line operators, accounting for 59.6% of the total. Next come administrative staff at 32.3% of the workforce, while middle managers and senior managers account for 3% and 5.1% respectively.

Women are concentrated above all in office-based roles and make up 18.2% of the workforce overall. This share is still modest, not least given the predominance of operational roles in the production departments, but it has grown from the 15.5% recorded in 2023, helped by new arrivals in administrative and support functions.

By age, 54.5% of employees are over 50, 37.4% fall into the 30–50 bracket and 8.1% are under 30. The significant presence of staff over 50 reflects the continuity of employment relationships and the experience built up within the company.

This is a body of expertise accumulated over time, which Pastificio Liguori is committed to preserving and passing on to new generations, encouraging the transfer of knowledge and exchange between people with different backgrounds and experience.

Employees by age*



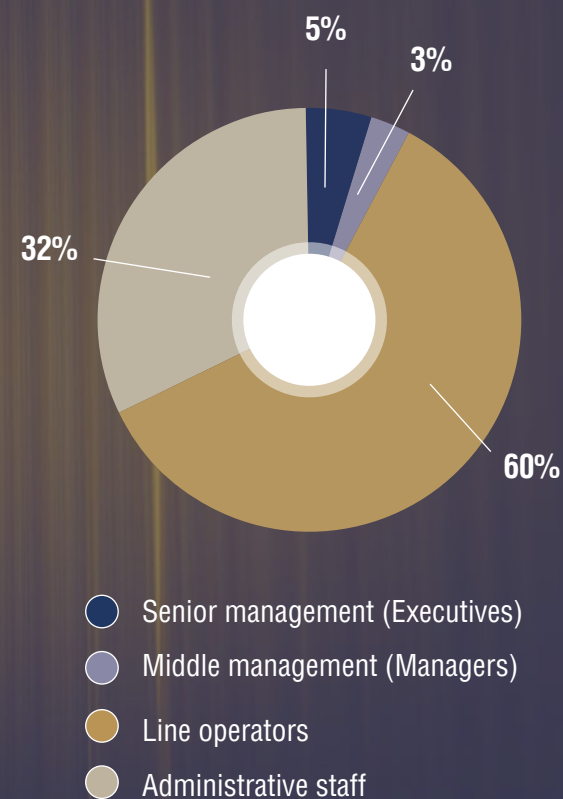
* 2025 data

Local roots are a defining feature of our workforce and confirm our role as a significant source of employment for the local community. In 2025, 32 employees lived in Gragnano, equal to 32.3% of the workforce, while a further 38 lived in neighbouring municipalities within a 10 km radius, among them Castellammare di Stabia, Pompei, Torre Annunziata, Scafati, Lettere, Sant'Antonio Abate and Santa Maria la Carità. In all, 70.7% of our people live and work in their own area.



70.7%
of employees from the local area

Employees by professional category*



99%
OF EMPLOYEES ON
PERMANENT CONTRACTS

* 2025 data

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JOB STABILITY AND CONTINUITY OF SKILLS

Job stability is a defining feature of Pastificio Liguori. People who join the company tend to build a long-term career here, and turnover happens gradually, in a way that respects organisational continuity and the passing on of skills.

In 2025 four new people were hired, against the same number of departures. The net employment balance for the year was therefore zero, an improvement on 2024, when departures had outnumbered arrivals. Turnover remains low, reflecting the stability of the employment the company offers.

The pasta-making tradition is deeply rooted in Gragnano and the surrounding municipalities, and it is a shared inheritance within the organisation too.

Over the years, Pastificio Liguori has encouraged continuity between generations, offering opportunities to people from families already connected with the company. At 31 December 2025, 19 employees had at least one family member currently or previously employed at the Pastificio.

Alongside this internal continuity, the company works with local universities to set up **placements and curricular internships**, giving young people the chance to experience life in an industrial pasta factory and to acquire skills on the job. Where possible, these placements can also become a route into the company for new talent. In 2025, three internships were set up, two of which continued into 2026.

GROWING TOGETHER

Know-how cannot be improvised: it is passed on, refined and kept up to date over time. That is why we invest in training our people, aware that professional skills are essential to guaranteeing product quality and the continuity of the Liguori Method.

We believe in training as a tool for professional and personal development, one that contributes both to the company's growth and to retaining our people. Training is planned on the basis of needs identified by function heads and delivered by external trainers and consultants, combining classroom and on-the-job learning.

In 2025 we delivered **1,000 hours of training**, an average of **10.1 hours per person**. This marks a recovery on 2024, when the total was 747 hours, or 7 hours per person, although it remains below 2023 levels, a year of particularly intense training activity.

In 2025 training focused mainly on **quality and food safety**, to which 732 hours were devoted, or 73.2% of the total. Alongside this came forklift operator courses, occupational health and safety and fire safety training, training for supervisors and some activities dedicated to **developing strategic skills**.

Compared with 2024, when training was almost entirely focused on quality, food safety and occupational health and safety, 2025 shows a broader range of subject areas, while confirming the central place of product quality and process safety.



1,000 HOURS
of training | 10.1 hours per person



73%
on quality and food safety

In 2025, training delivered to women amounted to 32 hours, an average of 1.8 hours per person, and involved office-based staff exclusively. Training for men reached 968 hours in total, an average of 12 hours per person, and covered every professional category: shop-floor staff, office staff and middle managers. This distribution reflects the different composition of the workforce and the concentration of training, particularly on quality, food safety and vehicle operation, in the predominantly male production departments.

As things stand, Pastificio Liguori does not yet have a formalised performance review and career development system covering all staff. In 2025, four employees took part in a performance review process, equal to 4% of the workforce, up from the two employees reviewed in 2024.

Looking ahead, the company is considering the introduction of a more structured approach, **intended to strengthen the monitoring of skills**, support people's professional growth and allow for more coherent management of internal development paths.





EVERYDAY CARE

For Pastificio Liguori, occupational health and safety is an everyday responsibility. The company works to guarantee safe working conditions, strengthen prevention and encourage mindful behaviour, protecting both its people and production continuity.

OCCUPATIONAL HEALTH AND SAFETY

In a pasta factory running continuously across three shifts, managing safety calls for constant attention and daily oversight. Work on the lines, training activities and the analysis of near misses all help to strengthen prevention and protect the people who keep the plant running every day.

Our health and safety management system covers both employees and workers permanently based at the site. Safety management is governed by company procedures and operating instructions that define processes, roles, responsibilities and courses of action. The Occupational Health Physician takes an active part in site inspections and meetings, helping to keep staff up to date on how medical emergencies are handled.

Risk assessment is carried out in accordance with Legislative Decree 81/2008 and takes account, where necessary, of specific references and of instrumental measurements taken in the workplace. Risk management gives priority to reducing risk at source, to replacing potentially hazardous items or activities, to training and informing workers and to involving them in reviewing how effective the measures adopted have been. To strengthen preventive oversight, the company has also introduced a specific procedure for recording and analysing near misses.

In terms of risk exposure, the area requiring most attention is the packaging department, where a high proportion of the work is manual, followed by maintenance. For extraordinary maintenance we call on specialist external contractors: in these cases, the process includes initial coordination meetings and the exchange of DUVRI and PSC documentation, covering interference risks and site safety coordination. The completion of the replacement of the production and packaging lines in 2024 brought a significant improvement in the working environment in terms of noise, dust and lighting.

In 2025 there were no workplace injuries among **employees** across 189,048 hours worked, giving an injury rate of zero. This marks a clear improvement on 2024, when three injuries were recorded (all involving male workers, with trauma to hand, shoulder and upper limb) across 193,955 hours worked, an injury rate of 3.09¹⁹. In none of the three years were there any injuries with serious consequences or any fatalities.



0

injuries among employees in 2025

Among workers who are **not employees**, but whose workplace is controlled by the organisation (mainly agency and contracted workers), one injury occurred in 2025 across 29,500 hours worked, an injury rate of 6.78. In 2024, by contrast, no injuries occurred in this category across 19,421 hours worked.

Finally, no cases of work-related ill health were recorded in any of the reporting years, either among employees or among workers who are not employees.

Since 2010, moreover, our management system has been certified to SA8000, the international standard for corporate social accountability, with a scope covering the development, production and

packaging of dried durum wheat semolina pasta. The certification, issued by DNV, presupposes a structured management system: a Social Policy approved by senior management, a Social Accountability Manual and a Social Performance Team that supports management in overseeing the requirements of the standard, from child labour to health and safety, from freedom of association to non-discrimination. To these are added an anonymous reporting channel available to everyone who works with us and a programme of scheduled internal audits, whose findings feed into the management review. Every year we report on how the system is performing in our SA8000 social report, which we publish on our website.

WELFARE AND WELLBEING

People's wellbeing is not measured in safety alone: it also depends on the quality of the employment relationship. This is why, every year, we invest growing resources in improving the welfare provision we offer our employees.

Pastificio Liguori offers its employees a welfare package that includes supplementary healthcare, insurance cover, contributions to supplementary pension funds and paid parental leave. Staff working continuous shift patterns are also covered by a company-level agreement, renewed for the period 2024–2027, providing additional measures to support wellbeing and work-life balance. These include weekly cash bonuses, meal vouchers, a monthly supply of pasta, premiums for a sixth day worked and an annual credit of €950 in goods and services, made available through the welfare platform.



MORE THAN **355 K** euros
invested in employee welfare
(+13% vs. 2024)

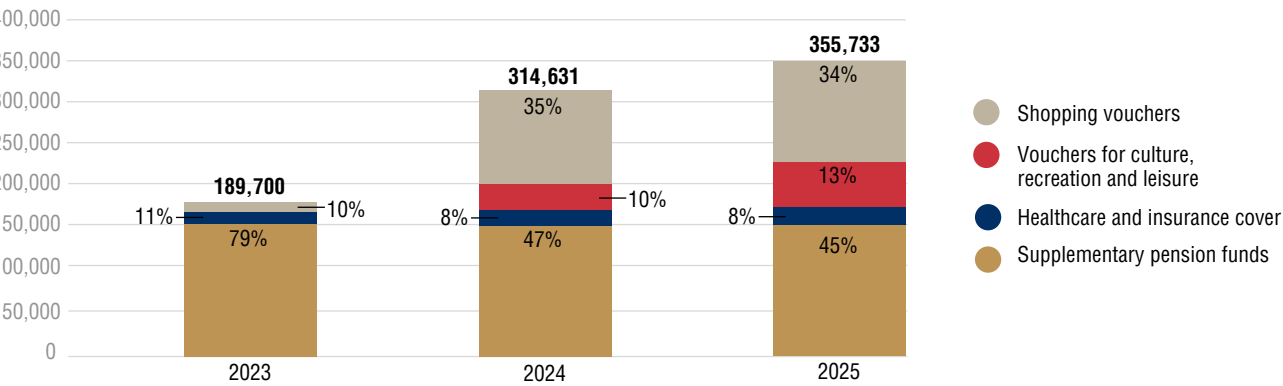
¹⁹ The method for calculating the injury rate under GRI Standard 403 (Occupational Health and Safety) expresses the number of injuries per 200,000 hours worked.

Overall investment in welfare has grown over time. In 2025 the company allocated €355,733 to these initiatives, an increase of 13% on 2024, when the figure was €314,631, and a significant rise on the €189,700 of 2023.

The resources went mainly to supplementary pension funds, shopping vouchers, cultural, recreational and

leisure initiatives, and healthcare and insurance cover. The growing weight of shopping vouchers and of services connected with life outside work confirms an approach to welfare that goes beyond standard protections and looks more broadly at people's wellbeing.

Investment in welfare activities (€)



Finally, in 2024 and 2025, as every year, **company events** were held to celebrate the year's results: shared occasions that offer a chance to thank everyone at the company for the commitment, professionalism and daily dedication that made those results possible. They are moments that remind us how, behind the figures in a set of accounts, there is always the time shared by an entire working community.



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5. TIME FOR THE LOCAL AREA

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Gragnano is more than the place where we produce our pasta: it is where we learned our craft. The waters of the Monti Lattari, the tradition of its historic pasta factories, and the PGI specification that safeguards a shared heritage of knowledge and expertise — none of these are ours to claim as our own. They have been entrusted to us. Caring for this place is our way of giving back to a story that has been unfolding for generations.



GRAGNANO, OUR HOME

Gragnano is where our trade began. Set between the Bay of Naples and the Monti Lattari, in a municipality of barely fifteen square kilometres, the town is **known throughout the world** as the «City of Pasta», and that identity is part of what we are.

The area's vocation has deep historical roots. As far back as Roman times, wheat was milled along the Vernotico stream and in the Valle dei Mulini to feed the cities of Pompeii, Herculaneum and Stabiae²⁰; in time, the need of the poorer classes to keep food in store gave rise to the production of dried pasta, an activity so well established that in the sixteenth century the guild of the «vermicellari» was formed in Naples and a royal edict granted the relevant licence to a man from Gragnano²¹. It was towards the end of the sixteenth century that the first family-run pasta factories appeared in Gragnano.

The date that sealed the town's fame, however, is **12 July 1845**, when Ferdinand II of Bourbon granted the

pasta makers of Gragnano the privilege of supplying the court with all its long pasta, making it the city of maccheroni. Production reached its peak during the nineteenth century: by mid-century there were more than a hundred pasta factories, and around three quarters of the working population was employed in the maccheroni industry. In those same years Via Roma was redesigned so that pasta could be laid out in the sun where the winds meet, turning it into a natural open-air drying room and earning it the dialect name «la strada del vento», the street of the wind²².

What makes this place unique, above all, is its **microclimate**. Hemmed in between the mountains and the sea, Gragnano enjoys a mild, slightly humid climate in which sea breezes alternate with mountain currents to create ideal conditions for drying pasta naturally. It was here, in 1795, that Pastificio Liguori was founded, and here that we still knead our dough exclusively with Acqua della Forma, the pure, mineral-rich spring that rises in the Monti Lattari.

PGI: A SHARED HERITAGE

This collective history was formally sealed in 2013, when Pasta di Gragnano was granted Protected Geographical Indication status, the first EU quality recognition awarded to pasta in Italy or anywhere in Europe.

The PGI mark stands for a set of strict rules gathered in a **production specification**. It requires production and packaging to take place entirely within the municipality of Gragnano, kneading durum wheat semolina with water from the local aquifer at no more than 30%, and it requires the pasta to be extruded exclusively through bronze dies, which give it its characteristic rough surface²³. Drying, finally, must take place at a temperature of between 40 and 85 °C for anything from 4 to 60 hours depending on the shape, and packaging must be completed within twenty-four hours at the same place of production.

Pastificio Liguori does not simply meet these parameters; on several counts it exceeds them. For its own branded pasta it selects semolina with a protein content of 14.5%, well above the 13% minimum set by the PGI specification and the 10.5% required by Italian law.

This heritage is safeguarded and promoted by the **Consorzio di Tutela della Pasta di Gragnano IGP**, founded in 2004 by the historic companies of the district. It was thanks to its work that the area's pasta obtained PGI status in 2013, while in 2019 the Consorzio saw its role in guaranteeing compliance with the production specification formally recognised, a role it also exercises by acting against counterfeiting. We occupy a prominent place in this shared history, being among the Consorzio's founding members and continuing to play an active, driving role within it.

The Consorzio today brings together **fifteen pasta factories**, but our commitment goes beyond membership: we sit on the Board of Directors through Aurora Casillo, General Manager of the Pastificio, and so take a direct part in shaping the strategies for protecting and promoting a product which, counting all the pasta factories within the control system, exceeded 100,000 tonnes of certified production in 2024.

WHAT WE GIVE BACK

Our bond with this area is not only a matter of identity and tradition: in concrete terms, it translates into the economic value the company generates and redistributes.

Behind these percentages lies a **direct effect on the local area**. The Gragnano plant provides work for 99 people, 98 of them on permanent contracts, and 70% of employees live in Gragnano or in neighbouring municipalities, within a ten-kilometre radius of the site. To this is added a practice the company has always maintained: offering the children and relatives of employees the chance to join the business, so that know-how passes from one generation to the next and the bond with the community grows stronger.

The **wider economic impact** extends along the raw material chain: the semolina for Liguori-branded pasta comes 100% from Southern Italy, from six mills in Puglia and Basilicata. On the community side more specifically, the company's support for the area runs first and foremost through its membership of the Consorzio di Tutela e Promozione di Gragnano.

Finally, the marketing department is the point of reference for **relations with the Gragnano community**: from charitable activities to event sponsorship, from initiatives aimed at young people and schools to support for the restoration of the municipal Pasta Museum, as well as the partnership with the Consorzio di Tutela e Promozione di Gragnano.



²⁰ Consorzio di Tutela Gragnano Città della Pasta «Il territorio»

²¹ Domus Stabiae, «La Pasta IGP di Gragnano: la sua storia»

²² Consorzio di Tutela Gragnano Città della Pasta, «Il territorio»

²³ Consorzio di Tutela Gragnano Città della Pasta, «Disciplinare di produzione» [<https://www.pastadigragnanoigp.it/disciplinare-di-produzione/>]

6. THE TIME TO COME

Innovation with an eye ahead

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Beyond our borders

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The future we are shaping

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Padiglione
Hall

PASTIFICIO
LIGUORI
1795

The future cannot be improvised: it must be built with the same dedication we bring to making our pasta. Our goals look ahead to new markets, new challenges and new responsibilities. Yet our approach remains unchanged: taking the time to do things right today, so that what we build today will make a difference tomorrow.

PASTIFICIO
LIGUORI
1795

B01



INNOVATION WITH AN EYE AHEAD

For Pastificio Liguori, innovation means devoting time and expertise to research, which begins and develops within the company. Our **Research and Development** department is organised as a cross-functional team bringing together people from production, quality, marketing and sales: together, these functions meet regularly to turn market trends and ideas gathered in the field into concrete projects, which are then put to management for prioritisation and budgeting. To support strategic decisions we also draw on Nielsen data for the durum wheat semolina market, which helps us analyse the competitive landscape and guide the development of our range.

Research and development is a primary element of our strategic management: it is not only about identifying new products to sit alongside those already on sale, but also about consolidating and refining the processes that generate our revenue today.

One example is the project “Low glycaemic index prebiotic pasta and the development of new pasta packaging that is safe, active and environmentally compatible”, which we are pursuing within the CDS RE PASTA Research and Development Programme and on which we incurred costs of €447,379 during

2025, equal to around 0.6% of the year's sales revenue: of this, €149,182 related to industrial research and €298,197 to experimental development. The same period also saw the successful conclusion of the “Probiotic Functional Pasta” project, launched in the Agrifood application sector under the Italian National Operational Programme for Enterprise and Competitiveness 2014–2020.

It is through this approach that we manage to create products able to meet the emerging needs of different groups of consumers. Liguori, for instance, was the first pasta maker to bring a biodynamic **Pasta di Gragnano PGI** to market, certified by Demeter, currently the only recognition that guarantees wheat grown biodynamically, in a way that respects soil fertility and the balance of the ecosystem.

Working with the Department of Agriculture at the Federico II University of Naples, we have also developed a **probiotic pasta**, capable of having a positive influence on the composition and function of the gut microbiome and, more broadly, on consumer wellbeing.

Along the same line of research, 2025 saw the launch of a project for a **low glycaemic index prebiotic pasta**, enriched with fibre and protein, likewise carried out with the Federico II Faculty of Agriculture in Portici, while work continues on a **non-organic wholemeal line**.

Sustainability is central to the design of a new product too, and is taken into account from the earliest stages of development: from the choice of responsible suppliers and high-quality raw materials, to processes powered by renewable sources, to packaging and outer packaging materials selected with the circular economy in mind. Semolina in

particular is bought from suppliers in Southern Italy, so as to favour a short supply chain, and all paper packaging is FSC certified.

Alongside product innovation, the company has begun the process of **certifying the Liguori Method itself to the STP FOOD standard**: a dedicated specification has been drawn up and an analytical protocol defined, both internal and external, measuring the texture of the cooked pasta using a dedicated instrument. The process, carried out with the certification body DNV, includes an audit in spring 2026.

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First patent for traditional probiotic pasta
filed in January 2026





LISTENING TO THE MARKET

The research and development choices we make sit within an evolving market, one paying ever closer attention to health and to variety of choice. In 2025, in Italy, plant-based pasta made from pulses and cereals grew by 23%, gluten-free pasta by 7.2% and wholemeal by 5%, while speciality shapes reached 76% household penetration²⁴. Globally, the **functional foods** market is expected to expand strongly, to around \$716 billion by 2034. Against this backdrop, Liguori's research into functional and biodynamic pasta is an investment consistent with the direction consumption is taking²⁵.

The ability to anticipate these needs comes from listening constantly to customers and consumers.

In our dealings with **trade customers**, we make the most of the direct relationships built by our sales network by taking part in visits, meetings and discussions, through which we continuously gather feedback on product quality, consistency of standards, reliability of supply and the characteristics of packaging and labelling.

With the end **consumer**, dialogue happens through our consumer service, our website and our social channels, as well as through the monitoring of digital interactions. Our presence on digital channels has strengthened over time: between 2023 and 2025 our Facebook community grew from 39,406 to 40,002 followers, Instagram from 11,500 to 13,100 and

LinkedIn connections from 6,600 to 8,767. Looking towards 2026, and with a view to broadening our consumer base, we will begin working with **food influencers and creators**, including through visits to the plant, to tell the story of the Liguori Method and build a network of authentic, engaged brand ambassadors.

On **strategic communication**, we focus in parallel on both trade customers and end consumers, with overall direction handled in-house by the marketing function, which sets the strategy and draws on specialist agencies and external professionals for delivery. Commercially, our attention is currently on the parts of the country with the widest distribution, with the aim of increasing how fast the product

moves off the shelf.

The work of **building the brand** began with the 2017 restyling, which reached the shelves at the end of 2018, when the company decided to commit firmly to a premium positioning for its Pasta di Gragnano. Since then our communication has revolved around the most distinctive element of the Liguori Method, namely the slowness of the production process: with the light-touch restyling of 2023, which kept the graphic structure while reorganising the information on the label, the certified drying hours were brought onto the pack, and the paper packaging was given a new resealable tab, also made of paper.

THE LIGUORI DIGITAL COMMUNITY*



40 K FOLLOWERS



13.1 K FOLLOWERS



8.7 K CONNECTIONS

²⁴ Food Affairs, «I nuovi trend di consumo della pasta tra tradizione e innovazione», 15 December 2025

²⁵ The Insight Partners, «Functional Food Market», February 2026

*2025 data





HANDLING COMPLAINTS

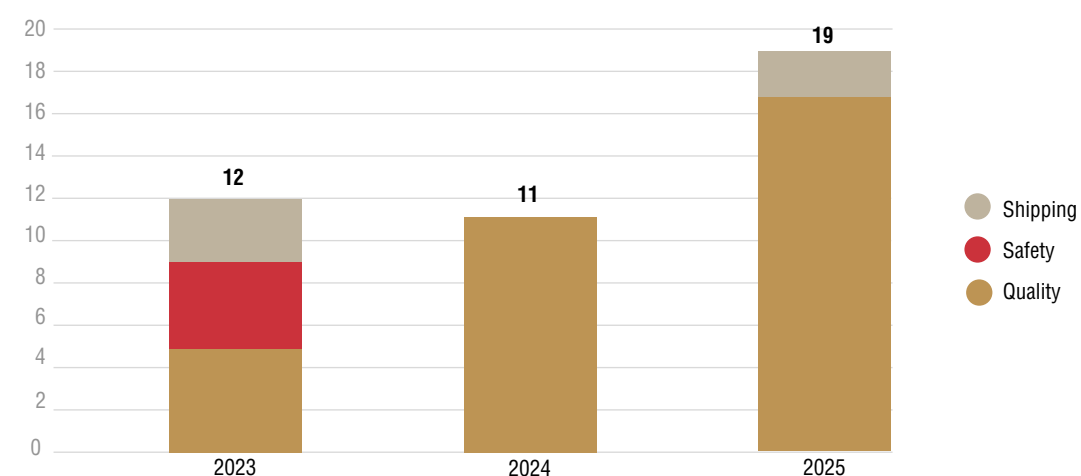
A key part of this listening is the way we handle complaints: as a company we choose not to treat them as a mere obligation towards the customer, but to make the most of them as an opportunity for **continuous improvement**.

Our company policy rests on the conviction that a **prompt reply** is transparency and reliability made tangible. Consumer complaints arrive in the company inbox and are taken up by the Marketing function, which codes them and passes them to the Quality Office; Quality then examines the report, carries out the necessary checks and analyses traceability, before formulating a reply, which may be accompanied by a gesture of compensation such as a gift of product. Complaints from business customers follow a similar route, handled by Customer Service in cooperation

with the Quality Office. On average, consumers receive a reply within two to three working days.

In terms of numbers, complaints remain low and are largely traceable to issues with how the product is stored along the distribution chain, which tend to surface above all after the summer, partly because of environmental and logistical conditions. Following a peak in 2022, with 50 complaints in total, mostly relating to quality, the figure has returned to more modest levels: 12 complaints in 2023, 11 in 2024 and 19 in 2025. Most reports concern the “quality” category, while complaints about safety and shipping are sporadic.

Complaints trend



OUR PRESENCE IN ITALY AND ABROAD

Trade fairs and events in our sector are privileged moments for building relationships and for innovation. In Italy we attend the main agri-food events, including Cibus and TuttoFood, while abroad we take part in Anuga, SIAL, Gulfood, Thaifex – Anuga Asia and PLMA. These are valuable opportunities to meet buyers, distributors and consumers, to pick up emerging trends and to anticipate what the market will want.

Our presence in Italy and abroad





BEYOND OUR BORDERS

As a company, we know that our future depends in part on our ability to take Pasta di Gragnano beyond Italy's borders. Pastificio Liguori operates B2B, in Italy and abroad, serving Italian and international large-scale retail, the food service channel, small specialist retailers and importers.

Our international vocation is already a defining feature: around 43% of production goes to the Italian market, which is growing steadily, while the remaining 57% is exported, particularly to Asia, Europe and the Americas. By value, the markets we serve break down into Italy (43.4%), Europe (20.7%), Asia (17.9%), the Americas (16.9%) and Oceania and Africa (1.2%), on sales revenue of €75 million in 2025.

The picture across the sector confirms just how **strategic the international horizon** is. Italy remains the world's leading country for pasta production, export and consumption: in 2024, 58% of national production went abroad, more than 2.42 million tonnes (+9.1% on 2023) worth around €4 billion (+4.8%), reaching almost 200 countries²⁶. The main destination markets remain Germany, the United States, the United Kingdom, France and Japan, with the European Union absorbing around 63% of exports and non-EU countries the remaining 37%²⁷.

Foreign markets expanding across 2024 and 2025 include Armenia, the United Arab Emirates, the

Philippines, Thailand, Vietnam, Malta, the Netherlands, Finland and Azerbaijan.

At the same time, the sector is watching the opportunities and challenges of the near future closely. **Asia, Northern Europe and the Middle East** are emerging as promising markets, especially for health-oriented and plant-based lines, in step with the product research and development we are pursuing.

One issue that remains open on the international front is that of **tariffs**, flagged as a source of uncertainty by the industry itself²⁸. For a company like Liguori, which has made quality and traceability its hallmarks, this context is at once a competitive challenge and an opportunity to position itself in the premium segment.

Our presence in international markets is supported by a broad system of **certifications**, many of them designed with export specifically in mind: from FDA for the United States to JAS and BIO JUS certification for Japan, and on to Halal and Kosher certification, which answer the needs of particular markets and consumer communities, alongside Gragnano PGI and our organic certifications. To these are added ISO 22005 supply chain traceability certification and Demeter biodynamic certification, which together reinforce a positioning built on quality and transparency, levers that count for more and more in the premium segment, not least given the growing share of semolina of Italian origin.



57%

of production destined for export,
particularly to Asia, Europe and the Americas

THE FUTURE WE ARE SHAPING

For Pastificio Liguori, shaping the future means continuing along the path we have taken with greater awareness, strengthening what has always defined the company's identity: product quality, care for our production method, attention to the supply chain and our bond with this area.

The time devoted to pasta thus becomes a criterion for guiding long-term choices as well: considered, incremental choices, capable of generating value over time. Our sustainability priorities sit within this perspective, and follow three complementary lines.

The first concerns **product innovation**. Research into functional pasta — probiotic, prebiotic, low glycaemic index and wholemeal — together with our experience of biodynamic Pasta di Gragnano I.G.P., points to a determination to combine quality, consumer wellbeing and care for the raw material. The process of certifying the Liguori Method to the STP FOOD standard belongs here too, designed to make one of the defining elements of our pasta verifiable and communicable: the slow time of its making.

The second line concerns the **environment** and the **supply chain**. Greater use of semolina of Italian origin, work with suppliers in the South, the increase in FSC-certified packaging and the progressive

reduction of plastic in our packs are all parts of a path aimed at strengthening traceability, proximity and care for resources. Blockchain applied to the 100% Italian wheat chain helps make this commitment more transparent and more accessible for customers and consumers.

The third line puts **people** and **place** at the centre. Our bond with Gragnano, our part in the Consorzio di Tutela, our support for initiatives aimed at schools and younger generations and our contribution to the restoration of the Pasta Museum all bear witness to a determination to grow the company in step with the community in which its roots lie.

These lines speak to the United Nations Sustainable Development Goals, in particular those relating to health and wellbeing, decent work, responsible consumption and production, climate action and the value of communities. In future reporting cycles, Pastificio Liguori intends to translate these priorities into progressively more precise and measurable targets, strengthening the link between vision, action and results.

²⁶ Unione Italiana Food analysis of Istat data, «Export pasta 2024: l'Italia guida il mondo», May 2025

²⁷ Pastai Italiani – Unione Italiana Food, «Export pasta: Italia leader mondiale nel 2024»

²⁸ Unione Italiana Food, 2025 annual assembly, reported by ANSA, «Nel 2024 esportati 30 miliardi piatti pasta», June 2025



METHODOLOGICAL NOTE

For Pastificio Liguori, this Sustainability Report is a voluntary reporting instrument intended to set out transparently the path the company has taken, its main economic, environmental and social performance, and the commitments that guide its future development.

The document covers the financial year from 1 January to 31 December 2025. Where available, figures are presented in comparative form against previous years, in order to give a fuller picture of how the company's performance has evolved over time.

The reporting scope covers Pastificio Liguori dal 1820 S.p.A., with its registered and operating office at Via dei Pastai 50, Gragnano (Naples). The data and information in this document relate to the activities carried out by the company and, where relevant, to the impacts generated along the value chain, with particular reference to the supply chain, relations with customers and consumers, the management of people and the bond with the local area.

The Sustainability Report has been prepared with reference to the GRI Sustainability Reporting Standards 2021, issued by the Global Reporting Initiative, adopting a selection of disclosures consistent with the material topics identified and with the information available. The GRI content index is set out in the appendix, allowing readers to locate the qualitative and quantitative information reported and where it appears in the Report.

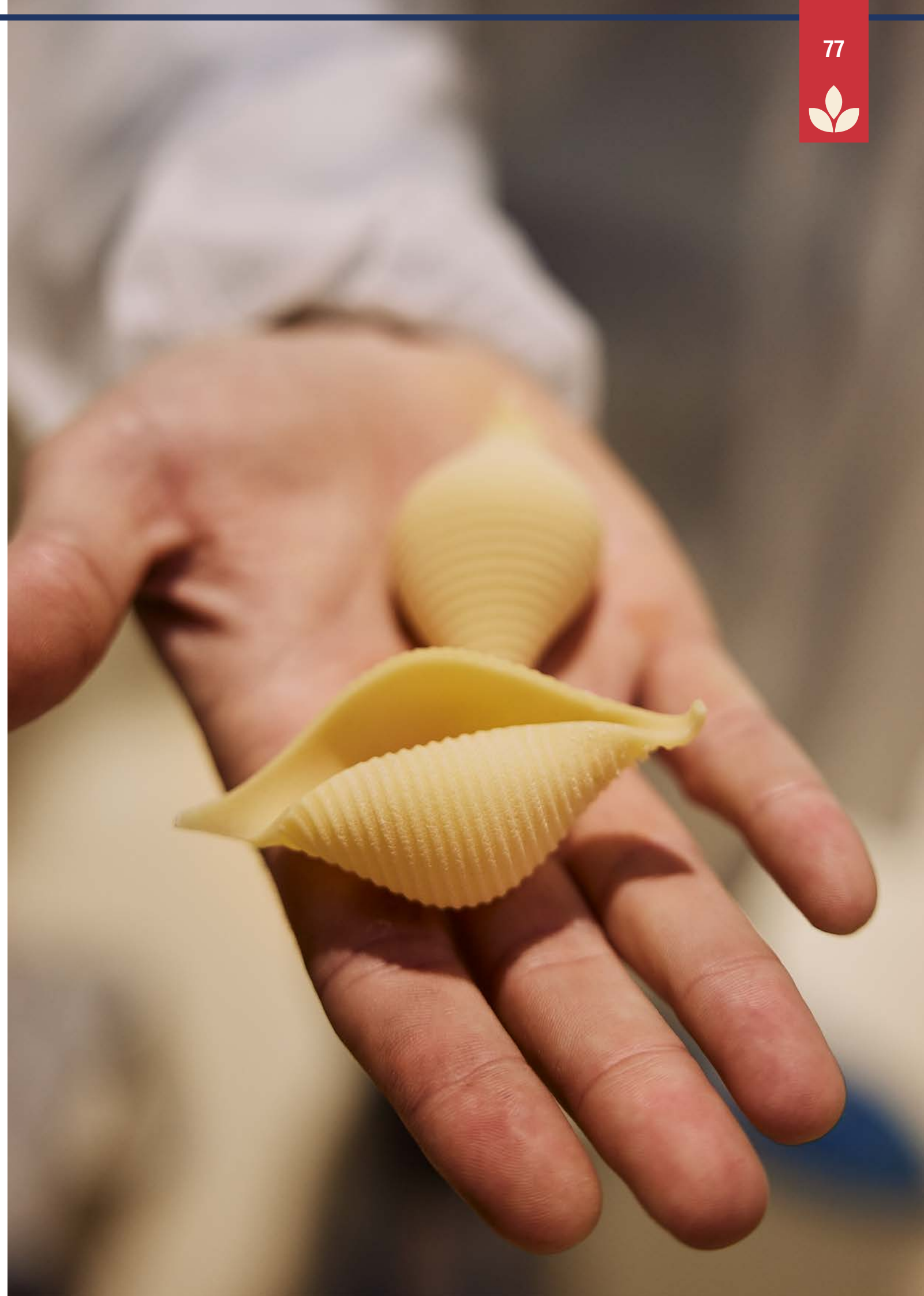
The content of the document has been determined on the basis of the materiality analysis carried out by Pastificio Liguori, through which the sustainability topics most relevant to the company and its stakeholders were identified. The process took into account the operating context, the value chain, the organisation's actual and potential impacts and the engagement of the stakeholders most concerned.

Quantitative information was gathered by the relevant company functions and consolidated with the support of LifeGate, on the basis of data available in management systems, internal documentation and company records. Where necessary, estimates or calculations were used, and these are flagged within the document wherever they are material to a correct reading of the figures.

The Report was drawn up through a participatory process involving several company functions, each in its own area of responsibility. The document was shared with company management to verify the overall consistency of the information reported.

This Sustainability Report has not been subject to external assurance by an independent third party.

For information and enquiries relating to the Sustainability Report, Pastificio Liguori can be contacted through the company's official channels.



GRI DISCLOSURE TABLES

GRI Standard	Disclosure	Page no.	Notes
Statement of use			
Statement of use	Liguori Pastificio dal 1820 S.p.A. has reported the information cited in this GRI content index for the period 1 January 2024 to 31 December 2025 with reference to the GRI Standards.		
GRI 1 used	GRI 1: Foundation 2021		
GRI 2: General Disclosures 2021			
GRI 2	2-6 Activities, value chain and other business relationships	10-11, 50-51, 82	
GRI 2	2-7 Employees	54-55, 82	
GRI 2	2-8 Workers who are not employees	59, 82	
GRI 2	2-27 Compliance with laws and regulations		There were no instances of non-compliance with laws and regulations in 2024–2025.
GRI 2	2-29 Approach to stakeholder engagement	28-29	
GRI 2	2-30 Collective bargaining agreements	54	100% of employees are covered by national collective agreements (Alimentari – Aziende Industriali and Dirigenti Industria).
GRI 201: Economic Performance 2016			
GRI 201	201-1 Direct economic value generated and distributed	16-17	
GRI 201	201-4 Financial assistance received from government	68-69	

GRI Standard	Disclosure	Page no.	Notes
GRI 204: Procurement Practices 2016			
GRI 204	204-1 Proportion of spending on local suppliers	50-51	
GRI 205: Anti-corruption 2016 · GRI 206: Anti-competitive Behavior 2016			
GRI 205	205-3 Confirmed incidents of corruption and actions taken		There were no confirmed incidents of corruption and no legal actions for anti-competitive behavior in 2024 or 2025.
GRI 206	206-1 Legal actions for anti-competitive behavior, anti-trust, and monopoly practices		
GRI 301: Materials 2016			
GRI 301	301-1 Materials used by weight or volume	42-43, 48-49, 83	
GRI 302: Energy 2016			
GRI 302	302-1 Energy consumption within the organization	40-41, 83	
GRI 302	302-3 Energy intensity	40-41, 84	
GRI 303: Water and Effluents 2018			
GRI 303	303-1 Interactions with water as a shared resource	42	
GRI 303	303-3 Water withdrawal	42, 84	
GRI 303	303-4 Water discharge	42, 84	
GRI 303	303-5 Water consumption	42, 84	
GRI 305: Emissions 2016			
GRI 305	305-1 Direct (Scope 1) GHG emissions	40-41, 84	
GRI 305	305-2 Energy indirect (Scope 2) GHG emissions	40-41, 84	
GRI 305	305-4 GHG emissions intensity	41, 85	
GRI 305	305-7 Nitrogen oxides (NOx), sulfur oxides (SOx), and other significant air emissions	41	

GRI Standard	Disclosure	Page no.	Notes
GRI 306: Waste 2020			
GRI 306	306-2 Management of significant waste-related impacts	43	
GRI 306	306-3 Waste generated	43	
GRI 401: Employment 2016			
GRI 401	401-1 New employee hires and employee turnover	57, 85	
GRI 401	401-2 Benefits provided to full-time employees that are not provided to temporary or part-time employees	58-59	
GRI 403: Occupational Health and Safety 2018			
GRI 403	403-1 Occupational health and safety management system	58-59	
GRI 403	403-2 Hazard identification, risk assessment, and incident investigation	58	
GRI 403	403-3 Occupational health services	58	
GRI 403	403-4 Worker participation, consultation, and communication on occupational health and safety	58	
GRI 403	403-5 Worker training on occupational health and safety	57, 85	
GRI 403	403-9 Work-related injuries	58, 85-86	
GRI 403	403-10 Work-related ill health	59	No cases of work-related ill health were recorded in 2024–2025.
GRI 404: Training and Education 2016			
GRI 404	404-1 Average hours of training per year per employee	57, 86-87	
GRI 404	404-3 Percentage of employees receiving regular performance and career development reviews	57, 87	

GRI Standard	Disclosure	Page no.	Notes
GRI 405: Diversity and Equal Opportunity 2016 · GRI 406: Non-discrimination 2016			
GRI 405	405-1 Diversity of governance bodies and employees	54-55, 88	Throughout 2023–2025, the company was managed by a Sole Director, a man aged over 50.
GRI 406	406-1 Incidents of discrimination and corrective actions taken	54	There were no incidents of discrimination in 2024 or 2025.
GRI 416: Customer Health and Safety 2016			
GRI 416	416-1 Assessment of the health and safety impacts of product and service categories	36-37	100% of significant product categories were assessed for health and safety impacts in 2024–2025.
GRI 416	416-2 Incidents of non-compliance concerning the health and safety impacts of products and services		There were no instances of non-compliance with voluntary codes in 2024 or 2025.
GRI 417: Marketing and Labeling 2016			
GRI 417	417-1 Requirements for product and service information and labeling	39	100% of significant product categories were assessed for compliance with labeling procedures in 2024 and 2025.
GRI 417	417-2 Incidents of non-compliance concerning product and service information and labeling	39	There were no instances of non-compliance concerning product and service information and labeling in 2024 or 2025.
GRI 417	417-3 Incidents of non-compliance concerning marketing communications		There were no instances of non-compliance concerning marketing communications in 2024 or 2025.
GRI 418: Customer Privacy 2016			
GRI 418	418-1 Substantiated complaints concerning breaches of customer privacy and losses of customer data	23	No substantiated complaints concerning breaches of customer privacy or losses of customer data were received in 2024 or 2025.

GRI INDICATOR TABLES

Size of the organisation

GRI 2-6

Key financial figures (€)

Item	2025	2024
Revenue	74,986,525	75,880,016
Value of production	79,312,290	77,418,255
EBITDA	15,366,775	12,938,319
EBIT	11,958,424	10,132,063
Personnel costs	6,027,596	5,655,978
of which wages and salaries	4,049,176	4,031,492
Capital expenditure	6,119,642	8,256,861

Employees

GRI 2-7

Employees at 31 December by contract, employment type and gender

No.	2025			2024		
	Women	Men	Total	Women	Men	Total
Permanent	17	81	98	16	90	106
Fixed-term	1	0	1	0	0	0
Total Employees	18	81	99	16	90	106
Full-time	17	81	98	15	90	105
Part-time	1	0	1	1	0	1

No employees were engaged on on-call contracts in either year.

Non-employee workforce

GRI 2-8

Non-employee workforce, by type

	2025	2024
Agency workers	26	15
Interns	6	7
Total	32	22

Materials used

GRI 301-1

Materials used by weight or volume

Material	Unit	2025	2024
Raw materials			
Durum wheat semolina	kg	60,552,031	55,408,648
Process materials			
Lubricants	litres	5,000	4,082
Primary packaging			
Paper	kg	1,101,100	798,359
of which FSC certified	kg	1,101,100	798,359
Polypropylene	kg	860,461	999,300
Secondary packaging			
Cartons	units	10,826,896	10,312,427
Cartons (estimated weight)	kg	3,909,051	3,722,786
of which FSC certified (estimated weight)	kg	2,736,335	2,605,950
FSC share of carton weight	%	70%	70%

Carton weight is estimated on an average of 361.05 g per carton (the average of long and short pasta).

Energy

GRI 302-1 · GRI 302-3

Energy consumption within the organisation

Source	Unit	2025	2024
Physical values			
Natural gas	Sm³	3,659,988	3,554,253
of which for the trigeneration plant	Sm³	2,316,333	2,303,561
of which for the boilers	Sm³	1,343,655	1,250,692
Electricity purchased from the grid	kWh	3,870,436	3,132,716
Electricity self-generated by the trigeneration unit (gross)	kWh	9,549,740	9,425,228
Electricity sold	kWh	29,044	38,440
Values in gigajoules			
Natural gas	GJ	142,740	138,616
Electricity purchased	GJ	13,934	11,278
Total energy consumed	GJ	156,673	149,894

Energy intensity

Indicator	Unit	2025	2024	Change 2025-2024
Energy consumed per tonne of pasta produced	GJ/t	2.73	2.83	-3.6%
Energy consumed per tonne of pasta produced	kWh/t	758	786	-3.6%

Water and effluents

GRI 303-3 · GRI 303-4 · GRI 303-5

Water withdrawal, discharge and consumption (megalitres)

Information	2025	2024
Water withdrawal – freshwater		
Third-party water (mains)	17.54	16.42
Groundwater (well)	38.85	38.83
Total withdrawal	56.39	55.25
Water discharge		
Total discharge	2.20	1.90
Water consumption		
Third-party water (mains)	17.54	16.42
Groundwater (well)	36.65	36.93
Total consumption	54.19	53.35

Emissions

GRI 305-1 · GRI 305-2 · GRI 305-4

Greenhouse gas emissions (t CO₂e)

Emissions	2025	2024	Change 2025–2024
Scope 1 – direct emissions	7,617.8	7,333.6	+4%
Scope 2 – indirect emissions (location-based)	999.0	962.6	+4%
Scope 2 – indirect emissions (market-based)	–	–	–
Total Scope 1 + Scope 2 (location-based)	8,616.8	8,296.3	+4%
Total Scope 1 + Scope 2 (market-based)	7,617.8	7,333.6	+4%

Scope 1 covers the combustion of natural gas; location-based Scope 2 covers electricity purchased from the grid.

Emissions intensity (t CO₂e per tonne of pasta produced)

Indicator	2025	2024	Change 2025-2024
Scope 1 + Scope 2 (location-based)	0.150	0.157	-4%

Hires and turnover

GRI 401-1

Hires and departures by gender and age group

2025					2024			
No.	<30	30-50	>50	Tot.	<30	30-50	>50	Tot.
Hires								
Women	2	2	0	4	1	0	0	1
Men	0	0	0	0	0	2	1	3
Total	2	2	0	4	1	2	1	4
Departures								
Women	0	1	0	1	0	1	1	2
Men	0	0	3	3	0	1	3	4
Total	0	1	3	4	0	2	4	6

Occupational health and safety

GRI 403-5 · GRI 403-9

Work-related injuries

Information	2025	2024
Employees		
Hours worked	189,048	193,955
Recordable injuries (no.)	0	3
of which with serious consequences (no.)	0	0
of which fatalities (no.)	0	0
Rate of recordable injuries	0.00	3.09
Rate of injuries with serious consequences	0.00	0.00
Rate of fatalities	0.00	0.00

Work-related injuries

	2025	2024
Non-employee workforce		
Hours worked	29,500	19,421
Recordable injuries (no.)	1	0
of which with serious consequences (no.)	0	0
of which fatalities (no.)	0	0
Rate of recordable injuries	6.78	0.00

Employee training and review

GRI 404-1 · GRI 404-3

Training hours by professional category and gender

	2025			2024		
no.	Women	Men	Total	Women	Men	Total
Total hours						
Senior management	–	–	0	–	–	0
Middle management	0	40	40	0	–	0
Administrative staff	32	134	166	112	248	360
Line operators	0	794	794	–	387	387
Total	32	968	1,000	112	635	747
Average hours per employee						
Senior management	0.0	0.0	0.0	0.0	0.0	0.0
Middle management	–	13.3	13.3	–	0.0	0.0
Administrative staff	1.9	8.9	5.2	7.5	12.4	10.3
Line operators	–	13.5	13.5	–	6.3	6.3
Total	1.8	12.0	10.1	7.0	7.1	7.0

Training hours by type

Type	2025	2024
Quality and food safety	732	657
Health and safety, fire safety	72	90
Forklift operator training	108	–
Supervisor training	48	–
Strategic skills	40	–
Sustainability (senior management)	–	–
Sustainability	–	–
Digitalisation	–	–
Total	1,000	747

Employees receiving regular performance reviews

	2025			2024		
%	Women	Men	Total	Women	Men	Total
Senior management	0.0%	50.0%	40.0%	0.0%	50.0%	40.0%
Middle management	–	33.3%	33.3%	–	0.0%	0.0%
Administrative staff	5.9%	0.0%	3.1%	0.0%	0.0%	0.0%
Line operators	–	0.0%	0.0%	–	0.0%	0.0%
Total	5.6%	3.7%	4.0%	0.0%	2.2%	1.9%

There is no formalised system for performance review and career development.

Employees by professional category, gender and age group (% of total)

	Gender		Age group		
	Women	Men	<30	30-50	>50
2025					
Senior management	1.0%	4.0%	0.0%	2.0%	3.0%
Middle management	0.0%	3.0%	0.0%	2.0%	1.0%
Administrative staff	17.2%	15.2%	4.0%	17.2%	11.1%
Line operators	0.0%	59.6%	4.0%	16.2%	39.4%
Total	18.2%	81.8%	8.1%	37.4%	54.5%
2024					
Senior management	0.9%	3.8%	0.0%	1.9%	2.8%
Middle management	0.0%	4.7%	0.0%	2.8%	1.9%
Administrative staff	14.2%	18.9%	1.9%	17.9%	13.2%
Line operators	0.0%	57.5%	3.8%	15.1%	38.7%
Total	15.1%	84.9%	5.7%	37.7%	56.6%

COMPANY-SPECIFIC INDICATORS (NON-GRI)

Quality checks

No.	2025	2024
Incoming raw material checks	> 19,890	> 18,550
In-process checks	6,788	5,762
In-house finished product checks	40,032	33,561
Third-party laboratory checks, finished product	422	368
Third-party laboratory checks, raw material	197	168
Finished products checked	4,448	3,729

Spending on quality checks (€)

Item	2025	2024
Personnel cost	255,000	250,000
Consultancy and certification	12,500	12,800
Laboratory consumables	12,000	10,000
Pest control	30,000	27,000
Quality staff training	60	50
Investment in laboratory equipment	30,000	61,000
Total	339,560	360,850



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