

# made in Italy

イタリア製 FOR ASIA



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## CONFECTIONERY: SPERLARI ACQUIRES MAJORITY SHARE IN DULCIOLIVA



The historic Italian Sperlari brand, today belonging to the German group Katjes International, announced the acquisition of a majority share in Dulcioliva, Piedmont-based company with a Century-old experience in the chocolate sector. Thanks to the partnership agreement reached with the founders' grandchildren, Luigi and Giuseppe Oliva (the latter will continue to lead the company), Sperlari will be able to count on a large portfolio of chocolate specialties, including cuneesi, truffles, gianduiotti, pralines, spreads and bars and much more. Founded by the brothers Luigi and Cesare Oliva in 1924, Dulcioliva achieves a turnover of over 8 million euros, of which 30% generated abroad, in over 22 countries. An element that will offer further opportunities for synergy with Sperlari on various markets in Europe, North America and Asia. "Sperlari and Dulcioliva are two Italian companies with a great tradition, whose products integrate perfectly as quality and goodness of the product, attention to raw materials, tradition and Italian spirit", said Piergiorgio Burei, Sperlari CEO.

## WINE: CLESSIDRA PRIVATE EQUITY BUYS MONDODELVINO GROUP



After the investment in Botter, Clessidra Private Equity Sgr, on behalf of Clessidra Capital Partners 3 fund, finalised the acquisition of the majority stake in Mondodelvino, an important Italian wine group guided by the Martini family who founded the company, together with Roger Gabb and Christoph Mack, in 1991. "After closing the acquisition of Botter, we kept looking for companies that would fit our project to create an Italian leader in this market. Mondodelvino is perfectly compatible with our strategy, thanks to its competitive position, international orientation, wine and brand offer", Andrea Ottaviano, CEO of Clessidra, said. Characterised by a steady growth and a constant presence among the top 20 Italian wineries and top 10 private ones, Mondodelvino closed 2020 with an increase in revenue exceeding 6%, equal to 120 million euro, for 90% generated on global markets. This operation strengthens Clessidra's consolidation project in the wine sector, in which Mondodelvino becomes the first private operator in terms of revenue, standing at 350 million in 2020.



## DEVODIER PROSCIUTTI CHOSEN FOR THE 'BUSINESS ACCELERATOR' PROGRAM



Devodier Prosciutti was selected by the Italian Cassa Depositi e Prestiti (CDP) among a pool of high-potential companies to participate in a 'Business accelerator' program. With this program, which provides companies with a service platform made up of international consulting companies and major Italian universities, Devodier is aimed at strengthening its corporate strategies to promote the excellence of Emilia Romagna craftsmanship in a more and more international environment. "We are glad to have been chosen for the program, an important step that is part of a corporate strategy aimed at strengthening and growing in this complex and difficult year. We have never stopped working with passion and constancy to prepare solid foundations for the restart, which we are confident will arrive soon", said the export manager Michele Devodier. "We want to be ready to face all future challenges, keeping intact our Dna of high quality craftsmanship and vocation for excellence."

## SALES OF READY MEALS ARE BOOMING. ITALIANS LOVE ETHNICAL DISHES (+17.8%)

2020 has changed the eating habits of consumers, who are increasingly choosing to buy ready-meals. This is what emerges from an IRI analysis, highlighting that the Italian ready meals sector - which includes fresh, frozen and ambient food - is worth more than 1.5 billion euros (year ending February 2021). The ambient segment, which accounts for 14% of the entire sector, grew by +2.3% compared to 2019. Proving to be the less performing: frozen foods increased by +8.8% and fresh food by +7.1%. As for the dry first courses, the ethnic dishes are confirmed as among the most popular in the country. Their sales increased by 17.8% in value generating a turnover of approximately 30 million euros.

## TANNICO-ITA PARTNERSHIP: 400 ITALIAN WINERIES ARE ENTERING GLOBAL MARKETS

The Tannico online wine shop has signed an agreement with the Italian Trade Agency (ITA) in order to allow 400 small and medium Italian wineries to access WinePlatform, the Tannico platform that supports wineries in online sales with home delivery in over 20 world countries. "I am proud to see how our platform, already used by hundreds of wineries, will be able to help so many other small Italian winemakers open up to e-commerce in foreign markets", said Marco Magnocavallo, CEO of Tannico. A project that provides wineries with economic, technological and logistic support, but not only. The ITA agency will also implement an intense promotional activity aimed at the creation of personalized and targeted digital marketing activities dedicated to the foreign public.



In the **TRENDING NOW** section we aim to present some of the most recent product launches in the Italian retail market - or that are set to debut soon; as well as products that have been warmly welcomed by customers because of their quality and innovative features.

In this issue of Made in Italy for Asia, among innovative recipes and captivating packs, we present some interesting proposals from the 'Made in Italy' agri-food sector. Starting from **mozzarella** and **butter**, two Italian dairy products of excellence, which in this brand-new guise look more like 'jewels' than foodstuff. The focus is also set on **wines** from Tuscany and Emilia Romagna regions, convenient and versatile **tomato sauces**, tasty **baked products** and **drinks**. A category, the latter, which is experiencing a real 'healthy revolution' across Western countries.

## VALLE FIORITA

[www.vallefiorita.it](http://www.vallefiorita.it)



### FOCACCIA ALLA PALA

Bakery product baked in the stone oven on high temperature. The Focaccia is handmade by presenting the characteristic finger marks on the surface. Before baking it is covered with extra virgin olive oil. The dough is prepared with sourdough and micro-filtered sea water to make the product light, crisp and highly digestible.

#### Ingredients list

Soft wheat flour type '0', mother yeast, microfiltered sea water, extra virgin olive oil, soft wheat germ.

#### Packaging details

Pack of 1 piece of 250 g. Packaged in modified atmosphere with flow pack. It is available both in the ambient type both in the chilled type.

#### Shelf life

60 days

#### International certifications

BRC, IFS, FDA

#### Pallettization

Packs per box: 12, boxes per layer: 8, layers per pallet: 12, boxes per pallet: 96, packs per pallet: 1.152



## IL POGGIARELLO - CANTINE 4 VALLI

[www.ilpoggiarellovini.it](http://www.ilpoggiarellovini.it)



### GUTTURNIO DOC FRIZZANTE GLI SPAGHI IL POGGIARELLO

After a light pressing and maceration at a temperature of 23°C, the wine ends its fermentation slowly, at a temperature of 18°C keeping its fruity aromas unaltered. The re-fermentation in a pressure tank gives it a delicate and typical petillant.

#### Grapes

60% Barbera, 40% Bonarda

#### Land of production

Piacenza, Emilia Romagna, Italy

#### Alcohol

12,5% vol.

#### Organoleptic properties

Deep and brilliant ruby red color with lively froth. Wide and fragrant aroma with notes of wild berries. Consistent, fresh and fruity cherry and raspberry flavor.

#### N. of bottles produced

150,000

#### Sizes

0,75 lt Lia bottle, with the characteristic twine binding totally handmade

#### Palletization

6-storey fumigated pallet 100x120 > 120 cartons per pallet

## BARBANERA

[www.barbaneravini.it](http://www.barbaneravini.it)



### 'CHIETENO' TOSCANA ROSSO GT – COLLEZIONE FAMIGLIA BARBANERA

Chieteno is Barbanera's tribute to the Tuscan traditions, with its velvety and enveloping taste. It surprises with seductive and intense fruity aromas of cherry and forest berries, accented by balsamic hints of vanilla and blackberry. It exhibits a deeply and dense red colour with a strong purple texture. It pairs perfectly with rich and tasty first courses, roasted and stewed red meats.

#### Grapes

Blend of red grapes

#### Land of production

Tuscany

#### Alcohol

13,5%

#### N. of bottles produced

100,000

#### Sizes

0,75 lt

#### Palletization

140x6 bottles each pallet

## CASEIFICIO PALAZZO

[www.murgella.it](http://www.murgella.it)



### BURRATA CLASSICA MURGELLA

Burratina 120 g is a traditional burrata filled with stracciatella, a mix of mozzarella ribbons and cream. It is obtained from milk of Apulian origin and produced according to traditional manufacturing techniques with natural whey starter for the acidification of milk and the formation of curd. Shape: cylindrical. Crust: absent. Taste: creamy and sweet. Colour: white

#### Ingredients list

Pasteurized cow's milk, uht cream (min. 35%), whey starter culture, salt, microbial coagulant. Country origin of milk and cream: Italy.

#### Packaging details

200 g in a PP cup with a new design and label

#### Shelf life

22 days

#### International certifications

Ifs, Brc, Halal, Vegetarian

#### Palletisation

10 pieces per PS box, 60 boxes per pallet

## CRU CAVIAR

[www.crucaviar.it](http://www.crucaviar.it)



### CAVIAR BUTTER

In this exclusive butter recipe, caviar shines as the true protagonist. The unmistakable flavor of sturgeon eggs paired with the creamy and delicate texture of butter create an absolute harmony for the palate, a treat for caviar lovers. Extremely versatile, it's ideal spread on bread crostini but also on pasta, in risotto or paired with fish dishes. It's gray pearly color gives a touch of originality and refinement to each dish.

#### Ingredients list

Premium quality butter, 30% of pure Italian caviar

#### Packaging details

30 g

#### Shelf life

Keep refrigerated (up to 60 days)



## MONARI FEDERZONI

[www.vinegardrink.com](http://www.vinegardrink.com)



### BONGIORNO ORGANIC VINEGAR DRINK

Bongiorno is the first Italian Organic Vinegar drink, with Balsamic vinegar of Modena and Apple cider vinegar, typical Italian fruit juices and natural flavours. It's an innovation in the growing sector of fermented healthy drinks. Bongiorno is organic, GMOs free, with sugar from fruit, non-carbonated, with 'mother' of vinegar - the fermented substance on which vinegar is based -, unfiltered, gluten free and ready to drink. The Bongiorno range includes 5 flavours, four of which are also suitable for a vegan diet: Lemon & Ginger, Apple & Cinnamon, Berries & Pomegranate, Orange, Honey.

#### Packaging details

500 ml, 100% recyclable glass bottle

#### Shelf life

24 months

#### International certifications

UE Organic, USDA Organic, GMOs Free

#### Palletization

7 layers x 21 cases = 147 cases (units per Pallet 882)

## ALCE NERO

[www.alcenero.it](http://www.alcenero.it)



### ORGANIC TOMATO COOKING SAUCE

Based on organic tomatoes from Emilia Romagna (Italy), adding organic vegetables and organic extra virgin olive oil.

#### Ingredients

Organic tomato, salt, organic EXV olive oil, organic onion powder, organic sugar, organic celery powder.

#### Shelf life

24 months

#### Packaging details

Paper brick pack 600 g (200 g x 3)

#### Palletization

8 pcs per carton, 137 cartons per pallet

#### International certifications

EU organic certification, JAS, IFS, BRC, ISO 22000:2018



# DELIS, WHAT ELSE?

There is one thing Italians can't really do without (beside pasta and pizza, of course): deli meats. From North to South, producers jealously treasure their ancient recipes, handed down from father to son for generations, that allow for the creation of authentic masterpieces: Parma and San Daniele ham, salamis, bresaola, speck and a wide range of cooked or cured specialties. Perfect to be enjoyed with a glass of wine, as a tasty appetizer, in sandwiches or during formal or informal meals or feasts. That is to say: always.



UNMISTAKABLE



THE ART OF PROSCIUTTO

[www.devodier.com](http://www.devodier.com)



**FRATELLI BERETTA**

www.fratelliberetta.com



**ANTIPASTO SALUMI PIACENTINI PDO**  
**PASSIONI D/FAM PR. SAN DANIELE PDO**  
**SALAME BRIANZA PDO**  
**SALAME CACCIATORE AOP 'ANTICHI**  
**SAPORI 1812'**  
**SALAMINI CLASSICI**

Antipasto Salumi Piacentini PDO (100 g): three PDO cold cuts all made in Piacenza province: Salame Piacentino, Coppa Piacentina and Pancetta Piacentina. Passioni D/Fam Pr. San Daniele PDO (50 g): processed and aged in the Beretta factory in San Daniele del Friuli, its characteristic sweet flavour gives way to a more pronounced after-taste. Salame Brianza PDO (70 g): delicate tasting salami with both fine and course mixture. Sweet flavor with no sour aftertaste. Salame Cacciatore AOP 'Antichi Saporì 1812' (150 g): small sized salami seasoned with pepper and garlic, rustic yet refined packaging (fixed weight). Salamini Classici (85 g): plain salami bites, belonging to the snack category. It can be consumed anywhere and at any time of the day.

**Shelf life**

90 days

**International certifications**

IFS

**BRIANZA SALUMI**  
**DI VISMARA LUIGI & C.**

www.brianzasalumi.it

**BRIÀ (ROASTED ITALIAN BACON)**

Brià is prepared with premium quality Italian bacon carefully selected from local suppliers and skillfully trimmed by the company's master butchers. Rolled up and tied by hand, the bacon is roasted with a natural aroma that makes this product a unique Mediterranean delicacy. Thinly sliced is great as an appetizers, and ideal to stuff gourmet sandwiches; sliced thicker and pan seared can be served as an innovative second course; or diced to add a distinctive flavour to pasta sauces and other condiments.

**Ingredients list**

Pork meat, salt, dextrose, fructose, natural flavours, antioxidant: E301, preservative: E250.

**Shelf life**

150 days

**Packaging details**

Aluminum envelope

**International certifications**

BRC, IFS

**Palletization**

1 piece for box, 20 boxes for layer, 100 pieces for pallet



## CENTRO CARNE

[www.centrocarne.com](http://www.centrocarne.com)



### 'IL BORBONE'

Loin with Lard of Black Swine of Abruzzi: a product salted and seasoned at controlled temperature and humidity. It is obtained by the processing of the anatomical muscular portions of black pork meat of Abruzzi between the 6th and 7th ribs of the yoke, loin and tail. This muscle region after de-boning is trimmed to obtain an important product with a characteristic layer of fat.

#### Ingredients list

Pork meat 95%, salt, flavourings, spices, dextrose, preservatives: E250, E252, Antioxidants: E301

#### Shelf life

6 months

#### Packaging details

Vacuum packed. Primary packaging: shrink bag for food; secondary packaging: cardboard package.

## COATI

[www.salumificiocoati.it](http://www.salumificiocoati.it)



### CAMPAGNOLO SALAMI

The Coati Campagnolo Salami is a coarser-grained salami, which refers to the Italian tradition. As a result of a very careful selection of raw materials and a great attention in the production process, it combines the innovation of the most modern production phases with its traditional and typical taste and texture.

#### Ingredients list

Pork, salt, dextrose, sucrose, spices, wine, natural flavors. Antioxidant: E301; Preservatives: E250, E252.

#### Shelf life

120 days

#### Packaging details

Vacuum packed.

#### Palettisation

2 pieces per case, 7 cases per layer, 7 layers per pallet = 49 cases per pallet.

#### International certifications

BRC, IFS, ISO

## DEVODIER PROSCIUTTI

[www.devodier.com/en](http://www.devodier.com/en)



### PARMA HAM PDO DEVODIER - ANTIBIOTIC-FREE BREEDING

High-care line of Parma Ham - Special Breeding without Antibiotics as of the 49th day - is born from a bigger supply chain project developed in collaboration with the best Italian farmers who follow the strictest biosafety standards. The pigs are reared completely without antibiotics as of the 49th day. The entire supply chain is controlled by an external certification body with complete traceability. On top, the final product has all the guarantees of the Parma Ham PDO (only Italian meat and salt, no preservatives, etc.) and the top-quality unique standards of all the Devodier lines.

#### Ingredients list

Italian meat, salt

#### Shelf life

120 days

#### Packaging details

Laid by hand in MAP tray 80 g or whole piece for slicing

#### International certifications

BRC, IFS, Export USA & Japan, Kiwa Antibiotic-Free Certified Supply Chain, SMETA Ethical Audit. Best product innovation – raw ham 'Salumi&Consumi Awards 2020'.

#### Palletization

1440 trays per pallet

## MOTTA

[www.mottabarlassina.it](http://www.mottabarlassina.it)



### 'GUSTOSISSIMO' ITALIAN STYLE COOKED HAM

The fresh legs, de-boned and trimmed, are syringed with the brine containing ingredients and additives and then churned. After churning, the products are placed in specific molds and cooked in saturated steam ovens. At the end of this phase, the products are cooled in cells to obtain a rapid reduction of the temperature. The hams are then removed from the molds, vacuum packed and pasteurized. With its delicate flavour and aroma, this ham offers the best in taste for all consumers.

#### Ingredients list

Pork, salt, dextrose, flavours, antioxidant: E316, preservative: E250

#### Shelf life

150 days

#### Packaging details

Aluminum poly laminate bag with batch and TMC coding label. Packed whole (8,5-9,5 kg) or half (4-4,5 kg)

#### International certifications

IFS, BRC

#### Palletization

30 cartons, 5 packages per layer x 6 layers, Pallet dimensions 120x80x20h, cartons dim. 48,5x28,5x20h cm



## F.LLI GALLONI

[www.galloniprosciutto.it](http://www.galloniprosciutto.it)



### GALLONI PARMA HAM

Top quality Parma ham, boneless, pressed, aged 18 months (red Label), 24 months (Gold Label), 30 months (Gold Label). Available also as block shaped, 20 months of ageing. Galloni Parma ham sliced: 18 and 24 months of aging.

#### Ingredients list

Pork meat, salt

#### Shelf life

Boneless ham: 16 months after deboning date; sliced: 150 days after slicing

#### Packaging details

Boneless: whole legs, in vacuum, Kg 7.5/8 each leg. Cartons: 1 or 2 legs. Sliced: in protected atmosphere, 90 g a pack, 10 packs a carton.

#### International certifications

ISO 9001-2015; BRC/IFS (highest grade); SA 8000; OHSAS 18001; UNI ISO 14001; UNI ISO/TS 14067; Carbon Footprint 14067; UNI ISO 50001; UNI ISO 22000; UNI SOS 22500; CERT. 231: Italian legality rating

#### Palletization

Boneless, whole legs: 1 leg a carton, 78 cases, 78 legs, 6 cases a layer, 13 layers. 2 legs a carton: 52 cases, 104 legs, 4 cases a layer, 13 layers. Sliced: 12 cartons a layer, 10 layers.

## GRUPPO LACTALIS ITALIA

[www.galbani.it](http://www.galbani.it)



### GALBANI DUETTO SLICED MIXES

With Galbani Duetto, the company provides consumers with a versatile and practical solution combining, in a single pack, the tastiness of salumi with the delicacy of cheese. The range includes 3 different SKUs: Galbani Duetto cheese and Salami, Galbani Duetto mozzarella and raw ham, Galbani Duetto mozzarella and cooked ham. Galbani Duetto is perfect to be enjoyed at any time and without any waste.

#### Shelf life

Duetto Salame & Formaggio 65 days (best before), Duetto Mozzarella & Raw Ham 65 days (best before), Duetto Mozzarella & Cooked Ham 36 days (use by)

#### Packaging details

Weight 100 g: 60 g of cheese and 40 g of meat. Packaged in a double pack where the two parts are separated. The packaging itself can be separated too.

#### International certifications

BRC, IFS

#### Palletization

All 3 SKUs: 10 pieces per carton, 75 cartons per pallet (15 cartons per layer, 5 layers). Pallet dimensions (including pallet) 120 x 80 x 102 cm. Pallet gross weight: 122,50 kg.

**GUALERZI**[www.arcagualerzi.it](http://www.arcagualerzi.it)**PARMA HAM BONELESS**

Prosciutto di Parma Gualerzi is produced in the specified area of the Parma hills, near to an ancient manor house, where the weather conditions are ideal for its slow and natural maturation phase. The high quality of the product and its delicate taste are due both to the selection of the best raw materials from pigs born, raised and slaughtered in Italy, and from production methods that are faithful to the tradition and comply with the production specifications of the Consortium of Prosciutto di Parma. Completely natural, the product has no preservative and no additive. The PDO certification testifies to a long and strict production process.

**Ingredients list**

Pork meat, salt.

**Shelf life**

360 days

**Packaging details**

Vacuum packed, 7.5 kg

**International certifications**

IFS, BRC, ISO 50001, ISO 14001, ISO 22005, OHAS 18001. Authorization to export in: Japan, China, Hong Kong, Thailand, Vietnam, Malaysia, South Korea, Cambodia, Taiwan.

**Palletization**

2 pcs per box, 32 boxes per pallet

**MORGANTE**[www.morgante.it](http://www.morgante.it)**PROSCIUTTO DI SAN DANIELE**

Prosciutto has always been made in San Daniele, thanks to a unique climate: the alpine air descends over the farthest reach of the Friulian plain and mingles with the sea air right over the course of the Tagliamento River, which mitigates diurnal temperature variation and regulates humidity creating the famous San Daniele microclimate. Today, PDO guidelines preserve the centuries-old characteristics of its production process and protect them through the Consortium Prosciutto di San Daniele. As it has been for centuries, salt and time are all it takes to bring San Daniele to the table.

**Ingredients list**

Italian pig thigh (95%), sea salt (5%)

**Shelf life**

10 months from packaging date, 120 days from slicing date (for the pre-sliced product).

**Packaging details**

Vacuum packed in transparent bag, ham average weight 7-8 kg, trays in recycled plastic tray, 100 g of ham around 6-7 slices.

**International certifications**

FSSC 22000 Complete food safety management system (GFSI), European Cooperation for Accreditation (EA), export authorisation to Usa, South America, China, Japan, Australia and almost all other international countries.

**PAGANONI**[www.paganoni.com](http://www.paganoni.com)**BRESAOLA MAESTOSA, SELEZIONE PRIVILEGE**

'Maestosa - Selezione Privilege' (Majestic - Privilege Selection), with its imposing size, owes its sumptuous delicacy to the respect of traditions, to the knowledge developed by the company and to the attention paid in selecting and processing each individual piece of the topside. A true 'family reserve', made by a special selection of Italian and French meat, which brings to the table Paganoni's history and passion for quality: "Majestic, down to the final slice".

**Ingredients**

Beef, salt, dextrose, natural flavours. E251 E250

**Packaging details**

Vacuum packaged, whole or in a half. Packed in lithographed cloth bag.

**Shelf life**

120 days

**International certifications**

ISF

**G. PFITSCHER**[www.pfitscher.info/en/](http://www.pfitscher.info/en/)**SPECK ALTO ADIGE PGI**

Speck Alto Adige PGI is a cured ham with a unique taste, slightly smoked, outdoor dried and matured. Origin, history and tradition are certified by seal of quality speck Alto Adige PGI assigned for ham that is solely made out of the haunch and produced by traditional techniques in South Tyrol. This Speck Alto Adige is produced according to Gottfried Pfitscher's family recipe that is famous for the mild taste and delicate texture, naturally gained by a long maturing.

**Ingredients list**

Pork, salt, dextrose, spices, spice extract, preservative: sodium nitrite.

**Shelf life**

150 days

**Packaging details**

Each speck weights about 5,2 kg and is vacuum packed. Delivered in cardboard (380x380 x 150 mm), with inside a product's pair.

**Palletization**

Up to 42 cardboards per pallet



**RENZINI**[www.renzini.it](http://www.renzini.it)**GRAN CARRÈ ALL'ARANCIA (PORK LOIN MARINATED IN ORANGE JUICE)**

Gran Carrè cured pork loin with an orange flavor is worked fresh and dry salted with a salt and sugar curing. Orange juice and peel are used to enhance the flavour of this generally very sweet cut. Seasoning lasts approximately 90 days after drying for at least a week. The orange marinade makes it savory, fragrant and protected from weight loss and mold.

**Ingredients list**

Pork meat (origin: Italy), salt, dextrose, wine, saccharose, natural flavorings, spices, orange essential oil 0,05%, preservatives: E250, E252. 100g carrè is made of 138 g of meat.

**Shelf life**

90 days

**Packaging details**

Weight: 70 g, preformed tray made of 100% recyclable PET

**International certifications**

IFS, BRC

**Palletization**

Box/layer 16, layer/plt 5, box/plt 80

**SALUMIFICIO VITALI**[www.salumificiovitali.com](http://www.salumificiovitali.com)**PROSCIUTTO DI MODENA PDO**

Prosciutto di Modena PDO is a dry cured ham produced according to very strict specifications. All production stages are carefully controlled, starting from pig feeding and slaughtering. At the end of a long maturation, an independent third-party company is entrusted with the task of checking each single piece to ensure its compliance with the strict criteria fixed in the production protocol. Only once this final check has been carried out the Prosciutto di Modena PDO mark can be placed on the ham.

**Ingredients list**

Pork leg, salt.

**Shelf life**

365 days

**Packaging details**

Variable weight ≈ kg 7,5, vacuum-pack

**International certifications**

BRC, IFS, ISO 22000, ISO 22005, SA 8000, OH-SAS 18001, ISO14001, ISO 5001

## SAN VINCENZO DI FERNANDO ROTA

[www.sanvincenzosalumi.it](http://www.sanvincenzosalumi.it)



### 'NDUJA SPICY

This spicy spreadable salami typical of Calabria originates from the small village of Spilinga (in the province of Vibo Valentia) and was born centuries ago from the peasant need not to waste anything of the pig. Being a cured meat that can be preserved for a long time, it ensured the supply of entire families for several months. Today 'Nduja is produced by enhancing pure pork and lard meat flavored with the special spicy red pepper from Calabria. The mixture is then placed in natural casing and lightly smoked. Ideal as a spicy condiment in sauces, on pizza or simply spread on croutons and slices of hot bread.

### Ingredients list

Pork fat, pork meat, hot pepper (of which Calabrian chili spicy 10%), salt, mild pepper, dextrose, sucrose, aroma of smoking; antioxidant: E300; preservatives: E250, E252.

### Shelf life

150 days

### Packaging details

400 g vacuum packed, carotene envelop

### International certifications

BRC, IFS, ISO 22005:2007, Organic

## SALUMIFICIO SOSIO

[www.labresaoladebaita.it](http://www.labresaoladebaita.it)



### BRESAOLA DE 'BAITA'

Bresaola 'De Baita' (Air dried cured beef) by Sosio is made with carefully selected meats and according to secret traditional recipes. The drying and curing stages are followed with utmost care and every single phase is checked in first person. This led to the creation of a very special bresaola, the result of the passion and know-how handed down for generations.

### Ingredients

Beef, salt, dextrose, saccharose, natural flavours. Preservatives: sodium nitrite, Potassium nitrate. Gluten free, lactose free, GMOs free.

### Packaging details

First packaging: vacuum-packaging. Second packaging: cardboard box.

### Shelf life

90 days from packing date



## TERRE DUCALI - PROSCIUTTIFICIO SAN MICHELE

[www.terreducali.it](http://www.terreducali.it)



### COPPA TERRE DUCALI

Coppa Terre Ducali is one of the most famous and characteristic cold cuts of Parma. During the seasoning process, which is made in natural cellars, it develops a wonderful, sweet and delicate taste. Salting is made by hand and the coppa is hand-tied with cords, which gives the typical cylindrical shape. A real Italian classic.

#### Packaging details

**Coppa:** Bulk and vacuum packed, approx. 2 kg. Pre-sliced in preformed trays (MAP) 90 g and 50 g.

**Salame Ducale:** Bulk and vacuum packed, 300 g. Pre-sliced in preformed trays (MAP) 90 g and 50 g.

**Fiocco di Prosciutto:** Bulk and vacuum packed, approx. 2 kg. Pre-sliced in preformed trays (MAP) 90 g and 50 g.

#### Palletization

**Coppa:** Cartons per layer: 4, layers per pallet: 6, cartons per pallet: 24

**Salame Ducale:** Cartons per layers: 8, Layers per pallet: 8, Cartons per pallet: 64

**Fiocco di Prosciutto:** Cartons per layers: 6, Layers per pallet: 5, Cartons per pallet: 30

#### Shelf life

Bulk: 180 days. Pre-sliced: 100 days

#### International certifications

Products available for the following markets: Japan, Hong Kong, Thailand, Taiwan, Malaysia, Philippines, Cambodia.



### SALAME DUCALE

A unique salami characterized by the finest and carefully selected pork meats adding tightest fatty parts. It is dressed only with salt, black pepper and garlic. The slow drying process contributes to enhancing its gentle and sweet taste. This salami must be cut in thick slices and paired with a marvellous and fresh white wine.



### FIOCCO DI PROSCIUTTO

Fiocco is a characteristic cold cut of Parma and it comes from the fresh pork thigh. It is hand salted with natural aromas only. Thanks to a careful curing process, Fiocco has a unique taste and flavour. It is ideal as a starter and appetizer.



## ZUARINA

[www.zuarina.it](http://www.zuarina.it)



### PROSCIUTTO DI PARMA PDO BIO ZUARINA

Fresh pork leg coming from pigs born, bred and slaughtered in Italy according to PDO disciplinary and organic production requirements. The Zuarina BIO cured meats line includes classic Italian delicatessen products. The 'star' of the line is the Prosciutto di Parma Bio Zuarina, from the organic supply chain of the CLAI Group, together with Coppa, Cooked ham, Cooked ham with herbs, Prosciutto Crudo and Salami. The supply chain is traced and certified by specifically assigned bodies which check that the animals' living conditions in the farms comply with the strict regulations of organic production.

#### Ingredients list

Organic pork leg, salt. Gluten free and GMOs free

#### Shelf life

90 days

#### Packaging details

Elegant 80 g trays

#### Palletization

6 pieces per box, 18 boxes per layer, 10 layers per pallet.



**O.P.A.S**

www.eatpink.it

**BACON TENDERLOIN**

The pork fillet with bacon belongs to the ready-to-eat line by Eat Pink. The slow vacuum cooking method at low temperatures makes the pork meat tender and tasty, allowing the product to be regenerated in a few minutes in the microwave, the oven or the pan, after proper defrosting. These characteristics are perfect for all those who don't want to give up neither on taste, healthiness or time: an excellent dish to satisfy even the finest palates.

**Ingredients list**

Pork fillet, bacon (meat pork, salt, dextrose, smoke flavorings, spices, antioxidants: sodium nitrite), aromatic salt.

**Shelf life**

1 year

**Packaging details**

Fixed weight (450 g). Packaging: cardboard box + sealed envelope. Conservation temperature: - 18°C.

**International certifications**

BRC, IFS, ISO 22000/2005, Organic Agriculture REG.CE N. 834/2007, Environmental management system UNI EN ISO 14001/2006, Traceability and guaranteed chain UNI EN ISO 22005/2007 DT 33, Animal welfare chain responsible use of drugs UNI EN ISO 22005/2007 DT 40

**Palletization**

4 pieces in carton box

**FIORANI&C.**

www.fioraniec.com

**FROZEN COOKED ROASTBEEF**

This roast beef is gluten free and prepared according to the English traditional recipe. With the classic pinky color, it's already cooked and ready to be cut: the regular shape allows a good yield of slicing. It is cooked using low-temperature long-time treatment, a technique that increases tenderness and betters the appearance of the meat. It is a clean-label product: it does not contain any preservatives, artificial coloring or additives.

**Ingredients list**

Beef meat 94%, water, iodized salt, (salt, potassium iodate 0,007%), pepper, rosemary, aroma ingredient, antioxidant: sodium ascorbate. Allergens: milk, celery, mustard and egg.

**Packaging details**

Grey vacuum pack. Net weight product 2,2 kg.

**Shelf-life**

18 months

**International certifications**

IFS Food, SGS, Authorization to export elaborated meat products to Hong Kong

**Palletization**

3 pieces x box, 80 boxes each pallet







**PASTIFICIO ANDALINI**[www.andalini.com](http://www.andalini.com)**ANTICA TRADIZIONE MEZZANE**

Egg pasta in nest (Tagliatelle) 250 g

**Ingredients list**

Egg pasta: durum wheat semolina, eggs 28.3%

**Shelf life**

24 months

**Packaging details**

Net weight: 250 g, tray in paper with cellophane and sticker

**Palletization**

Pieces for carton: 20x250 g, cartons for layer: 8, layers: 3. Stackable pallet (mt. 1,20)

**International certifications**

IFS, BRC, UNI EN ISO2200, Organic (CCPB), Kosher (K)

**ANTICO PASTIFICIO UMBRO**[www.anticopastificioumbro.it](http://www.anticopastificioumbro.it)**SPAGHETTI BELLA ITALIA**

Bella Italia pasta is produced using artisan techniques from 100% Italian select wheat, bronze drawn and dried at a low temperature. Spaghetti are handmade just as they were at the start of the last century, thanks to the knowledge handed down by master pasta-makers. These soft nests of pasta deliver the sensory experience of pasta made at home by Italian grandmas.

**Ingredients list**

Durum wheat semolina

**Packaging details**

250 g plastic bag with cardboard on top

**Shelf life**

36 months

**International certifications**

BRC, Organic, Kosher

**Palletization**

Cartons of 24 pcs, pallets of 36 cartons

### F.LLI DE CECCO DI FILIPPO FARA SAN MARTINO

[www.dececco.com](http://www.dececco.com)



#### DE CECCO 250 G RANGE

De Cecco semolina pasta is the natural result of over 130 years of passion for quality and respect for the rules passed down from father to son: the selection of the best durum wheat, strict quality checks, processing with 'coarse' grain semolina to preserve all the gluten and obtain a 'sweeter' taste, kneading with cold water at a temperature below 15°C to ensure the pasta holds its shape during cooking, the use of bronze draw-plates to make the pasta porous so that it captures the sauce more effectively, slow drying at low temperatures to preserve the texture, appearance, taste and aroma of wheat.

#### Ingredients list

Durum wheat semolina. May contain soy.

#### Packaging details

250 g, cellophane flow pack

#### Shelf life

36 months

#### International certifications

BRS, IFS, EPD, DNV Product Certification, Halal, Kosher, Haccp, SA8000

#### Palletization

24x250 g packs per case, 20 cases per pallet

### DE MATTEIS AGROALIMENTARE

[www.pastarmando.it](http://www.pastarmando.it)



#### LA CHITARRA - PASTA ARMANDO

La Chitarra - Pasta Armando is made according to the traditional method using only high quality 100% Italian durum wheat semolina and water. It is bronze drawn, firm and always 'al dente'. It is ideal with simple sauces and seasonings typical of the Italian tradition. Like the entire range of durum wheat semolina pasta from Pasta Armando, it is certified 'Method Zero Residue of Pesticides and Glyphosate'.

#### Ingredients list

100% Italian durum wheat semolina

#### Packaging details

500 g packs

#### Shelf life

36 months

#### International certifications

Certificated by Bureau Veritas

#### Pallettization

21 pack of 500 g for each carton



## LE GEMME DEL VESUVIO - GRANIA

[www.legemmedelvesuvio.com](http://www.legemmedelvesuvio.com)



### ARTISANAL SPAGHETTI 250 G

Italian durum wheat semolina pasta, produced by fine grits of 100% Italian durum wheat, bronze dies and drying at low temperature.

#### Ingredients list

Durum wheat semolina.

#### Packaging details

250 g plastic bag, paper label

#### Shelf life

36 months

#### International certifications

BRC, Organic

#### Pallettization

50 box of 30 pcs, pallet 80x120x200 cm (lpxh)

375 kg

## PASTIFICIO ATTILIO MASTROMAURO GRANORO

[www.granoro.it](http://www.granoro.it) - [www.granorodedicato.it](http://www.granorodedicato.it)



### 'GRANORO DEDICATO' EGG GRATTINI

Egg pasta with durum wheat semolina 100% from Apulia. Granoro Dedicato is the first Apulian durum wheat pasta with triple certification: UNI EN ISO 22005: 08 by DNV (Det Norske Veritas), that guarantees traceability throughout the product production chain; brand 'Puglia Quality Products' which recognizes its authenticity; and pesticide free and glyphosate free certification.

#### Ingredients list

Durum wheat semolina 100%, fresh eggs (19,36%). Origin of wheat: Italy (Apulia)

#### Shelf life

30 months from date of packaging

#### Packaging details

Weight: 250 g, cellophane PP05, recyclable plastic

#### Palletization

Standard: 24 pcs per carton, 14 cartons per layer, 7 layers per pallet, 98 cartons per pallet

#### International certifications

Organic, ISO 14001:2004, EMAS, IFS FSSC 22000:2011, Kosher, Halal, OHSAS 18001:2007, ISO 22005:2008, BRC, SA 8000, AEO

## LA FABBRICA DELLA PASTA DI GRAGNANO

[www.lafusilleriadigragnano.com](http://www.lafusilleriadigragnano.com)



### LASAGNA 'OVEN READY' FROM GRAGNANO 'FUSILLERIA'

The Lasagna 'Oven Ready' does not require pre-cooking and must be directly stuffed and baked. Each shape is slowly drawn only through bronze dies, which give an extraordinary roughness to the pasta. Dried at low temperatures, very slowly, from 48 degrees up to 55 hours, to further enhance the excellent quality of the over 50 shapes of the company's production.

#### Ingredients list

The fresh natural spring water of an ancient source of Gragnano, that is rich in minerals, mixed with the best 100% Italian durum wheat semolina of Appulo-Lucano short supply chain.

#### Packaging details

250 g in tick recyclable cellophane pack and reusable aluminum tray

#### Shelf life

3 years

#### International certifications

PGI, BRC Food, IFS Food, FDA, BIO-Organic, Gluten free

#### Pallettization

80x120cm / 100x120cm

## LA PASTA DI CAMPOFILONE MARILUNGO G.&C.SNC

[www.pastamarilungo.it](http://www.pastamarilungo.it)



### EGG PASTA

Pasta Marilungo is prepared with exceptional artisanal care and dried at a low temperature. Made with the finest ingredients from the Marche region: premium quality first extraction durum wheat and free-range hens eggs.

#### Ingredients list

Durum wheat semolina and fresh pasteurized eggs

#### Packaging details

250 g case in cartons of 16 cases

#### Shelf life

24 months

#### International certifications

Haccp, Fda 19987791102

#### Pallettization

Pallets of 56 cartons



### MARCOZZI

[www.anticapasta.it/en/](http://www.anticapasta.it/en/)



#### TAGLIATELLE DI CAMPOFILONE

The egg dried pasta from Campofilone is well-known all over the world for its unique artisanal production. This pasta is extruded through bronze, laid down by hand on food paper sheets by specialized employees, then dried at low temperature for several hours. Only two ingredients are used: the best Italian durum wheat semolina and a high percentage of eggs (35%). No water is add to the dough, so pasta will be more porous and will keep better the sauce. Tagliatelle from Campofilone have a very short cooking time.

#### Ingredients list

Durum wheat semolina, eggs

#### Shelf life

28 months

#### Packaging details

250 g pack, cardboard with window

#### Palletization

a) 80x120 height 220 pallet, 88 cartons of 10 pieces each, total 880 pieces; b) 100x120 height 220 pallet, 110 cartons of 10 pieces each, total 1100 pieces

#### International certifications

UNI EN ISO 9001, BRC grade A, IFS level A, Organic and Vegan Ok, FDA Approved + FSMA

### NEWLAT FOOD

[www.newlat.com](http://www.newlat.com)



#### DELVERDE TAGLIATELLE NEST PASTA

Packed in the iconic 250 g tube, Delverde Tagliatelle fit in any pot thanks to the nest shape and they are easily portionable. Made with spring water and selected durum wheat semolina, they are bronze drawn and slow dried, according to premium Italian pasta tradition and proving to have a delicate taste and unmistakable texture.

#### Ingredients list

Durum wheat semolina, spring water

#### Shelf life

36 months

#### Packaging details

250 g 'tube' packaging with premium mat finish

#### Palletization

12x250 g case, cases per plt: 56, cases per layer: 14, nr of layers: 4

#### International certifications

Kosher, EAC

**PAGANI INDUSTRIE ALIMENTARI**[www.tortellinipagani.com](http://www.tortellinipagani.com)**PAGANI TAGLIATELLE & TAGLIOLINI**

Innovation combines with taste in the new Pagani Tagliatelle and Tagliolini. Their particularly rough and porous pastry keeps the sauce at its best, enhancing their taste, and the 6 eggs per kg of semolina (against the 4 usually used) are a guarantee of quality and authenticity.

**Ingredients list**

Durum wheat semolina, eggs, water

**Shelf life**

24 months. No refrigeration required.

**Packaging details**

250 g tray

**Palletization**

80x120: 8 cases x 4 layers = 32 cases/pallet.

Pallets can be stacked. 100x120: 10 cases x 9 layers = 90 cases/pallet.

**International certifications**

IFS, BRC

**PASTIFICIO ALFIERI**[www.pastificioalfieri.it](http://www.pastificioalfieri.it)**EGG TAJARIN 250 G**

Durum wheat semolina egg pasta

**Ingredients list**

Durum wheat semolina, fresh pasteurized barn eggs (20%).

**Packaging details**

Single piece gross weight: 280 g, quantity per carton: 9. Package net weight: 2,25 kg, gross weight: 2,60 kg

**Shelf life**

35 months

**International certifications**

IFS and ISO 22000

**Palletization**

Total pieces per pallet: 504, boxes per layer: 8, layers per pallet: 7, boxes per pallet: 56



**PASTIFICIO AVESANI**[www.pastificioavesani.it](http://www.pastificioavesani.it)**FETTUCCINE 250 G**

Egg fresh pasta

**Shelf life**

65 days

**Packaging details**

250 g in bag

**Palletization**

60 crts/pallet

**International certifications**

IFS, BRC, KAT

**PASTIFICIO C.A.M.S.**[www.gliamantidellapastadigragnano.com](http://www.gliamantidellapastadigragnano.com)**DURUM WHEAT MATASSE TAGLIOLINI**

Tagliolini Matasse are made according to Gragnano's traditional production method. A very particular bronze-drawn pasta made with durum wheat semolina and no eggs. A pleasant shape, perfect to be served with many sauces, and in many tasty recipes.

**Ingredients list**

The fresh natural spring water of an ancient source of Gragnano, that is rich in minerals, mixed with the best 100% Italian durum wheat semolina of Appulo-Lucano short supply chain.

**Packaging details**

250 g in tick recyclable and cellophane pack

**Shelf life**

3 years from date of production

**International certifications**

PGI, BRC Food, IFS Food, FDA, BIO-Organic, Gluten Free

**Palletization**

Available 80x120 cm/100x120cm

### PASTIFICIO D'AMICIS

[www.pastificiodamicis.com](http://www.pastificiodamicis.com)



#### TROCCOLI DEL GARGANO

'Troccoli' of Gargano are robust, rough and porous, produced only with durum wheat semolina of Puglia, drawn in bronze and dried slowly at a low temperature. They have a square section, a length of 50 cm, a good body and a full and intense flavor, excellent to capture every pleasant essence of any recipe. The processing is strictly artisanal.

#### Ingredients list

Durum wheat semolina and water

#### Shelf life

3 years

#### Packaging details

500 g, transparent bags

#### Palletization

34 boxes x 26 pcs

#### International certifications

Organic

### PASTIFICIO GRAZIANO

[www.pastificiograziano.it](http://www.pastificiograziano.it)



#### MACCHERONARA TRAFILATA AL BRONZO

Maccheronara, a bigger, chunkier variation of the classic Maccheroni alla Chitarra, is ideal for traditional Italian recipes such as 'ragù', 'carbonara', 'amatriciana' and 'alla gricia'. The tradition of the working methods includes the bronze-drawing process and the slow static drying on frames for at least two days at a low temperature. It blends with the modernity of the new plant that uses innovative machines for the kneading, pressing and drawing process. The result is a tenacious, elastic and easy to digest pasta.

#### Ingredients list

100% Italian ingredients: durum wheat semolina of Apulia, uncontaminated water from Monti Irpini

#### Shelf life

3 years

#### Packaging details

500 g

#### International certifications

Brc, Ifc, Organic, Vegan, Halal, Kosher



### STRAMPELLI

[www.pastificiostrampelli.it](http://www.pastificiostrampelli.it)



#### ARTISANAL DURUM WHEAT SEMOLINA PASTA WITH DE.CO. RECOGNITION

Uncontaminated territory, tradition, artisanship and passion make Strampelli's pasta of durum wheat semolina with a 100% Italian heart, bronze drawn and dried at low temperature, a selective and versatile production for the preparation of typical recipes, like the world-famous 'Amatriciana' and 'Gricia'. Four shapes available: Spaghetti and Bucatini long-cut with the special U-shaped process, and Rigatoni and Mezze Maniche for the short-cut.

#### Ingredients list

100% Italian durum wheat semolina, water

#### Packaging details

500 g square bottom bag

#### Shelf life

36 months

#### International certifications

IFS, Organic

#### Palletization

88 cartons per pallet, pallet size 80x120x220h cm



## RICETTA ITALIANA

[www.mycookingbox.it](http://www.mycookingbox.it)



### WHOLE GRAIN CELLENTANI PASTA WITH SICILIAN PESTO – MEAL KIT

My Cooking Box Cellentani integrali al pesto siciliano is a complete, gourmet and 100% made in Italy meal kit. It's a box containing all ingredients exactly portioned with multi-language step-by-step instructions and a video recipe for the preparation of a typical Italian dish at home. The meal kit is for 2/3 servings and it's very easy and fast to prepare (just 15 min). No preservatives or artificial additives. All kits are shelf-stable and with a long shelf-life. This particular recipe is vegetarian and very tasty, because of the rich Sicilian pesto - made by tomatoes, aubergines, ricotta cheese and almonds.

#### Ingredients list

Whole grain Cellentani pasta (250 g), Sicilian Pesto (180 g), Sea salt Crystals (25 g), Extra virgin olive oil (20 ml)

#### Packaging details

Net weight: 473 g, carton box (15x14x19 h cm)

#### Shelf life

10 months

#### Pallettization

Unit per master carton: 9 pcs, master carton per pallet: 32, units per pallet: 288 pcs

## PASTA BERRUTO

[www.pastaberruto.it](http://www.pastaberruto.it)



### BERRUTO PASTA CUP

The original Berruto Pasta Cup combines the speed of preparation with the quality of the ingredients. In fact it is a product without dyes, without preservatives, 100% made in Italy. The 5 tasty recipes are some of the most typical of the Italian tradition: Maccheroncini Pomodoro and Mozzarella, Fusilli al Pesto, Penne all'Arrabbiata, Fettuccine alla Carbonara and Tagliatelle with mushrooms. Only high quality ingredients, no added glutamate, no palm oil.

#### Shelf life

14 months

#### Packaging details

Net weight 70 g, recyclable paper cup

#### Pallettization

1.536 cups in 1 pallet

#### International certifications

ISO 9001:2000, GSFS (Global standard for full safety), IFS, Organic, Halal, Kosher



## TIBERINO - SUDALIMENTA

[www.tiberino.com](http://www.tiberino.com)



### MIDNIGHT SPAGHETTI

'Midnight Spaghetti' is a spicy pasta dish commonly prepared at home in Italy, late at night, when friends don't want to leave your home because it is too much comfortable or when you are too hungry to go sleeping. Preparation: bring 3 cups of water and 2 tbsp of extra virgin olive oil to a boil in a large non-stick skillet or pan. Add the contents of the package, cover and cook until most of the water has absorbed.

### Ingredients list

Pasta (durum wheat semolina, water) 98%, tomato, salt, onion, carrot, celery, garlic, parsley, paprika, chives, hot pepper, extra virgin olive oil. Contains gluten, may contain: almonds, hazelnuts, soya, sesame, tuna, squid, eggs. It does not contain added glutamate, chemical ingredients or animal derivatives.

### Shelf life

24 months

### Packaging details

250 g, vacuum packed

### Palletization

2700

### International certifications

IFS, FDA



## ANDRIANI SPA BENEFIT CORPORATION

www.felicia.it



### FELICIA OAT PASTA

With Felicia Oat Pasta, Felicia reaffirms its aptitude for innovation, satisfying the needs of a modern and aware consumer, asking for healthy products. Organic, vegan, nutritious and naturally gluten free, Felicia Oat Pasta is available in the Caserecce, Mezzi Rigatoni and Penne shapes. With its unique and delicate flavor, it will always be cooked 'al dente' and allows for many cooking pairings.

#### Ingredients list

51% whole oat flour, corn flour, wholemeal rice flour, rice flour, tapioca starch

#### Shelf life

24 months

#### Packaging details

340 g per box

#### Palletization

Mezzi Rigatoni: 40 secondary boxes per pallet

#### International certifications

AB, Organic, Gluten free, Kosher

## BIOALIMENTA - BRAND FARABELLA

www.farabella.it



### FARABELLA ORGANIC GLUTEN FREE TAGLIATELLE

Farabella Organic Gluten Free Tagliatelle are crafted in Fara San Martino, known as the 'capital' of quality pasta, located on the edges of the Majella National Park (Abruzzo, Italy.) Made using selected organic raw materials, these Tagliatelle are extruded through bronze dies to create a rough texture that is great for any condiments and sauces.

#### Ingredients list

Organic corn flour, Organic rice flour

#### Shelf life

36 months

#### Packaging details

250 g recyclable cardbox printed with vegetable based and mineral oil distillates-free inks.

#### Palletization

6 x 250 g cardboxes per outer case, 96 cases per pallet 80x120 cm

#### International certifications

Organic (Usda Organic), Cross grain symbol (European Gluten free certification), Gfco (Gluten free North America), Kosher, IFS, BRC, ISO 9001, ISO 14001

## NÁTTÚRA

www.nattura.it



## ORGANIC PROTEIN SPORT FUSILLI

Organic Protein Fusilli Náttúra are rich in protein (30 g) and have 30% less carbohydrates, ideal for the nutrition of athletes and sportsmen. Suitable for people who want to follow a protein diet consisting only of vegetable proteins, it is dairy free and eggs free. Ready in 12-14 minutes.

## Ingredients list

Durum wheat semolina \* 76%, soy protein\* 24%, water. \*Organic. May contain spelt wheat, khorsan wheat, rye, barley, oat and sesame.

## Shelf life

9 months

## Packaging details

250 g box

## Palletization

1x12

## International certifications

Organic

## FARMO

www.farmo.com



## ORGANIC GLUTEN FREE LENTIL AND CHICKPEA PASTA

A pasta inspired by plants and made from only 2 ingredients: lentil flour and chickpea flour. Organic and gluten-free. Rich in protein good source of fibre. 4 different shapes: Traditional (Spaghetti, Penne) New (Risoni, Fusilloni).

## Ingredients list

Organic lentil flour, organic chickpea flour.

## Shelf life

30 months

## Packaging details

250 g paper box

## International certifications

Gluten Free, Organic, Kosher Star K, NO-GMO Certified



## FIBERPASTA

[www.fiberpasta.it](http://www.fiberpasta.it)



### FIBERPASTA LOW GLYCEMIC INDEX PASTA

FiberPasta is a premium healthy Italian pasta with low glycemic index (23) and high fiber (15%). In 2001 FiberPasta was approved by the Italian Ministry of Health as suitable for diabetic people. Thanks to its benefits, it is useful for weight and cholesterol control diets, sport diets. The available shapes are Penne and Fusilli.

#### Ingredients list

Durum wheat semolina, wheat fiber 12%, inulin fiber 2%.

#### Shelf life

3 years

#### Packaging details

250 g carton box

#### Palletization

18 boxes per case, 8 cases per layer, 9 layers per pallet, 72 total case per pallet, 1296 total 250 g boxes per pallet

## GINO GIROLOMONI COOPERATIVA AGRICOLA

[www.girolomoni.it](http://www.girolomoni.it)



### ORGANIC DURUM WHEAT SEMOLINA TAGLIATELLE 250 G

Organic pioneer in Italy since 1971, Girolomoni has today 500 farmers members and has its own fully organic mill and pasta factory. The drying process is slow and gentle to preserve all the nutrients of the grain. Real Italian pasta made from cereals with guaranteed Italian origin, which are grown by the cooperative members, ground in their own mill and made in their own pasta factory. Girolomoni pasta is exported to over 25 countries and is offered in 500 g and 250 g packs.

#### Ingredient's list

Organic durum wheat semolina, water

#### Shelf life

36 months

#### Packaging details

Box weight: 6.30 Kg. Polypropylene film (5 g), 24 units per box

#### Palletization

128 cases

#### International certifications

Organic, IFS, JA

## MICHELIS EGIDIO

www.michelis.it - www.casamichelis.it



## TAGLIATELLE BIO MICHELIS WITH ENKIR

Egg pasta with Enkir flour (organic dry pasta), which grows in Alta Langa, cradled by the Ligurian Sea's wind. Tagliatelle are prepared in the company's craft workshop, by kneading Italian fresh barn eggs and 100% Enkir. Grains of this ancient cereal are selected and stone-ground to preserve its characteristics. The result is a tasty product, able to surprise even the most refined palates.

## Ingredients list

Enkir spelt wholemeal flour (\*) (used 100 g per 100 g of finished product), eggs (\*) (used 34 g per 100 g of finished product). It may contain traces of soybeans. (\*) from organic farming

## Shelf life

3 years

## Packaging details

Weight: 250 g, polypropylene sack + cardboard folded header label

## Palletization

12 pieces x carton, 5 cartons x layer, 12 layers, total cartons 60

## International certifications

Produced by La Monfortina srl that is certificated BRC Food and IFS Food. Organic Certification

## MOLINO SPADONI

www.molinospadoni.it



## GLUTEN-FREE CORN TAGLIATELLE

Gluten-free corn Tagliatelle, made with 100% Italian corn flour. Bronze drawn and slowly dried at low temperature. An exclusive recipe based on high quality ingredients, such as yellow and white corn. The corn Tagliatelle go perfectly with any type of dressing, from those with vegetables, to the classic meat sauce, up to fish sauces. Suitable for vegans and vegetarians.

## Ingredients list

Corn flour, emulsifier: mono and diglycerides of fatty acids of vegetable origin. May contain soybeans, mustard and lupin.

## Shelf life

30 months

## Packaging details

Weight: 250 g, cardboard box

## Palletization

6 packs per box, 105 boxes per pallet, 630 pack per pallet

## International certifications

Kosher, BRC, IFS Food

## MULINO VAL D'ORCIA

[www.mulinovaldorcias.com](http://www.mulinovaldorcias.com)



### ORGANIC TAGLIATELLE

A unique pasta made from a blend of ancient grains from organic farming.

#### Ingredients list

Organic durum wheat semolina 'Senatore Cappelli', Organic whole soft wheat 'Verna'

#### Shelf life

18 months

#### Packaging details

Weight: 250 g - 8,80 oz. Polypropylene bag and recycled paper label (it can be easily personalized with the destination country language)

#### Palletization

Europallet (80x120). Box of 20 selling units, 6 boxes a layer, 5 layers, total of 30 boxes a pallet

#### International certifications

Organic CCPB (and any that will be internationally recognized, like JAS or others), under process for Vegan Certification from The Vegan Society (Uk)

## PASTIFICIO BARADELLO

[www.pastificiobaradello.it](http://www.pastificiobaradello.it)



### ORGANIC GOURMET PASTA

Organic durum wheat pasta with nettle, 3 aromatic herbs (Sage, Marjoram, Thyme) and whole wheat Russello stone-ground. Only natural, 100% Italian ingredients are used. All herbs are naturally dried to preserve all its healing properties. Russello is an ancient grain variety grown in the centre of Sicily. Stone grounded semolina preserves the finest part of the germ and it is rich in nutrients. The bronze die process gives the pasta its typical coarse and porous handmade look. The static drying at low temperature can last for up to 24 hours and it preserves the colour, fragrance and flavour of the natural ingredients.

#### Packaging details

250 g, transparent PP pack

#### Shelf life

3 years from production date

#### International certifications

Organic certified according to European Law 834/2007

#### Palletization

24 pcs per box, 40 boxes per pallet



## POGGIO DEL FARRO

[www.poggiodelfarro.com](http://www.poggiodelfarro.com)



### ORGANIC WHOLE GRAIN FARRO PASTA LINE

Poggio del Farro wholegrain farro (spelt) pasta is produced with only 100% Italian organic whole farro flour (*Triticum dicoccum* variety) and water. The Bronze drawing gives a rough surface that makes it particularly suitable to absorb sauces, while the slow drying enhances its organoleptic qualities.

Available in 6 different shapes: Spaghetti, Linguine, Penne, Fusilli, Casarecce, Ditalini. Source of fibre, low fat content.

#### Ingredient list

Whole grain organic farro wheat flour (*Triticum dicoccum*), water

#### Shelf life

36 months

#### Packaging details

250 g or 500 g box

#### Palletization

Spaghetti and Linguine: 27 cases per layer, 5 layers per pallet, 135 cases per pallet. Casarecce, Penne, Fusilli and Ditalini: 12 cases per layer, 6 layers per pallet, 72 cases per pallet

#### International certifications

Organic, BRC, IFS, Kosher

## PROBIOS

[www.probios.it](http://www.probios.it)



### PENNE 100% YELLOW LENTILS

The 100% organic, vegan and gluten-free legume specialty, the first produced in Italy, is ideal for the celiac diet and for those who wish to vary their meal with a new taste, and is high in proteins. The pasta is available in the following flavors and formats: 100% red lentils Fusilli, 100% chickpeas Casarecce, 100% black beans striped Sedani, 100% green peas Fusilli, 100% yellow lentils Spaghetti and Penne.

#### Ingredients list

Organic yellow lentil flour

#### Shelf life

24 months

#### Packaging details

250 g, paper box

#### International certifications

Organic, Gluten free

**SPINOSI**[www.spinosi.com](http://www.spinosi.com)**FETTUCCINE ZERO + MIX LEGUMI**

Organic food specialty with high protein and fibre content that is ideal for anyone who loves sport and a healthy lifestyle. This genuine, wholesome product with a blend of legume flours and fresh eggs preserves the flavour of traditional Italian pasta.

**Ingredients list**

Organic ingredients: pea flour 22,2%, lentil flour 22,2%, chickpea flour 22,2%, whole fresh eggs 33.4%

**Shelf life**

2 years

**Packaging details**

250 g kraft paper pack

**Palletization**

1 case = 12 packs, 1 pallet 81 cases



## RAVIOLIFICIO LO SCOIATTOLO

[www.scoiattolopastafresca.it](http://www.scoiattolopastafresca.it)



### PERLINE WITH PARMIGIANO REGGIANO

Perline with Parmigiano Reggiano PDO is a unique fresh pasta made with one of the most loved Italian cheese all around the world. Parmigiano Reggiano PDO is grated directly from the whole wheels. The cute, fun little 'bag' shape is made only with durum wheat semolina and 23% fresh Italian eggs. Their Umami taste is decisive, enveloping from the first bite: easy and fast to prepare in just 3 minutes, Perline with Parmigiano Reggiano are perfect to be enjoyed in broth or with many other preparations.

#### Packaging details

250 g or 200 g plastic tray

#### International certifications

Facility: IFS, BRC, V Label, USDA organic

## MASTER

[www.mammaemma.it](http://www.mammaemma.it)



### POTATO GNOCCHI

Mamma emma are the only filled gnocchi made with 100% fresh steamed potatoes – no potato flakes. Since they contain only natural ingredients, mamma emma gnocchi are ideal for a healthy and balanced diet. Easy to cook, they are ready in only 3 minutes without the use of boiling water, and they can be paired to many different sauces.

#### Ingredients list

Steamed potatoes, wheat flour, spreadable ricotta cheese, Genovese pesto sauce, eggs, salt, sunflower oil.

#### Shelf life

60 days fresh, 18 months frozen - to be sold fresh

#### Packaging details

350 g plastic bag inside paper box

#### Palletization

Box of 6 pieces, customizable palletization

#### International certifications

Brcgs, IFS, FSSC 22000, ICEA, FDA, Smeta 4 Pillars



## PASTA FRESCA ROSSI

[www.pastafrescarossi.it](http://www.pastafrescarossi.it)



### CLASSIC TORTELLINI WITH CURED HAM

Authentic Tortellini made in Emilia Romagna, Italian's 'homeland' of fresh pasta, filled by mortadella, cured ham, Parmigiano Reggiano. Shaped exactly like handmade and full of taste, it has been recently listed in Gambero Rosso '16 must-try Tortellini and cappelletti'

#### Ingredients list

Ingredients of the pasta: wheat flour, eggs, durum wheat semolina. Ingredients of the filling: Mortadella, braised meat, cured ham, breadcrumbs, Parmigiano Reggiano PDO cheese, salt, flavors, nutmeg.

#### Shelf life

60 days

#### Packaging details

Packaged in protective atmosphere in a tray composed of multilayer films for food use thermoformed and heat sealed by transparent lid plastic neutral film.

#### Palletization

8 units per box, 8 boxes per layer, 15 layers per pallet (120 boxes)

#### International certifications

IFS, BRC, FDA approved, Organic



## PASTIFICIO DI AMANTE

[www.diamantepastalovers.it](http://www.diamantepastalovers.it)



### TAGLIATELLE AL NERO DI VOGHIERA DOP

Aglia Nero di Voghiera DOP (black garlic) has a unique and inimitable taste. The fermentation process responsible for its black colour transforms its intense and pungent aroma into a softer, more delicate flavour. Combined with durum wheat semolina, Aglio Nero di Voghiera DOP black garlic is flavourful and tasty, with umami, balsamic, fermented acid and sugary notes.

#### Ingredients list

Durum wheat semolina, Voghera Black Garlic PDO (1%).

#### Shelf life

24 months

#### Packaging details

350 g (250 g size available upon request), transparent bag inserted in box with corner window and freshness-saving closure.

#### Palletization

10 pack x box, 64 boxes x pallet

#### International certifications

Organic

## PASTIFICIO MINARDO

[www.pastificiominardo.it](http://www.pastificiominardo.it)



### FUSILLI ALGA SPIRULINA

Artisanal pasta of ancient Sicilian durum wheat semolina Russello and organic spirulina algae.

#### Ingredients list

Organic durum wheat semolina, organic spirulina algae 8%, mineral water

#### Shelf life

24 months from production date

#### Packaging details

Weight: 250 g, packaged in a pouch

#### Palletization

Box: corrugated cardboard box. Pallet: EPAL 120 x 80. Pieces per box: 20, boxes per pallets: 70, boxes per layer: 10

## RUSTICHELLA D'ABRUZZO

[www.rustichella.it](http://www.rustichella.it)



### TONNARELLI AL NERO DI SEPPIA

Squid Ink artisan pasta, similar to Spaghetti but with a bigger diameter. It matches seafood-based condiments and Rustichella d'Abruzzo organic 'tomato and basil' sauce or olive sauce. Cooking time: 9-11 minutes.

#### Ingredients list

Durum wheat semolina, cuttlefish ink 1.5%, water.

#### Shelf life

36 months

#### Packaging details

Unit packaging (paper + polypropylene), dimensions: 9.5x2.5x32 cm h, weight: 500 g. Case (cardboard): 12 units per case (34.5x25x13 cm h), weight: 6,40 kg

#### Palletization

10 x 8 layers = 80

#### International certifications

ISO 9001, BRC, IFS

## ANTICO PASTIFICIO ROSETANO

[www.verrigni.com](http://www.verrigni.com)



### SMOKED SPAGHETTORO

A sincere pasta that the less you season the more it reveals its true character. The smoky notes are able to give an unprecedented depth of texture, magically amplifying the sensation of thickness so that it will seem to be eating spaghetti. An 'augmented reality' pasta.

#### Ingredients list

Durum wheat semolina, natural aromas

#### Packaging details

500 g cellophane

#### Shelf life

3 years



## ALCE NERO

[www.alcenero.it](http://www.alcenero.it)



### ORGANIC DURUM SEMOLINA TRICOLOUR ALPHABET-SHAPED PASTA

Tricolour refers to the 3 different colours of this pasta, the yellow comes from durum semolina in South Italy, while red (tomato) and green (spinach) enrich the taste of this pasta. The unique alphabet – shaped design makes it highly popular among children. It can be eaten as a usual pasta dish with any sauce, added to soups and salads.

#### Ingredients list

Durum wheat semolina, durum wheat semolina with dehydrated tomato, durum wheat semolina with spinach powder

#### Shelf life

36 months

#### Packaging details

250 g plastic bag

#### Palletization

20 pcs per carton, 80 cartons per pallet

#### International certifications

EU organic certification, JAS, Halal, IFS, BRC, ISO 22000:2018

## DALLA COSTA ALIMENTARE

[www.dallacostalimentare.com](http://www.dallacostalimentare.com)



### ZOO TRICOLOUR PASTA

Durum wheat semolina pasta, zoo shapes, with 3 colours of the Italian flag: white, red and green

#### Ingredients list

Durum wheat semolina, dehydrated tomato 0,4%, dehydrated spinach 0,4%

#### Shelf life

3 years

#### Packaging details

250 g plastic film with paper label

#### Palletization

12 pcs x 250 g, crt 475 x 290 x 135 (h) cm, 6 crt x 14 layers = 84 crt / plt, plt: 80x120x205(h) cm

#### International certifications

IFS, BRC

## IL MANGIAR SANO

[www.germinabio.it/en](http://www.germinabio.it/en)

## ORGANIC BABY PASTA – MINI LETTERS

Delicious organic pasta in three colors, shaped as alphabet letters and formulated in accordance with EU regulation for baby food. Made with wheat of Italian origin and fortified with vitamin B1 in accordance with EU Organic regulation for baby food. For babies from 6 months onwards.

## Ingredients' list

\*durum wheat semolina, \*dehydrated tomato 4.2%, \*dehydrated spinach 1.9%, thiamine (vitamin B1). \* = organic.

## Shelf life

36 months

## Packaging details

200 g, printed polypropylene film (3 g)

## Palletization

96 boxes per 8 layers, 30 pieces per box

## International certifications

IFS, BRC, EU Organic

