

De Gustibus

*FROM PRODUCERS
TO IMPORTERS*



Vannini Editrice

De Gustibus

*FROM PRODUCERS
TO IMPORTERS*



Vannini Editrice



Vannini Editrice

Copyright © 2018
by Vinitaltur Srl
 Registered Office: Via Spalto San Marco 35
 25121 Brescia
 Headquarters: Via Padana Superiore 90
 25045 Castegnato (BS)
 Phone: +39 030 313374
 E-mail: info@vinitaltur.it
 Web: www.vinitaltur.it

Editing by Vannini Editrice Srl

| | |
|---|----|
| Publisher's Preface..... | 6 |
| About the Italian grains and rice market..... | 8 |
| Agricola Piano..... | 11 |
| Ecori..... | 12 |
| 13Credenze..... | 14 |
| Mares & Montes..... | 15 |
| Riso in fiore..... | 16 |
| Sapori di Norcia..... | 17 |
| A delicious world of vegetables in oil and vinegar..... | 18 |
| Acetaia Ferretti Corradini..... | 20 |
| Agricola Russa dei Boschi..... | 21 |
| Azienda Agricola Ratto..... | 22 |
| Elleesse..... | 23 |
| Fonterosa..... | 24 |
| La Tana di Ciacco..... | 26 |
| NeroFermento..... | 28 |
| Società Agricola Baraldo..... | 29 |
| SOI..... | 30 |
| Azienda Agricola Paros..... | 32 |
| Zabo Form..... | 34 |
| Caffex..... | 36 |
| Ciòshok..... | 37 |
| Corilu..... | 38 |
| Fidani..... | 39 |
| Giumbu..... | 40 |
| Muvein Mugello in vetrina..... | 41 |

PUBLISHER'S PREFACE

Dear Importer,
welcome to Degustibus world, a place where you can find detailed informations about the offer of some interesting Italian food producers.

The guide 'De Gustibus – from producers to importers' aims to present a selection of excellent gastronomic foodstuffs from the main regions of Italy.

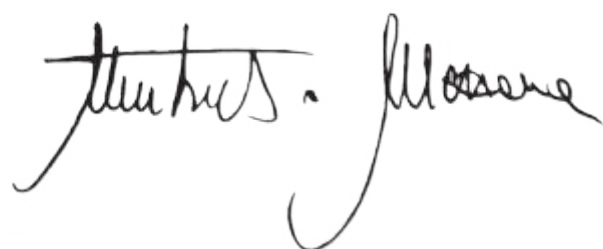
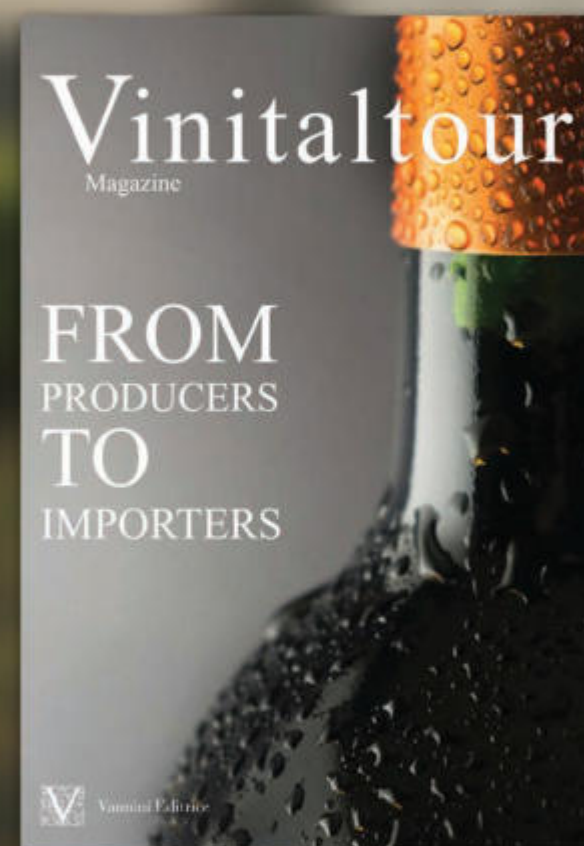
This guide can open a window on the Italian lifestyle and bring to your table real Italian flavours, thanks to our selection of top quality products, appreciated all over the world.

We provide informations on firms and their products, the annual potential with the average retail price, so the importers can get in touch directly with the producers, with no intermediary in order to get better commercial terms and conditions.

The mission of this guide is to connect importers to producers, in order to cut the distribution chain as much as possible and to optimize prices, logistic costs and margins, both of importers and producers.

We wish this guide meets your expectations and needs. Please don't hesitate to contact us if you have any questions, remarks or suggestions to improve the project and make it more interesting for your business.

CEO Vannini Editrice
Umberto Mezzana

Discover the first two numbers
dedicated to wine on our site

www.vinitaltour.com

ABOUT THE ITALIAN GRAINS AND RICE MARKET

Italian high quality flour and semolina

Since last February the labels of each food product must display some new important informations; such as the clearer presentation of allergens for prepacked foods in the list of ingredients, interesting nutrition information, but also the origin of the raw ingredients of the foodstuff. This's a really good matter for the Italians customers; now they can really choose the quality!

In Italy, we believe that the best recipe is made with just a few simple but high-quality ingredients, that's why we always care about their origins, especially if it concerns the pasta. Pasta has been made in Italy for thousands of years. Until the 16th century, it was always homemade; in fact, it was the most consumed meal in the houses throughout the peninsula. Later pasta became an industrial product, thanks to a small number of Italian pioneers.

Pasta made in Italy

Pasta is made from just two ingredients: water and high-quality durum wheat, the hard wheat that, when milled, produces high-quality semolina. It is high quality because semolina has proteins in it that contain elevated quantities of gluten. Today the most of contemporary industrial pasta, even if produced in Italy, can contain grains and flours from all over the world (Canada or Australia) but all food producers label packs of pasta and rice to indicate from which country the ingredients come from.

But we know that the best product is that one made with suitable wheats, together with the best tradition processes (like the wheat washing) and the most avantguard machinery.

When you buy food, its Italian origin is a plus, because consumers increasingly ask for made in Italy products. And when the law imposed the traceability on the label of the origin of durum wheat semolina.



Production and distribution of grains and flour products

Cereal flour is the main ingredient of bread, while wheat is the grain most commonly used to make flour. Certain varieties may be referred to as "clean" or "white". Flours contain differing levels of the protein gluten. "Strong flour" or "hard flour" has a higher gluten content than "weak" or "soft" flour. "Brown" and wholemeal flours may be made of hard or soft wheat. Semolina is the coarse, purified wheat middlings of durum wheat used in making pasta, breakfast cereals and others. Italy exports a large selection of cereals, made with the finest raw materials and it can supply large quantities of corn, oats, wheat, rye, barley, rice, buckwheat, millet and many other varieties of cereals. The production and distribution of Italian flour products, semolina, wheat flour, spelt flour, barley flour, couscous, corn and oats is really appreciated, both nationally and internationally.

Italian rice quality

In the Italian cereals market, we can't forget the rice: the cereal plays a really important role.

Today Italy is the biggest producer of rice in Europe, and 92% of the Italian surface cultivated with rice is concentrated in Piedmont and Lombardy regions, especially in the provinces of Pavia, Vercelli, and Novara. The Italian annual production of processed rice reaches 1 million tonnes, 10% of which are exported to non-EU markets, 35% are sold in the Italian market and 55% in the EU market. This is an important supply chain, which however is heavily influenced by competition from Asian Countries and in the next two years runs the risk of seeing the Italian rice-growing areas halved. Italian rice cultivation is based on research of varieties suitable for preparing in the best possible way the various Italian traditional courses based on rice. On the other hand, abroad rice is either a side dish which accompanies the different courses or a substitute for bread. Italy exports different qualities: Arborio, Carnaroli, Vialone Nano, Baldo, Sant'Andrea, Originario, Parboiled or coloured rice.





AGRICOLA PIANO srls

Via Stefano Canzio 18, 71011 Apricena (FG) - Italy
Phone: +39 0882 643676 - +39 349 3950096
E-mail: info@agricolapiano.com

www.agricolapiano.com

Nowadays,I am proud to say that I am a successful farmer who processes and sells in a short supply chain everything he produces on field, through an ethical pact with the consumer based on two cornerstones: **1.** High quality of my food that is obtained primarily on field and then through the research of ancient recipes and the careful study of the transformation processes that preserve the nutritional and organoleptic characteristics. **2.** Producing ethically, “cultivating naturally and producing healthy foods it is crucial because food not only feeds us but prevents and cures our ills”: To Respecting the environment; Protecting the native varieties and biological diversity; By contrasting the excessive power of the food industry, proving that you can and must produce the food starting from the quality and not from the price range. **Currently my company produces:** Extra Virgin Olive Oil from Monocultivar Peranzana, winner of the best in Italy; Peranzana Olive in Sea Water, also a price winners. We are the only company worldwide to produce them with this archaic method; Vegetables in Extra Virgin Olive Oil of Peranzana (artichokes, tomatoes, peppers, zucchini and eggplant); Natural flours and semolina produced with the following characteristics: High quality grains 100% Italian; Contain wheat germ; No chemicals addiction; No mycotoxins; No Glyphosate; Produced only on presale to preserve the nutritional and organoleptic values; Pasta.



| Product | Production Potential q/li / year | Size | Certifica- tions | Origin of raw materials | Retail price |
|--|-------------------------------------|-----------------------|---------------------|----------------------------|--------------|
| Extra virgin olive oil | 500 q.li | 500 mlt | BIO | 100% ITALY | € 10,92 |
| Olives in sea water | 200 q.li | JAR 280 g - 314 ml | | 100% ITALY | € 4,37 |
| Spiced olives | 200 q.li | JAR 280 g - 314 ml | | 100% ITALY | € 5,01 |
| All-purpose flour with wheat germ italian "0" | 5.000 q.li | 1 kg | | 100% ITALY | € 2,19 |
| Whole wheat flour with wheat germ italian "integrale" | 5.000 q.li | 1 kg | | 100% ITALY | € 2,55 |
| Durum wheat flour with wheat germ italian "semola rimacinata" | 5.000 q.li | 1 kg | | 100% ITALY | € 2,19 |
| Pasta | 10.000 q.li | 500 g | | 100% ITALY | € 2,92 |
| Corn flour with corn germ italian "fioretto" | 500 q.li | 1 kg | | 100% ITALY | € 2,92 |

Marketing unavailable: France, Switzerland, Austria, Holland, Belgium, Germany, Denmark, Sweden and Norway.

ECORÌ AGRICOLA SRL



Via Trino 200, 13100 Vercelli - Italy
Phone: +39 0161 271920
E-mail: info@ecori.it

www.ecori.it

The Ecorì Agricola is born from the love for the land of nine farmers and a rice mill partner, from Vercelli and Novara who all together decided to introduce into the market a high-quality product: the excellence of the Italian rice production. All the manufacturers come from a strong agricultural traditional background which, for most of them, goes back to the first half of the 19th century. The rice marketed by Ecorì is grown exclusively by the shareholders. Each Ecorì's pack carries the manufacturer's name and lot, to easily locate the plot where it was grown, how it was grown, how it was transformed / refined and preserved. The members personally take care of every detail: cultivation, packaging, marketing and refining, to ensure the highest quality of the products. The rice is "cleaned" during its production and transformation, respecting the environment in which the rice is growing, thanks to both traditional and modern technologies. The cultivation is directly controlled by the technicians of Piedmont Region. After the cropping, all the rice during the preservation's phases is free from chemical products. So, producing ecofriendly rice means: safeguarding the consumer's health; love for the land; deep knowledge of the growing rice process using the traditional and modern technologies. The "filiera" is the supply chain that enable the rice to reach the consumer's tables. ECORÌ AGRICOLA s.r.l. owns the entire supply chain, and its partners are farmers, processing industries, product distributors. "Rintracciabilità" of the "filiera" is having a traced identification of all the industries that took part in the complete production of our final product. SGS Italia attest the complete and total "rintracciabilità" of our rice from farm to fork.



| Product | Production Potential kg / gg | Size | Certifications | Origin of raw materials |
|-------------------------|---------------------------------|------|----------------|-------------------------|
| Rice Carnaroli Extra | 4000 kg/gg | 1 kg | SGS | 100% ITALY |
| Rice Arborio Extra | 4000 kg/gg | 1 kg | SGS | 100% ITALY |
| Rice Vialone Nano Extra | 4000 kg/gg | 1 kg | SGS | 100% ITALY |
| Rice Baldo Extra | 4000 kg/gg | 1 kg | SGS | 100% ITALY |
| Rice Roma Extra | 4000 kg/gg | 1 kg | SGS | 100% ITALY |
| Rice S.Andrea Extra | 4000 kg/gg | 1 kg | SGS | 100% ITALY |
| Rice Ribe Integrale | 4000 kg/gg | 1 kg | SGS | 100% ITALY |
| Rice Hermes / Venere | 4000 kg/gg - 4000 kg/gg | 1 kg | | 100% ITALY |

ECORÌ
Riso di Alta Qualità





FAVORITE ITALIAN FOODS srls

Via F. Turati 14, 80026 Casoria (NA) - Italy
Phone: +39 338 3777026
E-mail: info@13credenze.com,
export@13credenze.com

www.13credenze.com

The Company 13 CREDENZE, born thanks to the great passion for the Italian pasta tradition. Produces in the province of Naples, just over 45 different pasta shapes made with fine Italian durum wheat semolina, bronze drawing and with a slow drying process at low temperatures to preserve nutritional values. The result is a product of the highest quality that guarantees optimal cooking stability and an incredible ability to collect and enhance every flavor of the seasoning. The company boasts the production of about 3 and a half tons of pasta per day and boasts the creation of unique formats on the market, such as the linguine with algae, purple potato cavatelli, the 22 and the laces. For some years, always for passion, the company has invested in the south of Italy in a workshop for the production of almond pastries and typical biscuits, receiving today a great recognition for the goodness and quality of raw materials. The company is very attentive to the quality of its product and the benefits it has on human health, creating over time a special wellness line of products.



| Product | Production Potential q/li / year | Size | Certifications | Origin of raw materials | Retail price |
|-------------------------|-------------------------------------|--------------------|-------------------------|----------------------------|--------------|
| Linguine with algae | 1000 kg / day | 250 g - 500 g | ISO 9001/HCCP/BIOLOGICA | 100% ITALY | € 2,00 |
| Purple potato cavatelli | 1000 kg / day | 250 g - 500 g | ISO 9001/HCCP/BIOLOGICA | 100% ITALY | € 2,00 |
| Laces | 3500 kg / day | 250 g - 500 g | ISO 9001/HCCP/BIOLOGICA | 100% ITALY | € 1,60 |
| 22 | 3500 kg / day | 250 g - 500 g | ISO 9001/HCCP/BIOLOGICA | 100% ITALY | € 1,60 |
| Almond paste | 160 kg / day | from 250 g to 1 kg | ISO 9001/HCCP/BIOLOGICA | 100% ITALY | € 9,00 / kg |
| Or sapurit | 160 kg / day | from 250 g to 1 kg | ISO 9001/HCCP/BIOLOGICA | 100% ITALY | € 9,00 / kg |
| Stuffed | 160 kg / day | from 250 g to 1 kg | ISO 9001/HCCP/BIOLOGICA | 100% ITALY | € 9,00 / kg |
| Bundles with orange | 160 kg / day | from 250 g to 1 kg | ISO 9001/HCCP/BIOLOGICA | 100% ITALY | € 9,00 / kg |



MARES & MONTES

Via Don Bosco 37, 08040 Arzana (OG) - Italy
Phone: +39 333 4659290
E-mail: maresemontes@alice.it

Mares&Montes is a small food company located in Ogliastro, Sardinia. Since 2008, Salvatore Delogu, the owner, travels all around the Italian peninsula with the aim of catching good food tastes.

The firm's concept is based on his desire to eat healthy as well as to satisfy customers tastes and needs providing them high quality food.

His aim is to combine customers' modern tastes with the Italian traditional food keeping natural food taste and not adding flavourings.



| Product | Production Potential q/li / year | Size | Origin of raw materials | Retail price |
|-----------------------|-------------------------------------|--------|-------------------------|--------------|
| Fregula nero seppia | 300 kg / day | 500 gr | ITALY | € 6,00 |
| Fregula trigu de oro | 300 kg / day | 500 gr | ITALY | € 6,00 |
| Fregula Korasan | 300 kg / day | 500 gr | ITALY | € 6,00 |
| Fregula Cappelli | 300 kg / day | 500 gr | ITALY | € 7,50 |
| Malloreddus zafferano | 300 kg / day | 500 gr | ITALY | € 8,00 |
| Malloreddu cannonau | 300 kg / day | 500 gr | ITALY | € 7,00 |
| Malloreddus di farro | 300 kg / day | 500 gr | ITALY | € 7,00 |
| su Minoreddu | 250 kg / day | 500 gr | ITALY | € 6,50 |



RISO IN FIORE

Via Roma 159, 13010 Stroppiana (VC) - Italy
Phone: +39 333 6279944
E-mail: info@risoinfiore.it

www.risoinfiore.it

A UNIQUE ITALIAN VARIETY OF RICE: A TRUE WORLD EXCLUSIVE

The Gloria long-grain rice produced by the Italian company RISOINFIORE is the only **RESIDUE-FREE rice on the market with a registered trademark**. Our RISOINFIORE long-grain rice is **“A RESIDUO ZERO”** – i.e. **“RESIDUE-FREE”**, which means that it has undergone full multiresidue analysis and has been found to be free from any trace of phytosanitary products.

Our **100%-Italian rice** that, in addition to being free from phytosanitary residues, is grown using the methods of sustainable and conservation agriculture before being subjected to a “gentle” drying process, and maintained during storage using renewable energy.

It's available in three versions: **WHOLE –GRAIN RICH IN FIBRE, SEMI WHOLE GRAIN HOLDS ITS SHAPE TEXTURE DURING COOKING, SEMI RICE WHITE GREAT CREAMY**. The grains are subjected to limited processing, either one or two polishing phases. **The rice is polished slowly, and gently with natural stone**. By merely caressing the whole grain, this leaves the rice with an amber colouration and preserves both the whole germ and the nutritional and organoleptic qualities of the outer layers. The result is a fluffy, flavourful rice. **With an amylose level between 18 and 19%**, both products are perfect for risottos, soups, desserts or even a rice “timbale”.
Our **ZERO-RESIDUE “Gloria” rice** is also the source of our semi-wholegrain, stone-ground **rice flour**.



| Product | Production Potential q/li / year | Size | Origin of raw materials | Retail price |
|--|-------------------------------------|---------------------|----------------------------|--|
| Gloria long grain rice “RESIDUO ZERO” whole grain | 2000 q.li / year | 1 kg | 100% ITALY | 4,50 € |
| Gloria long grain rice “RESIDUO ZERO” semi-whole grain | 4000 q.li / year | 500 g - 1 kg - 5 kg | 100% ITALY | 500g 3,00 € - 1kg 4,50 € - 5kg 21,00 € - Special edition 500g 7,00 € - 1kg 9,00 € |
| Gloria long grain rice “RESIDUO ZERO” semi-white rice | 4000 q.li / year | 500 g - 1 kg - 5 kg | 100% ITALY | 500g 3,00 € - 1kg 4,50 € - 5kg 21,00 € - Special edition 500g 7,00 € - 1kg 9,00 € |
| semi-whole grain rice flour RESIDUO ZERO | 1000 q.li / year | 500 g | 100% ITALY | 2,80 € |



SAPORI DI NORCIA srl

Via del Lavoro SNC, 06046 Norcia (Perugia) - Italy
Phone: +39 0743 817073
E-mail: info@saporidinorcia.com

www.saporidinorcia.com

Sapori di Norcia gather a few farmers who are involved in the activity that characterizes Castelluccio’s tableland: the cultivation of lentils. Unique for their small dimensions and their unmistakable flavour lentils grow up at an altitude of 1500 m, in the center of the Monti Sibillini National Park. In order to protect the consumer and safeguarding the product from imitations, in 1997 The European Union gave the identification of P.G.I. (Protected Geographical Indication) to lentils from Castelluccio. Key words for our customers are “excellence” and “quality”. Thanks to the structure of our framework and leading edge facilities we check all steps of cleaning and packaging processes. Among the most important facilities are the following: electronic precision balances, optical system, x-ray machine, metal detector, through which we can guarantee the absence of foreign matter into the packaging. Currently Sapori di Norcia serves both chains of distributions and retail activities.



| Product | Production Potential q/li / year | Size | Certifications | Origin of raw materials | Retail price |
|-------------------|-------------------------------------|-----------|-----------------|----------------------------|--------------|
| Lentils From | 1000 kg | Cellophan | IGP Certificate | 100% ITALY | 6,50 € |
| Lentils From | 1000 kg | Green box | IGP Certificate | 100% ITALY | 6,50 € |
| Pearled Spelt | 1000 kg | Cellophan | | 100% ITALY | 3,00 € |
| Shelled Grass | 1000 kg | Cellophan | | 100% ITALY | 4,00 € |
| Shelled Roveja | 1000 kg | Cellophan | | 100% ITALY | 4,50 € |
| Zuppa Contadina | 1000 kg | Cellophan | | 100% ITALY | 3,50 € |
| Zuppa Varietà | 1000 kg | Cellophan | | 100% ITALY | 3,50 € |
| Zuppa Cecirinella | 1000 kg | Cellophan | | 100% ITALY | 3,50 € |



A DELICIOUS WORLD OF VEGETABLES IN OIL AND VINEGAR

Long time ago before refrigeration era, Italians developed a wide range of methods to preserve the flavour and the goodness of a variety of seasonal products, such as fruits and ripe vegetables.

Various vegetables and fruits as they reached optimum ripeness, can be packed in the jars, filled with a mixture of salt, herbs and spices, oil, vinegar, or syrup.

Today refrigeration, commercial cold storage and long distance shipping have greatly increased the availability of fresh fruit and vegetables everywhere during the year.

Sottoli and sottaceti

In Italy we often use both the terms sottoli and sottaceti to indicate a large variety of preserved vegetables and fruits.

Sottaceti literally means 'under vinegar', so we intend vegetables that have been pickled in vinegar, whose acidity keeps the food from spoiling.

On the other side, Sottoli literally means 'under oil' and the category includes all the vegetables packed in olive oil. This method requires more care in preparation than doing sottaceti, because oil is not a preservative; it prevents spoilage merely by isolating the vegetables from the air. This means

that the vegetables must be fully cooked and transferred immediately to a sterile jar.

In Italy we have special vegetable varieties grown in open fields cultivated without the use of greenhouses, respecting the seasons. This is due to the fact that you can have the top quality oil or vinegar preserved vegetables, only if you process them fresh, after they have just been harvested from the fields when fully ripe.

A typical Italian delicacy

Oil or vinegar preserved vegetables can be tasted as appetizers, with aperitifs, as snacks or as a side dish to accompany the second courses.

The typical and most loved all over the world products are the famous Giardiniera, a mixed pickled vegetables Italian-style; or Mostarda, the classic hot and spicy condiment, made with fruits, traditionally served with boiled meat dishes.

Then Italy exports a large variety of tasty cauliflowers, green and black olives, cime di rapa, green beans, broad beans, aubergine, stuffed chili peppers, peperoni, zucchini or sun dried tomatoes in olive oil.

The Italian traditional method guarantees the perfect preservation of the flavour and goodness of a variety of seasonal products. They were preserved in part by drying them under the sun, to then lightly season them with salt and pack them in flower vases or glass jars and cover them with oil and often with a mixture of herbs and spices.

Typical regional products and sauces

Among the great variety of products we can't forget the typical regional products.

Such as the apple mustard, the citron or clementine mustards or the antique flavor sauces of the Aubergine Pasta Sauce, the Bagna Caoda, the typical Italian tasty ready-to-use sauce from the Langhe, the basil pesto or sundried tomato pesto and others.

Choose the quality, choose Italian food!



ACETAIA FERRETTI CORRADINI di Bellini Valerio

Via Cartesio 13/1, 42122 Bagno - Reggio Emilia - Italy
Phone: +39 347 4350441
E-mail: info@passionebalsamica.it

www.passionebalsamica.it

A family tradition in balsamic vinegar since the beginning of 1900. Until nowadays the precious vinegar has always been a treasure to be protected in the attic of the house and to be known only to close family and friends. Since 2015 we have decided to tell as many people as possible the beautiful story of an Emilian family and the passion of his grandfather Libero Ferretti for the precious balsamic vinegar. Today the Acetaia Ferretti Corradini caters to Customers and Estimators with a complete product range, absolutely artisan quality and exclusively local raw materials. Products that have obtained IGP (Balsamic Vinegar of Modena IGP), DOP (Traditional Balsamic Vinegar of Reggio Emilia DOP) and Organic (Balsamic Vinegar of Modena IGP BIO).



| Product | Size | Certifications | Origin of raw materials | Retail price |
|--|--------|----------------|-------------------------|--------------|
| Aceto balsamico tradizionale di Reggio Emilia DOP Bollino Aragosta | 100 ml | DOP | 100% ITALY | 60,00 € |
| Aceto balsamico tradizionale di Reggio Emilia DOP Bollino Argento | 100 ml | DOP | 100% ITALY | 84,00 € |
| Aceto balsamico tradizionale di Reggio Emilia DOP Bollino Oro | 100 ml | DOP | 100% ITALY | 115,00 € |
| Aceto balsamico di Modena IGP | 250 ml | IGP | 100% ITALY | 9,60 € |
| Aceto balsamico di Modena IGP Bio Certificazione Biologico/Organic | 250 ml | IGP BIO | 100% ITALY | 11,50 € |
| SABA (Cooked Grape Must) mosto d'uva cotto | 250 ml | | 100% ITALY | |



AGRICOLA RUSSA DEI BOSCHI

Contrada Russa S.P 62, 95041 Caltagirone - Italy
Phone: +39 349 0699646
E-mail: vincenzotrusso.2c@gmail.com

www.russadeiboschi.com

The Tenue and Agricultural Holding “Russa dei Boschi” is on the hills of the Ibbei Mountain in Caltagirone, in the southeastern part of Sicily, considered one of the most interesting and exceptional areas in this region. The Polizzi family has always been the owners of the Tenue and Agricultural Holding “Russa dei Boschi” for over four generations and ever since then they have been producing the finest quality of organic extra virgin olive oil. The olive plantation along with its olive trees are aged for about four hundred years. The organic extra virgin olive oil produced by this company uses exclusively the traditional local olives grown on this plantation, which are Cetrara, Moresca, Agliadora and Carolea. The particularity of the product's flavor, color and brightness is given thanks to the harvest, which is anticipated to the beginning of October, the olives being manually picked and accurately selected, then transported in wooden cases and finally processed within few hours in the olive oil mill located not far from plantation. The milling is made by cold pressing, reaching the temperature of 26-27 degrees, in traditional crushers followed by the squeezing in presses and a natural settling, at first in a steel silos for eight days. Secondly the product is moved to another steel silos for four months until the moment of bottling the organic extra virgin olive oil. Throughout the process, the oil will maintain its healthy properties and characteristics especially due to the low temperature. The organic oil has two certifications, UNASCO and BioAgricert, demonstrating that the product is a 100% Italian and organic. The UNASCO association allows the client to be in touch with all the product's steps, from the day of picking to the bottling, thanks to a serial code on the back label of the bottle. After tasting the organic oil, you will understand how the little details are what count the most in order to make a highly appreciated product by the more demanding gourmets. In addition, it is thought to spread the Sicilian tradition and its authenticity worldwide.



| Product | Size | Certifications | Origin of raw materials | Retail price |
|--|-------------------|------------------------|-------------------------|--------------|
| Organic extra virgin olive oil for dealers | bottle of 0,75 ml | UNASCO and BioAgricert | 100% ITALY | € 13,50 |
| Organic extra virgin olive oil for dealers | bottle of 0,50 ml | UNASCO and BioAgricert | 100% ITALY | € 11,50 |
| Organic extra virgin olive oil for dealers | bottle of 0,25 ml | UNASCO and BioAgricert | 100% ITALY | € 7,00 |
| Organic extra virgin olive oil for dealers | Can of 2 liters | UNASCO and BioAgricert | 100% ITALY | € 30,00 |
| Organic extra virgin olive oil for dealers | Can of 3 liters | UNASCO and BioAgricert | 100% ITALY | € 44,00 |
| Organic extra virgin olive oil for restaurants | bottle of 0,50 ml | UNASCO and BioAgricert | 100% ITALY | € 13,50 |
| Organic extra virgin olive oil for restaurants | bottle of 0,25 ml | UNASCO and BioAgricert | 100% ITALY | € 7,50 |
| Organic extra virgin olive oil for restaurants | Can of 5 liters | UNASCO and BioAgricert | 100% ITALY | € 75,00 |

AZIENDA AGRICOLA RATTO



Piazza San Rocco 16, 16010 Serra Riccò (GE) - Italy
Phone: +39 348 8965046 - +39 347 1187577
E-mail: aziendaagricola.fratelliratto@gmail.com

www.lenoverose.it

On a property ground, which has belonged to the same family since 1870, at the foot of the Ligurian Apennines, the members of our agricultural farm, the Ratto brothers, grow 9 varieties of roses. Our rosebushes include 1500 plants. We produce various kinds of scented rose jams and rose syrup. Rose jams are perfect for the decoration of biscuits, cakes and ice creams. You can spread them on bread slices or match them with creamy and seasoned cheese. You can dilute rose syrup to flavour your tea, fruit salads and cake doughs. It is a completely natural and biological product made up only of water, sugar, rose petals and lemon juice. All these products date back to old traditions taught to us by our ancestors. They are typical items coming from the valleys located in the hinterland of Genoa that's why they are special and unique preparations. If you are interested in getting further information about our family run business and our production we will send you some samples and invite you to come and visit us.



| Product | Production Potential q/li / year | Size | Origin of raw materials | Retail price |
|------------|-------------------------------------|--------------|-------------------------|--------------|
| Rose syrup | 3.500 Pieces | 300 ml | 100% ITALY | € 8,00 |
| Rose jams | 3.500 Pieces | 100 - 120 ml | 100% ITALY | € 3,00 |
| Rose jelly | 1.500 Pieces | 120 g | 100% ITALY | € 3,00 |



ELLEESSE SRL



Via Faustana 44, 06039 Borgo Trevi (PG) - Italy
Phone: +39 0742 381678 ext.2
Fax: +39 0742 78333
E-mail: info@elleesse.it

www.elleesse.it

Nearly seventy years have gone by and today Elleesse is a company that relies on state-of-the-art production system, but it has remained loyal to its traditions overseeing each and every process phase. Since its birth Elleesse has specialised in fine foods and ever more in truffles, the hypogean mushrooms famous all over the world, and their derivatives. "Elleesse L'Arte in Tavola" is the historic, widest product range, with recipes handed down, unchanged, from generation to generation and more innovative products with new ingredient pairings such as "Salsa del Tartufo" and "Vellutata parmigiano e tartufo", the newest and very well-performing truffle creams of this line. In this product-family you can find the truffle in all its variety, but also traditional hunting products vegetable creams, flavoured dressings with extra virgin olive oil and fish sauces.



| Product | Production Potential q/li / year | Size | Certifications | Origin of raw materials |
|--|-------------------------------------|--------------------|--------------------------|-------------------------|
| Salsa del Tartufo - Sauce with cultivated mushrooms and truffles (5%) | 10 q | 180g - 500g - 800g | BRC, IFS, ISO 22000:2005 | ITALY + EXTERNAL |
| Vellutata parmigiano e tartufo - Cream with parmesan cheese and truffles (10%) | 10 q | 310g | BRC, IFS, ISO 22000:2005 | ITALY + EXTERNAL |



FONTEROSA
Località Baudana 75, 12050 Serralunga d’Alba - Italy
Phone: +39 0173 613544
E-mail: info@fonterosa.it

www.fonterosa.it

The firm Fonterosa di Pira Giorgio e C. s.a.s. was founded in 1985 in Alba. It then moved in 1993 to the hills in Serralunga d’Alba, in the center of the Langhe region, where it enjoys a wonderful view, surrounded by old castles and famous vineyards. Since the beginning, the purpose of Fonterosa was to give its customers a special product which would contain a “piece” of Langa. Giorgio and Daniela, founders of the company, take care of their production, the business relations and administration respectively, supported from 2004 by their son Fabrizio. In this area, since older times, preserving the produce of the land for the cold season was a source of nutrition as well as a reason to be proud, recepies have become part of the popular tradition. Fonterosa’s specialities, with their colours, flavours and fragrances, are the expression of the people from the Langa region, of their way of working and eating. Early fruits and vegetables of very high quality are prepared in practical and original glass jars, packed with originality and simple elegance.



| Product | Size | Origin of raw materials | Retail price |
|---------------------------|---|-------------------------|---|
| Sweet and sour vegetables | 300g - 540g - 1000g - 1600g - 3050g - 3050g | 100% ITALY | 300g 6,00€ - 540g 9,00€ - 1000g 19,00€ - 1600g 22,00€ - 3050g 35,00€ - 3050g 52,00€ |
| Confit of red onions | 110g - 220g - 350g | 100% ITALY | 110g 3,50€ - 220g 5,50€ - 350g 6,50€ |
| Pears and Moscato wine | 30g - 110g - 350g | 100% ITALY | 30g 1,50€ - 110g 3,50€ - 350g 6,50€ |
| Figs and Barolo wine | 30g - 110g - 350g | 100% ITALY | 30g 1,50€ - 110g 3,50€ - 350g 6,50€ |





LA TANA DI CIACCO srls

Via Vincenzo Foppa 46, 20144 Milano - Italy
Phone: +39 338 2262211
E-mail: latanadiciacco@gmail.com

www.latanadiciacco.it

“La Tana di Ciacco” is a company of young people, which is aimed at a refined consumer, offering “Made in Italy” products selected exclusively from Italian companies operating in compliance with the tradition of our country and high quality. Raw materials must be not only 100% made in Italy, but also precious and obtained by paying attention to organic.



| Product | Size | Origin of raw materials |
|---|-----------------------------|-------------------------|
| Extra Virgin Oil Riserva and Bioil | 0,2 L - 0,5 L - 1 L | ITALY |
| Sicilian Extra Virgin Olive Oil dressing orange/lemon/tangerine | 0,10 L - 0,25 L | ITALY |
| Balsamic vinegar of Modena IGP | 250 ml | ITALY |
| Extra Pachino cherry tomato jam | 100 g | ITALY |
| Ready to use Pachino cherry tomato sauce | 500 ml | ITALY |
| Pesto from Pantelleria | 180 ml | ITALY |
| Pate with capers and turmeric | 195 g | ITALY |
| Red peppers jam | 230 g | ITALY |
| Cream with white truffle and parmesan | 50 g - 90 g - 130 g - 500 g | ITALY |
| White truffle curry sauce | 100 g | ITALY |
| White truffle extra virgin oil in tin | 175 ml - 250 ml - 1 L | ITALY |
| Pistachio pesto | 90 g - 190g - 1kg | ITALY |
| Pistachio croccante | 100 g - 200 g | ITALY |
| Extra dark chocolate olives | 120 g | ITALY |
| Yellow myrtle | 1 L | ITALY |
| Nobile myrtle | 1 L | ITALY |





NERO FERMENTO SRL

Via Romea Nord 246, 48122 Ravenna - Italy
Contact: tommaso@nerofermento.it
Phone: +39 3391231554
E-mail: info@nerofermento.it

www.nerofermento.it / www.agliodivoghiera.it

From white to black, through a long process of fermentation and ripening, **garlic becomes elegant for our palate.** The fermentative process **transforms the intense and pungent aroma into a softer and more delicate flavour,** making **bulbils tenderer and improving their digestibility.** **Nero di Voghiera is produced through the natural fermentation of Voghiera Garlic PDO** under closely monitored conditions, without additives, preservatives or yeasts, in controlled humidity and temperature for at least 60 days. A long process by which **Voghiera's garlic, an exquisitely typical Italian garlic famous for its gentle taste,** loses the typical pungent taste of traditional garlic to become gentler and easier to digest. The taste is a real surprise, it is sapid and tasty, with **umami notes, balsamic, acid and sweet flavours,** perfect to be used in several recepies. From **a raw material on certified excellence, a delicious and healthy** product is born, **cultivated, harvested and fermented exclusively in Emilia Romagna - Italy.** With Nero di Voghiera, the black garlic market is finally enriched with **a choice of a product which is 100% made in Italy.** Nero di Voghiera is produced by **NeroFermento**, an innovative company that is born from the **love for the land that meets technology.** NeroFermento expresses the ideal synergy between quality farming and technological research, to enhance the excellence products of our country, 100% made in Italy.



| Product | Production Potential q/li / year | Size | Origin of raw materials |
|-------------------------|-------------------------------------|---|-------------------------|
| Nero di Voghiera bulbs | 1.600 kg/month | Pack 30 gr (1 bulb), Pack 100 gr (3-4 bulbs) | 100% ITALY |
| Nero di Voghiera Peeled | 3.000 Pieces/month | Jar 50 gr | 100% ITALY |
| Nero di Voghiera Cream | 5.000 Pieces/month | Jar 70 gr | 100% ITALY |



SOCIETÀ AGRICOLA BARALDO S.S.

Via Arzerdimezzo 9/B, 35020 Pernumia - Italy
Phone: +39 042 9778375
E-mail: info@ladispensadipatrizia.it

www.ladispensadipatrizia.it

From our earth, fruit and vegetable are processed with handicraft procedures, without preservative, thickening and colorants to get healthy delicacies. Patrizia is fierce and proud of having realized her hidden dream. As the puppeteer gives a soul to his rag dolls, mother and grandmother of the Baraldo's family have turned the harvest of their earth into bittersweet, delights preserved in oil, jam, creams, sauces and delights preserved in vinegar, giving rise to "La Dispensa di Patrizia"! Thanks to her passion, a few, years ago she decided to preserve some products of the firm with the intention of eating them with her family, or also to give them to her friends. Considering the continuos requests, also from catering industry, cuisine and other clients who had a taste of these products, the company have created a laboratory dedicated to offering a handicraft product and handmade, but at the same time safe under all the hygienic, medical and legislative aspects.



| Product | Size | Origin of raw materials | Retail price |
|---|--------------|-------------------------|------------------|
| Mixed vegetables into bitter-sweet | 340g - 1030g | 100% ITALY | € 6,00 - € 13,00 |
| White asparagus into bitter-sweet | 330g | 100% ITALY | € 7,50 |
| White asparagus in extra virgin olive oil | 210g | 100% ITALY | € 8,00 |
| Red chicory into bitter-sweet | 310g - 970g | 100% ITALY | € 7,50 - € 22,50 |
| Red chicory in extra virgin olive oil | 210g | 100% ITALY | € 7,80 |
| Zucchini into bitter-sweet | 320g - 980g | 100% ITALY | € 5,50 - € 11,50 |
| Zucchini in extra virgin olive oil | 200g | 100% ITALY | € 7,80 |



SOI SRL
Via delle Macere 20, 00060 Formello (RM) - Italy
Phone: +39 6 88565899
E-mail: info@groupsoi.com

www.groupsoi.com

Group SOI is a food manufacturer and supplier, operating since 2006 in the Travel, Hotel, Retail and Catering business. The company is located in Rome operating in both Italian and international markets, today it serves 16 countries all over the world. We strive to maintain a high level of innovation and creativity, in order to achieve excellence with our unique products. Our trademark is single serve. The portfolio includes 40 different solutions types of **Extra Virgin Olive Oil** and **Vinaigrette Dressings**, in offerings that start from the **Snap & Pour** selection in 10 and 15 ml, easy and friendly to use. The 15ml **Classic selection** (twist & pour) include flavors such as EVO, Lemon EVO and Balsamic Vinaigrette Dressing, using Balsamic Vinegar of Modena IGP, the **New Generation** (Extra Virgin Olive Oil infused with natural extract from organic herbs, spices and citrus), and the **Smart selection**, includes many fruit Balsamic flavored Dressings. Italian Creamy dressings and also a new **sauce** selection are now available. The new Dressings are all vinegar base and include different flavors, in various sizes. The sauces are all single serve as well; they are available in different packs, that include mayonnaise, mustard and ketchup or chilly sauce, mayonnaise and mustard. Group SOI cultivates and supplies pure saffron. The cultivation of this precious spice is in Nepi, 60 km from Rome. Branded Crocus d'Oro which is sold in threads, packed in elegant glass containers, respecting the style and elegance of the product.



| Product | Production Potential pieces / year | Size | Certification | Origin of raw materials |
|--|------------------------------------|-----------------------------------|---------------|-------------------------|
| Frutto d'Oro, Snap and Pour Selection (Extra Virgin Olive Oil, Balsamic Vinaigrette Dressings) | 50 million | 10 ml - 15 ml | HACCP | 100% ITALY |
| Frutto d'Oro, The Classic Selection (ExtraVirgin Olive Oil, Balsamic Vinaigrette Dressings) | 20 million | 15 ml - 100 ml | IFS / BRC | 100% ITALY |
| Live Oil, The Smart Selection (Extra Virgin Olive Oil mixed with Fruit Balsamic Vinegar) | 10 million | 15 ml | IFS / BRC | 100% ITALY |
| Live Oil, The New Generation Selection (herbs, spices and Citrus Extra Virgin Olive Oil) | 10 million | 15 ml - 100 ml | IFS / BRC | 100% ITALY |
| Cascinone, Premium Extra Virgin Olive Oil | 10.000 | 500 ml - 750 ml | ORGANIC | 100% ITALY |
| Borgo d'Oro, Creamy Italian Dressings (Lemon, Curry, Truffle, Rosemary&Garlic and more) | 1 million | 15 ml - 150 ml 250 ml - 800 ml | IFS / BRC | 100% ITALY |
| Pane&Olio, Squeeze Sauce (Tomato Sauce, Mustard, Mayonnaise and Hot Chili) | 20 million | 27g each Tris Sauce pack 27x3g | ORGANIC | 100% ITALY |
| Crocus D'Oro, Pure Saffron Threads | 10.000 | 0,02 g - 0,3 g | ORGANIC | 100% ITALY |





AZIENDA AGRICOLA PAROS

Località Parosso 9, 25040 Angolo Terme (BS) - Italy
Phone: +39 348 7657872
E-mail: az.paros@yahoo.it

Azienda Agricola Paros is a production company of goat cheese Brescia. It stands on Don Pietro Laini's hunting lodge. A valuable priest and musician who graduated from the Conservatory of Venice. A farm located in the Parosso Town of Angolo Terme, in the province of Brescia. In a building of 1700 he started his production. This place takes its exotic name from the consular experience of its brother in the homonymous island of Greece. However, the initiator of the company is Angelo Manenti born in Castegnato, in a family of farmers for several generations. Angelo is located in a summer holiday in which knows the Val Camonica who later became his occupation since '97. Initially they are purchased fourteen astigiane goats and a breeding male. With whom, in the course of a few years, is expanding its initial assets with about 200 goat. Thanks to the strong experience and activity as a technician for artificial insemination for the local health services.



| Product | Production Potential q/li / year | Size | Certifications | Origin of raw materials | Retail price |
|---------------|-------------------------------------|-------------|----------------|----------------------------|--------------|
| Fatuli | 50kg / week | 350g - 400g | SLOW FOOD | 100% ITALY | € 30,00 / kg |
| Cuor di Capra | 50kg / week | 250g - 350g | | 100% ITALY | € 25,00 / kg |
| Cacio ricotta | 50kg / week | 250g - 300g | | 100% ITALY | € 23,00 / kg |





ZABO FORM SRL
Via Langhirano 264, 43124 Parma - Italy
Phone: +39 0521 649211
Fax: +39 0521 648902
E-mail: info@zaboform.it
enricobilzi@zaboform.it

www.zaboform.it

Zabo Form can be found in the heart of Parma, a city which has always been home to great gastronomic traditions, and where the firm continues to grow year by year. Zabo Form’s strenght lies primarily in its continued belief in tradition - tradition which it has renewed over time, based not only on authenticity but also on research and technology: authenticity thanks to products made with expertise and the help of a fertile terrain; research and technology of a firm whose ultra-modern systems go hand-in-hand with dedication and careful attention to all of its products. The Bilzi family has been producing and ageing Parmigiano Reggiano since the beginning of the last century. **Write us for any kind of budget without any commitment.**



| Product | Production Potential q/li / year | Size | Certifications | Origin of raw materials |
|---|-------------------------------------|-----------|----------------|----------------------------|
| Parmigiano Reggiano 24 month (whole cheese, vacuum packed, grated and sliced) | 7200 | All sizes | IFS BRC | 100% ITALY |
| Parmigiano Reggiano 30 month (whole cheese, vacuum packed, grated and sliced) | 1200 | All sizes | IFS BRC | 100% ITALY |
| Grana Padano (whole cheese, vacuum packed, grated and sliced) | 2400 | All sizes | IFS BRC | 100% ITALY |
| Forvegan - for Vegan product grated and sliced | 38 | All sizes | IFS BRC | 100% ITALY |



TORREFAZIONE COMENSE
TICINO SPA



Via Camillo Campari 88, 27100 Pavia - Italy
Phone: +39 0382 466917 - +39 0382 572009
Fax: +39 0382 571463
E-mail: info@caffex.it

www.caffex.it

For over sixty years Torrefazione “CAFFEX” has selected the best coffee from the world’s best locations to produce unique blends that will make breaktimes a mix of pleausure and well-being.
“CAFFEX” purchases the finest coffee from the best areas, tracking the entire production chain and checking each and every step of the process.
Our company markets roasted bean coffee blends, which are offered to bars and restaurants that aim for product excellence.



| Product | Size | Origin of raw materials | Retail price |
|----------------------------------|-------|-------------------------|--------------|
| Super 2000 bar bean blend | 1 kg | FOREIGN COUNTRIES | € 22,00 |
| Sublime bar bean blend | 1 kg | FOREIGN COUNTRIES | € 21,00 |
| Delicato bar bean blend | 1 kg | FOREIGN COUNTRIES | € 21,00 |
| Corposo bar bean blend | 1 kg | FOREIGN COUNTRIES | € 20,00 |
| Lattine moka 100% arabica ground | 250 g | FOREIGN COUNTRIES | € 4,50 |
| Bpack espresso/moka ground | 500 g | FOREIGN COUNTRIES | € 8,00 |

CIÒSHOCK



Via Bussello 3/B, 97015 Modica (RG) - Italy
Phone: +39 338 7246881
E-mail: info@cioshock.eu

www.cioshock.eu

CIOSHOCK is a small, young and new reality, born from the idea of wanting “REVOLUTION” a “Traditional Chocolate”, whose roots bear the name of **CHOCOLATE OF MODICA**. The aim is to make diversity by experimenting with new recipes, selecting raw materials of the highest quality, increasing the percentages of cocoa and additions, giving a DIFFERNT taste and an UNIQUE and INIMITABLE perception. An **”ironic, ”lively”, “talking” packaging**. Merit of the **“Shockini”**, animated drops that awaken the child that is in each of us. Why Ciòshock? CIÒSHOCK is born from an experience, from an idea, from a sketch, from a sweaty and shared project, from the desire to get involved, from the strong desire for risk, from wanting to believe in what you do because you love it, from personal art made alive, from the roots, from the incitement, from the fear, from the courage, from the SHOCK of upsetting oneself and upsetting a tradition, that deserves to be maintained, but in the amount, to be relaunched with that original touch of irony, that manages to give smiles; because in our time, smiling has become a luxury for the few, and chocolate is still a luxury that we can afford.
The **“Shockini”** make the eyes laugh! The Chocolate makes the soul laugh!



| Product | Size | Origin of raw materials |
|--|-------|--|
| Chocolate of Modica dark 70% | 100 g | ECUADOR (COCOA MASS) |
| Pistacchino: chocolate of Modica with roasted pistachios | 100 g | ITALY (PISTACHIO) + ECUADOR (COCOA MASS) |
| Mandorlino: chocolate of Modica with toasted almonds | 100 g | ITALY (ALMOND) + ECUADOR (COCOA MASS) |
| Pepperino: chocolate of Modica with chilly pepper | 100 g | ITALY (PEPPER) + ECUADOR (COCOA MASS) |
| Cannellino: chocolate of Modica with cinnamon | 100 g | ECUADOR (COCOA MASS) |
| Mokino: chocolate of Modica with coffee | 100 g | ECUADOR (COCOA MASS) |
| Citrusina: chocolate of Modica with citrus | 100 g | ITALY (CITRUS) + ECUADOR (COCOA MASS) |
| Carobino: chocolate of Modica with carob | 100 g | ITALY (CAROB) + ECUADOR (COCOA MASS) |



CORILU

Località Fontanino, 15040 Lu - Italy
Phone: +39 0131 010013
E-mail: info@corilu.it

www.corilu.it

Corilu Società Agricola, was established in Lu, near Alessandria, in 1998, by a group of farmers, always been friends and partner in their work. The aim was to maintaining the venerable tradition of hazelnut cultivation. Lu, with its rolling hills and sunny climate, provide a perfect environment for this crop. From this combination of resources rise Corilu, that today can be described as an increasingly important reality for the cultivation and production of Nocciola Piemonte IGP. Underlying the success of the cooperative, as well as a highly specialized team, there is the use of advanced machinery and technologies and continuously updated. Working side by side with professionals of the cooperative we are able to guarantee an excellent product, IGP marked, which certified a Regional Product of Superior Quality, all with respect and care for the environment. Since 2015, Corilu decided to embark on a new path: the production of hazelnut-based products. In the new laboratories we produces all semifinished hazelnut products: shelled hazelnuts, toasted, flour, grain and hazelnut paste. Moreover; we produce three kinds of spread, all exclusively obtained from Nocciola Piemonte IGP and with no other added fat. This Path has already brought some positive results: in addition to selling retail products in the store at our laboratories, we supply several bakeries, chocolate shops, ice cream parlors and throughout Italy and abroad.



| Product | Size | Certifications | Origin of raw materials | Retail price |
|-----------------------------------|--|-----------------|-------------------------|--------------|
| Raw IGP Piedmont Hazelnut | 25 kg | IGP Certificate | 100% ITALY | on request |
| Roasted IGP Piedmont Hazelnut | 250 g. (vacuum) 2500 g. (vacuum) 500 g. (vacuum) | IGP Certificate | 100% ITALY | on request |
| Classica Hazelnut Spread | 212 g. (glaass jar) 5000 g. (plastic bucket) | IGP Certificate | 100% ITALY | on request |
| Gianduia Hazelnut Spread | 212 g. (glaass jar) 5000 g. (plastic bucket) | IGP Certificate | 100% ITALY | on request |
| Gianduia Fondente Hazelnut Spread | 212 g. (glaass jar) 5000 g. (plastic bucket) | IGP Certificate | 100% ITALY | on request |
| IGP Piedmont hazelnut Pasta | 5000 g. (plastic/tin bucket) | IGP Certificate | 100% ITALY | on request |
| IGP Piedmont hazelnut Flour | 2500 g. (vaccum) | IGP Certificate | 100% ITALY | on request |
| Chopped IGP Piedmont Hazelnut | 2500 g. (vaccum) | IGP Certificate | 100% ITALY | on request |



FIDANI srl

Via Spartaco 27, 20135 Milano - Italy
Board of Directors
Export Manager: Dr. Francesco Capaccioni
Phone: +39 393 9491029
E-mail: fcapaccioni@fidanifood.it

www.fidanifood.it

Fidani pursues a notion of well-being that combines taste and nature, fragrance and pleasure, a philosophy that began with enthusiasm and transformed into a successful business. Years of experience, research and experimentation have allowed the Fidani family to present a collection of healthy, delicious and artisanal confectionaries that can be enjoyed by all. We believe in ethics, especially when it comes to food. And ethics is meaningless without nature, culture, knowledge, competence, and a pursuit for well-being. So, we cherish curiosity, experimentation and creativity; we have passionate employees who work only with the best ingredients and the most reliable suppliers to ensure excellent craftsmanship and to guarantee the authenticity of our products. The result is a trustworthy organization, careful and thorough, efficient and accountable. Well-being arises when one is in harmony with nature. As with all the senses, taste is linked to nature. The human touch creates art and excellence in producing a healthy confection, which is tasty, environmentally friendly and tailored to address individual sensitivities, including those arising from dietary requirements. An artisan is “one who practices a traditional, manual art.” Art: a concept that permeates the Italian identity and its gastronomical culture. Our products and philosophy will appeal not only to those who actively pursue the highest quality in life, but, also, to those who are attracted to it.



| Product | Production Potential q/li / year | Size | Certifications | Origin of raw materials | Retail price |
|---|----------------------------------|--------------|---|-------------------------|--------------------------|
| Spelt and Coconut Cookies | 120 q/li | 50 g - 150 g | / | 100% ITALY | 50 g 0,94€ - 150 g 3,45€ |
| Domino | 120 q/li | 50 g - 150 g | / | 100% ITALY | 50 g 1,08€ - 150 g 3,53€ |
| Khorasan Wheat and Almonds Little Heart | 120 q/li | 50 g - 150 g | / | 100% ITALY | 50 g 0,94€ - 150 g 3,45€ |
| Dark Chocolate Cookies | 120 q/li | 50 g - 150 g | / | 100% ITALY | 50 g 0,94€ - 150 g 3,45€ |
| Teff Flower | 120 q/li | 50 g - 150 g | Registro Nazionale Gluten Free Ministero della Salute – Repubblica Italiana | 100% ITALY | 50 g 1,15€ - 150 g 3,90€ |
| Almond Quadrotto | 120 q/li | 50 g - 150 g | Registro Nazionale Gluten Free Ministero della Salute – Repubblica Italiana | 100% ITALY | 50 g 1,15€ - 150 g 3,90€ |
| Chestnut Heart | 120 q/li | 50 g - 150 g | Registro Nazionale Gluten Free Ministero della Salute – Repubblica Italiana | 100% ITALY | 50 g 1,15€ - 150 g 3,90€ |
| Coffee Break | 120 q/li | 50 g - 150 g | Registro Nazionale Gluten Free Ministero della Salute – Repubblica Italiana | 100% ITALY | 50 g 1,20€ - 150 g 3,90€ |



GIUMBU

Via Giovanni Papini 1-A, 95034 Bronte (CT) - Italy
Phone: +39 389 2606870
E-mail: giumbupistacchio@gmail.com
P.IVA: 05432080876

www.giumbu.com

The small confectionery company “Giumbu of Damiano Pinzone” was born in a particular and characteristic context of the Bronte town. The scenery that he introduces is very suggestive, because the lava rock is rich of those properties that give life to the vast expanses of pistachio rich in smell and taste. Just in this scenery the small company “Giumbu of Damiano Pinzone” collects the fruits and aromas of the pistachio characterized by the black stone called “SCIARA” located in the territory of Bronte. The company in fact treats sweet crunchy, creams and grains, pistachio in shell and shelled, pesto and prepared for ice cream. Giumbu is at the service of the good gregs and of those who appreciate the unique goodness of Bronte pistachio’s.



| Product | Size | Origin of raw materials |
|----------------------|--------------|------------------------------|
| Pistachio cream | 190 g 1-3 kg | Sicily and foreign countries |
| Pistachio pesto | 190 g 1-3 kg | Sicily and foreign countries |
| Pistachio brittle | 100 g* | Sicily and foreign countries |
| Pure pistachio paste | 1-3 kg | Sicily and foreign countries |
| Unshelled pistachio | 250 - 500 g* | Sicily and foreign countries |
| Pistachio in shell | 250 - 500 g* | Sicily and foreign countries |
| Pistachio Flour | 100 g* | Sicily and foreign countries |
| Grain pistachio | 100 g* | Sicily and foreign countries |

*These products are available in various sizes, bulk or per kilo, depending on the company’s availability.

MUVEIN MUGELLO IN VETRINA



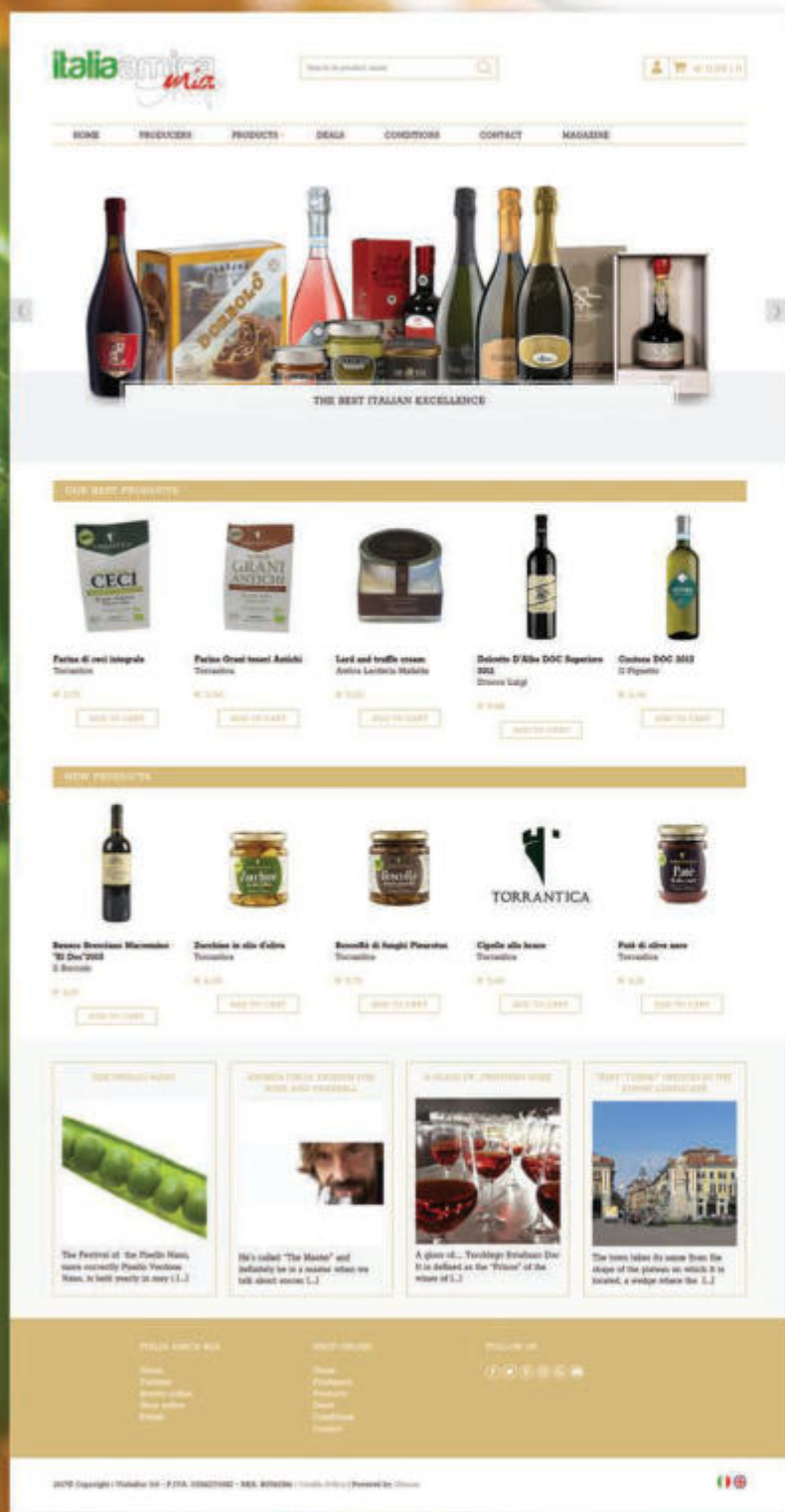
Via della Fangosa 39, 50032
Borgo San Lorenzo (FI) - Italy
Phone: +39 393 7279608
E-mail: info@mugelloinvetrina.com

www.mugelloinvetrina.com

Mugello in Vetrina is a project that aims to make the Mugello territory known in Italy and worldwide, by exalting the activities of the producers of goods and services that work in this territory and from which they draw the essence of their creations. The excellences that derive from this land can thus give due credit and visibility to their place of origin: the Mugello, a land in northern Tuscany. The underlying idea is to be able to involve as many business and artisan realities possible in order to enhance and make our territory.



| Product | Size | Origin of raw materials | Retail price |
|-----------------------|------------------------|-------------------------|---|
| Chocolate to chestnut | 100 g | 100% ITALY | € 3,50 |
| Chestnut honey | 250 g - 500 g - 1000 g | 100% ITALY | € 5,00 250g / € 8,50 500g / € 15,00 1kg |
| Chestnut flour | 1 kg | 100% ITALY | € 8,00 |
| Red wine Cosimo I | 750 g | 100% ITALY | € 12,00 |
| Chestnut cream | 250 g | 100% ITALY | € 6,50 |
| 300 Red wine 300 | 750 g | 100% ITALY | € 16,00 |



THE BEST ITALIAN EXCELLENCE

shop.italiaamicamia.com



- **Logistics & Groupage**
- **Tour in italian wine cellars**
- **E-commerce** in franchising

Contact us:

Via Padana Superiore 90, 25045 Castegnato (BS)

+39 030 313374 - info@italiaamicamia.com

www.italiaamicamia.com

Follow us on

