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THE ITALIAN FOOD MAGAZINE

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YEAR 8 - N° 6/7 • AUGUST/SEPTEMBER 2020
MANAGING DIRECTOR: ANGELO FRIGERIO

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Parmacotto waves the Italian flag high

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DAIRY

Caseificio Longo: a Piedmont story lasting 70 years

Passion, territory, authenticity. These words perfectly depict the dairy company, specialized since 1950 in the manufacturing of tomini, ricotta and other typical products. Now ready to take over global markets.

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IN PREVIEW AT
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EDITORIAL

by Angelo Frigerio, managing director

Victory, victory at all costs!

The global economic crisis we are going through is the most severe since World War II. The situation is even worse than the one experienced with the 2008 financial crisis, whose effects are still felt today in many countries. The collapse in domestic consumption and the slowdown in international trade is severely impacting our companies. And the support to exports, today as never before, plays a fundamental role.

Exports represent, for Italy, a third of the gross domestic product (GDP). And in 2019, as depicted by the 2019-2020 edition of the ITA-Prometeia Report, they enjoyed good health by registering, at end of the year, a 2.3% growth rate, at 476 billion euros. A milestone achieved despite a complicated international situation, characterized by the trade war between the US and China, the uncertainties of Brexit and the additional duties imposed by the US Administration on a long list of goods imported from Europe, as a result of the Boeing-Airbus dispute.

In 2020, however, the music has changed. In the first five months of the year exports fell by 16%. A decrease that, nevertheless, did not affect all sectors. If the automotive and textile industries dropped by -34.5% and -28% respectively, the pharmaceutical industry registered a 16% growth rate, while exports of the food and beverage industry rose by 4.3%. The latter, which by 2020 aimed to reach 50 billion euros in export turnover, experienced very

different situations depending on the sector. With manufacturers of pasta, sweets, beverage and bakery products that, in many cases, even increased turnover, export and production. Other producers - namely cheese makers and deli meat manufacturers - have instead faced more problems both in the domestic market and, and above all, in global markets.

According to estimates by ITA (Italian Trade Agency) and Prometeia, in 2020 overall Italian exports will suffer a decline of 12% compared to the previous year, to start growing again, according to forecasts, in 2021 (+7.4%) and 2022 (+5.2%). Hence, it will take two years to return to the export levels of 2019. And consequently the Italian agri-food industry needs to work hard to hit the 50 billion euro target within two years. Yet, there are still so many uncertainties that the task of making reliable predictions become really hard. This is confirmed by WTO forecasts about the impact of the Covid-19 pandemic on world merchandise trade, expected to plummet by between 12 and 35% in 2020.

"These days, I have been thinking about the old speeches of Churchill - it is our darkest hour but we will make it," Italian prime minister Giuseppe Conte said, on the past 9th March, when all eyes were set on Italy, that was struggling with the Covid-19 'tsunami'. Thinking about the days and months ahead, the goal, to quote Winston Churchill again, is just one: "Victory, victory at all costs!".

Vittoria, vittoria a ogni costo!

La crisi economica mondiale che stiamo attraversando è la più grave che sia vista dal Dopoguerra. La situazione è persino peggiore di quella vissuta con la crisi finanziaria del 2008, che fa ancora sentire i suoi effetti su molte economie mondiali. Il crollo dei consumi domestici e il rallentamento degli scambi internazionali stanno mettendo a dura prova le nostre aziende. E il sostegno alle esportazioni, oggi come non mai, assume un ruolo determinante.

L'export rappresenta, per l'Italia, un terzo del prodotto interno lordo. Nel 2019, come evidenzia l'edizione 2019-2020 del Rapporto Ice-Prometeia, l'export italiano godeva di ottima salute. Registrando, a fine anno, una crescita del 2,3%, a 476 miliardi di euro. Un traguardo

raggiunto nonostante la turbolenta congiuntura internazionale, caratterizzata dalla disputa commerciale tra Usa e Cina, dalle incertezze della Brexit e dai dazi imposti dalla Casa Bianca a una lunga lista di beni importati dall'Europa, come conseguenza della disputa Boeing-Airbus.

Nel 2020, però, la musica è cambiata. Dati alla mano, nei primi cinque mesi dell'anno le esportazioni sono calate del 16%. Una flessione che però non ha interessato tutti i comparti. Se automotive e tessile hanno fatto registrare, rispettivamente, -34,5 e -28%, il mondo della farmaceutica è cresciuto del 16% e l'industria alimentare e delle bevande del 4,3%. Quest'ultima, che entro il 2020 puntava a raggiungere i 50 miliardi di euro di fatturato, ha vissuto situazioni molto diverse a

seconda dei comparti. Con le aziende produttrici di pasta, dolci, panificati e bevande che in molti casi hanno addirittura aumentato fatturato, quota export e produzione. Altri settori, come quello dei salumi e dei formaggi, hanno invece riscontrato più problematiche sia nel mercato domestico sia, e soprattutto, in quelli mondiali.

Ice e Prometeia calcolano che, nel 2020, il nostro export complessivo subirà un calo del 12% rispetto all'anno precedente, per tornare a crescere, secondo le previsioni, nel 2021 (+7,4%) e nel 2022 (+5,2%). In pratica, serviranno due anni per tornare ai livelli di export del 2019. E di conseguenza l'industria agroalimentare italiana ha molto da fare per ripartire e centrare, entro due anni, l'obiettivo dei 50 miliardi di

euro. Le incognite, tuttavia, restano molte. Rendendo particolarmente arduo il compito di fare previsioni attendibili. Lo conferma l'ampiezza della forchetta con cui il Wto stima il crollo degli scambi internazionali: compresa in un range che va dal -12% al -35%.

"In questi giorni ho ripensato ad alcune vecchie letture, a Winston Churchill. Questa è la nostra 'ora più buia', ma ce la faremo", diceva il 9 marzo scorso il presidente del Consiglio italiano, Giuseppe Conte, quando gli occhi di tutto il mondo erano puntati sull'Italia, già alle prese con lo 'tsunami' Coronavirus. Pensando a quello che ci aspetta nei prossimi mesi, l'obiettivo, per citare ancora una volta Winston Churchill, può essere riassunto in una sola parola: "Vittoria, vittoria a ogni costo!".

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NEWS

ISM 2021: INTEREST ON THE RISE FOR THE ORGANIC SECTOR

The 2021 edition of the international trade fair for sweets and snacks will welcome new exhibitors from the organic sector. Organic food has been on the rise for many years and is now part of consumers' everyday habits. The Coronavirus pandemic has contributed to the sector's growth as well. In fact, data from the market research institute GfK show that during the first three months of the pandemic the organic sector outgrew the food sector on the whole. Especially the snacks segment boomed, as consumers try to reconcile an exacting work life with health. According to a report on the Global Organic Snacks Market published by Kbv Research, the global organic snacks market will be worth 23,7 billion dollars within 2025, growing at a Cagr equal to 14,09% during the period considered.

Ism 2021: cresce l'interesse per il segmento del bio

L'edizione 2021 del salone internazionale del dolciario e degli snack vedrà la presenza di nuovi espositori internazionali di prodotti biologici. Il bio è in fase ascendente già da qualche anno ed è ormai entrato da tempo a far parte della quotidianità dei consumatori. Anche la pandemia da Coronavirus ha contribuito alla crescita del segmento. Infatti, secondo i dati dell'istituto di ricerche di mercato GfK, nei primi tre mesi dell'emergenza la domanda di prodotti alimentari biologici ha fatto segnare una crescita decisamente superiore a quella del settore alimentare nel suo complesso. È soprattutto il segmento degli snack a registrare un boom, in quanto i consumatori tentano di conciliare una vita lavorativa impegnativa con la salute. Secondo un report sul Global Organic Snacks Market pubblicato da Kbv Research, entro il 2025 il mercato mondiale degli snack biologici dovrebbe fruttare 23,7 miliardi di dollari, con una crescita pari a 14,09% Cagr nel periodo in oggetto.

THE PARLIAMENT OF CYPRUS SAYS 'NO' TO THE CETA

The Parliament of Cyprus has voted against the ratification of the Ceta, the Canada-European Union free trade agreement signed in October 2016 and entered into force provisionally in 2017, before the final ratification of the European Member States. According to the MPs, the free trade system set by the Ceta will further strengthen multinational groups' competitiveness at the expense of small producers of different key sectors for the domestic economy, from agri-food to services. The agreement has been ratified by 15 Countries so far, including Spain, Austria, Sweden and Portugal. In Italy, the ratification procedure was suspended in 2017 due to many objections. In Cyprus, some exponents of the government expressed their willingness to negotiate some clauses of the agreement to safeguard typical national products in order not to stop the ratification procedure at a European level.

Il Parlamento di Cipro dice no al Ceta

Il Parlamento di Cipro ha votato contro la ratifica del Ceta, il trattato commerciale di libero scambio stipulato fra Unione europea e Canada nell'ottobre del 2016 ed entrato in vigore nel 2017 in forma provvisoria, in attesa della ratifica degli Stati membri dell'Ue. Secondo i parlamentari, il sistema di libero scambio istituito con il Ceta rafforzerebbe la competitività dei gruppi multinazionali a scapito dei piccoli produttori in diversi settori chiave dell'economia nazionale, dall'agroalimentare ai servizi. Finora, è stato ratificato da 15 governi, fra cui Spagna, Austria, Svezia e Portogallo. In Italia l'avvio dell'iter di ratifica era stato sospeso nel 2017 a seguito di una vasta opposizione. Nel caso di Cipro, alcuni esponenti del governo hanno dichiarato di voler negoziare alcune clausole dell'accordo a tutela dei prodotti tipici nazionali, in modo da non bloccare il processo di ratifica a livello europeo.

ITALIAN EXHIBITION GROUP TAKES OVER HBG EVENTS AND GETS STRONGER IN THE EMIRATES

Italian Exhibition Group, the company managing Fiere di Rimini and Vicenza, gets stronger in the United Arab Emirates by taking over Hbg Events, that has organized different events, including the 'Dubai Muscl Show' and the 'Dubai Active', since 2016. The binding agreement for the sale and purchase of the entire share capital of the company is worth 900 thousand euros. Hbg Events closed 2019 with a turnover of 6.1 million dirham, equal to 1.5 million euros.

Italian Exhibition Group acquisisce Hbg Events e si rafforza negli Emirati arabi

Italian Exhibition Group, società che gestisce Fiere di Rimini e Vicenza, si rafforza negli Emirati Arabi Uniti grazie all'acquisizione di Hbg Events, che dal 2016 organizza diverse manifestazioni, tra cui il 'Dubai Muscl Show' e il 'Dubai Active'. L'accordo vincolante per l'acquisto dell'intero capitale della società ha un valore di 900mila euro. Hbg Events ha chiuso il 2019 con un fatturato di 6,1 milioni di dirham, pari a 1,5 milioni di euro.



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PROSCIUTTIFICIO SAN MICHELE AND PARMA IS INVEST 13.5 MILLION EUROS ON INNOVATION

Prosciuttificio San Michele and Parma Is invest 13.5 million euro to expand and innovate their activity of production and processing of cold cuts, as well as of sauces and other food products. The investment follows an agreement between the companies, the ministry of Economic development, the regional administration of Emilia-Romagna and Invitalia. It provides for co-financing from the Region (on a possible public contribution of over 5 million) equal to 404,600 euros (3% of the total investment). Prosciuttificio San Michele will expand and innovate its production plants in Lesignano de' Bagni (Pr) and Traversetolo (Pr) to meet the growing market demand and increase its offer. While Parma Is will renew two buildings in Traversetolo to support two already existing production lines.

Prosciuttificio San Michele e Parma Is: 13,5 milioni per innovare

Prosciuttificio San Michele e Parma Is investono 13,5 milioni di euro per ampliare e innovare l'attività di produzione e lavorazione dei salumi, ma anche di prodotti di gastronomia e salse. L'investimento è il risultato di un accordo di programma tra le aziende, il ministero dello Sviluppo economico, la Regione Emilia-Romagna e Invitalia. E prevede un cofinanziamento (su un possibile contributo pubblico di oltre 5 milioni) della Regione per 404.600 euro (il 3% dell'investimento totale). Per Prosciuttificio San Michele, previsto l'ampliamento e l'innovazione degli stabilimenti di Lesignano de' Bagni (Pr) e di Traversetolo (Pr) per far fronte alla crescente domanda del mercato e ampliare l'offerta. Parma Is, invece, si occuperà di recuperare e riqualificare due immobili di Traversetolo per sostenere le linee di produzione già avviate all'interno dell'azienda.

CHINA-EU, AN AGREEMENT FOR THE MUTUAL RECOGNITION OF 100 PGI AND PDO PRODUCTS, INCLUDING GORGONZOLA

After two years of long negotiations, the European Union and China signed an historic agreement providing for the mutual recognition of 100 Pdo and Pgi products. Yet, the commercial agreement will be effective only when the place and date for the signing will be set and the Eu Parliament will have given its final consent. "Finally, we made another crucial step forward towards the protection of Pgi and Pdo products in the world and in



developing and fast growing markets such as China", commented Antonio Auricchio, newly-elected president of the Consortium for the protection of the Gorgonzola Cheese, which is included in the list of 26 Pdo and Pgi Italian food products and beverages that will be protected on the Chinese market. Also 100 Chinese products – such as the Panjin rice, different fine teas and Goji berries – will be comprised in the Eu register.

Cina-Ue, accordo per il reciproco riconoscimento di 100 Dop e Igp, incluso il Gorgonzola

Dopo oltre due anni di lavoro e un lungo negoziato, l'Unione Europea e la Cina hanno firmato uno storico accordo che prevede il reciproco riconoscimento di 100 prodotti Dop e Igp. Prima che l'accordo commerciale diventi ufficiale bisognerà però attendere la data e il luogo per la firma tra Bruxelles e Pechino e il successivo consenso definitivo del Parlamento Ue. "Finalmente un altro passo importante verso la tutela delle indicazioni geografiche nel mondo e nei mercati emergenti e in rapida espansione come la Cina", commenta Antonio Auricchio, neopresidente del Consorzio per la Tutela del Formaggio Gorgonzola Dop, anch'esso inserito nella lista dei 26 alimenti e bevande Dop e Igp italiani che saranno tutelate sul mercato cinese. Nel registro Ue entreranno anche 100 prodotti cinesi, come il riso Panjin, diverse varietà pregiate di tè e le bacche di Goji.

WRM GROUP SAVES KIPRE (BRANDS PRINCIPE AND KINGS)

Wrm Group invested 40 million euros to relaunch Kipre Group. The company from Luxembourg founded by Raffaele Mincione saves from a complicated situation the Italian company specialised in producing hams branded Principe and Kings. The agreement states that Wrm Group purchases 100% of Kipre through the Athena Capital fund. Walter Bellantonio, director of Isa and former managing director of Cirio, Del Monte Italia and Centrale del Latte di Roma, will lead the group. So, the Dukceovich family leaves the stage. They founded and led Kipre Group for many years, until December 2018, when the family announced its crisis in a press release published on the newspaper Il Sole 24 Ore. Thus, Raffaele Mincione widens its interests in the food chain after the acquisition of 49% of the retail chain Auchan through the newco Bdc. The remaining 51% instead belongs to Conad.



Wrm Group salva Kipre (marchi Principe e Kings)

40 milioni di euro: questo l'investimento di Wrm Group per il rilancio del gruppo Kipre. La società lussemburghese fondata da Raffaele Mincione salva così da una situazione complessa l'azienda italiana attiva nella produzione di prosciutti con i marchi Principe e Kings. Con l'accordo, Wrm Group acquista il 100% di Kipre attraverso il fondo Athena Capital. A guidare il gruppo sarà Walter Bellantonio, già direttore di Isa ed ex amministratore delegato di Cirio, Del Monte Italia e Centrale del Latte di Roma. Esce di scena dunque la famiglia Dukceovich, che aveva fondato e diretto per anni il Gruppo Kipre. Fino a dicembre 2018, quando, con un comunicato stampa al quotidiano Il Sole 24 ore, la famiglia aveva annunciato la crisi. Raffaele Mincione allarga così i suoi interessi nella filiera alimentare dopo l'acquisizione della catena Auchan, in cui la sua Bdc ha acquisito il 49%. Il 51% è invece appannaggio di Conad.

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*Bite size cookie flaky pastry
filled with **raspberry jam***



*Bite size cookie flaky pastry
filled with **milk cream***



*Bite size cookie flaky pastry
filled with **chocolate cream***



*Flaky pastry snacks rolls
filled with **velvety hazelnut cream***



*Flaky pastry snacks rolls
filled with **vanilla cream***

DELI MEATS

Parmacotto waves the Italian flag high

**Top product quality, animal welfare and food safety.
The historic company from Parma keeps on growing. Also in the US market.**

Wellbeing and care for healthy nutrition and lifestyle through a renewed portfolio of premium-quality products. A constant safety guarantee, thanks to a careful selection of raw materials and strict production controls. But also digitalization at all levels, in order to make the internal organization more and more efficient and to keep up with demanding and technologically empowered consumers. These are Parmacotto's core values and strengths. A company that, in recent years, has managed to meet the needs of 'new', modern consumers thanks to a careful selection of raw materials and a minimum use of flavorings in recipes, to enhance their quality focusing on free-from products with a high organoleptic properties.

Product launches

Among the latest product innovations presented by Parmacotto we find 'Azzurro': a premium cooked ham with 25% less salt than market average

(source: Inran), and the 'Linea Zero' (Zero Line), where the company's attention for animal welfare is at its best: hence, the meat used come from farms in which, from birth, no antibiotics are used.

US market: Parmacotto LLC is born

In 2019 Parmacotto announced the acquisition of Cibo Italia, a company that sells Italian deli meats in the US market to both large-scale retailers and deli shops, which led to the creation of Parmacotto LLC. This was the first operation in the company's development and internationalization plan based on a high-quality product offer, on a strong brand, and on the values and strength of 'made in Italy' food excellences. Parmacotto's goal is indeed the creation of a network of companies that, joined by the values of quality and reliability, can provide a complete product offer and create strong synergies based on the quality of raw materials and manufacturing know-how.



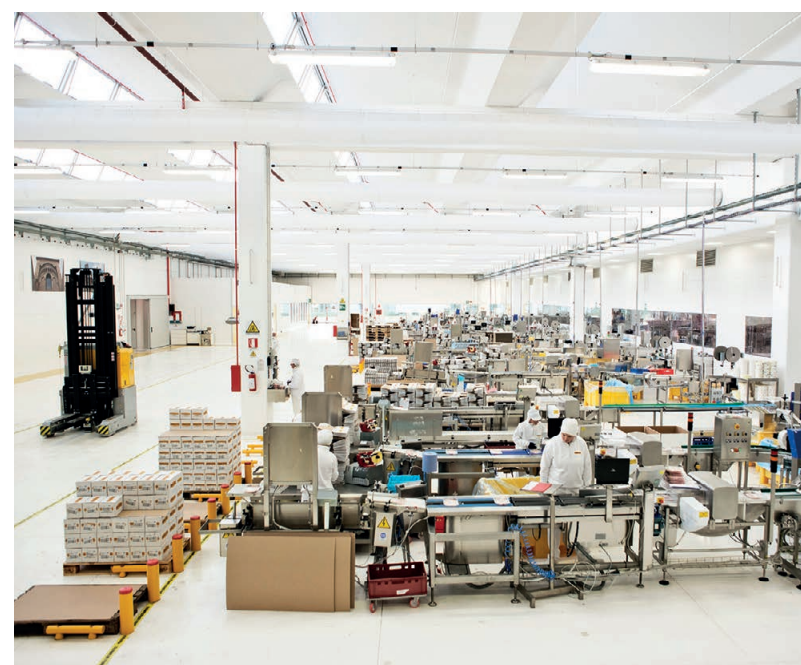
WHO WE ARE

With a consolidated turnover of 90 million euro in 2019, Parmacotto produces and sells high quality deli meats to both large-scale retailers and deli shops. Besides cooked ham - the company's core business - Parmacotto offers a wide and varied product range: from traditional cured and cooked deli meats to ready-to-eat meats. In 2019, Parmacotto acquired Cibo Italia, a company that sells Italian deli meats in the US market, which led to the creation of Parmacotto LLC.



Parmacotto tiene alta la bandiera del made in Italy

Qualità premium, benessere animale, elevata sicurezza alimentare. La storica azienda parmense – 90 milioni di euro di fatturato nel 2019 - continua a crescere, grazie anche a una scrupolosa selezione delle materie prime e all'attenzione riservata alle nuove esigenze dei consumatori. Valorizzazione del made in Italy e sinergie tra imprese guidano i piani di sviluppo e internazionalizzazione. Con la prima acquisizione, nel 2019, sul mercato a Stelle e Strisce.



THE INTERVIEW

Meat tax? Yes, no, maybe

To penalize intensive farming. And to support the ecological transition of companies. Animal rights and sustainability. With some contradictions. Interview with MEP Eleonora Evi.

Eleonora Evi is holding her second term, in Brussels, as a member of the Environment, Public Health and Food Safety Committee. But she is also a member of the Committee on Petitions and a substitute member in the Committee on Industry, Research and Energy. We talked with her about animal rights, sustainability and meat taxation. In a debate concerning intensive farming and the economic and social costs of the transition to a more sustainable farming system.

Do you call yourself as an animal rights campaigner?

Yes, I call myself an animal rights campaigner. I have always been attentive to themes related to animal welfare, and I haven't been eating meat since I was 17. I'm not an extremist, however. My husband, for instance, eats meat. Not too much, and of quality. This is the right way to follow, in my opinion. And this is the reason why I insist so much on the transition toward sustainable farming.

What does it mean, for you, to be an animal rights campaigner?

It means to care about the life of other living beings, seeking a balance between human beings, animals and nature on earth. To me all animals, both cattle and wildlife, have the right to live a dignified life. In 40 years, we have lost over 70% of wildlife globally. A worrying fact, since connected to human activities.

A curiosity, does it mean that you are also against abortion?

No. I think this is a different issue.

Isn't a child's life at stake?

There is also at stake the right of a woman, and of both parents, to decide whether or not to have a child. I believe this is a more intimate and personal issue, where certain choices are dictated by many factors. Personally, I am in favor of this practice: an achievement obtained over time and that must be protected.

The question remains: who protects the child in the womb of the mother? But let's move on. The protection of animals' life, and in this case of human beings, can be subjected by some variables?

Yes, let's say it so.

Is the introduction of a tax on meat necessary, in your opinion?

There has been a lot of controversy on this issue, but also a lot of curiosity. I talked about that with the German Environment Minister in the European Parliament. In the past weeks, she talked about 'giving meat a fair price', considering animal welfare and paying breeders' work fairly, to put a stop to the current system of maximizing production to have low prices, at the expense of quality. Nevertheless, I think that a 'general' tax on meat wouldn't really address the problem of sustainabi-

Eleonora Evi



Tassa sulla carne? Sì, no, forse

Penalizzare l'allevamento intensivo e inquinante. E sostenere la transizione ecologica e le aziende 'virtuose'. Animalismo e sostenibilità. Intervista all'Europarlamentare Eleonora Evi.

lity. And in today's system, small farmers are also the most disadvantaged.

What do you mean, exactly?

According to Eurostat data, between 2005 and 2013 an increasing number of large livestock companies were operating in Europe. These few, yet giant companies are located in some EU countries: Holland, Denmark, Belgium, but also Germany and France. And they are the main recipients of the subsidies provided by the Common Agricultural Policy (CAP). A worrying trend, that makes me think.

Which could be a solution?

We could start by removing subsidies to these companies, which are real 'meat factories', paying no attention to environment, animal welfare and health. The price of food should reflect the environmental cost of its production, yet without undermining the purchasing power of households. In

brief, we need to create a system that can penalize those who carry on a polluting and harmful breeding, and reward the virtuous.

Hence, not a generalized tax on meat, but a system that punishes intensive farming.

Exactly. It is about undertaking an ecological transition, which is necessary. As displayed by the European Commission itself, with the Farm to Fork Strategy and the Biodiversity Strategy, both launched in recent months.

However, livestock companies across Italy and Europe employ thousands of people...

We must find a way of conciliating these factors. Today's subsidies to intensive farming could be used to reward more sustainable farming methods. Attempts have already been made with the CAP, but with poor results, in my opinion. We need to think of more courageous solutions.

For instance?

The proposal made by the Tapp-Coalition. The Dutch non-profit foundation suggested an indiscriminate increase in the price of meat. A point on which I disagree. However, they made a clever proposal: to use the proceeds to make prices cheaper for other product categories - such as vegetables - and to support the ecological transition of farmers.

One problem is that sustainability leads to higher prices. And this is going to severely affect people's buying power, especially for the poorer households.

True. Hence, the proposal by the Tapp-Coalition also provided for economic support to protect those segments of the population. This remains a matter of concern that needs to be managed carefully.

Also consider that some virtuous companies have been working in this direction for years. As they have found it very hard to communicate the values of sustainability - and related costs - to final consumers.

This is a big problem, yet some consumers are glad to spend a little more for a product that is really healthy and environmentally-friendly. I'll give you an example from the steel, cement and chemical industry, where attempts to assess the environmental impact of production are underway. One possibility is a custom duty on extra-European products; another one is a 'community tax', where VAT is calculated according to the amount of carbon emitted for producing that good. Thus, consumer will know that the product with the highest VAT comes from China and is produced without following environmental criteria. We are in a delicate, complex historical moment, but in my opinion the direction to take is clear.

It is about finding a healthy balance among environment, animal and consumers' protection. It costs a lot to be vegan, and not everyone can afford it!

That's true.

DAIRY

Caseificio Longo: a Piedmont story lasting 70 years

Passion, territory, authenticity. These words perfectly depict the dairy company, specialized since 1950 in the manufacturing of tomini, ricotta and other typical products. Now ready to take over global markets.



Love for tradition and for true tastes. Caseificio Longo's passion for the ancient dairy recipes of its territory - yet with a modern and innovative twist - has been passed down from father to son for generations. Just like the use of natural ingredients, and the care and attention paid to production techniques.

A history of tradition and territory

It was the early '50s when Antonio Longo founded his own company together with his wife Franca. In the small laboratory, only one cheese was produced: Tomino del Canavese, hand-made with the milk collected in the nearby farms, just like it happens today.

This passion and skills were soon handed down to their sons - Maurizio, Dario, and Silvana - and Caseificio Longo's product range soon expanded to include, alongside 'Tomino a Rotolo', the new 'Paglierina' and 'Tomino del Boscaiolo', paving the way for the cheeses 'to cook'.

"One of the most important goals set by the Longo family since the very beginning is to bring new life to ancient tastes of the Piedmont tradition, through the old recipes of rare cheeses," said the company. "This is, in our opinion, the right way to stay connected to our land: generate prosperity and wellbeing by enhancing our most precious heritage in cheese making."

Caseificio Longo keeps on growing, and in 2010, the Alba production facility was created, where 'Robiola d'Alba' is produced. Today, the company's product range is made of four lines: the 'seasoned', including fresh Tomino and Tomino del Boscaiolo; the 'fresh', like Tomino a Rotolo; the 'specialties', like fresh Tomino in oil; and the 'lactose-free' cheese. In 1950, the company used to daily collect and process 200 liters of milk. Today, more than 150,000 liters of milk, collected in 70 Piedmont farms, are processed every day.

1950 - 2020: a TV campaign to celebrate the anniversary

Caseificio Longo celebrates this year its 70th anniversary, after a long history started in 1950. Together with the company, one of its most representative products, whose recipe has remained unchanged since 1950, will be celebrated too: Tomino del Boscaiolo. For the occasion, it will be advertised in television commercials on the company's 70 years, through a story of family and taste, with a series of animated characters that have become testimonials of the brand.

"The TV and multi-channel campaign is already providing us with excellent results. Our aim is to continue on this path with new TV commercials in the coming months", the company explained. "Giallo Zafferano (a very popular Italian recipe website, ed.) is also taking an interest in Longo's products and especially in Tomino del Boscaiolo, Tomino a Rotolo and the delicious Crema del Piemonte with suggestions for recipes created by some of the most popular Italian food bloggers."

Exports

As of today, the cheeses produced by Caseificio Longo are distributed in Germany, France, and the United Kingdom. But the goal is to further increase the company's global business. First of all, by entering new strategic markets, namely Switzerland and Austria. Through important partnerships with many importers, the company is able to guarantee a continuous and reliable supply. Features that make Caseificio Longo the ideal partner both for Ho.re.ca operators and grocery retailers. Due to their versatility and freshness, Caseificio Longo's cheeses are perfect ingredient for countless recipes.

HIGHLIGHTS

DATE OF FOUNDATION: 1950

LOCATION: BOSCONERO, TURIN, NORTHERN PIEDMONT

PRODUCTION PLANTS: ALBA AND RIVAROLO CANAVESE (TURIN)

LITERS OF MILK DAILY PROCESSED: 150,000

Una storia piemontese che dura da 70 anni

Amore per la tradizione e per i sapori genuini: quella di Caseificio Longo è una passione per l'arte casearia che riprende le ricette più antiche del proprio territorio, rivisitandole in chiave moderna. Con l'utilizzo di ingredienti naturali, oltre a cura e dedizione nella produzione, anche grazie ai segreti tramandati di padre in figlio, da generazioni.



TOMINO DEL BOSCAIOLO

100% Piedmont milk, tradition and authenticity: these are the ingredients that make Tomino del Boscaiolo a cheese able to capture the very essence of a territory. With a uniform, smooth and compact straw-yellow paste, Tomino del Boscaiolo has a unique appearance characterized by the signs of aging on the rind. Made with high quality, locally sourced milk only, it is sold in different packs: 2-pieces, 4-pieces 'ready to oven' and 1 kg for food service. The cheese is available also in the 'mignon' size, in a 15-pieces pack, as well as in the versions with speck and bacon.

THE LACTOSE-FREE RANGE

Caseificio Longo has launched a new lactose-free, highly digestible product range, with less than 0.1% of lactose content. The range includes Tomino del Boscaiolo, Tomino a Rotolo and Luna Primosale, a fresh cheese with soft paste, available in tray.

IN PREVIEW AT
CIBUS FORUM
www.cibusforum.it

2020 - 2021
FALL / WINTER
COLLECTION

Tasty, Glamorous Italian Food. What else?

Experience the 'allure' of Italian creativity

and great tradition. Embrace the season ahead with new arrivals
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Get inspired by flavorsome cheeses, mouthwatering deli meats,
inviting sweets and savory treats.

Discover more than 200 new Italian must-haves
on supermarket shelves for fall & winter 2020-2021.

by **Federica Bartesaghi**



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2020-2021 FALL / WINTER COLLECTION

b a k e r y

COLUSSI - MISURA www.misura.it

Natura Ricca Misura crunchy snacks



Product description

A range of crunchy savoury snacks in single-portion packs, full of fibre, free from artificial colours and preservatives and with a unique, distinctive colour: Green Snack with mixed grains and sunflower seeds; Purple Snack with legumes and pumpkin seeds; Yellow Snack with oats, pumpkin and sunflower seeds.

Packaging details

100% biodegradable and compostable 224 gr single-portion bags. The renewable raw materials of this pack derive from cellulose and corn. It can be recycled in the organic waste collection and industrially processed to produce compost.

Shelf life

10 months.

ITALPIZZA www.italpizza.it/en

Rusticalta



Product description

Rusticalta is the new range of pizzas that comes with a completely innovative format: the oval-shape, the decided taste, rough, but accessible to all. It is the first 'rustic' product perfect to be shared. Rusticalta is a premium pizza with high and soft dough, wholegrain spelt flour, stuffed with 100% Italian rustic tomato puree. Elements that make it an extremely distinctive product in the frozen pizzas category. Over 24-hour rise time, hand-stretched, hand-topped, cooked in real wood fired ovens, Rusticalta is available in three different recipes: margherita, bacon, mushrooms.

Shelf life

12 months.

Packaging details

430 gr, box.

International certifications

Brc Food, Ohsas 18001, Iso 22000, Ifs.

FIOR DI LOTO www.fiordiloto.it

Biocroc



Product description

The two most popular flavors of Biocroc triangles (corn and maize and legumes) are now available in a multipack version.

Packaging details

120 gr (6 sachets x 20 gr).

LA PIZZA + 1 www.lapizzapiuuno.it

Focaccia with cherry tomatoes



Product description

A line of focaccias packaged at a fixed weight which, without the use of any preservatives, can offer a level of quality which meets the consumer's expectations not just for immediate consumption, but also in a deferred moment. To be stored out of the fridge.

Shelf life

15 days.

Packaging details

Packaged in a modified atmosphere in paper-like flow pack wrappers.

International certifications

Iso 9001, Iso 22000, Iso 22005, Ifs.

TERRE DI PUGLIA www.terredipuglia.it

Panquadrotti



Product description

Terre di Puglia presents the new Panquadrotti bakery snack line. A tasty crispy square 'crostini' made with Tarallo base mixture, perfect as a snack and to accompany appetizers. Panquadrotti are dressed in a lively and modern pack that recalls of Italy. Two tastes available: Classic; Tomato & olives.

Shelf life

12 months.

Packaging details

200 gr.

International certifications

Brc, Ifs, Organic, VeganOk.

MONVISO GROUP www.monvisogroup.it

Grissini Rustici



Product description

Breadsticks with semi-whole wheat flour, raw and enriched by extra virgin olive oil, twisted, friable and tasty. 100% vegetable, lactose free, palm oil free.

Shelf life

12 months.

Packaging details

200 gr.

PUGLIA SAPORI www.pugliasapori.com

Puglia la Merenda



Product description

'Puglia la merenda' is the new combo snack, designed for the little consumers. Each cardboard box contains a single portion of 40 gr of EVO oil Puglia Saporì Tarallini, a 125 ml Il Giardino dei Saporì peach smoothie (95% fruit) and a fun collectible Trulli Tales eraser.

Shelf life

12 months.

International certifications

Brc, Ifs, FSSC22000, Bioagricert certification for organic products.





VALLE FIORITA
www.vallefiorita.it

Focaccia alla Pala



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

Shelf life
60 days.

Packaging details
Pack of 1 piece of 250 gr. Packaged in modified atmosphere with flow pack and label, it is available both in the ambient and chilled versions.

International certifications
Brc, Ifs, Organic, Fda.

TARTUFLANGHE
www.tartuflanghe.com

Truffle Snacks



Product description
Crispy and crunchy, ideal as appetizer. Three different recipes made with high quality ingredients: Piedmont hazelnut PGI; Corn; Cashews and finely Truffle Juice.

Shelf life
9 months.

Packaging details
50 gr, packed in a shelf ready display box (7 pcs per carton).

International certifications
Brc, Ifs, 'Eccellenza Artigiana'.

VALLEDORO
www.valledorospa.it

Risibisi



Product description
Extruded rice snacks. Two versions available: Risibisi '3 Rices' and Risibisi 'Teff & Rice'

Shelf life
8 months.

Packaging details
Doypack, 80 gr.

International certifications
Brc, Ifs.

SARCHIO
www.sarchio.com

Bread Mix Sarchio



Product description
Organic, gluten-free, naturally lactose-free and high in fiber, the Bread Mix Sarchio is versatile and easy-to-use. It allows to prepare and bake at home: focaccia, soft or flat pizzas, bread and rolls of various kinds gluten-free, but as good as traditional ones. Made from corn starch, rice flour and buckwheat, this mix guarantees perfect dough for every bakery.

Shelf life
12 months.

Packaging details
500 gr pack 'I Love my Planet' totally recyclable in paper.

International certifications
Organic, gluten free.

GRISSIN BON
www.grissinbon.it

Minifagolosi breadstisc



Product description
Mini Fagolosi salted breadsticks. Classic taste.

Shelf life
210 days.

Packaging details
165 gr packet, 11 portions x 15 gr.

International certifications
Ifs, Brc, Organic.

FIORE DI PUGLIA
www.fioredipuglia.com

Minigriss



Product description
Baked goods (not fried) made with the highest quality 'km. 0' raw materials, of 100% of Italian or Apulian origin. Available in three different flavors: Senator Cappelli, Tomato and origan, Multigrain.

Shelf life
365 days.

Packaging details
300 gr in cartene bag.

International certifications
Brc, Ifs, Gluten free, Qualità Puglia, Organic certified (Ccgb), Vegan, Register of Italian Excellence.

TENTAZIONI PUGLIESI
www.tentazionipugliesi.it

Taralli with emmer flour and flax seeds



Product description
Typical Apulian bakery product with emmer flour and flax seeds. Source of protein, iron, Omega 3, rich in fiber, with extra virgin olive oil, without added yeasts.

Shelf life
12 months.

Packaging details
200 gr, packed with paper bag and tag.

International certifications
Brc, Ifs, Icea Bio.

2020-2021 FALL / WINTER COLLECTION

s w e e t s

ADI APICOLTURA www.adiapicoltura.it

Chestnut Honey



Product description

Chestnut honey is obtained from the flowers of the same plant and is generally harvested between late June and mid-July. It is particularly known for its anti-inflammatory and anti-bacterial properties. It is typical of temperate areas and is mainly produced between 300 and 1,200 meters above sea level. It has dark and decisive shades, tending almost to black. As for Acacia honey, the large fructose component compared to glucose gives it great liquidity making it rarely crystallized.

Shelf life

3 years from production.

Packaging details

Glass jar.

International certifications

Organic certification.

A.D.R. www.sassellese.it

Giftboxes



Product description

The company's giftboxes are provided in a coloured-holidays tin with window and red and golden details, in a smart package. Tins are customized with elegant labels, allowing to enrich them as gift packages. The range includes: soft Amaretti mix flavours (180 gr); soft Amaretti candy wrapped (180 gr); soft Amaretti (200 gr); soft Amaretti with chocolate strips (220 gr); Canestrellini plain/cocoa (180 gr); Baci of Sassello white (200 gr).

Shelf life

From 6 to 11 months.

International certifications

UTZ certified, RSPO certified sustainable palm oil.

ALCE NERO www.alcenero.com

Biscuits with oat and buckwheat



Product description

Alce Nero organic biscuits with oat and buckwheat are produced following the brand's core values which aim at fully respecting the land, its fruitfulness and the people who work it. The biscuits are made with only few ingredients, they are free from flavourings and without butter and eggs. They are rich in fibers and produced with 100% Italian cereals grown according to organic farming requirements.

Packaging

250 gr paper bag.

Shelf life

10 months.

SEBASTE www.sebaste.it

Sweet truffle



Product description

Sweet truffles with the unmistakable twist wrapping: an elegant dress for a unique product, produced by Sebaste family since 1885. Italian hazelnuts in paste and whole, chocolate, cacao and sugar mixed together by hand in a soft, delicate chocolate praline. Gluten free.

Shelf life

12 months.

Packaging details

Bag 180 gr and bulk 1 kg.

International certifications

Brc, lfs, fda.

FIORENTINI ALIMENTARI www.fiorentinialimentari.it

Mini rice crispbread coated with dark chocolate



Product description

A combination of the lightness and crunchiness of the company's rice crispbreads with the deliciousness of dark chocolate. Perfect as a healthy, tasty and gluten-free snack.

Shelf life

12 months from production.

Packaging details

80 gr, squared bottom pack.

International certifications

VeganOk.

IL FORNAIO DEL CASALE www.gecchele.com

Leavened pastry ('treccia') with cream and chocolate chips



Product description

Leavened pastry with cream and chocolate chips.

Shelf life

135 days.

Packaging details

300 gr, paper tray and transparent foil.

International certifications

lfs higher level.

GALUP www.galup.it

Panettone with ingredients certified from Italian supply chain



Product description

The 'Panettone di Filiera' enhances the quality of raw materials: everything is clear and can be seen right from the packaging, in order to ensure transparency and traceability. Milk, butter, eggs, hazelnuts, flour, sugar and butter are certified ingredients of the Italian supply chain, produced and prepared by a network of suppliers who respect the strictest specifications. The glaze is made with PGI Piedmont hazelnuts; cherries and candied oranges enrich the dough.

Shelf life

6 months.

Packaging details

1 kilo in box.

International certifications

Iso 22005.

GHIOTT FIRENZE www.ghiott.it

Almond Ghiottini



Product description

Ghiottini are the company's signature product: almond cantuccini whose recipe has not changed since 1953. From this year, they grow even closer to the Italian territory, as they are now made with only 100% Italian almonds.

Shelf life

15 months.

Packaging details

From 200 gr to 1000 gr. Bags and boxes.

International certifications

lfs higher level, Brc (score A).



M.G. BISCOTTERIA VENEZIANA
www.biscotteriaveneziana.it

Traditional Bussolà



Product description

The most renowned cookie of Burano Island (Venice), created with few and simple quality ingredients.

Shelf life

12 months.

Packaging details

500 gr or 1 kg box with 10/12 packages.

International certifications

lfs.

CALLIPO GELATERIA
www.gelateriacallipo.com

Cuore Tenero



Product description

Single portion hazelnut ice cream with gianduja hazelnut chocolate filling, decorated with cocoa powder.

Packaging details

80 gr cup.

Shelf life

36 months.

THE JELLY BEAN FACTORY
www.casadeldolce.com

Jelly Beans Cup



Product description

Tasty jelly beans in 36 satisfying flavours.

Packaging details

200 gr.

Shelf life

24 months.

DAL COLLE
www.dalcolle.com

**Croissant Eccellenza
Villa Boschi**



Product description

A handmade puff pastry croissant decorated with sugar grains.

Packaging details

250 gr, flexo HD and customized tray.

Shelf life

6 months.

International certifications

Brc, lfs, Certiquality.

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2020-2021 FALL / WINTER COLLECTION

s w e e t s

I MASINI
www.tipicodisardegna.com

Savoiardone di Sardegna for tiramisù



Product description

The new Savoiardone di Sardegna is presented in a new format: the 230 gr pack. From tradition and innovation it is made with a new recipe designed for tiramisù, with 30% of less fat, 100% Italian ingredients, made only with free-range fresh eggs shelled by the company.

Shelf life

5 months.

Packaging details

230 gr pack.

International certifications

Ifs, Haccp, Halal, Fda.

ICAM CIOCCOLATO
www.icamcioccolato.it

Vanini Blue Rose



Product description

30 years after its first launch, in October 2020 Icam relaunches Blue Rose, the iconic praline that was immediately successful in the 90s for its simple and unmistakable taste. Born under the ICAM brand, Blue Rose is now welcomed in the great Vanini family with an elegant and refined look. A tasty praline wrapped in finest milk chocolate and filled with toasted hazelnut cream and crunchy gluten free cereals. Gluten free, GMOs free, Fair trade.

Shelf life

16 months.

Packaging details

Available in gift box format (255 gr) and self-consumption bag (120 gr).

CONDORELLI - I.D.B. INDUSTRIA DOLCIARIA BELLASSO
www.condorelli.it

Torroncini



Product description

Soft assorted nougat sweets covered with vanilla, dark chocolate, orange, lemon, milk chocolate, coffee, gianduia flavoured coatings.

Shelf life

15 months.

Packaging details

200 gr, rigid folding paper box.

International certifications

Brc, Ifs.

IDB – LA TORINESE
www.latorinese.com

Panettone Torino fc - Panettone with Piedmont hazelnut PGI icing



Product description

Classic Milanese short Panettone with exclusive Piedmont hazelnut PGI icing, mother yeast, raisins and candied fruits.

Packaging details

750 gr and 100 gr in carton box; 750 gr hand-wrapped.

Shelf life

240 days.

LA PERLA DI TORINO
www.laperladitorino.it/en

Fondente Macaé



Product description

Chocolate truffle with Bahia Cocoa and Piedmont hazelnuts. Grand Cru de Terroir Macaé cocoa comes from the south-east of Brazil, growing in generous soil, breathing the full-scented coastal area humid climate. An exceptional quality cocoa which gives life to a unique dark chocolate truffle. Gluten free, dairy free, vegan friendly.

Shelf life

12 months.

Packaging details

Loose product (3 and 6 kg), clear bag (200 gr), Clear box (75 and 150 gr).

LA SUISSA
www.vialetto.it

Vialetto



Product description

Vialetto, the chocolate brand established in 1893, offers a range of selected products made with sophisticated recipes that satisfy all tastes. The shape and packaging have an original, premium look, giving the range a unique, exclusive appeal. Each product is associated with a member of the Vialetto family, who inspired its recipe. The range includes bars, chocolates and a line for special occasions.

Packaging details

Boxes and bags in Fsc certified paper.

LAGO GROUP
www.lagogroup.it

Sugar free Poker wafer



Product description

The first Italian sugar free wafer (means sugar content less than 0.5 gr per 100 gr), available in 2 flavours: hazelnut and cocoa.

Shelf life

18 months.

Packaging details

180 gr cardboard box, containing 4 single wrapped portion of 45 gr.

International certifications

Ifs, Halal, Kosher.

MAJANI 1796
www.majani.it

Ciocolata Scorza



Product description

60% extra dark chocolate with crumbly structure. Ciocolata Scorza, called 'Scorza' because of the wrinkled and irregular shape similar to a tree bark, was born in 1832 and is the first solid chocolate to be produced in Italy. Today the new technologies faithfully can reproduce the ancient manufacturing system used by Majani Chocolatiers for generations.

Shelf life

30 months.

Packaging details

Gift box (76 - 150 - 250 - 500 gr), flowpack (4,9 - 12 - 25 gr).



DI COSTA
www.dicosta.it

Magico Albero (Magic Tree)



Product description

Lithographed embossed tin with touch system that turn on led lights and music. With delicious milk chocolate pralines inside.

Packaging details

100 gr, 12 pieces per carton.

Shelf life

14 months.

International certifications

Ifs, Brc.

DOLCIARIA MONARDO
www.dolciariamonardo.com

I Ripieni



Product description

Delicate and tasty shortbread pastries filled with apricot jam, apple jam and hazelnut cream.

Packaging details

130 gr - 11 pieces for cardboard.

Shelf life

14 months.

International certifications

Ifs, Brc, Kosher.

DOLCIARIA ACQUAVIVA
www.dolciariaacquaviva.com

Cornetto Caruso



Product description

Made with Italian natural wheat yeast and covered with a light sugar glaze, the Caruso Line guarantees a super flaky dough and a natural aroma.

Shelf life

12 months.

Packaging details

Also available in the 70 g format. 55 pcs in each box.

International certifications

Ifs, Brc, Rspo certified sustainable palm oil.

DOLCIFICIO VENETO
www.dolcificioveneto.it

Brittle bar peanuts, cranberries and puffed rice



Shelf life

8 months.

Packaging details

80 gr flow pack.

International certifications

Iso 9001:2015

follow

*Our cheese makers
are our influencers.*

When it comes to Asiago Fresco PDO, we listen to our cheese makers who every year produce over 450.000 wheels of this cheese. Agriform is a cooperative company that partners with some of the top dairies in Northeastern Italy; we oversee every step in the production process to ensure our highest quality cheeses.

DAVIDE AZZOLIN
ASIAGO FRESCO PDO
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2020-2021 FALL / WINTER COLLECTION

s w e e t s

NUTKAO www.nutkao.com

Cocoa and Hazelnut Organic Spread



Product description

Nutkao Organic is made from raw materials sourced only from controlled, traceable and certified organic suppliers. Nutkao Organic brings out the best in the organoleptic qualities of organic cocoa butter, a blend of the best fruits obtained with maximum respect for the environment and eco-sustainability.

Shelf life

18 months.

Packaging details

350 gr jar (10 units tray).

International certifications

Organic, Kosher.

PASTICCERIA QUADRIFOGLIO www.pasticceriaquadrifoglio.com

Italian Pastry 80 gr



Product description

The new range 'Italian Pastry 80 gr' by Pasticceria Quadrifoglio offers handmade quality desserts for the chilled sector. Italian traditional recipes made with high quality ingredients and with a low processing method. Pastries 80 gr are perfect as a sweet breakfast, a yummy snack, or a pleasant after dinner. 'Torta della Nonna' and 'Pastiera Napoletana' are ready, many other recipes will come.

Shelf life

365 days (frozen), 30 days (defrosted).

Packaging details

80 gr Carboard mold in a flow pack, carboard case.

PROBIOS www.probios.it

Biscuits Cocoa & Nuts



Product description

Simple and crumbly, Probios' Cocoa & Nuts Biscuits are completely sugar free, with the only addition of organic erythritol, a natural substance extracted from corn. Ideal for all those who follow a low sugar diet, they are produced with sunflower oil and without palm oil. With 100% organic nuts, they are without milk and eggs, also suitable for those who choose a vegan diet.

Packaging details

Available in a 200 gr packet.

SERRA INDUSTRIA DOLCIARIA www.serradolciaria.it

Sugar free candies



Product description

Sugar-free candies with a full taste and no 'artificial' aftertaste. The fruity note, derived from the best natural aromas, is immediately intense and is reinforced at a later time by the spicy one of ginger. Three flavors, including a new and surprising 'mango' and a very balanced 'lemon and propolis'.

Packaging details

Average weight/pieces: 80 gr. Display tray of 12 standing bags.

Shelf life

730 days (2 years).

SOCADO www.socado.com

Come Mi Vuoi



Product description

From Socado's passion and experience comes 'Come Mi Vuoi', the spreadable cream with no added sugars and made with 100% fine Italian hazelnuts. The cream's delicate sweetness enhances the deliciousness of the hazelnuts and cocoa together with an high fiber content.

Shelf life

15 months.

Packaging details

330 gr

International certifications

Utz.

TONITTO 1939 www.tonitto.com

Il Sorbetto



Product description

Prepared according to the classical Italian recipe with a selection of fruit traced and controlled along the entire supply chain. Slowly creamed, soft and velvety consistency, rich and natural taste of fruit. It doesn't contain preservatives and GMOs. Vegan, dairy-free, gluten-free and fat-free. Available flavors: Blueberries & Blackberries, Mango Alphonso & Passion fruit, Forest Fruits with selected berries, Raspberry, Lemon, Tangerine; Lime & Ginger, Blood Orange & Ginger, Strawberry & Pomegranate.

Shelf life

36 months.

Packaging details

Innovative R- PET tub: recyclable and recycled. Weight: 500 ml/310 gr transparent jar.

Certifications

Brc higher level, lfs.

VERGANI www.panettonevergani.com

Zelig Panettone



Product description

Naturally leavened product, low form, with sultanas and candied orange peel. Obtained with natural yeast produced with the sourdough system, using the procedure commonly considered typical of Milanese Panettone. The product highlights the typical exterior cuts and has a golden brown crust with different shades. Inside the product presents the typical alveolar structure. The color of the dough is an intense yellow. The aroma is characteristic and the flavor is sweet.

Shelf life

270 days.

Packaging details

100 gr cardboard box.

International certifications

Brc, lfs.

VICENZI www.vicenzi.it

Season Greetings: 5 o'clock tea time



Product description

Matilde Vicenzi has created an assortment of special and delicate pastries in an elegant and classy tin, to enjoy at home or as the ideal gift. A special selection of cookies that enhances the different flavors and satisfies all tastes, a tribute to the Italian Fine Pastry tradition with a woman's touch.

Shelf life

12 months.

Packaging details

375 gr tin.

International certifications

Iso 9001, Kosher, Brc, lfs.



**HDI HOLDING DOLCIARIA
ITALIANA - SORINI**
www.sorini.it

Biscuits Crunchy Brownies



Product description

Milk chocolate filled with milk cream and cocoa brownies with crunchy biscuits.

Shelf life

18 months.

Packaging details

200 gr, net weight 7.05 oz.

HERBAMELLE MILANO
www.herbamelles.it

Amarena and mint Fabbri



Product description

Candies filled with Fabbri's amarena and mint.

Shelf life

36 months.

Packaging details

75 gr bag.

MANGINI
www.manginicaramelle.eu

Bye Bye Lemon and Ginger



Product description

Ginger candy filled with lemon marmalade and candied ginger.

Shelf life

3 years.

Packaging details

2.5 gr, packaged in sealed bags made in Pet.

International certifications

Ifs, Haccp.

PAOLO LAZZARONI & FIGLI
www.augusta1945.it

Panettone Augusta Classic



Product description

Classic panettone with candied fruit and sultanas.

Shelf life

8 months from production date.

Packaging details

1 kg in round metal tin (245x160).

International certifications

Brc (grade A).

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MAIALINO D'ORO

Maialino d'Oro Antibiotic Free
Obtained with pigs reared on farms that respect their welfare and without the use of antibiotics, since birth. thought to counter the antibiotic resistance. Only the best selected fresh pork legs, aromatized with infusion of only natural flavours, herbs and spices.

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LACTOSE FREE**
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Fratelli Riva

2020-2021 FALL / WINTER COLLECTION

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AGRIFORM www.agriform.it

Grana Padano PDO 'Oro del Tempo'



Product description

The company presents the packaging re-styling of its 'Oro del Tempo' range: an accurate selection of excellent cheeses aged until they reach their best organoleptic balance. The new packages feature the faces of Agriform's cheesemakers and contain their knowledge and their art. The company is honored to introduce Angelo, cheesemaker for over thirty years at Bassano del Grappa, and its grated Grana Padano PDO Oro del Tempo. Aged for at least 20 months, its extraordinarily rich, intense and fragrant flavor is protected by the new re-sealable bags.

Shelf life

120 days.

Packaging details

100 gr re-sealable bag with MAP.

International certifications

Ifs higher level, Uni En Iso 9001:2015, Fssc 22000.

Asiago Stagionato PDO



Product description

Agriform decided to update the image and packaging of its products focusing on three simple guidelines: simplicity, originality, and uniqueness. As an example, Asiago Stagionato PDO 180 gr is now presented with a new, modern, thermoformed packaging.

Packaging details

Available in 180 gr wedges with flexible, vacuum thermoformed packaging or rigid thermoformed packaging with MAP.

Shelf life

180 days for flexible vacuum thermoformed packaging, 120 days for rigid thermoformed packaging with MAP.

International certifications

Ifs higher level, Uni En Iso 9001:2015, Fssc 22000.

Grana Padano PDO 'Quota 1000'



Product description

'Quota 1000' is the exclusive brand of Grana Padano PDO over 16 months by Agriform, produced by selected dairies of the Lessinia Dolomite Mountains, located at about 1,000 meters of height. Produced with local milk, it is manufactured with expert hands following rituals that have been handed down for generations. Biodiversity of the Lessinia pastures, with 137 different species of flowers, is the secret ingredient for top quality milk.

Shelf life

12 months.

Packaging details

Available in a 200 gr fix weight format, with paper wrapped, vacuum packaging. Nr. 12 units/case.

International certifications

Ifs higher level, Uni En Iso 9001:2015, Fssc 22000.

BOTALLA www.botallaformaggi.com

Botalla Formaggi 200 gr line



Product description

It took two years for the company to find the perfect recipe for these new members of the Botalla family: Formaggio ai fiori (with flowers); Formaggio al pepe colorato (with colored pepper); Formaggio al peperoncino (with chili pepper); Formaggio alla curcuma (with tumeric); Formaggio alle erbe (with herbs); Formaggio allo zenzero (with ginger); Formaggio biellese (from Biella). Despite Botalla's love for experimenting, all of its cheeses respect traditions and the best of tastes. 100% cow's milk coming from the company's breeding and the slow aging on pinewood boards of the Botalla cellars give these cheeses a unique scent and aroma.

Shelf life

30 days.

Packaging details

200 gr, 12 pcs/carton.

International certifications

Ifs.

ARMONIE ALIMENTARI www.armoniealimentari.com www.perledilatte.it

Butter 'Armonie, Buon latte non mente'



Product description

The secret of the creaminess of Armonie's butter is hidden in the selection of the milk and in the know-how of the traditions. 'Buon latte non mente' could be translated into 'good milk doesn't lie': it is the statement of the company's beliefs: good products can only be obtained from the selection of good and genuine ingredients.

Shelf life

110 days.

Parmigiano Reggiano PDO cheese '63 Essenze dei Prati Stabili'



Product description

'63 Essenze dei Prati Stabili' Parmigiano Reggiano PDO cheese is peculiar from the very beginning of its supply chain, that is from the feeding of the cows on the lawns of Bibbiano. 63 is the number of different types of grass (hence the word 'essences') that spontaneously grow per each square meter on the stable meadow ('prati stabili'). The meadows are exclusively maintained through mowing and irrigation, without planting any seed. These 63 types of grass constitute a balanced diet for the cows, which allows them to produce a high quality of milk, that gives the '63 Essenze dei Prati Stabili' Parmigiano Reggiano cheese its unique nutritional properties and flavours.

Shelf life

270 days.

Packaging details

Wheel and portions, wrapped in paper.

BRIMI - CENTRO LATTE BREZZANONE www.brimi.it

Brimi mozzarella Armonia



Product description

Tender and juicy, Brimi mozzarella Armonia contains 40% less salt and fat than the average of similar products on the market. Brimi mozzarella Armonia is made with 100% pure South Tyrolean GMO-free milk from the small and unspoiled South Tyrolean mountain farms, where the Brimi members-farmers raise the cattle with care and attention in a few units.

Packaging details

100 gr ball and 3 x 100 gr ball.

International certifications

Iso 9001, Iso 14001, Iso 18001, Bio, Brc, Ifs, no GMOs, Kosher, Halal.

CASEIFICIO PALAZZO www.caseificiopalazzo.com

Mozzarella Fiordilatte



Product description

Mozzarella Fiordilatte Boccone produced in the traditional way processing milk collected from farmers of the Murgia area with whey starter culture.

Shelf life

15 days.

Packaging details

A 450 gr mozzarella ball in an elegant pp sachet

International certifications

Brc, Ifs.



ARRIGONI BATTISTA

www.arrigoniformaggi.it

Cucchia Lyo



Product description

Gorgonzola PDO packed in a 200 gr tray covered with an illustrated cardboard and sold with a portion of freeze-dried fruit or vegetables. Five special matching to be mixed with Gorgonzola PDO: strawberries, raspberries, onions, peppers or asparagus. Cucchia Lyo is perfect as an aperitif or as an ingredient in first meals.

Shelf life

15 days.

Packaging details

200 gr tray covered with cardboard.

Spoonable Gorgonzola PDO



Product description

Arrigoni Battista's Spoonable Gorgonzola PDO, declared as 'Best Italian Soft Cheese' at International Cheese Awards 2019 in Nantwich, is produced in a new pack: a fixed weight tray (200 gr) covered with an illustrated cardboard. It is lactose-free and eco-friendly, because its packaging is entirely recyclable.

Shelf life

18 days.

Packaging details

Fixed weight 200 gr tray covered with cardboard.

Take Away Line



Product description

Arrigoni Battista has invented its own take-away line including eight kinds of cheese already portioned, packed and delivered to buyers ready-to-use. A new way to help industry professionals, who can take advantage of several strong points: food safety ensured; a longer shelf life; the opportunity to insert a QR Code with information and recipes. Arrigoni Battista's Take away line includes: Taleggio PDO, Gorgonzola PDO, Spoonable Gorgonzola PDO, Lucifero blue cheese, Stracchino, Primosale, Quartirolo PDO and the particular fresh cheese 'Capriccio'.

Shelf life

18 days.

Packaging details

Take away tray.

CASTELLI GROUP

www.castelligroup.com

Castelli 'Le Bontà della Tradizione' Parmigiano Reggiano 24 months



Product description

Castelli 'Le Bontà della Tradizione' Parmigiano Reggiano combines the old tradition in cheese making in accordance with the PDO production standards to the goodness of Parmigiano Reggiano matured for 24 months. Available in a 100% recyclable packaging.

Shelf life

120 days.

Packaging details

Wedge of 200 gr in thermophormed tray.

International certifications

Ifs, Brc, ISO9001.

CASEIFICIO SOCIALE MANCIANO

www.caseificiomanciano.it

Pecorino Toscano PDO Rosso Petti di Manciano



Product description

Pecorino Toscano PDO Rosso Petti di Manciano was born from the will of creating a soft paste sheep-milk cheese linked to the Tuscan region. For the external treatment, the company decided to use double concentrate of 100% Tuscan tomato paste and Tuscan PGI extra virgin olive oil. The minimum ageing period is 20 days, yet it is usually consumed once reached a 40-60 days maturing. It has a white-colored paste, compact and melting in the mouth. The scent is typical of fresh milk with butter notes and a light acid which is characteristic of young pecorino cheese.

Shelf life

210 days.

Packaging details

About Kg 2,500. Whole wheel.

International certifications

Brc, Ifs.

Spia Della Maremma

Product description

This Pecorino cheese is a tribute to Manciano village, which is called 'Spia della Maremma' (spy of Maremma), because it rises up on a hill where it dominates the whole Maremma area. A tribute to the cheesemakers that, with care and knowledge, have been transforming the milk of Maremma hills pastures into masterpieces. In order to keep alive the tradition and the connection to the territory, the rind has been treated with extra virgin olive oil, so that the seasoning could remind the scents and the taste of the cheese as it was in the past. The paste is white, crumbly and compact with a slightly sour taste; flavors and scents are enhanced by the maturing process. Anyway, its 'gentle' taste characterizes Tuscan Pecorino cheese, and sets it apart from other sheep-milk cheeses.

Shelf life

210 days.

Packaging details

About 2,200 Kg. Whole wheel.

International certifications

Brc, Ifs.



Fior di Latte Tradizionale



Product description

Spoon paste cheese with spherical shape. External appearance with smooth skin. Inside it has elastic consistency and white color, typical scent of milk. It is made with 100% selected milk from Lombardy. Also available in other formats.

Shelf life

20 days.

Packaging details

125 gr, packed in a thermo-sealed plastic film with a protective liquid.

International certifications

IT 03/348 CE.

Ricottina in Vaschetta



Product description

This ricottina is still produced in the traditional way, by whey surfacing and with the addition of cow's milk, individually packaged by hand. Fresh, tender texture, delicate and light lactic flavor, white color and 100% milk from Lombardy.

Shelf life

15 days.

Packaging details

250 gr, packed in 'fuschelle' in a PET tray closed by sealed plastic film.

International certifications

IT 03/348 CE.

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GRUPPO FORMAGGI DEL TRENTINO - TRENTINGRANA LINE www.trentingrana.it

Grated Trentingrana



Product description

Only mountain milk, salt and rennet. This is Trentingrana: a completely natural PDO cheese, produced by the Cooperative dairies of the province of Trento, in Northern Italy, exclusively with milk from cows bred in this mountain region. They are fed with fresh grass, hay and no GMOs feed, without the use of any silage. The balance between sweet and savory makes this cheese suitable for all palates. Ready to use, thanks to the practical freshness-preserving package, it keeps the organoleptic properties intact. For its production only whole wheels are used.

Shelf life

100 days.

Packaging details

100 gr, packaged in a protective atmosphere sachet.

Burro 1889 - Classic and Salted



Product description

Produced with centrifuged creams that are left to rest for 72 hours, it is widely used by chefs and pastry chefs, as well as ice cream makers. Made with centrifuged cream from 100% Piedmont milk, and Trapani sea salt from the Culcasi salt mines (only for the salted butter).

Shelf life

120 days.

Packaging details

100 gr - 200 gr - 500 gr - 5 kg and 25 kg.

Erbì



Product description

A semi-aged soft cheese from the Kinara cheese range produced with real vegetable rennet from Cynara cardunculus, lactose free and without preservatives. It is enriched with a special selection of Italian aromatic herbs: tyme, oregano, lavender, thistle and savory. A second curdling conceals the herbs, which release their intense floral flavours when the cheese is cut.

Shelf life

60 days.

Packaging details

Weight of the wheel approx. 2,5 Kg.

Gran Kinara



Product description

Gran Kinara, produced with 100% milk from Piedmont, is a hard cheese with long maturation that soaks in Sicilian salt brine from 10 to 15 days and then slowly ages for more than 12 months. Produced with the 'Kinara Method', and therefore with the use of the flowers of the Cynara cardunculus plant that turns into 'real vegetable rennet', it is a cheese lactose free and without preservatives.

Shelf life

300 days.

Packaging details

Weight of the wheel approx. 38 Kg. Under vacuum: 1/8 of the wheel (4,5 Kg), 1 Kg, 500 gr, 250 gr. Grated: 90 gr, 1 Kg.

GILDO FORMAGGI www.gildoformaggi.it

Deliziola di Capra



Product description

Blue goat cheese produced with whole pasteurized goat milk. The seasoning takes place in high-humidity caves at 5/6 C°. The product is considered ready to be sold after at least 90 days of seasoning. The consistency of the pulp is compact and tending to soft. The taste is melting, sapid but not spicy. The full and typical flavor of goat's milk combines with the one of the moulds, thus creating a delicate and attractive scent.

Shelf life

60 days.

Packaging details

Whole Form (12 kg); 1/2 form (6 kg); 1/4 form (3 kg); 1/8 plastic bowl (portion 250 g).

Stracktufo



Product description

Stracktufo is a seasoned cheese with truffle, with characteristic quadrangular form. The crust is thin, wrinkled pink in color with some flowering of bluish-grey mold. The dough is smooth, compact, the flavour is sweet, with a touch of acidity the aroma is characteristic of truffle.

Shelf life

60 days.

Packaging details

Whole form 2 kg.

Caciobomber



Product description

Seasoned cheese with cooked and soft pasta, with a delicate flavor, of raw organic cow's milk. Produced on the hills of Como, on the border with Switzerland. It has a cylindrical shape with washed rind, white paste, going on with aging, straw yellow color. The taste is delicate, with herbaceous notes, more and more decisive, going on with the seasoning.

Shelf life

90 days.

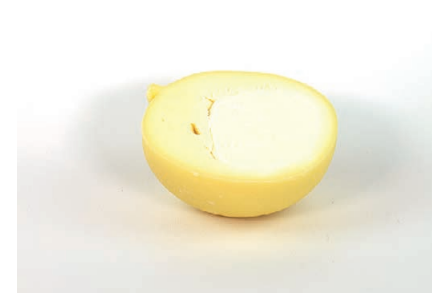
Packaging details

3 kg, single wheel.

International certifications

Fssc 22000.

Cheesella



Product description

The company's new product for 2020 is a cheese that can boast a 200-year long history, no re-discovered by Guffanti. Made from the combination of Mozzarella, made with buffalo's milk, and the cow's milk stringy pasta of Caciocavallo, it has a straw-colored paste, light and uneven due to the various pastes contained, straw-yellow skin. Taste is lactic, persistent and with buttery notes.

Shelf life

60 days.

Packaging details

0,600 - 0,700 kg, single pack.

International certifications

Fssc 22000.

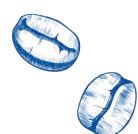
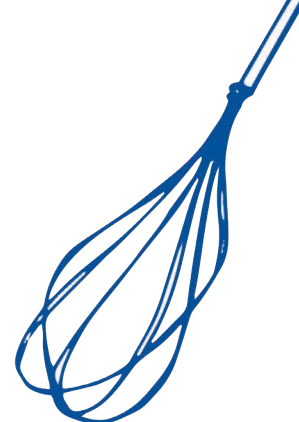
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LATTEBUSCHE www.lattebusche.com

Organic Mountain Milk



Product description

Organic whole mountain milk, collected exclusively from the Lattebusche Cooperative members' farms located in the area of the Dolomite Mountains, in the Province of Belluno.

Shelf life

15 days.

Packaging details

1 lt carton packaging made from renewable sources. The paperboard used comes from Fsc certified sources, the cap and the protective layers are of vegetable origin.

International certifications

Fssc 22000, Iso 14001:15, Organic, Iso 22000:2005, Iso 22000:2008.

Organic Yogurt



Product description

Organic yogurt made exclusively from organic mountain milk collected from the Lattebusche Cooperative members' farms located in the area of the Dolomite Mountains, in the Province of Belluno, and organic fruit. It contains neither preservatives nor food colorings and the only added sugars are those of the fruit. It is available in four flavors: Natural, Red Fruits, Blueberry and Vanilla.

Shelf life

55 days.

Packaging details

2 x 125 gr tubs in plastic, aluminium lids, paperboard wrapping made from 100% recycled fibers.

International certifications

Fssc 22000, Iso 14001:15, Organic, Iso 22000:2005, Iso 22000:2008.

CASEIFICIO PEZZANA 2 www.pezzana.it

Bacio al Pepe



Product description

'Kiss' (bacio) is the dairy's most fancy and charming cheese. Creamy inside, with pepper and grated cheeses outside. Ideal to be enjoyed during a meal, it finds in the small size one of its strengths.

Shelf life

30 days.

Packaging details

Tray with 1 piece or box with 9 pieces.

International certifications

Brc, lfs, Iso 22000, Iso 22005, Iso 9001, Bio.

Golosello Speck



Product description

This ready-to-cook tomino is cut in halves and stuffed with the dairy's spreadable cheese and rocket and then wrapped in speck. Ready in few minutes.

Shelf life

30 days.

Packaging details

Tray with 2 pieces (240 gr).

International certifications

Brc, lfs, Iso 22000, Iso 22005, Iso 9001, Bio.

LATTERIA SOCIALE MANTOVA - LSM GROUP www.lsmgroup.it/en/

Grated Grana Padano



Product description

The Grana Padano grated range produced by LSM Group is wide and includes several formats, from smaller bags (100 to 500 gr), to larger (1, 2, 5 kg), specific for retail and catering services. One of the most successful products is the fresh grated Grana Padano 100 g, in the Doypack aluminium resealable bag. A captivating and functional packaging, recently renewed, that preserves the flavour and the quality of the product, but also easy to store and ready to use in the kitchen.

Shelf life

90 days.

Packaging details

100 gr doypack aluminium resealable bag.

International certifications

Brs, lfs, Haccp, Icea, Halal, Kosher.

LATTERIA SOCIALE VAITELLINA www.latteriavaltellina.it

Robiola Valtellina



Product description

Robiola Valtellina is a soft cheese produced by skilled cheesemakers in the Postalesio dairy, in the province of Sondrio. A creamy, soft cheese made with fresh whole milk collected on the farms of the Lattoria Sociale Valtellina's breeding members. It has a harmonious, slightly acidic and sapid taste and an absolutely characteristic smell, delicate if consumed young, which becomes intense as the seasoning proceeds. The rind is edible and adds a touch of rusticity to the clean and enveloping taste of the cheese.

Packaging details

About 300 gr, wrapped.

Shelf life

40 days.

MILA - LATTE MONTAGNA ALTO ADIGE www.mila.it

Dolomitenkönig



Product description

Mila's Dolomitenkönig comes with a new look and an even more intense flavor. 100% South Tyrolean mountain milk and passion for dairy tradition come together in a cheese with a harmonious taste. The aroma of walnuts is combined with the pleasant sweetness of the light notes of honey. The smooth texture and large perforations remain the Dolomitenkönig's characteristic. Its South Tyrolean origins are now also reflected on the label showing the Catinaccio massif.

Packaging details

Entire loaf (9-10 kg), half loaf, portion.

SKYR



Product description

Mila's SKYR is a milk-based specialty produced following an Icelandic recipe which can be enjoyed like a yogurt. Produced with 100% hay milk from South Tyrolean mountains and selected ingredients, it is rich in protein and contains 0% fat. Plain SKYR is very versatile in the kitchen to prepare sweet or savory recipes. SKYR is available in a variety of different flavors such as blackberry, raspberry, vanilla, coffee, mango passion fruit, apricots, and strawberry.

Packaging details

150 gr, K3 cup with 3 separately disposable components (cardboard, plastic and aluminium), up to 30% less plastic than traditional cup.



LA CONTADINA
www.caseificiocooplacontadina.com

**Mozzarella di Bufala
Campana PDO**



Product description
Buffalo Mozzarella PDO made from fresh buffalo's milk.
Shelf life
34 days.
Packaging details
250 gr in a bag.
International certifications
Ifs, Brc, Organic, Ohsas, Iso 9001:2015, Fda.

MARIO COSTA
www.mariocostagorgonzola.it

Capretta Blu by spoon



Product description
Capretta Blu by spoon is a creamy goat's blue cheese, stripped of the rind and packaged in 200 gr portions. Fixed weight to be placed in the 'take away' compartment.
Shelf life
22 days.
Packaging details
200 gr portion, fixed weight in PS-PE tray with lid.
International certifications
Brc, Ifs, Fssc, Iso 22000:2008.

Costa by spoon



Product description
Costa by spoon is a creamy PDO sweet gorgonzola, stripped of the rind and packaged in 200 gr portions. Fixed weight to be placed in the 'take away' compartment.
Shelf life
22 days.
Packaging details
200 gr portion, fixed weight in PS-PE tray with lid.
International certifications
Brc, Ifs, Fssc, Iso 22000:2008.

BEPPINO OCCELLI
www.occelli.it

**Bianco di Langa al Tartufo
d'estate**



Product description
Cheese with vegetal rennet, made with Italian cow's and goat's milk, enriched with truffles flakes.
Shelf life
120 days.
Packaging details
Whole shape (7 kg), half shape (3,5 kg), quarter of shape (1,8 kg).

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F.LLI OIOLI
www.oioli.it

Gorgonzola PDO 'Arianna Piccante' (spicy)



Product description

Gorgonzola is a raw white pulp cheese veined by green streaks (erborination). In the variety known as 'spicy' the taste and flavors are more intense.

Shelf life

60 days from packaging.

Packaging

Half cheese, about 6 Kg, packed with aluminum and pergamin paper.

International certifications

Brc, lfs, Uni En Iso 9001, Uni En Iso 22000.

Gorgonzola PDO 'Dolce Arianna Oro' (sweet)



Product description

Gorgonzola is a raw white pulp cheese veined by green streaks (erborination). In the variety known as 'sweet' the taste and flavor are more delicate.

Shelf life

60 days from packaging.

Packaging

Half cheese, about 6 Kg, packed with aluminum and pergamin paper.

International certifications

Brc, lfs, Uni En Iso 9001, Uni En Iso 22000.

Gorgonzola PDO 'Premium Oioli'



Product description

Gorgonzola Premium is a new brand of the F.Lli Oioli company. For this brand, the cheese is predominantly clear, with few veins, the consistency is soft and creamy and, compared to other varieties, the sweet, delicate taste prevails over the flavorful component of the mold.

Shelf life

60 days from packaging.

Packaging

Half cheese, about 6 Kg, packed with aluminum and pergamin paper.

International certifications

Brc, lfs, Uni En Iso 9001, Uni En Iso 22000.

LATTERIE VICENTINE
www.latterievicentine.it

Fresh Asiago PDO cubes



Product description

Fresh Asiago PDO cubes is a new product from Latterie Vicentine. A cheese offered in the portioned version, practical and easy to use in the kitchen for various recipes. It is a semi-cooked cheese, produced using pasteurized whole milk, collected exclusively from the farms located in the area that is specified by the production regulation. Soft, white, slightly straw-colored paste. The taste is delicate, sweet, slightly acidic, never bitter. The aromas are reminiscent of yoghurt and butter due to the short aging.

Packaging

2 packs of 250 gr, packed in plastic tray with heat sealing in MAP.

Expiration times

60 days.

PARMAREGGIO
www.parmareggio.it

Parmigiano Reggiano Sliced Cheeses - Classic And Smoked



Product description

Parmareggio Sliced Cheeses combine the taste and naturalness of Parmigiano Reggiano with the softness, flavour and practicality of sliced cheese. Available in the Classic and Smoked versions, Parmareggio Sliced Cheeses are not only tasty and soft but versatile and practical for cold dishes, burgers and as ingredients for hot dishes.

Packaging details

120 gr stay-fresh tray.

Shelf life

70 days (best before).

Parmigiano Reggiano Parmareggio Ricotta Cheese



Product description

Ricotta Parmareggio is a soft cheese that combines freshness and creaminess with the taste and naturalness of Parmigiano Reggiano. The exclusive recipe has a creamy structure and a delicate flavour, in perfect balance with the taste of Parmigiano Reggiano and ricotta milk. The exclusive recipe has a creamy structure and a delicate flavour, in perfect balance with the taste of Parmigiano Reggiano and ricotta milk. Ideal for cooking, Parmareggio Ricotta can also be enjoyed directly from the tray.

Packaging details

220 gr tray.

Shelf life

35 days (best before).

Parmigiano Reggiano Parmareggio Robiolino Cheese



Product description

Robiolino Parmareggio is a soft cheese that combines freshness and creaminess with the taste and naturalness of Parmigiano Reggiano. Great to spread on bread or used as a tasty ingredient for the preparation of savoury pies and first courses, combined with one course meals and creative side dishes.

Packaging details

Individually wrapped in aluminium foil and paper and packaged in a practical tray with two 60 gr Robiolino.

Shelf life

60 days (best before).

Piemontino Fresh Grated



Product description

Hard cheese characterized by a slow ripening cooked pasta. It is produced during the whole year and it can be used both as a table cheese and as grated cheese. It can be sold in whole wheels, portioned or grated.

Shelf life

120 days.

Packaging details

Packed in modified atmosphere into bags of 100 gr.

International certifications

Iso 22000, Iso 9001.

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CONSORZIO PARMIGIANO REGGIANO www.parmigianoreggiano.com

Parmigiano Reggiano PDO 40 months



Product description

Crumbly, extremely soluble and with a strong personality, 40-months Parmigiano Reggiano is increasingly more sought after by consumers and used by chefs worldwide. However, the cheese can only reveal its full complexity and organoleptic features when tasted on its own - from spicy notes like nutmeg and pepper, to nuts and meat stock. With the 40-months aged Premium project the Consortium has introduced a specific quality selection to protect consumers and incentives, including financial ones, for the dairies joining the project.

Shelf life

Vacuum sealed: 6 months.

Packaging details

Whole wheels (about 40 kg) and its fractions.

Parmigiano Reggiano Kosher PDO



Product description

Kosher-certified Parmigiano Reggiano is produced at all steps of production in accordance with kashrut. The production phases are overseen by a rabbi and checked by the Ok Kosher Certification, one of the most accredited and recognised kosher certification agencies in the world.

Shelf life

Vacuum sealed: 6 months.

Packaging details

Whole wheels (about 40 kg) and its fractions.

International certifications

Ok Kosher.

Parmigiano Reggiano Mountain Product PDO



Product description

Parmigiano Reggiano certified 'Mountain Product' is immediately recognizable thanks to its intense straw color due to hays, meadows and essences present in the mountains. On the olfactory examination, aromas of fresh fruit, spices and meat broth are appreciable, while on the palate the perfect balance between the five flavors emerges (acid, salty, sweet, bitter and umami) accompanied by good granularity and solubility.

Shelf life

Vacuum sealed: 6 months.

Packaging details

Whole wheels (about 40 kg) and its fractions.

SORÌ ITALIA www.soritalia.com

Mozzarella di Bufala Campana PDO



Product description

Traditional production, spring water, no preservatives.

Shelf life

30 days.

Packaging details

100 gr and 125 gr in pillow bag (flowpack).

International certifications

Ifs Higher Level, Brc A+, Iso, Halal, Sedex.

COOPERLAT www.trevalli.cooperlat.it

Trevalli Bontà del Parco Bocconcini di Mozzarella Fiordilatte



Product description

Fresh stretched-curd cheese made with 100% Italian milk. The colour is white and the surface is smooth. The product has a soft consistency, with a slightly fibrous external part and a softer and delicate internal part. The taste is fresh and milky with a pleasant slightly sour note. The smell recalls the fresh milk.

Shelf life

30 days.

Packaging details

200 gr (50 gr x 4) drained net weight - cup (PP) with lid.

International certifications

Ifs, Iso 9001-2015.

Trevalli Bontà del Parco Burratina



Product description

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. The colour is white and the surface is smooth except for the closure at the top. The product has a soft consistency, with a slightly fibrous external part and a smooth and creamy internal part. The taste is sweet and pleasantly sapid, with an enjoyable light sour note. The smell is delicate and recalls fresh cream, fresh milk and butter.

Shelf life

21 days.

Packaging details

125 gr drained net weight - bucket (PP) with lid.

International certifications

Ifs, Iso 9001-2015.

PEZZETTA www.pezzetta.it

Cacio & Pepe



Product description

Prepared for first courses and obtained by mixing Pecorino Romano PDO, cream and pepper. The result is a compact dark yellow colour, without crust and with a spicy note. Perfect with pasta or risotto.

Shelf life

3 months.

Packaging details

150 gr.

Latteria di Grotta



Product description

Thanks to the aging in a 1700's tuff cave, the Latteria di Grotta cheese has a unique intensity of perfume and flavor. Produced in Friuli with raw milk, aged for 6-7 months in maturing cells at controlled temperature and moisture, the cheese is refined in a cave located in a hilly area of Tuscany, where it stays for 3-4 months. The result is a cheese characterized by a compact and slightly crumbly texture, with scents of undergrowth. It has a straw covered rind, used in the cave to keep the cheese dry from moisture.

Shelf life

6 months.

Packaging details

Medium weight 6,50 Kg.

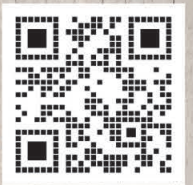
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d e l i m e a t s

SALUMIFICIO F.LLI COATI www.salumificiocoati.it

High Quality Cooked Ham – Slow Cooking



Product description

Made with the best legs from selected farms that protect the welfare of the pigs. The meat is cooked at low temperatures for over 25 hours: in this way the meat naturally becomes softer and tastier, keeping its nutritional characteristics intact. Gluten-free, without milk derivatives and with a reduced rate of Presal salt. The Slow Cooking line also included 'Turkey Breast'.

Shelf life

120 days at production.

Packaging details

Aluminum vacuum pack. Average weight: 9 kg.

International certifications

Brc, Ifs.

Salami Milano – Slow Seasoning



Product description

Salami produced with slow seasoning, to enhance the aromas and flavors and enhance the natural taste of the meat. The Slow Seasoning line also includes 'Salami Ungherese'.

Shelf life

120 days at production.

Packaging details

Under vacuum or in bulk. Average weight: 5 kg.

International certifications

Brc, Ifs.

SALUMI BOSCHI FRATELLI www.boschifratelli.com

Felino Salame PGI



Product description

The Felino Salame PGI is a Parma excellence made with 100% Italian meat and aged for at least 30 days. Made without fermentation starter and without added sugar, Felino Salame PGI is gluten and lactose free.

Shelf life

120 days.

Packaging details

Wrapping label, 0,9 kg.

International certifications

Brc, Ifs.

Prosciutto crudo



Product description

Large-sized cured ham made only with the best, selected meat. Slowly and naturally seasoned in Pratopiano mountain. Nitrites and nitrates free, it is also gluten and lactose free.

Shelf life

150 days.

Packaging details

7,2 kg, vacuum packed.

International certifications

Brc, Ifs.

SALUMIFICIO FRATELLI BERETTA www.fratelliberetta.com

Linea Benessere



Product description

Benessere by Beretta is the line of cold cuts designed especially for those who want to take care of themselves. Six functional products that guarantee: less fat content, the presence of iodised salt, a source of both fibre and protein. These products are also lactose, gluten and sodium glutamate free.

Packaging details

Tray packaged in a protective environment. Weight: 50 g for Prosciutto Crudo (dry-cured ham), Salame Milano (Salami Milano), Bresaola (dry-cured topside beef); 60 g for: Prosciutto AQ (high-quality cooked ham), Mortadella con Prosciutto (Cooked Deli Meat with Ham), Tacchino al Forno (oven-baked turkey).

Shelf life

Upon delivery: 55 days for Prosciutto Crudo, Salame Milano, Bresaola; 30 days for Mortadella con Prosciutto; 23 days for Prosciutto AQ, Tacchino al Forno.

Le Nostre Eccellenze



Product description

A journey among the great classics, like San Daniele and Parma hams, but also among the new, fascinating revelations, such as our Carpegna and Toscana hams. 4 PDOs distinguished by their characteristics of taste and fragrance, making them unique and unmistakable to the palate.

Packaging details

Tray packaged in a protective environment. Weight: 85 gr for Prosciutto di Carpegna (Carpegna Ham); 90 gr for Prosciutto Toscano (Toscano Ham), Prosciutto di Parma and Prosciutto San Daniele (Dry-cured ham made from legs of the finest Italian-bred pigs).

Shelf life

Upon delivery: 45 days for Prosciutto Toscano, Prosciutto di Parma, Prosciutto San Daniele, Prosciutto di Carpegna.

BORTOLOTTI SALUMI www.salumibortolotti.it

Pre-cooked pork Cotechino and yellow flour



Product description

Carton box containing 1 vacuum-packed pre-cooked pork Cotechino and 1 bag of yellow flour.

Proposed in a specific display box containing 64 pieces.

Shelf life

Best before 550 days from the packaging date.

Packaging details

Cotechino 500 gr vacuum; yellow flour 450 gr plastic bag.

International certifications

Brc, Ifs.

Pre-cooked pork shank and Ticinensis beer



Product description

Carton box containing 1 vacuum-packed pre-cooked pork shank and 1 bottle of Ticinensis beer.

Proposed in a specific display box containing 64 pieces.

Shelf life

Best before 550 days from the packaging date.

Packaging details

Shank 650 gr vacuum; Ticinensis Beer 330 gr bottle.

International certifications

Brc, Ifs.



TERRE DUCALI www.terreducali.it

‘Mise En Place’

Product description

A brand new line of characteristic Italian cold cuts, which was created to give a lot of flavor and a touch of elegance to the table during festivity. The traditional charcuterie products are enhanced by a dish-shaped tray ideal to ‘decorate’ the Christmas table: the slices of the traditional cured meats and other delicious specialties are laid one by one by hand in an exclusively beautiful black plate that enhances the aroma, colour and softness of the slices. The 100% Italian cold cuts line includes: Pancetta with black pepper, Culatta Emilia, Cooked Ham with truffel, Char-grilled ham.

Packaging details

New round and black tray in a protective atmosphere. Medium weight/size: 90 gr each.

Shelf life

Expiring dates last usually from 25 to 75 days, depending on the kind of product.



‘Scalda E Gusta’ (Warm and Taste)

Product description

A brand new line of microwavable trays, of which Pulled pork is the most tasty novelty. From Porchetta di Ariccia to Spalla di S. Secondo, a line of products whose cold cuts can be tasted warm in rich and tasty recipes. Pulled pork: this American speciality is finally available in its 100% Italian version. These tender strips of meat made out from pork coppa and cooked slowly at low temperatures, are particularly tender and juicy. Thanks to the microwavable tray, they can be served warm directly to table.

Packaging details

New microwavable tray in a protective atmosphere. Medium weight/size: 130 grams for pulled pork.

Shelf life

25 days.



GUALERZI www.arcagualerzi.it

Organic Strolghino

Product description

Strolghino is a salami obtained with lean trimmings of culatello from pigs from organic farms. The meat is ground and stuffed into a thin casing. The name derives from ‘strolghe’, which in the lower Parma area indicated the soothsayers. According to tradition, the strolghino hung alongside the other cured meats served to predict the seasoning times of the other cured meats. Its small size makes it a quick and easy to use product, soft and with an intense aroma.

Packaging details

200 gr.

Confezionamento

Peeled vacuumpacked.

Shelf life

70 days.



Prosciutto di Parma PDO ‘Ecopack Line’



Product description

Gualerzi PDO Parma ham is obtained from the processing of the whole pork leg. It does not contain additives or preservatives. The high quality of the product and the delicacy of its taste depend both on the choice of the best raw materials from pigs born, bred and slaughtered in Italy, and on processing that respects the tradition and production regulations of the Parma Ham Consortium. The product is sliced into a large slice for greater respect for the traditional cut.

Packaging details

80 gr FSC certified paper tray and recyclable in paper trash.

Shelf life

60 days.

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d e l i m e a t s

AZZOCCHI ROBERTO
www.porchettazzocchi.it

Tronchetto di Porchetta di Ariccia PGI



Product description

Unlike the whole roast pig, the trunk of pork weighs less because it comes from the processing of the central part of pork, made of loin and belly. Selection and processing techniques are the same used for the realization of the whole roast pork. The nutritional value and fat content remain also unchanged, as well as storage systems.

Shelf life

Bulk: 8 days from the date of manufacture. Vacuum: 60 days from date of manufacture (unopened).

Packaging details

Primary packaging in paper or vacuum. Secondary packaging: cardboard, 1 piece per carton.

Culatta Emilia



Product description

The Culatta Emilia is a raw cured charcuterie obtained from the same fine cut of 'culatello', that is the muscle of the pork leg without the femur and the bow. The Culatta Emilia is complete with external rind. Raw material of Italian origin. The scent is distinctive and delicate, with pleasant hints of seasoned, full and seasoned salami. The taste is sweet, delicate.

Packaging details

Whole (6 kg, also vacuum-packed), half (3 kg, vacuum packed), or sliced and packed in MAP trays (100 gr).

Shelf life

Whole: 360 days. Under vacuum: 180 days from packaging. Sliced: 60 days.

LA BADIA
www.valtiberino.com

Prosciutto Toscano PDO

Product description

The production of Prosciutto Toscano PDO is regulated by the production disciplinary, which establishes its fundamental characteristics: production area, origin, morphological characteristics and weight of the fresh thighs, the allowed ingredients, the processing method, the chemical and physical values that the product must have matured at the time of fire branding, which will recognize it in all respects as a PDO product. Seasoned for at least 12 months, the ham is savory but not salty, it has the typical flavor and aromas of the Tuscan tradition.

Packaging details

Average weight: ham with bone: from 8 to 11 kg; de-boned ham: from 6-5 to 8.8 kg.

Shelf life

Ham with bone: 12 months; de-boned vacuum-packed ham: 6 months.



FELSINEO
www.felsineo.com

Mortadella La Sciccosa 'FDAI'



Product description

'La Sciccosa' becomes the FDAI branded mortadella of 100% Italian supply chain. The brand 'Firmato dagli agricoltori italiani (FDAI)' ('Signed by Italian farmers') promotes projects in Italy and worldwide in the Italian agri-food supply chain, aimed at guaranteeing the consumers with the complete product traceability and with the respect of the ethical values, in support of farmers and breeders.

Shelf life

60 days on delivery for whole sizes and 20 days for the tray.

Packaging details

Deli counter: 7 kg, 12 kg, 14 kg and 'Cavazzina' 800 gr. Free service: 375 gr, 750 gr and 100 gr tray. The new tray is also made with 82% FSC paper and with a strong reduction of the plastic content.

International certifications

Brc, lfs.

FUMAGALLI
www.fumagallisalumi.it

Cooked ham



Product description

Made with premium thighs of heavy Italian pigs which are expertly boned and trimmed then seasoned following Fumagalli's traditional recipe. The product is placed in special aluminium chestnut-shaped moulds and cooked in a steam oven. It is then quickly cooled, removed from the mould, packed in a hygienically controlled environment then pasteurised. When sliced, the product has a pink-hazelnut uniform colour, a delicate aroma and the typical flavour of cooked meat.

Shelf life

Minimum remaining shelf life at delivery: 21 days.

Packaging details

100 gr.

Prosciutto di Parma PDO Organic



Product description

Authentic Italian cured ham made by organic pork legs, coming from Italian heavy pigs. Firstly the legs are salted and then they rest and slowly mature for a minimum of 12 months, in temperature controlled rooms located in the company's Parma factory. At the end of curing, an inspector from the Parma Ham Consortium assesses the quality of each leg and brands it with the Parma Ducal Crown. Finally the hams are boned, sliced and packed under protective atmosphere.

Shelf life

Minimum remaining shelf life at delivery: 42 days.

Packaging details

70 gr.

SALUMIFICIO VAL RENDENA
www.salumificiovalrendena.it

Carne Salada 'Qualità Trentino'



Product description

The Carne Salada 'Qualità Trentino' of Salumificio Val Rendena is produced at the feet of the Adamello - Presanella mountain group and the Brenta Dolomites. The ancient Trentino method of preserving beef in salt during the cold season is the origin of the name 'carne salada'. The lean, fresh top rounds of Italian beef are dry-salted with a mixture of salt, spices and mountain herbs. Afterwards they rest in brine for another 15 days. High and constant quality of the selected meat, maximum care in salting and processing. These attentions are found in the delicate yet tasteful product, the pleasant aftertaste, the tenderness, the low salt content.

GOLFERA
www.golfera.it

Bresi - 'Tutto il gusto della leggerezza'



Product description

Light and tasty, Bresi 'Tutto il gusto della leggerezza' (Taste the lightness) is made only from selected Italian beef. With a good nutritional balance, rich in protein, low fat content (max 3%) and easy digestibility, Bresi is the perfect cured meat for the health-conscious modern diet. Made with iodized sea salt, gluten free and without milk and derivatives. Available in a practical take-away package.

Shelf life

90 days from packaging.

Packaging details

75 gr fixed weight, MAP tray.

International certifications

Brc, lfs.



**SALUMIFICIO ALBINO
CHIESA**
www.albinochiesa.it

Lardo with Genoa basil PDO



Product description

Lardo made with high bacon seasoned enriched with dried basil PDO, the best know flavour from Liguria.

Shelf life

120 days.

Packaging details

Vacuum-packed.

International certifications

Ifs.

F.LLI BRUNO
www.fratellibruno.it

Abruzzo Soppressata Salami



Product description

Typical Abruzzo salami, produced with choice fresh Italian pork, finely ground, stuffed in synthetic casing and put under the press for a few days to create the characteristic flattened shape. Aged for 40 days. Gluten and lactose free.

Shelf life

180 days from packing date.

Packaging details

About 360 gr, vacuum packed.

International certifications

Haccp.

MAGRÌ
www.magrifood.it

Chicken Fillet Antibiotic Free



Product description

Made exclusively with national fresh chicken breast antibiotic free tied by hand, cooked and gently smoked with natural beech wood. It doesn't contain any allergens. Gluten free.

Shelf life

150 days.

Packaging details

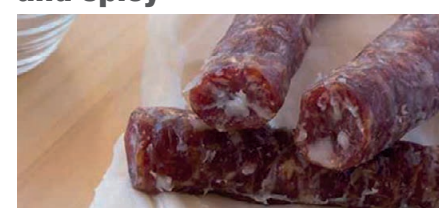
Varying weight: about 2 Kg. Aluminium vacuum packed.

International certifications

Ifs.

SALUMI SPINA
www.spinasalumi.it

Sausage in sugna sweet and spicy



Product description

Typical product from the Molise region made of a dough of selected meat of: pork shoulder, ham and bacon. Once it was used as a way of conservation, to naturally prevent any alteration to the taste of the sausage for long periods of time. Furthermore, it is used to add taste replacing oil.

Packaging details

External stiff bowl, semi-rigid plastic wrap. Vacuum packed. Gross weight: 300 gr; net weight: 140 gr.

Shelf life

10 months.

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Gorgonzola
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The Gorgonzola Oioli qualities comes from a story of love and passion for our product; it's the result of the attention and care during all the production phases, founded on the experience of those who have been producing Gorgonzola for over 40 years and does so every day with great enthusiasm.

The Quality with Love

2020-2021 FALL / WINTER COLLECTION

d e l i m e a t s

IBIS SALUMI - ITALIA ALIMENTARI www.ibis-salumi.com/export

Culatta di Busseto Ibis



Product description

The prestigious award-winning Culatta, left to cure in cellars, the same in which culatello matures. The boneless centre of the leg is taken, without stem and without fiocco. Processing is extremely natural, it is not bagged, one side is covered by the rind, while the lean part is covered with grass to maintain softness during the curing time. The Culatta is then netted and cured in natural cellars for at least 14 months.

Shelf life

150 days.

Packaging details

5 kg for the whole product, packed in net and branded box. 2,5 kg for the half, vacuum packed.

International certifications

Ifs Higher Level, Brc AA, Bio, Aic, Halal Italia, Uni En Iso 22000:2018.

LENTI www.lenti.it

Lenti&Lode Gran Cuore Italian High Quality Cooked Ham



Product description

Lenti&Lode Gran Cuore is a high quality cooked ham from 100% Italian pork legs, manually boned and flavored with a decoction of fine spices and aromatic herbs extracted directly on the farm, then slowly cooked with direct steam for a whole day. It is gluten-free, without milk and derivatives, without glutamate, without polyphosphates and without GMO ingredients.

Shelf life

180 days.

Packaging details

8,5-9,5 kg, vacuum packed in sack poly-laminates, followed by pasteurization.

International certifications

Brc, Ifs.

LIMONTA PROSCIUTTI www.dolcevalleprosciutti.com

Prosciutto di Parma Dolcevalle 18 months PDO s/o piatto



Product description

The secret of 'Prosciutto Dolcevalle' is a combination of two ingredients: skilled artisans select meats and processing methods that respect the tradition of 'Prosciutto di Parma'. The delicate salting and seasoning in traditional cellars humidity and controlled temperature give to the product the sweetness and aroma that distinguish it. Total absence of preservatives (nitrates and nitrites), gluten and other any potential allergen. No GMOs.

Shelf life

Without bone: 180 days.

Packaging details

Weight: 9 kg, transparent vacuum. 2 pieces for a box.

International certifications

Brc, Ifs.

MARTELLI GROUP www.martelli.com/en/homepage/

'Qui Ti Voglio' antibiotic-free range



Product description

Martelli has entirely eliminated the use of antibiotics from birth for all its Italian pigs in the 'Qui Ti Voglio' supply chain, made of high quality cooked ham and raw ham. The company's 100% Italian pigs are bred according to such high conditions of welfare and safety that they do not need antibiotics at any stage of their life.

Shelf life

30 days (cooked ham), 60 days (raw ham).

Packaging details

100 gr MAP tray.

FILIERA MADEO www.madeofood.it - www.tasteofmadeo.it

Black Blossom



Product description

New line of black pig cured meats in take-away trays, prepared by hand like petals. A very high quality range composed by: Prosciutto crudo, Prosciutto cotto, Salami, Spicy Soppressata, Capocollo, Fior di lardo, Pancetta, obtained from pigs born, raised and processed in Italy by the National Chain of native Madeo black pigs. Bred outdoors in animal welfare and without the use of antibiotics from birth.

Shelf life

60-90 days.

Packaging details

MAP preformed tray, weight: 80-100 gr.

International certifications

Brc (Grade A), Ifs (Higher level), Animal welfare certification by Kiwa, Ambiental certification Iso 14001, Supply chain certification Iso 22005.

Prosciutto Crudo of Black pig hand cut



Product description

Black Pig Ham hand cut is packaged in an innovative and elegant 100% recyclable packaging. It is characterized by the raw material of the supply chain, 100% pure black pig and on the organoleptic characteristics: rich in Omega 3, oleic acid, without preservatives. Available in different sizes and weights, once opened it can be served directly on the table without the use of additional dishes or cutting boards.

Shelf life

180 days.

Packaging details

Paper disk vacuum packaged, weight: 50-80 gr.

International certifications

Brc (Grade A), Ifs (Higher level), Animal welfare certification by Kiwa, Ambiental certification Iso 14001, Supply chain certification Iso 22005.

MENDELSPECK www.mendelspeck.com

Truffle filet



Product description

The very lean pork fillet meat is processed with salt, pepper and natural spices. The flavour of the truffle is deep but at the same time delicate. Like other types of products, the fillet can be enjoyed alone, with bread or as an appetizer.

Shelf life

150 days.

Packaging details

300 gr vacuum packed.

International certifications

Ifs.

Pancetta Famiglia Larcher



Product description

A new product from the Famiglia Larcher gourmet line. This special bacon is made exclusively with Italian pork and is aged for at least three months. It is particularly thick, which makes it perfect to be sliced and eaten raw as a cold cut. However, its spiced and delicate taste also makes it the ideal ingredient for typical Italian dishes.

Shelf life

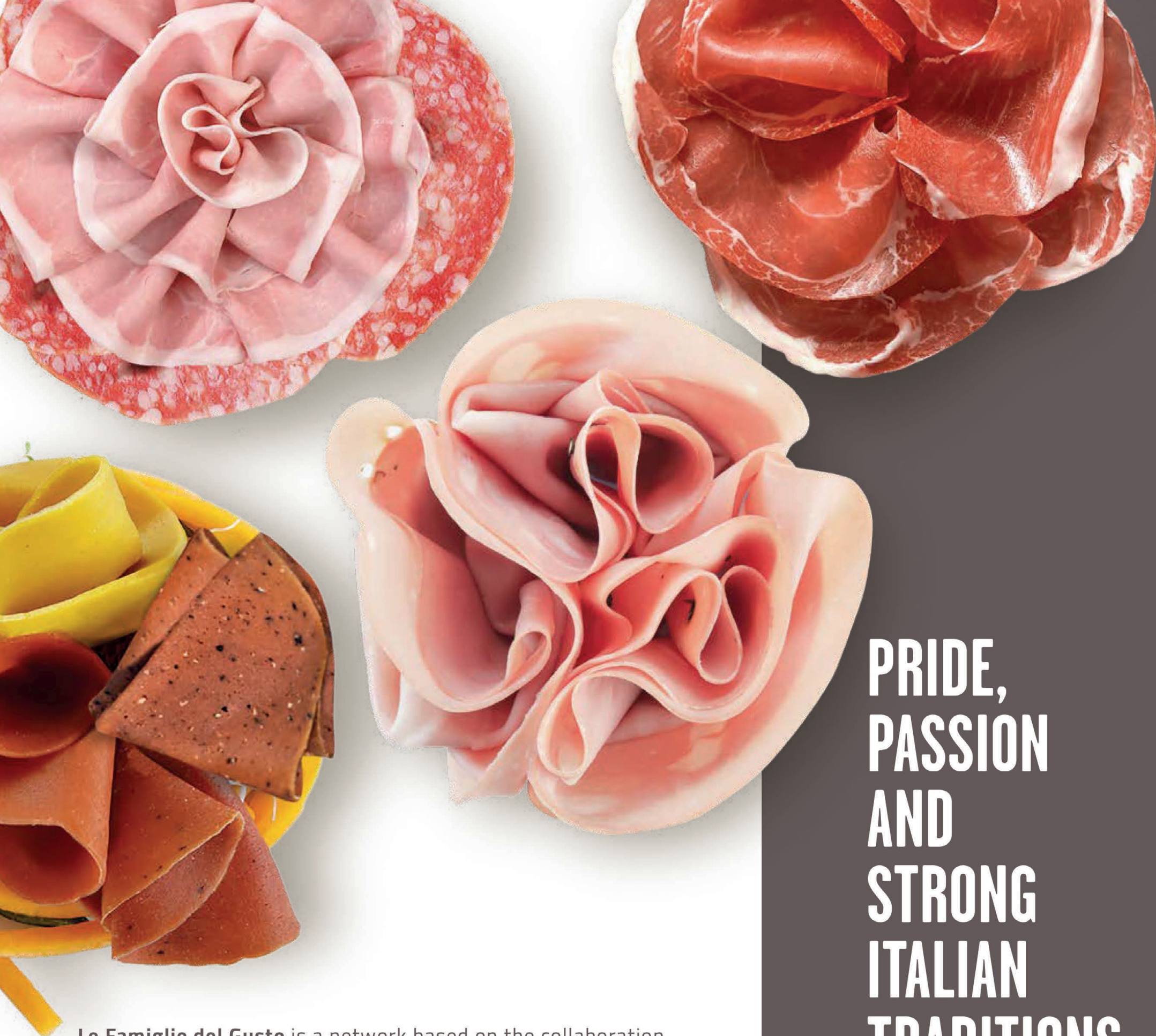
150 days.

Packaging details

Whole about 4,30 kg; half about 2,15 kg; quarter about 1,00 kg.

International certifications

Ifs.



Le Famiglie del Gusto is a network based on the collaboration of three leading Italian companies, specialised in the production of Italian cured meat for over 50 years. The overall advantage is enhanced with organic plant-based products.

The companies are totally committed to offering exceptional high-quality products and share common values, including pride in their work, passion for their products and a strong Italian tradition passed down through generations.

45.000
TONS
Annual
Production

9
Production
Facilities

300
Employees

170
MIO EUROS
Total Turnover



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Discover more on the site www.famigliedelgusto.com

2020-2021 FALL / WINTER COLLECTION

d e l i m e a t s

PARMACOTTO www.parmacotto.com

Il Cotto di Parma



Product description

The 'Cotto di Parma' is a high quality cooked ham made with 100% Italian meat. The product can boast a short list of ingredients compared with the market average. Natural flavourings, 50 nitrites added compared to law limits, sliced and placed using high levels of manual production.

Shelf life

21 days.

Packaging details

100 gr, MAP packaging.

International certifications

Brc, lfs.

Wellbeing Salumi



Product description

The range includes: 'Azzurro' - high quality cooked ham with less than 25% of sodium compared with the market average; 'Roasted turkey breast' - few ingredients, 100% Italian meat, whole breast. 'Chicken breast' - few ingredients, 100% Italian meat, whole breast. 'Cured ham preservative free' - nitrates free and nitrites free; 'Bresaola' - bresaola with less than 25% of sodium compare with the market average.

Shelf life

Azzurro (26 days), Roasted turkey breast (21 days), Chicken breast (21 days), Cured ham preservative free (50 days), Bresaola (35 days).

Packaging details

70 or 100 gr, MAP packaging.

International certifications

Brc, lfs.

RECLA www.recla.it

Recla Speck Alto Adige PGI - Stick



Product description

For three generations, the Recla family has been producing the traditional Alto Adige Speck PGI: a ham, lightly smoked over beech wood and dry-cured for 6 months. Speck is a specialty of the area of origin of the Recla family: a quiet place in the middle of the Italian Alps, where the air is fresh, dry and pure. Perfect conditions for the care and smoking of speck. Speck Alto Adige PGI Recla Sticks is speck cut into small sticks. They are perfect as snacks as speck can be eaten without heating.

Shelf life

60 days.

Packaging details

70 gr (2 x 35 gr).

Recla Speck - Julienne



Product description

Recla Julienne of Speck (70 gr) are thin sticks of speck. They are perfect as a flavory topping on salads, soups or any other light dishes. Due to the high level of protein and the low level of fats, it's perfect for everybody who follows a balanced diet.

Shelf life

60 days.

Packaging details

70 gr (2 x 35 gr).

PROSCIUTTIFICIO PROLONGO www.prolongo.it

Prosciutto San Daniele PDO

Product description

Prolongo San Daniele Ham PDO is made with meat from pigs reared in Italy and sea salt only. Maturing takes place exclusively in the Friuli Venezia Giulia region, in the hilly area around the town of San Daniele. During the productive process each ham hangs in a spacious, well-aired room and it's aged for at least 13 months.

Shelf life

Bone-in Prosciutto: once opened, one month and a half in the refrigerator. De-boned and vacuum packaged Prosciutto: up to six months in the refrigerator.

Packaging details

Whole Prosciutto San Daniele with bone: about 11 kg; de-boned: about 7 kg. A cut in half de-boned San Daniele ham: about 3 kg. A piece of de-boned San Daniele ham: about 2kg.



ROBUSTELLINI www.robustellini.com

Prosciutto Fiocco di Valtellina



Product description

Selected raw materials, Valtellina tradition and pure air of the Central Alps are the three secrets of 'Fiocco di Valtellina' cured ham. Produced with the leanest pork legs selection, the salting is done by hand with a spices-and-salt ancient recipe and the slow curing process in premises with a perfect microclimate.

Shelf life

150 days.

Packaging details

Under vacuum. Weight: whole (about 3.6 Kg), ready cut (about 3.5 Kg), half (about 1.8 Kg), quarter (about 0.9 Kg).

International certifications

lfs.

SALUMIFICIO SORRENTINO www.salumisorrentino.com

Guanciale Sorrentino

Product description

The fresh meat comes from the internal slaughter and the anatomical part is processed fresh, without any temperature changes. The trimming and cleaning of the fresh part are done by expert butchers and the product is massaged and mixed with natural spices: it stays for a week to absorb the tastes and aromas that will give it the unmistakable flavor. The aromatization with natural black pepper (or chili pepper depending on the case) is made strictly by hand, to ensure uniformity on the surface of the product. Guanciale is later dried for few days before been moved to maturing cells for at least 45 days.

Shelf life

6 months.

Packaging details

Weight: 1,5 kg.

Pack type:

whole.

International certifications

Brc, lfs.



Truffle Salami



Product description

The company's truffle salami is totally handmade, as it is stuffed into natural gut. It is made with an average mincing of selected lean meat and has a sweet taste and an irresistible aroma. With real flakes of black summer truffle (Tuber aestivum). Produced initially for a few kg per week, the Sorrentino Truffle Salami has become a flagship product in the company's catalogue, in Italy as well as abroad. Product 'Gold Award' at Merano Wine Festival.

Shelf life

6 months.

Packaging details

Weight: 200 gr. Pack type: whole.

International certifications

Brc, lfs.



SALUMIFICIO SANT'ORSO

www.salumisantorso.it

Pancetta Affumicata Cruda (Raw smoked bacon)

Product Description

The company's bacon is produced with a fresh and lean bacon cut, which is then salted and slightly smoked, with spices and natural flavors. After a slow natural seasoning, the result is a tasty and slightly humid product.



Packaging details

Sliced in transparent bags: 35, 70, 100 or 250 gr.

Shelf life

70 days.

SALUMIFICIO VECCHI

www.salumificiovecchi.it

Pork Shank gourmet line



Product description

Pre-cooked pork shanks. Recipes with beer, balsamic dressing, curry, classic roast.

Shelf life

12 months.

Packaging details

600 gr, slow steam cooking, vacuum packed in aluminum.

International certifications

Ifs, Brc, PGI Zampone and Cotechino, Gluten Free, Organic (CCPB).

TANARA GIANCARLO

www.tanaragiancarlo.it

Prosciutto di Parma – 'linea Salute cura e natura con Omega 3'



Product description

Parma Ham obtained from pigs fed with special vegetable seeds rich in Omega 3. Complete traceability from the origin of the pig to the finished product and respect for animal wellbeing.

Packaging details

Available with bone (about 10 kg), deboned and vacuum-packed (about 8 kg), or sliced and packed in MAP (110 gr tray).

Shelf life

180 days.



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granorodedicato.it

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d e l i m e a t s

SALUMI VIDA www.salumivida.it

'Brace' roasted high-quality cooked ham

Product description

Obtained from selected fresh pork legs from which the shank is completely removed, having the right equilibrium between lean and fat, duly trimmed to obtain a high yield when cut. The legs are softened and infused thanks to a natural brine of spices and aromatic plants, whose recipe dates back to 1976. The ham is then moulded out by hand and subjected to two cooking phases: the first is the slow steaming made to keep the fragrance and organoleptic qualities of the fresh product; the second is to roast the ham on the embers to confer its special flavour and the typical external browning. The particular

shape makes it easier to use on the cutting table, greatly improving the yield.

Shelf life

150 days.

Packaging details

8,5-9,2 Kg, vacuum-sealed.

International certifications

FSSC 22000.



SALUMIFICIO TOSCANO PIACENTI www.piacenti.com

'Buone Così' - ready in 2 minutes



Product description

Four different types of Salsiccia (Traditional, Hot Chili, with Fennel, with Provolone Cheese) made from the freshest of Tuscan meat only, without any of the common additions, such as water or preservatives: preservation is obtained by antioxidants naturally contained in chard and carrot extracts. They are free of gluten, glutamate and garlic, 'ready in 2 minutes' when cooked.

Packaging details

Vacuum packed; size: 300 gr; shelf life: 90 days.

International certifications

Brc, lfs, Iso 22005. Available for US market.

PROSCIUTTIFICIO WOLF SAURIS www.wolfsauris.it

Prosciutto di Sauris PGI



Product description

Prosciutto di Sauris PGI is made according to a truly original tradition of an ancient people who were geographically isolated, and who handed down through the ages the flavour of this simple, yet extremely mouth-watering product. It is tender and delicate with surprising finesse, thanks to its unique mild and characteristic light beechwood smoked flavour.

Shelf life

90 days.

Packaging details

Weight: 9,5 -10,5 kg Pack type: no vacuum-packed and vacuum-packed.

International certifications

lfs.

SALUMIFICIO SAN MICHELE www.san-michele.it/it/

Dry Cured Ham with Truffle - 'Gourmet' Line



Product description

The Gourmet line, of which the dry cured ham with truffle is part, represents a strong innovation in the company's range of sliced raw hams. The Ham is produced in Italy, aged minimum 10 months, and is then flavored with the most refined and delicate essences. The line consists of several different flavors (pepper and lemon, truffle, asparagus, basil, black pepper, rosemary), which enrich San Michele's dry cured ham through different and new taste experiences.

Shelf life

90 days at production.

Packaging details

90 gr sliced tray for take away.

International certifications

Brc, lfs.

SAN VINCENZO www.sanvincenzosalumi.it/it/

Salsiccia Stagionata Curva Piccante



Product description

Product with an intense taste obtained from shoulder, bacon and lean cuts of medium-ground ham and mixed with salt, natural flavors and spices including the excellent Calabrian chilli.

The dough, after resting in the cold room, is stuffed into the specific natural casing and placed in the appropriate drying cells before and after seasoning. The product is aged for about 18-25 days.

Packaging details

Average weight: about 350 gr. Fixed weight 250-300 gr. Packed in MAP or vacuum-packed.

Shelf life

100 days from packaging (MAP), 150 days from packaging (under vacuum).

SALUMIFICIO NERINO MEZZALUNA www.salumificiomezzaluna.it

Doppio Gusto Lonzino con lardo



Product description

Selected and trimmed fresh pork loins with their rind, taking advantage of all the exquisite features of the Italian pork back lard, which gives a sweet flavor and softness to the seasoned product. Product with natural processing without preservatives, winner of the first national prize of the excellent salami 'Traditional Loin' with pepper and salt, held every year in Tuscany and promoted by the association of cooks from Alta Etruria.

Packaging details

Vacuum-packed slice: 2-2,5 Kg.

Shelf life

120 days from packaging date.

SALUMIFICIO SOSIO www.labresaoladebaita.it

Bresaola De 'Baita' - Air Dried Cured Beef



Products description

For the production of Bresaola De 'Baita' only the best meats are selected and worked with salt, some spices and a lot of care by master craftsmen, with all the advantages and privileges of the fine air of the mountains. Genuine flavour and smooth clean taste. Free from gluten, lactose and GMOs.

Shelf life

90 days from packing date.

Packaging details

Vacuum-packaging.

Seasoned Wagyu Carpaccio

Product description

The seasoned Wagyu Carpaccio is produced from the loin of the precious cattle breed named Wagyu. The tasteful elegance of this meat has an ancient history and lies in respecting the traditional methods for cattle rearing, which are still followed meticulously. The distinctive feature of the Wagyu meat is the ability to store fat between the muscle fibres: they are unsaturated fats and source of omega 3 and 6. The unmistakable marbling of Wagyu meat is indicative of a delicately sweet taste, its tenderness and its excellent nutrition properties. It is a gourmet product dedicated to food service. Free from gluten, lactose and GMOs.

Shelf life

90 days from packing date.

Packaging details

Vacuum-packaging.



VECCHIO VARZI
www.vecchiovarzi.it

Black Garlic Salami



Product description

In Black Garlic Salami, produced exclusively with Voghiera Garlic PDO, the intense aroma of garlic becomes softer and more delicate thanks to the long natural fermentation. The balsamic notes of black garlic and its licorice aftertaste give an unexpected depth and a full flavor to the Varzi Salami, making it even more elegant.

Shelf life

90 days from the moment of vacuuming. 45 days guaranteed from delivery.

Packaging details

Vacuum 'salametto' with box, 180 gr.

Bonarda Salami



Product description

The 'Salame alla Bonarda' Vecchio Varzi was created bringing to light an ancient peasant tradition: once the seasoning is complete, the salami is put for about three days in Bonarda wine. This way, the salami enriches its aromatic flavor with vinous and fruity notes and acquires a lively dark purple color.

Shelf life

Whole: 150 days - 50 days guaranteed from delivery. Under vacuum: 90 days - 45 days guaranteed from delivery.

Packaging details

Whole 700 gr, vacuum piece 350 gr, vacuum 'salametto' with box 180 gr.

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p a s t a , r i c e & c e r e a l s

PASTIFICIO ALFIERI www.pastificioalfieri.it

Egg Tajarin with white Alba truffle



Product description

Typical product from Piedmont. Tajarin are obtained from a mixture of fine semolina and eggs from hens raised on the ground without the addition of water and colouring. The cold rolling and the slow drying allow to preserve the high protein content and an excellent resistance during cooking, preserving all the organoleptic properties.

Shelf life

35 months.

Packaging details

250 gr box.

International certifications

Ifs, Iso 22000.

PASTIFICIO BARADELLO www.pastificiobaradello.it

'Riccioli' Italian Organic Durum Wheat



Product description

100% Italian organic durum wheat pasta. The bronze die process gives the pasta its typical coarse and porous handmade look. The static drying at low temperature can last for up to 24 hours and it preserves the colour, fragrance and flavour of the wheat. This product won the bronze medal at the 'International Taste Award 2020'.

Shelf life

3 years from production date.

Packaging details

500 gr, fully recyclable packaging as it allows to separate the two materials of which it is made: paper and plastic.

International certifications

Organic.

CASCINA ALBERONA www.cascinaalberona.com

Carnaroli Classico Rice



Product description

Carnaroli Classico rice is ideal for risottos, timballi, rice with sauce. It does not shake and the grain does not disintegrate. Cultivated especially in Lomellina, it is considered by many gourmets the 'prince rice' of the kitchen: its fame derives from the exceptional compactness of large and elongated grains with a small central part, the high amylose content close to 24% of total starch, the excellent balance between good liquid absorption capacity and low starch loss. 'Classic' means that the rice is 100% Carnaroli, without cuts or mixtures with similar varieties.

Shelf life

24 months from the date of packaging.

Packaging details

0,5 kg - 1 kg - 2 kg - 4 kg - 5 kg.

AZIENDA AGRICOLA MARINONE ROBERTO www.cascinaboscofornasara.it

Carnaroli Classico Bio

Product description

Carnaroli Classico is a Superfino rice, very well known for its large, tapered and resistant grain that makes it perfect for risotto recipes. The one produced by Azienda Agricola Marinone Roberto is an original Carnaroli, a delicate plant grown in organic rice fields rich in biodiversity, surrounded by plants and hedges; it grows naturally, without the use of any type of fertilizer, herbicide or fungicide, not even those allowed in organic agriculture. The company uses conical stones that rid the grain from the pericarp in a completely natural and mechanical way. A very delicate and artisanal process that prevents overheating and cracks in the grains.

Shelf life

2 years.

Packaging details

1 kg, packed in MAP.

International certifications

Organic.



COLUSSI - AGNESI www.agnesi.it

Agnesi pasta



Product description

Agnesi pasta is made with 100% Italian durum wheat only, combining all the specific characteristics of the single wheat varieties. The company has increased the thickness of the pasta to improve its resistance to the cooking process and guarantee a flavour in line with the Italian tradition. The traditional bronze die extraction process endows pasta with the perfect level of roughness for retaining all kinds of sauces.

Packaging details

500 gr

Shelf life

36 months.

FRATELLI DE CECCO www.dececco.it

Range 'I Grandi' (The Big Ones)



Product description

In the market of semolina pasta, the consumption requests for thicker cuts are increasing. The ideal for new recipes and gastronomic creations. To catch these new needs, the company has strengthened its own offer with the range 'I Grandi' (The Big Ones) De Cecco: these cuts are consistent, rough, tenacious, and excellently keep their firmness during cooking. 9 pasta cuts available: Spaghettoni grandi n. 414, Spaghettoni quadrati n. 413, Spaghettoni n. 412, Linguine grandi n. 407, Bucatini grandi n. 16, Pennoni rigati n. 39, Pennoni lisci n. 38, Fusilli grandi n. 334, Orecchiette grandi n. 190.

Shelf life

3 years.

Packaging details

500 gr, 100% recyclable plastic box.

Gluten Free pasta



Product description

The De Cecco Gluten Free pasta range - natural source of proteins, fibers and iron - includes: De Cecco Gluten Free Pasta with cereals only; Gluten Free pasta with red lentils; and Gluten Free pasta with peas. The first is prepared according to an exclusive recipe, made from cereals only, naturally gluten free such as rice, yellow corn, sorghum and teff without any starch added. Gluten Free pasta with red lentils and peas, instead, is an exclusive recipe made thanks to the selection and mixing of different and naturally gluten free ingredients, that gives richness of flavors, taste and consistency.

Shelf life

24 months.

Packaging details

Boxes with size between 250 and 400 gr.

7 cereals Pasta



Product description

One of the innovations in recent years is the multi cereals pasta, an alternative to the classic durum wheat pasta, that is aimed at those looking for the right combination of taste and well-being. To catch this important consumption trend, the company has developed a range of 7 cereal pasta cuts with unique characteristics. Durum wheat semolina, whole meal spelt flour, whole meal barley flour, whole meal rye flour, oat flour, whole meal corn flour, whole meal millet flour for a recipe rich of taste and natural source of fibers, proteins, and phosphorus.

Shelf life

24 months.

Packaging details

Boxes with size between 250 and 400 gr.

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DE MATTEIS AGROALIMENTARE www.pastarmando.it

Armando's Organic Whole Wheat pasta



Product description

A range made with pure organic whole wheat, with added oat fiber. Il Grano Integrale Bio di Armando (Armando's Organic Whole Wheat) is a special pasta with a firm texture that brings back the ancient flavors. The added oat provides a fiber content of 10 gr/100 gr and an unmistakable flavor.

Packaging details

500 gr pack. Packaging made of FSC certified paper, fully recyclable with paper waste.

Shelf life

36 months.

PASTIFICIO IL MULINO DI GRAGNANO www.ilmulinodigragnano.it

Il Mulino di Gragnano Bio



Product description

The PGI designation assigned to Pastificio Il Mulino di Gragnano requires very strict production standards in order to provide a product of controlled and certified territorial excellence. Slow drying at low temperatures gives pasta the well known straw-color and helps preserving taste and nutritional values of the raw material. The drying varies according to the formats and takes place at a temperature between 38 and 40°C for a period between 24 and 60 hours. After drying, pasta is brought back to room temperature and stabilized. It is then packaged exclusively by hand.

Packaging details

500 gr eco-sustainable bag, since the packaging is entirely bio-compostable and 100% recyclable with paper.

Shelf life

3 years.

PASTIFICIO FABIANELLI www.pastatoscana.it

Pasta Toscana Organic



Product description

Premium pasta, bronze die, organic durum wheat semolina, water, 100% Tuscan ingredients, traceability through QR code.

Shelf life

3 years.

Packaging details

500 gr. Inner cellophane, external paper, recyclable as paper.

International certifications

Eac, Kosher, Halal, Brc, Iso, Organic (Ccpb).

FIBERPASTA www.fiberpasta.it

PastaPro



Product description

PastaPro is a premium high protein and high fiber pasta (included inulin fiber), mainly designed for athletes and sport people and to help weight control. It is an innovative low carb pasta that combines high quality vegetable protein sources (pea protein isolate and wheat protein) with durum whole wheat semolina in order to create a perfect balanced meal with excellent amino acid profile and pleasant taste. Shapes available: Penne and Fusilli.

Shelf life

3 years.

Packaging details

250 gr carton box.

International certifications

VeganOK.

PASTIFICIO ATTILIO MASTROMAURO GRANORO www.granoro.it

Granoro Dedicato - Wholemeal Penne Birigate



Product description

100% Apulian wholemeal pasta.

Shelf life

36 months from production date.

Packaging details

500 gr, cellophane film.

International certifications

Icea (Organic), ISO 14001:2004, Emas, Brc, Iso 22000:2005, Kosher, Halal, Ohsas 18001 (Occupational Health and Safety Assessment Series), SA 8000 (Social Accountability), Aeo.

ITINERI - LEGÙ www.legu.it

Unica - Spirulina, Millet And 4 Legù Legumes Fusilli



Product description

A healthy, hand-made gluten free pasta: a balanced mix of steamed cereal and steamed legumes, ready in 5 minutes (4 portions). A 100% natural product, source of vegetable proteins and fibre content, low in carb and with no additives.

Shelf life

2 years.

Packaging details

240 gr plastic bag with recycled paper tag.

Legù - Organic Gigli



Product description

Not just pasta, but a complete meal (2/3 portions) ready in 2-3 minutes. It is made of Italian steamed legumes (chickpeas, yellow lentils), without additives. A natural source of high vegetable protein and fibre content, produced and dried at low temperature. Gluten free.

Shelf life

2 years.

Packaging details

50 gr (120 gr after cooking). Printed with water colour and paper kraft + PP (recycle).

International certifications

Organic.

'La Pasta Fresca' - Ravioloni with Ricotta and Spinach Filling



Product description

These fresh Ravioloni - now available in the refrigerated supermarket counters - belong to the 'La Pasta Fresca' Line by Luciana Mosconi. A rough, hard and 'marchigiana' dough made with 100% Italian grade A fresh eggs, 100% Italian first-extraction durum wheat semolina and a gourmet filling: ricotta cheese from the Colfiorito plateau, fresh spinach and Parmigiano Reggiano matured for 22-24 months. Without the addition of glutamate, breadcrumbs, artificial flavorings and preservatives.

Average weight/size

250 gr.

Shelf life

55-60 days.

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2020-2021 FALL / WINTER COLLECTION

p a s t a , r i c e & c e r e a l s

MARCOZZI
www.vivienprosalus.it

5 grains Tagliatelle 'Vivien Pro Salus'



Product description

Multigrain tagliatelle of the 'Vivien Pro Salus' line are made with spelt, barley, rye, saragolla wheat and oat. High in fibers, B-group vitamins and mineral salts, including the magnesium, they are also a source of essential fatty acids, Omega 3 and Omega 6. A quick meal with no cholesterol and a low glycemic index.

Shelf life

28 months.

Packaging details

Net weight 250 gr, 100% recyclable case.

International certifications

Uni En Iso 9001, Brc grade A, lfs level A, Fda Approved + Fsma.

MASTER
www.mammaemma.it

Mamma Emma Extra



Product description

Gnocchi made with real fresh potatoes, selected by hand and steamed with the peel. Passed one by one on the grater. Made with free-range, antibiotic free eggs, vegetable fibers and with a reduced salt content, are a source of fibers and low in fat. Without preservatives. Black packaging to emphasize the Premium positioning, without front window. The range includes: Potato Gnocchi, Potato Gnocchi with pumpkin, and Potato gnocchi with ricotta and spinach.

Packaging details

400 gr, neutral bag inside black cardboard case.

Shelf life

60 days.

International Certifications

Fssc 22000, lfs, Brc, Ica.

MY COOKING BOX
www.mycookingbox.it

Eataly's Tomatoes Spaghetti



Product description

Pasta, tomatoes, extra vergin olive oil, basil, with no onion or garlic: the perfect recipe, healthy and nutritious, made with few highly selected ingredients. Signed by the Eataly executive chef Enrico Panero, the Spaghetti al Pomodoro is available to be enjoyed in every Eataly restaurant all over the world and today, thanks to My Cooking Box, even at home. Inside the box there's everything needed to perfectly cook this iconic Italian recipe. It includes: Spaghetti di Gragnano PGI, whole red tomatoes in juice, extra virgin olive oil, Italian sea salt flakes, fine salt.

Packaging details

1398,80 gr.

NONNO NANNI
www.nonnonanni.it

Nonno Nanni Potato Gnocchi



Product description

Smooth and soft, Nonno Nanni Potato Gnocchi are made with prime quality ingredients and cold-prepared to retain their authentic Nonno Nanni aroma and flavour. Ready in just 2 minutes, they are ideal for a simple, quick lunch tasted on their own with a little melted butter and grated cheese, or combined with more elaborate, creative sauces.

Packaging details

Flowpack with 500 gr recyclable plastic inner tray for the take away and a clear flowpack in 2x1000 gr portions for the deli counter.

International certifications

Brc, lfs.

PAGANI INDUSTRIE ALIMENTARI
www.tortellinipagani.com

Potato Gnocchi



Product description

Pagani Gnocchi contain 80% of mashed potatoes, against 70% of most of the competitors: in fact, a higher content of potatoes processed directly on the farm is used in the production process, which also makes these Gnocchi more 'yellow'. The special processing of the hot dough allows the Gnocchi to be softer and more consistent, not to stick to each other and to have an excellent cooking yield.

Shelf life

12 months. No refrigeration required.

Packaging details

500 gr tray.

International certifications

lfs, Brc.

Tagliatelle



Product description

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

Shelf life

24 months. No refrigeration required.

Packaging details

250 gr tray.

International certifications

lfs, Brc.

PASTA PAISANELLA
www.paisanella.it

Scialatielli della Costiera Amalfitana



Product description

At the beginning of the Twentieth century, they were called 'scialati': milk and parsley were added to the mixture of water and flour that the Amalfitan housewives prepared on Sundays. The 'Scialatielli', in fact, take their name from the Campanian dialect 'scialare' which means "to abound". Paisanella called them Scialatielli for the first time, from an idea of the founder, Nino Di Nicola, offering them from the late 80s. Later they were presented in different flavors: in addition to those of durum wheat semolina, they were created with lemon, orange and lemon, basil, parsley and, the last born, with sea water.

Shelf life

2 years.

Packaging details

500 gr.

PASTIFICIO DI AMANTE
www.diamantepastalovers.it

Tagliatelle al nero di Voghiera 'di Amante pasta lovers' - Linea Gourmet



Product description

The combination of traditional pasta made with 100% Italian durum wheat semolina with Voghiera PDO black garlic (1%). The fermentation process responsible for its black colour transforms its intense and pungent aroma into a softer, more delicate flavour, making it easier to digest. Combined with durum wheat semolina, Voghiera PDO black garlic is flavoursome and tasty, with umami, balsamic, fermented acid and sugary notes. Its delicate taste, combined with great versatility, makes it ideal for creative and refined cuisine.

Packaging details

350 gr pack. Trasparent bag inserted in a cardboard box with corner window and freshness-saving closure.

Shelf life

24 months.



COREX
www.corexitaly.com

'Squaretti' Square Rigatoni



Product description

The new 'Squaretti' square pasta range offers an appealing and tasty reinterpretation of the most famous traditional pasta shapes. Characterized by a rough texture, that holds the sauces better, and by a perfect chewiness.

Shelf life

36 months.

Packaging details

500 gr (24 packs x carton), polypropylene film.

FARMO
www.farmo.com

Fusilloni - Lentil and Chickpea



Product description

Organic and gluten free pasta.

Shelf life

30 months.

Packaging details

250 gr/8.8 oz, paper box.

International certifications

Usda Organic, Gfco, Kosher Star K, Non GMO Project.

RISO PASSIU
www.risopassiu.it

'Gioiello' Black rice



Product description

'Gioiello' black rice owes its original colour to anthocyanins, precious antioxidants. It is a versatile whole grain rice, highly appreciated for being rich in starch. It is perfect to prepare meat, seafood, vegetable or cheese dishes. It is highly recommended as a side-dish but also in desserts.

Shelf life

2 years.

Packaging details

500 gr, cardboard box.

STRAMPELLI
www.pastificiostrampelli.it

Spaghetti, Bucatini and Mezze Maniche



Product description

Durum wheat pasta, 100% Italian wheat, bronze drawn, slow drying process. Spaghetti and Bucatini have the typical 'u-shaped' cut. Strampelli company is the only pasta makers in Amatrice, worldwide known for 'Pasta Amatriciana'.

Shelf life

28 months.

Packaging details

Net weight 500 gr bag.

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PEDON www.pedon.it

More Than Rice



Product description

More Than Rice is an extraordinary rice made from pulses that is sold in three different varieties: Lentils, chickpeas and peas; Peas and lentils; and Chickpeas and lentils. Convenient and quick to prepare, being ready to eat after just 9 minutes in boiling water, these products are great also for kids. More Than Rice are no GMO, without allergens, Kosher certified and available also organic.

Shelf life

24 months.

Packaging details

Cardboard box 300 gr.

International certifications

100% vegan, gluten free, kosher.

I Pronti Pedon



Product description

All the benefits of grains and pulses, ready to eat. A family of innovative products that satisfies all palates. 3 categories for any meal of the day: pulses, grains, mixes of grains and pulses. They are the perfect balance between convenience and quality. Steamed naturally without additives or preservatives to maintain all the nutritional properties of a healthy and genuine product. Prepared with Italian extra-virgin olive oil, they are perfect for hot or cold recipes.

Shelf life

18 months.

Packaging details

Packaged in a handy microwaveable doypack (250 gr).

SCOIATTOLO LA TUA PASTA FRESCA www.scoiattolopastafresca.it/en

Granpanzerotti with Crab Meat and Prawns



Product description

Granpanzerotti with crab meat and prawns are ideal for those who love sophisticated and creamy ravioli. The filling is a surprise and the pasta, made with only Italian durum wheat semolina and 23% free-range Italian eggs, is enhanced by being drawn through bronze plates which give the pasta a very special consistency.

Shelf life

77 days.

Packaging details

200 gr. Tray 70% recycled plastic + back label 100% recycled paper.

International certifications

Ifs higher level, Brca+, Iso 9001, Bio/Usda Organics, Vegan.

SGAMBARO www.sgambaro.it

Sgambaro Yellow Label



Product description

100% Italian durum wheat, certified, variety Marco Aurelio, bronze die, slow dried. Shapes available: Spaghettoni n.12; Mezzi Rigatoni n.64; Label Filini n.35.

Shelf life

3 years.

Packaging details

500 gr in paper bag.

International certifications

Ifs, Brc, Kosher (Halal is coming).





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CENTRO CARNE www.centrocarne.com

Fettine Finissime Marchigiana



Product description

The Eye of round of scottona Marchigiana PGI is the raw material at the base of this precious product. This cut is subjected to a scrupulous processing in order to obtain the finest slices chosen, suitable to eat both raw as carpaccio, both cooked with a drizzle of olive oil and lemon.

Shelf life

8 days.

Packaging details

100 gr, packed in modified atmosphere (MAP) in food tray b6-30 draining black (tray in extruded expanded polystyrene laminated with multilayer film gas barrier).

International certifications

lfs.

Tartare bovino Marchigiana



Product description

160 gr of product composed only by valuable cuts of bovine breed Marchigiana 'PGI White beef of the Central Appennine'. The product that comes out has a tasty and intense flavor.

Shelf life

10 days.

Packaging details

160 gr, vacuum-packed product in skin. Type of support: PET laminated tray with multilayer film for packaging. Transparent color support.

International certifications

lfs.

Maxi Burger Marchigiana



Product description

200 gr of excellent raw material, the Marchigiana scottona is a perfect combination of territory, tradition and taste. Prepared only with selected cuts of beef that thanks to the particular marbling makes its grain tasty and succulent.

Shelf life

15 days.

Packaging details

200 gr, vacuum-packed product in skin. Type of support: PET laminated tray with multilayer film for packaging. Transparent color support.

International certifications

lfs.

CENTRO CARNI COMPANY

www.centrocarnicompany.com/it
www.youandmeat.com/theburger/

You&Meat - The Burger



Product description

A gourmet burger made with beef sirloin (70%) and beef tenderloin (30%). Tasty and user-friendly, this product is ideal for preparing a delicious dish in short time. Gluten free.

Shelf life

21 days.

Packaging details

150 gr, in skin pack.

FIORANI&C. www.fioraniec.com

Sliced Veal Liver



Product description

Veal liver belongs to the category of the fifth quarter, or offal. Fiorani, who has a four generation experience in this industry, prepares offals in practical vacuum packed in skin packs that ensure its conservation in total safety for several days. Veal liver is an Italian specialty, rich in proteins, vitamins A and B, mineral salts and nutrients. Used to prepare one of the most delicious dishes of the Italian cuisine: liver 'alla Veneta'. Gluten free.

Shelf life

9 days.

Packaging details

About 0,300 gr (variable weight), vacuum packed in skin.

Hamburger di Scottona Premium Godurioso Fiorani



Product description

Simplicity and 100% taste: this is the recipe of Scottona Hamburger Premium. Fiorani presents a new product starting from the finest meat of the Italian gastronomic tradition, the Scottona meat. Scottona is a young female bovine from which excellent meats are obtained, renowned for their flavor and tenderness. The Godurioso Hamburger is flavored with a delicate mix of aromas that emphasize its voluptuous taste. Gluten free.

Shelf life

10 days.

Packaging details

180 gr, packed in MAP.

2 Beef Tartare Fiorani



Product description

Fiorani's tartare is made with first quality raw meat and can be enjoyed in total safety thanks to the controlled production chain and the controls made on each product sample. Fiorani's tartare is delicious, versatile and ready to be served with a few simple ingredients: a few drops of oil and a pinch of salt. It is proposed in five variants: beef, veal, tasty, chianina and scottona. Tartare is lean and has a high protein content. It is packaged in two practical divisible single portions. Gluten free.

Shelf life

14 days.

Packaging details

210 gr, vacuum-packed in skin.

LENTI - RUGGER www.lenti.it

Lenti - Season&Taste



Product description

A collection of Lenti's best cold cuts proposed with special dressings expressly chosen to enhance the taste of each product. Perfect for a lunch break out of home, or an easy to prepare second dish. The products and sauces are gluten-free, lactose free, without glutamate and GMOs free.

Shelf life

Vitel Tonné: 32 days; Bresaola Carpaccio: 60 days.

Packaging details

Vitel Tonné: total weight 120 gr, cold cut weight 60 gr, dressing weight 60 ml. Bresaola Carpaccio: total weight 110 gr, cold cut weight 100 gr, dressing weight 10 ml. Packed in clear trays in protective atmosphere (MAP).

International certifications

Brc, lfs.



EAT MEAT www.eatmeat.it

BurgEat



Product description

Tender and tasty, they belong to the new gourmet line by Eat Meat. Fresh ground beef burger, made with guaranteed-origin high quality meat. A vegetarian version with spinach and cheese is also available.

Packaging

150 gr (but also customized). Vacuum-packed (bipack).

Shelf life

25 days.

Pulled Pork - CookEat



Product description

Tender pork meat slowly cooked at low temperature and vacuum-packed. Ready in 2 minutes in a traditional oven or microwave. The CookEat precooked line also includes Ribs and Tomahawk.

Packaging details

500 gr (variable weight), vacuum-packed.

Shelf life

60 gdays.

MARTINI ALIMENTARE www.martinalimentare.com

Arrostici



Product description

Made with light rabbit meat or savoury pork, these tradition-inspired arrosticini (meat skewers) just need to be warmed-up in a pan or in the oven to be enjoyed. A typical product of the Abruzzo region.

Packaging details

Weight: pork 400 gr, rabbit meat 210 gr.

Top seal.

Shelf life

15 days.

VALLE SPLUGA www.vallespluga.it

Spatchcock coquelet with herbs (cooked)



Product description

Seasoned and spiced with a mix based on salt, oregano and rosemary, this frozen product has been already cooked at 90%, only to be completed in the oven at 210°C for 25 minutes. Also available in the spicy version.

Shelf life

18 months.

Packaging details

Product weight: 520-540 gr. Cardboard box (7 pieces/box). Box weight: about 3,7 kg.

GLORIOSO www.glorioso.it

Hamburger with Pistachio

Product description

Tender burgers of beef and pig with a delicate cover of pistachio flour. Gluten free.

Shelf life

22 days from the date of production in intact package.

Packaging details



200 gr each pack, 8 packs in a carton. Packed in skin. The smart packaging, through a Qr-code, shows a cooking mini-guide.

International certifications

Ils, Brc, Fssc 22000.

Pork Rolls

Product description

Tasty and delicious pork rolls filled with cooked ham and cheese breaded with bread crumbs and a sweetly spicy marination.

Shelf life

22 days from the date of production in intact package.



Packaging details

350 gr each pack, 8 packs in a carton. Packed in skin. The smart packaging, through a Qr-code, shows a cooking mini-guide.

International certifications

Ils, Brc, Fssc 22000.

Pre-cooked Beef Cut

Product description

Tender and juicy cut of pre-cooked beef sirloin to be renewed in the microwave directly in its sealed package.

Shelf life

30 days from the date of production in intact package.

Packaging details



350 gr each pack, 8 packs in a carton. Packed in skin. The smart packaging, through a Qr-code, shows a cooking mini-guide.

International certifications

Ils, Brc, Fssc 22000.

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