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THE ITALIAN FOOD MAGAZINE

BUYER'S • GUIDE

YEAR 5 - N° 4 • APRIL 2017

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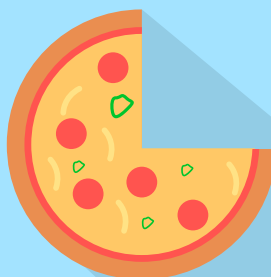
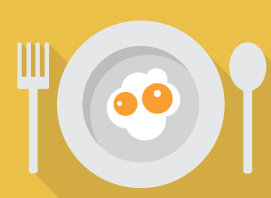
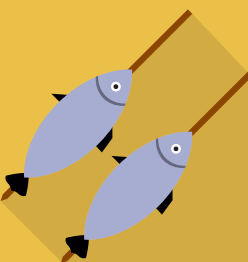
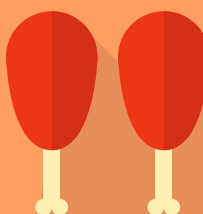
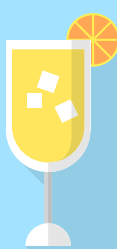
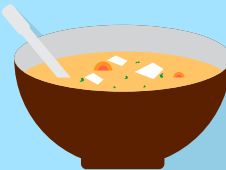
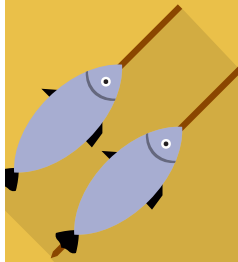
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EDITORIAL

by Angelo Frigerio, managing director
and Riccardo Colletti, editorial director

ITALY IS READY

The real global food & beverage championship, that is to say the spring exhibitions' roadshow, is about to begin.

After Prowein in Düsseldorf, now it's time for Italy to play its cards. In less than one month three major events are going to take place between Verona, Parma and Milan. The first one to go on stage is Vinitaly, the leading wine exhibition, to be held in Verona from 9 to 12 April. Followed by the very first edition of Cibus Connect, in Parma on the 12 and 13 April; and finally Tuttofood, in Milan from 8 until 11 May.

Italy, of course, is under the spotlight. Not only or mostly because it will be playground for all of these trade shows. But also for the industrial, entrepreneurial and produc-

tive – as well as distributive – capability that it is able to implement. Italy of food & beverage never gives up. And despite a weak domestic market, it doesn't stop creating and innovating. Quite the contrary. It is ready to face the challenges of global markets, where competition is fierce.

Italian excellences, anyway, are definitely the most appealing. As shown by the recent Prowein. 1,600 exhibitors out of 6,500 proceeded from Italy: that is to say, Italians accounted for 25% of the total exhibiting companies. Taking a walk among the booths in Düsseldorf, we managed to touch by hand the skills and the expertise of our producers (wine producers, in this case). Stories of passions, values

and people that are not afraid of changes and hold on.

At Prowein, the 'Italy of wine' was the undisputed protagonist, with a significant presence and a wide and qualified products portfolio.

Wine is definitely one of made in Italy's flagship products worldwide. But it is just one of the many facets of an industry, that of food & beverage, that we can export and enhance all over the world. Despite the bureaucratic challenges and the protectionist measures, despite the custom duties and the delays in the implementation of regulations (be aware, this is not only an Italian problem), Italy is ready. Ready to play the game with enthusiasm and until the very last second. And often, we win.

L'ITALIA C'È

Il vero campionato mondiale dell'agroalimentare, ossia il road show fieristico internazionale di primavera, sta per entrare nel vivo.

Dopo Prowein a Düsseldorf è l'Italia che cala i suoi pezzi da novanta. Sull'asse Verona - Parma - Milano nell'arco di meno di un mese vanno in scena tre grandi appuntamenti. Ecco la sequenza: Vinitaly – la grande manifestazione e festa del mondo enologico – che si terrà a Verona dal 9 al 12 aprile; la prima edizione di Cibus Connect, a Parma il 12 e 13 aprile e poi la grande kermesse rappresentata da Tuttofood, in scena a Milano dall'8 all'11 maggio. Ovviamente, l'Italia è sotto

i riflettori della ribalta. Non soltanto o principalmente perché diventa il teatro dove vanno in scena di queste importanti rassegne.

Il nostro Paese si trova al centro dell'attenzione principalmente per la qualità industriale, imprenditoriale e produttiva – oltre che distributiva – che è in grado di sprigionare.

L'Italia dell'agroalimentare non si ferma, pur dovendosi confrontare con un mercato interno che non brilla: ma non per questo smette di ideare e innovare. Anzi. È pronta anche a rilanciare senza paura la sfida sui mercati esteri, dove la competizione è a dir poco serrata.

Ma le eccellenze del Bel Paese sono indubbiamente tra le più appealing. Una dimostrazione è arrivata proprio dal recente Prowein, che non a caso ha chiamato a raccolta più di 1.600 espositori italiani su un totale di circa 6.500: per capirci un'incidenza del 25%. E proprio visitando i padiglioni a Düsseldorf è stato possibile toccare con mano le attitudini e le competenze (in questo caso nell'ambito vinicolo) del nostro sistema produttivo. Storie di passioni, valori e persone che non hanno paura del cambiamento e dunque non si fermano. A Prowein l'Italia del vino ha fatto bella mostra di sé. E lo ha fatto a tutti i livelli: con

una presenza rilevante, con un portafoglio di prodotti articolato e di primissima qualità.

Il vino è indubbiamente uno dei porta bandiera delle eccellenze Made in Italy. Ma è soltanto una delle tante anime dell'agroalimentare che possiamo esportare e far conoscere in tutto il mondo.

Nonostante le difficoltà burocratiche, le paventate chiusure amministrative o le restrizioni doganali, i ritardi nell'applicazione dei regolamenti (sia chiaro, anche all'estero, non è un male endemico di casa nostra), l'Italia c'è. Gioca sempre la propria partita con intensità e senza risparmiarsi. E spesso la vince.

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Only the best is good enough

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NEWS

FERRERO BUYS U.S. CHOCOLATE MAKER FANNIE MAY

Nutella maker Ferrero has signed a deal to buy U.S. confectioner Fannie May from online retailer 1-800-Flowers.Com for 115 million dollar in a move to strengthen the Italian company's presence in the overseas market, they said in a joint statement. Fannie May, founded in Chicago in 1920, makes chocolate bars, praline and chocolate snacks that are sold mainly through 1-800-Flowers.Com. Fannie May has 80 stores and continues to operate a production facility in

Ohio, with distribution centers in Ohio and Chicago. It has 750 full-time employees, with additional seasonal hires. The United States is the fifth-biggest market for the Italian group, whose total revenue was 10 billion euros (10.7 billion dollar) in the financial year ended in August. As part of the deal, Ferrero said it would sign a commercial partnership with 1-800-Flowers.Com to offer some of its and Fannie May's products on the online platform.

Ferrero fa compere in Usa: acquisito Fannie May

Ferrero International ha annunciato l'acquisizione, per 115 milioni di dollari, di Fannie May, produttore di cioccolato con sede a Chicago, nell'Illinois. Prosegue la strategia di espansione della multinazionale di Alba, che mette a segno un nuovo colpo dopo le acquisizioni della società belga Delacre e dell'azienda inglese Thorntons. Una manovra che consolida la presenza di Ferrero in America, quinto mercato per il gruppo italiano, dove sono impiegati 225 dipendenti. A questi si aggiungeranno i 750 dipendenti di Fannie May, operativi nella piattaforma di produzione (in Ohio), distribuzione e vendita. L'azienda, fondata a Chicago nel 1920, è oggi un marchio di proprietà di 1-800-Flowers.Com Inc e vende online, sui canali telefonici e televisivi e possiede una rete di 80 negozi. L'accordo prevede anche una partnership commerciale secondo la quale verrà inclusa una selezione di prodotti Ferrero e Fannie May nei cesti regalo e nei siti di e-commerce di 1-800 Flowers.com.

UK: NEW SUGAR TAX TO COME INTO FORCE IN 2018

It will be set at 18 pence per liter (about 21 cent) for added sugary drinks with a total sugar content of 5 grams or more per 100 ml, and at 24 pence (about 28 cent) per liter for those with 8 grams or more per 100 ml, the new sugar tax announced by the English government that will enter into force in April 2018. The UK's soft drinks industry levy, announced in last year's Budget, was confirmed by Chancellor Philip Hammond. A can of Coke, that now costs about 70 pence (80 cent) in the country, will cost 8 pence more (about 10 cent). No surprise, then, that the US beverage giant is currently busy in a re-branding effort and in the creation of new recipes with no sugars and no calories. No surprise, again, the company's unexpected decision to 'agree' with the UK traffic light labelling system.

Regno Unito: in vigore dal 2018 una nuova tassa sulle bibite zuccherate

18 pence (21 centesimi di euro) in più al litro per le bevande con concentrazione di zucchero superiore a cinque grammi per 100 ml e 24 pence (28 centesimi) per quelle con otto o più grammi ogni 100 ml. Esenti, invece, le bevande con una concentrazione di zuccheri di cinque grammi ogni 100 ml o inferiore. Sono questi i dettagli della tassa sulle bibite zuccherate che entrerà in vigore nel Regno Unito a partire dall'aprile 2018. In seguito all'entrata in vigore del provvedimento, una lattina standard di Coca Cola, che attualmente Oltremarica costa circa 70 pence (80 centesimi), aumenterà di circa 8 pence (quasi 10 centesimi). Non stupisce, con il senno di poi, che il colosso Usa del beverage sia oggi impegnatissimo nel rilanciare il proprio brand attraverso nuove formulazioni con "zero zuccheri e zero calorie". E non stupisce neanche l'improvvisa decisione della multinazionale di "approvare" il sistema inglese dei semafori in etichetta.

GRANAROLO BUYS 60% OF BRAZILIAN COMPANY ALLFOOD

New acquisition for Granarolo. The Italian food giant has purchased 60% of Allfood, major importer and distributor of typical European products in Brazil. This is the second acquisition of Granarolo in this country, in the last two years. At the end of 2015, the Group had announced the acquisition of the 60% of Yema, specialized in the commercialization of dairy

products. Allfood, based in San Paolo, has a portfolio of more than 200 products, 48% proceeding from Italy (25% cheeses and 75% cured meats), 33% of products are Private labels. In addition, the company can count of a 2,000 sqm logistic facility and a plant with two production lines dedicated respectively to cured meats and cheeses.

Granarolo acquisisce il 60% dell'azienda brasiliana Allfood

Non si ferma la stagione di shopping per Granarolo. In Brasile, il colosso agroalimentare ha acquisito il 60% di Allfood, primario importatore e distributore di prodotti tipici europei nel Paese. È la seconda operazione di Granarolo in Brasile negli ultimi due anni. Alla fine del 2015, infatti, il Gruppo aveva già acquisito una partecipazione del 60% di Yema, società specializzata nella produzione e commercializzazione di prodotti lattiero caseari. Allfood, con sede a San Paolo, ha un portafoglio di oltre 200 prodotti, di cui il 48% italiani (25% di formaggi e 75% di salumi), il 33% delle referenze a marchio proprio. L'azienda, inoltre, può contare su un centro logistico di 2mila mq e uno stabilimento con due linee produttive, rispettivamente per salumi e formaggi.

ITALIAN PORK MEAT AND PROCESSED MEATS NOW ALLOWED TO ENTER TAIWAN

Good news for the export of Italian pork meat and processed meats. The Bureau of Animal And Plant Health Inspection And Quarantine (Baphiq) of Taiwan has finally announced that Italy has been recognized free from the African Swine Fever, with the exception of the Sardinia Region. A result achieved thanks to an intense diplomatic activity conducted by the Italian Ministry of Health in collaboration with the EU Commission and the ITA Office in Taipei. "This is the kind of news that we would like to hear every day, and that give our producers the strength and the optimism to overcome the challenges they have been facing on the domestic market for many years. Taiwan, just like the Philippines last December, are giving us a positive signs. A confirmation that our efforts are heading in the right direction," said Nicola Levoni, president of Assica, the Italian association of cured meat producers.

Via libera di Taiwan per carne suina e salumi italiani

Buone notizie per l'export di carne suina e salumi italiani. Il Bureau of Animal And Plant Health Inspection And Quarantine (Baphiq) di Taiwan ha finalmente ufficializzato il riconoscimento dell'Italia quale Paese indenne da Peste suina africana, con l'eccezione della Regione Sardegna. Un risultato conseguito grazie all'intensa attività diplomatica condotta dal ministero della Salute in collaborazione con la Commissione europea e l'Ufficio Ice - Agenzia di Taipei. "Per il nostro settore queste sono il tipo di notizie che vorremmo sentire tutti i giorni e che danno fiducia ai nostri produttori che da anni vivono le difficoltà del mercato interno. Taiwan adesso e le Filippine lo scorso dicembre ci danno segnali positivi e confermano che il nostro lavoro in collaborazione con il ministero della Salute, che ringrazio, sta andando nella giusta direzione", ha affermato il presidente di Assica, Nicola Levoni.

INALCA FOOD & BEVERAGE ACQUIRES BRIGHT VIEW HONG KONG

Italian company Inalca, through its subsidiary Inalca Food & Beverage (IF&B), has acquired 57.3% of Bright View Trading, Hong Kong. The Hong Kong-based company is a major player in the distribution of Italian specialty food products in the former British colony. With a 2016 turnover of 9 million euro, it has over 500 customers among the major restaurants and hotels in Hong Kong and Macau. The founding partner will hold on to a 32.9% stake. The remaining 9.8% will stay with the third partner Michele Bernacchia, who will become the general manager. Hong Kong's acquisition is the latest in a series that IF&B has completed over the last 24 months in Australia, Cape Verde, Thailand, USA, Malaysia, Mexico and the Canary Islands.



Inalca food&beverage acquisisce Bright view trading Hong Kong

Inalca (Gruppo Cremonini) ha acquisito, attraverso la controllata Inalca food&beverage, il 57,3% delle quote di Bright View Trading Hong Kong Ltd. Si tratta di un importante operatore nella distribuzione di prodotti alimentari d'eccellenza, fondato nel 2005 da James Robertson. Nel 2016, si legge in una nota di Inalca, il distributore ha chiuso l'anno con un fatturato di 9 milioni di euro. Il socio fondatore rimarrà con una quota della società del 32,9%, mentre il restante 9,8% rimarrà in quota al terzo socio Michele Bernacchia, che assumerà l'incarico di general manager. Bright View Trading serve oltre 500 clienti tra cui i principali ristoranti e hotel di Hong Kong e Macao.

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THE 'STAR' OF CONTENTION

PRESENTED THE NEW LOGO ELABORATED BY THE STATE POLYGRAPHIC INSTITUTE TO PROTECT 'MADE IN ITALY' ABROAD. THAT IS GOING TO FAVOUR THE SITE OF PROCESSING RATHER THAN THAT OF PRODUCTION FOR FOOD & BEVERAGE PRODUCTS.

The way for the creation of a new 'made in Italy' logo has been paved. And it looks as if the Italian government – embodied in this case by the Ministry for Economic Development, Carlo Calenda, and the Ministry for Food and Agriculture, Maurizio Martina – had decided to value the site of processing of the final products rather than the site of production of the raw materials. In brief: 'made in Italy' does not require the entire supply chain to be Italian. The new logo – if it will be successfully completed – will be reserved to those products that represent the best of Italian creativity and craftsmanship. It doesn't matter whether wheat, milk, olives or meats come from abroad. Thus Italy has always been very short of raw materials. And this is probably the reason why we enjoy the world-wide reputation of being great processors.

The decision to adopt a logo created by the State Polygraphic Institute, however, has been not warmly welcomed by everybody.

The cheese and meat sectors are very pleased with it. Even if Consortia argue that products with Geographical Indications will not be allowed to use this 'Star' (the logo is the emblem of the Italian Republic: a five-pointed star) because of EU regulations governing PDO and PGIs. And in a global market where consumers hardly read any label, and where they know little or nothing about the difference between one symbol and another, the fact of creating another logo may generate some sort of confusion. Italian pasta producers are supporting the initiative, unlike olive oil and wine producers. While Coldiretti, the Italian farmers' association, called it a "masterpiece of hypocrisy".

Of course, it is hard to make everyone agree. Because producers, supply chains, strategies, territories and interests couldn't be more different. But there is one thing they all agree about: we must avoid the risk of increasing the burden of bureaucracy and creating new costs for companies. Is this new logo the right solution to the problem of Italian Sounding? Is it enough to place a mark or a symbol on a product to promote it better beyond national borders? Maybe there is something more or different that the Italian government can do about that. Something that keeps into account the different needs and features of an industry, that of food & beverage, enjoying good health, so far. It would be a real shame to mess it all up.

THOSE AGAINST...

FEDERVINI

Netto Ottavio Cagiano, president

"It took 50 years to create an efficient value-based system founded on DOC and DOCGs and these are the only products that can be distinguished by the Italian States trade mark. We can change this system, but we can't destroy it. Before using the 'Star' for all Italian wines and delete half a century of history we should think it twice."

COLDIRETTI

Roberto Moncalvo, president

"This is the contrary of what consumers are demanding for, in Italy and abroad. People ask for products made with 100% Italian raw material and processes. Just think of the debate aroused by the New York Times in relation to the Italian olive oil made with foreign olives, that has hurt the whole industry."



... AND THOSE FAVORABLE

AIDEPI

Luigi Cristiano Laurienza, secretary

"We support any initiative launched by the government aimed at tackling counterfeiting and the Italian sounding phenomenon."

ASSICA

Nicola Levoni, president

"We appreciate the government's proposal. It goes in the same direction that we have been following for a long time. We only hope this is not going to generate additional costs for exporters."



Lo stellone della discordia

Logo made in Italy: forse ci siamo. Tramite i ministri dello Sviluppo economico, Carlo Calenda, e delle Politiche agricole, Maurizio Martina, il governo sembra aver scelto la strada di valorizzare il luogo di trasformazione finale del prodotto, e non il luogo d'origine della materia prima. L'etichetta da apporre, chiamata 'stellone' dagli addetti ai lavori, se andrà in porto sarà riservata ai prodotti che condensino il meglio dell'artigianalità e della creatività italiane. Poco importa se grano, latte, olive o suini vengano dall'estero. La scelta di un bollino realizzato dal Poligrafico dello Stato per arginare le contraffazioni, però, è stata accolta in modo diverso da consorzi e associazioni di categoria. E non mancano i timori che questa nuova leva promozionale implichi una serie di aggravi burocratici e costi di cui le aziende non sono disposte a farsi carico.

BRAZZALE LAUNCHES A 'BABY BONUS' FOR ALL ITS EMPLOYEES

THIS IS THE LATEST INITIATIVE OF THE MOST ANCIENT ITALIAN FAMILY-RUN DAIRY COMPANY: FOR EACH NEWBORN CHILD, IT PROVIDES A REWARD OF ONE FULL MONTHLY SALARY TO THE OVER 550 EMPLOYEES IN ITALY AND ABROAD. A CONCRETE SUPPORT FOR NEW PARENTS.

A Baby Bonus for each baby born will be given to each of the over 550 employees of the Brazzale Group, in Italy and in Czech Republic, that will become mother or father. This is the latest initiative of the Group from Zanè (province of Vicenza) dedicated to all employees, men or women, starting from March 2017. "We have been thinking about this initiative for a long time. Finally we put it in place and we hope that it will be useful for our employees' happiness", said the president of the Group, Roberto Brazzale.

The special bonus will be equal to the average monthly salary both in Italy (1,500 Euro) and in Czech Republic (25,000 Czk). Moreover, the Baby Bonus will be given for each baby born during the working relationship with the Brazzale Group.

"With this initiative", explained Roberto Brazzale, "we wish to not only to support the economic efforts of the new parents but, above all, to make them feel that the company is happy when they manage to realize their life plans, which have to remain in the foreground. The message we wish to convey to our collaborators is that the company welcomes with much enthusiasm new births and that it will make its best to grant a serene parental leave". This contribution from the Brazzale Group comes in a difficult moment for new parents: in Italy, the birth rate dropped by 6% in 2016 and it is one of the lowest in all of Europe.

Baby Bonus: some simple conditions

No bureaucratic procedures, no applications or documentation about the family income. The conditions to obtain the Baby Bonus are very simple: at least two years of work in the company, before or after the birth of the baby, for the parent who works in one of the facilities of the Group, in Italy or in Czech Republic or in the retail chain of stores 'La Formaggeria Gran Moravia'. For each of the subsequent babies, the employee will be entitled to a new Baby Bonus with the maturation of at least one additional year of work inside the Brazzale Group. The Bonus will be awarded also in case of adoption.

The numbers of the Baby Bonus, in Italy and Czech Republic

Each one of the 238 Italian and of the 315 Czech permanent employees can benefit of this Baby Bonus. In the Italian facility, the workers aged between 16 and 50 are 180, while in the Czech Republic facility and chain of stores the workers aged less than 45 years are 250. Moreover, in Czech Republic Brazzale's Baby Bonus goes in addition to a legislation that is very attentive to the needs of the parents and the babies: the parental leave can last 3 years, with the right to maintain the working place and to receive an indemnity, and can be extended in case of the birth of another baby. Even after the recognition gained

a few weeks ago, the Mastercard Obchodni roka, which is the most important prize assigned to the best retail chain of the year and which was won by La Formaggeria Gran Moravia for 2016, the Baby Bonus has been welcomed by the employees of Brazzale Group as another recognition of their work and efforts.



**BRAZZALE:
THE MOST
ANCIENT ITALIAN
FAMILY-RUN DAIRY
COMPANY**

Leader, in Italy, in the production of butter and cheese, the Brazzale Group is the most ancient Italian family-run dairy company. Established in 1784, today it's in the eight generation. The company, that covers the entire supply chain - from breeding to production, seasoning and packaging - has six production facilities in Italy, Czech Republic, Brazil and China. Overall, it employs about 600 people and it closed 2015 with revenue worth 150 million euro.



In the middle, from the left: Roberto and Gianni Brazzale with some employees

Brazzale lancia il Baby Bonus per tutti i dipendenti

Il gruppo Brazzale ha istituito da marzo un baby bonus di 1.500 euro per tutti i dipendenti che avranno un figlio. L'iniziativa dell'azienda si rivolge agli oltre 550 collaboratori del gruppo (238 in Italia e 315 in Repubblica Ceca), uomini e donne, e corrisponde a una mensilità media. "Pensavamo da tanto tempo a questa iniziativa. Ora finalmente l'abbiamo messa a punto e speriamo sia utile per la felicità dei nostri collaboratori", commenta il presidente del gruppo, Roberto Brazzale. Le condizioni sono semplici: nessuna trafila burocratica e niente documentazione sul reddito familiare. Basta lavorare due anni in azienda: un periodo da svolgersi prima o anche dopo la nascita. Per ogni figlio successivo, inoltre, il dipendente avrà diritto ad un nuovo baby bonus con la sola maturazione di almeno un altro anno di lavoro nel gruppo. Il premio, ovviamente, è riconosciuto anche nel caso delle adozioni.

ONLY THE BEST IS GOOD ENOUGH

A 40-YEAR STORY, CHARACTERIZED BY THE CONTINUE PURSUE FOR EXCELLENCE. THE PARTNERSHIP WITH AMAZON. AND THE DESIRE TO BRING, TO THE TABLE OF CONSUMERS, PRODUCTS THAT ARE BOTH TASTY AND GENUINE. INTERVIEW WITH MARCO SOLARI, SECOND GENERATION AT THE HEAD OF LOMBARDIA CARNI.

Specialized in the processing, packaging and distribution of fresh bovine and swine meat, Lombardia Carni is the ideal partner for grocery retailers. Nevertheless, the origins of this family-run company are closely linked to normal trade: it was 1976 when Mario Solari, owner of Lombardia Carni, opened a butcher shop in the province of Bergamo. Further three shops were opened in the following years. A success that goes beyond any expectation, and that gives him the courage to start working as a wholesaler for medium-large retailers.

In 1984 Lombardia Carni, as we know it today, was finally founded. A transformation that, nevertheless, has not denatured Mario Solari's original project: still today the company has preserved its familiar feature, also due to the entrance, in the company management, of the son Marco. A new generation that brought a breath of fresh air in the family business. As proved by the new Carni dal Mondo (Meats from all over the world) and Delizie dal Mondo (Delicacies from all over the world) brands; the organic range and the strategic partnership established with Amazon Prime Now. We talked about that and much more with Marc Solari, production manager.

"For a medium-sized company like ours," said Marco Solari, "it is hard to compete with big industry players. This is the reason why we decided to create our own market niche, by focusing on some products of excellence, such as the 'Antico Podere' range, dedicated to Chianina meat; the 100% organic 'Agrobio' range and, of course, the Carni dal Mondo range. We also decided to widen our products portfolio by creating a new line of high quality salts, peppers and spices called 'Delizie dal Mondo'."

A brave but challenging idea. Fresh meat, indeed, presents a series of limitations in regard to shelf life and import regulations. "We have created this range by selecting some of the most renowned meat cuts from every continent. Meats that are very different from each other, but sharing the same top quality level. The range, beside some of the best meat cuts from America, Canada, Australia and Scotland, also includes the famous Japanese Kobe Beef. Lombardia Carni, together with another Italian company, is the

only certified importer of this exquisite meat." This implicates a series of obligations, such as to import at least 300 kilos of meat per year and to pay a yearly inscription fee of about 3,000 euro. "Efforts that we made and still make with pleasure," added Marco Solari. "Because we are very proud of being among the 76 world distributors of an excellent product such as Kobe Beef."

A completely different world is that related to Chianina beef PGI, from cattle born and raised in the Tuscan Apennines. "This is another flagship product in our offer. A certified range, that allows a complete traceability of each head of cattle, proceeding from a cattle farm we have been working with for 10 years," said Marco Solari. "A product that is completely free from nitrates and nitrites, which makes the meat – beside very good in taste – also natural and easy to digest."



From left: Mario and Marco Solari

'CARNI DAL MONDO' (MEATS FROM ALL OVER THE WORLD)

Tagliata Aberdeen
Australian Black Angus
Roastbeef argentino
Roastbeef Australia
Filetto Australia
American Black Angus
Australian Black Angus
Japanese Kobe Beef



The partnership with Amazon Prime Now and the 'Dinner with the Chef'

The Amazon Prime Now service, dedicated to modern consumers interested in Premium food delicacies, perfectly matches with the philosophy of Carni dal Mondo, Agrobio and Antico Podere brands. "With Amazon Prime Now we have the chance to spread the knowledge of our products among the public without recourse to the use of promotional tools, that would undervalue the products instead of enhancing it. With the same purpose, we have planned a series of itinerant tasting events dedicated to consumers. The last one took place on the past 8th March, the International Women's day. On that occasion starred Chef Carlo Cracco made a show-cooking for the clients of Amazon Prime Now in Milan, with a tasting of our best meats, cooked by the Chef with amazing original recipes."



Carlo Cracco

Il meglio dal mondo

Specializzata nella lavorazione, trasformazione e distribuzione di carne fresca bovina e suina dal 1984, Lombardia Carni è oggi un partner d'eccellenza per gli operatori della media e grande distribuzione organizzata. L'ingresso in azienda di Marco, figlio di Mario Solari, titolare e fondatore, ha portato una ventata di modernità e innovazione nel business familiare. Ne sono un esempio i brand Carni dal Mondo, Delizie dal Mondo, la linea biologica e la partnership, strategica, con Amazon Prime Now. Ne abbiamo parlato con Marco Solari, responsabile della produzione.

LET'S CONNECT WITH THE WORLD

500 ITALIAN EXPORT-ORIENTED COMPANIES
WILL EXHIBIT AT THE NEW TRADE SHOW LAUNCHED
BY FIERE PARMA ON THE 12 AND 13 APRIL 2017.
HUNDREDS OF INTERNATIONAL BUYERS
ARE EXPECTED TO ATTEND THE EVENT.

Italian food export will be the undisputed protagonist at Cibus Connect, the new exhibit format launched by Fiere di Parma and Federalimentare. Whose first edition will be held in Parma on the 12 and 13 April 2017. The exhibition ground will be occupied by 500 Italian companies, selected among the most export-oriented food businesses, that will meet more than 750 top international buyers and thousands of Italian professional operators. From cured meats to cheeses, passing through sweets and bakery, flours, pasta and preserves. Here is a preview of some of the new products that companies will be presenting during the trade show.



Cibus 'connette' l'industria alimentare italiana con il mondo

L'export alimentare italiano sarà al centro di Cibus Connect, il nuovo format espositivo promosso da Fiere di Parma e Federalimentare che vedrà la luce a Parma il 12 e 13 aprile 2017. L'area espositiva è composta da 500 aziende alimentari italiane, selezionate tra quelle maggiormente vocate all'export, che incontreranno circa 750 top buyer internazionali e migliaia di operatori italiani. Dai salumi ai formaggi, dai dolci ai panificati, passando per pasta, farine e conserve. Ecco un'anteprima dei prodotti che le nostre aziende presenteranno nel corso della kermesse parmense.

follow



Bresaola
HALAL



Bresaola
BIO



Bresaola
della Valtellina IGP

Bresaola artigianale, pura e semplice. Pure and simple handmade Bresaola.



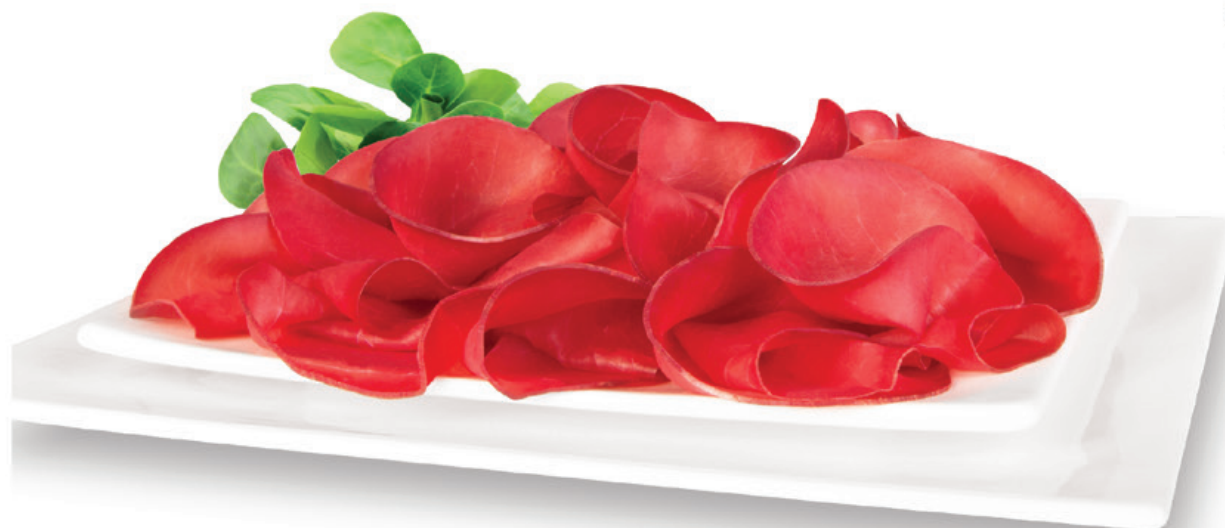
Healthy



Genuine



Tasty and good



Per la nostra Bresaola scegliamo solo le carni migliori, che lavoriamo con sale, qualche spezia e tanta cura. Genuina, dal sapore morbido, pulito: per gustare la bontà artigianale e la tradizione custodita nella semplicità.

For our Bresaola we only choose the best meats that we work with salt, some spices but also a lot of care. Genuine flavour and smooth clean taste: to enjoy the handmade goodness and the tradition preserved in simplicity.

- ✓ Ricca di Proteine
Rich in Proteins
- ✓ Povera di grassi
Low in Fats
- ✓ Senza OGM
GMO free
- ✓ Senza Allergeni
Allergens free
- ✓ Senza Glutine
Gluten free
- ✓ Senza Lattosio
Lactose free

CIBUS
CONNECT
conferences • workshops • expo

PARMA 12-13 APRILE

PAD. / HALL 5 - STAND F 015

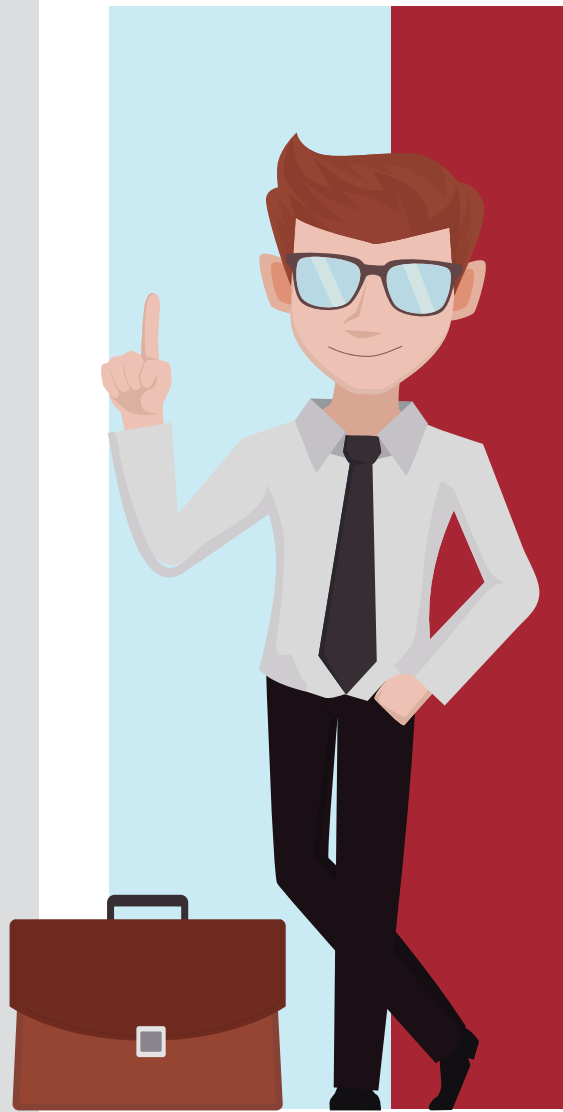
Meet us!



Quality is the key



PRODUCTS PREVIEW



SALUMIFICIO PEDRAZZOLI www.salumificiopedrazzoli.it

Salame Bio Ettore



PRODUCT DESCRIPTION

The softness, the delicate scent, the sweet and fragrant taste mark the organic Salame Ettore. It is produced according to the traditional recipe from Parma, using first choice meats which are minced in medium grain, put in natural casing, flavoured with salt, pepper in whole or half grains. An appropriate seasoning in cellar, about two months, allows the harmonization between fat and lean parts. It is rigorously served cut by knife, with casing in order to make the external aromas penetrate in the slices, combined with hard dough bread. The Organic Primavera Line includes also other products like salamis, Parma raw hams, Parma pork necks, pre-sliced products, fresh and cooked products.

INGREDIENTS LIST

Italian pork meat*, sea salt, cane sugar*, spices*. (*Organic product).

EXPIRATION DATE

AND CONSERVATION

120 days; temp: +8° / +13°C

PACKAGING

10 pieces per box.

INTERNATIONAL

CERTIFICATIONS

BRC, IFS, BIO.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: G 006

ALIMENTARI RADICE www.alimentariradice.com

'Solocosi'



PRODUCT DESCRIPTION

A new product, obtained from selected pork thigh, salted, churned and slowly oven baked inside of a mould; after the cooling is packed under vacuum and pasteurized. Ogm free, gluten free, allergens free. It contains natural preservatives.

INGREDIENTS LIST

Pork thigh, salt, dextrose, fructose, natural flavours.

EXPIRATION DATE

AND CONSERVATION

90 days. Don't puncture the package, store at a refrigeration temperature between 0/+4°C

PACKAGING

Packed undervacuum in aluminate bag/foil pouch.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: C 002

BEDOGNI EGIDIO www.bedogniegidio.it

Prosciutto Bedogni Riserva Rara



PRODUCT DESCRIPTION

Bedogni Parma Ham 'Riserva Rara' it means a particular ham, a superior and accurate selection with 30 and over months of aging. The ham preserves the characteristic softness, the taste is more intense but still sweet after almost three years in our cellars.

INGREDIENTS LIST

Pork, salt.

EXPIRATION DATE

AND CONSERVATION

Parma ham with bone: no expiration date. Boneless Parma ham: store fresh and dry; tmc 180 gg from the vacuum packaging.

PACKAGING

1 piece per box.

INTERNATIONAL

CERTIFICATIONS

Emas, BRC, IFS, UNI EN ISO: 22000, 14001, 22005, 9001, 18001.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: C 029

ITALIA ALIMENTARI **IBIS SALUMI AND** **CORTEBUONA BRANDS** www.ibis-salumi.com www.cortebuona.it www.italiaalimentari.it

Culatta di Busseto



PRODUCT DESCRIPTION

Typical refined deli meat from Parma, still hand-crafted. For its production, only selected Italian pork legs from heavy pigs are used.

INGREDIENTS LIST

Pork leg, salt, dextrose, saccharose, flavourings, spices; antioxidant: E301, preservative: E250, E252.

EXPIRATION DATE

AND CONSERVATION

120 days, after opening keep refrigerated.

INTERNATIONAL

CERTIFICATIONS

ISO 9001/2008, IFS, BRC.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: E 030

SIMONINI VITTORIO www.simoniniprosciutti.com

Prosciutto di Parma Corona **Dorata 24 months**



PRODUCT DESCRIPTION

The ham contains only a small quantity of salt and is free of chemical ingredients, anti-fermentative, colourings and preservatives.

INGREDIENTS LIST

Pork ham, salt.

PACKAGING

Carton.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: E 042

Italian food export: a business worth 38 billion euro

In 2016, Italian food exports were worth 30 billion euro (38 billion if we consider the whole f&b sector), rising by 3.6 percentage points over 2015. A significant result, especially if we consider the current international economic landscape. The countries where Italian food export keep on growing are key destination markets such as the US, Germany, France, Spain, Canada, South Korea, some Western European countries (Slovakia, Czech Republic, Bulgaria, Poland) and the Middle East (Libya, Algeria and Tunisia). Export to Russia also experienced the first signs of recovery, rising by 3.4% (source: Istat).

PARMACOTTO www.parmacotto.com

High Quality Cooked Ham



PRODUCT DESCRIPTION

Cooked ham, packed with protective atmosphere.

INGREDIENTS LIST

Pork leg, salt, dextrose, flavours, antioxidant: sodium ascorbate, preservative: sodium nitrite.

EXPIRATION DATE

AND CONSERVATION

Shelf life: 30 days. Storage conditions: 0°C to +4°C

PACKAGING

Envelope made of plastic material.

Weight: 100 g.

INTERNATIONAL

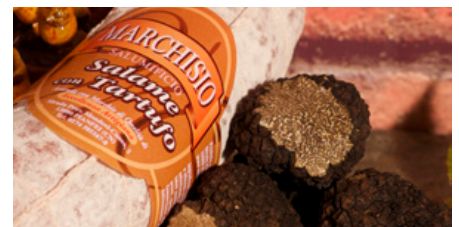
CERTIFICATIONS

BRC, IFS.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: E 009

SALUMIFICIO MARCHISIO www.salumificiomarchisio.com

Marchisio Salami with Black Truffle



PRODUCT DESCRIPTION

We make Salami with Black Truffle following our classical recipe for the best Marchisio salami: to the traditional mixture of selected meat and spices, we add Black Truffle in flakes.

INGREDIENTS LIST

Selected pork meat from Italian pigs, selected sea salt, dextrose, herbs and spices, black truffle: tuber aestivum q.min 1%, red wine, antioxidant: E301, preservative: E252.

EXPIRATION DATE

AND CONSERVATION

You can easily store a salami for up to six months in a dry and cool place. Ideally, salamis should be hanging in air to let them 'breathe'.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: D 047

SALUMIFICIO ZIRONI
www.salumificiozironi.it

Salami Zia



PRODUCT DESCRIPTION

The distinctive characteristic of Zia is the tempting garlic aroma that emanates when it is cut-soft slices of genuine flavor that directly stimulate your nose and palate. Available in 3, 5 or 1 kg formats.

INGREDIENTS LIST

Italian pork meat, salt, white wine, dextrose, sugar, aromas, spices. Preservatives: E252, E250. Antioxidants: E300

EXPIRATION DATE

AND CONSERVATION

90 days. Keep in a cool, dry place.

PACKAGING

Carton boxes of 15 or 30 pieces. Carton box sizes: cm. 55x25x26

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: C 036

SEGATA
www.segata.com

Chicken mortadella with pistachio 'Soffi Di Gusto'

PRODUCT DESCRIPTION

The Chicken mortadella from the Segata 'Soffi di Gusto' product line is a light and easy to digest product, which keeps intact all the flavor of traditional mortadella. A cold cut that has the right balance between lightness and taste. 100% chicken, gluten free and dairy free.

INGREDIENTS LIST

Chicken meat, salt, spices, pistachio 0.4%, dextrose, spices, antioxidant: E301; preservative: E250.

EXPIRATION DATE

AND CONSERVATION

Weight: 5,00/6,00 kg. Shelf Life: vacuum 90 days.

PACKAGING

Two pieces per box.

INTERNATIONAL CERTIFICATIONS

BRC and IFS Food.



MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: F 009

TERRE DUCALI - PROSCIUTTIFICIO SAN MICHELE
www.terreducali.it

Strade Golose - Fiocco Ham 50 g



PRODUCT DESCRIPTION

Fiocco comes from the same pork's thigh used for Prosciutto di Parma, Culatello and Culatta.

INGREDIENTS LIST

Pork meat, salt, sugars: dextrose, sucrose; natural flavourings, spices, antioxidant: sodium ascorbate (E301), preservatives: potassium nitrate (E252), sodium nitrite (E250). Gluten free, lactose free. No allergens, no Gmo.

EXPIRATION DATE

AND CONSERVATION

Shelf life: 50 days.

PACKAGING

Pre-formed new tray. Weight: 50 g.

INTERNATIONAL CERTIFICATIONS

BRC, IFS, ISO 22 000.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: E 029

SALUMIFICIO SOSIO
www.labresaoladebaita.it

Bresaola De 'Baita' - Air Dried Cured Beef



PRODUCT DESCRIPTION

For our Bresaola De 'Baita' we only choose the best meats that we work with salt, some spices but also a lot of care and all the advantages and privileges of the fine air of the mountains.

EXPIRATION DATE

AND CONSERVATION

90 days from packing date. Keep cool: +2°C/+4°C

INGREDIENTS LIST

Beef, salt, dextrose, saccharose, natural flavours. Preservatives: sodium nitrite, potassium nitrate. Gluten Free, Lactose Free, Ogm Free.

PACKAGING

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

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: F 015

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Gianoncelli
BRESAOLA PER PASSIONE DAL 1967

Via Statale dello Stelvio, 23
23020 Poggiridenti (Sondrio) - Italy
Tel. +39 0342 215230 - Fax +39 0342 512806
info@gianoncelli.it - www.gianoncelli.it



Gianoncelli, una storia di passione, tradizione e qualità.



Saremo lieti di ospitarVi a TUTTOFOOD a MILANO dall'8 all'11 maggio 2017 presso il nostro stand P11-P13 Pad. 2 per proporVi la nostra vasta gamma di prodotti.



PRODUCTS PREVIEW

BASSI
www.bassiformaggi.it

Gorgonzola Dop 'Gran Vittoria'



PRODUCT DESCRIPTION

Gorgonzola Dop totally lactose-free.

INGREDIENTS LIST

Milk, starter cultures (milk), salt, rennet, selected molds. Naturally free from lactose, less than 0.1 g /100 g, a natural consequence of the typical production process. It contains galactose.

EXPIRATION DATE

AND CONSERVATION

45 days from packaging. Store at: 0-4°C

PACKAGING

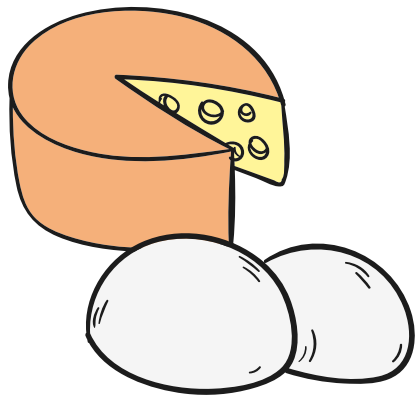
All sizes from whole of 12 kg, half of whole, 1/4 of whole, 1/8 of whole until 150-200 gr fixed weight.

INTERNATIONAL

CERTIFICATIONS

UNI EN ISO 9001:2008, UNI EN ISO 22005:2008, IFS.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: E 019



A brand-new exhibit format

The new exhibit format includes a wide area dedicated to live show-cooking, where companies will present their products thanks to the 'support' of world renowned chefs and testimonials. Two 'arenas' have also been created, that will host 14 thematic panels to discuss the most significant food trends, both in Italy and abroad. Here, the exhibiting companies' management will meet with buyers and categories from all over the world. During the same days, Parma will also host 'Origo, Geographical Indications' Global Forum', the first international forum dedicated to food products - Italian and European - with protected geographical indication. Organized by the Italian Minister for Food and Agriculture, Region Emilia-Romagna and promoted by the EU Commission.

BOTALLA
www.botallaformaggi.com

'Sbirro'



PRODUCT DESCRIPTION

Sbirro is a truly unique cheese. It is the first and only cheese that uses Menabrea beer in its production.

INGREDIENTS LIST

Cheese (cow milk, rennet, salt), Menabrea beer 0,5% (water, barley malt, maize, hops), barley malt.

EXPIRATION DATE

AND CONSERVATION

85 days from packaging date. Keep in a cool dry place.

PACKAGING

Number of pieces per case: 2.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: D 017

GILDO DEI F.LLI CIRESA W. & C.
www.gildoformaggi.it

'Capraron'



PRODUCT DESCRIPTION

Capraron is a delicious goat cheese with raw paste medium-aged flavored with peppers.

INGREDIENTS LIST

Whole goat milk, salt, chili peppers 1.5% rennet.

EXPIRATION DATE

AND CONSERVATION

Shelf life 90 days.

PACKAGING

Whole form kg 1 (variable weight), in vacuum.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: C 047

'SLOW FOOD PROMOTION' AREA

SI.FOR.
www.formaggisifor.it

'I Porzionati'

PRODUCT DESCRIPTION

This is our new range of portioned cheeses. It includes all fresh Pecorini with different fillings.

INGREDIENTS LIST

Pasteurized sheep's milk/ or goat's, salt, rennet, lactic acid bacteria. The ingredients change based on fillings and ripening.

EXPIRATION DATE AND CONSERVATION

About 180 days.

PACKAGING

Under vacuum - 16 pieces/box.

INTERNATIONAL CERTIFICATIONS

Some of this products with BRC, IFS certifications.

CASEIFICIO BUSTI
www.caseificiobusti.it

Pecorino Bio Curcuma e Pepe



PRODUCT DESCRIPTION

This pecorino is the result of an intriguing blend between peppercorn and curcuma, well known as the "saffron from India", a spice with remarkable beneficial properties.

INGREDIENTS LIST

Pasteurized sheep milk, black pepper 0,5%, curcuma* 0,25%, salt, vegetable rennet (from cynara cardunculus), live cultures.

EXPIRATION DATE

AND CONSERVATION

120 days. Store at +4 / +8°C

PACKAGING

1,000 kg

INTERNATIONAL

CERTIFICATIONS

ISO 2205, BIO CCPB, BRC.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: G 006

LUIGI GUFFANTI FORMAGGI 1876
www.guffantiformaggi.com

Latte Crudo di Bruna Alpina



PRODUCT DESCRIPTION

Dairy cheese produced from October to March from the cheesemakers of Val Gerola.

INGREDIENTS LIST

Cow milk raw (only brown swiss), rennet salt.

EXPIRATION DATE

AND CONSERVATION

90 days.

PACKAGING

1 wheel 6 kilos.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: D 053



MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: C 041

CASEIFICIO PALAZZO
www.murgella.it

Organic Burratina



PRODUCT DESCRIPTION

Organic Burratina (pasta filata sachet filled with mozzarella ribbons and Uht cream) is produced using Italian organic milk and Italian organic Uht cream. Shape: spherical. Crust: absent. Taste: creamy and sweet. Colour: white.

INGREDIENTS LIST

Organic pasteurized cow's milk, organic Uht cream (min. 35%), organic whey starter culture, salt, rennet.

EXPIRATION DATE

AND CONSERVATION

18 days including the day of production. To be kept at a temperature of max +4°C.

PACKAGING

Fancy and handy PP Cup.

Weight: 100 g

CERTIFICATIONS

IFS, BRC.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: C 009

DELIZIA
www.deliziaspa.com

Burrata Deliziosa



PRODUCT DESCRIPTION

Appearance: smooth, shiny, milky white; pulp fiber structure; soft and slightly elastic. Smell: pleasant, with a distinctive aroma of butter, typical of fresh dairy products made from raw milk and cream.

INGREDIENTS LIST

Pasteurized milk, Uht cream, salt, rennet, acidity regulator: lactic acid.

EXPIRATION DATE

AND CONSERVATION

21 days. Keep refrigerated between 0°C and +4°C

PACKAGING

The product is packaged in a cup and in polypropylene thermoformed tray, heat-sealed by plastic film.

INTERNATIONAL

CERTIFICATIONS

BRC, IFS.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: E 006



ALBERTENGO PANETTONI
www.albertengo.com

Panettone Gran Piemonte al Moscato



PRODUCT DESCRIPTION

Panettone with an unmistakable taste; it is created by the combination of Albertengo's recipe and the quality of Piemonte Moscato wine. A soft, light cake with raisins and covered by icing. Naturally leavened oven-baked cake with icing 8%, decorated with granulated sugar 2% and almonds 2%.

INGREDIENTS LIST

Wheat flour, raisins 24%, egg yolk, butter, raw cane sugar, natural yeast (wheat flour), Piemonte Moscato wine 4%, grape juice, invert sugar syrup, glucose-fructose syrup, emulsifiers: mono- and di-glycerides of fatty acids, sunflower lecithin; cocoa butter, barley malt, salt, flavouring agents. Ingredients of icing and decoration: sugar, egg white, Piedmont Hazelnut, almonds, kernels, rice flour. May contain traces of soya.

EXPIRATION DATE AND CONSERVATION

6 months. Store in a cool and dry place.

PACKAGING

Hand wrapping.

INTERNATIONAL CERTIFICATIONS

ISO 14001, OHSAS 18001.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: I 018

LA PIZZA+1
www.lapizzapiuuno.it

Tostami. Focaccia to toast



PRODUCT DESCRIPTION

Tostami is the new line of a tasty Italian-style snack presented by La Pizza+1. Focaccia to toast is a refrigerated focaccia made only with extra virgin olive oil, without preservatives or alcohol, pre-cut into 4 slices ready to be stuffed, packaged in protective atmosphere in a stay-fresh container. The Tostami focaccia is perfect to create a tasty toast in a few minutes; the product is already fully cooked, you just need to briefly heat it up in the toaster or with electric grill (for about 4/5 minutes at the medium power) to obtain a more fragrant product. Focaccia to toast is perfect for every occasion: for a light meal, breakfast, snacks, and appetizers. Ideal for cooking in a short amount of time and spending a fun evening in the company of your friends.

INGREDIENTS LIST

Wheat flour, water, extra virgin olive oil, salt, yeast, wheat malt flour, barley malt.

EXPIRATION DATE AND CONSERVATION

Keep refrigerated from 0°C to +4°C.

PACKAGING

Packaged in a protective atmosphere in a stay-fresh container.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: D 036

BARILLA
www.barillagroup.com

Baiocchi



PRODUCT DESCRIPTION

Biscuits with hazelnut and cocoa filling.

INGREDIENTS LIST

Biscuit: wheat flour, sugar, sunflower oil, eggs, raising agents (ammonium hydrogen carbonate, sodium hydrogen carbonate, monopotassium tartrate), skimmed milk powder, pasteurized whole milk, glucose-fructose syrup, salt, wheat starch, flavouring. Hazelnut and cocoa cream 26.5%: sugar, vegetable fats and oils (shea, coconut, cocoa), hazelnuts 6.4% of the finished product, cocoa 2.7% of the finished product, skimmed milk powder, wheat starch, flavouring. May contain traces of: soy and other nuts. The emphasized ingredients may cause reactions in allergic or intolerant people. The Mulino Bianco snacks are prepared without the use of preservatives, colours and hydrogenated fats.

EXPIRATION DATE AND CONSERVATION

Store in a cool and dry place.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: L 047

NUOVA INDUSTRIA BISCOTTI CRICH
www.crich.it

'Gusto senza Rinunce'



PRODUCT DESCRIPTION

Salted crackers gluten free with extra virgin olive oil 2% (200 g)

'Gusto senza Rinunce - Crich'

INGREDIENTS LIST

Starch, potato starch, rice flour, corn flour, sunflower oil, eggs, salt 2.2%, extra virgin olive oil 2%, thickener: guar gum, emulsifiers: mono- and diglycerides of fatty acids; sugar, modified tapioca starch, acidity regulator: sodium bicarbonate, flavourings, brewer's yeast, antioxidant: rosemary extract. May contain traces of: soy, milk.

EXPIRATION DATE AND CONSERVATION

Expiry date: 12 months. Storage conditions: keep cool and dry.

Ideal temperature: +4/+30°C.

PACKAGING

Flow-pack of 200 g containing 6 pcs.

INTERNATIONAL CERTIFICATIONS

ISO 9001: 2008, BRC version 7, IFS Version 6, Organic (and Usda NOP, JAS, COR, South Korea), Rspo Mass Balance, Vegan OK and Bneutral.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: F 018

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Caseificio Sociale Manciano

A unique taste
We bring the Tuscan Maremma to your table



i classici
il Pecorino Toscano



i "ricercati"
l'innovazione prende forma



i tradizionali
il legame con la nostra terra



i freschi
sapori dalla Maremma



gli sfiziosi
colori e profumi nelle varie forme



la dolcezza
la ricetta di Manciano

Visit us 

TUTTOFOOD
MILANO WORLD FOOD EXHIBITION
Pavilion 4 Stand N26 P25
Milano, May 8-11 2017

www.caseificiosociale.it





PRODUCTS PREVIEW

GRISSIN BON
www.grissinbon.it

Fagolosi Breadsticks



PRODUCT DESCRIPTION

The Fagolosi are made with wheat flour and enriched with the flavour of olive oil and a light salting on the surface. The accurate manufacture and the careful choice of cooking times make Fagolosi friable and crisp. To enjoy the fragrance of Fagolosi in convenient portions in classic flavour, or with rosemary, with onion or with sesame seeds. Available in 125 g boxes.

INGREDIENTS LIST

Wheat flour, extra virgin olive oil 7.7%, yeast, iodized salt (salt, potassium iodate 0.007%) 2.7%, malted wheat flour, barley malt extract, natural flavourings.

EXPIRATION DATE

AND CONSERVATION

210 days. Do not expose to heat. Store in a cool dry place.

PACKAGING

Primary packaging: laminated coextruded polyprop (PP 05) g (e). Secondary packaging: box (PAP 21).

INTERNATIONAL CERTIFICATIONS

BRC, IFS.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: G 018

MOLINO NICOLI
www.molinonicoli.it

Muesli Snack Bars

PRODUCT DESCRIPTION

Vitabella Gluten Free Muesli Snack Bars are a healthy and delicious energy booster. We selected for this vegetarian snack only the best ingredients: nutritious nuts such as almonds and peanuts and carefully selected dried fruits such as sultana raisins and apricots.

INGREDIENTS LIST

Almonds* 25%, sultana raisins* 17% (sultana raisins*, sunflower oil*), peanuts* 15%, corn syrup*, traditional rice* 13% (rice* 93%, brown sugar*, salt), dehydrated apricot* 10%, honey*. (*Organic)

EXPIRATION DATE

AND CONSERVATION

12 months, cool and dry place.

PACKAGING

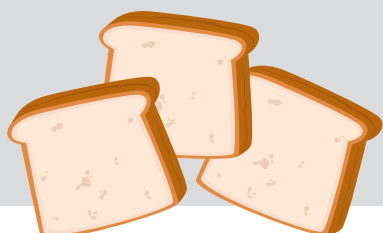
Single packs in a box.

INTERNATIONAL CERTIFICATIONS

Gluten free, Organic, Kosher.



MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: G 022



IORE DI PUGLIA
www.fioredipuglia.com

Organic Minigrissbakery Multigrain in Multipack



PRODUCT DESCRIPTION

It's a healthy organic snack in 25 g size. Ideal when baked, not fried. No additives or preservatives, no sulphites. Rich in fibers.

INGREDIENTS LIST

Whole wheat flour*, multigrain flour* (mix of rye, barley, oat and spelt), high oleic acid sunflower oil*, extra virgin olive oil*, salt, buckwheat flakes*, chia seeds*, natural extract of olives. *(Organic product).

EXPIRATION DATE

AND CONSERVATION

12 months. Keep in a cool dry place.

PACKAGING

200 g (25 g X 8 pcs).

INTERNATIONAL

CERTIFICATIONS

BRC, IFS, Organic, Vegan OK, Halal & Kosher on request. Our company has the authorization for the production of Gluten Free Snacks.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: G 006

FRACCARO SPUMADORO
www.fraccarospumadoro.it

Dolcefrutto Slow Food



PRODUCT DESCRIPTION

Oven baked product with natural yeast and enriched with 2 Presidia: Gargano Citrus Fruits (from Puglia) and the Mananara Vanilla (from Madagascar). Two valued and unique ingredients, which are combined with Australian soft raisins and the ancient sourdough of the Fraccaro Company. This delicious and seasonal product reflects the Slow Food values of "good, clean and fair" to respect the environment and its peculiarities.

INGREDIENTS LIST

Wheat flour, icing (sugar, albumen, nib sugar, coconut oil, almond flour, wheat starch, rice flour, peanut flour, potato starch), butter, sugar, Australian sultanas, egg yolk, candied orange and citrus peels of Gargano* 6,5% (orange and citrus peels, glucose syrup, sugar), natural yeast, eggs, emulsifiers: mono and diglycerides of fatty acids, salt, milk proteins, malted wheat flour, natural flavours of citrus, Madagascar vanilla beans from Mananara reserve* 0,2%. *Slow Food presidium. May contain traces of soya.

EXPIRATION DATE

AND CONSERVATION

6 months. Keep in a cold and dry place.

PACKAGING

First packaging: cellophane.

INTERNATIONAL

CERTIFICATIONS

IFS.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: B 050

LA MOLE - F.LLI MILAN
www.la-mole.com

Soffi

PRODUCT DESCRIPTION

Soffi, the light and fragrant flat sticks of bread, is the news of the Nutriamole line of La Mole. A wide range of products dedicated to those who take care of wellness and health without turning the good taste down. Fanciful snacks created in cooperation with Giovanni Gandino, a well-known bakery grand master. Innovative recipes with ingredients rich in nutrients that come directly from the nature. Only the best ingredients are chosen and this, together with an accurate work, are the key to an authentic recipe in 4 extraordinary flavors: turmeric, hemp, ginger and natural.

INGREDIENTS LIST

Wheat flour, olive oil, salt, deactivated yeast, malted wheat flour.

EXPIRATION DATE

AND CONSERVATION

12 months. Dry Ambient.

PACKAGING

Carton box 100 g and doy pack 100 g. We also have mono dose 30 g with turmeric and natural flavour.

INTERNATIONAL CERTIFICATIONS

IFS and BRC standards in 2004 and to ISO 9001:2008 in 2005.

FREDDI DOLCIARIA
www.freddi.it

Dolcetto



PRODUCT DESCRIPTION

Mini cakes with cream filling. Pack of 8 snacks in 4 different flavours: cocoa, apricot, strawberry, cherry. Free from lactose. Under 100 calories per cake. Only natural flavours, no preservatives, no dyes, no hydrogenated fats, no trans fats, no Gmo.

INGREDIENTS LIST

Wheat flour, sugar, fresh eggs 16%, glucose-fructose syrup, water, non-hydrogenated vegetable oils and fats (palm), fat-reduced cocoa powder 3,3%, stabiliser (sorbitol), egg white powder, natural flavouring (vanilla), emulsifier (mono and diglycerides of fatty acids), gelling agent (agar), raising agents (disodium diphosphate and sodium hydrogen carbonate), salt.

EXPIRATION DATE

AND CONSERVATION

B.B.D. 9 months from production date. Dry storage.

PACKAGING

Tray 200 g.

INTERNATIONAL

CERTIFICATIONS

IFS, BRC.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: G 013



MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: H 047

MOLINO ROSSETTO
www.molinosrossetto.com

Organic stone-ground type
1 soft wheat flour



PRODUCT DESCRIPTION

The organic stone-ground type 1 soft wheat flour is an organic product, obtained through a slow, old and quality process, that retains all the vitamins and enzymes, for a genuine flour and authentic taste.

INGREDIENTS LIST

Organic type 1 soft wheat flour.

EXPIRATION DATE

AND PRODUCT CONSERVATION

Shelf life 24 months.

PACKAGING

Cellophane.

INTERNATIONAL

CERTIFICATIONS

Iso 9001, IFS, FDA, Bio Organic, Gluten free, Licence for Kamut, Vegan Ok.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: F 030

ANTICA GELATERIA DEL CORSO
- FRONERI ITALY

Tartufo Cioccolato e Crema



PRODUCT DESCRIPTION

Chocolate ice cream and egg cream ice cream covered with cocoa.

INGREDIENTS LIST

Pasteurized skimmed fresh milk (45,2%), sugar, butter, cream (7,5%), cocoa (5,2%), egg yolk, skimmed milk powder, glucose syrup, dextrose, cocoa mass, fat-reduced cocoa, cocoa butter, thickener locust bean gum, emulsifiers mono- and diglycerides of fatty acids - soy lecithin, apricot almond, almond, white egg powder, flavours, wheat starch, colorant carotenes.

EXPIRATION DATE

AND CONSERVATION

Shelf life: 20 months. Store at -18°C

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: I 023

SERRA INDUSTRIA DOLCIARIA
www.serradolciaria.it

'Le Specialità Italiane',
Candies In Bags & Jars



PRODUCT DESCRIPTION

Serra Industria Dolciaria is specialised in the production of sugar free candy, in 'mini' format and with a soft centre. The assortment also includes chewy candies (toffees) & chewing gum. The best seller is the premium line 'Le Specialità Italiane', all natural.

PACKAGING

New packaging, elegant and innovative. 9 different bags (100 g each). The same as bulk (750 g each). 2 new jars (225 g each), containing mini candies filled with juices of orange of Sicily Igp & lemon of Siracuse Igp; or with chewy toffees with licorice of Calabria Dop & mou soft with dairy cream & milk of the Alps.

INTERNATIONAL CERTIFICATIONS

IFS, ISO14001.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: H 041

LAGO GROUP
www.lagogroup.it

Mini Party Wafer



PRODUCT DESCRIPTION

Wafer with hazelnut cream (74%). Bite cube wafers in a small on-the-go packaging.

INGREDIENTS LIST

Wheat flour, sugar, vegetable oils, whey powder (milk), fat reduced cocoa powder, hazelnut paste (6% in the cream), emulsifiers: soya lecithin, salt, raising agents: sodium hydrogen carbonate, vanilla extract.

EXPIRATION DATE

AND CONSERVATION

18 months - shelf stable.

PACKAGING

Flow pack bag 125 g

INTERNATIONAL

CERTIFICATIONS

Halal, IFS.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: L 043

follow



PRODUCTS PREVIEW

VICENZI
www.matildevicenzi.com

Puff pastry filled with
chocolate cream



PRODUCT DESCRIPTION

With their crispness and delicate flavour, the Millefoglie d'Italia puff pastries are the symbol of Vicenzi's fine Italian pastry tradition. In order to make the thin layers forming the dough fragrant the inevitable ingredient used by Matilde Vicenzi is the veil of butter, applied among the folds of the pastry dough. The traditional recipe requires that the dough is gently folded back on itself many times, obtaining a delicious and fragrant pastry, composed of well 192 layers is possible only through this slow process.

INGREDIENTS LIST

Chocolate cream 35% (chocolate 60% (sugar, cocoa paste, dextrose, cocoa powder, emulsifier: sunflower lecithin), sugar, palm oil, sunflower oil, whey powder, hazelnuts paste, flavourings), wheat flour, vegetable margarine (palm oil, sunflower oil, water), sugar, salt, butter. May contain soy and other nuts. No hydrogenated fats.

EXPIRATION DATE AND CONSERVATION

Shelf life: 12 months. Keep cool and dry, away from light sources.

PACKAGING

Dimension: L 43mm x W 275mm x H 115mm. Weight: 125 g.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: H 054

TARTUFLANGHE
www.tartuflanghe.com

Mustard with honey and white truffle

PRODUCT DESCRIPTION

Mustard with white truffle is a new Tartuflanghe product that combines the strong personality of mustard with unmistakable scent of white truffle, joined together by the delicacy of honey. A high-quality product created with selected ingredients. An exclusive recipe that makes this product different thanks to its flavour balancing and suitable for pairing with meats, fishes, vegetables, or to create vinaigrettes. A 2 size offer for retail (100 g) and food service (200 g) makes this Mustard with honey and white truffle suitable to the needs of the different channels.

INGREDIENTS LIST

Mustard, honey, freeze-dried white truffle (Tuber magnatum Pico).

EXPIRATION DATE AND CONSERVATION

24 months. Keep in a cool and dry place. After opening store in the fridge at +4°C and use within 10 days.

PACKAGING

Two size: 100 g - 200 g.

INTERNATIONAL CERTIFICATIONS
BRC, IFS.

MEET US AT CIBUS CONNECT:
HALL: 05 - BOOTH: C 042



VERY VEG
www.veryveg.eu

Focaccia with cereals
and 4 varieties of seeds



PRODUCT DESCRIPTION

Focaccia with cereals and seeds of millet, flax, sunflower and sesame. Ready to eat. 100% vegan.

INGREDIENTS LIST

55% (wheat flour 45%, water, semi-finished product on cereals 9,5% (whole meal spelled flour 25%, whole seeds 18% (millet 6.5%, 6% linseed, sunflower 5.5%), whole wheat flour tender 10%, 8% whole rye flour, wheat gluten, beetroot fiber, sugar, salt, powdered barley malt extract, caramelized sugar, whole spelled sourdough), no hydrogenated vegetable oil (sunflower, safflower), salt, yeast, malt extract (barley, corn), 3.2% mix of seeds (sesame seeds, sunflower seeds, golden flax seeds, pumpkin seeds).

EXPIRATION DATE AND CONSERVATION

Expiration date: 30 days. Conservation: + 4°C

PACKAGING

Our focaccia is packed in protective atmosphere, in a plastic, transparent and thermo welded tray suitable for foods.

INTERNATIONAL
CERTIFICATIONS
IFS.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: D 005

MOLINO F.LLI CHIAVAZZA
www.molinochiavazza.it

Mix for bread, mix for pizza
and mix for cake



PRODUCT DESCRIPTION

New line of products gluten free.

EXPIRATION DATE AND CONSERVATION

10 months.

PACKAGING

Paper bags.

INTERNATIONAL
CERTIFICATIONS
BRC, IFS, ISO 9001/2008.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: I 018

PASTIFICIO DI BARI TARALL'ORO
www.taralloro.it

Artisanal Pasta 100% organic
durum wheat semolina Senatore
Cappelli



PRODUCT DESCRIPTION

Artisanal Pasta made with organic durum wheat semolina Senatore Cappelli. Available in these shapes: orecchiette, paccheri, capunti, tagliolina rigata, spaghetti rigati, penne rigate, conchiglioni.

INGREDIENTS LIST

100% organic durum wheat semolina Senatore Cappelli, water.

EXPIRATION DATE AND CONSERVATION

Expiry date: 912 days. Store in a cool and dry place.

PACKAGING

Heat-sealed bag in paper box with window on the front side.

INTERNATIONAL
CERTIFICATIONS
IFS, BRC, BIO, Usda Organic, Kosher.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: M 029

VALBONA
www.valbona.com

'Spinoso' Artichokes
from Sardinia PDO



PRODUCT DESCRIPTION

The best artichoke at all, the only one with Protected Designation of Origin (PDO). 'Spinoso' Artichokes from Sardinia PDO is ideal for those who love the taste of the Italian cuisine.

INGREDIENTS LIST

Artichokes 'Spinoso' from Sardinia PDO 59,4%, sunflower oil, olives oil 5%, wine vinegar, salt, acidity modifier: citric acid, antioxidant: ascorbic acid.

EXPIRATION DATE AND CONSERVATION

Shelf life: 36 months.

PACKAGING

Jars 212 ml (185 g net weight).

INTERNATIONAL CERTIFICATIONS

Tesco food manufacturing standards, ISO 9001:2008, ISO 22005:2008, BRC Issue 7, IFS Version 6 WQA Standard (Woolworth Certificate), Organic, Vegan.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: I 048

CENTRO CARNI COMPANY
www.centrocarnicompany.com
www.youandmeat.com

You&Meat Gourmet Burger



PRODUCT DESCRIPTION

High quality gourmet burgers made with selected meat (Aberdeen Angus, Chianina, Piemontese, Organic meat), preservatives free, gluten free, skin (Darfresh) packed.

INGREDIENTS LIST

85% beef meat, water, salt, potatoes starch, fiber, natural aromas, spices, ascorbic acid.

EXPIRATION DATE AND CONSERVATION

21 days. 15 days guaranteed to the client. Storage conditions: 0-4°C

PACKAGING

Darfresh (Vacuum packed).

INTERNATIONAL CERTIFICATIONS

BRC, IFS, Organic, Gluten Free, Chianina.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: E 036

**AGROMONTE - SOC.
AGRICOLA MONTEROSSO**
www.agromonte.it

Tomato sauce made with Ciliegino



PRODUCT DESCRIPTION

A sweet, intense, deep red sauce, that collects the real fresh flavor of Sicily. It is made with 100% Sicilian Ciliegino, according to a unique recipe that provides only the highest quality ingredients.

INGREDIENTS LIST

97% Sicilian cherry tomato, carrot, onion, extra virgin olive oil, celery, basil, salt, sugar.

EXPIRATION DATE

Shelf life 36 months.

PACKAGING

Glass bottle (330 g).

INTERNATIONAL CERTIFICATIONS

BRC, IFS, Usda Organic, Bio, Halal, Kosher.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: L 044

LE NATURELLE - EUROVO
www.lenaturelle.it

'I Già pronti'



PRODUCT DESCRIPTION

2 eggs (80 g), hard-boiled, peeled and ready for use. It is a fresh product, perfect to be consumed from breakfast to evening, for a lunch away from home or for a light dinner.

INGREDIENTS LIST

Hen eggs in brine (water, salt, E330, E202) packed in a modified atmosphere.

EXPIRATION DATE

AND CONSERVATION

'I Già pronti' has a shelf life of 37 days and must be stored in the refrigerator at a temperature between 0 °C and +4 °C. Once opened, it must be consumed within 48 hours.

PACKAGING

'I Già pronti' is packed in a modified atmosphere heat-sealed tray.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: C 005

GRANAROLO
www.granarologroup.com

Frozen Veggie Burger - Quinoa and Carrot



PRODUCT DESCRIPTION

Italian veggie based burgers, suitable for both vegetarian and vegan diets. 100% Plant based, 100% Organic and dairy-free, healthy and natural. Long life of 1 year thanks to freezing process.

EXPIRATION DATE

AND CONSERVATION

Keep frozen at -18°C, shelf life frozen: 1 year. Once defrosted keep chilled at +4°C and consume within 2 days.

PACKAGING

180 g (2x90 g).

INTERNATIONAL CERTIFICATIONS

BRC, IFS, Q Certificazioni (Organic).

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: E 044

POLENGHI GROUP
www.giancarlopolenghi.it

Acti Lemon



PRODUCT DESCRIPTION

8 daily portion packs containing only lemon juice from Sicily, rich of precious active principles like lemon just squeezed.

INGREDIENTS LIST

Sicilian Lemon Juice (100%).

EXPIRATION DATE

AND CONSERVATION

Expiration date: 2 months. Conservation: refrigerated at 0 + 7°C

PACKAGING

8 portions of 15 ml in a carton pack.

INTERNATIONAL CERTIFICATIONS

ISO, BRC, IFS, JAS, Organic, Kosher.

MEET US AT CIBUS CONNECT:
HALL: 05
BOOTH: B 005

the end



Mélange Geovita®

Enjoy our completely
organic range for your
body and mind wellness

Geovita® is launching its new organic range of three blends:

omega 3, antioxidant and relaxing.

Every blend contains Thai Rice from Fair Trade and characteristic ingredients that make them good for the wellness both of the mind and the body.

Today the healthy and tasty flavor of our products meets the well-being essence.



CASEARTECNICA BARTOLI

www.caseartecnica.it



Automatic portioning machine, for variable and fixed weight cuts with external scale. Mod. Rock 20 Plus

Description and strong points

Automatic machine to cut the cheese in slices with variable or fixed weights and sizes.

Fields of application

Any type of hard and semi-hard cheeses.

Technical info

Versatile and flexible, the model Rock 20 Plus of Caseartecnica Bartoli has the following technical characteristics:

- reduced size
- programmable number of cuts, managed by PLC
- centering of the wheels of cheese by bells
- easy replacement of centering bells, to adapt the machine to cheeses with different sizes
- fully automatic operation cycle
- worktop easily removable to facilitate the machine cleaning and sanitizing
- PLC with multiple recipes, ideal for various types of product and cutting
- special blades, for 'rock' or smooth cuttings. Blades for "rock" cuts provide results comparable to the fresh cut: the product's surface is wrinkled, imitating the manual cutting. Smooth blades instead perform the traditional cut in slices of cheese
- automatic weighing with external balance
- programmable or fixed weight cuts recipes
- widescreen display, easy to manage and with high resolution images
- depth: 870 mm; width: 800 mm; height: 1900 mm

DANSENSOR A/S

Lippke 4000/4500

Description and strong points

It works with a wide range of package types. Seal strength testing. Leak detection. Creep test. Leak size determination.

Fields of application

Cold cuts/processed meat industry, dairy products industry, baked products industry and food contained into plastic packagings.

Technical info

Lippke leak detection system can be used both in production and laboratory environments and can measure seal strength, detect leaks' size and package integrity of flexible, rigid, porous, laminate and foil plastic packages. It has an extensive array of standard features, available accessories and services and meets applicable ISO & ASTM standards. Different types of test can be realized with this instrument: creep, creep to fail, creep and leak, creep and burst, creep-leak-burst.

Technical details

- dimensions: 35 x 35 x 18 cm • weight: 6,5 Kg
- test time: 1 s - 9,99 min • pressure units: Mbar, mmHg, Psi
- environmental temperature: + 15 °C - + 40 °C
- environmental RH: 0% - 90% non condensing



INDUSTRIE DE NORA

www.denora.com



Oz Modular

Field of application

Dairy Industry.

Description and strong points

De Nora, with De Nora Next ozone systems, ensures deep sanitization of surfaces, purification of air and water and removal of odours from the environment through every stage of the productive process.

Ozone can be used in a gaseous state or mixed with water and offers many advantages such as: high efficacy against bacteria, viruses, fungi, spores, biofilm and mites; no resistant bacteria generated; no residuals in the environment; active against odours; reduction of usage, transport and storage of chemicals; reduction of micropollutants, COD and BOD levels.

Some examples of ozone application are the treatment of water for cooling mozzarella cheese, which may contain bacteria such as Pseudomonas aeruginosa or Pseudomonas fluorescens (cause of the blue streaks in mozzarella and other products); the treatment of rinsing water used, for example, in CIP (cleaning in place) cycles to avoid transferring any contaminants that have survived the sanitization process from one tank to another; and the treatment of the water used in various company processes that may be contaminated by the biofilm present in pipes and brine regeneration. Gaseous ozone is also effective in sanitising rooms used for cheese maturation and ripening in that it prevents the development of undesired moulds and mites, during the ripening stage, and the presence of insects such as Piophilidae. In addition, ozone has proven efficacy against Listeria Monocytogenes on savoury ricotta, PDO gorgonzola, PDO taleggio and other kinds of cheeses.

FRA PRODUCTION

www.fraproduction.it



Fralest: Chicken loops in bundles

Description and strong points

Keeps the shape of the chicken in such a way as to improve the cooking process and improving the visual effect of the raw bird on the shelves of supermarkets. The fact that they are collected in bundles makes the tying process easier and quicker, improving process times and reducing costs.

Fields of application

Tying of chickens and turkeys in roasting processes.

Technical info

Rings in food-graded latex covered with food-graded yarns of polyester and cotton. The polyester versions are manufactured also in different colours. They are available in one, two or three cores of latex of different diameters. They are available in sizes from 9 cm to 20 cm of diameter at rest.

PLASTITALIA SISTEMI

www.plastitaliasistemi.it



Machines for milk, machines for artisan yogurt line Yo & Mi

Fields of application

Dairy industry, ice cream, yogurt, restaurants, pastrytechnical information.

Description and strong points

Plastitalia Sistemi designs and builds complete lines for the production of cheese and in more detail: manual curd metering lines, semi-automatic and automatic machines for soft cheeses semi-hard and hard; mold blocks for soft cheeses, fresh and seasoned; automatic and semi-automatic tippers cheeses; salting cheese plants; complete furniture and storage systems for cheese seasoning rooms with use of stainless steel grilles.

Thanks to the flexibility and dynamism of the context in which Plastitalia Systems operates and considering that it has its own technical department and produces directly, proposals for Plastitalia systems are always customized to the specific needs of the customer and aimed at both small dairies medium and large sizes.

Plastitalia Sistemi, owner of the Yo & Mi brand, also manufactures and markets a line of its own machines for the production of fresh homemade yogurt with Yo & Mi brand while also providing all the technological production support, consumer and of course packaging.

MINERVA OMEGA GROUP

www.minervaomegagroup.com



C5-S5

Description and strong points

Gravity or vertical slicing machines with built-in scale. It's a solution that meets operators' needs, particularly those in mass retail, which focuses strongly on optimising and drastically reducing customer waiting times. The system, which does not issue a receipt, is applied to the slicer in order not to reduce the operating space as the scale pan is the same size as the support surface. The big advantage lies in the operator being able to make a series of more precise cuts over the span of a shift without having to move from the slicer to the scale.

Fields of application

For supermarkets, hypermarkets, food retail and collective catering.

Technical info

- made of aluminum alloy treated with anodic oxidation
- built-in sharpener
- belt drive
- for supermarkets, hypermarkets, food retail and collective catering
- controls with N.V.R. device
- built - in weighing system for operator's user only
- 10 kg/2 g
- display, loading cell
- removable receiving tray for easy cleaning routine

GELMINI

www.gelminimacchine.com

Dicing Machine Mod. CFG-NT BIG

Fields of application

Large-sized cheeses, circular or rectangular shape, soft or hard, Parmesan-type wheel halves.

Description and strong points

Possibility of using the machine in different product lines, suitable for height up to 180 mm, feeding accuracy, regular cut. Combines with Auriga dicing machine to further optimize portion geometry and thus ensure regular weight.

Technical info

- power supply: 220/380 V three-phase 50 Hz
- work surface height: mm 950
- working conveyor width: mm 650
- overall dimensions: mm 2500x1100x1500h approx.
- installed power: Kw 4
- max dimension of product to be cut: mm 1200x600x180h - d. 600x180h



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