



## Alpine Grain Products for Traditional and Modern Kitchens

Booth: 2612 | Website: [rieper.com](http://rieper.com)

Founded in 1860, **Rieper** is a family-owned mill that produces premium **semolina, polenta, flours, and cereal blends** from carefully selected grains. Combining modern technology with old-world craftsmanship, Rieper's products are a staple in Italian households and restaurants. Now available for international markets, Rieper offers clean-label, high-quality ingredients ideal for U.S. specialty food retailers and manufacturers.

### Key Facts:

- Established in 1860, family-owned and operated for over 160 years
- Packaging available for retail, foodservice, and industrial use
- IFS, ISO 22000 certified; Organic (EU/US) and Kosher options available
- Serving retail chains, bakeries, pasta makers, and natural food manufacturers across Europe and beyond

### Product Highlights:

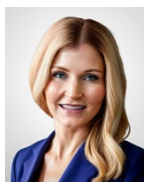
- Stone-ground polenta and semolina
- Specialty flours for pasta, baking, and gluten-free applications
- Retail and bulk formats available
- Custom blends for private label or foodservice



### Let's Connect at Fancy Food NYC!

Schedule a meeting to explore partnership opportunities and discover how Rieper can elevate your product offerings.

 To arrange a meeting, please contact:



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