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by Lucrezia Villa

Organic f&b speaks Italian

A steady growth. On all fronts. From cultivated area to number of operators, from domestic consumption to exported products. The Italian organic sector is back in shape in 2023. The pandemic period had been particularly prosperous for bio sales, a positive trend swept away by the negative effects of the unstable geopolitical context, further exacerbated by the grip caused by inflation, curbing down the consumers' purchasing power, thus impacting negatively on a branch that was already considered expensive, per se.

But after the storm has passed, in the first seven months of 2023 the organic food & beverage sales in Italy have exceeded 5.4 billion euro, both for domestic consumption and 'Out of home'. This resulted in +18% for commercial and collective catering and +7% for domestic consumption, compared to 2022. This is the portrait outlined by the last Sana Observatory, a tool promoted by BolognaFiere, sponsored by Federbio and Assobio and supervised by Nomisma.

Last year export performed brightly as well: 3.6 billion euro, with a growth of +8%. Limited, compared to 2022, but still it reinforces the evolution on the long period (+189% compared to 2013), proving the growing role of bio in the range of made in Italy exported products (6% in 2023, compared to 4% registered ten years ago). The top destination markets are Germany, France and Benelux. Outside the EU, the US, Switzerland and the UK are among the main importers.

In a nutshell, Italy has shown to feel strongly about the organic supply chain. An evidence also highlighted by the data of the

last ISTAT report: in Italy, the hectares of organically cultivated land amounted to 2.3 million (+7,5% compared to 2021), with an 18.7% share, against a European average of 12%. Moreover, six Italian regions – Basilicata, Calabria, Lazio, Marche, Sicily and Tuscany – have reached the goal imposed by the 'Farm to Fork' strategy four years in advance, achieving the 25% target of organic farmland.

To this end, last December the national Action Plan for bio production and products received the green light. Stated by the article 7 of the 9 March 2022 law, until 2026, it is a strategic tool for the development of organic agriculture, also with the aim of reducing the use of synthetic chemicals. Among the main measures in the Plan, there is the trademark 'made in Italy bio', that gives value to the origin of the raw material and the role of the farmers in the country, the initiatives calling for organic at the right price and the enhancement of the bio districts. In addition, the Plan supports Research and Innovation, besides the promotion and communication activity to increase the consumption of organic f&b.

Therefore it seems to be that there are all the grounds for a further growth of the sector in 2024. Driven, first and foremost, by an undeniable constant: the excellent quality of made in Italy f&b, organic products included, strongly and widely appreciated globally. We offer a taste of it in this Special edition, where you will find the most interesting product launches by the Italian companies, some of which will be displayed at Biofach (13-16 February).

Il f&b bio parla italiano

Una crescita costante. Su tutti i fronti. Dalle superfici agricole al numero degli operatori, dai consumi sul mercato domestico ai prodotti esportati. Il biologico made in Italy torna a godere di buona salute nel 2023. Il periodo pandemico particolarmente florido per le vendite del bio era stato spazzato via dagli effetti negativi determinati da un contesto geopolitico precario nel 2022. A cui poi si era aggiunta la morsa dell'inflazione che, riducendo il potere d'acquisto delle famiglie, aveva inciso negativamente su un settore già considerato di per sé caro.

Turbolenze alle spalle, nei primi sette mesi del 2023 le vendite di food & beverage bio nel mercato interno – consumi domestici e Out of home – hanno superato i 5,4 miliardi di euro. Segnando un aumento del +18% per la ristorazione commerciale e collettiva e del +7% per i consumi domestici sul 2022. Questa la fotografia scattata dall'ultimo Osservatorio Sana, lo strumento promosso da BolognaFiere con il patrocinio di Federbio, Assobio e curato da Nomisma.

Positiva lo scorso anno anche la performance dell'export, a quota 3,6 miliardi di euro, con una crescita del +8%. Un aumento più contenuto rispetto al 2022, ma che rafforza l'evoluzione sul lungo periodo (+189% sul 2013), a conferma del crescente ruolo del bio sul paniere dei prodotti made in Italy esportati (il peso nel 2023 ha raggiunto il 6% a fronte del 4% registrato dieci anni fa). Tra i maggiori Paesi di destinazione, Germania, Francia e Benelux. Al di fuori dei confini comunitari a farla da padrone, Usa, Svizzera e Uk.

Una filiera, insomma, quella del biologico, in cui l'Italia dimostra di credere molto. Lo evidenziano anche i numeri dell'ultimo censimento Istat: nello Stivale gli ettari coltivati a bio sono oltre 2,3 milioni (+7,5% rispetto al 2021) portando al 18,7% l'incidenza della superficie agricola nazionale vocata, contro una media europea del 12%. Con sei regioni italiane – Basilicata, Calabria, Lazio, Marche, Sicilia e Toscana – ad aver superato il traguardo imposto dalla strategia 'Farm to Fork' con quattro anni di anticipo, raggiungendo il target del 25% di superficie convertita a biologico.

A tal proposito, lo scorso dicembre il Piano d'azione nazionale per la produzione biologica e i prodotti biologici ha ricevuto il via libera in Conferenza Stato-Regioni. Previsto dall'Art. 7 della legge 9 marzo 2022, della durata di tre anni, fino al 2026, si tratta di uno strumento strategico per lo sviluppo dell'agricoltura bio, anche con l'obiettivo di ridurre l'uso delle sostanze chimiche di sintesi in agricoltura. Tra le misure principali contenute nel Piano, il marchio made in Italy bio, atto a valorizzare l'origine della materia prima e il ruolo degli agricoltori del Belpaese, le iniziative per il giusto prezzo e la valorizzazione dei distretti biologici.

Sembrano dunque esserci tutti i presupposti per un'ulteriore crescita del comparto nel 2024. Trainato in primis da una costante: l'eccellenza del f&b italiano, biologico incluso, da sempre riconosciuta e apprezzata in tutto il mondo. E di cui offriamo un assaggio anche in questo Speciale, dove troverete le più interessanti novità delle aziende italiane. Alcune delle quali saranno presentate a Biofach, dal 13 al 16 febbraio.



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NEWS

SUSTAINABLE PALM OIL: FOUR NEW MEMBERS ENTER THE ITALIAN UNION

The Italian Union for sustainable palm oil strengthens with the entrance of four new members. The alliance aiming at reaching 100% of certified sustainable and deforestation-free palm oil in Italy has welcomed Vandemoortele Italy, branch of the multinational corporation in the frozen bakery; Zschimmer & Schwartz Italy, part of the German group providing custom-made chemical auxiliaries for cosmetics and cleansing; IMCD Italy, of the group selling, marketing and distributing chemicals and ingredients for industrial sectors such as food, personal care, cosmetics, cleansing, pharma; ICEA, non-profit consortium offering certification, research, development and cultural divulgation services for business aiming at starting a journey in sustainable development.



Olio di palma sostenibile: quattro nuovi membri fanno il loro ingresso nell'Unione Italiana

L'Unione Italiana per l'Olio di Palma Sostenibile, l'alleanza per raggiungere il 100% dell'olio di palma certificato sostenibile e deforestation-free in Italia, si rafforza grazie all'ingresso di quattro nuovi membri: Vandemoortele Italia, ramo della multinazionale attiva nel comparto frozen bakery; Zschimmer & Schwartz Italiana, parte del gruppo omonimo tedesco fornitore di ausiliari chimici su misura anche per i settori della cosmetica e della detergenza; Imcd Italia, parte del gruppo attivo nella vendita, marketing e distribuzione di specialità chimiche e ingredienti per diversi settori industriali (alimentare, cura della persona, cosmesi, detergenza, farmaceutica); Icea, consorzio no profit che offre servizi di certificazione, di ricerca e sviluppo e di divulgazione culturale per le aziende che intendono intraprendere percorsi di sviluppo sostenibile.

GERMINAL BIO EXPANDS ITS RANGE WITH NEW 100% PLANT-BASED READY MEALS

Germinal Bio's assortment evolves in terms of product innovation and renovation of the recipes. Among the last new entries, there are chickpea nuggets: inspired by the American chicken nibbles, the nuggets are 100% plant-based: they are prepared with chickpeas and a spice and aromatic herbs mix, while the breading is made with chickpea flour from Italian supply chain, without any frying. Some recipes have been revisited, such as the spinach cutlet, which is now healthier: 100% vegan, it is not fried. Rich in protein, it is prepared with tofu and chickpea flour. Among the first courses, the 'vegetable soup with buckwheat' and the 'minestrone soup with mixed vegetables' stand out. All the dishes are prepared with Italian raw materials from short supply chains.



Germinal Bio: l'assortimento si amplia con nuovi piatti pronti freschi 100% vegetali

L'assortimento di Germinal Bio si evolve sia in termini di innovazione di prodotto che di rinnovo delle ricette. Tra le ultime novità a scaffale, segnaliamo i Nuggets di ceci: ispirati ai bocconcini americani a base di pollo, 100% vegetali perché preparati con ceci e una miscela di spezie e piante aromatiche, e la panatura è fatta con farina di ceci da filiera italiana, senza alcun tipo di frittura. Interessanti anche le rivisitazioni delle ricette, come quella della Cotoletta di spinaci che si presenta sempre più 'healthy': 100% vegetale e non frita, è ricca di proteine perché preparata con tofu e farina di ceci. Come per i piatti unici o per i secondi, anche nelle proposte dei primi - tra cui la 'Zuppa Verdure e Grano Saraceno' o il 'Minestrone dell'Orto' -, Germinal Bio sceglie materie prime italiane provenienti da filiere corte.

WORLD'S BEST OLIVE OIL: FRANTOIO DEL POGGIOLO (MONINI) WINS AMONG THE BIO PRODUCTS

Frantoio del Poggiolo di Spoleto, owned by the Monini family, is the 'best organic olive oil mill worldwide' and third best olive oil mill Overall, according to the international chart 'World's Best Olive Oil'. The ranking method is based on the sum of the score achieved in the eight most important extra virgin olive oil contests worldwide: Evooleum, Expoliva, Mario Solinas Award, Ovibeja, ArgOliva, Leone d'Oro, Sial Olive D'Or, Sol D'Oro. According to Monini, winning at World's Best Olive Oil is "a result that comes from a journey of research, investment and passion, leading Monini's extra virgin oils (Monocultivar Coratina, Frantoio and Nocellara) to the top of the oil's international chart. Monocultivar Coratina has been awarded second best organic extra virgin worldwide, while Monocultivar Frantoio has obtained the fifth place, proving the result of last year."

World's Best Olive Oil: tra le proposte bio vince il Frantoio del Poggiolo (Monini)

Il Frantoio del Poggiolo di Spoleto, di proprietà della famiglia Monini, si è aggiudicato il primato mondiale di 'miglior frantoio biologico del mondo' al World's Best Olive Oil e terzo frantoio Overall. La classifica è un ranking internazionale basato sulla somma dei punteggi ottenuti negli otto più importanti concorsi di olio extravergine a livello globale: Evooleum, Expoliva, Mario Solinas Award, Ovibeja, ArgOliva, Leone d'Oro, Sial Olive D'Or, Sol D'Oro. Secondo quanto si apprende da un comunicato dell'azienda, la vittoria sancita dal World's Best Olive Oil è "un risultato che non nasce dal nulla, ma che è frutto di un percorso fatto di ricerca, investimento e passione, che ha portato gli extravergini 'frantoniani' di Monini (Monocultivar Coratina, Frantoio e Nocellara) a scalare la classifica mondiale dell'olio: la Monocultivar Coratina è stato eletto secondo miglior extravergine biologico al mondo, mentre la Monocultivar Frantoio si è aggiudicato il quinto posto, confermando lo straordinario exploit dello scorso anno".

EU COMMISSION: 185.9 MILLION EUROS FOR THE PROMOTION OF AGRIFOOD PRODUCTS IN 2024

In 2024, the EU Commission will allocate 185.9 million euros to finance activities promoting high quality sustainable European agrifood products in the country of origin and abroad. Aiming at supporting the recovery of the agribusiness, promotional campaigns have to be planned to open new market opportunities to agriculture and food industry in the EU while increasing production and consumption of agricultural products. The Commission will participate to the financing of up to 80% of the selected projects presented by private operators and will manage its own communication campaigns in other countries. Campaigns for products from sustainable agricultural practices will be included as well. These contribute to the reduction of the dependence from pesticides and antimicrobials, together with the minimization of fertilization and water pollution, reduction of greenhouse gas emissions, biological agriculture empowerment and better wealth of the animals. 62 million euros will be specifically assigned to sustainable agrifood products. Of these, 42 million euros will support organic ones.



Commissione Ue: nel 2024, 185,9 milioni di euro per la promozione di prodotti agroalimentari

La Commissione Ue stanzerà 185,9 milioni di euro nel 2024 per finanziare le attività di promozione dei prodotti agroalimentari europei sostenibili e di alta qualità in patria e all'estero. Le campagne promozionali dovranno essere progettate per aprire nuove opportunità di mercato agli agricoltori e all'industria alimentare Ue in generale, aumentare la produzione e il consumo di prodotti agricoli, a sostenere la ripresa del settore agroalimentare. La Commissione cofinanzia fino all'80% dei progetti selezionati, presentati da operatori privati, e gestirà anche proprie campagne di comunicazione nei paesi terzi. Saranno anche incluse campagne per i prodotti da pratiche agricole sostenibili, che contribuiscono a ridurre la dipendenza da pesticidi e antimicrobici, minimizzare la fertilizzazione e l'inquinamento delle acque, ridurre le emissioni di gas serra, potenziare l'agricoltura bio e migliorare il benessere degli animali. Ai prodotti agroalimentari sostenibili saranno destinati specificamente 62 milioni di euro, di cui 42 milioni di euro per i prodotti bio.



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FOCUS ON

Vegan or plant-based? Best if ‘sustainable’

Changing labels of meat and dairy-free products focusing more on their health and environmental benefits, rather than the ingredients, could result in more people selecting them. The state of the industry and other findings in a research by the Journal of Environmental Psychology.

It's all about the label. Apparently. At least when promoting choices for food without meat and dairy. And now more than ever, with super-market shelves being crowded with a dizzying array of plant-based alternatives – from lasagna and schnitzels to cream cheese and eggs, including milk and fish options, without forgetting sweets and snacks – it is crucial to understand how to attract and persuade shoppers to buy vegan products, but it is also essential that merchandisers keep them under the spotlight.

Indeed, even though on the one hand the industry's popularity is increasing year on year, some consumers are still hesitant to try such alternatives: hence, there is still much that can be done in order to educate newcomers who have concerns about the taste of an alternative product, and additionally whether they should risk money on that food item. To this end, a good place to start is actually the information and claims appearing on these products' labels. As proven by a piece of research by the Journal of Environmental Psychology, presented at the Society for Risk Analysis Annual Meeting in Washington D.C. last December.

The research findings

But what are the main findings of the American research? The study examined the effect of different labels for promoting choices for food without meat and dairy, among a nationally representative sample of more than 7,000 people. The participants were asked to choose between a gourmet food gift basket without meat and dairy and another with meat and dairy. They were randomly assigned to one of five conditions, in which the gourmet food gift basket without meat and dairy was labeled as 'vegan', 'plant-based', 'healthy', 'sustainable', or 'healthy and sustainable'. Overall, the findings show that the gourmet food gift basket without meat and dairy was less likely to be chosen when its label focused on its content (stating 'vegan' or 'plant-based') rather than on its benefits (stating 'healthy', 'sustainable' or both).

More in detail, the 'plant-based' label did only slightly better than the 'vegan' one, leading, respectively, to 27% and 20% of participants choosing the gourmet food gift basket without meat and dairy, according to the research. However, "42% of participants chose the gourmet food gift basket without meat and dairy when it was labeled 'healthy', and 43% when it was labeled 'sustainable'", and 44% when it was labeled as both 'healthy and sustainable'. The strongest impact was shown among self-proclaimed red-meat eaters. The study adds to a growing

body of evidence that terms such as 'vegan' and 'plant-based' are typically not very effective at persuading meat eaters mainly to consume more food that doesn't come from animals.

The industry's increased popularity

As already stated, if once there was just a small selection of vegan products on supermarket shelves, as well as in the Horeca sector, now aiming at satisfying the ever growing consumer demand, with major food manufacturers and retailers are embracing the change, oftentimes developing alternative ranges beside their conventional products. Talking about numbers, on a global scale, the vegan market was worth 16.7 billion dollars in 2022 and is estimated to achieve a market size of 49.6 billion dollars by 2032 growing at a CAGR of 11.8% from 2023 to 2032. And it is especially in Europe where the plant-based sector is on the up. According to the Good Food Institute Europe's analysis of NielsenIQ data across 13 European countries, in the 2020-2022 span, sales of plant-based foods grew by 21% to reach a record 5.8 billion euro turnover. A trend also driven by the fact that increasingly more Europeans choose a flexitarian diet (30% in 2021), which refers to a style of eating that endorses mostly plant-based foods while enjoying some meat and other animal foods in moderation. Comprising 38% of total plant-based sales, plant-based milk was the sector leader, followed by plant-based meat (35%). The smallest category was plant-based seafood (1%), but this was also one of the fastest growing, experiencing 326% growth in terms of sales value between 2020 and 2022.

Italy: the third-largest market in Europe

The Italian plant-based food retail market is the third largest in Europe, as stated by the Good Food Institute Europe research based on NIQ's data, and sales continue to grow – increasing by 21% to 680.9 million euro between 2020 and 2022. Plant-based milk is the most deve-

Vegano o vegetale? Meglio se 'sano e sostenibile'

Come incentivare i consumatori ad acquistare più alimenti di origine vegetale? Stando a uno studio pubblicato sul Journal of Environmental Psychology la chiave starebbe proprio nel non apporre l'etichetta 'vegano', bensì far leva sui benefici ambientali e sugli aspetti legati alla salute. Le evidenze dello studio e lo stato dell'arte del settore.

loped of all plant-based categories, with sales at 310.4 million euro in 2022, and the category continued to experience steady growth. Meat alternatives sales also continued to increase, totaling 168.4 million euro in 2022, growing 40% between 2020 and 2022. As a matter of fact, all categories grew in 2022. Among the fastest-growing ones there were plant-based meals, meat, and ice cream – all demonstrating double-digit growth in sales value in 2022. Unit sales growth of the plant-based milk, meat, and yoghurt categories outpaced that of animal-based categories in 2022.

Taste and price remain biggest barriers

Yet, even if the vegan market has been experiencing a steady growth in popularity during the last years, the biggest barriers to a wider adoption of plant-based foods remain taste and price. More specifically, based on a 2023 survey report carried out by ProVeg in partnership with Innova Market Insights, the University of Copenhagen and Ghent University, which addressed more than 7,500 adults across 10 European countries – Austria, Denmark, France, Germany, Italy, Netherlands, Poland, Romania, Spain, and the UK – the top drivers for choosing plant-based foods are taste (53%), health (46%), and affordability (45%). Unsurprisingly, given the increase in inflation over the last two years, affordability gained increased prominence in 2023 compared to 2021. Additionally, the freshness of a product also holds significant importance over consumer choices, with ethical and environmental considerations following closely behind, indicating that "consumers are actively seeking products that align with their values and that they support sustainable practices", the survey shows. But when asked what was stopping them from buying plant-based foods, 38% said they were too expensive, and 30% said they were not tasty enough. A quarter of respondents also said they wanted more information about these products.

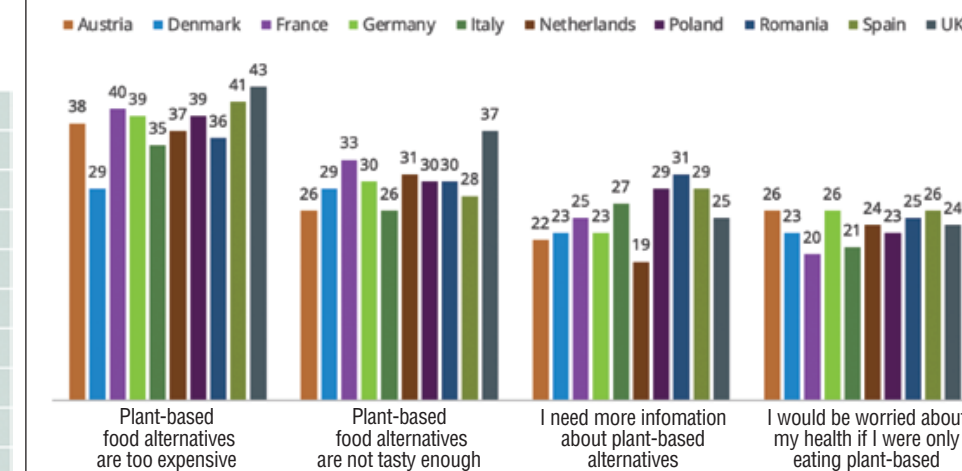
Regardless of age, lifestyle, or attitudes towards plant-based eating, taste is a priority. As a matter of fact, while taste has similar importance ratings for flexitarians and omnivores, flexitarians place slightly higher importance on affordability (52%) and health (48%), compared to omnivores (44% and 45%), suggesting that flexitarians might be more aware of the health benefits. Looking at countries, moreover, the UK has the highest level of concern that plant-based alternatives are not tasty (37%). Consumers in Italy and Austria, instead, struggled the least with the taste of plant-based alternatives (26% each).

OVERVIEW OF EUROPE-WIDE PLANT-BASED CATEGORY SUMMARY, 2022

	2022 sales value	2021-2022 sales growth	2020-2022 sales growth	2022 unit sales	2021-2022 unit sales growth	2020-2022 unit sales growth
Milk	€2.2 B	7%	19%	1.3 B	6%	20%
Meat	€2.0 B	3%	19%	846 M	1%	21%
Yoghurt	€515 M	-0.4%	8%	255 M	-3%	10%
Spreads	€247 M	13%	40%	140 M	4%	26%
Meals	€181 M	20%	79%	72 M	14%	71%
Ice cream	€174 M	8%	14%	57 M	8%	15%
Cheese	€165 M	4%	56%	61 M	4%	62%
Cream	€139 M	7%	7%	109 M	0%	1%
Dessert	€88 M	6%	27%	58 M	5%	40%
Seafood	€43 M	60%	326%	14 M	67%	343%
Total	€5.8 B	6%	21%	2.9 B	4%	21%

Source: The Good Food Institute Europe on retail sales data from NIQ, 2022

TOP 4 BARRIERS TO CHOOSING PLANT-BASED ALTERNATIVES (BY COUNTRY, PERCENTAGES)



Q15: Which of the following do you encounter as barriers when choosing plant-based food alternatives? | Multiple choice (max 5) | Total n=7500 | Austria n=750 | Denmark n=750 | France n=750 | Germany n=750 | Italy n=750 | Netherlands n=750 | Poland n=750 | Romania n=750 | Spain n=750 | UK n=750

Source: ProVeg's 2023 survey 'Evolving appetites: an in-depth look at European attitudes towards plant-based eating'

Vegan cheese: a good alternative? Our field test

A recent survey by AstraRicerche and the plant-based product group of Unione Italiana Food has found out that more than one Italian out of two buys alternatives to animal derivatives regularly. Moreover, two out of three are used to eat these frequently, even weekly (one out of four). 25% would like to try them soon. And ultimately, 75.5% of the consumers states that the labels are more transparent than the ones on animal derivatives. Therefore, purchases in the plant-based field keep growing: +2.8% in volume in 2022.

The start-up Dreamfarm, founded by Maddalena Zannoni and Mattia Sandei and based in the province of Parma, aims at creating plant-based products substituting cheese. With a high nutritional quality. The list of the ingredients is short: water, fermented almond cultivated in Sicily, vegetal fibers, lactic acid bacteria and salt. The plant-based mozzarella also includes agar-agar and natural aromas.

We decided to taste the cream "cheese" and the mozzarella by Dreamfarm to compare them to the corresponding conventional dairy products. What did we think? Good try. But still off road.

Cream cheese

Despite the uneven look, the vegan cream cheese looks quite convincing at a first sight. It has been described by some of the editorial staff as similar to a conventional one. The color is not particularly tempting, though, with that greyish shade. Nearly odorless, some acid scent can nevertheless be perceived. About consistency, it is to say that it is quite watery, but still credible: on a bread slice, it might even be mistaken for the original dairy product. What about taste? Too salty for some, acid for others. The almond taste is persistent.

Mozzarella

Packaging, protective liquid and first impact are similar to a traditional mozzarella. A strange opaque greyish color leaves some skepticism, though, but after the cut the uniformity of the paste disappears. Odorless, again, and the texture is gummy, flaccid, gelatinous, almost like... a panna cotta. But taste, or non-taste, is the main problem. Indeed, the first bite is bland. The almond flavor comes weakly after a while (according to some editors).



ZOOM

Consumers are struggling to stay green

112,000 respondents across 35 countries over a five-year span were involved in the 'Who Cares? Who Does?' survey by Kantar. The 2023 edition, the 5th, just like the previous ones connects attitudes and actions to in-depth shopping behaviors across all FMCG categories to provide insights into the relationship between consumers and brands in the context of the environment.

"This year, the topline takeaway is clear: Eco-Actives, the torchbearers of conscious consumption, are on the rise once again", Natalie Babbage Global LinkQ Director highlights. "These are a group worth 456 billion dollars".

Yet, amidst the striving for sustainability, the shadow of the cost-of-living crisis continues to impact decision-making as inflation holds its grip in most countries, and making the pursuit of eco-friendly choices a challenge for many and an obstacle for brands willing to improve their green attributes. Retailer and brand tensions are also on the rise as consumers expect more action on environmental, social, and governance (ESG) efforts. This, according to Kantar, comes as trust in brands is eroding, giving consumers another reason to opt for private label products as price pressures continue.

The Eco-Actives' bounce back

After three years of consistent growth (2019-2021), in 2022 the number of Eco-Active consumers dropped to 18%. A change that Kantar mainly attributed to concerns over widespread inflation, the Ukraine conflict and the rising gas and fuel prices. Now, the return of Eco-Actives to previous levels – that is to say 22% of the population globally - is good news for brands that have invested in sustainability initiatives. Hence, this consumer group also accounts for 456 billion dollars in spending. By 2028, this figure could reach 1 trillion dollars.

And yet, we are facing a critical issue: 43% of respondents told Kantar it would be harder to act sustainably due to financial or social constraints. This number has

not changed year-over-year, which means that the 'cost' obstacle is here to stay, no matter what the economic climate is.

Changing behaviors

Over the past five years, there have been significant shifts in consumer habits, concerns, and perceptions of responsibility regarding sustainability and environmental issues. Since the first edition of this survey was carried out in 2019, the practice of bringing one's own bags (+3%) and choosing loose fruit and vegetables and packing them in paper or fabric bags has increased (+12%), like the use of 'go cups' for hot drinks (+6%).

On the contrary, there has been no meaningful change in the use of refills and avoidance of plastic bottles by shoppers. "The much-vaunted 'refill revolution' is yet to happen", Kantar says. "with most categories lacking options and pilot schemes not being expanded beyond ad hoc installations."

So which have become consumers' most sustainable priorities over the past months? 23.3% of respondents frequently chose products with 100% recyclable packaging, another 23.2% has a preference for natural ingredients, or locally sourced ingredients (23.4%). Animal welfare is also important, with 21.2% of people frequently choosing products that promote better farming practices. Local ownership is also a factor, with 23.3% of consumers frequently choosing products from locally

owned companies. "However - the report points out - consumers often struggle to understand complex sustainability concepts. For example, carbon neutrality is rarely chosen as a priority, with only 8% of consumers frequently choosing carbon-neutral products. This may be due to a lack of understanding of what carbon neutrality means (24%) or lack of availability (27%)".

Growing concerns and responsibilities

In the light of heatwaves around the world, it may be no surprise that global warming remains atop the list of peoples' most pressing environmental concern, and water shortages have overtaken plastic waste as a primary concern. Nevertheless, plastic waste remains one of the biggest worries for many, especially in Asia: South Korea, Indonesia and India show that more than half the population have it in their top three concerns.

But who is supposed to be addressing such environmental issues? Government, according to Kantar respondents, which represents a significant shift with respect to the previous editions: over the past five years, there has been a big increase (from 28% to 40%) in those looking to governments rather than FMCG manufacturers to lead action. So if retailers and brands can influence consumer habits by offering sustainable options and promoting eco-friendly behaviors, governments are increasingly seen as responsible for addressing environmental issues.



The pressure on brands (and retailers)

The cost-of-living crisis has had a significant impact on eco-conscious consumers, affecting their ability to make sustainability-driven choices, to the advantage of more economical ones. "Products under the green banner tend to sit within premium price tiers, rendering them less accessible to the masses", Kantar reveals. "Eco-Actives are hardly insulated from these economic pressures. Whilst they desire eco-friendly products they are often lacking the financial flexibility to afford them."

This happens all over the world: from Argentina - where 36% of Eco-Actives say they are 'struggling' to make ends meet - to Brazil (32%), Colombia (49%), Peru (30%), and the United Kingdom (23%).

Brands, for their part, are struggling in managing the cost-of-living crisis and sustainability expectations. On one hand, they are expected to take more action on their ESG efforts; but on the other hand, they are pressured by consumers asking for more eco-friendly products at affordable prices. "Trust in brands is declining, giving consumers another reason to buy private label products as price pressures continue," Kantar adds. "Alongside this, the value-action gap remains, with the perceived expense of green options being the number one barrier to making more sustainable choices. This is true across regions with 60.9% saying this was a barrier to buying sustainably."

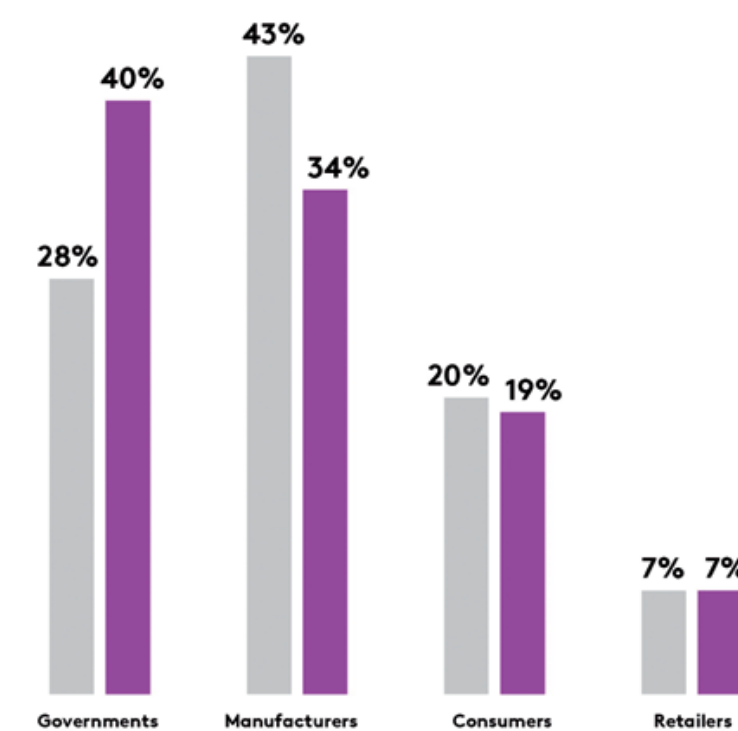
Retailers are also facing growing pressure from consumers, especially for what concerns the removal of excess packaging from their own products: 55.1% of people said they wanted retailers to make this a priority. Another demand is to reduce waste in their supply chain (46.9%). Reducing waste is a priority for many consumers. A significant 68% of people identify as individuals who seek to avoid waste in all areas of their life. Among Eco-Actives this figure rises to 90%.

Purchasing decisions and sustainability:
a duo more and more influenced by the cost-of-living crisis and the hardly ever competitive price of products with eco-friendly attributes.
What brands and retailers are expected to do in the 2023 edition of the 'Who Cares? Who Does?' survey by Kantar.

Who could make the biggest difference to control and limit damage?

Global

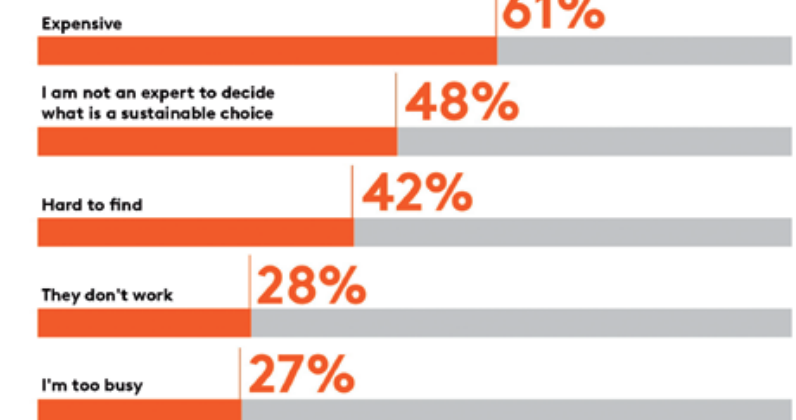
2019 2023



Source: Worldpanel Division, Kantar, Europanel, CPS GfK - Who Cares? Who Does? 2023

What barriers do you face to shopping more sustainably?

Global



Source: Worldpanel Division, Kantar, Europanel, CPS GfK - Who Cares? Who Does? 2023

I consumatori faticano a mantenere abitudini green

Decisioni d'acquisto e sostenibilità: un binomio oggi messo duramente alla prova dall'incremento del costo della vita e dal costo - quasi mai competitivo - dei prodotti che vantano un profilo 'green'. Quello che i consumatori chiedono a brand e retailer nell'edizione 2023 di 'Who Cares? Who Does?' di Kantar.

Kantar's eco-consumer types:

Eco Actives

Highly concerned about the environment. Consistently buying brand and categories without plastic packaging, local, natural ingredients, meat free and fresh.

Eco Considerers

Worried about the environment and plastic waste. Interested in products with healthy ingredients and recyclable packaging. Their biggest barriers are convenience and price.

Eco Dismissers

Shoppers who have little or no interest in the environment and making no steps to reduce waste.

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DeVita

each pasta maker
has its own semolina
from the field to the table
ours is tailor made
and caters to the supply chain
of each pasta factory

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SP 11 / Km14 - 71030 (FG) Italy

MARKETS & DATA

Is lab-grown meat the future?

The Italian Parliament has recently voted a law banning the production, sale or import of cultured food. A bill that has caused controversy since the first drafts. Meanwhile researchers worldwide are still exploring the industry's potential. With the US and Singapore at the forefront.



Carne coltivata: quale futuro?

In Italia è stato recentemente approvato il Ddl che vieta la produzione e la commercializzazione dei cosiddetti cibi sintetici. Una legge che ha fatto discutere fin dalle prime bozze. Intanto nel mondo la ricerca prosegue. Con Usa e Singapore in testa.

Cultured meat is back in the spotlight. Especially in Italy, where last 16 November the Chamber of Deputies passed a law banning the production, sale and import of lab-grown food and animal feed. The bill, with 159 votes in favor, 53 against and 34 abstentions, also bans the use of meat-related names, such as 'salamì' or 'steak', for plant-based meat products.

Yet the game is still on. Italy is currently waiting for the approval of the EU Commission. According to some, there is the risk for an infraction procedure. But the real question is: what are the real pros and cons of cultivated meat? It's hard to tell for sure, since we are talking about a product that still doesn't exist in Europe. The arguments, on one side and on the other, are many. Still, it is worth taking everything into consideration not to be caught unprepared when the future will knock at our door. Bearing in mind that, currently, we are still talking about an hypothetical future.

The main pros & cons

Even after the law's approval, the debate has remained heated. Looking at the bill's supporters first, the main doubts have been risen about the negative impact of lab-grown food on human health. Indeed, where such products are approved for commercial sale (US and Singapore), the consumers are asked to sign a waiver before eating them. Why? The consequence on the long run are still unknown. Moreover, people fear an evolution of the market where, in the future, only the richest will be able to afford 'natural' foods, whereas the poorest will have to settle for lab-grown substitutes. The last argument highlights the need for safeguarding the Italian food culture. In particular, behind the production of lab-grown meat hide global giants – such as Tyson Foods (US), Jbs (Brazil), and Nestlé (Switzerland) – which could end up monopolizing the market.

On the contrary, some consider the law an attempt to block progress (both scientific and economic), protecting the interest of some specific stakeholders. Others, furthermore, highlight the absurdity of banning products that still do not exist in the EU. As far as health is concerned, instead, the supporters of cultivated food claim that these are actually safer than natural ones, since they are produced in a controlled environment, with no contamination risks. Not to mention the fact that there would be the possibility to drastically reduce animal slaughter.

Europe at a glance

Italy doesn't seem to be the only country in Europe wanting to get a

head start on the matter. Indeed, immediately after the law passed, France followed in the footsteps, with Les Républicains party announcing its own proposal to ban cultured meat in the country, with a group of policymakers arguing it goes against French tradition and hurts livestock farming.

Many are also, on the other hand, the businesses in the Old continent that have invested greatly in the sector. Just to mention a few, in Denmark Remilk is working on animal-free dairy, while Bluu, in Germany, is concentrating on seafood. Even in Italy there's a company doing it: Trentino-based Bruno Cell, born in 2019 from the collaboration between academics and an investor from the food industry. Looking for an exotic experience? British Primeval offers a selection of lion steaks, tiger hamburgers, zebra sushi, and giraffe prosciutto: all strictly cultivated in lab. The Netherlands is at the head of the sector's research in Europe: in 2022 the Government allocated 60 million euro to promote the laboratories' growth.

Singapore and US at the forefront

Further away, in another continent, US State Rep. Tyler Sirois has proposed a legislation that would make it a criminal offense to sell cultivated meat in Florida, after last June Eat Just and Upside Foods received approvals from the US Department of Agriculture to sell cell-based chicken commercially, thus making the US the second country to approve lab-grown meat after Singapore at the end of 2020. Here precisely are located many research centers and public universities which study how to make cultivated meat, and not only, available on a large-scale. Umami Meats startup, for instance, is specializing in seafood cultivation.

Globally, according to the report 'Cultivated meat: out of lab, into the frying pan' (2021) by McKinsey, 'synthetic' meat could become a 25-billion-dollar industry by 2030. Between 2016 and 2022, overall, 2.78 billion dollars were allocated for lab-grown foods, of which 896 millions in the last year (source: '2022 Cultivated Meat State of the Industry Report', by Good Food Institute). With the top recipients of investments being North America (over 1.5 billion between 2016 and 2022), followed by Middle East and Africa (more than 600 million) and Europe (almost 400 million). In 2022, according to the Good Food Institute, globally, there were at least 156 startups focused exclusively on developing cultivated meat inputs or end products.

Tommaso Tempesti



Discover the new heart of ours
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TEDESCO GROUP

PRODUCT SHOWCASE

THE ORGANIC EXPO

A preview of the ‘hottest’ bio food & beverage product launches – from bakery to confectionery, from oil to pasta, including cheese, and much more. Some of which will be presented by Italian exhibitors at Biofach, the world’s leading trade fair for bio food in Nuremberg (Germany) from 13 to 16 February 2024.

Speciale bio

Una ricca panoramica delle novità biologiche più interessanti firmate dalle aziende italiane del food & beverage. Dai panificati al dolciario, dalle conserve alla pasta, formaggi inclusi, e molto altro ancora. Alcune delle quali saranno presentate a Biofach, a Norimberga (Germania) dal 13 al 16 febbraio 2024.

CERRETO ORGANIC
www.cerretobio.com/en/



SOUPER HEALTHY BOX
Seven natural soups, 100% organic and vegan ingredients carefully selected to improve eating habits. Each soup is ready to cook and complete with all the ingredients, water needs to be added according to the instructions. Seven meals for seven days of ‘detox’, a little help to get off to a good start on a wellness journey. Each soup is prepared with ingredients that provide functional benefits for the body or provide essential nutrients.
Ingredients
Organic grains, legumes, vegetable broth, herbs and spices, salt.
Packaging details
7x70g packages – Net weight 490g. 7 plastic bags, 1 carton box.
Shelf life
18 months.
International certifications
Organic, Carbon Neutral, IFS, BRCS, USDA, Kosher.

DALLA COSTA ALIMENTARE
www.pastadallacosta.it



TRICOLOR ORGANIC MICKEY & CO. WITH TOMATO AND SPINACH
An iconic collaboration which has been going on for 20 years, is renewed on the occasion of the centenary of The Walt Disney Company. New paper bag contains pasta representing the most famous characters for a healthy and fun experience, suitable for children.
Ingredients
Organic durum wheat semolina, organic dehydrated tomato, organic dehydrated spinach.
Packaging details
300 g paper bag.
Shelf life
36 months.
International certifications
Organic, VeganOk, Kosher.

ALCE NERO
www.alcenero.com



ORGANIC CAPPELLI DURUM WHEAT RIGATONI
Alce Nero organic durum wheat Rigatoni are made using the historic variety of durum wheat dating back to the early 20th century, when Nazareno Strampelli ran experimental tests in fields provided by the Marquis Cappelli, thus obtaining superior grains, including the Cappelli variety. Cultivated in Italy, mostly in the provinces of Bari and Foggia. The semolina dough is made using spring water from the Alps. Thanks to its shape, Alce Nero organic Cappelli durum wheat rigatoni is ideal for capturing sauce on the entire surface.
Ingredients
Organic durum wheat semolina, water.
Packaging details
500g. Paper bag, without use of any plastic.
Shelf life
36 months.
International certifications
CCPB Organic Certification.

ACETIFICIO MENGAZZOLI
www.mengazzoli.it



RAW UNFILTERED ORGANIC APPLE VINEGAR WITH THE MOTHER
Controlled-supply chain raw unfiltered organic apple vinegar with the mother Acetificio Mengazzoli is made directly from fresh fermented juice processed traditionally. This processing gives this vinegar the sediment of the mother of vinegar with a cloudy appearance and dark color. Since it is neither heat-treated nor filtered, the product, which thus remains raw and whole, retains a smooth, fruity taste.
Ingredients
Organic apple cider.
Packaging details
500ml – glass bottle.
Shelf life
5 years.
International certifications
Organic, vegan.

ICAM CIOCCOLATO
www.icamcioccolato.com



VANINI UGANDA BIO CHOCOLATE BARS
The six bars that make up the line use organic cocoa grown in Uganda, a very noble raw material, with an aromatic profile characterized by sweet, fragrant and low-acid notes, enhanced by the combinations with dried fruits, salty notes and cocoa nibs. The inclusions were also selected from strictly organic cultivations: almonds, salted pistachios and hazelnuts come from farms that adopt cultivation methods that use natural substances, excluding the use of chemical synthesis products.
Ingredients
Organic dark chocolate 85%; Organic dark chocolate 93%; Organic dark chocolate 56% with almonds and salt from Sicily; Organic dark chocolate 56% with salted pistachios; Organic gianduja chocolate with cocoa nibs; Organic gianduja chocolate with hazelnuts.
Packaging details
85 gr (7,6x0,9x19).
Shelf life
18 months.
International certifications
Bean to Bar; Fairly Trade Cocoa Beans; Renewable Raw Materials Pack.

GERMINAL GROUP
www.germinalgroup.it



GERMINAL BABY ORGANIC BABY BISCUITS BLUEBERRY
Germinal Baby Organic Baby Biscuits Blueberry are colorful and appetizing alphabet-shaped biscuits. They are made with Italian organic wheat flour and enriched with Vitamin B. They are sweetened with organic cane sugar. Suitable from 8 months.
Ingredients
Organic wheat flour, organic cane sugar, organic palm oil, organic rice flour, organic blueberry puree, raising agents, thiamin (vitamin B1).
Packaging details
100g, bag in box.
Shelf life
12 months.
International certifications
EU Organic.

FIORENTINI ALIMENTARI
www.fiorentinalimentari.it



BUCKWHEAT CRISPBREADS
The buckwheat crispbreads from organic farming are baked to make them crispier and crunchier while preserving the cereal's beneficial properties: energy and lightness in convenient single portions, to be enjoyed at work, at school, on their own or topped as you like, even with jams or sauces.
Ingredients
Buckwheat flour.
Packaging details
140g flowpack (7 practical 20g single portions).
Shelf life
12 months from production.
International certifications
Organic, Vegan.

GRANAROLO
www.granarolo.com



MOZZARELLA GRANAROLO BIO
The Organic Mozzarella Granarolo Bio is crafted using 100% Italian milk sourced directly from our organic farms, boasting a delicate texture and a rich, milky taste without preservatives.
Ingredients
Organic milk, salt, rennet, acidity regulator: citric acid E330.
Packaging details
2 x 100g, Mozzarella bag.
Shelf life
23 days.
International certifications
Organic certificate, BRC, FSSC, IFS.

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AND LOVE THE ORGANIC FARMING.

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THE BIOLOGICAL FOR TRADITION
www.molinograssi.it

MOLINO DE VITA

www.molinidevita.it



ORGANIC SEMOLINA AND ORGANIC WHOLE GRAIN SEMOLINA

The use of blockchain technology in producing durum wheat flour allows Molino De Vita for detailed tracking of every step in the production process. This approach protects their partner pasta factories and ensures a genuinely Italian product. The company produces organic and whole durum wheat semolina, complete with Germ and Aleurone, always in synergy with Italian farms and agricultural cooperatives. This collaboration ensures a 100% Italian semolina, rich in proteins.

Packaging details

Truck for bulk transport, 25 kg bags, 800 kg big bags.

Shelf life

6 or 12 months.

International certifications

EU Organic Farming Control Regime (EU 218/848); IFS; UNI EN ISO 9001:2015; Traceability in Supply Chains (UNI EN ISO 22005:2008); 100% Italy Chain, Pesticide and Glyphosate Free; Organic Product Conformity Certification for Brazil, China, and Switzerland; Certifications for Using Demeter Biodynamic, Naturland, and Related Brands.

PASTIFICIO FABIANELLI

www.pastatoscana.it



PASTA TOSCANA PENNE RIGATE ORGANIC WHOLE WHEAT WITH OMEGA 3

Premium pasta, organic durum whole wheat semolina, water, 100% Tuscan organic whole wheat, omega 3 from flax seeds. Traceability through QR code. Available also: Spaghetti, Farfalle, Tortiglioni, Fusilli.

Ingredients

100% Tuscan organic durum whole wheat semolina, water, omega 3 from flax seeds.

Packaging details

0 g/inner cellophane, external paper, recyclable as paper.

Shelf life

3 years.

International certifications

EAC, Kosher, Halal, BRC, ISO, Organic Conformity Issued By Ccpb Srl As Per Reg Ce 834/2007.

MONTANARI & GRUZZA

www.montanari-gruza.it



ORGANIC PDO PARMIGIANO REGGIANO

Hard cheese typical of Emilia and of protected origin aged for 24 months. Straw colour, crumbly and grainy texture, intense aroma and complex, rounded taste of herbs, milk and dried fruit.

Ingredients

Organic cow milk, salt and animal rennet.

Packaging details

300g vacuum packed and wrapped up in paper.

Shelf life

270 days.

International certifications

BRC/IFS; organic certification through 'Consorzio Controllo Prodotti biologici'.

RISO VIGNOLA 1880

www.origini.risovignola.it



BIANCO ESSENZIALE ORIGINI-CAPOLAVORI DI NATURA

Historical variety of traditional Italian rice farming, Bianco Essenziale Organic Carnaroli Classico is the most used rice for traditional risottos but also for new experiments. A superfine rice, defined 'Classico' because it grows exclusively from original Carnaroli seeds and is controlled from seed to packaging through the traceability of the 'Ente Nazionale Risi' (Italian Rice Institute) certified supply chain. Its large, elongated and compact grains, with the characteristic central pearl, release the right amount of starch and are characterized by excellent resistance to cooking.

Ingredients

Organic Carnaroli Classico rice.

Packaging details

Retail: 500g tin box with plastic film MAP bag inside.

500g cardboard case with vacuum bag inside.

Horeca: 1kg plastic film MAP bag.

Shelf life

MAP bags formats – 24 months.

Vacuum bag formats – 36 months.

International certifications

Bioagricert.

MOLINO FILIPPINI

www.molinofilippini.com



ORGANIC COUS COUS LINE

A brand-new production plant allowed Molino Filippini to reinterpret Cous Cous by using gluten-free flours steamed with spring water. A new quick cooking choice which is also environmentally friendly. Ready in 5 minutes.

Ingredients

Organic 100% buckwheat cous cous:

organic buckwheat flour;

Organic corn and rice cous cous: organic

corn flour, organic rice flour;

Organic chick-pea, red and yellow lentils

and pea cous cous: organic chickpea flour,

organic yellow lentil flour, organic red lentil

flour, organic pea flour;

Organic white and yellow corn cous cous:

organic white corn flour and organic yellow

corn flour;

Organic oat couscous: organic oat flour

and organic corn flour.

Packaging details

250 g.

Shelf life

18 months.

International certifications

Organic, Gluten Free, Kosher and Vegan.

SARCHIO

www.sarchio.com



ORGANIC 'LIGHT NATURE' RANGE

New range of organic biscuits for those who love lighter products with less saturated fats. 100% Italian origin flours, spelt and whole wheat flour, and egg-free. Five products included in this range: Wholemeal biscuits, Wholemeal biscuits with honey, Wholemeal biscuits with chocolate drops, Spelt biscuits, Spelt biscuits with cocoa and chocolate drops.

Ingredients

Spelt wheat flour, whole wheat flour, cane sugar, high oleic sunflower oil, corn starch,

vanilla extract, honey, dark chocolate, cocoa.

Packaging details

250 g - Recyclable paper package.

Shelf life

10 months.

International certifications

Organic.

OLIO GUGLIELMI

www.olioguglielmi.it



THE PUGLIA BIO PGI

The Puglia Bio PGI is a celebration of the region, where the oil is born. It is the tangible sign of the relationship with nature, expressed by the bright green packaging, whose color recalls the fruits of the organic extra virgin olive oil. Ogliarola is indeed the most known variety of the land, and in particular of the area where the centuries-old olive trees are. Selected olives are quickly pressed and at very low temperatures. This allows preserving all the intensity of the vegetable aromas, from the bitter almond and hints of artichoke, to tomato and medicinal herbs. It boasts a medium flavor with notes of fresh almond and jasmine scents. It expresses all its personality on simple grilled bread but is also ideal for use raw on meat-based preparations, legume soups, meat carpaccio, tasty first courses.

Ingredients

Extra virgin olive oil - 100% Ogliarola.

Packaging details

500ml glass bottle.

Shelf life

24 months.

International certifications

Organic, PGI Puglia.

BRIANZA SALUMI

www.granbrianza.it



GRAN BRIANZA BIO

All of Italy's traditional charcuterie meats in a line that is 100% from organic farming. Animals are farmed in spacious, well-ventilated stalls where they are free to move around, with no antibiotics used. The range features Mortadella, Prosciutto Cotto, Coppa, Roast Turkey, Speck, Prosciutto Crudo, Salami, and Bresaola, all strictly GMO-free. No polyphosphates or milk derivatives are used in the production process.

Packaging details

Average weight: 80-100 gr (depending on product). Pack Type: paper trays with 65% plastic reduction.

Shelf life

35-75 days depending on product.

International certifications

Organic.

THE BRIDGE

<https://thebridgebio.com>



ORGANIC FERMENTED COCONUT PRODUCT (GLUTEN-FREE)

Organic fermented and plant-based coconut product with 95,7% of coconut-based preparation, naturally gluten-free and lactose-free. Its creamy texture and consistency make this product a vegan and tasty alternative to traditional dairy yoghurts. A 100% vegan product, it is ideal for those who don't want to give up a sweet but healthy break at any time of day, from breakfast to an afternoon snack. It can be enjoyed on its own but is also ideal with the addition of cereals or fresh fruit.

Ingredients

Coconut-based preparation* 95,7% (water, coconut*), tapioca starch*, thickener: locust bean gum*, live cultures (S. thermophilus, L. bulgaricus, L. acidophilus, B. lactis). * = organic.

Packaging details

Packaging consisting of 3 components that can be easily separated from each other: aluminium lid, plastic cup and cardboard. Cups of 125 ml each.

Shelf life

75 days from packing date.

International certifications

Organic ICEA.

FRANTOI CUTRERA

www.cutrera.com



PRIMO BIO – ORGANIC EXTRA VIRGIN OLIVE OIL

Primo Bio is produced on the Hyblaean Mountains (south-eastern Sicily) at 350-450m above sea level. From old organic plants in a hillyland facing South territory. Variety 100% Tonda Iblea.

Ingredients

Extra virgin olive oil 100% - Variety Tonda Iblea.

Packaging details

Glass bottle available in the following sizes: 0,75 Lt., 0,50 Lt., 0,25 Lt., 0,10 Lt., 3Lt., 5Lt.

Secondary packaging (cardboard box) for the 500 ml. Bottles: 15,5x17x28 cm and weight 5,9 kg.

Shelf life

18-24 months after bottling.

International certifications

Authorization MIPAAF IT BIO 008, controlled operator n. I422, Reg. (CE) n. 834/07.

MOLINO NALDONI – FARINARIA

www.molinonaldoni.it/en/ - www.farinaria.it



FARINARIA – ORGANIC PIZZA: ITALIAN ORGANIC SOFT WHEAT FLOUR TYPE 00

Flour obtained from a mixture of organic locally grown (0 km) Italian wheat. Ideal for classic pizza, homemade pizza and focaccia. Farinaria is Molino Naldoni's organic dedicated mill: a range of certified organic flours, obtained exclusively from Italian and Romagna wheat without the addition of any enzymes or chemical additives.

Ingredients

Italian organic wheat flour.

Packaging details

1 kg paper bag.

Shelf life

12 months.

International certifications

Organic, Kosher produced in a mill certified according to UNI EN ISO 9001 and BRC 9 standards.

MOLINO GRASSI

www.molinograssi.it



LA PASTICCERIA BIO

Five organic flours specific for different pastry needs made with 100% Italian wheat: for a sweet, green and healthy evolution. 'La Pasticceria Bio' flours are 'Frolla', 'Pan di Spagna', 'Sfoggia', 'Croissant' and 'Lievitati', each with a different strength to meet the most varied haute-pâtisserie needs.

Ingredients

Flour.

Packaging details

Bag 15 Kg.

Shelf life

8 months.

International certifications

Organic, Halal, Kosher.

BIOFACTOR

www.biofactor.it



CLASSIC MICROWAVE POPCORN

A more practical product that can be made in a few minutes in the microwave without the need for a pot or stove. This classic version is always appreciated for its typical salty taste and fragrance, a symbol of relaxation with family, and friends. Available in cases of 3 pouches of 90 grams each packed in cartons of 14 pieces.

Ingredients

Organic yellow corn (85,5%), organic Shea butter (12%), salt (2,5%).

Packaging details

270g (3x90g). Paper case containing three envelopes.

Shelf life

18 months.

International certifications

Organic, Bvegan.

DE CECCO

www.dececco.com



ORGANIC DURUM WHEAT SEMOLINA PASTA

Realized with the De Cecco method under strict quality controls carried out in internal laboratories on the organic wheat, the De Cecco Organic range is broad and complete, made up of over 46 references certified by ICEA and JAS to cover the needs of the most demanding gourmets. The company adopts a slow drying process at low temperature to best maintain the organoleptic characteristics of organic durum wheat and preserve all the flavor and aromas.

Ingredients

Durum wheat semolina.

Packaging details

11 cuts of 500g (in paper case 100% recyclable in paper) and 14 cuts of 3 kg (in ppl 100% recyclable in plastic).

Shelf life

36 months.

International certifications

ISO 14001:2007; HACCP 2003; SA8000:2005; BRC 2005; IFS; Organic ICEA 2006; DNV 2004; EPD 2011, DNV ISO 9001:2003; Kosher 1996; Halal 2015; PDR 125:2022; AEO 2009; Pay per Page Green 2011; ISO 26000:2011; ISO 45001:2013; GMP 2017; No OGM 2019; My Care 2020.

CAMPO D'ORO

www.campodoro.com



ORGANIC VEGAN RAGÙ WITH SOY

Campo d'Oro Vegan Ragù with Soy is ideal for those who don't like eating meat, with a delicate and enveloping flavour, a classic of Italian cuisine, produced without any preservatives or chemical additives, it is prepared with Italian tomatoes and with perfect browning. A natural and tasty sauce, ideal for all diets, for gourmet lovers who do not give up a delicate and enveloping sauce. Also ideal for seasoning a good dish of pasta or rice or for flavoring tasty meat and fish dishes.

Ingredients

Tomato 67%, soy flakes 7%, onion, extra virgin olive oil, wine, celery, carrots, salt, basil, black pepper, hot pepper.

Packaging details

Net Weight: 10,58 oz. Jars per box: 6 pc.

Shelf life

36 months.

International certifications

BRC, IFS, Iso 2200, Fda, Kosher Skis, Halal, Carbon Neutral, Ecovadis.

AGRICOLA DUE VITTORIE

<https://www.duevittorie.it/it>



ACETO BALSAMICO DI MODENA BIO ORGANIC 250ML

Made exclusively from grapes grown with organic methods, respecting the environment and without the use of pesticides. The whole process is certified to ensure compliance with the highest standards guaranteed by the Certification Authority.

Ingredients

Organic cooked grape must and organic wine vinegar. It does not contain any sulfite or artificial coloring.

Packaging details

Glass bottle, 16,5 cm height.

Shelf life

5 years.



THE BRIDGE
LA FAMIGLIA ORGANIC

**BREAK
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