

COME TO VISIT US AT ANUGA: PASSAGE 10/11 | STAND 022



SUPPLEMENTO A THE ITALIAN FOOD MAGAZINE **YEAR 11** N° 7 OCTOBER 2023







Anuga 2023: back to the roots

The German food & beverage exhibition, on show in Cologne from 7 to 11 October, promises a pre-pandemic edition. Italian exhibitors will exceed 1,000, setting a new record.

7,900 exhibitors, of which 1,000 from Italy, and approximately 160,000 visitors are expected to gather into the 160,000 sqm floor space. Anuga 2023, the German food & beverage exhibition on show in Cologne from 7 to 11 October, seems to be back to pre-pandemic levels. Facts and figures of the 37th edition were presented last 29 June in Milan by the managing director of the Italian branch of Koelnmesse, Thomas Rosolia, and Jan Philipp Hartmann, new director of Anuga since 1st April. It is precisely Hartmann who defined the exhibition as "the landmark of Koelnmesse, without a doubt the most important and international of our portfolio. This year it is finally back to full capacity after the restrictions imposed by the pandemic."

Thomas Rosolia also confirmed the positive expectation for this edition which, in June, was already fully booked. "These figures exceed the highest expectations", says Rosolia. "Over 900 Italian exhibitors have indeed already confirmed their presence, just like some of the main collectives. ITA Agency's one will cover an area of over 3,000 sqm." Italian's participation once again proves to be strategic in this edition. It is no coincidence that it is the strongest compared to any other European collective participation (including the German and Spanish ones, which rank second and third).

"In 2021", adds Hartmann, "727 Italian companies have attended the trade show, in 2019, hence in the pre-pandemic period, they amounted to 966. This year we are aiming at reaching 1,000. Among other group organisators, apart from ITA Agency's one, the list includes Associazione formaggi italiani, Consorzio Italia del Gusto, Idm Südtirol, II Buon Gusto Italiano, Italfood Ost Soc. Coop., Parma Alimentare Srl, Regione Calabria, Regione Campania, Regione Marche, Regione Sicilia, Romagna Coop Food, and Tradizione Italiana.

Focus

on sustainable growth

Sustainable growth is the key theme of the 37th edition of Anuga. The emphasis indeed lies on different issues, such as for instance how the area of tension between economic growth and sustainability can be conciliated in the food section, which facets sustainable growth offers and which solutions and approaches are globally possible. By addressing 'Sustainable growth', Anuga is also placing the focus on the commitment and the solutions of the industry with regards to environmental and climate-related aspects. These and other topics are not only covered in the 10 trade shows, they will particularly be discussed in the scope of Anuga's event and congress program, trying to provide a solution to the rising problem of food insecurity

Still on the subject of 'Sustainable growth', for the 2023 edition the exhibition has signed two new important partnerships. The first with EIT Food, among the most innovative and dynamic initiatives for food innovations, with the objective of offering together a platform dedicated to innovative ideas and the new developments of the food industry, to promote dialogue and interdisciplinary collaboration towards a sustainable food system.

The second partnership, instead, was signed with UNIDO (United nations industrial deve-

ANUGA 2023: **RITORNO ALLE ORIGINI**

La rassegna tedesca del food & beverage, a Colonia dal 7 all'11 ottobre, promette un'edizione da prepandemia. 7.900 espositori, di cui un migliaio italiani, e circa 160mila operatori attesi su 160mila mq netti di superficie espositiva.

lopment organization), an agency of the United Nations that concentrates worldwide on the promotion of a sustainable industrial development. By cooperating under the motto 'A world without hunger is possible', various event formats and discussion rounds will provide the trade audience with insights into solutions as well as examples of best practice for a sustainable development within the food industry.

Highlights of the exhibition

The focus on market trends and innovation has always been strategic for the exhibition, so much so that this year it will feature an ad hoc area in the North boulevard, the so called 'Boulevard of Innovation'. Moreover, Anuga launches the program 'Anuga Horizon', a new platform that is colocated with Anuga and that offers a conference program on key topics shaping the future of the industry, such as sustainability, alternative products, new nutrition, ecosystem, and internet of food. "With Anuga Horizon", the organizers explain, "the world's leading exhibition for the food & beverage, will also offer its visitors solid formats like the Speakers Stage 'Anuga Trend Zone' and the 'Anuga taste Innovation Show', benchmarks in order to get clear and dense information as for trends".

The Anuga Organic area is also worth mentioning, with its special supermarket set up in hall 5.1: it features a wide range of products with over 1,500 organic products showcased in a modern organic supermarket concept. The Anuga Organic On Stage lecture program rounds off the organic program at Anuga with panel discussions and trend lectures on the topics that move the sector.

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ANUGA 2023 FACTS **& FIGURES**

169,653 7,972 exhibitors, of which

expected visitors

165,000

sgm of floor space

trade shows under one root



THE ITALIAN FOOD MAGAZINE

Managing director: ANGELO FRIGERIO

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biofach.de/en/newsletter

Nuremberg, Germany 13-16.2.2024

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Organic food production is the key to a better world. Together, we are protecting the climate, creating sustainable solutions and shaping a worthwhile future for the coming generations. BIOFACH 2024 and the accompanying BIOFACH Congress are where the visionaries, movers and shakers of the international organic industry connect with one another to pave the path to a more sustainable food system. Can we count you in?

#intoorganic



In association with **VIVANESS** International Trade Fair for Natural and Organic Personal Care

BOTALLA

ANUGA SPECIAL EDITION

COOPERLAT SOC. COOP. AGRICOLA

HALL: 10.1 BOOTH: B 049

HALL: 10.1 BOOTH: H 051 HALL: 10.1 BOOTH: G 070

BOTALLINI

Botalla presents the 700 g Botallini range in the whole version packaged in flowpack and in the 120 g portioned version. When 100% Piedmont milk meets pepper, aromatic herbs, turmeric, flowers and ginger, unique products are created that conquer all palates thanks to their spicy but balanced flavors

Ingredients Milk, salt, rennet and selected spices 0,5%

Packaging details Flowpack: 700 g. Portioned: 120 g

Shelf life

Flowpack: 120 days. Portioned: 45 days International certifications IFS



CA.FORM

PROTEICO LIGHT

Ca.Form launches a new line of protein products that includes: protein cheese in slices 110 g; protein cheese in cubes 150 g; protein cheese in julienne 150 g; protein ricotta light in 250 g. With a high protein content and reduced percentage of fat, the ready-to-use pack makes them a perfect snack after a workout.

Ingredients Skimmed milk, salt, rennet

Shelf life 60 days International certifications

FSSC, IFS, Organic



CILENTO

HALL: 10.1 BOOTH: G 076

BURRATA DI BUFALA

Handmade by expert artisans, with 100% buffalo's milk and cream, an authentic product with a creamy heart and a delicious, fresh taste

Ingredients Pasteurized buffalo milk*, buffalo cream* (40%), whey, salt, rennet.*Origin: Italy.

Packaging details 125 g - 200 g. Plastic pot, plastic top film. Shelf life

DELIZIA

HALL: 10.1 BOOTH: F 039

24 days from production



TREVALLI BONTÀ **DEL PARCO BURRATA**

Fresh stretched-curd cheese in the form of a sack filled with a mix of soft frayed stretched curd and cream. Made with 100% Italian milk, it has a white color, a smooth surface, and a soft consistency. The taste is sweet and sapid, with an enjoyable lightly-sour note. The smell is delicate and recalls fresh cream, fresh milk and butter Ingredients

Milk, UHT Cream (25%), salt, rennet, lactic ferments

Packaging details

Gross weight 325 g. Net weight 315 g. Drained Net Weight 100 g. Shelf life 21 days

International certifications IFS, ISO 9001-2015

DALTER FOOD GROUP

HALL: 10.1 BOOTH: F 059



PARMIGIANO REGGIANO MOUNTAIN PRODUCT

Particularly fragrant and flavourful thanks to the mountain milk used to make it and its long ageing. DalterFood Group makes it at its two cheese factories located on the mountains of the Reggio Emilia Apennines: the Colline di Selvapiana e Canossa Cheese Factory and the Cigarello e Canossa Cheese Factory. The latter, makes Parmigiano Reggiano 'Only from Italian Pezzata Rossa Cows', a high-quality, organic-certified and 'Mountain Product' cheese. Ingredients

(Mountain) milk, salt, rennet

Packaging details

Whole cheeses and wedges of different sizes, packed under vacuum or in thermoformed trays. Other formats and packs available upon request.

Shelf life

180 days

International certifications

Mountain Product, Animal Welfare, Organic (for Parmigiano Reggiano only from Pezzata Rossa Italiana cows)

CASEIFICIO DEFENDI

HALL: 10.1 BOOTH: E 018



GORGONZOLA PDO PICCANTE 'BACCO VERDE

100 g of pure pleasure in a practical package. A white paste crossed by intense | Pasteurized Milk, UHT cream 41% (Cream, blue veins and characterized by a melting milk proteins, thickeners: modified maize paste which gives pleasant and enveloping | starch E1422, E466, E407, E410; emulsisensations in the mouth. Defendi Gorgonzola 'piccante' (spicy) is still produced with acid, salt, rennet. Milk origin: Italy a strong artisanal imprint to guarantee an excellent cheese in terms of quality and taste. Neo awarded at the prestigious Mondial du Fromage competition in Tours, France, by Onaf and Slow Food and at the World Cheese Awards.

Ingredients Milk, salt, rennet Packaging details 100 g fix weight - heat sealed tray Shelf life

90 days International certifications BRC, IFS, FDA, China List

BURRATA FROZEN Frozen stretched-curd cheese with cream.

Ingredients

fiers: E471, E472b), acidity regulator: lactic

Packaging details 125 g

Shelf life 18 months

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International certifications BRC, IFS, Organic, OGM free

FATTORIE GAROFALO

HALL: 10.1 BOOTH: B 041A

BURRATA 100% BUFFALO MILK

The 100% buffalo milk Burrata from Fattorie Garofalo is a semi-artisanal fresh cheese, similar to mozzarella, stuffed with buffalo stracciatella. Stracciatella is made up of strips of stretched curd with the addition of fresh buffalo cream to make it creamy and soft.

Ingredients

Pasteurized buffalo milk, buffalo milk cream, natural whey culture (contains milk),

salt and rennet.

Packaging details 125 g cup Shelf life 20 days

GUANCIALE STAGIONATO



COOPERATIVA A IMOLA DAL 1962

CLAI GUANCIALE STAGIONATO (cured pork cheek lard) is preservative-free.

The 100% Italian meat from CLAI supply chain is processed with just a few ingredients, skilful craftsmanship, and a long, slow and delicate curing process that gives the product a unique flavour and intense aroma.





ANUGA 2023

Hall 5.2 | Stand: A035

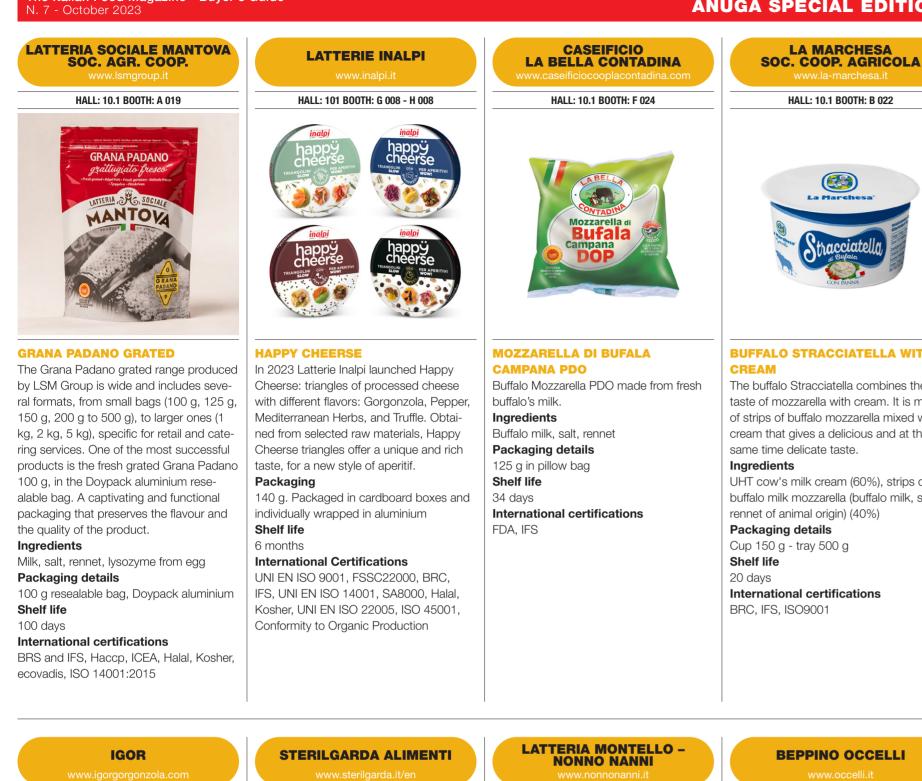
DISTINCTIVE FEATURES:

- preservative-free
- 100% Italian meat from CLAI supply chain
- short ingredient list: salt, black pepper, red garlic, spices and aromatic herbs
- slow and delicate curing (at least 12 weeks)
- intense and heady aroma
- unique and delicate flavour
- no additives or preservatives

CLAI S.c.a - Via Gambellara, 62A - Sasso Morelli di Imola (BO) - ITALIA Tel: +39 0542 55711 - Email: segreteria@clai.it



ANUGA SPECIAL EDITION



HALL: 10.1 BOOTH: G 079 - H 078



ECOPACK IGOR GORGONZOLA DOLCE AND PICCANTE

Igor Gorgonzola launches the new 100% recyclable Ecopack for the packed portions of Igor Gorgonzola Dolce and Piccante. Gorgonzola Igor is not only rich in protein and calcium, but it is also the first cheese certified Lfree, Naturally Lactose-Free. Ingredients

10

Cow's milk (98.26%); milk starters (1.5%); dried sea salt (0.21%); animal rennet (0.02%); selected moulds of penicillium type | 60 days after production date (0.01%)

Packaging details

The new 200g-Ecopack consists of a tray, back-label and foil, all made of polypropylene, a 100% recyclable material.

Shelf life

40 days International certifications

Lfree, Naturally Lactose-Free (AILI, Italian Lactose Intolerance Association), Animal Welfare (ClassyFarm), Halal, 0 Emission Company, ISO 50.001 certification





MASCARPONE CHEESE

Fresh cheese made with high quality milk

cream. Excellent to prepare delicious reci-

pes and not only in confectionery. Ingredients

Milk pasteurized cream, acidity corrector: citric acid

Packaging details

500 g plastic bowl closed at the top by a film and a cover Shelf life

International certifications BRC, IFS, BRC, Sedex, Halal, IFS, FDA

BURRATA NONNO NANNI

HALL: 10.1 BOOTH: G 080

Nonno Nanni Burrata, made with 100% Italian milk and preservative-free, is a unique product offering a sweet and intense flavor sensation. The soft mozzarella exterior contains a creamy center of

Stracciatella, and together they create a

unique taste experience. Ingredients

Pasteurized milk, light cream, salt, rennet, citric acid (acidity regulator), lactic ferments.

Packaging details

Film sealed plastic tub 125 g Shelf life

Fresh product International certifications UNI EN ISO 14001, SGS, ISO 45001, IFS, Brcgs



BUFFALO STRACCIATELLA WITH

The buffalo Stracciatella combines the taste of mozzarella with cream. It is made of strips of buffalo mozzarella mixed with cream that gives a delicious and at the

UHT cow's milk cream (60%), strips of buffalo milk mozzarella (buffalo milk, salt,

BEPPINO OCCELLI HALL: 10.1 BOOTH: G 058



BURRO OCCELLI

Spreadability, shine when cut, creaminess and sweetness are some of the characteristics that make this butter different, the result of a meticulous selection of the best Italian fresh creams. Their proper maturation and skillful processing result in this butter with a taste 'as it was once'

Packaging details

Stick of 125, 250 or 500 g of butter with wooden cow casts, 3 kg Butter block for restaurant and pastry industry

Shelf life

60 days for 125-250-500 gr sticks, 100 days for 3 kg butter block.

International certifications BRC

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PRIDE, PASSION AND STRONG ITALIAN TRADITIONS



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ANUGA

HALL 5.2

STAND D05

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CASEIFICIO PALAZZO

HALL: BOULEVARD CENTRAL BOOTH: 060



FROZEN BURRATA

Frozen Burrata Conquista is a stretch-curd fresh cheese, similar to mozzarella, but with a softer and creamier texture. It is worked manually, filling a bag of stretch-curd, with a creamy filling based on frayed mozzarella paste and cream (stracciatella). Today, thanks to a new recipe, burrata keep their organoleptic properties unaltered when defrosted: creaminess, fragrance and taste.

Ingredients

Pasteurized cow's milk, UHT cream min. 35% (cow's milk cream, milk protein, emulsifier: mono- and diglycerides of fatty acids E471, lactic acid esters E472/b, stabilizers: Xanthan gum E415, carrageenan E407), whey starter culture, salt, microbial coagulant. Packaging details

120 g, in a PP cup+lid Shelf life

12 months at -18°C International certifications

IFS, BRC

LATTERIA SORESINA

HALL: 10.1 BOOTH: G 059



GRANA PADANO PDO SAVOURY CHEESE PEARLS

The Grana Padano from Latteria Soresina becomes full-bodied and intense: Savoury Cheese Pearls is the new coarse-grained grated cheese. Practical in use and dosage, thanks to its innovative texture it is perfect for creaming and gratinating, exalting all flavors. Obtained exclusively from Grana | dients visible in the paste. Padano wheels, it is naturally lactose-free and guaranteed quality by controls along the entire supply chain.

Ingredients

Milk, salt, rennet, preservative: lysozyme from egg Packaging details 500 g, MAP bag Shelf life 120 days

International certifications

Supply Chain, Animal Welfare, IFS, BRC, UNI EN ISO 9001:2015



PEZZETTA

HALL: 10.1 BOOTH: F 051

BLU RAMANDOLO

A small cheese with a bright blue mould and with the pomace of one of the noblest wines from the Friuli region. This is the Blu Ramandolo cheese, the latest creation of the Pezzetta brothers. Matured in wine cellars at a temperature of 15 degrees, the blue cheese is then immersed in barrels and covered with Ramandolo pomace where it stays for a period of 20 to 30 days. The result is a unique and incredible taste

Ingredients

Cow's milk, salt, rennet, pomace of Ramandolo Packaging details 2 kg, vacuum Shelf life

6 months

GRUPPO MARENCHINO HALL: 11.2 BOOTH: A 029



GRILL CHEESE MARENCHINO

Grill Cheese Marenchino are cheeses in the shape of 'burgers' of 90 g each, ideal for the grill or in a non-stick pan since they remain elastic and particularly tasty during cooking. The Grill Cheese Marenchino is available Natural, with Chili Pepper and Truffle naturally flavored with the ingre-

Ingredients

Milk, salt and rennet

Packaging details 180 g (2 Grill Cheese Marenchino of 90 g each) in Flowpack Shelf life 45 days International certifications IFS, BRC

Sabelli Stracciatella, made with 100%

and sweetness. Its unique texture is a combination of the thickness of the fraved mozzarella and the creaminess of the milk. Superior taste and ideal texture, it has been recently rewarded at the International Taste Insitute of Bruxelles with three stars -

SABELLI

HALL: 10.1 BOOTH: B 079

Mozzarella (milk , salt, rennet, milk enzymes), cream of milk 50%, salt. **Packaging details** 250 g

Shelf life 14 davs

STRACCIATELLA DI BURRATA

TAKE-AWAY

Italian milk, is a gastronomic excellence with a balanced flavor between savoriness maximum score

Ingredients

Pecorino creams are creamy and tasty preparations easy to use and ideal for coo-

PECORINO SPREADABLE CREAMS

king: to flavour pasta dishes, to spread on bruschetta, used as pizzas topping, etc. Available in the following flavours: Natural, Truffle and Chilli Pepper. New in 2023 is Cacio&pepe pasta sauce, an exquisite sauce made up of 50% Pecorino Romano PDO to prepare a classic cacio&pepe pasta in just a few seconds, as creamy and genuine as the recipe.

Packaging details

150 g box with lids. Packs of 12 pcs. Shelf life

180 days International certifications BRC



Soft spreadable cheese, derived from the thermal acid coagulation of milk creams. The 100% Italian raw material comes from milk skimming carried out by Virgilio's associated dairies, who are producers of Grana Padano and Parmigiano Reggiano. It is a delicate, fresh, and creamy cheese. It has the appearance of a soft, consistent white cream and it is characterized by a sweet flavor and a persistent butter aroma.

Ingredients

MASCARPONE VIRGILIO

Milk cream, acidity regulator: citric acid (milk cream of Italian origin). Allergens:

Packaging details 250, 500 g bowl Shelf life 180 days (New) International certifications BRC, IFS, Halal



ARRIGONI BATTISTA



The Quartirolo Lombardo PDO is cut into cubes, placed in glass jars with sunflower oil and different aromas. Perserves of Quartirolo Lombardo PDO are available in nine versions: classic; with chili; with herbs taste; with truffle aroma; with ginger; with pepper; with curry; with turmeric; Stuffed chillies with artichokes and Quartirolo

Lombardo PDO. Refrigerate after opening. Ingredients

Quartirolo Lombardo PDO (cow's milk, salt, rennet) with addition of spices and aromas based on the version.

Packaging details

Glass jars, net weight: 140 g, drained weight: 75 g

Shelf life

690 days minimum at departures; 1050 days minimum at departures for Stuffed chillies with artichokes and Quartirolo Lombardo PDO

International certifications BRC

ANUGA SPECIAL EDITION

SI.FOR. - SICILIAN CHEESES

HALL: 10.1 BOOTH: F 051A

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CLAI

HALL: 5.2 BOOTH: A 035



GUANCIALE CLAI

CLAI Guanciale Stagionato (cured pork cheek lard) is preservative-free. The 100% Italian meat from CLAI supply chain is processed with just a few ingredients,

skilful craftsmanship, and a long, slow and delicate curing process (at least 12 weeks) that gives the product a unique flavour and environments creates unexpected aromas intense aroma.

Ingredients

100% Italian meat from CLAI supply chain, salt, black pepper, red garlic, spices and aromatic herbs.

Packaging details

The average weight is between 1.8 and 2.0 kg. Also sold in 300 g slices.



DEVODIER PROSCIUTTI

VERTICAL OF PROSCIUTTO 'ANCIENT CELLARS'

This box set, with an exclusive registered design, contains a trio of award-winning products that express three facets of Prosciutto Devodier. The natural, delicate and very long maturation within historic along its path. Experiencing the vertical of Devodier ham from 24 to 36 months means refining the taste on the different shades of intensity of the 'Ancient Cellars' and enjoying an unforgettable experience. Ingredients

Italian pork, salt

Packaging details 230 g MAP packaging in patented luxury box Shelf life 120 days International certifications

BRC, IFS, Animal Welfare



FUMAGALLI INDUSTRIA ALIMENTARI

HALL: 05.2 BOOTH: A 069

RAW HAM SEASONED FRESCHI DI **FILIERA**

Produced using heavy Italian pork legs, salted and massaged according to ancient procedures. In accordance with tradition, the legs are covered in salt (dry salted) and stored in environments with specific climatic conditions for at least 18 months. Freschi di Filiera is a certified 100% Italian meat line, coming from proprietary farms, which follow specific rules regarding Animal Welfare and responsible use of drugs. Ingredients

Pork's legs, salt **Packaging details**

Vacuum packed 90 g Shelf life 60 days

International certifications UNI EN ISO 22005:2008 DT 040

KOFLER DELIKATESSEN

HALL: 5.2 BOOTH: 068A

SPECK ALTO ADIGE PGI

to the company's principle of 'little salt, little smoke and lots of fresh mountain air' The speck specialties bear the quality seal 'Speck Alto Adige PGI'.

Pork, salt, spices, dextrose, antioxidant: sodium ascorbate; preservatives: potassium nitrate, sodium nitrite.

International certifications IFS Food

RY &

MARTELLI SALUMI

HALL: 5.2 BOOTH: B 011



HIGH QUALITY COOKED HAM WITH PARMIGIANO REGGIANO CREAM A product absolutely unique in its kind. The national legs of Filiera Martelli are steamed for over 26 hours on a grill, giving them an unmistakable shape and optimal yield when slicing. This way the meat keeps all its organoleptic properties intact. Contains 4% of Parmigiano Reggiano, that is added as a cream. Gluten- free and allergen-free.

Ingredients

Meat 100% Italian, Parmigiano Reggiano PDO, salt, sugar, natural flavorings, antioxidants (0.4%) and preservatives (0.01%) and GMO free flavorings

Packaging details

Whole - 9,30 Kg ca. vacuum-packed; half -

- 120 days International certifications

MENDELSPECK

HALL: 5.2 BOOTH: A 068



PRAGUE-STYLE HAM

What makes Mendelspeck's Prague ham special is the attention paid to the smoking phase, which must be light and gentle so as not to mask the flavour of the meat. This ham can be used on all occasions, and is especially recommended for breakfast buffets, as a topping for pizza or as a classic accompaniment to bread. It's tasty, slightly smoked, shape suitable for cutting with the slicer.

Ingredients

Pork meat 92% (origin EU), water, sea salt, dextrose, sugar. Thickener E407. Stabilizer: E450-E451. Antioxidant: E301. Yeast extracts. Spices extracts. Preservative: E250. Smoked with special non-resinous wood.

4,65 Kg ca. vacuum-packed

Shelf life

IFS higher level

RASPINI HALL: 5.2 BOOTH: A 031



COTTO AND PARMIGIANO REGGIANO

Cotto and Parmigiano Reggiano is an innovating product made of pork and Parmigiano Reggiano PDO, guaranteed by the mark of the Consortium. The delicate taste of ham added in balanced proportion to the flavour of Parmigiano Reggiano PDO makes this new product of Raspini the ideal complement for delicious snacks and aperitifs, or to add a personal touch to rice or salads.

Packaging details

250 g - 1.5 kg; packaged in Flow Pack or in Red Casing according to the size, in refrigerated counters in the convenient 250 g package or sliced on the spot at the deli counter.

Shelf life

60 days

International certifications IFS issue 7, BRC GS issue 8, UNI EN ISO 45001:2018, UNI EN ISO 14001:2015, UNI EN ISO 22005:2008



Ingredients

Packaging details 4,5-5 kg Shelf life 120 days

SALUMIFICIO MOTTOLINI

HALL: 5.2 BOOTH: E 052



BRESAOLA LA CHIANINA

This bresaola (air dried cured beef) is made using one of the most ancient and important Italian cattle breeds, recognized for the record world weight of the animal: Vitellone Bianco dell'Appennino Centrale IGP - Razza Chianina breed'. Once used especially for work in the countryside, the Chianina is considered one of the most esteemed meat in the world, ideal be also transformed into bresaola.

Ingredients

Ingredients: beef, salt, dextrose, natural flavours. Preservatives: E250, E252.

Packaging details Under vacuum pieces or pre-sliced Shelf life

120 days, 60 days for pre-sliced product International certifications BRC, IFS, ISO22005, Organic, Bresaola della Valtellina PGI, Bordbia, Halal

ANUGA SPECIAL EDITION



Fine Italian cheese

The authentic tastes of the Friuli region conquer the world.

Our award-winning cheeses are the result of an art that has been handed down from generation to generation and joined with a meticulous attention to detail they have made the Friuli region a synonym of culinary excellence.

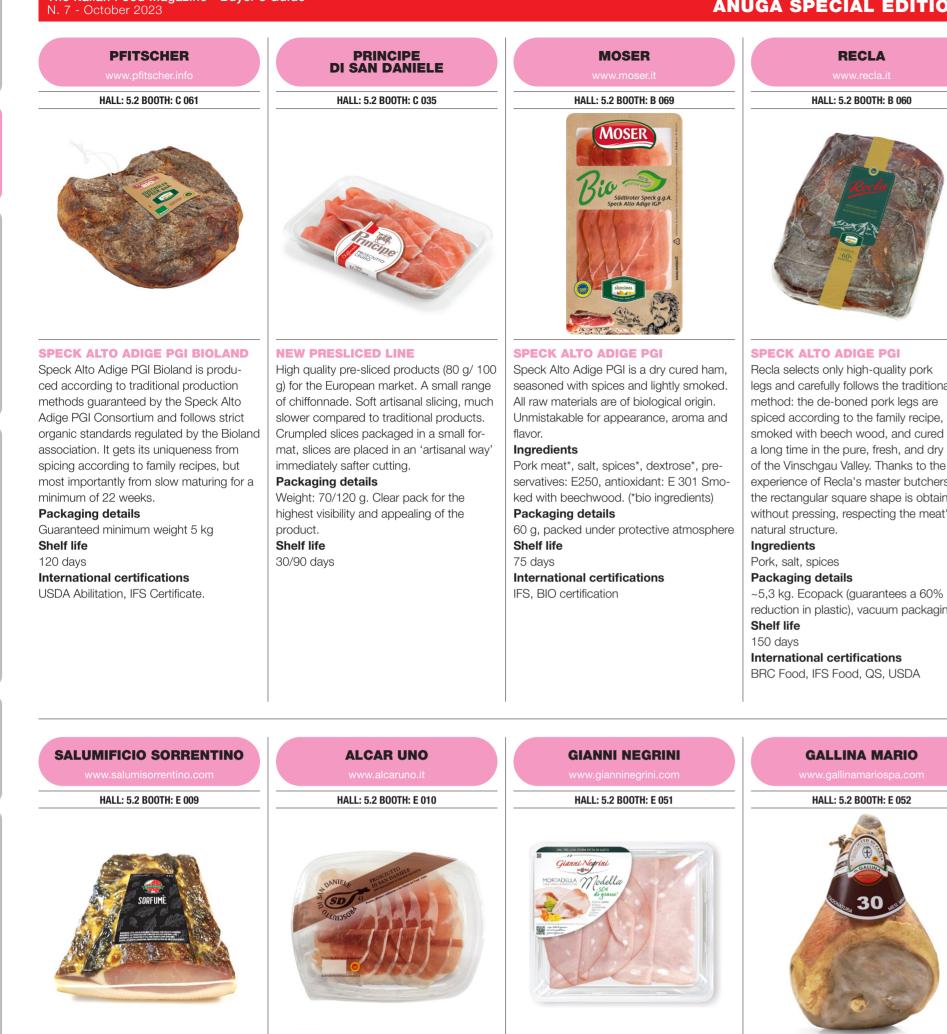


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ANUGA SPECIAL EDITION





SORFUME

Sorfumé is the latest arrival in the Sorrentino household. It is a pork fillet processed in the manner of a speck, skilfully seasoned and smoked. Its sweet and slightly smoky taste, accompanied by the right lean/fat ratio of the slice, make it a delicate and tasty product perfect as an appetiser, for salads or as an aperitif. Expertly matured for a minimum of 5 months.

Ingredients

Pork meat, salt, dextrose, sugar, natural flavors. Antioxidant: E 300. Preservatives: E 252, E 250. May contain traces of milk and lactose. Store in a cool, dry place. Gluten free

Packaging details

3,2 kg, vacuum-packed Shelf life 6 months International certifications IFS, BRC

PROSCIUTTO DI SAN DANIELE PDO MORTADELLA MODELLA PRESLICED

Prosciutto di San Daniele PDO is the excellency resulting from age-old knowledge and strict production rules. Time - at least 14 months of curing - and mastery transform meat and salt into a masterpiece and interleaved for easy pick up, each slice to give an extremely delicate flavor that reaches the consumer unaltered in taste and fragrance.

Ingredients Italian origin pork thigh, sea salt.

Packaging details

From 80 g to 250 g, plastic tray, modified

atmosphere. Shelf life 120 days

International certifications

Production and slicing plant IFS and BRC certified.

PRESLICED

Mortadella Modella produced with ham meat and with 50% less fat than the averade nutritional values of mortadella (data source: CREA - Food and Nutrition). The main cuts of meat used are pork shoulder of flavor and delicacy. Conveniently layered and throat. The tanning is very light so as meets the tastes of all consumers. Modella mortadella does not contain any type of additive such as Caseinate, Gluten, Monosodium Glutamate and Polyphosphates. Ingredients

Pork meat 85% (of which ham meat 20%), pork tripe, salt, honey, antioxidant (sodium ascorbate), natural flavourings, spices, preservative (sodium nitrite).

Packaging details

120 g Shelf life 37 days

International certifications BRC, IFS



legs and carefully follows the traditional spiced according to the family recipe, cold smoked with beech wood, and cured for a long time in the pure, fresh, and dry air of the Vinschgau Valley. Thanks to the experience of Recla's master butchers, the rectangular square shape is obtained without pressing, respecting the meat's

reduction in plastic), vacuum packaging

PROSCIUTTO DI PARMA DOP

GALLINA MINIMUM MATURATION **30 MONTHS**

A large pork thigh, which matures and improves its characteristics in rooms suitable for the long seasoning. The result is a rather dry ham with a sweet taste and an intense and distinctive aroma. It is a niche product for connoisseurs.

Ingredients

Pork leg, sea salt. Meat origin: Italy (PDO pork circuit)

Packaging details Available with bone, without bone, in MAP travs.

Shelf life

Without bone: 6-12 months; in MAP trays: variable. Suggested: 30-90 days International certifications IFS, BRC.



WELCOME TO FOODLAND



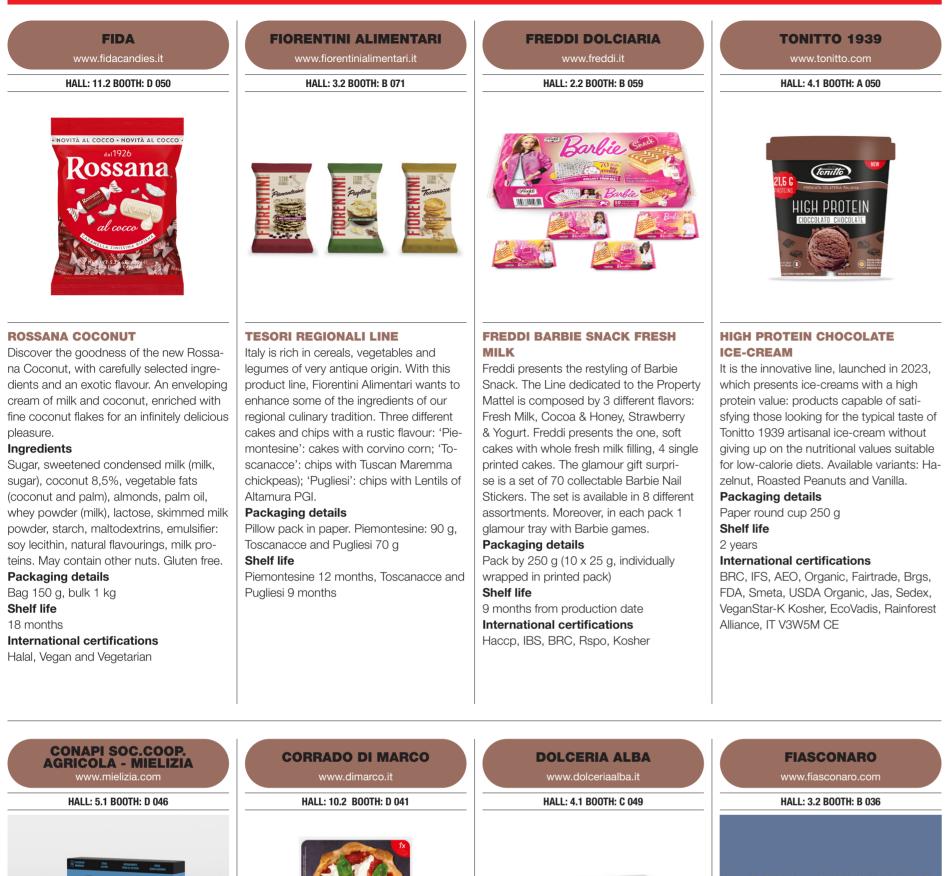


TUTTOFOOD 5/8MAY.2025 MLANO



cibus.it | tuttofood.it | follow us f 🖸 🗲 in

ANUGA SPECIAL EDITION





DIFESE FOOD SUPPLEMENT

Gluten-free, naturally lactose, no added water, with concentrated fruit juices. vitamin B12 and D3 and honey and fresh honey and fresh Italian royal jelly directly from beehives in a short supply chain beekeeper members' hives: these are characteristics of Difese, one of the new Mielizia superfood products. The food supplement, available in ampoules, has a multivitamin function and supports the natural immune defense.

Ingredients

10

Honey, royal jelly, concentrated apple juice, concentrated prickly pear juice, vitamin B12, vitamin B13, potassium sorbate.

Packaging details Available in 10 amber vials of 10 ml

Shelf life

24 months

International certifications

Organic, Halal, Kosher, ISO 22005, ISO 14001, IFS Food, ISO 9001, ISO 22000, ISO 50001



PINSA ROMANA CLASSICA FRIGO

Pinsa romana classica frigo is crispy on the outside, soft on the inside, light, and easily digestible. Its revolutionary dough, made with a blend of selected flours and sourdough, is low in fats and sugars. Completely different from pizza, Di Marco's | ted with a delicious mascarpone semifredpinsa boasts better nutritional values thanks to lower calories and remarkable digestibility. It can be stored in the fridge and has a cooking time of 5 minutes in a 240°C oven.

Shelf life

60 days

Kosher, Halal

Ingredients Soft wheat flour type "0", water, rice flour, soybean flour, dried wheat sourdough, extra virgin olive oil, salt, and yeast.

Packaging details

1 pinsa weighing 230 g in a multilingual

International certifications

pack made with 30% recycled plastic.

International certifications BRC, IFS, Halal, Rainforest

oil, cocoa butter, mascarpone, egg yolk, coffee. It doesn't contain palm oil.

majesty the Tiramisu.

Ingredients

Packaging details Different sizes per portion are available: 85 g (3 oz) or 150 g (5,29 oz). Customizable packaging (2, 8, 4 or 16 portions).

QUADROTTO TIRAMISÙ DOUBLE

One of Dolceria Alba best sellers, appre-

ciated all over the world, now takes on a

taste, thanks to a double layer of ladyfin-

do. The essence of Italy in a dessert: his

Ladyfinger biscuits, milk, sugar, coconut

gers, soaked with coffee and complemen-

new guise of a single portion even richer in

Shelf life

18 months

International certifications



MONTENERO

A product with a Sicilian soul, which results from the unique combination of Pandoro and Panettone, but remain loval to the Fiasconaro identity. A natural rising confectionery product with dark dough, given by Sicilian chocolate and cocoa, with Sicilian lemon essence. Ingredients

Wheat flour, butter, sugar, fresh eggs from free-range hens, cocoa paste with chocolate from Sicily (low-fat cocoa powder, sunflower oil, chocolate from Sicily, cocoa paste, emulsifiers: soya lecithin, vanilla bean), natural yeast (wheat flour), lemon paste, honey from Sicily, cocoa butter, milk, salt, vanilla, natural flavouring, essential oil of lemon. Sachet of icing sugar.

Packaging details

Available in a 700 g octagonal package hand wrapped

Shelf life

4 months

VISIT US AT ANUGA 2023 PAD 5.2 Stand E038

UNMISTAKABLE



THE ART OF PROSCIUTTO

www.devodier.com

ASOLO DOLCE

www.asolodolce.it

ANUGA SPECIAL EDITION

ANTICA TORRONERIA PIEMONTESE



'LE PERSONALIZZABILI' DISPLAY

Eight of the most-loved tartufi dolci (sweet truffle) dressed in bright, colored boxes. Ready to be gifted but with the possibility to be personalized: choose your flavour and write your message on the back. Flavors: White chocolate/pistachio; Gianduja chocolate; Cappuccino; Caramel and salted hazelnuts; 70% extradark chocolate and cocoa nibs; Milk chocolate and caramelized hazelnuts; Lemon and lime; Milk chocolate.

Packaging details

8 X 160 g display (1280 g). 8 boxes: 1 per flavour. Display dimension cm 41 x 32 x14,5 h

Shelf life

12 months (1 year) International certifications BRC, IFS, FDA, Smeta, Organic



I CANTUCCINI WITH CHIPS OF **CHOCOLATE**

Crunchy Cantuccini with rich visible chocolate chips, excellent baked product packaged in an elegant lilac case that preserves the typical scent of the Tuscan tradition. It's part of the Pasticcere Fiorentino's range, featuring a new design.

Ingredients

Wheat flour, sugar, 15% drops of chocolate, eggs, vegetable margarine, butter, skimmed milk powder, honey, salt, leavening agent, flavors.

Packaging details

Cardboard bag: 100 g. Cardboard case with heat-sealed closure containing plastic bag. Outer carton with display. Shelf life

ICAM CIOCCOLATO - VANINI

13 months

International certifications IFS, BRC, FDA, Sedex



LAICA

SHOT&CHOC MOJITO

The Shot & Choc series, inspired by cocktails, combine the unmistakable taste of Laica chocolate to the predominant ingredients of the most iconic mixes. Desirous 'Shottini' to bite that give to the palate the fresh and strong taste of the cocktail Mojito.

Ingredients

Extra dark chocolate with Mojito flavored liquid filling. Packaging details 90 g stand up bag

Shelf life

12 months International certifications BRC, International Food Standard,

Rainforest Alliance, Rspo, Kosher, Sedex, Fairtrade

IL FORNAIO DEL CASALE

www.gec

crispy pumpkin seeds and sunflower	
seeds inside the dough. A delicious recipe	
with soft slices. Eating suggestions: ideal	
for lunchtime with vegetables and cheese	
or for breakfast with hazelnut cream.	
Ingredients	
Type '0' flour, pumpkin flour, pumpkin	
seeds, sunflower seeds.	
Packaging details	
500 g, flowpack	
Shelf life	
90 days	

A type '0' bread loaf with pumpkin flour,

PUMPKIN FILONE

GRISSITALIA

www.grissitalia.it

HALL 3.2 BOOTH: C 031

Buon. PANE



VANINI TASTING EXPERIENCE

'Tasting Experience' is a new line of four chocolate tablets that can amaze and satisfy consumers seeking a new gustatory experience. The four colors of chocolate (white, caramel, milk and dark) are paired with ingredients characterized by vibrant textures, providing flavor contrasts that are always new and surprising. Excellent raw materials have been selected and mixed to give life to the Tasting Experience: White chocolate with **Packaging details** salted pistachio crumbs; Caramel chocolate with cookie crumbs; Milk chocolate with caramelized popcorn and salt; Dark chocolate with coconut and almonds.

Packaging details

75 g, aluminum and cardboard wrapping Shelf life



CARAMEL CREAM 'Schiaccia Cake' takes its name from the new 'Nutcracker Party' line. It is a cake with a short pastry base, filled with a salted caramel cream, covered with a layer of cocoa poured paste and decorated with cocoa flakes. It can also be found in the

version with Tiramisu flavored cream or with peanut cream.

350 g, paper tray and plastic foil. This pack is inside a cardbox.

SCHIACCIA CAKE WITH SALTED

Shelf life 120 days

International certifications IFS

INDUSTRIA DOLCIARIA QUARANTA

HALL: 3.2 BOOTH: C 049A

SOFT NOUGATS CASE Case with 156 g of individually wrapped

soft nougats. Available in two delicious mono-flavour variants: Pistachio & Forest fruits

Packaging details 156 g paper case

Shelf life 24 months from production date, 12 months minimum granted at delivery. International certifications BRC, IFS, Smeta Sedex

ITALPIZZA HALL: 04.1 BOOTH: C 069 - D 068 UTTO PROSCIUTTO PRO ITALPIZZA



MINI BAG

The mini-pizza revolution: small pizzas, big personality, great appetizer. Four different types available: Margherita, Cheese, Bacon, Ham. Always perfect for an aperitif. Packaging details 260 g

Shelf life

12 months Margherita, 18 months Bacon, Cheese and Ham

Ο



Our production and packaging processes respect the environment.





FILIPPINI

Topen line





Molino Filippini reinterpreted Couscous by using gluten-free flours. A new quick cooking choice loving the environment!

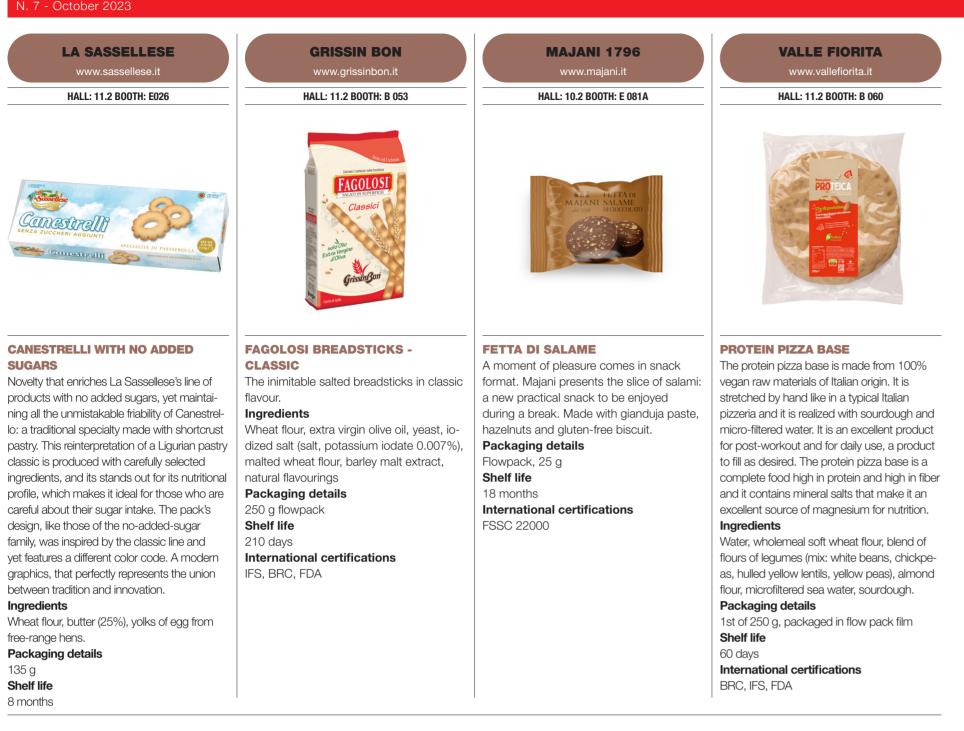
COUSCOUS

Try our PROTE+IN Couscous, a new delicious option enriching your diet with nutritious plant-based proteins.

Albeing line







MOLINO DE VITA www.molinidevita.it

HALL: 5.1 BOOTH: D 038 (CONSORZIO IL BIOLOGICO)



ORGANIC DURUM WHEAT SEMOLINA 100% ITALY HIGH IN PROTEIN

In collaboration with farms and agricultural for enriching your diet with plant-based cooperatives, the company has implemen- proteins. With a notable protein content ted sustainable cultivation programs with seeds of high-quality varieties in areas with | for those looking for a healthy and tasty a vocation for the best durum wheat. The whole process is guaranteed by a certified tracking system conforming to ISO 22005 by Dnv Italia to obtain durum wheat semo- Ingredients lina for the production of high-quality pasta | Pea flour (22,5%), chickpea flour (22,5%), made exclusively from Italian durum wheat. red lentil flour (22,5%), yellow lentil flour Shelf life

6 or 12 months.

Packaging details Bulk truck, 25 kg bags, 800 kg bags. International certifications

Organic CEE 834/07, IFS Food, UNI EN ISO 9001, production chain traced from field to production by UNI EN ISO 22005 -DNW Italy certified traceability system.

MOLINO FILIPPINI

HALL: 11.2 BOOTH: B 023



PROTEIN LEGUMES COUS COUS

The gluten-free Protein Legumes Cous Cous is a nutritious and delicious option of 30%, this product is an ideal choice protein source. It can be used as a base for salads or as an accompaniment to main dishes.

(22,5%), pea protein (10%).

Packaging details 100% recyclable paper case and bag. 250 Sizes

g package. Shelf life 12 months (18 months in protective atmo-

sphere) International certifications

BRCGS, IFS

HALL: 7 STAND: C 060

MOLINO NALDONI



SMORFIA

Smorfia (registered), for light doughs and high hydration, is Molino Naldoni's latest innovation that combines the best Italian wheats for making a true Neapolitan Pizza. The name recalls the beloved dreams book, because this flour is the dream of every pizza chef around the world: thanks to a high-quality wheat selection, exclusively Italian. Approved by The Verace Pizza Napoletana Association.

Ingredients

Soft wheat flour type '0', 100% Italian wheat, 100% natural, without the addition of enzymes or chemical agents.

25 kg, 5 kg (new pack), paper bags Shelf life

300 days

18

Certifications

Brcgs, UNI EN ISO 22005:2008, UNI EN ISO 9001:2015, U.S. FDA, ISCC Plus, Kosher, Halal.



C-CATERING GNOCCHI MIX

Catering Gnocchi Mix by Molino Pasini is part of a complete line of gnocchi mixes for professional use. Three mixes developed specifically for cold-kneading production of gnocchi, preferably for automatic or semi-automatic processing. Thanks to the superior quality and optimal dosing of their ingredients, these gnocchi mixes make gnocchi of the right firmness and elasticity and a delicious taste.

Packaging details

400 g and 10 kg paper bag Shelf life

12 months

International certifications BRC, IFS, Halal, Kosher, UNI en ISO 22005 :2008

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ANUGA SPECIAL EDITION

RIGONI DI ASIAGO

www.rigonidiasiago.com

HALL: 5.1 BOOTH: F 048



NAFAVOLA 270

Nafavola 270 is a composition designed to obtain a light and melt-in-your-mouth dough, with a developed alveolation that guarantees an extraordinary explosion of the crust and is recommended for direct doughs with 10-26 hours of rising time. Ingredients

Soft wheat flour type '0' Packaging details 10 kg, paper bag Shelf life 12 months



PROFESSIONAL MIX FOR GRAN PINSA ALLA ROMANA

Gran Pinsa alla Romana mix is made with a special mix of flours specifically developed for preparing leavened products, such as Romanstyle Pinsa. It is made from mixed grains, to be mixed with water and a very small amount of brewer's yeast. Compared to traditional pizza, Pinsa alla Romana is produced with a high percentage of water, making the dough much softer. Its long rising time of 24/48 hours also means that the product comes out easier to digest, more crispy, and airy. Ingredients

Soft wheat flour type 1, soy flour, rice flour

and sourdough. Packaging details 5 kg, paper bag

Shelf life

15 months

HALL: 2.2 BOOTH: A 018

PINSAMI

www.pinsami.i

MINI PINSA PINSAMI

Mini Pinsa Pinsami is the single-portion, space-saving version of the oval classic Pinsa Pinsami. The core values of the Pinsa Pinsami have not changed: same dough (a mix of rice, wheat and soy flours as well as sourdough starter), rigorously hand-made dough and a slow leavening of at least 24 hours. Mini Pinsa Pinsami preserves all the qualities that make Pinsa Pinsami a masterpiece: lightness, digestibility and versatility. Ingredients

Wheat flour type '0', water, rice flour, soy flour, rice semolina, iodized salt 1.1% (salt, potassium iodate 0.007 %), extra virgin olive oil, dried wheat sourdough starter, dried brewer's yeast.

Packaging details

Pack of 2 Pinsa crusts of 130 g. Format 20x15 cm Shelf life

60 days



NATÙ STRAWBERRIES

Natù Strawberries is one of the four versions of the new Rigoni di Asiago's line Natù. All four are made from 95% fruit, with no added sugar, no preservatives nor artificial sweeteners. Natù is the naturally for those who choose a healthy and active lifestyle.

Ingredients

Strawberries* 60%, apple purée* 35%, sweetener: erythritol*, gelling agent: pectin, natural stevia flavouring. *Organic.

Packaging details 240 g (6 jars paper box) Shelf life

18 months

International certifications Organic, Vegan







BEHIND EVERY TRUE STORY

Libra is the new prosciutto crudo by Salumificio San Michele, rich in potassium and characterized by a sodium content reduced by 25% compared to traditional hams. This makes it an ideal product for wellnessconscious people seeking to limit salt intake in their diet.





SARCHIO

Ο



WHOLEGRAIN OAT BISCUITS A recipe based on gluten-free oats and

organic ingredients. Crumbly, with the perfect blend of wholegrain flour and glutenfree oatmeal, these biscuits are ideal for a cheerful breakfast or a sweet snack.

Ingredients

Whole oat flour* gluten free, cane sugar*, high oleic sunflower oil*, corn starch*, oat bran* gluten free, thickening agents: guar gum*; vanilla extract*, leavening agents: acid sodium carbonate; salt. *Organic product.

Packaging details

200 g, recyclable paper package Shelf life 12 months

International certifications Organic, Gluten free



SIPA INTERNATIONAL

HALL: 5.1 BOOTH: F 059

TARALLI MADE WITH RED LENTILS COUSCOUS

The first Taralli made with red lentils Couscous to obtain a snack rich in proteins. Ingredients

Pack 230 g

Shelf life

12 months

International certifications

BRS, IFS, Organic, Veganok, Kosher,

VALSOIA

www.valsoia.com

HALL: 11.2 BOOTH: E 018A

Gluten free, BIO Suisse, Naturland

Soft durum wheat flour, durum wheat

semolina, red lentils Cousocus (100% red experience, enclosed in three different lentils flour), white wine, high oleic sunflobags with assorted flavours: Coconut and mint; Orange, cocoa and almond; Cocoa wer oil, sourdough, salt, fennel seeds. Packaging details and cocoa with cocoa nibs. Riciclable plastic box with carton cluster.

Ingredients

Extra dark chocolate 75%, cocoa cream, caramelized almond grains, candied orange cubes, desiccated coconut, mint essential oil, cocoa nibs. Packaging details

VICENZI

HALL: 2.2 BOOTH: B 048

SOCADO

ww.socado.co

HALL: 3.2 BOOTH: A 059

230 g, self-standing bags Shelf life

DARK CHOCOLATE 75%

graphic design.

A new line created for the most deman-

ding palates, a new elegant and refined

The new Socado Dark Chocolate 75%

pralines promise an explosive dark taste

24 months

SOTTOLESTELLE -BENEFIT COMPANY

HALL: 7 BOOTH: B 034



LIVEBIO COOKIES WITH COCOA

The mix of wheat flour and mouth-watering cocoa enclosed in a fragrant shortbread biscuit. Prepared without milk or eggs, a simple recipe made with Italian extra virgin olive oil and organic ingredients, to enjoy the bakery goodness at breakfast. Ingredients

Soft wheat flour, cane sugar, extra virgin olive oil, cocoa.

Packaging details

300 g, 6 packages per box Shelf life

12 months International certifications

ISO22005, BIO dedicated factory, vegan society, ICEA IT BIO 006, ISO 9001

ZAGHIS

www.zaghis.com

HALL: 2.2 BOOTH: C 051



VALLEDORO

www.valledorospa.

HALL: 2.2 BOOTH: D 059

APERIGRI' WITH GRANA PADANO CHEESE

The new Valledoro Grana Padano Cheese Breadsticks are perfect at any time of the day. The light salting on the surface and the typical taste of Grana Padano Cheese make it a delicious product, ideal for a break or as a delicious appetizer. Ingredients

Wheat flour, Grated Grana Padano PDO cheese (milk, salt, rennet, lysozyme from egg) 12,5%, sunflower oil* 9,5%, salt, yeast, malted barley flour, flavouring.

Packaging details

100 g, Plastic PP coex 25µm + PP coex 30µm MET Shelf life

240 days

International certifications BRC, IFS

CHOCOLATE SWIRL COOKIE

The combination of indulgent cookies and plant-based Italian gelato reaches its perfection thanks to delicate chocolate swirl and crispy chocolate chips, 100% plant based and naturally lactose-free, Valsoia Cookie is also available with cranberry

sauce swirl made with wholegrain oat

flakes. Ingredients

Ice cream (55%): Cashew drink (57%) dark chocolate chips (5,6%) dark chocolate powder (0,6%) (cocoa powder, cocoa mass, sugar), vitamin B12. Cookies (45%): wheat flour, wholemeal oat flakes (9%), sugar, coconut oil, chocolate drops (2.2%)

Packaging details 3 cookies per unit, 270 g, 475 ml Shelf life

18 months

International certifications

Regulation (EC) n.2073 / 2005 and subsequent amendments

MILLEFOGLIE FILLED PUFF **PASTRY RANGE**

The filled Millefoglie puff pastries by Matilde Vicenzi – with 192 thin crispy layers of fine puff pastry with butter and their chocolate, milk, raspberry or apricot filling - are among the symbols of Matilde Vicenzi's puff pastry tradition. The original recipe requires a layer of butter between the folds of puff pastry dough; then, you must gently fold the dough back on itself many times. Matilde's crisp and fragrant bite-size filled puff pastries - the only composed of 192 layers - can only be obtained through this process. This is the secret of Millefoglie, crispy delight at first bite.

Packaging details

Weight: 100 g (Chocolate and Milk), 90 g (Raspberry and Apricot). Flow packs Shelf life

12 months

International certifications

20

DNV-GL ISO 9001, Brcgs Food Safety, IFS, U Kosher, Halal, Gluten free

PANDORO WITH PISTACHIO CHOCOLATE CHIPS AND PISTACHIO CREAM

The soft dough of the historic Zaghis Pandoro recipe, the traditional Venetian dessert par excellence, is enriched with small pistachio chocolate drops directly immersed in the dough and two sachets of pistachio cream to be spread as desired in the soft slice. So in addition to the classic bag of icing sugar, this product becomes a real 'do it yourself kit' where the consumer becomes the protagonist of his own product.

Ingredients

Soft pandoro pasta with fresh Italian eggs, fresh milk and Millefiori honey from Friuli. Lots of pistachio chocolate chips surrounding the product. Two sachets of pistachio cream. A sachet of icing sugar, the perfect match for Pandoro.

Packaging details

1 kg, hand packaged in fine lined paper with double satin ribbon Shelf life

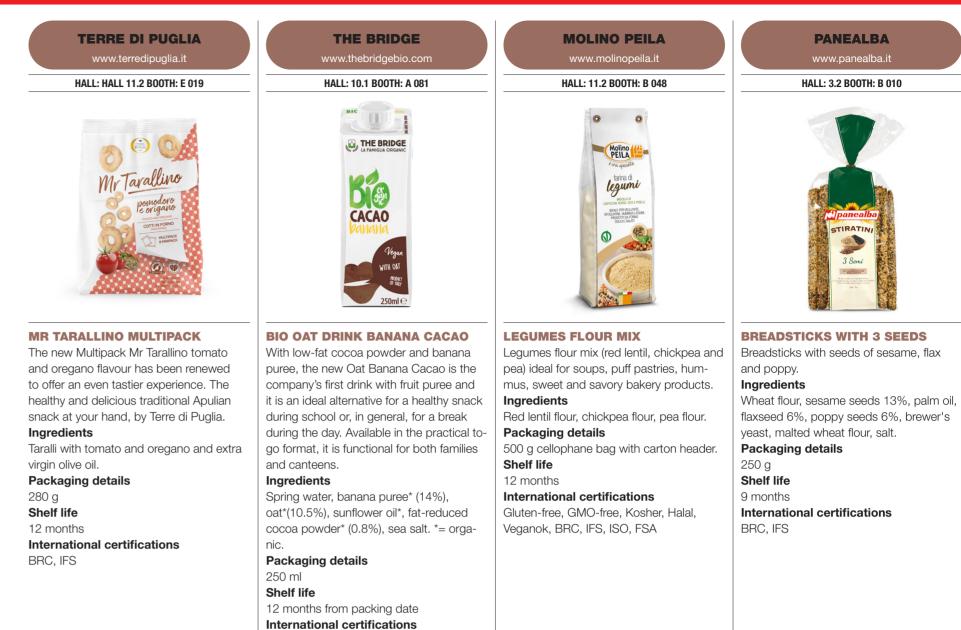
240 day







ANUGA SPECIAL EDITION



REBRANDING 2023: CREME SPALMABILI





ICEA Organic IT BIO 006, AB Agricolture

Biologique



Crema di Caprino al naturale



Crema di Pecorino al tartufo



Crema di Caprino



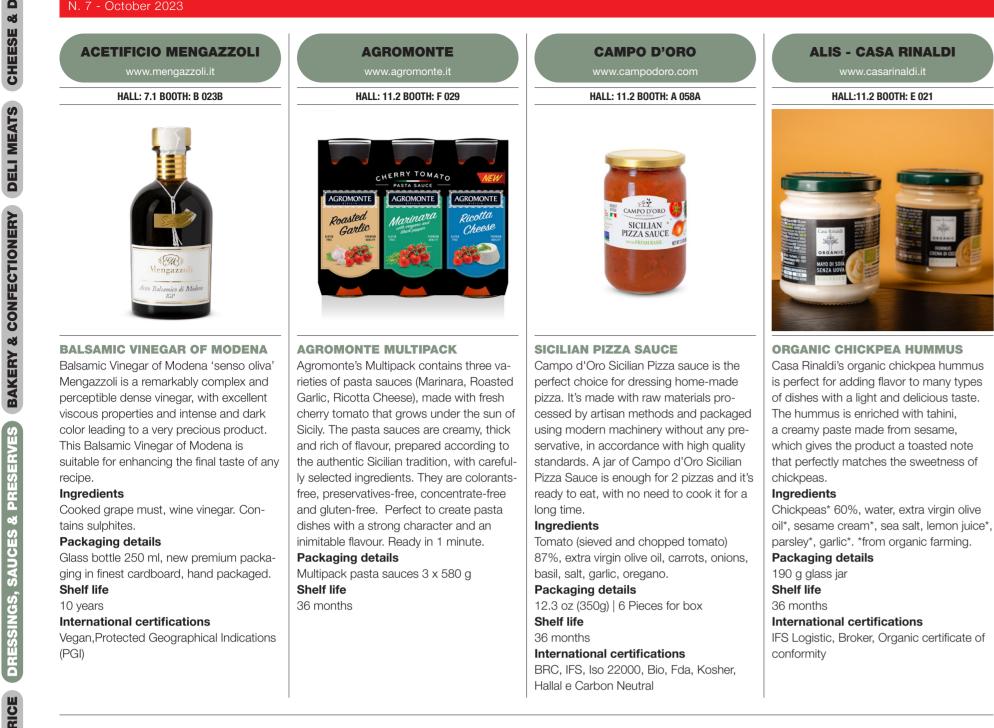
Crema di Pecorino al Peperoncino di Calabria 💬



Sugo fresco Cacio & Pepe Con Pecorino Romano DOP



The Italian Food Magazine - Buyer's Guide



D'AMICO

HALL: 7.1 BOOTH: D 013 (CONSORTIUM ITALIAN TRADITION)

nography with the name of 'Morandiane',

in honor of the story of 'still life' by Giorgio

Morandi. Castelvetrano Pitted Sweet Oli-

ves are a Sicilian variety, among the finest,

harvested in Castelvetrano, in the province

PEELED TOMATOES BIFFI VEGETABLE BOLOGNESE Davia's peeled tomatoes are born in the Italian areas where the tradition of tomato cultivation has been handed down for generations and then come to us where they are processed with passion and steam peeled ready to be immersed in a rich tomato sauce, leaving their full flavor Ingredients of fresh tomatoes. Ingredients Peeled tomatoes, citric acid, tomatoes iuice Packaging details 400 and 800 g in trays of 12 tins; 2,500 g in trays of 6 tins 36 months

DAVIA

HALL: 7.1 BOOTH: C 030G - D 031G

International certifications

BRC, IFS, Sedex, ISO 14000, ISO 9001, Kosher, Organic

POMÌ ORGANIC TOMATO PUREE **CASTELVETRANO PITTED GREEN** Pomì Organic Tomato Purée is a sauce **SWEET OLIVES - 'VASI D'AUTORE** produced with genuine organic tomatoes, 2023 For the new collection of 'Vasi D'Autore' fresh and perfectly ripe, processed right after harvesting. It is perfect to prepare any 2023 in Limited Edition D'Amico engaged type of dish. the artist Pietro Lista, who signs the ico-

CASALASCO SOCIETÀ AGRICOLA

HALL: 11.2 BOOTH: D 038

Ingredients Organic tomatoes, salt Packaging details 500 g in a glass bottle Shelf life 39 months International certifications 100% Italian tomatoes, Organic

Ingredients Water, olives, salt, acidity regulators citric

of Trapani.

acid and lactic acid, antioxidants ascorbic acid. The product may contain olive stones Shelf life or fragments of them. Packaging details

Glass, 700 g Shelf life

36 months

Biffi's 100% Vegetable Bolognese is the plant based version of the Italian typical meat sauce, prepared according to the traditional Bolognese recipe, but in a veggy version, where vegetables are blended together to create a very tasty sauce. Tomato pulp 32%, sunflower-seed oil,

carrots, onions, celery, extra virgin olive oil, texturised soy 5%, double tomato concentrate 4%, salt, corn starch, sugar, basil, modified corn starch, natural flavors, dehydrated rosemary, pepper, acidity regulator: lactic acid (vegetable).

FORMEC BIFFI

HALL: 7 BOOTH : A 010A

Packaging details

Ambient Line - 190 g glass jar, Chilled line – 150 g plastic cup

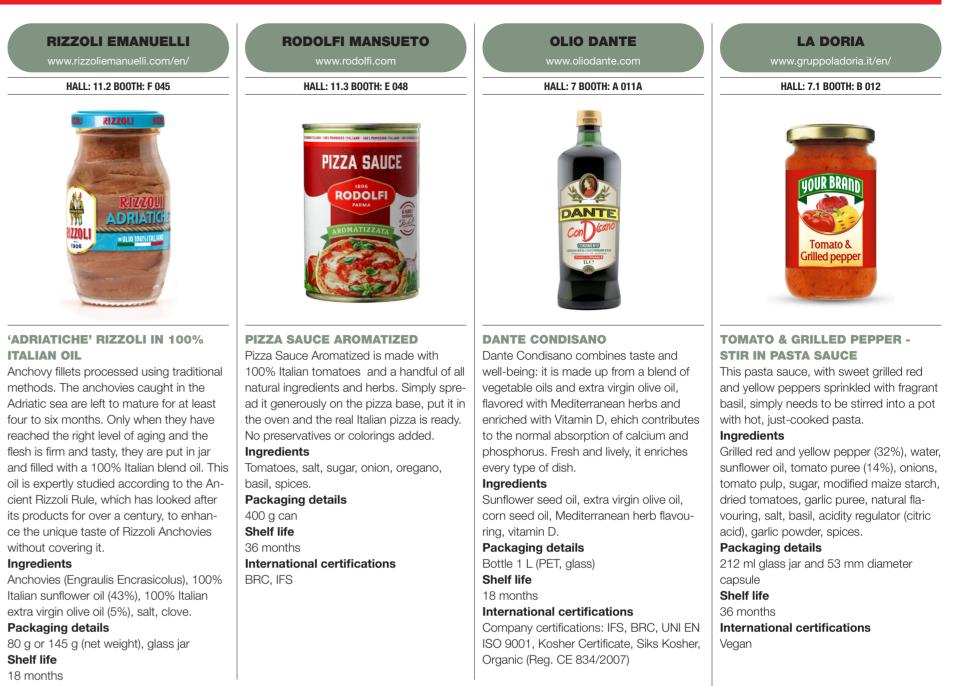
Shelf life

Ambient Line: 18 months, Chilled line: 4 months

International certifications Vegetarian Society Approved

22

ANUGA SPECIAL EDITION





TO MAKE ITS OWN CONTRIBUTION TO ACHIEVE THE 17 GLOBAL GOALS DESIGNED BY THE UN IN THE SUSTAINABLE DEVELOPMENT GOALS", IN FAVOUR OF SOCIAL ECONOMIC AND ENVIRONMENTAL SUSTAINABILITY.

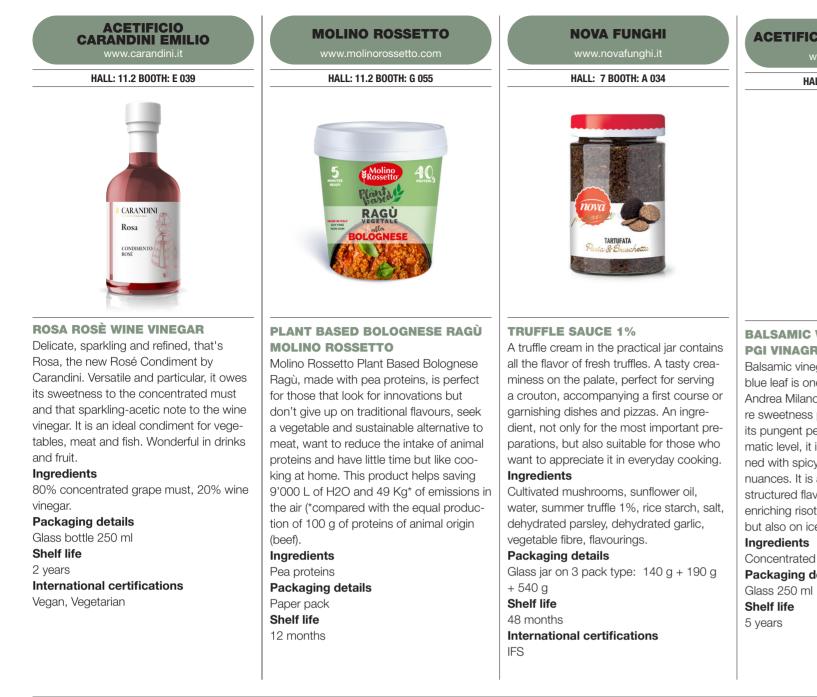
From good milk and from goodwill.

(f) (in) www.inalpi.it

WANTED, MAMMA MIA AND **TEX MEX SLICES LATTERIE INALPI** THE RIGHT WAY







ACETIFICIO ANDREA MILANO HALL: 11.2 BOOTH: A 050

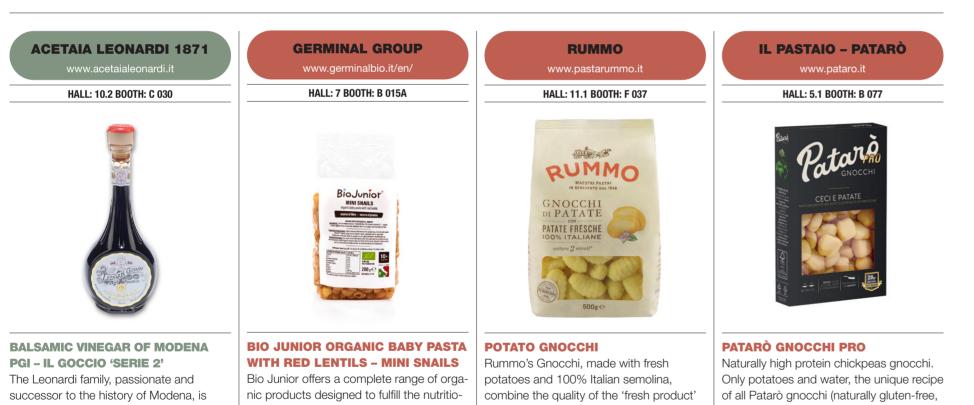


BALSAMIC VINEGAR OF MODENA PGI VINAGRUM BLUE LEAF

Balsamic vinegar of Modena PGI Vinagrum blue leaf is one of the high-end vinegars by Andrea Milano. A full-bodied product where sweetness prevails over acidity limiting its pungent perception. While, on an aromatic level, it is the cooked must combined with spicy notes to triumph over fruity nuances. It is a vinegar with complex and structured flavors and aromas, ideal for enriching risottos, fish, white or red meat but also on ice cream or strawberries.

Concentrated grape must, wine vinegar Packaging details

Shelf life



a centuries-old producer of Balsamic Vinegar PGI unique in its kind because it is Snails Organic Baby Pasta is made with still obtained according to tradition, so it is Italian organic wheat and lentils, it's source 100% natural with total absence of dyes, caramel or preservatives. The original recipe requires only 2 ingre-

dients: cooked grape must, from selected Trebbiano and Lambrusco grapes from the Leonardi vineyards, and wine vinegar to balance the acidity. The must is cooked slowly over direct heat and is then patiently | Packaging details aged in wooden barrels for years. Ingredients

Wine vinegar, cooked grape must. Packaging details Exclusive bottle 'll Goccio' Shelf life 10 years from bottling date International certifications BRC, IFS

nal requirements of early childhood. Mini in protein, contains vitamin B1, it looks inviting and it's easy to cook. The cute funny shapes will surely be appreciated by the little ones.

Ingredients

Organic durum wheat semolina, organic red lentils flour (15%), vitamin B1 (Thiamin). 200-320 g, polypropylene film Shelf life 36 months International certifications EU Organic

with the service content of the ambient range, thanks to their 12-month shelf life. They also have accentuated ridges to hold and enhance any type of sauces. In the same range, also the smaller version, the Gnocchetti, suitable for light sauces based on fish or vegetables and the gluten-free version, made with 100% Italian corn flour. Ingredients

Fresh potatoes, durum wheat semolina, water

Packaging details Paper packaging, 500 g Shelf life 12 months

without eggs, without milk and derivatives), combined with chickpeas (completely soy free). This combination allows to increase the protein intake of the dish, is suitable for all diets and rich in taste as all the Patarò gnocchi.

Ingredients

Chickpea puree 74% (water, chickpeas 24%), potato flakes, potato starch, pea proteins, salt.

Packaging details

400 g, paper pack with plastic bag inside Shelf life 60 day

International certifications BRC, IFS



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ANUGA SPECIAL EDITION



PATAMORE Fresh potato gnocchi. Ingredients Fresh potatoes, flour, eggs, salt. Packaging details 500 g – Doypack printed film Shelf life 60 days International certifications BRC, IFS



TORTELLINI DI MODENA

Pasta: wheat flour 37%, eggs 15%, durum wheat semolina. Filling: Parmigiano Reggiano PDO 12%, Mortadella Bolognese PGI 9%, raw ham, beef, pork, salt, nutmeg.

Packaging details 250 g, plastic tray with sticker Shelf life 60 days fresh International certifications IFS, BRCGS



MAMMA EMMA Gnocchi stuffed with Pecorino cheese and

black pepper.

Ingredients Steamed potatoes, type '0' wheat flour, Pecorino Romano PDO, ricotta cheese spread, eggs, fresh milk, salt, pepper. Packaging details

350 g Recyclable plastic film inside FSC certified cardboard box Shelf life

24 months frozen, 60 days fresh International certifications IFS, BRCGS, Smeta 4 Pillars



MICHELIS EGIDIO

www.michelis.it

HALL: 5.1 BOOTH: B 071

ROASTED MEAT AND VEGETABLES RAVIOLI

Filling 55%: roasted pork and beef 32%, cooked ham, sautéed vegetables, mortadella, ricotta cheese. Grana Padano PDO cheese, nutmeg, salt. Pasta 45%: durum wheat semolina, soft wheat flour type "00", fresh Italian free-range eggs 18%. Dusted with rice flour.

Packaging details

250 g, 500 g, 1000 g - plastic tray with sticker

Shelf life 21 days fresh International certifications IFS, BRCGS

Rosa dell'Angelo



WE ARE COMMITTED TO PROTECTING ARTISAN PRODUCTS AND TO SUPPORTING AGRICULTURAL BIODIVERSITY

WWW.ROSAANGELO.IT **SAGEM SRL VIA PER PARMA 6** TRAVERSETOLO PARMA ITALIA





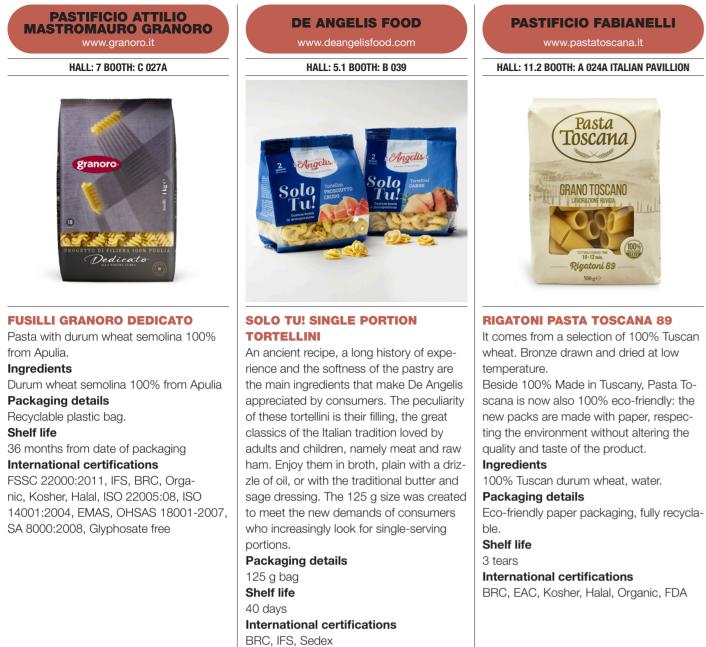




KÖLN · COLOGNE 7-11.10.2023



Hall 5.2 Stand A-008







FETTUCCINE

Fettuccine is a delicious flat pasta with an authentic texture that holds perfectly any kind of sauces. Fettuccine is the result of a successful encounter of simple and selected ingredients (Italian eggs and Italian durum wheat semolina) combined in the kitchens of the historic Italian pasta maker, Scoiattolo.

Ingredients

Durum wheat semolina, egg, water. Contains wheat, eggs. May contain: soy.

Packaging details Bipack bag

2 x 24 oz (1.5 LB) 680 g (1.3 Kg). Net weight: 48 oz (3 LB) 1.36 kg

International certifications

ISO 9001, Organic, IFS Higher Level (unannounced audit), BRCGS grade A+ (unannounced audit), AIC.



F.LLI DE CECCO DI FILIPPO FARA SAN MARTINO HALL: 11.2 BOOTH: D 030



SPAGHETTONI QUADRATI

De Cecco has launched two new specific Lines ('I Grandi' and 'I Regionali') which include the Spaghettoni Quadrati shape. These new and tasty De Cecco creations are the largest variant of Maccheroni alla Chitarra, with excellent firmness in cooking, perfect for strong taste sauces, and for sauteed preparations. These shapes are ideal for typical Italian recipes such as 'carbonara', 'amatriciana' and 'cacio e pepe' or for a quick preparation like the typical oil, garlic and chilli.

Ingredients

Durum wheat semolina of superior quality. Packaging details 500 g in PPL 100% recyclable

Shelf life

36 months

International certifications

ISO 14001:2004 DNV Environmental, Product Certificate DNV, HACCP DNV, ISO 9001:2008 DNV, SA 8000 DNV, BRC (DNV), IFS (DNV), Organic ICEA, EPD, Kosher, Halal, ISO 26000, Gender equality UNI/PdR 125:2022.

se Free, Low-Fat

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ANUGA SPECIAL EDITION

PASTA BERRUTO www.pastaberruto.

HALL: 11.1 BOOTH: F 038



BERRUTO POTS OF ITALY – TAGLIATELLE WITH TRUFFLES

The Berruto Pots of Italy range is made of 10 recipes: 4 'Classic', 4 'Vegan Ok' and 2 'Premium' to satisfy everyone tastes. Pasta is pre-cooked at steam - thanks to a super innovative process and at the same time 100% natural - while the sauces are the result of a very refined selection of ingredients simply dehydrated. The single portions can be consumed everywhere and properly disposed, since packs are recyclable paper cups.

Packaging details 70 g in paper cup Shelf life 14 months

Kosher pasta.

International certifications BRC, IFS, GFSI (Global Food Safety Initiative). The company has the certificates for the production of Organic, Halal and



PAGANI INDUSTRIE ALIMENTARI

HALL: 7.1 BOOTH: A 017

READY-TO-EAT TORTELLINI

Pagani presents Tortellini Ready to Eat: traditional ready-made tortellini with sauce, in a handy single-serving doypack. Readyto-Eat Tortellini are available in 3 variants: Tortellini cured ham with tomato sauce and | as the lid is removed. Naked Ultimate is basil; Tortellini cheese with tomato sauce and basil; Tortellini cheese with traditional cheese sauce. The Tortellini Ready to Eat Pagani do not contain preservatives and can be stored out of the fridge for 12 months.

Packaging details Doypack, 250 g Shelf life 12 months with no refrigeration required International certifications IFS, BRC, SMETA



NEWLAT FOOD

www.newlat.i



Naked Ultimate is the new product line with an authentic Asian taste, giving people a snack to be very proud of. The intense, umami flavour is released as soon made with premium ingredients, natural flavourings (that replicate the taste and aroma of beef, duck and chicken) and no artificial colours or preservatives. The three products are suitable for vegetarians and vegans. Preparing Naked Ultimate is quick and easy, just add a little boiling water and wait a few minutes. Packaging details

90 gr, recyclable packaging Shelf life

12 months







Leproteine VEGETALI

una storia fatta di gustc

dal 1955



GIANNI NEGRINI'S ITALIAN TASTE. Protagonist in Every Role.



For more than sixtyfive years, the Negrini family has sales produced quality cold cuts in areas of Italy where the art of meat curing has some of its deepest roots and has earned the very finest reputation. Founded by Angelo Negrini in 1955, the company has always placed the company has always placed the company has always placed the traditions of the trade. It is with this business philosophy that the Negrini group has become one of the most important names in the Italian food business. With a production and

Taken Provide

sales strategy directed primarily at quality, innovation and customer service, the Negrini group represents an ideal partner for distribution and catering firms eager to keep up with market development and the demands of Mortadellas, that are produced in different sizes; this is the product in which Negrini originated its business in the 50s and it still represents its main product. Negrini produces also has a wide range of other products, like salamis, pork neck salamis and bacon, cooked ham and roast meat and naturally cured ham. All products are available either in big cutting sizes or in trays already sliced. Negrini distributes its products directly or indirectly throughout major European markets and around the world.

the consumer. Negrini's showpiece has always been the

Gianni Negrini

SALAME

Gianni Negrini

Belogna 6

GIANNI NEGRINI srl

Via Alberelli, 28 - 44045 Renazzo (FERRARA) - ITALIA - Tel. +39 051 6850011 - segreteria@negrinisalumi.com - www.gianninegrini.com

