

Stainer

INNOVATION AND
TRADITION SINCE 1988



Stainer srl

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stainerchocolate

ITALIAN ARTISANAL
EXCELLENCES

About us

Our story begins in the spring of 1988, with an ambitious goal: create a new vision of chocolate, a unique sensory experience.

In the 1990s, the chocolate was limited to a few varieties – dark, milk, white – Stainer introduced an innovative line that changed the rules of the game.

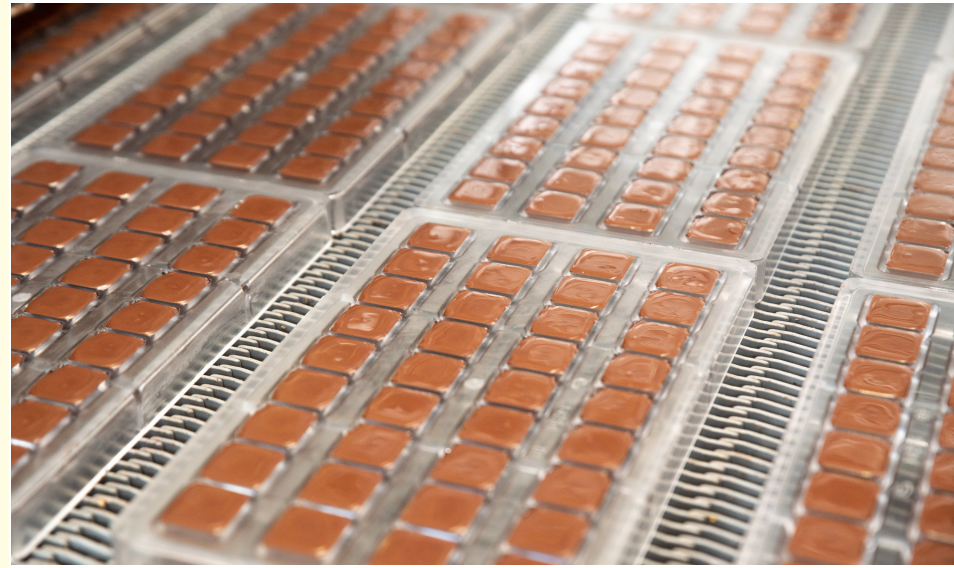
New and surprising flavours are beginning to conquer the palates of an ever-wider audience.

With unusual and never seen before combinations, Stainer becomes the symbol of a new gourmet chocolate.

Not only innovation in tastes, but also in packaging: the golden packages, embellished with images of exotic animals, are true works of art.

Each tablet is framed by unique illustrations, commissioned by a well-known Italian painter, which give our products an elegant and distinctive look.

These details make each package a collector's item, making each chocolate a complete visual and sensorial experience.



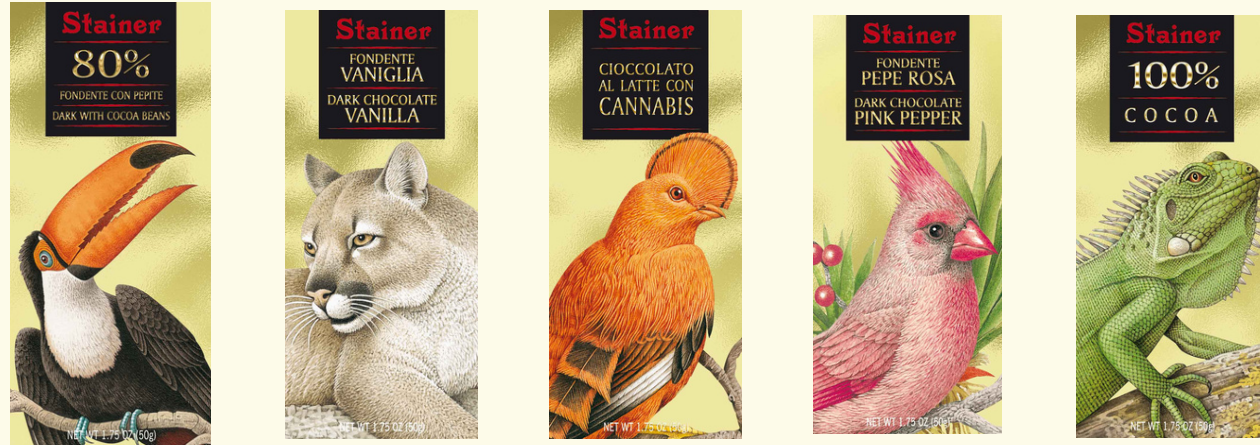
Over the years, Stainer has grown with the market, investing in cutting-edge technology to automate the production and packaging process without ever compromising product quality and maintaining a high degree of craftsmanship.



The purchase of different production lines has allowed the company to increase the types of products, while maintaining its commitment to high quality

Our product

THE RANGE OF PRODUCTS THAT THE COMPANY OFFERS IS
TRULY WIDE.



OVER 40 DIFFERENT TYPES OF CHOCOLATE BARS MADE WITH
THE HIGHEST QUALITY INGREDIENTS



GLUTEN FREE



Powdered preparations for mousses, desserts,
ice creams and sorbets.

Quick and easy to prepare, just adding cold milk
without cooking.

Ice creams do not require the use of an ice cream maker.
gluten-free.



wide range of chocolates, filled chocolates,
pralines
gluten-free



Wide choice of gift boxes in different weight formats, containing pralines and chocolates, also
Private label with low minimum order
gluten free



Hot chocolate – over 20 flavours available
gluten free



New line of aperitif chocolates "taste of Italy" with
savory fillings in the main flavours that represent Italy
in the world: pesto, extra virgin olive oil, parmesan,
balsamic vinegar

OUR MARKET IT MAINLY DEVELOPS

SUPERMARKET: WE HAVE BEEN
PRESENT IN THE MAIN DISTRIBUTION
CHAINS IN ITALY SUCH AS
ESSELUNGA, CONAD, COOP,
CARREFOUR, AUCHAN, PAM
AUTOGRILL



LUXURY BARS
PASTRY SHOPS
WINE SHOPS,
RESTAURANTS
BOUTIQUE



WITH THE HEALTH LINE STAINER
THAT PRODUCES FOOD
SUPPLEMENTS BASED ON COCOA
AND NATURAL EXTRACTS WE ARE
PRESENT IN 2500 + PHARMACIES
AND HERBALISTS IN ITALY



EXPORT TO EUROPEAN AND
NON-EU COUNTRIES



**High
production
capacity**

Commitment to
high quality, with
continuous
updating of the
production
processes of the
recipes and the
selection of the
best raw materials.

Numerous recipes
for new products to
be added based on
the needs of
different markets

**EU and
non-EU
export
experience
20+ years**

TO MAKE OUR PRODUCTS WE ONLY USE THE BEST RAW MATERIALS:
ONLY THE BEST VARIETIES OF AROMATIC COCOA: CRIOLLO AND TRINITARIO COCOA

Criollo cocoa today represents only 0.01% of all cocoa grown in the world.

Criollo is a very rare and precious variety of cocoa that, for years, was at risk of being lost: it is the cocoa of the Maya and Aztecs, whose cultivation was gradually abandoned due to its low yield and fragility.

It is not considered a commercial cocoa.



The quality of this cocoa is unmatched: the absence of tannins, which normally confer bitterness and astringency, gives Criollo cocoa a creaminess, sweetness and roundness that are unique in its kind.



ORIGINS COCOA SELECTION

VENEZUELA
MADAGASCAR
ECUADOR
PERÙ
SANTO DOMINGO



PREVALENT USE OF NATURAL
FOOD COLORANTS



GLUTEN-FREE PRODUCTS



PREVALENT USE OF NATURAL AROMAS
SUCH AS ESSENTIAL OILS



LOW-FAT RECIPES, WITHOUT PRESERVATIVES,
WITH HIGH-QUALITY INGREDIENTS



ITALIAN HEALTH MINISTERIAL AUTHORIZATION
CHECKS CHOCOLATE EVERY 6 MONTHS TO
VERIFY THE PRESENCE OF HEAVY METALS
AND PATHOGENS IN COCOA