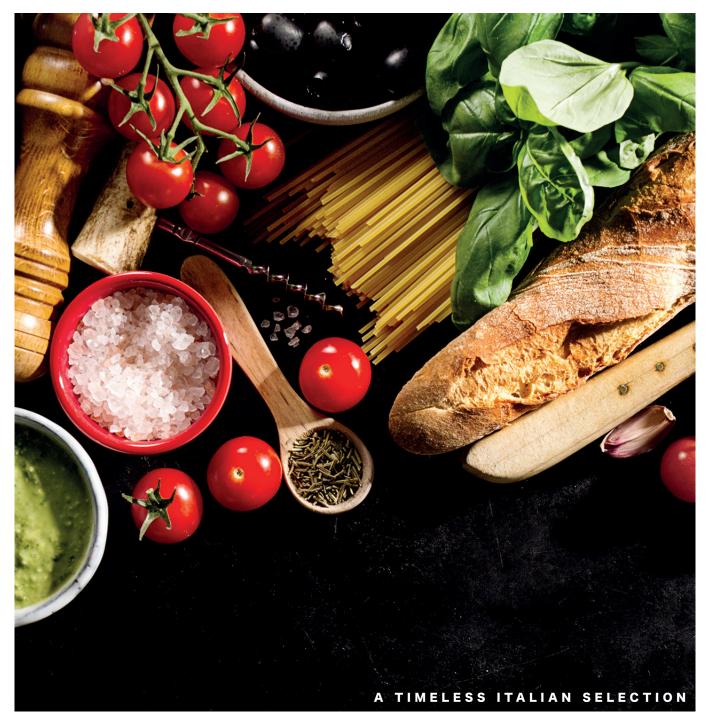
Italy ASia



N.9 · NOVEMBER 2021

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MONARI FEDERZONI GROWS IN GLOBAL MARKETS. ESPECIALLY CHINA

Monari Federzoni, a historic Modena-based producer of Balsamic Vinegar of Modena PGI, condiments and beverage products, is recording an 80% increase in exports to China in 2021 compared to previous year. Exports are growing across Europe too, especially in the Iberian Peninsula - where it recorded a +63% growth rate - and in the United States as well as, where in 2020 Monari Federzoni recorded a 34% growth over previous year. Aceto Balsamico di Modena PGI is a key product of the Italian food tradition, highly appreciated abroad – 92% of production is exported – and Monari & Federzoni is among the most ancient manufacturers.

LULU GROUP OPENS A NEW HUB IN MALPENSA (MILAN)

The Lulu Group chain of supermarkets and hypermarkets, headquartered in the United Arab Emirates, has opened a new hub for exports and logistics on the European continent at the World Trade Center (Wtc) of Malpensa, big logistics and service center near the Milanese airport. With activities also in the airport, luxury hotels and travel sectors, Lulu Group counts more than 50,000 employees and a turnover of over 7.4 billion dollars. The group's decision to move its European offices to Italy is a direct consequence of the difficulties generated by Brexit, since the offices were previously located in London, as the procurement manager for the grocery segment of the chain, Nadeem Hashmi, told us. Now the company is actively selecting new new brands and products to import into the Gulf markets.

MITSUI TO ACQUIRE 100% OF ISI SEMENTI

On 9th November 2021 Mitsui & Co, headquartered in Tokyo but with an Italian branch based in Milan, reached an agreement to acquire 100% shares of the vegetable seeds producer ISI Sementi Spa, headquartered in Fidenza. "For four decades, ISI has been committed to the best services possible and Mitsui intends to continue to build on ISI's business foundation by investing in research and development, innovation, and talent," Mitsui & Co explains. "Additionally, Mitsui plans to bring varieties developed by its other group companies, including Japan Vegetable Seeds Co., Ltd., a joint venture with 4 Japanese research based vegetable seed companies, to complement ISI's product portfolio. Furthermore, will be supporting ISI's growth in international markets by leveraging Mitsui's global presence and sales channels."

Italy@Asia

Estensione telematica del periodico The Italian Food Magazine registrato presso il Tribunale di Milano n. 38 del 25 febbraio 2015

GORDON RAMSAY ANNOUNCES LAUNCH OF ITALIAN WINE COLLECTION



Michelin-starred chef Gordon Ramsay has announced the launche of his own range of Italian wines, called 'Gordon Ramsay Italian Collection', created in partnership with Benchmark Drinks and renowned winemaker Alberto Antonini. The collection is made of three wines: a red, a white and a rosé wine. "Running a 3 Michelin star restaurant for over 20 years means I have had the joy of tasting some of the finest wines in the world", Gordon Ramsay explains. "Wine-making has always fascinated me. It's a magical process where tradition, passion, and science are blended together and captured in one stunning bottle. Italy and Italian wines have a special place in my heart." The collection is available at Tesco or on winedelivered.co.uk.

PROSECCO VS. PROŠEK: ITALY'S OPPOSITION DOSSIER FILED TO THE EU

Italy's Agriculture Ministry Stefano Patuanelli has launched its counter-offensive to defend what is probably the most famous Italian PDO wine in the world, Prosecco, sending the EU a dossier with all the historical, territorial and legislative reasons to support the Italian stance against the Croatian request to get the European traditional geographical indication for its Prošek. Even if Prosecco is a sparkling wine and the Croatian Prošek is a sweet, dessert-style wine made from dried grapes, the names' similarity might cause confusion in average-informed consumers. If the EU Commission accepted the application for registration of the traditional term Prošek submitted by Croatia, "Italy would appeal to the European Court of Justice," Patuanelli claimed. "When the Tokaji case occurred in Hungary, we changed the name, accepting a probably correct decision. Now we are on the other side, and we cannot accept Prošek as a traditional term because Prošek is the translation of Prosecco."

ACETIFICIO CARANDINI EMILIO

www.carandini.it



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 Italy for Asia the focus is set on two product categories. The first is **dark chocolate**, increasingly appreciated due to its intense taste and reduced sugar and fat content as well, with respect to milk or white chocolate of course. These features, including the fact that it's a source of antioxidants and minerals, make it one of the most favorite 'healthy treats' for adults.

The second focus is set on a more wide and varied product category if we call it so: that 'gourmet' food specialties. Over the past months, Italian producers of specialty food have presented some new premium products dedicated to foodies around the world. Of which you can find an interesting selection in the following pages.



BIANCA SWEET WHITE VINEGAR

Carandini's Sweet White Vinegar is a delicate and floral sweet white vinegar containing 80% grape must that can be used in dishes that require the preservation of the food's natural colors. Made from the same ingredients of Balsamic Vinegar of Modena, the concentrated grape must and wine vinegar offer fruity and fresh notes. With a rich perfume, the high-viscosity Bianca can be used to dress a variety of meals and as a base for vinaigrettes.

Ingredients

Concentrated grape must, wine vinegar.

Packaging details

Glass bottle 250 ml / 8.45 fl oz

Shelf life

1095

International certifications

Vegan, Verified GMO No Project

CITRES

www.citres.com



PISTACHIOS PESTO

Delicious pesto to be used in the preparation of pasta condiments and in delicious recipe. High content of pistachio, gluten free, preservatives free.

Ingredients

Pistachios, salt, black pepper, fiber, sunflower oil.

Packaging details

130 g glass jar with pp transparent label easily to remove.

Shelf life

36 months

International certifications

Brc, Ifs, Bio

FUMAGALLI INDUSTRIA ALIMENTARI

www.fumagallisalumi.it



CURED HAM

Made with thighs of an ancient native breed black pig: Maiale Nero della Lomellina. The genetics of this pig is characterized by a slow conversion of nutrition and this allows the pigs to have marbled meats that transformed give a unique taste to the palate. Made with premium thighs which are salted and rubbed using traditional methods. The thighs are covered with salt and stored in chambers in special climatic conditions. After the drying phase, the thighs are cured for at least 12 months at the Langhirano production site, in accordance with traditional production techniques.

Ingredients

Pork leg from Italian heavy pigs, salt.

Shelf life

100 days.

Packaging details

Weight: 70 g

ACETIFICIO MENGAZZOLI SNC DI MENGAZZOLI GIORGIO & C.

www.mengazzoli.it



APPLE VINEGAR - ORGANIC APPLE BALSAMIC VINEGAR 'AMEA XX'

Mengazzoli Apple Balsamic vinegar, obtained by the natural fermentation process of concentrated apple juice which is left in a barrique for a long period of time, is a vinegar characterized by a strong sweet-sour aroma and velvety texture. Ideal with risottos with herbs and fruit, white and veal meat, boiled meats and vegetables. Particularly suitable for apple strudel and cakes with fresh fruit. Excellent diluted in water and drunk as a thirst quenching drink.

Ingredients

Organic concentrated apple juice.

Shelf life

5 years

Packaging details

Bottle of 250 ml, 3 bottles per carton.

Palletization

Cartons per layer: 68, number of layers: 6, cartons per pallet: 408.

International certifications

Organic, Vegan

SOC. AGR. VENTURINI BALDINI - ACETAIA DI CANOSSA

www.acetaiadicanossa.it



PERLA NERA - BLACK BALSAMIC PEARLS

Small pearls include aged balsamic condiment. Balsamic 'caviar', fruity with a sweet and sour taste. The line also includes: Perla Bianca (white balsamic pearls), Perla Wasabi (wasabi balsamic pearls), Perla Rose (rosé balsamic pearls).

Ingredients

Balsamic Vinegar of Modena 80% (cooked grape must 55%, wine vinegar 44%, colouring: caramel E150d 1%), calcium chloride 3%, cellulose gum 2%, sodium alginate 1%, coadjuvant production: water 14%.

Packaging details

Glass jar, 50 g

Shelf life

12 months

TARTUFLANGHE

www.tartuflanghe.com





UPSTREAM ITALIANA

www.upstreamsalmons.com



PARMIGIANO REGGIANO WHITE TRUFFLE CREAM - ORGANIC

Premium condiment with Italian Organic White Truffle (Tuber magnatum Pico), Organic PDO Parmigiano Reggiano cheese and natural flavor. Tasty yet delicate, to dress short pasta, egg pasta, risotto, gnocchi, ravioli, tortelli, vegetables. Delicious for filling crêpes, vol-au-vent, omelettes. Excellent spread for tasty canapés and crostini bread. To use warm or cold. Great also as a spread.

Ingredients

Organic White Truffle (Tuber magnatum Pico), Organic PDO Parmigiano Reggiano cheese and natural flavor.

Packaging details

90 a

Shelf life

20 months

International certifications

Organic, Ifs, Brc.

THE HEART FILLET - GOLD EDITION

The Gold Edition is the result of a special selection of the most valuable salmons, transformed into precious portions. Every single Heart of fillet, prepared according to the original recipe, is ideal to be enjoyed naturally in slices, to savor its velvety, buttery texture. Further enriched by a precious packaging.

Ingredients

Salmon, sugar and sea salt.

Packaging details

500 g, vacuum-packed.

PAGANONI

www.paganoni.com



BRESAOLA WAGYU - SELEZIONE DIAMOND

As a result of 200 years of selection wagyu meat is one of the finest in the world. This Bresaola, made with wagyu meat, is easily recognizable by its marbeling: an intense texture of narrow fat lines that reminds a wonderful red marble. Soft, tasty and juicy: every slice gives a unique experience while is melting in your mouth.

Ingredients

Wagyu meat, salt, dextrose, natural flavor, E251, E250.

Shelf life

120 days

Packaging details

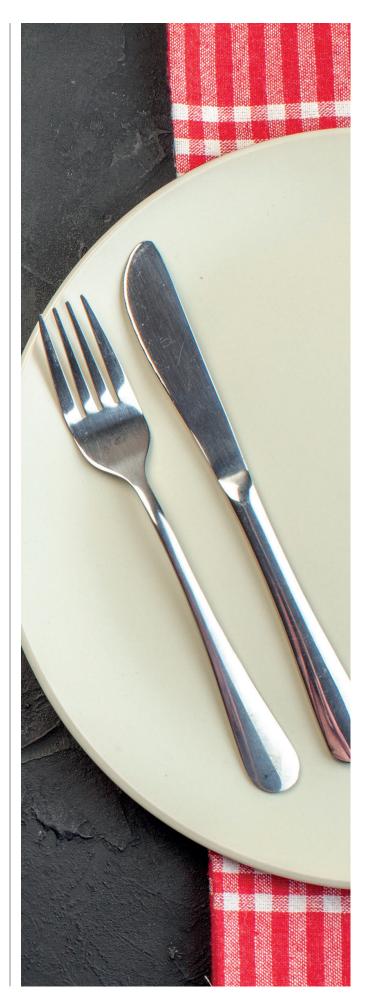
Vacuum packed, whole or in a half. Average weight 4 kg (whole).

Palletization

2 pieces (4 half)/box, 56 box/pallet.

International certifications

lfs



Experience makes us unique



Since 1906 the Rizzoli family has been handing down and renewing the art of craftsmanship for generations, selecting the best fish batches to bring a tradition of excellence to your home.

★ CANTABRICHE



Rizzoli has dedicated itself to the traditional preparation of Cantabrian Sea Anchovies for 115 years. The water of Cantabrian Sea is cold, rich in oxygen and planctons: these conditions are ideal for anchovies' flesh to be tender and tasty. The anchovies caught in the cold seas between Frances and Spain are the most appreciated and renowned worldwide for their meatiness and smooth texture.

Our boats only fish during Spring, to ensure great flavour of the anchovies. We only fish Engraulis Encrasicolus species by the sustainable "circle" fishing method, to ensure the integrity of anchovies while respecting the marine ecosystem.

Best anchovies fillets are selected and hand packed one-by-one in transparent trays using oxygen barrier packing technologies.

ANCHOVY PASTE



Rizzoli Anchovy paste, produced in Italy in Parma, is obtained by blending together our finest anchovies with olive oil, salt and natural flavourings.

Because we strongly believe that the future of the sea is now.



We are very proud to be the first Italian company to obtain the Msc certification.

Rizzoli Emanuelli S.p.A. Via E.G. Segrè, 3/a - 43122 Parma







VENCHI

www.venchi.com www.venchi.com.hk/zh_tw/ www.venchi.co.jp www.venchi.sq/



SUPREMA DARK CHOCOLATE SPREAD

Venchi Suprema is a super tasty chocolate spread with Piedmont hazelnut paste, cocoa and olive oil, the Mediterranean symbol of this recipe. Naturally gluten-free and vegan, it is made without using palm oil, vanillin, dyes and preservatives. Perfect on bread, as a garnish for desserts and fruit, as a topping for gelato or to be simply enjoyed it with a spoon.

Ingredients

Piedmont hazelnut paste 26.0%, extra-dark chocolate (cocoa powder, sugar, cocoa butter. Cocoa solids: 64% min.) 23.0%, olive oil 18.0%, fat-reduced cocoa powder, sugar, emulsifier: soy lecithin, Natural vanilla flavor. May contain traces of other nuts and milk.

Packaging details

250 g glass jar.

Palletization

250 g / oz 8,81 - Ø 7 x 9 h - 12 pcs / crt

International certifications

Gluten free, vegan.

DOMORI

www.domori.com



BLEND LINE CRIOLLO

The Blend Line Criollo is Domori's most iconic product. A precious selection of the most ancient and rare cocoa varieties for a superior-quality chocolate experience. The four different bars - 70%, 80%, 90% and 100% - offer a unique tasting journey into the world of the finest chocolate. Since its founding in 1997, Domori has worked relentlessly to recover and preserve the incredible biodiversity of Criollo.

Ingredients

Cocoa paste and brown sugar.

Shelf life

30 months

Packaging details

50 g bar (12 items per box)

Palletization

24 cartons x 10 layers

ICAM CIOCCOLATO

www.icamcioccolato.com www.vaninicioccolato.com



VANINI ABSOLUTE DARK 100% -BAGUA PERÙ BARS

A reference point for connoisseurs of dark chocolate, this bar with 100% cocoa shows a strong aromatic profile that expresses all the character of Peru Bagua cocoa. On tasting, it shows an excellent balance between acidity and astringency, with pleasant notes of red berries and dried fruit. Ideal to accompany by a tropical distillate (Rhum-Tequila) or a well-aged whisky.

Ingredients

100% cocoa paste (Perù Bagua origin)

Shelf life

24 months

Packaging details

90 g bar

Palletization

43/13/559

International certifications

Gluten free, VeganOk, Kosher, Halal.

LAGO GROUP

www.lagogroup.it www.plaisirpasticceria.it



PLAISIR - RONDÒ

Rondò is a rounded delicious treat. Under its dark chocolate shell shape, there are three layers of crumbly wafers filled with a soft coconut cream, smooth for the palate and pleasantly refreshing.

Ingredients

Wafers with coconut cream (31%) and grated coconut, coated with dark chocolate (56%). Dark chocolate (sugar, cocoa mass, cocoa butter, butter, emulsifier: soy lecithin, vanilla extract), coconut paste 23%, wheat flour, sugar, grated coconut 4%, coconut oil, emulsifier: soy lecithin, salt, raising agent: sodium hydrogen carbonate. May contain traces of eggs, nuts and peanuts. Palm oil free.

Packaging details

98 g (4 x 24,5 g)

Shelf life

18 months

International certifications

Ifs Food, Halal, Kosher, Utz.

MUCCI GIOVANNI - MUCCI 1894 CONFETTI E DRAGÉES

www.muccigiovanni.it



NUTKAO

www.nutkao.com



NEROMUCCI

Neromucci (trade mark) consists of Piedmont Hazelnuts PGI covered with dark gianduja chocolate, caramel and pink Himalayan salt.

Ingredients

Gianduja Chocolate contains: cocoa solids 50,6% min. Dark Chocolate contains: cocoa solids 63,6% min. Ingredients: Gianduja and Dark Chocolate (sugar, cocoa mass, cocoa butter, Piedmont Hazelnut PGI. Emulsifier: soy lecithin. Natural flavouring: vanilla), Piedmont Hazelnut PGI (24,5%), caramel (9,4%), pink Himalayan salt, natural flavourings. May contain traces of other nuts, milk proteins and lactose. Gluten free, milk free.

Packaging details

30 g tube

Shelf life

12 months.

International certifications

Halal, Kosher, Vegan.

DARK CHOCOLATE SPREAD

Cocoa in all its glorious distinctive notes. From the very first taste, the unmistakable quality of the different varieties of cocoa that have been expertly selected and combined with our Ghanaian cocoa, one of the best varieties in the world. A top quality choice for lovers of natural cocoa.

Shelf life

18 months.

Packaging details

Glass jar 350 g

Palletization

10 pieces tray, 14 x 8 = 112 trays, Epal 80 X 120 **International certifications**

Kosher, Rspo.





F.LLI DE CECCO DI FILIPPO FARA SAN MARTINO

www.dececco.com



SPAGHETTINI

Spaghettini are a smaller variation of the classic Spaghetti and this specific type of pasta comes from Naples, south of Italy. Hot or cold sauces based on fresh tomatoes, vegetables or aromatic herbs are the best way to enjoy them.

Ingredients

Durum wheat semolina. May contain soy.

Shelf life

36 months

Packaging details

500 g cellophane flow pack

Palletization

24 packs per case, 68 cases per pallet

International certifications

Brc, Ifs, Epd, Dnv product certification, Halal, Kosher, Haccp, SA8000, ISO 14000:2004

RISERIA CREMONESI 1951

www.cremonesi1951.it



CARNAROLI RICE 19 - A CASA DI ELSA

Excellent Italian Carnaroli Rice from its dedicated paddy Rice areas. Its name comes from the sieve used to certify its purity, number 19. This variety is well known for the cooking of creamy risottos. Thanks to its high quality, it is appreciated from important chefs, gourmet cuisine and high-level gastronomies.

Ingredients

100% Carnaroli Rice

Packaging details

500 g pack in protective atmosphere inside of a jar

Shelf life

24 months

International certifications

Ifs higher level, Fda

SGAMBARO

www.sgambaro.it



PASTA SGAMBARO YELLOW LABEL

Pasta Sgambaro Yellow Label line is produced exclusively with only Marco Aurelio wheat, a high-performance durum wheat of 100% Italian origin. Selected by Sgambaro after more than 15 years of research, Marco Aurelio wheat stands out for its high quality, color, high elasticity of the gluten, and great taste. Sgambaro' pasta is slowly processed with gentle bronze die and long drying at low temperatures to preserve its organoleptic, sensory properties.

Ingredient list

100% Italian durum wheat semolina.

Shelf life

3 years

Packaging details

500 g, paper packaging

Palletization

From 120 to 49 boxes for pallet, depending on the item

International certifications

Ifs, Star-K Kosher, World Halal Authority (WHA)

RIZZOLI EMANUELLI

www.rizzoliemanuelli.com



ANCHOVY FILLETS CANTABRIAN SEA

Caught in the cold, plankton-rich waters of the Cantabrian Sea, exclusively in spring, when the fish are at their largest and the flesh particularly plump, using only circle nets, sustainable for both the fish and the sea. The fish is processed by hand at the fishing site, always on the day of the catch, and left to mature for 4/6 months in barrels. Packed vertically in glass jars to preserve the excellent taste. Rizzoli Emanuelli's anchovies are certified as 'Responsible Tradition' since 1906, a seal that guarantees the quality and sustainability of Rizzoli Emanuelli anchovies.

Ingredients list

Anchovies, olive oil, salt.

Shelf life

18 months

Packaging details

100 g glass jar

Palletization

330 cartons per pallet

International certifications

MSC (Marine Stewardship Council)

NOVELLA CONSERVE ALIMENTARI

www.novellaconserve.it

OLIO DANTE

www.oliodante.com





ITALIAN RUSTIC ARTICHOKES WITH EXTRA VIRGIN OLIVE OIL

These artichokes are hand-processed and due to this natural processing method feature a particular dark colour.

Ingredients

Artichokes (64%), sunflower oil, extra virgin olive oil (3,5%), wine vinegar, lemon juice, salt, herbs, garlic.

Shelf life

36 months

Packaging details

Jar, net weight 280 g

Palletization

6 jars x box, 22 cts x layer, 8 layers = 176 cts x pallet (1.056 jars x pallet)

International certifications

Brc, Ifs

TOMATOES BRUSCHETTA

Dante Sauces and Toppings is a new product range for seasoning with taste pasta dishes, meat or vegetables. Products are excellent on hot bread croutons, and served during an aperitif as well. Tomatoes Bruschetta is one of the classic Italian appetizers.

Packaging details

135 g - 180 g glass jar

Shelf life

24 months

International certifications

BRC Standard-Food, ISO 14021.

F.LLI POLLI

www.polli.com



VEGAN BOLOGNESE SAUCE

The products from the new Polli Vegan Pesto and Sauces Range are created after a careful selection of the best raw materials, without animal proteins, naturally lactose-free and rich in flavor. Vegan Bolognese Sauce, with soy and Italian tomatoes, is gluten-free and has a rich and delicate flavor. The line also includes Vegan Basil Pesto, a blend of Italian basil cold processed within 24 hours of harvest, with cashew and tofu for a creamy and tasty recipe.

Ingredients

Tomatoes, vegetables, soy proteins

Packaging details

Glass jar 190 g

Shelf life

36 months

International certifications

Vegan Label

NORD SALSE (BY ITALIAN PREMIUM SELECTION)

www.nordsalse.com



GENOESE PESTO

The 'Monti' Genoese pesto is prepared with the only use of Italian basil (36%). The delicate scent of basil is combined with a strong note of an excellent Italian cheese: Pecorino. It is in this way that all ingredients get married to create a recipe with a thicker texture: ideal for both first courses and spreadable sauces.

Ingredients

Sunflower seed oil, Italian basil (36%), cashews, salt, Pecorino Romano cheese (sheep milk, salt, rennet), pine nuts, garlic, antioxidant: ascorbic acid; acidifying: citric acid. Contains: tree nuts and milk. May contain traces of peanuts and other nuts. Gluten free.

Shelf life

24 months. Guaranteed shelf life 18 months.

Packaging details

180 g glass jar + tinplate cap

Palletization

Pieces per tray: 12. Trays per pallet: 168. Trays per layer: 14. Layers: 12. Total pieces: 2016

International certifications

The product does not contain GMOs

RODOLFI MANSUETO

www.rodolfi.com



PIZZA SAUCE AROMATIZED RODOLFI

The company used its long-lasting experience in the catering business to bring the product in the practical 400 g tin also for home use: 100% Italian tomatoes with the addition of basil, onion and spices for a stronger tasty

Ingredients

Tomato (98%), salt, sugar, onion, oregano (0.07%), basil (0.02%), spices.

Shelf life

36 months

Packaging details

400 g can

International certifications

Brc, Ifs, Iso, Halal, Kosher, Etc.

ROSSOGARGANO

www.rossogargano.com



PEELED TOMATOES BIO

The company's tomato, cultivated in a land where microclimatic and geomorphologic characteristics are very special, is firstly harvested and selected in the fields and carried to the factory. Here, just few hours after harvest, the tomato is carefully processed and canned to preserve freshness and authenticity. To guarantee the perfect traceability, the entire process of production is strictly looked after and controlled by a team of specialized food technicians.

Ingredients

Peeled tomatoes bio, tomato juice, acidity regulator: citric acid.

Packaging details

Pack type: burden, weight: 17 kg

Palletization

50 burdens/pallet, 6 cans/burden

International certifications

IFS, BRC, ISO 22005, Kosher, Bio

DOLCERIE VENEZIANE

www.dolcerieveneziane.it



DOLCETTI CAPRICCI DI CASANOVA

High quality hand-made and oven-baked biscuits made with a typical Venetian recipe, with pears and chocolate.

Ingredients

Wheat flour, candied pears 26% [pears (49%), glucose-fructose syrup, sucrose, acidity regulator: citric acid, flavourings], sugar, chocolate drops 6% (sugar, cocoa paste, cocoa butter, emulsifier: soy lecithin, natural vanilla extract), butter, vegetable margarine [non-hydrogenated vegetable oils and fats (palm, coconut, sunflower), water, emulsifier: mono and diglycerides of fatty acids, polyglicerol esters of fatty acids, sunflower lecithin, flavourings, colourant: carotenes], egg white, egg yolk, raising agents: diphosphates, sodium carbonates, wheat starch, wheat malt, honey, salt, flavourings. Made on a production line that handles also nuts.

Packaging details

250 g pack. Carton weight: 3.50 kg. 12 pcs in each carton

Shelf life

240 days

DOLCITAL

www.dolcital.it/en/



SOFT NOUGAT WITH PISTACHIOS

The scent of pistachios, together with the crunchy natural almonds, enhances the flavor of this soft nougat. Perfect for the shops that want to offer high quality Italian food abroad, this product is packed in an elegant and colorful carton box.

Ingredients

Natural almonds, pistachios, sugar, honey, egg white.

Packaging details

130 g, carton box

Shelf life

19 months

International certifications

lfs

FIORE DI PUGLIA

www.fioredipuglia.com



TARALLO CLASSIC FLAVOUR IN 130 G PAPER CUP

Produced only with Italian extra virgin olive oil and 100% Italian wheat flour. New eco-friendly and reusable pack. Less than 65% of plastic compared with a traditional pack.

Ingredients

Wheat flour 94%, high oleic acid sunflower oil, extra virgin olive oil (2%), salt, natural extract of olives.

Packaging details

130 g, paper cup

Shelf life

365 days

International certifications

Brc, Ifs

I MASINI

www.tipicodisardegna.com



TIRAMISÙ COMPLETE KIT WITH SAVOIARDONE DI SARDEGNA

With the complete kit for Tiramisù with Savoiardone di Sardegna, Tipico gives the opportunity to prepare, in just 10 minutes and 5 simple steps, the most beloved Italian traditional spoon dessert in the world. A convenient and elegant package contains all the experience and quality of made in Italy ingredients: 8 Savoiardoni, the preparation for Tiramisù cream, instant coffee, bitter cocoa and a convenient tray for the preparation. Cream is the only ingredient to be added.

Packaging details

303 g

Shelf life

10 months

BISCOTTI P. GENTILINI

www.biscottigentilini.it/it/



CA.FORM

www.fiordimaso.it



TRICOLORE BISCUIT TIN

This is the company's homage to Italy, the symbol of love and artistic production, with the Italian flag covering the entire box set. Inside, there is an irresistible selection of biscuits: Brasil, the delicious cocoa-flavoured shortbread, and Margherite, delicately scented with citrus.

Packaging details

500 g in carton box (6 x 500 g)

Shelf life

12 months

International certifications

ISO 9001/22000

ITALIAN CHEESE EXPERIENCE - VENETIAN CHEESE SET

Skinfresh packed cheese set with 3 Venetian cheeses is a good combination to introduce to your market the most important PDO cheeses from Veneto, North Italy. An ideal selection of cheeses for the aperitif time, and a nice gift for any occasion or 'must have' present during the Christmas period. Skinfresh packaging is a new and environmental friendly way to present the product.

Ingredients

Asiago PDO: cow's milk, rennet salt, lactic ferments. Crust treated with E202-E235. Crust dye: E160b. Montasio DOP: cow's milk, salt, rennet, lactic ferments, preservative E1105 (egg lysozyme), treated in rind: E235 - E202. Provolone Valpadana Dolce PDO: milk, salt, rennet.

Shelf life

150 days.

Packaging details

35.5×36.5×24 cm, plastic film and paper tray.

Palletization

8 pcs/crt, 6 crt/layer, 30 crt/pallet

International certifications:

FSSC2200

CASEIFICIO LONGO

www.caseificiolongo.it/en



PARMAREGGIO

www.parmareggio.it www.agriform.it



TOMINO DEL BOSCAIOLO

100% Piedmont milk, traditional recipe, and genuine goodness: these are the ingredients that make Tomino del Boscaiolo a unique cheese, containing all the essence of an area (the Piedmont region) where excellent food and wine are part of everyday life. Thanks to a relationship with Piedmont's dairy farmers that goes back decades, Caseificio Longo can rely on the supply on the finest quality milk, guaranteeing the creation of an unmistakable product, known and loved in and outside Italy.

Ingredients

Milk, salt, rennet.

Shelf life

30 days

Packaging details

New eco-friendly pack of 180 g, made with paper and plastic.

Palletization

72 boxes with 8 pieces each.

International certifications

Brc, Fda, Haccp, Ifs

AGRIFORM GRANA PADANO PDO SNACK

Five practical Grana Padano bars, individually packaged, for a quick break at work, when you're on the road, or for a boost of energy after a workout. They can be kept out of the fridge for up to 4 hours, for a good and natural snack wherever you want, whenever you need it.

Ingredients

Milk, salt, rennet, lysozyme (natural protein from egg).

Shelf life

150 days.

Packaging details

A plastic bag with modified atmosphere, containing 5 single 20 g packs of Grana Padano. Total weight: $100 \text{ g} (20 \text{ g} \times 5 \text{ pcs})$

International certifications

ISO 9001:2015 (Iqnet & Csqa), IFS Higher Level, Haccp

REDORO

www.redoro.it



EXTRA VIRGIN OLIVE OIL VENETO VALPOLICELLA PDO

Extra virgin olive oil PDO Veneto Valpolicella is obtained from at least 50% of the Grignano and Favarol olive varieties which are harvested exclusively in the hills around Verona. This PDO oil has an intense and clear color. When tasted, it is slightly astringent with aromas that are particularly intense, offering hints of fresh vegetables, fruity sensations and a delicate aftertaste of artichoke and almond.

Packaging details

Box of 12 bottles lt. 0,500 - kg. 10,56/each box **Shelf life**

18 months

International certifications

Ifs, Brc, Broker, ISO 22.000

Palletization

10 boxes x 5 layers, 50 boxes each pallet

TRASIMENO

www.oliotrasimeno.com



100% ITALIAN CERTIFIED EXTRA VIRGIN OLIVE OIL 'IL SUCCOLIVA'

A blend of expertly selected oils, 100% Italian extra virgin olive oil, the pride of the Arioli family, is packaged in dark glass bottles, without oxygen, in order to preserve taste and flavour. It is perfect to be used raw, excellent on salad, carpaccio and bruschetta. Classic, Organic and Fruttato (fruity taste) varieties available.

Ingredients list

100% extra virgin olive oil

Shelf life

18 months from bottling

Packaging details

Available in 250 ml, 500 ml, 750 ml and 1 lt size International certifications

Brc, Iso 22000:2018

COATI

www.salumificiocoati.it



FELSINEO

www.felsineo.com



MILANO SALAMI - SLOW SEASONING

The Slow Seasoning Range, which includes the Milano Salami, has been added to the Coati Slow Cooking Line, the result of a 'delicate' and patented production process. Starting from a careful selection of Italian meat, the seasoning time of the salami is lengthened, so to intensify the aromas and enhance the natural taste of the meat.

Ingredients

Pork, salt, dextrose, sucrose, spices, natural flavoring, 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

'LA SCICCOSA' FDAI MORTADELLA

La Sciccosa now bears the FDAI brand (Firmato Dagli Agricoltori Italiani - signed by Italian agricultural manufacturers) and becomes 100% Italian supply chain guaranteed. The FDAI brand promotes in Italy and abroad a model of ethical management of the entire production chain based on the complete traceability of the raw materials, ensuring the use of all-Italian ingredients. It also includes important social safeguards, such as fair distribution of the value chain and respect of workers and consumers rights.

Ingredients

Pork, pork tripe, salt, pistachios (0,5%) – in recipes where foreseen, pepper, natural flavours, antioxidant: sodium ascorbate, preservative: sodium nitrite.

Packaging details

Different take away or deli counter formats available.

International certifications

Ifs e Brc (GSFS), UNI EN ISO 14001:2015, ISO 22005

PROSCIUTTIFICIO SAN GIACOMO BY RASPINI

www.prosciuttificiosangiacomo.it www.raspinisalumi.it



IL MONARCA

PDO Parma ham matured 24 months and more, round slice, light ruby red colour, sweet and delicate taste and unmistakable scent. Only Italian meat, slow seasoning, no preservatives, neither nitrites nor nitrates, gluten free.

Ingredients

100% Italian pork thighs, salt.

Packaging details

With bone: 2-piece cartons. Boneless: 2 or 3-piece cartons.

Shelf life

With bone: 365 days. Boneless: 180 days.

International certifications

Brc, IFS, ISO 14001:2015, ISO 45001.

SAN VINCENZO DI FERNANDO ROTA

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. 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 envelope.

International certifications

Brc, Ifs, ISO 22005:2007, Organic

TERRE DUCALI -PROSCIUTTIFICIO SAN MICHELE

www.terreducali.it



SALAME DUCALE

The long and well-established experience of Terre Ducali's artisans gives birth to Salame Ducale. This is 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.

Ingredients

Pork meat, salt, dextrose, natural flavours, antioxidant: Sodium ascorbate (E301); preservaties: potassium nitrate (E252), Sodium nitrite (E250). Gluten and lactose free.

Shelf life

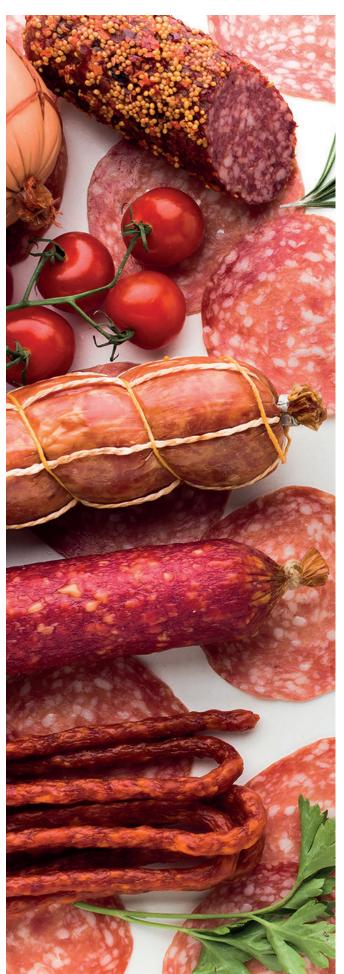
Salame Ducale bulk 180 days, pre-sliced 100 days.

Packaging details

Salame Ducale bulk: vacuum packed, weight 300 g; pre-sliced: preformed trays (modified atmosphere) 90 g and 50 g

Palletization

Cartons per layers: 8, layers per pallet: 8, cartons per pallet: 64



FEUDI DI SAN GREGORIO

www.feudi.it



SERPICO, IRPINIA AGLIANICO DOC

Serpico is the expression of its unique territory, in the heart of the Taurasi zone, where Feudi di San Gregorio's centuries-old vines – 'patriarchs' of Campanian viticulture - are located. It goes through alcoholic fermentation and maceration in stainless steel tanks for about 3-4 weeks. Maturation lasts at least 18 months in medium-toasted French barriques and 50 hl barrel. Aging for minimum 12 months in bottle.

Grapes

100% Aglianico

Land of production

Irpinia, Campania

Alcohol

14% vol.

N. of bottles produced

15,000

Sizes

0,75 lt - Stored in an exclusive wooden box made from oak with a steel closure representing the barrique barrels in which it ages.

Palletization

80 *pallet

UGGIANO

www.uggiano.it



CHIANTI RISERVA DOCG 'UGGIANO'

Ruby red colour with slightly garnet hues. Subtle bouquet with hints of sour black cherry, wild berries and violet accompanied by vanilla's nuances. On the palate, it's round and full-bodied, with a persistent and slightly tannic aftertaste.

Grapes

90% Sangiovese, 10% Canaiolo Nero

Land of production

Chianti, Tuscany

Alcohol

13,5% vol.

N. of bottles produced

2.000

Sizes

Magnum 1,5 lt + wooden case

Palletization

198 Magnums per pallet (80x120)

BARBANERA

www.barbaneravini.it



'GIGINO' TOSCANA ROSSO IGT

Wine production is a family art passed down through generations for 80 years. Luigi Barbanera, known as 'Gigino', handed it down to his two sons. This wine wants to be a tribute to his perseverance, a symbol of love for celebrating his memories. Oenological tradition and innovation are combined, leading to the creation of a deeply red colour wine, with subtle purple hues. Sensual red and dark fruits scents of blueberry, wild blackberry and spirited fruits are pronounced on the palate, while delicate hints of white chocolate, vanilla and toasted spices linger in the background. The full-bodied and persistent taste creates an olfactory and gustatory well-balanced mouthfeel.

Grapes

Cuveé

Land of production

Tuscany

Alcohol

14% vol.

N. of bottles produced

150.000

Sizes

0.75 lt

Palletization

23x4 - 92 cartoni (552 bottles)

IL POGGIARELLO - CANTINE 4 VALLI

www.ilpoggiarello.fpwinegroup.it



THE WINE RANGE FEATURES A BRAND-NEW 'FACE'

Total new look for the wines that make up the offer of II Poggiarello, estate of Cantine 4 Valli. To represent them, the company chose the magic of photography, thanks to the collaboration with the Treviso-based portrait photographer Andrea Passon. Beside bottle and label, the name of some wines has been renewed too. This is not the case of 'La Barbona' and 'Il Valandrea', two flagship wines of Il Poggiarello, while Malvasia, the 'queen' vine of Piacenza, has turned into 'La Malvagia' (The wicked, in Italian). Pinot Noir, with its exotic traits, has instead become 'Lo Straniero' (The foreigner). Finally Sauvignon, due to its freshness, has been renamed 'Come il vento' (namely, Like the wind).

Grapes

Come il vento (Sauvignon), La Malvagia (Malvasia Emilia IGT), Lo Straniero (Pinot Nero Emilia IGT), Il Valandrea (Gutturnio Superiore DOC), La Barbona (Gutturnio Riserva DOC)

Land of production

Piacenza, Emilia Romagna, Italy

Alcohol

Come il vento (13%), La Malvagia (13,5%), Lo Straniero (13,5%), Il Valandrea (14%), La Barbona (14,5%)

Sizes

0,75 lt