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some contents

preserving



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editorial management and registered office: Via Cesare Cantù, 16 20831 Seregno (MB) - ITALY Tel. +39 0362 244182

Catalogue of Food & Beverage products for retailers, buyers, and hospitality sector. Published: annual

Registration: Court of Monza 15/2018 of 13.11.18 In partnership with:



web site: www.editricezeus.com e-mail: redazione@editricezeus.com portal: **www.allfoodonline.com** e-mail: marketing@allfoodonline.com

skypeTM: editricezeus

Showcase of food&beverage products, wines and alcoholics year 6 - 2020

managing editor Enrico Maffizzoni direzione@editricezeus.com



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Tracciabilita' avanzata e affidabilita' delle informazioni

Advanced traceability and information reliability



Stefano Volpi Connecting Food



The food industry nowadays has the important need to monitor every step relating to the production process of what it places on the market, so as to provide consumers who are now increasingly attentive and aware, accurate and exact data related to the quality of their products. Connecting Food solves this imperative by providing an indispensable tool for quality management.

here did the idea for Connecting Food come from?
Prior to founding Connecting Food, Maxine and I spent 40 years working for various agrifood companies. Throughout our careers, we saw

xine and I spent 40 years working for various agrifood companies. Throughout our careers, we saw how the lack of transparency in food supply chains was impacting consumer trust, and how much damage food scandals were doing to brands. We began looking into possible solutions for resolving this trust issue, and came upon blockchain technology, which was growing at the time in the FinTech market. We realized that those same blockchain principles could be used to not only ensure the total traceability of a food product, but to also ensure that each actor along the food chain truly respected their commitments and delivered the right product to the right customer.

Why did blockchain feel like the right tool/technology for this business?

As a secure distributed ledger, it was obvious that blockchain had the potential to play a key role when it came to sharing information in a secure way. Data

L'industria alimentare oggi ha l'importante esigenza di monitorare ogni passaggio relativo all'iter produttivo di quanto immette sul mercato, così da fornire a un consumatore ormai sempre più attento e consapevole, dati precisi e certi in merito alla qualità dei propri prodotti. Connecting Food risolve questo inderogabile imperativo fornendo uno strumento indispensabile per la gestione della qualità.

Da dove nasce l'idea di Connecting Food?

Prima di fondare Connecting Food, Maxine ed io abbiamo lavorato per 30 anni in diverse aziende agroalimentari. Nel corso delle nostre carriere, abbiamo visto come la mancanza di trasparenza lungo le filiere alimentari si ripercuote sulla fiducia dei consumatori e quanto gli scandali alimentari danneggiano i marchi.

Abbiamo iniziato a cercare possibili soluzioni per risolvere questo problema di fiducia, e ci siamo imbattuti nella tecnologia blockchain, che all'epoca era in crescita nel mercato FinTech. Ci siamo resi conto che quegli stessi principi di blockchain potevano essere utilizzati non solo per garantire la totale tracciabilità di un prodotto alimentare, ma anche per assicurare che ogni attore della filiera rispettasse veramente i propri impegni e consegnasse il prodotto giusto al cliente giusto.

Perché la blockchain è lo strumento/ la tecnologia giusta per questo business?

Essendo un registro distribuito sicuro, ci è sembrato ovvio che la blockchain avesse il potenziale per giocare un ruolo chiave quando si tratta di condividere le informazioni in maniera protetta.

LATEST NEWS

security is especially important in the food industry, as it is both a very competitive market, but also a highly risky one; everyone is very concerned about ensuring their privacy while obtaining food safety and food traceability. Therefore, we opted for Hyperledger Fabric, a private, permission-based blockchain. Hyperledger is known as the 'blockchain for business', as it enables a consortium of actors to set different levels of user-rights when it comes to sharing, writing, and reading information. This is vital for a producer for example, because if you're selling half of your production to one client, and the other half to their competitor, you obviously don't want all of your orders to be visible by both of your clients!

Another advantage to Hyperledger blockchains is that they do not require any mining, meaning they are much more energy efficient than public blockchains.

There is one common misconception about blockchain that we would like to address. Many people think that blockchain technology alone will be able to resolve the trust & traceability issues plaguing our industry. However, it is important to understand that blockchain simply records the information you enter in and renders it immutable – it will not in any way tell you if that information is accurate.

La sicurezza dei dati è particolarmente importante nell'industria alimentare, che è un mercato molto competitivo, ma anche altamente rischioso; tutti sono molto preoccupati di garantire la propria privacy, ottenendo al contempo la sicurezza alimentare e tracciabilità degli alimenti.

Per questo motivo abbiamo optato per Hyperledger Fabric, una blockchain permissioned. Hyperledger è conosciuta come la "blockchain per il business", in quanto consente a un consorzio di attori di stabilire diversi livelli di diritti d'uso quando si tratta di condividere, scrivere e leggere informazioni. Questo è vitale per un produttore perché, ad esempio, se stai vendendo metà della tua produzione a un cliente e l'altra metà al suo concorrente, ovviamente non vuoi che tutti i tuoi ordini siano visibili da entrambi i tuoi clienti!

Un altro vantaggio della blockchain Hyperledger è che non necessita il mining, il che significa che sono molto più efficienti dal punto di vista energetico rispetto alle blockchain pubbliche.

C'è un malinteso comune sulle blockchain che vorremmo affrontare. Molte persone pensano che questa tecnologia da sola sarà in grado di risolvere i problemi di fiducia, sicurezza e tracciabilità che affliggono il nostro settore.







This is what drove us to add an additional layer of intelligence to our blockchain platform, which allows us to first validate the data's veracity prior to recording it on the blockchain, providing the peace of mind our users needed to feel confident sharing data upstream and downstream. This process occurs via our LiveAudit® module, which is a combination of mathematic calculations and algorithms, and gives our clients the ability to verify in real-time that every single product is compliant with its product specifications.

What has been the role of sustainability in the process of setting up the business? How important is it to the model?

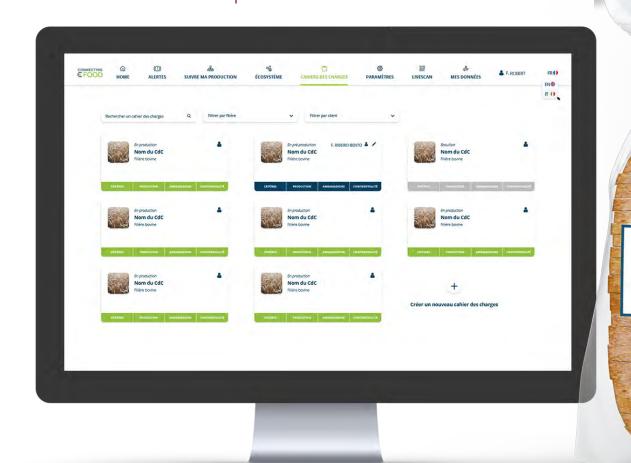
Sustainability is at the heart of Connecting Food, as our mission is to identify supply chain problems in real-time, limiting the risk of product recalls and food wastage. We believe that traceability is the founding principle of sustainability in the food business: knowing where your product came from and how it was made should be the basis of any sustainability roadmap.

In terms of food waste, we have a very important role to play on the industrial level, as Connecting

Tuttavia, è importante capire che la blockchain registra semplicemente le informazioni inserite e le rende immutabili - non vi dirà in alcun modo se tali informazioni sono accurate. Questo è ciò che ci ha spinto ad aggiungere un ulteriore livello di intelligence alla nostra piattaforma blockchain, che ci permette di convalidare prima la veridicità dei dati e poi di registrarli nella blockchain, fornendo la tranquillità di cui i nostri utenti avevano bisogno per sentirsi sicuri nel condividere i dati a monte e a valle. Questo processo avviene tramite il nostro modulo LiveAudit®, che è una combinazione di calcoli matematici e algoritmi, e dà ai nostri clienti la possibilità di verificare in tempo reale che ogni singolo prodotto sia conforme alle specifiche associate.

Qual è stato il ruolo della sostenibilità nel processo di creazione dell'azienda? Quanto è importante per il modello?

La sostenibilità è il cuore di Connecting Food, poiché la nostra missione è quella di identificare i problemi lungo la filiera di produzione in tempo reale, limitando il rischio di richiami di prodotti e di sprechi alimentari. Crediamo che, nel settore agroalimentare, la tracciabilità sia il principio fondante della sostenibilità: sapere da dove proviene il proprio prodotto e come è stato realizzato dovrebbe essere alla base di qualsiasi roadmap di sostenibilità.



LATEST NEWS

Food identifies non-compliant batches of production in real-time. In the past, batches were often found to be non-compliant they had already been packed and/or shipped to a retailer, meaning everything had to be destroyed, regardless of what the problem was. By using the Connecting Food platform, producers and manufacturers can identify the problem earlier on in the food chain, allowing them to downgrade the product or reroute it to another food chain instead of throwing it away.

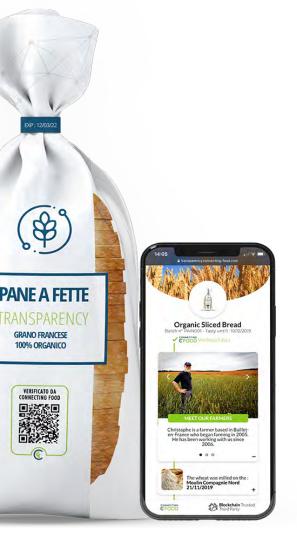
Our LiveAudit® module is also a great tool to measure and prove that the CSR commitments for a product are truly being kept. For instance, if a product is supposed to be locally sourced, organic, GMO-free, or pesticide-free, our platform can verify this by leveraging production data, therefore proving the promises of the brand.

The Connecting Food platform enables our clients to put proof of sustainability directly into the hands of the enduser, instead of just saying 'believe me, they are sustainable' – and this makes all the difference in today's era where connected consumers want to be able to verify everything for themselves!

In termini di sprechi alimentari, abbiamo un ruolo molto importante da svolgere a livello industriale, poiché Connecting Food identifica in tempo reale i lotti di produzione non conformi. In passato, i lotti venivano spesso ritenuti non conformi perché erano già stati confezionati e/o spediti a un rivenditore, il che significa che tutto doveva essere distrutto, indipendentemente da quale fosse il problema. Utilizzando la piattaforma Connecting Food, i produttori e le aziende produttrici riescono ad identificare eventuali problemi nelle prime fasi della catena produttiva, e possono così declassare il prodotto o reindirizzarlo verso un'altra filiera alimentare invece di buttarlo via.

Il nostro modulo LiveAudit® è anche un ottimo strumento per misurare e dimostrare che gli impegni RSI di un prodotto vengono veramente mantenuti. Ad esempio, se un prodotto deve essere di provenienza locale, biologico, privo di OGM o di pesticidi, la nostra piattaforma può verificarlo facendo leva sui dati di produzione, dimostrando così le promesse del marchio. La piattaforma Connecting Food permette ai nostri

La piattaforma Connecting Food permette ai nostri clienti di mettere la prova della sostenibilità direttamente nelle mani dell'utente finale, invece di dire solo "credetemi, sono sostenibile" - e questo fa la differenza nell'era moderna in cui i consumatori sono interconnessi e vogliono poter verificare tutto autonomamente!







HISTORY: "THE ESTATE...AS ONCE"

The Estate was built in 1700 by the noble Florentine Peruzzi family. By 1840, the property passed to the Marchesi Strozzi Sacrati and in 1978 it was sold to our family, originally from Genoa, but who had always been in love with Tuscany.

Since then the estate has preserved the best traditions dedicated to the cultivation and production of organic wines and olive oil, combining old hand craft methods with the most modern techniques.

In the gardens of the manor house, is a centuries-old Lebanese Cedar tree that, as a witness of the past, the present and the future, has become the symbol of the Fattoria.

THE ESTATE: "The respect of the ancient traditions combined with modern techniques"

The Estate is located on the top of the Montefiesole hill at 450 meters above sea level, only 18 km from Florence. Since the beginning, we have always researched harmony between our own activity and the natural balance. While preserv-







ing the best organic agricultural and productive traditions, the farm has been constantly evolving by combining these traditional methods with the most advanced technology in order to offer products of outstanding excellence.

Amongst the estates in Chianti Rufina production area, we have been the first ones to embrace biodynamic growing programs and to produce wines without sulfites.

Some houses have been renovated so guests can enjoy the offerings of an onsite restaurant and charming agriturismo.









gica. Adesione convinta, scaturita dalla filosofia che abbiamo da sempre perseguito: armonizzare la propria attività con gli equilibri posti dalla natura.

In quest'ottica tutta la produzione agricola aziendale di uva, olive, grano, tartufo e prodotti dell'orto avviene nel rispetto dei principi della agricoltura biodinamica escludendo quindi l'impego di sostanze nocive, ma con l'impiego di mezzi di lavorazione moderni e secondo cognizioni attuali, nel pieno rispetto di un equilibrio, che rappresenta il solo uso corretto del territorio da parte dell'uomo.

Per altro, siamo stati i primi a produrre un Chianti docg senza solfiti chiamato "Puro" di cui la gamma si è ampliata con una riserva, un bianco ed un rosato.

In azienda è possibile soggiornare in una delle case coloniche ristrutturate ed adibite ad agriturismo e degustare piatti tipici abbinati ai nostri vini, sulla terrazza del ristorante immersa tra i vigneti...

fattorialavacchio.com



FATTORIA LAVACCHIO







FLAVOURS FROM DISTANT LANDS WE KNOW CLOSELY

The world of spices is fascinating, certainly, but also complex.

SIDEA has just celebrated its first 70 years of business. Since the beginning – in the distant 1948 – SIDEA has distinguishing itself as a highly specialized business in importing, processing and selling spices and herbs, seeds, dehydrated vegetables, natural aromas, saffron, and precious salts. The company also produces a great number of blends, including customized ones, and flavourings, always starting from the grinding and blending of raw materials on site. The Research & Development sector, always careful to the new market trends, has created a new range of blends for marinated meats, inspired by the American BBQ tradition: the RUBS. Another











prominent topical line is "SPRINT MIX": cereals and seeds enriched with pieces of dehydrated fruit, for breakfast, for a quick snack or to enhance sweets and biscuits. SIDEA also provides private label products.

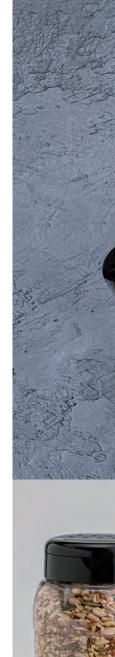
The company is located in San Martino di Lupari, Padua, in the Venetian inland that has collected the commercial traditions of the Serenissima Republic, but also its multicultural heritage. Spices - one of the first goods of the international trade - have become again excellent products for our tables. Moreover, the increasing awareness of the consumers about natural diet, alternative nutrition, and well-being has increased the diffusion and the use of spices together with a strong cultural curiosity.

What does Total Quality mean for SIDEA?

It means to select suppliers carefully, to process raw materials with experience and attention, and to apply the artisan expertise to direct processes, combining traditional methods with modern technologies, such as the cryogenic grinding.

Total Quality also means to improve safety and protection of products, to create always-new blends and special formulas, to propose to the different segments of the market a huge range of references and packaging, and our personal commitment as a guarantee for the pre-and post-sales services. SIDEA has obtained the FSSC22000 for the food safety, a new certification to add to its quality system.

www.sideaspezie.com





Innanzitutto selezionare accuratamente i fornitori alle origini e lavorare le materie prime con competenza ed oculatezza, avvalersi dell'esperienza artigianale nella trasformazione diretta (integrando i metodi tradizionali e le moderne tecnologie come la criogenia nella macinazione), progredire in termini di sicurezza e tutela dei prodotti, saper creare sempre nuovi blend e formulazioni dedicate, proporre ai vari segmenti di mercato un'ampia gamma di referenze e di confezioni, la serietà personale come garanzia pre e post vendita.

A conferma di tutto ciò, SIDEA ha ottenuto la certificazione FSSC22000 per la sicurezza alimentare, integrandola al sistema di qualità già presente.

www.sideaspezie.com





RICO CARNI: GOODNESS PRODUCED BY PASSION

We are a dynamic and technological company that has been operating in the meat sector since 1936. This is the 4th generation and the company keeps on evolving. Our mission has always been to specialize in the meat processing as well as in producing high quality gastronomic specialties, especially gluten-free, with no milk or milk derivatives, and with no added polyphosphates. All our products follow a strict manufacturing process supervised by our internal Quality Manager who scrupulously sticks to the IFS certification standards, which we obtained with the highest score.

The products we offer all year round with reliability and safety are the following:

- 1) The Cooked and Eaten Line and Trilogy Line are new for 2020! They include vacuum packed slow-cooked products, ready to heat and eat, with no preservatives. They only need to be warmed up for a few minutes to get a delicious meal. Currently, this line includes roast pork shank, roast and smoked pork ribs, beef cheek, pulled pork, chicken breast and goulash, available in different formats, from mono portion to catering format.
- 2) Cooked products packaged in skin packs that can be heated in the microwave (chop and pork ribs of smoked pork with beech wood, baked turkey rump).
- 3) Delicatessen products including roast-beef cooked according to the original English recipe, beef carpaccio, honey-glazed turkey rump, beef, turkey pastrami and much more.
- 4) ATP cold cuts with fixed weight including turkey in porchetta, beef pastrami and turkey Pastrami.

We create our products with a great passion both for our brand and in private label. Moreover, on request, we can provide custom-made products starting from the raw material to the final packaging.

Visit our website **www.ricocarni.it** where you can find further information and get to know our reality. We'd like to work with you to share our know-how and create new opportunities.

RICO CARNI: BONTÀ PRODOTTE PER PASSIONE

Siamo un'azienda dinamica e tecnologica che opera nel settore delle carni dal 1936 oggi arrivata al 4°generazione e fortemente in evoluzione.

La nostra mission da sempre è quella di essere specializzati nella lavorazione/cottura delle carni nonché specialità gastronomiche di Alta Qualità, SENZA GLUTINE – SENZA LATTOSIO E DERIVATI DEL LATTE – SENZA POLIFOSFATI AGGIUNTI e realizzati secondo un processo di lavorazione seguito dal nostro Responsabile Qualità interno che si attiene scrupolosamente alle normative dettate dall a certificazione IFS ottenute con il massimo del punteggio.

Le nostre referenze che proponiamo con la quale garantiamo costanza e sicurezza tutto l'anno sono le sequenti:

- 1) Novità 2020!! Prodotti cotti a lenta cottura sottovuoto "Linea Cotto e mangiato e Trilogy"; si tratta di prodotti ad altissimo contenuto di servizio SENZA CONSERVANTI con la quale il consumatore finale deve rigenerare per qualche minuto ottenendo una pietanza veramente deliziosa. (allego foto). Attualmente questa gamma è composta da: stinco suino arrosto, ribs suino arrosto e fumè, guancia bovino, pulled, pork-beef-chicken sfilacciato, petto di pollo e gulasch, con diversi formati dal monoporzione fino al formato catering.
- 2) Prodotti cotti confezionati in skin pack microndabili con alto contenuto di servizio (braciola e arista suino affumicata con legno di faggio ,fesa tacchino al forno).
- 3) Prodotti per banco salumeria assistita tra cui Roast-Beef all'inglese di Fesa e sottofesa di vario PESO(prodotto di punta), Carpaccio di manzo, Fesa di Tacchino al miele, Pastrami di manzo e di tacchino ecc...
- Linea salumi atp peso fisso composta da Tacchina in porchetta, Pastrami bovino e Pastrami tacchino.

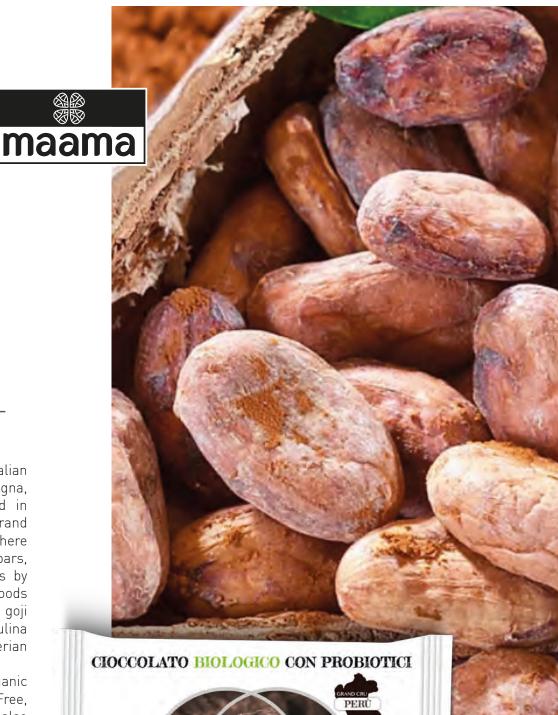
Tutto questo lo creiamo con passione sia a nostro marchio sia in Private label, inoltre Su richiesta possiamo progettare e realizzare prodotti su misura partendo dalla materia prima ,al packaging finale.

Vi invito a Visitare il nostro sito **www.ricocarni.it** dove potrete trovare ulteriori informazioni utili e farvi conoscere la nostra realtà per creare nuove conoscenze ed opportunità per la Vostra azienda visto anche la velocità con cui sta cambiando il mercato.









MERAVIGLIE SRL

MERAVIGLIE S.r.l. is an Italian firm located in Sommacampagna, close to Verona. Established in 2015, our company has brand new facilities and pipelines where we manufacture chocolate bars, energy and protein fruit bars by using raw cacao and superfoods ingredients only, such as goji berries, baobab fruit pulp, spirulina algae, reishi mushrooms, siberian pine nuts, cashews, etc...

Any product of ours is Organic and Kosher certified, Gluten Free, Vegan and all of them are also Sugar Free but the chocolate bars which are sweetened only with coconut- blossom nectar, a natural, not refined sugar with lowest glycemic index.

Our mission is o ering our customers delicious moments of pure happiness, for a sustainable indulgence that make them feel better and healthier.









For this reason we select our ingredients very carefully by choosing highest quality raw materials from pristine forests of South America like Ecuador, and from Africa and Asia, everything obtained through organic agricolture methods and fair trade commerce, thus preserving both our environment's integrity and farmers's human dignity.

All MERAVIGLIE's products are raw that is cold-processed to preserve their full healthful

benefits and pure taste. In addition we protect them into high barrier flowpacks in order to keep their flavour and nutritional properties intact.

Our product portfolio is growing day by day as we want to give as many consumers as possible the opportunity of joining us in what we like to define as our healthy re-evolution.

www.meraviglie.net

concedersi deliziosi momenti di intensa felicità, un'indulgenza sostenibile e più sana che ci faccia sentire meglio.

Per questo selezioniamo con estrema cura gli ingredienti dei nostri prodotti, scegliendo materie prime della miglior qualità provenienti dalla foreste primarie del Sud America (Ecuador) e da Africa ed Asia, tutte ricavate attraverso i metodi dell'Agricoltura Biologica e secondo i principi del commercio Equo Solidale, così da rispettare tanto l'integrità del nostro ambiente quanto la dignità delle persone coinvolte nella filiera produttiva.

I prodotti Meraviglie sono in costante crescita, così da dare a quante più persone l'opportunità di unirsi a noi in ciò che amiamo definire la nostra benefica Re-Evoluzione.

www.meraviglie.net





L'azienda italiana leader dello snack free-from



BIO • VEGAN • RAW • GLUTEN FREE













La magia del lavorato a freddo





KARMA BREWERY

The KARMA brewery appeared on the scene of the production of Italian craft beers in 2008 in Alvignano, Campania. But the first experiments took place in 2005 in the garage at home of the visionary founder Mario Cipriano, when this activity was the prerogative of a few pioneers.

To meet the increased production needs and to have a welcoming venue for the events promoted and managed by the brewery, in 2014 he moved to the new Alife plant, on the slopes of the Matese Massif (Samnite Apennines).

Mario Cipriano's inspiration was driven by the profound conviction that Italian craft beer, with its specific peculiarities, should be rethought and reinvented by combining the local flavors and aromas of the peasant tradition.

The term KARMA is used in Indian religions: it implies the idea of "creating something by acting" and is well suited to the idea of dynamism and creativity, the basis of the philosophy underlying the choices of the brewery.

KARMA, like authentic craft beers, is refermented in the bottle and has sediment. This production process makes it possible to maintain all the nutritional and organolep-









tic qualities unchanged. Its quality is guaranteed by the use of selected German and English malts, organic chestnut honey, the best German and American hops.

KARMA beer also rediscovers poor and local ingredients such as wine must from native vines, orange peels, lemon, "annurca" apple, as well as the renowned Kimbo coffee, which give it a unique flavor.

Its personality is highlighted by the elegant external presentation of the product, which is particularly pleasant from a visual point of view, allowing it to be immediately recognizable.

These prerogatives allow it to be well present in Belgium, Germany and the United Kingdom.

Over the years, the brewery has also developed an original ecosystem between producers, consumers and the production chain, networking with the most genuine local realities.

www.birrakarma.com







fiche peculiarità, vada ripensata e reinventata combinando i sapori e i profumi locali della tradizione contadina.

Il termine KARMA è utilizzato nelle religioni indiane: esso implica l'idea di "creare qualcosa agendo" e ben si addice all'idea di dinamicità e creatività, alla base della filosofia che muove le scelte del birrificio.

KARMA, come le autentiche birre artigianali, è rifermentata in bottiglia e presenta sedimento. Tale processo produttivo permette di mantenere inalterate tutte le qualità nutrizionali e organolettiche. La sua qualità è garantita dall'utilizzo di selezionati malti tedeschi e inglesi, miele di castagno biologico, i migliori luppoli tedeschi e americani.

La birra KARMA riscopre inoltre ingredienti poveri e locali come il mosto di vino da vitigni autoctoni, bucce d'arancia, limone, mela "annurca", oltre al rinomato caffè Kimbo, che le danno un sapore unico.

La sua personalità è evidenziata dall'elegante presentazione esterna del prodotto, particolarmente gradevole sotto l'aspetto visivo, permettendone l'immediata riconoscibilità.

Tali prerogative le permettono di essere ben presente in Belgio, Germania e Regno Unito. Il birrificio ha inoltre sviluppato negli anni un originale ecosistema tra produttori, consumatori e filiera produttiva, facendo rete con le realtà più genuine del territorio.

www.birrakarma.com





MEDI'S VALUES: THE QUALITIES OF FISH FOR THE WELL-BEING OF BODY AND MIND

A careful selection of recipes and quality raw materials to meet the needs of 'Singles' too.

Italy is a country where a laid table has always been synonymous with conviviality: a place to get to know each other, relate and talk. However, in today's society, due to the need for time and convenience, many prefer to eat alone. It is precisely to these people, to the 'Singles', that Medi wants to direct its production strategy.

In particular, "eat alone" causes a series of eating behaviors that are detrimental to health: fast meals, unbalanced and poorly balanced doses, improvised dinners, unhealthy and monotonous eating.

These erroneous attitudes are also partly due to the scarce presence on the market of balanced single portions that lead to food waste.

Medi meets this need with a careful selection of single-portion ready dishes of traditional Italian recipes that also meet the specific needs of 'Singles'.





I VALORI DI MEDI: le qualità del pesce per il benessere del corpo e della mente

Un'accurata selezione di ricette e materie prime di qualità per rispondere anche alle necessità dei single

L'Italia è un paese dove da sempre la tavola è sinonimo di convivialità: un luogo per conoscersi, relazionarsi e dialogare. Nell'attuale società, per necessità di tempo e praticità, molti preferiscono però mangiare da soli. È proprio a questi ultimi, ai single, che Medi vuole rivolgere la sua strategia produttiva.

In particolare, la "solitudine al pasto" provoca una serie di comportamenti alimentari che vanno a scapito della salute: pasti veloci, dosi non equilibrate e poco bilanciate, cene improvvisate, alimentazione poco sana e monotona.

Tali atteggiamenti erronei sono aggravati inoltre dalla scarsa presenza in commercio di monoporzioni equilibrate che conducono a sprechi alimentari.

Medi va incontro a questa esigenza con un'accurata selezione di piatti pronti di ricette della tradizione italiana in monoporzione che rispondono anche alla specifica necessità dei single.

L'azienda fonda i suoi valori sulla qualità, la semplicità, la praticità e la velocità di utilizzo. I prodotti Medi infatti sono pronti in pochi minuti!

Le materie prime sono senza glutine e prive di conservanti e con la surgelazione e il confezionamento sotto vuoto mantengono inalterato nel tempo il gusto e le proprietà organolettiche dei nutrienti, del colore e del sapore originario.





The company bases its values on quality, simplicity, practicality and speed of use: in fact, Medi products are ready in a few minutes!

The raw materials are gluten-free and free of preservatives. The products, with the freezing and vacuum packaging, maintain the taste and organoleptic properties of the nutrients, color and original flavor unaltered over time.

Medi was born with great certainty: fish nourishes the well-being of the body and mind. Nutraceuticals, a discipline that studies the relationship between nutrition and psycho-physical well-being, confirms that fish helps in the prevention and treatment of diseases as it is a rich source of proteins, vitamins, minerals and fatty acids (Omega 3).

Medi, 'A Sea' of tasty fish!

www.medisurg.it

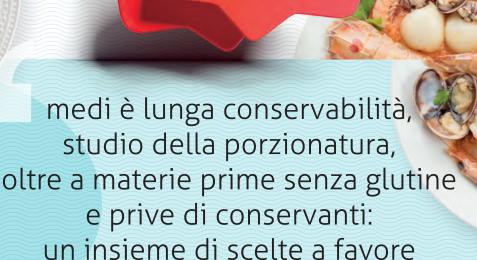






IL BUON PESCE SPOSA LA SEMPLICITÀ

una dieta bilanciata a base di pesce previene numerose malattie.
I prodotti ittici sono notoriamente, una ricca fonte di elementi preziosi, quali: proteine, vitamine, sali minerali, calcio e omega3.















di un prodotto, sano e di qualità

FOOD EVOLUTION

THE FUTURE ON YOUR PLATE, TO MAKE OUR WORLD A GREENER AND MORE SUSTAINABLE PLACE

Food Evolution is the result of the Musacchio family's passion who has created a new high quality plant-based food line using a new technology, which allowed them to obtain the same texture and taste of meat. Food Evolution line is composed of plant-based chicken slices, bacon cubes and beef chunks with herbs which are as versatile as meat itself and can be used in a wide variety of recipes.

They are plant-based alternatives to meat which, thanks to their balanced nutritional properties, can be considered unique in Italy and in many other places. You can finally say goodbye to mushy and spongy products and welcome to incredible food which is identical to "fried chicken" or to "crispy bacon". The main aim of this project is to improve people's health, prevent the death and suffering of many animals and reduce global warming.

The Musacchios have been vegetarian and have dedicated their lives to vegetarian diets for over 30 years and they started out with their veggie restaurants in 1979. They also published several best-sellers about veggie and vegan cuisine and sold them all over the world. The Musacchios decided to start their business in Umbria. considered the greenest region in Italy, because it perfectly represents their philosophy based on the respect for the environment. So, they have created a line composed of products which are plantbased, 100% natural, vegan, gluten free, high-protein, low in fat, low-carb and easy and quick to cook. For the first time, a "clean label" composed of only 6 ingredients, which is important for people who are looking for natural and healthy products.







No more debates and arguments between vegans and omnivores, but finally products which can satisfy all palates and meet different ethical and environmental needs. After participating in the most famous Italian musical festival of Casa Sanremo 2020 as food sponsor, Food Evolution has landed in Esselunga supermarkets!

Today, after months of "Lock down", Food Evolution is carrying out its rapid expansion projects in the Italian and international markets where it has entered into new commercial agreements. The distribution network has been finalized and brand new products have been developed which will soon be launched in a market that is increasingly looking for innovation and quality in this constantly expanding product category. The purpose and pleasure of Food Evolution is precisely to be able to offer the final customer, either he is a Retailer (165 g) or operating in the Food Service sector (2kg), always new products and always one step ahead of the competition.

A massive marketing plan is also being launched so as to complement the commercial expansion with correct information regarding these new products.

foodevolution.it

iche ed ambientali. Dopo la partecipazione a Casa Sanremo 2020 Food Evolution è sbarcata nei supermercati Esselunga!

Oggi però, dopo mesi di "Lock down", la Food Evolution sta portando avanti i suoi progetti di rapida espansione nel mercato italiano e su quello internazionale ove ha stretto nuovi accordi commerciali.

La rete distributiva è stata finalizzata e si sono sviluppati nuovissimi prodotti che a breve saranno lanciati in un mercato che è sempre di più alla ricerca di innovazione e qualità in questa categoria merceologica in costante espansione.

Lo scopo ed il piacere di Food Evolution è proprio quello di poter proporre al cliente finale, sia esso Retailer (165 g) sia operante nel settore Food Service (2kg) sempre nuovi prodotti e sempre un passo avanti alla concorrenza. Si sta inoltre lanciando un piano marketing massiccio così da affiancare all'espansione commerciale la corretta informazione nei confronti di questi nuovi prodotti.

"Non possiamo svelare ancora niente ma a breve contiamo di rimuovere il velo del mistero" le parola del CEO Alberto Musacchio .

foodevolution.it





ROOD EVOLUTION



#ANALOGHIDELLACARNE



#SPEZZATINOGUSTOMANZO



#DADINIGUSTOPANCETTA



#STRACCETTIGUSTOPOLLO

100% VEGETALE

SOLO AROMI NATURALI ALTAMENTE PROTEICO SENZA GLUTINE



JOY SRL VOCABOLO SCARPIELLO 135/C 06066 PIEGARO (PG) 075 835 5635 FACEBOOK E INSTAGRAM: FOOD EVOLUTION

Disponibili in formati da 165 gr, 2kg e 20kg



FINE QUALITY ON YOUR TABLE

Vis Industrie Alimentari has been operating for over 40 years in the world of frozen food and deals with the transformation of food products mainly on a fish basis, as well as vegetables, cheese and meat.

The company specialises in the production of breaded and battered ready meals, cooked in an oven, frying pan and fryer.

The company's vocation has always been to produce on behalf of third parties. Vis' commitment is to guarantee quality products and is certified by internationally recognised certifications as well as sustainability and efficiency in production and management processes.

Our R&D has helped to offer a wide range of formats and gastronomic products to meet the needs of all ages and diets, including vegetarian and vegan.

The company has recently added a Wellness Line, featuring well balanced and carefully formulated recipes for a correct and easy to eat diet.

For the company, wellness also means attention to the environment, and this is why they have chosen only recyclable and compostable materials to pack their products.

The design of the food product is the perfect combination of the company's idea and the mar-

ket requirements, in compliance with the current regulations.

At Vis Industrie Alimentari they love to amaze their customers with the natural taste of quality.

www.visindustrie.com









LA BONTÀ IN TAVOLA

Vis Industrie Alimentari opera da oltre 40 anni nel mondo del surgelato e si occupa della trasformazione dei prodotti alimentari prevalentemente su base ittica, ma anche vegetali, formaggi e carni. Siamo specializzati nella produzione di piatti pronti panati e pastellati, con una cultura di rinvenimento in forno tradizionale, padella e friggitrice. Da sempre la nostra vocazione è quella di produrre per conto terzi. Il nostro impegno per garantire prodotti di qualità è attestato da certificazioni riconosciute a livello internazionale oltre alla sostenibilità e all'efficienza nei processi produttivi e gestionali. Il nostro R&D ha contribuito ad offrire un'ampia gamma di formati e proposte gastronomiche in grado di soddisfare le esigenze di ogni età e dieta, anche vegetariana e vegana.

Di recente abbiamo inserito la Linea Benessere, caratterizzata da ricette equilibrate, curate nella formulazione per una corretta e comoda alimentazione anche fuori casa. Per noi benessere significa anche attenzione all'ambiente ed è per questo che abbiamo scelto solo materiali riciclabili e compostabili per confezionare i nostri prodotti.

La progettazione del prodotto alimentare è l'incontro fra l'idea dell'azienda e le esigenze del mercato, nel rispetto delle normative vigenti.

Noi di Vis Industrie Alimentari amiamo stupire i nostri clienti con il gusto naturale della bontà.

www.visindustrie.com





ANOTHER GOOD REASON TO LOVE PARMIGIANO REGGIANO

Parmigiano-Reggiano is synonymous with many things: naturalness, quality and genuineness.

It has been part of our tradition for almost 1000 years, accompanying us in the most important moments of our life. But the Parmigiano Reggiano brand does not only mean cheese. This is a universe filled with meaninsg, passion and dedication. This is the reason why what moves around this universe signifies more than cheese itself. Selling, giving or tasting Parmigiano-Reggiano means being part of a completely Italian story.

Un altro buon motivo per amare il Parmigiano Reggiano

Parmigiano Reggiano è sinonimo di tante cose: naturalità, qualità e autenticità.

Da quasi 1000 anni fa parte della nostra tradizione, accompagnandoci nei momenti più importanti della nostra vita.

Ma il marchio Parmigiano Reggiano non vuol dire solo formaggio. È un universo carico di significati, di passione e dedizione. Ecco perché tutto ciò che gravita attorno a questo universo va ben oltre il formaggio in sé. Vendere, regalare o assaporare Parmigiano Reggiano significa far parte di una storia tutta italiana.

Per un'esperienza completa, insieme al re







In order to allow everyone to experience the world of Parmigiano- Reggiano, CHEE-STYLE, in cooperation with the Consorzio del Formaggio Parmigiano Reggiano (Parmigiano-Reggiano cheese consortium), selects the best accessories for the King of cheeses, choosing only high-quality and high-design products. In this manner you will be able to enjoy a complete experience in your home table as well as in the promotion or sale of Parmigiano-Reggiano.

For a complete experience, along with the king of cheeses the world of Parmigiano Reggiano brand accessories was born, a complete range of gadgets and dedicated tools. Thanks to our strong experience in the sector, we offer all dairies and specialized shops the opportunity to enter into this universe, making all accessories completely customizable with your brand.

Per permettere a tutti di vivere appieno il mondo Parmigiano Reggiano, CHEESTYLE, in collaborazione con il Consorzio del Formaggio Parmigiano Reggiano, seleziona i migliori accessori per il re dei formaggi, scegliendo solo prodotti di alta qualità e di design. In questo modo potrete vivere un'esperienza completa, sia nella tavola di casa sia nella promozione o vendita del Parmigiano Reggiano.

Grazie alla nostra forte esperienza nel settore offriamo a tutti i caseifici e i negozi specializzati la possibilità di entrare in questo universo, rendendo quindi tutti gli accessori completamente personalizzabili con il vostro marchio.





mercat@11p

scegli da che parte stare

CONSUME OR CHOOSE?

The first manifesto coffee by Altromercato, part of the "consume or choose" campaign, urges consumers to think over the value of their own choices.

Altromercato, the largest fair trade organization in Italy and the second in the world, launched its first multi-channel communication campaign at the very beginning of October. It has a very specific aim: to make people think over the value and power of their purchases and to build a better world for everyone, together with consumers and businesses.

The campaign also includes the launch of the first "Manifesto Coffee": a new coffee with a strongly symbolic value that paves the way for a series of other products that will literally "speak to the consumer".

"Consume or choose?" is the main claim of the campaign and the question that Altromercato poses to consumers. Resent research has shown that today's consumers are much more aware of their ability to guide the market and increasingly expect companies to behave responsibly and sustainably, becoming bearers of a value that goes beyond simple profit, acting for the wellbeing of everyone. For this reasons, Altromercato has decided to "speak" to the hearts of people using a new language and a new tone of voice, in order to make them reconsider the value of their everyday choices.

The "Manifesto Coffee" is presented in a sustainable, aluminium-free, packaging on which a question is printed, addressed directly to the consumer and to anyone who is facing it on a shelf: "Is there a coffee that does not taste bitter for the workers?". This is a special coffee, good for the producers and for the planet, which incorporates





both the question and the implicit answer. This is a coffee that urges you to choose whose side to take (in Italian "scegli da che parte stare").

This new coffee is a 100% organic Arabica blend from Peru, Nicaragua and Mexico, grown on high grounds. It is a coffee for Moka, the most sustainable method of consuming coffee, stored in a soft pack without aluminium that can be recycled as plastic. It has a very aromatic and fruity cup, full body with a persistent and chocolate aftertaste.

Coffee, the symbol of the campaign, is a key product for Altromercato - just consider that between the years 2019 and 2020 60 million of Altromercato coffee cups were drunk, thanks to the 22 different types of coffee available in their rage, over 60% of which organic. It is with coffee that Altromercato started its fair trade activity over thirty years ago and today, thanks to their experience, the organization can claim to have created an ethical supply chain of coffee, sustainable from a social, environmental and economic point of view.

The "Manifesto Coffee" is available in Altromercato stores, in different retail of large-scale distribution,

on the online shop **www.altromercato.it** and on the dedicated website

www.sceglidachepartestare.it











SOILS AND LANDSCAPES

The Scriani winery in Fumane is a small jewel in the heart of the Valpolicella Classica area, a fertile land of tastes and traditions, designed by the rows of its famous vineyards and ancored to the undulating backdrop of sweet hills.

A corner of generous nature which sows and harvests fruit of estraordinary quality, from terrace to terrace, from vine to vine with the care and passion that has always distinguished these people.

The Cottini family has a long agricultural history and has founded the values of their work on the farming culture passed on by generations.

A passion for the land and a deep awareness of our roots have given the most authentic meaning to our lives for years. Cultivating grapes with love according to traditions, in full respect of nature, means giving a continuity and authenticity to our projects and ensures an outcome which always lives up to our ambitions.

Stefano Cottini, owner of the winery SCRI-ANI, young winemaker in love with his vine-yard, watching the big producers, attending and documenting and catching up on technology innovations, it takes wisdom from the old values and experiences of the past, succeeding with simplicity and a dash of unconsciousness to impose its authenticity investing everything with passion, in the hope that the enterprise value, follows the success.





wine





di calcare grigio eocenici e tufi basaltici particolarmente adatti a vigneti destinati a produzioni di altissime qualità.

La gestione dei vigneti rispetta l'equilibrio ambientale senza ricorrere a forzature idrico-alimentari e conservando le aree boschive limitrofe.

Le cure colturali che vanno dalla potatura alla raccolta sono fatte a mano secondo i concetti della migliore e consolidata tradizione viticola.

La vendemmia, effettuata esclusivamente con la raccolta manuale, in tutti i vigneti viene condotta in modo frazionato in funzione soprattutto della produzione del Recioto e dell'Amarone.

Per le uve che originano questi vini infatti si procede ad una raccolta selettiva (fine settembre) dei grappoli più esposti e spargoli che vengono poi collocati in piccole cassette di legno in fruttai arieggiati per un periodo di 100-120 giorni.

Lo splendido reparto cantina è curato attentamente per seguire da vicino tutte le delicate fasi vinificatorie.

La tradizione familiare prevede infatti operazioni di particolare attenzione e delicatezza.

La cantina è dotata di contenitori di diversa natura e capacità: dall'acciaio inox al rovere di Slavonia alle più moderne barriques.

Dai metodi classici di vinificazione ai suggerimenti dell'innovazione tecnologica del settore, i COTTINI consegnano al territorio vini d'eccellente personalità e robustezza. Dal Valpolicella Classico, Superiore, Ripasso, il Recioto, Carpanè ed il mitico Amarone.. Strepitosi, intriganti e grandi tutti, perché nati in campagna e non in cantina.

www.scriani.it

In our vineyards we do the pruning and harvesting exclusively by hand, a carefully selected picking of the grapes in order to preserve the spirit of the precious grapes, caressing their sweetness and character. A yearly ritual which reveals the wonder of an effort which transforms and brings joy and energy even to the air.

"Mandolari", "Bosco", "Carpanè", "Tondin", "La Costa" are pieces of land which host vines aged between nine and fifty two years, raised by the pergola system, in single and double rows, for a density of three thousand three hundred plants per hectare.

The vineyards are positioned according to a logic that takes into account not only the terrain characteristics, but also the pattern of the surrounding woods.

A research for balance and respect in order to infuse quality and health, producing purity and transparency, all of these values are transmitted to our wines.

The most noble wine produced by Scriani is the Amarone, which refines for eighteen months in barriques, followed by eight months in oak barrels and a further six months in the bottle.

The wine cellar is cared for in the greatest detail in order to ensure the greatest precision during each winemaking stage.

A prestigious selection combining body, perfumes and tastes, from delicate to intense, with unique nuances produced by the grape varieties: Corvina, Rondinella, Molinara and others.

Prizes and awards obtained at prestigious events are the most tangible evidence that the Scriani represents one of the most respected names in the panorama of Italian winemaking.

www.scriani.it





Azienda Agricola "I Scriani" Via Ponte Scrivan, 7 - 37022 Fumane (VR) - Italia Tel. + 39 045.6839251 - Fax. + 39 045.6801071 - info@scriani.it - www.scriani.it



BERGADER

The Bergader story is a story of the mountains. It began in 1902 in the alpine village of Waging am See, where Basil Weixler worked in his small dairy with passion and dedication using only the best milk from the surrounding pastures. The name Bergader, which literally means "mountain vein" reflects the origins of this cheese produced in the high Alpine peaks with the finest quality milk. It also indicates a profound respect for nature and for mountain traditions.

In line with the creativity and attention to flavour that have long been Bergader's hallmarks, in the 1920s Weixler decided to produce Bergader Edelpilz which firmly established the brand's popularity and which still uses the original recipe today. In the 1960s the company entered the Italian market, finding its way onto delicatessen cheese counters and quickly becoming a leader in its field. The launch of Bavaria Blu in 1972 confirmed Bergader as an international reference brand in the blue cheese sector and in 1979 the company received the "Goldener Zuckerhut", a coveted award in the food industry.





dainu





2006 saw the introduction in Italy of Cremosissimo, a soft cheese that became a firm favourite with the public and quickly established itself as the second-best seller in the national market for this type of cheese. At the end of 2018, Bergader Italia decided to launch Almkäse slices, whose unique quality and taste was created to satisfy demand in the new "ready-made" market, an increasingly expanding trend in recent years. Finally, at the end of 2019, the innovative Bavaria Blu appeared on the Italian market in three versions. This brand-new product entered the market as a new variety of soft blue cheese thanks to the unprecedented combination of two types of mould: white mould on the outside (penicillium camembert) and blue mould on the inside (penicillium Roquefort). This style of innovation immediately intrigued and then firmly convinced the Italian consumer, who is able to find this speciality cheese increasingly available on the shelves of both super- and hyper-markets.

www.bergader.it

nel settore dei formaggi erborinati e le consente di ottenere nel 1979 il "Goldener Zuckerhut", ambito premio del settore alimentare.

In Italia è stato introdotto il Cremosissimo nel 2006, un formaggio a pasta molle che ha conquistato il palato del pubblico imponendosi velocemente come il secondo player sul mercato nazionale di questa tipologia casearia.

Poi, a fine 2018, Bergader litalia ha voluto proporre le fettine Almkäse per impreziosire con la sua qualità e gusto il nuovo mercato dei "subito pronti", tendenza sempre più in crescita negli ultimi anni. A fine 2019 arriva anche in Italia l'innovativo Bavaria Blu in tre varianti, che entra come segmento nuovo dei pasta molle erborinati grazie all'inedita convivenza di due muffe: la muffa bianca esterna (penicillium camenberti) e la muffa blu all'interno (penicillium roqueforti). Tale livello di innovazione ha subito incuriosito e poi convinto il consumatore italiano, che troverà questa specialità sempre più presente sugli scaffali di super e ipermercati.

www.bergader.it





'' Innoviamo restando fedeli alla tradizione ''

BIRRACRUDA - NON PASTORIZZATA - NON FILTRATA







CRAFT BEER, GREEN AREAS AND LOTS OF LIVE EVENTS IN CATANIA WITH BIRRIFICIO NAMASTÉ

The Microbrewery Namasté Srls was founded in 2014, to produce high-quality craft beer using only selected products that meet specific requirements in terms of organoleptic properties and geographical features.

Currently, the production takes place in a structure as described below:

• 800 sqm of covered area, which includes the executive offices, marketing and customer care office, tasting room, conference room, teaching area, warehouses for the raw materials storage;









- 200 sqm of a garden for the production of vegetables destined to the food area;
- 1,500 sqm of handling area for personal car parks and loading and unloading vehicles;
- 3,300 square meters of the park with an area destined to host live concerts, theatre events and open-air cinema, located in the province of Catania;
- CCIAAA (Chamber of Commerce, Industry, Agriculture and Artisanship) membership.

www.birrificionamaste.eu

BIRRA ARTIGIANALE, AREE VERDI E TANTI EVENTI LIVE A CATANIA CON IL BIRRIFICIO NAMASTÉ

Il Microbirrificio Namasté Srls nasce nel 2014, con l'obiettivo di produrre una birra artigianale di alta qualità attraverso l'utilizzo di prodotti selezionati e rispondenti a precisi requisiti in termini di caratteristiche organolettiche e territorialità.

Attualmente la produzione avviene in una struttura così come di seguito descritta:

- 800 mq su area coperta, nella quale sono presenti uffici direzionali, ufficio marketing e customer care, sala degustazione, conference room, area didattica, magazzini per lo stoccaggio materie prime;
- 200 mq orto per la produzione di materie prime destinate all'area food;
- 1.500 mq area di movimentazione destinata a parcheggi personale e a transiti mezzi carico e scarico:
- 3.300 mq parco verde con area destinata ad ospitare concerti live, manifestazioni teatrali e cinema all'aperto, sita in provincia di Catania;
- Iscrizione CCIAA.

www.birrificionamaste.eu





AMICA CHIPS AN ITALIAN STORY

Amica Chips is an Italian company established at the beginning of the '90s. It is very famous in the salted potato chips and savoury snack sector, its 500g pack has been a best seller in Italy for years, and its success is due to the choice of high quality and simple raw materials.

Very attentive to innovation, the company is constantly engaged in studying and developing new packaging technologies, such as the innovative pack called "straight on the table". Through pressure on the upper part, this new packaging turns into a practical container that always stays upright.

In the last few months, the company has also been focused on an intense research and development work for the "KIDS" sector, where it was decided to create a small snack ready to be eaten in a practical packaging including a 95% fruit smoothie and a pack of chips.







chips&snack

Since the launch on the market of Amica Snack and the cheesy Bi-bip version, the numbers have constantly grown, to the point that the company has invested further to produce a 100% recyclable paper external pack.

A high-impact testimonial has been called for the advertising campaign - it's Rocco Siffredi, already linked to the famous brand by another successful story, born in 2006 with a commercial that has become a real cult. Today Rocco Siffredi is back, not only as an actor: he returns as an icon, presenting the same character in dark glasses and a silk dressing gown that is still very much alive in the imagination of Italians today.

The ongoing initiatives and innovations suggested by Amica Chips seem to please the market, which sees the company in constant growth and expansion also abroad, where it records a +28% of sales in 2018, confirming that MADE IN ITALY is always a key driving point.

Thanks to these figures, the company is expected not only to maintain high growth rates but to further increase these results to over 105 million in the next two years.

www.amicachips.it









Rome has a new pam local: safe, convenient, cheap

The result of the synergy between cean and pam panorama, the new pam local in rome won the title of safe supermarket





ocated in a strategic road junction in the 12th City Hall of Rome, just a few steps away from the historical residence Villa Doria Pamphilj and the third largest park in Rome, the new Pam local in via Serafini has been designed and built to guarantee the highest safety standards for customers and workers, and it also took into account the new shopping habits changed as a result of the Covid-19 pandemic.

Renato Mazzucco, Pam Sales Director, is delighted to announce this new opening, which confirms the presence of the brand on the Roman territory and the brand's appreciation by citizens.

"Rethinking the design of the spaces and focusing on staff training," said Mazzucco, "are the key concepts from which we started to plan the new shop and make it a place to shop safely".

Spaces and supports were designed to guarantee a safe shopping experience as well as to facilitate and indicate social distancing and mandatory safety requirements. Inside the shop, there are protective barriers for both custo-





mers and operators; the access management and check-out is carried out safely and in complete autonomy.

Also, floor signs indicate the route to follow to speed up the purchase process and guarantee a safe distance during the queue to access the checkout area.

In addition to security, the new Pam local shop offers its customers convenience and quality, thanks to the wide range of products and tailormade solutions to meet everyone's needs.

From "Food to Go" for those who are in a hurry and need quick and tasty meals, to the "Safe Saving" initiative that guarantees unbeatable prices on over two hundred products in daily use.

As for the Pam local format, there are plenty of matching menus that every 15 days provide new ideas for tasty recipes at competitive prices, as well as numerous single-portion packs and a wide choice of ready meals.

Finally, thanks to the campaign with Banco Alimentare di Roma, customers can purchase gift cards to help feed a family in need.

The new store is the result of a collaboration between CEAN, a company specialising in the design and construction of retail outlets, and Pam Panorama, a reference group in the world of large-scale Italian distribution for over 60 years.

The safe supermarket is part of a larger project that will soon lead to the opening of other stores with the same characteristics throughout Italy.

For more information, visit **www.pampanorama.it**

LA CAPITALE HA UN NUOVO PAM LOCAL:
SICURO, PRATICO, CONVENIENTE
FRUTTO DELLA SINERGIA TRA L'AZIENDA CEAN E PAM PANORAMA,
IL NUOVO PAM LOCAL DI ROMA SI PUÒ FREGIARE DEL TITOLO DI
SUPERMERCATO SICURO

Situato in uno snodo stradale strategico del Municipio XII della Capitale, a pochi passi dalla residenza storica Villa Doria Pamphilj e dal terzo più grande parco pubblico di Roma, il nuovo Pam local di via Serafini è stato pensato, progettato e realizzato per garantire i massimi standard di sicurezza per clienti e lavoratori, tenendo conto delle nuove abitudini di spesa mutate a seguito della pandemia da Covid-19.

Renato Mazzucco, Direttore Vendite prossimità Pam, si dice felice nell'annunciare questa nuova apertura, che conferma la presenza dell'insegna sul territorio romano e il grande apprezzamento del marchio da parte dei cittadini. "Ripensare la progettazione degli spazi e puntare sulla formazione del personale," ha dichiarato Mazzucco, "sono i concetti chiave da cui si è partiti per progettare il nuovo punto vendita e renderlo un luogo in cui fare la spesa in tranquillità". E proprio per garantire un'esperienza di spesa in sicurezza, la predisposizione dello spazio e dei supporti è stata concepita al fine di agevolare e indicare il distanziamento sociale e le prescrizioni obbligatorie di sicurezza. All'interno del punto vendita, infatti, sono presenti barriere protettive sia per il cliente che per l'operatore, e la gestione di accessi e check-out avviene in modo sicuro e in completa autonomia. Inoltre una comunicazione a pavimento indica il percorso consigliato da seguire per velocizzare il processo di acquisto e garantire la distanza di sicurezza durante la coda per accedere alla zona casse. Oltre alla sicurezza, il nuovo punto vendita Pam local offre ai suoi clienti convenienza, praticità e qualità, grazie al ricco assortimento di prodotti e soluzioni su misura per soddisfare le esigenze di tutti. Dal Food to Go per chi è di corsa e necessita di pasti veloci e gustosi, all'iniziativa "Risparmio Sicuro" che garantisce prezzi imbattibili su oltre duecento prodotti di uso quotidiano. Come da format Pam local non mancano i menu in abbinata per offrire, ogni 15 giorni, suggerimenti sempre nuovi per gustose ricette a prezzi competitivi, ma anche numerose confezioni monoporzione e una vasta scelta di piatti pronti.

Infine, grazie all'iniziativa gestita insieme al Banco Alimentare di Roma, i clienti possono acquistare delle gift card per regalare un pasto alle famiglie più bisognose.

Il nuovo convenience store nasce dalla collaborazione tra CEAN, azienda specializzata nella progettazione e realizzazione di punti vendita, e Pam Panorama, gruppo di riferimento nel mondo della grande distribuzione italiana da oltre 60 anni. Il supermercato sicuro fa parte di un progetto più ampio che porterà presto all'apertura di altri punti vendita con queste caratteristiche su tutto il territorio nazionale.

Per maggiori informazioni, visitate il sito www.pampanorama.it





PETIT FORESTIER, THE "COLD" RENTAL COMPANY

Petit Forestier has more than 100 years of experience in the refrigeration industry.

PETIT FORESTIER is a family-owned company founded in France in 1907 that applies its know-how in the refrigeration industry, in which it is an undisputed leader.

The company is based on a large rental park - over 55,000 vehicles, 44,000 refrigerated display units and 2,900 refrigerated containers - and an extensive network of agencies in 21 countries, in Europe, Africa, the Middle East and the United States.

Thanks to this network, PETIT FORESTIER serves over 15,000 customers with a constant commitment to quality and excellence of service.

European leader in refrigeration rental

Petit Forestier has chosen to develop its know-how exclusively in the refrigeration sector and it markets a multi-product offer covering the rental of vehicles, refrigerated display units and refrigerated containers.



Petit Forestier's activity is mainly organized around two major sectors:

• Refrigeration

Petit Forestier is the only European company in the rental market to develop its know-how exclusively in the refrigeration sector. Its expertise guarantees the quality of its products.

All-inclusive service

For short, medium or long term rental, Petit Forestier offers customizable solutions. It offers a complete service that includes all preventive, maintenance and repair operations.

Petit Forestier uses its experience to offer tailor-made solutions and excellent quality of service with maximum efficiency, safety and comfort.

Petit Forestier offers a service 100% guaranteed by the professionals of refrigeration.

CONTACT www.petitforestier.it





PETIT FORESTIER, IL NOLEGGIATORE DEL FREDDO

Petit Forestier ha più di 100 anni di esperienza nell'ambito del freddo.

PETIT FORESTIER, è un'azienda familiare fondata in Francia nel 1907 che esercita il suo know-how nel settore del freddo, nel quale è leader. L'azienda si basa su un grande parco a noleggio - oltre 55.000 veicoli, 44.000 mobili e 2.900 container frigoriferi - e su una vasta rete di agenzie in 21 paesi, in Europa, Africa, Medio Oriente e anche negli Stati Uniti. Grazie a questa rete, PETIT FORESTIER serve oltre 15.000 clienti con la volontà costante della qualità e dell'eccellenza del servizio.

Leader europeo del noleggio frigorifero

Petit Forestier ha scelto di sviluppare il suo know-how esclusivamente nel settore del freddo e commercializza un'offerta multiprodotto che copre il noleggio di veicoli, mobili e container frigoriferi.

L'attività di Petit Forestier è organizzata principalmente intorno a due settori principali:

• Freddo

Petit Forestier è l'unica società europea sul mercato del noleggio a sviluppare il proprio know-how esclusivamente nel settore del freddo. La sua specializzazione è la garanzia della qualità dei suoi prodotti.

Servizio "tutto compreso"

Per il noleggio a breve, media o lunga durata, Petit Forestier offre prodotti personalizzabili. Essa integra un servizio completo che comprende tutte le operazioni di prevenzione, manutenzione e riparazione. Petit Forestier utilizza quest'esperienza per offrire soluzioni su misura e un'ottimale qualità di servizio con la massima efficienza, serenità e comfort.

Petit Forestier offre un servizio garantito al 100% dai professionisti del freddo.

CONTATTO: www.petitforestier.it



Crudolio-

JOE&CO. OFFER A RANGE OF 30 VARIETIES OF OILS

It all started with a family oil mill situated in Umbria and established in 1890 by Raniero Matticari.

Then, in 1997, Giuseppe (CEO), his grandson, stared specialized the business into vegetable oils, organic and vegan certified, encouraged by his focus and passion.

We now offer a range of 30 varieties of oils, whose have been cold extracted from fruits and seeds. such as: flaxseed (virgin, deodorized, also flavored with lemon and orange), sunflower (virgin, deodorized) safflower, wok, canola, sesame (virgin and roasted), corn, argan, hempseed, avocado, coconut (virgin, deodorized, also flavored with curcuma), sacha inchi, pumpkin (virgin and roasted), rice, grapeseed, camelina and the two blends of omega 3•6 and 3•6•9 along with the classic extra virgin olive oil from various agricultures and also flavored with lemon, chili and truffle. Moreover, to complete our catalogue we offer: white wine, red wine, pomegranate, apple and balsamic from Modena vinegars. Shoyu and Tamari soya sauces and seeds like: flaxseed, chia, pumpkin, sunflower. sesame and mix for salads.





In 2017 we established the Crudolio GmbH in Germany to expand the distribution of Crudolio brand in the country. Nowadays we count many sales points. Indeed, we just launch the new project of 100 ml handle-bottle oils, which gathers 23 different types of oils and sauces.

Starting from 2019 we import from Sri Lanka organic coconut milk, together with oils previously cited, in order to enlarge the range of traced products.

Every item is certified organic and obtained exclusively by physical means without the use of solvents

A wide range of retail products with their own brands Crudolio and Yes Organic, are also available for private labels.

In 2019 we upgraded in our production plant and packaging, with an investment in the industry 4.0, which lead us to improve our manufacturing









capacity from 20.000 bottles/day to 100.000 bottles/day. Thanks to 16 new stainless steel tanks we can guarantee that every step in the production is exclusively dedicated to organic, with an effective quality control system which take care of the traceability and certification of all production cycle.

Due to this innovation we had the chance to work with new important clients.

Joe & Co., our company, ensures product safety, through strict certifications like CCPB, Vegan OK, IFS, Kosher. Throughout these years the company had the chance to take part to some sectorial competitions and thanks to the ideas of our marketing & quality colleagues the company won:

- 2016, Innovation of the year with "Organic Extra Virgin Olive Oil with White Truffle Aroma"
- 2017, Innovation of the year with "Organic Omega 3•6•9 blend"
- 2018, Product of the year with "Organic Mix for salads seeds"
- 2019, Innovation of the year with "Organic coconut and curcuma extra virgin oil".

Started from the end of 2018 we refurbished the graphic of our Crudolio labels, to let the customer to get better the informations and utilization of our healthy oils. Also the brand doesn't appear no more encaged with the under draw square, but is free and attractive.

Afterwards, also one of our brand, Yes Organic, incurred in a restyle of the logo, that result better at our major clients, since it appear clear, distinctive and recognizable. From 2020 we decided to invest in the digital sector, renovating at first our websites (www.crudolio.it / www.yesorganic.it / www.joeandco.it) as there was the necessity to completely modernized the communications with customers and clients, started from the products' description, to add a page dedicated to the recipes.

Last but not the least, during the covid-19, when our company was fortunately still working, we understood we could give something concrete to our clients. Some of them were unable to work due to the lockdown and once reopened they must adapt their businesses to the new hygiene-laws. We reply with the new line of single-doses for the Ho.Re.Ca. industries. Three items have been develop: Extra Virgin Olive Oil (10 ml), White Wine Vinegar and Balsamic Vinegar From Modena I.G.P. (5 ml).

We will continue to lend our ear to clients, always, as they are part of the company, together with our team.

www.crudolio.it





The new website, completely renovated www.crudolio.it



PIUMA D'ORO... "THE CARNIVAL"

Market leader for over 50 years, Piuma d'Oro s.r.l. is today a point of reference in the supply of Carnival products in the GD-DO distribution channels and wholesalers.

Quality, organizational capacity and dynamism of the reference market have been able to transform the company over the years from a local artisan reality to a national industry in the sector, with a share close to 75% of the Italian market in the Carnival sector and with a modern organization that has allowed us to excel at an international level as well.

Furthermore, the care in the assortment is the result of careful studies aimed at satisfying increasingly demanding consumers.

In 2015, Piuma d'Oro s.r.l. acquires Dulcis Mania s.r.l., confirming its desire not to give up new challenges for the future.







confectionery

With the aim of offering quality assortments, over the years more and more space has been dedicated to the care of the assortments, thus allowing to implement the Carnival range.

By putting individual skills into play, a new organization is now ready to face the complexities of the new economic and productive challenges.

Currently, the industrial group Piuma d'Oro s.r.l. – Dulcis Mania s.r.l. produces about 600 quintals a day of products for Carnival, operating on a total area of 35,000 m².

In order to guarantee high quality products and correct resource management, the Group has achieved various certifications such as IFS, BIO - BIO VEGAN - MODELLO ORGANIZZATIVO 231.

The ingredients used are few, simple and natural:

flour, water, sugar, butter, eggs and oil in a skilfully worked dough, give life to our crunchy and fragrant pastry in an unequivocal way.

Our goal is to preserve the characteristics of an artisanal product made with obsessive care in a large-scale production, without compromising in order to maintain a high level of quality.

Piuma d'Oro' s CHIACCHIERE are a sweet and pleasant reality that continues over time.

www.piumadoro.com











Pizzeria San Martin:

tradition and innovation with a human touch

Pizzeria San Martin: tradizione e innovazione senza mai perdere il contatto umano

by Gabriele De Luca



izzeria San Martin was born thirty years ago in Cornedo Vicentino (in the province of Vicenza) from an idea of of the uncle and father of Federico Zordan, the current owner. We had a chat with him about his business and his major concerns related to the COVID emergency.

Federico explains that his pizza restaurant is a unique attempt to combine tradition and innovation: they select the ingredients among the best Italian specialities and skilfully use them, bearing in mind their seasonal nature and preferring Slow Food Presidia.

Federico is very proud to point out that they make no use of canned goods of any kind! The link between tradition and innovation is made clear in the list of pizzas they offer: they are undoubtedly original and innovative, but also recall great dishes of the local culinary tradition. An example of this is La Gallina Imbriaga Padovana, with stewed cuttlefish and peas, or pizza with polenta and cod.

Pizzas, however, are not the only focus of Zordan's business. Another key feature of his restaurant is the attention paid to the world of beverage, as shown by the presence of a cold store tapping system, seven spines of craft beer and 50 references in bottles, as well as about twenty wines by the glass or bottle.

We asked Federico how the COVID emergency has affected his business. Was it necessary, for example, to reorganize the spaces? The new regulations on the containment of the epidemic have La pizzeria San Martin nasce trenta anni fa a Cornedo Vicentino (VI) da un progetto dello zio e del padre di Federico Zordan, l'attuale titolare. Abbiamo fatto due chiacchiere con lui a proposito della sua attività e delle principali esigenze di una pizzeria alla luce dell'emergenza covid.

La pizzeria San Martin, ci ha spiegato Federico, si basa su un originale tentativo di coniugare tradizione e innovazione: le materie prime sono scelte tra le eccellenze italiane - Federico ci tiene a puntualizzare che non viene utilizzato alcun tipo di scatolame! - e sapientemente rielaborate tenendo presenti alcuni principi base quale quello della stagionalità dei prodotti e dell'attenzione particolare per i Predidi Slow food. Il legame tra tradizione e innovazione si esplica poi nella proposta di pizze che se da una parte sono senza dubbio originali e innovative, dall'altra riprendono e citano grandi piatti della tradizione culinaria locale. Un esempio tra tutti, è La Gallina Imbriaga Padovana, pizza con seppie in umido e piselli, o la pizza polenta e haccalà

Le pizze tuttavia non sono l'unico aspetto dell'attività di Zordan. Una caratteristica fondamentale del locale è infatti un'altissima attenzione al mondo del beverage, come dimostra la presenza di un impianto di spillatura con cella frigo, di 7 spine di birra artigianale e di 50 referenze in bottiglia, oltre ad una ventina di vini in mescita a rotazione serviti a calice o bottiglia.

Come - chiediamo a Federico - l'emergenza Covid ha impattato sulla sua attività? É stato necessario, ad esempio, riorganizzare gli spazi? Le nuove normative relative al contenimento dell'epidemia hanno costretto infatti molte aziende ad una ridiscussione di spazi e arredi. Il titolare della pizzeria San Martin ci spiega che non si tratta del suo caso. Il locale in questione, infatti, è antico, e qualsiasi

LATEST NEWS

forced many companies to re-discuss their rooms and furnishings. The owner of pizzeria San Martin explains that this is not his case. His restaurant is old, and any form of renovation would make it lose its history, its character.

Federico explains that even before the emergency, the spaces were designed to contain the right amount of people. Human contact is a fundamental aspect of the setting up of these premises, as demonstrated by the delivery service: reduced and reserved for a few selected customers.

Federico tells us that they activated a Food Truck service, which allows San Martin's pizzas to be delivered outside the walls of the restaurant without losing contact with their customers.

Of course, explains Federico, both for the delivery service and the food truck service, they selected a food packaging up to the product's standards, allowing it to preserve its characteristics in the best possible way and to be 100% recycled. It is essential, concludes Zordan, to have an eye on the environment.

forma di ristrutturazione ne farebbe perdere la storia, il carattere. Federico ci spiega che già prima dell'emergenza gli spazi erano studiati in maniera da contenere il giusto numero di persone. Il contatto umano, infatti, è un aspetto fondamentale dell'impostazione del locale, come dimostra anche l'impostazione del servizio di delivery: ridotto, e riservato a pochi clienti selezionati. Meglio piuttosto, ci spiega Federico, il servizio di Food Truck attivato dal ristorante, che permette di portare le pizze di San Martin fuori dalle mura del locale senza perdere il contatto con il cliente, il fattore umano. Naturalmente, ci spiega Federico, tanto per il servizio di delivery che per quello del food truck il packaging in cui vengono servite le pietanze deve essere all'altezza del prodotto, permettendo da una parte di preservarne al meglio le caratteristiche, e dall'altra di essere riciclato al 100%. È molto importante, conclude Zordan, avere un occhio rivolto all'ambiente.





EasyMontali

READY-MADE BIO & VEGAN SAUCES: EasyMontali launches pesto with tofu and soy ragu'

EasyMontali Bio&Vegan is the new product line of ready-made, 100% vegetal sauces developed by Industrie Montali, a firm from Emilia-Romagna with more than 100 years-experience in the processing of tomato and the production of seasonings.

A selection of ready-made products for both retail and Ho.Re.Ca and made up of 5 different SKUs, realized with organic ingredients and free from preservatives, colorants and antioxidants. By looking at labels, one can easily notice that these products are in line with the market trends, according to which consumers look for foods whose ingredients are healthy, natural and "clean".

It's the "clean label" era: labels are developed in a way that highlights the use of natural ingredients, healthier and less-processed, and the new EasyMontali products are fully part of this trend.

Soy ragu and Pesto con Tofu out, being gluten-free recipes that recall the Italian culinary tradition revisited from a 100%-vegetal point of view: the first is prepared according to the Bo-









lognese traditional recipe, but meat has been replaced with vegetables and restructured soy to develop a vegetal sauce ideal both for pasta and for traditional lasagne.

Pesto, instead, brings back to memory the traditional Genoese recipe, but free from cheese: indeed, it's tofu that provides the right consistency, enriching the sauce even from the protein point of veiw.

There are also more "traditional" SKUs within the Bio&Vegan line: Tomato and basil, Arrabbiata and Napoletana sauce with vegetables.



All are VEGANOK certified since they meet the straight ethical standards in addition to the quality ones. Moreover, they comply with the market's demand for food which is healthy but also handy and ready for use.

All the suaces are sold in pouches, an innovative packaging involving a lower environmental impact; each pack contains two single-dose, 90g, tear-strip pouches that can be quickly opened.

www.industrie-montali.it







ORGANIC AND VEGAN SAUCES







Inspired by an increasingly popular consumer trend, Montali has created the Bio Vegan range of ready-to-serve pasta sauces: classic, traditional Italian recipes made exclusively with organic ingredients. The huge choice of products marries the pleasures of eating with the need to make healthy choices.



INDUSTRIE MONTALI SRL

STRADA AIOLA, 5/G MONTECCHIO EMILIA - tel. 0522.863420

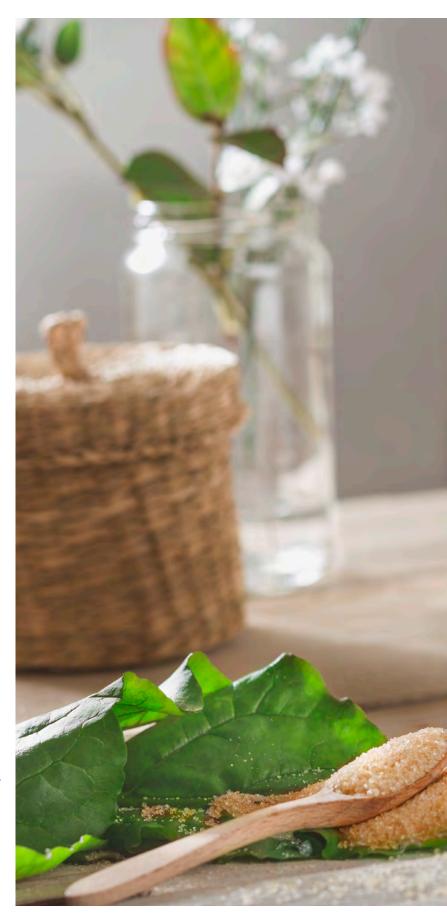
🛘 🌀 www.easyline-montali.it



THE ONLY 100% ITALIAN SUGAR SUPPLY CHAIN

Italia Zuccheri is the 100% Italian sugar produced by COPROB, a sugar beet growers cooperative renowned for its comprehensive supply chain management from the field to the end customer. Thanks to its cooperative structure, it is the only sugar producer remained in Italy.

It offers agronomic advice and services to more than 7,000 farms and coordinates the transport of beets from the fields to its two sugar plants in Minerbio (in the province of Bologna) and Pontelongo (in the province of Padua).







tare nazionale nel suo complesso. È certificato e tracciato dal campo alla tavola per aumentare consapevolezza e sicurezza alimentare dei clienti.

Italia Zuccheri garantisce l'approvvigionamento del 23% del mercato nazionale di cui l'80% destinato all'industria alimentare e delle bevande e la restante parte ad artigiani, pasticcieri, gelatieri e Grande Distribuzione Organizzata.

Italia Zuccheri, per responsabilità sociale nei confronti dei propri soci, sta costruendo percorsi di filiera integrata per affrontare una regolamentazione del settore europeo costruita a favore della bieticoltura del Nord.

www.italiazuccheri.it





The produced sugar embodies the promotion of sustainable agricultural practices (now also organic) and guarantees the improvement of environmental impact indicators for the benefit of the national agri-food system as a whole. The produced sugar is certified and traced from the field to the table to increase customer awareness and food safety.

Italia Zuccheri secures 23% of the national supply-demand, 80% of which is destined to the food and beverage industry, and the remaining part goes to artisans, pastry chefs, ice cream makers and large-scale retailers.

Out of social responsibility towards its members, Italia Zuccheri is building integrated supply chain strategies to develop a regulation of the European sector built in favour of beet growing in the North.

www.italiazuccheri.it



SIAMO L'UNICO ZUCCHERO 100% ITALIANO.







Ci prendiamo cura del nostro zucchero, perché lo coltiviamo solo in Italia, solo noi ormai.

Perché lo facciamo in maniera sostenibile e solo con una filiera corta.

Siamo migliaia di aziende agricole. Siamo Italia Zuccheri.



Coltivatori con cura.



PASTA PIETRO MASSI THE EXCELLENCE IN "MADE IN ITALY" GOURMET.

Recently entered into the premium food market 100% italian, the Company makes the highest quality dried pasta, destined to become a flagship product worldwide for made in Italy gourmet food.

The result of years of passionate research and attention to detail, Pasta Pietro Massi seeks to satisfy the attentive, discerning connaisseur who is convinced that the only way forward is via all-round innovation and uncompromising quality.

"Process & product innvoation, combined with constant scientific verification - comments Gaetano Castiglione, CEO of Pasta Pietro Massi - are the aspects we believed to be crucial to investe in".

Pietro Massi has revolutionised the cold processing method, producing recipes that combine innovation with tradition: an eye to the past with its traditional recipes of egg pasta and Durum wheat flour pasta, together with an eye to the future, thanks to exclusive recipes such as dried pasta with 15% or 22% egg white, which is an absolute novelty for the whole market. The flour used by Pietro Massi for his pasta is also selected with great care. Produced exclu-sively in Italy, only the best is chosen, and the







PASTA PIETRO MASSI UN' ECCELLENZA DEL MADE IN ITALY GOURMET.

Entrata oramai a pieno titolo nel segmento premium del food 100% italiano, l'azienda realizza pasta secca di altissima qualità, destinata a diventare un prodotto di punta per il Food made in Italy nel mondo: la Pasta di Pietro Massi, una storia che ha origine in anni di appassionata ricerca e cura del dettaglio.

Pasta Pietro Massi si rivolge ad un consumatore attento, intenditore e raffinato, convinto che l'unica via sia quella della qualità senza compromessi. Una qualità resa possibile dalla profonda innovazione del metodo produttivo, inventato e ad uso esclusivo del Pastificio Massi.

"L'innovazione di processo e di prodotto, uniti ad una costante verifica scientifica - commenta Gaetano Castiglione, CEO di Pasta Pietro Massi costituiscono gli aspetti nei quali abbiamo creduto determinante investire." Pietro Massi ha rivoluzionato il metodo di lavorazione a freddo producendo ricette che coniugano una profonda innovazione con la tradizione: un occhio rivolto al passato per la produzione delle ricette di pasta all'uovo e di pasta di semola di grano duro; uno sguardo lungimirante al futuro con ricette esclusive come la pasta secca all'albume in purezza, nelle varianti al 15% ed al 22%, che ad oggi costituiscono una novità assoluta per il mercato. Troviamo tra le scelte attente di Pietro Massi anche la selezione degli sfarinati: provenienti dai migliori produttori italiani, grazie al metodo di lavorazione a freddo di Pietro Massi, è possibile esaltarne tutte le qualità di pregio, preservandone le proprietà originarie, sia dal punto di vista sensoriale che organolettico. Oltre al rinomato Senatore Cappelli e alla semola di grano duro, l'impiego del Farro monococco per la realizzazione della pasta lunga all'uovo è una vera particolarità.

Tra i vari reparti, la ricerca e sviluppo riveste un ruolo centrale: la cura del prodotto e l'attenzione alle innovazioni e alle tematiche più attuali è di cruciale importanza per poter continuare ad evolvere.

I controlli sui prodotti vengono svolti da poli universitari e medici di rilievo: un'azienda che non lavora solo a tutela delle materie prime e dei sapori italiani, ma in ogni sua attività dimostra un profondo amore verso il territorio. Pasta Pietro Massi continua a sorprendere facendo da trait d'union tra un passato mai dimenticato ed un futuro completamente reinventato, grazie allo sviluppo continuo di nuove tecnologie proprietarie. Ne sono un esempio tangibile gli Spaghettoni di semola, in uscita questo ottobre.

Una storia tutta italiana che ha come scenario la città di Senigallia, nelle Marche, un luogo che ha permesso la nascita e il consolidamento di una amicizia oramai trentennale culminata nel sodalizio esclusivo: Mauro Uliassi per Pasta Pietro Massi.

Sono molti i tratti in comune tra i due: lo Chef Mauro Uliassi, tre stelle Michelin, è da anni un simbolo di creatività e rigore, qualità che sintetizzano perfettamente la sua cucina realizzata con alimenti di primissima scelta accuratamente selezionati e sapientemente lavorati. Qualità e rigore che contraddistinguono in egual modo il lavoro del team di Pasta Pietro Massi. "La validazione scientifica - ribadisce Gaetano Castiglione CEO di Pasta Pietro Massi - è alla base del nostro modo di lavorare, per dimostrarci che il cammino intrapreso ha realmente un valore che non vive in sterili slogan".

Una serie di qualità orgogliosamente dimostrate che permettono all'azienda di "accogliere" letteralmente il pubblico: il Pastificio ha aperto da qualche mese lo spaccio aziendale, dove è possibile acquistare tutti i pro-

pasta



individual characteristics of the different varieties are preserved and enhanced by the Pietro Massi processing method.

Apart from his use of the famous Senator Cappelli variety and the Durum wheat flour, his decision to employ monococco farro (Littlespelt) for long egg pasta is totally original.

Amongst the various departments, research and development plays an extremely important role: the care for the product and the attention to the latest innovations and issues, is of crucial importance in order to continue to evolve.

Controls on the products are carried out by major Universities and medical centers: a company that not only works to protect Italian raw materials and flavors.

It is undoubtedly true to say that Pasta Pietro Massi is a real revelation.

It is the trait d'union, the link, between an enduring past and a future which is being constantly revisited and renewed, thanks to the development of new technologies. A tangible example of this are the durum wheat semolina Spaghettoni, out this October.

An Italian story that has its origin scene in the city of Senigallia, in the Marche region, a place that has also allowed the birth and consolidation of a thirty-year friendship that culminated in the exclusive partnership between Mauro Uliassi and Pasta Pietro Massi.

Both natives of Senegallia, a small, coastal town in the Marche Region, the 3 Michelin Star Top Chef Mauro Uliassi and Pietro Massi have many things in common.

In fact, Mauro Uliassi has for years been a symbol of creativity and precision in the kitchen, and these characteristics are summarised in his careful choice of top quality products cooked to perfection.

In the same way, it is quality and precision that equally distinguish the work of the Pasta Pietro Massi team.

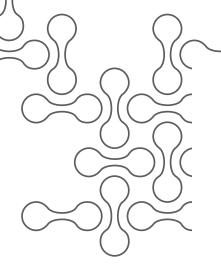
"Scientific validation - comments Gaetano Castiglione, CEO of Pasta Pietro Massi - is the basis of our way of working. It shows us that the path taken generates a real value that does not simply live in sterile slogans". A series of proudly demonstrated qualities that allow the company to literally "welcome" the public: the pasta factory willingly opens its doors to people interest-

dotti della linea Pietro Massi e conoscere in prima persona i processi necessari per realizzarli. Un'esperienza unica nel suo genere, per poter toccare con mano come nello stabilimento di Senigallia si lavori la pasta in maniera innovativa ma sempre nel rispetto della tradizione, riscoprendo come tutti i passaggi, dall'impasto all'essiccazione, possano essere compiuti con grande delicatezza ed esperienza. pietromassi.com

ed in tasting the food and getting to know the processes necessary to make them firsthand. A unique experience of its kind, to verify personally how the pasta is processed in the Senigallia plant respecting the Italian tradition thanks to innovative technological processes, rediscovering how all the steps, from the dough to the drying, can be made with great delicacy and experience.

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Pietro Massi

l'arte di fare la pasta



pietro Massi

Parte di fare
la pasta

Mezze Maniche all'albume

Nº 17

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La nostra inimitabile Pasta all'albume.

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Mezze Maniche all'albume / 17





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We are specialized in the logistics and forwarding of perishable goods and we know how to handle the whole transportation process keeping the cold chain intact, thus preserving the quality and integrity of the products. Thanks to our 30-year cooperation with the main producers of cheeses, hams and wines, we have acquired a specific and thorough experience in this sector.

We offer shipments by air and ocean, both reefer and dry, for any destination in the world along with regular consolidated services which reduce shipping costs for small quantities of goods.

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Siamo specialisti nella logistica e spedizione di alimentari deperibili e gestiamo tutte le fasi del trasporto mantenendo intatta la catena del freddo, salvaguardando così la qualità e l'integrità dei prodotti. Abbiamo acquisito una trentennale esperienza specifica collaborando con i più grandi caseifici, prosciuttifici e produttori vinicoli italiani.

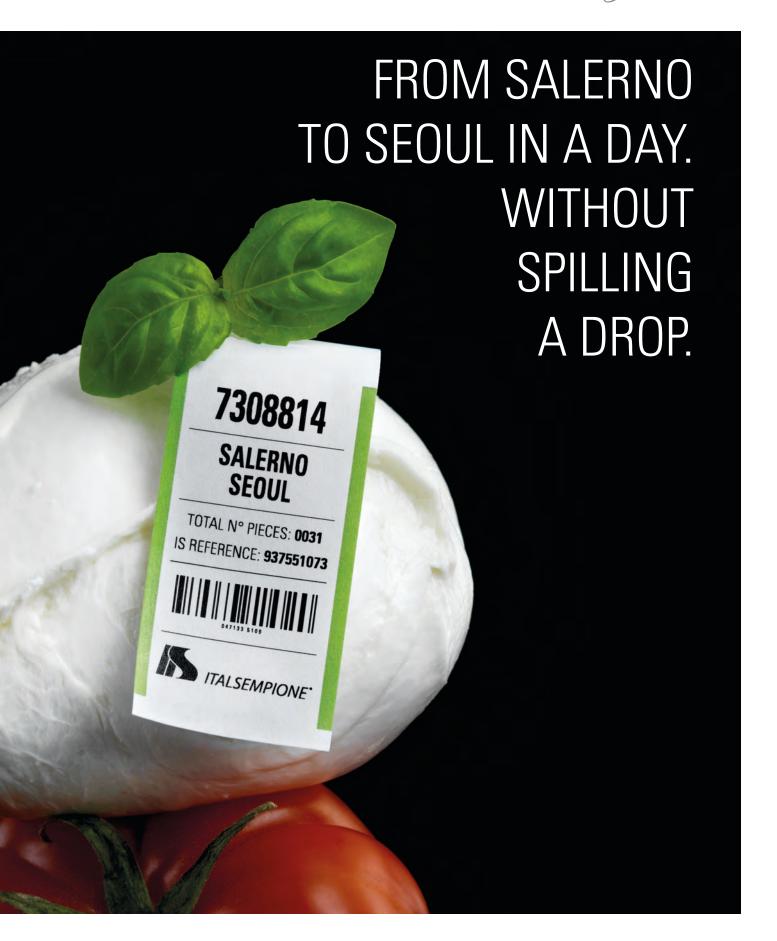
Effettuiamo spedizioni marittime ed aeree sia reefer che dry, oltre ad offrire servizi consolidati regolari per le principali destinazioni nel mondo, con un conseguente contenimento dei costi per la spedizione di piccoli quantitativi di merce.

La temperatura viene mantenuta costante dal ritiro alla consegna finale grazie all'utilizzo di una flotta di mezzi refrigerati, magazzini di proprietà a temperatura controllata ed imballaggi specifici per le varie temperature (da -20°C a +15°C). Ogni fase del processo viene monitorata ed effettuata nel rispetto del protocollo H.A.C.C.P. Il nostro ufficio doganale interno fornisce inoltre l'assistenza necessaria per l'espletamento delle pratiche doganali.

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I was produced in a dairy in Campania, full of milk and flavour. Prepared by skilled hands following an ancient tradition, my main ingredient is freshness. And that's not easy to preserve, especially at a distance of thousands of kilometers. **Only the care and attention of Italsempione could get me to other side of the world on time and delicious shape.** Ready to offer a true taste of Italy.





Wine is losing ground on the tables of Italians compared to beer:

as shown by a research project promoted by Grimbergen





uring the lockdown months, there was a boom in DIY pizzas and bakery products in Italy, but research carried out by Grimbergen, the historic Belgian abbey beer brand, also showed a sharp increase in Google clicks on beer and all the procedures for producing beer at home (+ 244%).

In other words, during the lockdown lots of people tried their hand at this activity - Italians are great beer lovers, so much so that they decided to expand their knowledge to create a proper home brewery.

This trend, however, came to a halt after the end of the lockdown, when homebrewing research was replaced by "what beer shall I buy?" search. This data is also quite impressive when compared to wine data.

There is often a tendency to think that wine has historically been one of the specialities of which Italy is proud because of its extensive local and regional production, so much so that online research on the subject has always exceeded beer-related search in quantity.

But this year, for the first time, beers have been the subject of a real surge of interest, even surpassing the clicks on wine between March and April, which have been pret-





ty constant in the last 12 months, with just a few small peaks during the holidays.

Among the most popular and appreciated beers in recent years, Belgian beers stand out and are at the centre of growing interest from Italians, confirming Belgium's supremacy among the best producers of quality beer.

The most popular beers come from this country, including the Grimbergen product, an abbey beer that has its origins in this land rich in history and tradition.

As for the territorial distribution, data seem to reflect, on an Italian scale, the preference of Northern European countries for beer. Beer, especially red ales, has received more attention in Northern Italy, with Friuli Vene-

SULLE TAVOLE DEGLI ITALIANI IL VINO PERDE TERRENO RISPETTO ALLA BIRRA: LO DIMOSTRA UNA RICERCA PRO-MOSSA DA GRIMBERGEN

Durante i mesi di lockdown, in Italia c'è stato senza dubbio un boom di pizze e panificati fai da te, ma una ricerca portata avanti da Grimbergen, storico marchio di birre d'abbazia belga, ha evidenziato anche un forte aumento dei click su Google riguardanti la birra e tutti i procedimenti per produrla in casa (+ 244%).

In altre parole, durante il lockdown è scoppiata la tendenza a cimentarsi in questa attività, a segnalare come gli italiani siano grandi estimatori della birra, tanto da scegliere di ampliare le proprie conoscenze per andare a creare un vero e proprio laboratorio casalingo.

Questo trend tuttavia è andato esaurendosi dopo la fine del lockdown, quando le ricerche relative alla produzione





zia-Giulia in the first place, followed by Valle D'Aosta, Veneto and Lombardy. Sardinia also stands out in fourth place, while the regions of Southern Italy are at the bottom of the ranking, with Campania in the last place.

As for craft beers, Veneto is the winner, followed by Lazio and Trentino Alto Adige.

The data collected by Grimbergen's research on the moments when Italians prefer to drink beer are also quite interesting: there is no evidence of a favourite time.

The same is true for the seasons, as research on beer sees a constant trend throughout the year.

Yet beers, like wines, are not all the same: online searches of red, blonde or Blanche beers do not see any significant peak at specific times of the year, but there is a constant increase in searches from January 2019 up to now, with a preference for red ales, especially in recent months, which substantially distanced it from other types in terms of interest.

In short, whether it is an aperitif, or combined with different dishes, whether it is red, blonde or Blanche, beer has proved to be one of the most popular choices among Italians.



casalinga di birra sono state sostituite da ricerche incentrate su birre da acquistare.

Anche questo dato, tuttavia, è decisamente interessante se comparato ai dati relativi al vino. Spesso infatti si tende a pensare che il vino sia storicamente una delle specialità di cui l'Italia va fiera per via dell'estesa produzione locale e regionale, tanto che le ricerche online al riguardo hanno sempre superato in quantità quelle legate alla birra. Ma quest'anno, per la prima volta, le birre sono state oggetto di una vera e propria impennata di interesse, superando addirittura i click sul vino fra marzo e aprile, che invece si sono registrati piuttosto costanti negli ultimi 12 mesi, con giusto dei piccoli picchi in occasione delle feste comandate.

Tra le birre più ricercate ed apprezzate nell'ultimo periodo svetta proprio la birra belga, al centro di un crescente interesse da parte degli italiani, che conferma così il primato del Belgio tra i migliori produttori di birra di qualità. Proprio da questa nazione nascono infatti le birre più amate, fra cui per l'appunto l'offerta Grimbergen, birra d'abbazia che trova le sue origini in questa terra ricca di storia e tradizione. Quanto alla distribuzione territoriale, i dati sembrano rispecchiare, su scala italiana, la predilezione dei Paesi del Nord Europa per la birra.

La birra, specialmente quella rossa, ha riscosso infatti maggiore attenzione nelle regioni del Nord Italia, con il Friuli Venezia-Giulia al primo posto, subito seguito da Valle D'Aosta, Veneto e Lombardia. Spicca anche la Sardegna al quarto posto, mentre le regioni del Sud Italia si posizionano in fondo alla classifica, con l'ultimo posto occupato dalla Campania. Per quanto riguarda le birre artigianali, a vincere è il Veneto, seguito dal Lazio e dal Trentino Alto Adige.

Anche i dati raccolti dalla ricerca di Grimbergen rispetto ai momenti in cui gli italiani preferiscono consumare birra sono estremamente interessanti: non vi sono infatti evidenze di un orario che risulti come preferito. Lo stesso vale per le stagioni, dal momento che le ricerche sulla birra vedono un trend costante durante tutto l'anno. Ma le birre, come i vini, non sono tutte uguali: le ricerche online di rosse, bionde o blanche non vedono alcun picco significativo in precisi momenti dell'anno, ma un aumento costante delle ricerche che si protraggono da gennaio 2019 ad oggi, con una predilezione per la birra rossa, soprattuto negli ultimi mesi, che la vedono distaccare sostanzialmente le altre tipologie in termini di interesse.

Insomma, che si tratti di aperitivo, o di abbinamento a diversi piatti, che si parli di rossa, bionda o blanche, la birra è risultata una delle scelte più amate dagli italiani.



The Gluten Free oat Specialists



EU's only dedicated Gluten Free oat site

Full range of Gluten Free Muesli, Granola, Porridge and Oat Milk

PureOaty is ideal for use by Baristas

Most products approved by Coeliac Societies, including the Italian Ministry of Health





CERTIFIED GLUTEN-FREE OATS

Europe's largest grower, miller and producer of certified gluten-free oats, Glebe Farm Foods, is the only farm in the UK growing and processing gluten free oats into oat drink, granola, muesli, porridge flakes and oat flour.

From seed to shelf, Rebecca Rayner and brother Philip are the owners of Glebe Farm Foods and they are passionate farmers who are dedicated to producing the best gluten free oat products.

All Glebe Farm Foods products are approved by the Italian Ministry of Health and Italian Coeliac Society and the company also supplies over 30 countries worldwide with their wide range of British grown oat products.

Glebe conduct rigorous testing of every tonne of oat grains, twice throughout the manufacturing process to ensure complete gluten free oat purity. Oats are naturally gluten-free, however,







most oats are grown and processed alongside wheat, barley and rye which opens them up to cross-contamination, making them unsuitable for those who suffer with gluten allergies and intolerances.

PureOaty Innovation

Glebe Farm's most recent innovation is PureOaty oat drink. Following a multimillion-pound investment at Glebe Farm, a brand new production facility has been built to ensure that Rebecca and Phillip can control the formulation and manufacturing of the new product to their exacting standards.

PureOaty is the only oat drink made from British gluten free oats, a delicious, performance-based product that can be used for breakfast, in baking and of course, with coffee. Made using only 4 natural ingredients: British gluten free oats, water, sunflower oil and salt, PureOaty contains no added sugar and never, ever comes from concentrate: unlike many oat drinks which are made from a concentrated oat syrup base.

PureOaty has been formulated with espresso in mind, to ensure that it performs with coffee to give both professional and home baristas the perfect plant-based drink for all types of roasts.

Glebe Farm Foods has grown exponentially to become Europe's largest grower, miller and producer of certified gluten-free oats. Recognising the need for gluten free oats, Rebecca and brother, Phillip planted their first crop of



oats in 2008 and now manufacture and sell a range of certified gluten free breakfast cereals, porridge oats, granolas and of course, the new PureOaty oat drink to over 30 countries worldwide.

www.glebefarmfoods.co.uk



Arriva l'olio

Climate Friendly!

Here comes the Climate Friendly olive oil!

Per la prima volta in Europa un'azienda italiana **QUANTIFICA** e **AZZERA** le emissioni di CO2 per una bottiglia di olio.

For the first time in Europe an Italian company QUANTIFYING and AVOIDING CO2 emissions for an olive oil bottle.

I progetti selezionati sono realizzati in paesi in via di sviluppo e devono presentare valenza di **PROMOZIONE SOCIALE** e **AUTOSUFFICIENZA ECONOMICA** per le popolazioni locali.

The projects chosen by the company are realized in developing countries and must have SOCIAL PROMOTION and ECONOMIC VIABILITY values for the local populations.

LA COMPENSAZIONE DELLE EMISSIONI DI CARBONIO permette di migliorare la SOSTENIIBLITÀ AMBIENTALE della Fiorentini Firenze.

THE COMPENSATION OF CARBON EMISSIONS allows to improve ENVIRONMENTAL SUSTAINABILITY at Fiorentini Firenze.

La **SOSTENIBILITÀ**, equilibrio tra sviluppo delle attività economiche e la salvaguardia dell'ambiente.

SUSTAINABILITY: the balance between economic development and environmental protection.







Gold Standard

L'azienda FIORENTINI FIRENZE SPA intende con questo nuovo prodotto Carbon Neutral contribuire alla salvaguardia dell'ambiente compensando interamente le emissioni di gas serra con crediti di carbonio generati da progetti certificati Gold Standard.

Fiorentini Firenze SPA chooses a Carbon Neutral product to contribute to environmental protection by completely compensating greenhouse gas emissions with carbon credits coming from Gold Standard certificated projects.



Il calcolo delle emissioni associate alla bottiglia di olio evo di Antico Frantoio (11) è stato effettuato mediante la metodologia Life Cycle Assessment applicata ai sensi delle norme UNI EN ISO 14040 (2006) e 14044 (2018), da Ca.Re. For. Engineering.

The calculation of the emissions for the Antico Frantoio olive oil bottle (11) has been implemented under the Life Cycle Assessment methodology applied in accordance with the UNI EN ISO 14040 (2006) and 14044 (2018) standards, by Ca.Re. For. Engineering.

Scopri di più su / Find out more on:

FIORENTINI FIRENZE



OLEIFICIO FIORENTINI FIRENZE A FAMILY DEDICATED TO OLIVE OIL SINCE 1946

Founded in 1996, Fiorentini Firenze SPA is specialized in processing, bottling-pack-aging and storing extra virgin olive oil for a large clientele that now includes some of the most important Italian and European re-tail chains as well as the main food industry multinationals.

The company has modern bottling-packaging lines and it exports private label products all over the world. Our first steps on the foreign markets began in 1998 with the United States and then with Germany in 2001. Since then, we have grown by more than 20% annually, to the point that we passed the thirty million bottles mark in 2007. Growth has remained constant, in fact at the end of 2015 the number of bottles sold exceeded 40.000.000 for a total turnover of 136 million Euros broken down as follows: 65% to the international market, mainly Germany, United States, France, Canada, Australia, Japan, China, Bosnia Herzegovina, Netherlands, Norway, India, Romania, Russia, England, Croatia, Switzerland and Austria, and the remaining 35% to the domestic market. Today, Fiorentini Firenze S.p.A. is one of Italy's major marketers of bottled extra virgin olive oil. To satisfy





our clients' needs, Fiorentini Firenze selects and purchases extra virgin olive oil from more than 150 growers, 200 olive presses and cooperatives in Italy and in the entire Mediterranean basin.

THE STORAGE WAREHOUSE of Fiorentini Firenze is one of the biggest olive oil warehouses in Italy with a capacity of almost 8 million liters at a temperature guaranteed by an air conditioning system (18-22 °C). The company's storage capacity is equal to 7,164 tons which is necessary for processing activities, divided into 69 stainless steel silos of different capacities (from 16 to 500 tons). The storage plant is one of the first in Italy to be equipped for the new nitrogen Preservation technology and Cold Cycle Processing. The silos containing the oil are filled with Nitrogen in order to prevent oxidization and keep temperatures low.

Our sourcing team directly and continuously monitors the main production and the export markets to guarantee our customers the quality and the quantity of olive oils with the most competitive prices. The identity of each extra virgin olive oil originates from the blend-









ing process used. This is the most important and delicate phase, certainly the one that requires the highest degree of sensitivity in terms of taste, professionalism and experience. The composition of the Blend makes it possible to obtain a product which is ready for the bottle and that has the chemical and organoleptic characteristics demanded by the client. Quality is the cornerstone of Fiorentini Firenze philosophy. We proudly invest in Quality testing laboratories and test panels in order to obtain the most important international certification.

The CYCLE OF PRODUCTION is composed by the most modern equipment for bottling and packaging and by 5 bottling lines with an average capacity of 10.000 bottles per hour. With this kind of equipment, we work hard to get to know our customers and to satisfy them according to their needs and preferences which are influenced by the different markets and segments. To this purpose, we pioneer and develop quality packaging, which is often created specifically to meet the customers' preferences and requirements with endless options in terms of materials, formats, capsules and labeling. Our vast portfolio of olive oil packaging ranges from PET packs of between 125 ml and 5 liters, to glass bottles holding between 250 ml and 1 liter, as well as tins of between 3 litres and 5 liters and ceramic bottles between 250 ml and 750 ml. Fiorentini Firenze olive oil is ENVIRONMENTAL FRIENDLY thanks to the use of at least 40% of energy coming from renewable sources but more over with new project of EVOO Climate Friendly, first time in Eu for an EVOO with environmental impact ZERO. See more on adv!

www.fiorentinifirenze.it





ENGINEERING & CONSULTING

FOODLine Co. is an Engineering & Consulting firm based in Athens, Greece Our company is realizing Turn-key industrial Bakery & Confectionery projects around the world, providing Services for more than 40 active years around the world

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Contact us at info@foodline.com.gr in order to discuss your next Bakery or Confectionery project.

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DISTILLATI GROUP

IL DOGE

Italian company Distillati Group has been an international market leader in the beverage sector for more than 50 years, with its high concentration fruit mixes line: DREAMY pulp fruit.

With an eye to the latest trends and to changes in the market, the company is constantly involved in researching and developing new lines and new flavours: in order TO DELIVER QUALITY and TO MEET CUSTOMER REQUIREMENTS.

These are the shared objectives that have led to the creation of:

IL DOGE is a high aromatic yield top quality syrup fine with fruit juice. These are perfect ingredients for preparing cold drinks, granita ices, milkshakes, aperitifs, cocktails and long drinks that satisfy those who want to add a "touch of fruit" to their beverages.

In the IL DOGE line you will find also a wide range of flavoured syrups especially created for coffee preparation. They make excellent replacements for superfine sugar and can be used not only to sweeten coffee or tea but also, for example, to make vanilla or caramel flavoured cappuccinos, chocolate milkshakes, hazelnut hot chocolate or a simple pistachio coffee.

One part Taste and one part Style

Making an impeccable cocktail that will delight your customers: IL DOGE bottles are handy and easy to grip, with a non-drip top, to carefully measure dosing during use and avoid waste.

More than 64 flavours

IL DOGE

Distillati Group è un'azienda italiana da oltre 50 anni leader nel mercato internazionale nel settore beverage, con la linea di preparati alla frutta ad alta concentrazione: DREAMY pulp fruit.

Occhio sempre vigile alle tendenze e cambiamenti di mercato, continua ricerca e sviluppo di nuove linee e nuovi gusti: PRODURRE QUALITÀ e SODDISFARE LE ESIGENZE DEL CLIENTE!

Questi sono stati gli obiettivi comuni che hanno portato alla nascita de IL DOGE è una linea di sciroppi di alta qualità, ad alta resa aromatica con succo di frutta. Sono ingredienti ideali per la preparazione di bibite, granite, frappé, aperitivi, cocktail e long drink, in grado di appagare il desiderio e il bisogno di chi vuole dare un "tocco di frutta" nel drink.

Nella linea IL DOGE troverai anche una vasta gamma di sciroppi aromatizzati creati appositamente per il mondo della caffetteria. Sono degli ottimi sostitutivi dello zucchero a rapida soluzione, utilizzabili non solo per addolcire il vostro caffè o tè, ma anche per assaporare, ad esempio, un cappuccino alla vaniglia o caramello, un frappè al cioccolato, una cioccolata alla nocciola o un semplicissimo caffè al pistacchio.

Una parte di Gusto una parte di Stile

Fare un cocktail impeccabile per soddisfare i clienti: le bottiglie de IL DOGE sono comode, facili da impugnare, con tappo salvagoccia, per calibrare bene il dosaggio durante l'utilizzo ed evitare sprechi.

DISPONIBILE IN 64 GUSTI







DREAMY:

Specially created to satisfy the most discerning consumers, to release all the fantasy of the bartender.

Top drinks

Dreamy is a fruit preparation for the bartender to create COCKTAILS, SOFT DRINKS, SMOOTHIES, MILKSHAKES and WATER ICES any time of the year, even when certain fruit is not available.

Intense flavour

The aim of the Dreamy line is to increase and boost the flavour of the final drink, either supporting or replacing blended fruit that is normally used to make the drink.

High concentration, small doses

Thanks to the high concentration of flavour, just a small amount is needed for excellent yield of the drink. Dreamy concentrates are exceptionally fluid and easy to mix.

Storage

All the Dreamy products must be stored in a cool dry place. They have a 3 year shelf life. Once they are opened, they must be stored in the fridge and canlast up to 12 weeks.

Simple and fast

Make an impeccable cocktail to satisfy the customers. Above all be more time efficient. Distillati Group created Dreamy specially for bartenders, who follow the American bartending method and want to create a fantastic drink so fast they will amaze the customers.

The taste of speed

Each colour identifies the product inside. The flavour is also clearly shown at the top of the bottle near the dosing cap, and at the bottom beneath the photo of the fruit.

39 TASTES, ALL COLORS OF FLAVOURS

www.distillatigroup.eu

DREAMY:

Creati appositamente per soddisfare la voglia dei consumatori più esigenti, scatenando la fantasia dei barman.

Top drinks

Dreamy è un preparato alla frutta che permette al barman di creare cocktails, soft drinks, frappè e granite tutto l'anno, anche in quei periodi in cui non sono reperibili alcuni frutti.

Sapore intenso

L'obiettivo della linea Dreamy è aumentare e rafforzare il sapore del drink finale facendo da sostegno o sostituendo completamente la frutta frullata che si impiega nella preparazione della bevanda.

Alto concentrato, piccole dosi

Grazie all'alta concentrazione di sapore e gusto, basta usare solo una piccola quantità di prodotto per ottenere un'ottima resa del drink. I concentrati Dreamy sono estremamente fluidi e facilmente mixabili.

Mantenimento

Tutti i preparati Dreamy vanno conservati in luogo fresco e asciutto. Hanno una scadenza di 3 anni. Una volta aperti, se conservati in frigo alla fine del lavoro, possono durare fino a 12 settimane.

Facile e veloce

Fare un cocktail impeccabile per soddisfare i clienti. Soprattutto ottimizzare il tempo. Dreamy è stato creato dalla Distillati Group proprio per i barman, che in linea con la tecnica di American bartending vogliono creare un fantastico drink con la velocità necessaria per stupire il consumatore.

Il gusto della velocità

Ogni colore identifica il prodotto all'interno. Inoltre il gusto del prodotto è anche bene evidenziato nella parte alta vicino al tappo dosatore e anche nella parte bassa sotto la foto del frutto.

DISPONIBILE IN 39 GUSTI

www.distillatigroup.eu





Dreamy®

pulp fruit

Professional line

Creati appositamente per soddisfare la voglia dei consumatori più esigenti, scatenando la fantasia dei barman.

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Via Rettilineo, 13 - 35010 Villa del Conte (PD) ITALIA Tel. +39 049 9390241 - Fax +39 049 5744144 info@distillatigroup.com - www.distillatigroup.com



Food & Beverage e-commerce boom

in the second quarter of 2020 the pandemic in the USA showed a 58% increase compared to the first months of the year

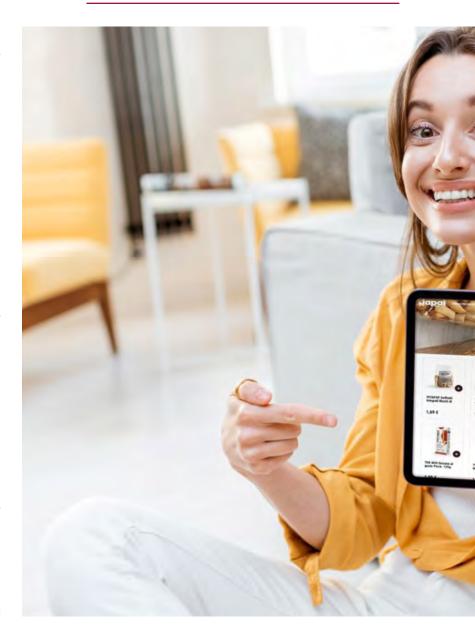




hat the months of lockdown had boosted the e-commerce sector was pretty predictable. It is less so if we consider the dizzying increase that food & beverage has experienced in this sector of commerce. A US eMarketer survey, recently published in TechCrunch, highlighted the fact that the most profitable industry in the second quarter of 2020 was the food and beverage sector, with growth as high as 58.5%. This trend concerns the entire e-commerce sector at an international level.

According to a survey by Salesforce, online purchases increased by 71% in the second quarter, and a British study carried out by the Office for National Statistics shows that online sales related to the retail sector increased from 18.7% in July 2019 to 28.1% in the same month this year, recording a growth of 9.4%. Consumers spent over \$211 billion on online purchases, resulting in e-commerce growth of 31.8% compared to the previous four months.

The venture of a Milanese company, Vitavigor, is part of this scenario. Vitavigor has created an online portal dedicated to lovers of breadsticks and snacks from Italy and all over Europe to take advantage of this trend and make up for the drop in consumption in large-scale retail trade. "We firmly believe in the strength of





e-commerce," explains Federica Bigiogera, Vitavigor's marketing manager, "and this is why we decided to embark on a new adventure. The original idea took some time to be planned because we wanted to make sure that our customers could also find their favourite products on our official website.

Our e-commerce shop was created in collaboration with the Japal platform and is greatly committed to supporting Made in Italy and the food sector in general in these difficult times.

We guarantee the possibility to buy products and receive them in just 48 hours, with free deliveries starting from 49 euros and customers can also take advantage of exciting promotions through social channels".



BOOM DELL'E-COMMERCE PER IL FOOD & BEVERAGE: NEL 2° QUADRIMESTRE DEL 2020 LA PANDEMIA FA SEGNARE NEGLI USA UN AUMENTO DEL 58% RISPETTO AI PRIMI MESI DELL'ANNO

Che i mesi di lockdown avessero favorito una crescita del settore dell'e-commerce era un dato abbastanza prevedibile.

Lo è meno se si considera l'aumento vertiginoso che, in questo settore del commercio, ha avuto il food & beverage. Una ricerca statunitense di eMarketer, pubblicata recentemente su TechCrunch, ha infatti sottolineato come il settore più avvantaggiato nel secondo quadrimestre del 2020 sia stato proprio quello dei cibi e delle bevande, con una crescita addirittura del 58,5%. Un trend che riguarda tutto il settore dell'e-commerce a livello internazionale.

Secondo una ricerca di Salesforce gli acquisti online sono aumentati del 71% nel secondo quadrimestre e un'indagine britannica dell'Office for National Statistics mostra come le vendite online correlate al totale del settore retail sono passate dal 18,7% di luglio 2019 al 28,1% dello stesso mese di quest'anno, registrando una crescita del 9,4%.

I consumatori hanno speso oltre 211 miliardi di dollari in acquisti online, portando a una crescita dell'e-commerce del 31,8% rispetto al quadrimestre precedente.

É in questo scenario che si colloca l'iniziativa di un'azienda come la milanese Vitavigor, che ha realizzato un portale online dedicato agli amanti di grissini e snack italiani e di tutta Europa per sfruttare questo trend e sopperire ai cali dei consumi nella GDO.

"Crediamo fermamente nella forza dell'e-commerce - spiega Federica Bigiogera, marketing manager di Vitavigor – ed è per questo che abbiamo deciso di lanciarci in questa nuova avventura, programmata da tempo, per garantire ai nostri clienti la possibilità di trovare i propri prodotti preferiti anche sul nostro portale ufficiale.

Realizzato in collaborazione con la piattaforma Japal, il nostro e-commerce vuole rappresentare un grande impegno per sostenere il made in Italy e il settore del food in generale in questo periodo di difficoltà.

Garantiamo la possibilità di acquistare i prodotti e riceverli in modalità espressa in sole 48 ore, con consegne gratuite a partire da 49 euro di acquisti, e di usufruire di importanti promozioni veicolate anche tramite i canali social".



LOOK AT THE PRODUCT AND NOT THE PRODUCTIVITY

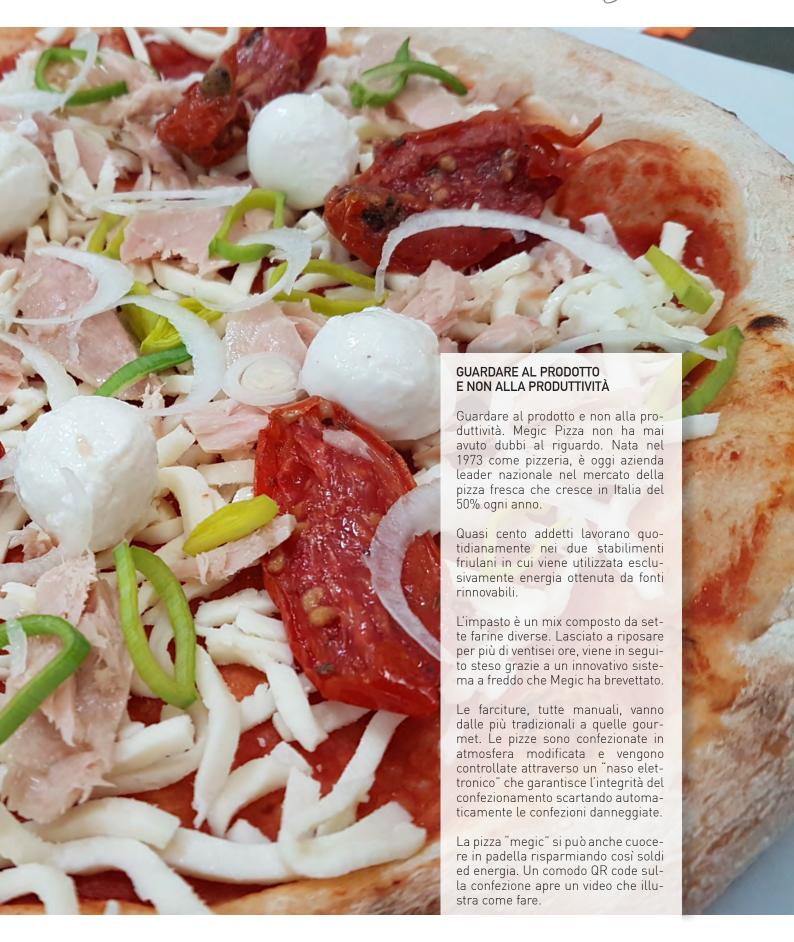
Look at the product and not the productivity. Megic Pizza has never had doubts in this regard. It started as a pizzeria in 1973 and is today a national leader of chilled pizza, growing by 50% every year in Italy.

Almost one hundred workers are employed on a daily basis in the two production plants in Friuli Venezia Giulia, run entirely on renewable energy.

The dough is a mix made up of seven different flours. Left to rest for more than twenty-six hours, it is then spread thanks to an innovative cold system that Megic has patented.

The fillings, all manual, range from the most traditional to the gourmet ones. The pizzas are packed under modified atmosphere and are checked with an "electronic nose" which guarantees the integrity of the packaging by automatically discarding the damaged packages.







The pizza can also be cooked in a pan, thus saving money and energy. A handy QR code on the package opens a video showing how to do it.

The company uses its logo on the Italian market (37% of the production) and abroad uses both its brand name as well as other brands.

"Our company has chosen to become even more green by reducing its environmental impact" - Explains Gerardo, founder of Megic Pizza – "We have decided to give our contribution towards safeguarding the planet. With a view to respecting nature even more, in 2021 we will be using packing material which is 100% recyclable (regarding the tray). Furthermore, our pizzas are cooked in ovens that do not produce CO2 and most of our suppliers are located within a radius of 50 km from our factories."

www.pizzamegic.com









MONOCULTIVAR

RAGGIOLA

Medium-intense fruit aroma recalling artichoke leave, green tomato and unripe almond in a very definite way. When tasted, at the palate it is complex, clear is the flavour which is sweet at the beginning, then turning into spicy and lightly bitter: an harmonious, fragrant, full-bodied and rich oil.

Suggestions for use:

Raw: very particular dishes of the Mediterranean kitchen.

LECCIO

Clear and herbaceous fruit aroma, with floral reflexions. When tasted, at the palate it expresses good fluidity and gustatory persistence associated to well-balanced and modulated sweet, light bitter and spicy flavours.

Suggestions for use:

Raw: fish, white meat, cooked vegetables, bruschette (toasted bread). For cooking: roasts and fries.

CUVÉE

Blend of one-type oils (Raggiola, Leccio, Frantoio, Moraiolo, Pendolino, Maurino) in various proportions coming from the most qualified chemical composition and organoleptic quality. Intense fruit









MONOCULTIVAR

RAGGIOLA

Aroma di fruttato medio-intenso che richiama nettissima la foglia di carciofo, il pomodore verde e la mandorla acerba. Al palato é complesso, netto il gusto che, inizialmente dolce vira verso il piccante e l'amaro: un olio armonico, fragrante, vigoroso e ricco.

Impiego suggerito:

Crudo: piatti molto raffinati della cucina mediterranea.

In cottura: arrosti e fritture.

LECCIO

Aroma di fruttato deciso ed erbaceo, con note di floreale. Al palato esprime una buona fluidità e persistenza gustativa accompagnata da ben modulati ed equilibrati toni di dolce, amaro e piccante.

Impiego suggerito:

Crudo: pesce, carni bianche, verdure cotte, bruschette. In cottura: arrosti e fritture.

CUVÉE

Blend di oli monovarietali (Raggiola, Leccio, Frantoio, Moraiolo,





aroma with characteristics of great clearness and organoleptic complexity. Fascinating are the beautiful lively green colour and the fruit fragrances which are elegant, extremely intense, with scents of fresh leaves, almond, tomato and artichoke. When tasted, you can appreciate the exemplary harmony and nice vigour made lively by the well evident spicy-bitter components. Suggestions for use: Raw: vegetable and herbaceous soup, barbecued red meat, carpaccio, dip made of olive oil, fresh salads.

For cooking: roasts and fries.

ARYSTOTELE

The fruity extra virgin olive oil is characterized by an intense and persistent taste, which derives from the best olive sorts of Cartoceto and Serrungarina.

Pendolino, Maurino) in proporzioni varie originate dalla più qualificata composizione chimica e qualità organolettica. Aroma di fruttato intenso di grande pulizia e complessità organolettica. Affascinano il bel colore verde vivo e i profumi fruttati, eleganti, di intensità pronunciata, con note di foglia fresca, mandorla, pomodoro e carciofo. Al gusto si apprezzano l'armonia esemplare e il bel nerbo, animato dalle componenti amaro piccante ben avvertite.

Impiego suggerito: Crudo: minestre di legumi, graminacee e verdure, carni rosse alla brace, carpaccio, pinzimonio, insalate fresche. In cottura: arrosti e fritture.

ARYSTOTELE

L'Olio Extra Vergine di Oliva Fruttato è caratterizzato da un gusto intenso e persistente che gli



Extra virgin olive oil on the table:

Extra virgin olive oil is one of the most essential ingredients of the mediterranean kitchen, due to the fact that it is produced from the fruit and not from the seed.

This particular fact distinguishes it from other oils and gives it important organoleptic and nutritional quality.

Most important is the concentration of Vitamin A, E, D and K, which are absorbed from the human body, when the oil is consumed raw. Extra virgin olive oil is used also for cooked dishes, but also to fry food, because it decomposites only at temperature between 250 and 300°C.

www.sangiovese.it

è donato dalle migliori cultivar del territorio di Cartoceto e Serrungarina.

L'olio a tavola:

L'olio extravergine d'oliva è uno dei componenti essenziali della dieta mediterranea grazie al fatto che esso si ricava dal frutto e non dal seme, particolarità che gli consente di racchiudere varie ed importanti qualità organolettiche e nutrizionali.

Esso si distingue soprattutto per la sua alta concentrazione delle vitamine A, E, D e K che sono assimilate dall'organismo umano se l'olio è consumato a crudo.

L'olio è molto utilizzato anche per le pietanze cotte, ad esempio per friggere, perchè si decompone solo a temperature elevatissime, cioè intorno ai 250-300 °C

www.sangiovese.it





TASTE TRADITION WITH BOTTEGA DI SICILIA

Bottega di Sicilia is a world of ancient values. full of love for tradition and respect for the territory, which every day recalls the most sincere scents and flavours of our childhood. The company's business adventure comes from the experience of Gruppo Libretti, a company that has been selling high-quality farm products since 1930. Today Bottega di Sicilia represents one of the biggest Sicilian producers of sauces and tomato purees made with cherry and date tomatoes: sweet and precious varieties that represent the regional pride in Italy and the world. All these wide ranges of sauces and condiments contain the unique flavour of two "red" excellences of the earth, as well as highly selected vegetables. Every ingredient used in Bottega di Sicilia is subjected to careful control along the entire supply chain. Tomatoes and vegetables are processed only a few hours after harvesting, to ensure a fresh, healthy and tasty final product.

For the more traditional customers, Bottega di Sicilia recommends the "Traditional" line the flagship of the entire production are the Cherry Sauces and Date Sauces, made with





food bev





a high percentage of tomatoes (from 97% to 99%), and the Sicilian Caponata, prepared according to the traditional recipe. Great variety of products is offered by the line "Buoni per Natura" (good by nature) with specialities coming from 100% organic farming: the wonderful seasoned Cherry Sauces, the delicious Paté, and the Marinated Vegetables and Condiments. Also worth mentioning is "La Biologica" (the organic line) including an organic and sugar-free Cherry Tomato and Basil Sauce, created to enhance the value of the Sicilian territory while guaranteeing respect for the environment and workers.

Strong taste, extraordinary organoleptic properties, unparalleled consistency: every sauce and condiment made by Bottega di Sicilia turn first courses, main courses, side dishes and appetizers into delicious dishes, able to give back the sweet taste of authentic Sicily bite after bite.

www.bottegadisicilia.it

vengono lavorati e trasformati a poche ore dalla raccolta, per garantire un prodotto finale fresco, sano e saporito.

A soddisfare i palati più classici ci pensano le Tradizionali, ovvero le Salse e le Passate di Ciliegino e Datterino, fiori all'occhiello dell'intera produzione, realizzate con una percentuale altissima di pomodori (dal 97% al 99%), e la Caponata Siciliana, preparata secondo ricetta tradizionale. Grande varietà offre la linea Buoni per Natura, che ospita (come il suo nome suggerisce) specialità provenienti da coltivazione 100% naturale: i buonissimi Sughi di Ciliegino conditi e gli sfiziosi Patè, Sottoli e Condimenti. Degna di nota è poi La Biologica, la nostra Salsa di Pomodorino Ciliegino e Basilico totalmente BIO e sugar free, concepita per valorizzare ancor di più il territorio siciliano garantendo il rispetto dell'ambiente e dei lavoratori.

Gusto marcato, proprietà organolettiche straordinarie, consistenza ineguagliabile: ogni salsa e condimento firmato Bottega di Sicilia trasforma primi, secondi, contorni e antipasti in piatti prelibati, in grado di restituire in ogni boccone il dolce sapore dell'autentica Sicilia.

www.bottegadisicilia.it











Il nido della Barbera





QUALITY OF ITS WINES

After the difficulties due to the lockdown caused by the Covid-19 pandemic, Vinchio Vaglio has closed the organizational ranks giving a renewed impetus to its activity.

In addition to the traditional goals of constant improvement of the quality of its wines, the restyling of the logo, labels and bottles has been added just over sixty years after the cooperative foundation.

This change has successfully interpreted the renewed and increasingly challenging quality demand from the consumers, which has been giving undoubted characters of finesse and elegance to the overall image of the structure; new logo and new labels, starting with the flagship wine, I Tre Vescovi 2018 vintage with the new look.

Vinchio Vaglio has always been an innovative winery and ahead of the times: maintaining the patrimony of the oldest vines of Barbera, developing the wine tourism at the winery, marketing the bag-in-boxes. However, to maintain its leadership, it was necessary to reinforce the appeal towards the consumers and so it was necessary to plan this renewal of the image. Finesse and elegance of the brand are also in the glass of the new "Alta Langa", Metodo Classico, available for lovers of fine bubbles.

If great attention has been given to the oenology, the production and the constant assistance to the winegrowers on the other side the coop-









erative has always enhanced the environment and the UNESCO hills where the vineyards are cultivated to give the best expression of Vinchio Vaglio wines.

The path of the nests of Vinchio Vaglio is now fully accessible, whose three points of view are now equipped with tables, chairs, water, and lights. Everybody who I willing to spend an extraordinary journey in the vineyards and the quality of the wines of the winery is welcomed, starting from the green area around the winery and ending at the entrance to the Val Sarmassa Nature Reserve.

In the same area, near the Bricco Monte del Mare, the highest and most panoramic point of Vinchio, the Big Bench n. 94 has finally been settled. The bench watches over the church bells of the two villages of Vinchio and Vaglio Serra, and evokes the spirit of cooperation that has led over the years to produce quality wines with a wise balance between tradition and innovation.

www.vinchio.com







IDEALE PER













INDISPENSABILE

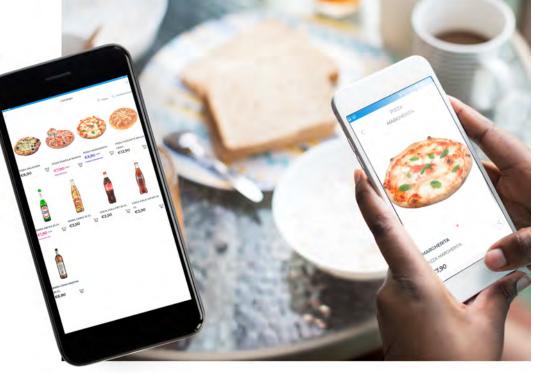
PRODOTTI on line
PROMOZIONI per data
PAGAMENTI (carta,contanti,ecc)
FIDELITY per i tuoi clienti
PIANO CONSEGNE per zone

IMMEDIATA

ATTIVA da subito PRODOTTI inseriti da file xls INTEGRATA con i gestionali

ECONOMICA

ZERO commissioni PROVA gratuita





Tel. 800 98 50 93

www.mytidy.it









MYTIDY: E-COMMERCE AND THE FUTURE OF THE FOOD RETAIL MARKET

MyTidy is an M-commerce platform that collects orders and manages all aspects of the delivery process.

This software offers a solution for retailers that want to start implementing omnichannel marketing, looking at the consumer as "a main actor" and a user of personalised contents.

It is easy to use and economical for retailers. There are no commissions and a free trial period is possible.

MyTidy is based on three key concepts:

SIMPLICITY - CUSTOMER RELATIONS - PURCHASE EXPERIENCE

MyTidy enables users to publish an online catalogue, even when they are starting from

an xls file in which a list of departments, categories and products can be copied.

Moreover connectors that synchronise all the information present in the ERP-system can be used, even when it is being operated in the physical store.

Therefore retailers do not need to worry about anything; the inventory, products, prices, and promotions are always up to date: they only need to manage their sales.

MyTidy manages fixed prices as well as promotions that are limited in time, in that it allows the replication of the pricing policies of the physical store in a virtual space.









The purchase experience is personalised, as the platform allows specific promotions for single clients or groups of clients to be published.

The delivery is fully customisable with options such as in-store pickup, table service or home delivery.

MyTidy is the future of all food retailers. It offers them the possibility to create the marketing strategy that suits their entrepreneurial needs best. It digitalises companies of all sizes and strives to build a "warm" and "lively" relationship with every single customer.

It completes the offer of the physical store and brings retailers closer to the use of innovative technologies destined to reach all customers, and in particular those belonging to the millennial generation.

www.mytidy.it

talogo on line partendo anche da un semplice foglio xls in cui è possibile trascrivere l'elenco dei reparti, delle categorie e dei prodotti. È inoltre possibile utilizzare dei connettori che sincronizzano tutte le informazioni presenti sul gestionale eventualmente in uso presso il punto vendita.

In questo modo l'esercente non deve preoccuparsi di nulla e avrà sempre prodotti, prezzi, disponibilità e offerte aggiornate; dovrà gestire solo le vendite.

MyTidy gestisce per ogni prodotto prezzi continuativi e campagne promozionali di periodo creando le condizioni per replicare in un luogo virtuale le stesse politiche di pricing del negozio fisico.

Permette di pubblicare per ogni singolo cliente o gruppi di clienti delle specifiche condizioni promozionali in modo da rendere l'esperienza di acquisto "personale". Permette di personalizzare completamente le consegne con opzioni per il ritiro presso il punto vendita, consegna al tavolo o al domicilio.

MyTidy è il futuro di ogni food retailer, offre a qualsiasi esercente la possibilità di creare una strategia di marketing adeguata alla propria realtà imprenditoriale. Digitalizza aziende di qualsiasi dimensione con l'obiettivo di costruire un rapporto "caldo" e "vivace" con ogni singolo cliente. Completa l'offerta del punto vendita fisico e avvicina il retailer all'uso di tecnologie innovative destinate a tutti i clienti, in particolare alla fascia che appartiene alla generazione Millennials.

www.mytidy.it



100% italiano





OLIO LUGLIO, SINCE 1953

Great expanses of olive trees, table-lands furrowed by the man's hand and bright chromatisms are the frame of the characteristic town of TERLIZZI, in the north of Bari. It's here that our family's roots are and where the family started the manufacture of a "nectar" called extravirgin olive oil in 1953. Their attachment to tradition and the attention to the changings of time make the Luglio's firm a point of reference for the working process of the Baresan oil, the most esteemed in the world by experts. The control of the country-side cultivation, the bottling process and the finished products trade are the pride of the Luglio's.

The extraordinary experience, handed down from father to son, guarantees the genuiness, deliciousness and the high quality of this oil, "the good of Italy".

Medsol srl is one of the biggest bottler companies in PDO Terra di Bari Extra Virgin olive







oil PDO "TERRA DI BARI" EXTRA VIRGIN OLIVE OIL.

(The Protected Designation of Origin) is the important recognition for the value and the quality by which the European Community assures customers about the geographical area of origin and the uniqueness of olive oil production methods in "Terra di Bari".

Environmental conditions and the cultivation methods make our "Terra di Bari" PDO extravirgin olive oil a precious oil. Luglio considers very important the traditional ways of cultivating and pruning olives in order to preserve all their original characteristics.

Medsol provides Italian and international customers with the same attention to quality, ensuring full traceability of products. We are certified IFS, BRC, Kosher and Halal.

www.olioluglio.it













e la volontà di realizzare le esigenze di ciascun Cliente, sempre più sensibile e attento alla salute e alla natura, hanno portato la Famiglia Luglio, fondatrice della Medsol srl, a puntare sull'imbottigliamento di vari tipi di olio, tra cui spicca per la sua autenticità e per le sue note proprietà benefiche, l'olio EVO D.O.P. (denominazione di origine protetta).

La denominazione di origine protetta (D.O.P.) è l'importante riconoscimento del pregio e della qualità con cui la Comunità Europea garantisce ai consumatori la zona di origine e la tipicità del nostro olio extravergine di oliva prodotto in "Terra di Bari".

Le condizioni ambientali e le metodologie di coltura degli oliveti nella nostra provincia barese conferiscono all'olio DOP quelle caratteristiche peculiari che ne fanno un olio extravergine di oliva pregiatissimo. I metodi di coltivazione e i sistemi di potatura devono essere quelli tradizionali, atti a mantenere originali le caratteristiche delle olive.

www.olioluglio.it





OLD EL PASO BRING HAPPINESS TOGETHER

It's official - families that sit together and chat regularly over a meal are happier and closer than families that don't.

Eating and sharing a meal is especially important for children, with parenting and health expert confirming it helps boost academic performance as well as prevent behaviour problems at school.¹

Mexican food is a category on trend that is loved by consumers in Italy and many countries in Europe.

The Mexican cuisine is very rich in flavour and ingredients which is helping to create vibrant family mealtimes.

When the family sits together over Mexican it creates good noise, genuine connections and generates the treasured memories of tomorrow. Mexican food is not difficult to make at home on your own. It is easy to make your own Mexican meal combining

¹ Dr Jeannie Gazzaniga-Moloo, PhD, California State University, Sacramento (2018)











meat, chicken or fish with fresh vegetables, cheese, sauce in a tortilla.

There are many different options to create your own Mexican meal. Fajitas, Burritos, Tacos and Enchiladas are among the most popular meals. Tortilla chips is the key starter for every meal and a great combination with an aperitive.

The "Old El Paso" brand is a great solution to creating your own Mexican experience at home with friends and family because Happiness is sharing food with the people you love.

A recent study shows that Mexican meals are a great informal way to get extended family and friends around the dinner table for everyday mealtime fun. In addition, parents appreciate that kids love to get involved with Mexican meal preparation an impressive 25% of the time.

Old El Paso is on a mission to bring families together again. Through its new campaign, the leading brand in Mexican food is encouraging families to sit together, have a real connection over delicious food, and make some of the good noise that bring happiness in the household: chopping, sizzling, laughing, sharing.

www.oldelpaso.it





-COLLIS-Cantina Veneta

COLLIS, PASSION FOR QUALITY

HISTORY

Collis is a group of men with great ideas. Collis became a leading player on the Italian wine-growing and wine-producing scene thanks to their strong commitment to work, their enthusiast passion for their territory and their tireless quest for excellence.

The heart of our group is represented by 1,800 wine-growing members who take care of more than 6,100 hectares of vineyards in all the main wine-growing areas of Veneto daily. Row after row, Collis has extended its vineyards from the hills of Soave to the provinces of Vicenza and Padua - the home of Prosecco - to the lands of Valpolicella north of Verona.

Our winemakers' passion and modern winemaking systems allow us to prepare a wide variety of wines ranging from DOC and DOCG wines from the Veneto region to IGT and international varietals. We intend to produce high-quality products that can meet the expectations of our customers and the needs of the target markets.

The main grapes grown by our members are Garganega, Trebbiano di Soave, Pinot Grigio, Chardonnay and Glera for the white grape varieties; Corvina, Rondinella, Croatina, Merlot and Cabernet Sauvignon for the red grapes. Our most popular wines are Prosecco, Soave, Valpolicella, Ripasso and Amarone.







COLLIS CANTINA VENETA RETAIL STORES

Thanks to a widespread network of 31 wine shops in Veneto, Lombardy, Piedmont, Emilia Romagna and Lazio, Collis Cantina Veneta brings the flavours of Veneto to the Italian tables and makes you appreciate a territory and its wines thanks to the short supply chain.

Collis Cantina Veneta offers a direct sale from the vineyard to the consumer with a careful selection, an excellent quality-price ratio and a wide range of products ranging from bottled to bulk, with DOC, DOCG and IGT from Veneto, together with some varietals from the provinces of Verona, Vicenza, Padua.

www.cantinaveneta.com











Per scoprire i nostri punti vendita, visita il nostro sito www.cantinaveneta.com Puoi anche acquistare online su shop.cantinaveneta.com



CHICZA, THE CHEWING-GUM THAT IS GOOD FOR THE PLANET

In a competitive market such as chewing gum, EcolBio Srl has proudly launched from the beginning into the revolution triggered by the Mexican Chicleros, exclusively distributing a chewing-gum unique in the world, completely biodegradable and organic certified. In addition to these special features, Chicza is also gluten and lactose free, Kosher certified and therefore 100% vegetable.

For the Chiclero Consortium, producers of Chicza, it was not easy to arrive at this result that speaks of quality, social redemption, sacrifice, passion, immense work and great vision. It is not a coincidence that this extraordinary 100% organic chewing-gum has won and continues to win important Awards and Honours at national and international level, including the first in chronological order the Award for "Best New Organic food" at "Natural and Organic Products Festival" in London in 2009.

The marketing of Chicza offers innumerable advantages for the environment, for the Consumer and for Municipal Administrations. Thanks to the activity of the Chicleros, the true guardians of the Selva Maya, is preserved the 2nd largest forest on the American Continent, considered one of the green



catalogue



confectionery

lungs of our planet after the Amazon forest, and the entire ecosystem present there. Besides chewing Chicza will drastically reduce the environmental pollution caused by conventional chewing-gum employing from 5 to 7 years to biodegrade in the environment. In fact according to official data of an authoritative study carried out in a transparent manner by Comieco in collaboration with the GMI (Green Management Institute) only in Italy are 23 thousand tons of waste that are generally not correctly disposed and abandoned on the streets every year. And all this would have a cost for the municipal administrations, if forced to intervene, equal to 16,4 billion euros of public money only to remove those odious multicolored spots that are seen in the squares, sidewalks and streets of many cities. The Chicza chewing-gum is available in a 30 gram format, containing 12 squares, distributed in natural food stores and organic supermarkets, and in the 4-gram format, containing 2 squares, ideal for Hotels, Spa, kiosks, offices and bars.

The tastes currently on the market, all strictly organic certified, are Mint, Lime, Mixed Berry, Spearmint, Cinnamon and the novelty of 2020, the new Coffee flavor. The ingredients currently present in Chicza are organic gum base, organic evaporated sugar cane juice in powder, organic glucose, organic Agave syrup and various organic flavours. But the absolute novelty will be the market launch for 2021 of the new sugar-free format in the flavors Mint and Lime, which will once again be the first and only chewing-gum in the world organic certified, 100% biodegradable and sugar-free!

chicza.it - ecolbio.it











CAPTURE AND PRESERVE THE ASIAN FOOD HERITAGE

Carefood Industries was establish in 1989 with the Vision to "capture and preserve the Asian Food Heritage" which was seen to be eroding as the generation progress. It's mission therefore was to develop, manufacture and market Wholesome and Authentic Asian sauces which are complete, simple and flexible to use for the world market.

Starting with one product and then to three products, nine products, until today we have a library of over 400 Halal Products, meeting all the International Quality standards of HACCP, FSSC 2200, GMP and Halal certification.

The factory established as a Halal Manufacturing plant is located in Kuala Lumpur and exports to overseas countries like Canada, USA, UK, Singapore and Japan. Under the brand of Asianmeals, it addresses the Food service business line, as well as the retail consumer in its own brand as well as private labels.

In 2019, it has been awarded the Taste Innovation award at the ANUGA International Food show in Germany and also clinched the "Business of the Year award "from the International Trade Council for it's Going Global Award.

Besides being a member of the ITC, it is also a member of the US Specialty Food Association (SFA) and is registered with the US FDA.









At Carefoods, we believe a good sauce makes a great dish and our key features of our product is that it is;

- 1. Non GMO
- 2. No Trans fat
- 3. No MSG added
- 4. No preservatives added
- 5. No artificial colours
- 6. No synthetic flavours
- 7. Complete, simple and flexible to use.

These restaurant quality sauces makes cooking a breeze ! We have sauces packed for the HORECA market, Retail market, and now with the Covid 19 Pandemic, we have specially selected sauces for the novice cook to do delicious dishes in our Instant Chef series, as well as gluten free rice noodles, Konjac noodles in soups or sauces of different flavours. They are all simple, quick and convenient to use. Just add hot water and stand for 2 minutes and it's ready to eat. We also offer a range of Vegetarian soups prepared in the same way. We received some great testimonials on our products both locally as well as in the overseas market. Barb Lance an American Chef has this to say "The range of textures, flavors and aromas with which these sauces and curries arouse the senses, transforming simple and quick meals into gourmet fare. These wonderful, wholesome, all natural Asianmeals are a must in every household! "Stephanie Genkin from CNN said " I'm shocked this sauce is from a pre-made mix " she was commenting on our Black Pepper sauce.

"Best Instant noodle curry Laksa I've tasted so far ! "Christine Wong, Malaysia. "The garlic sesame noodles is heavenly!" Liza Ng, J. B. Malaysia

As a result of the Covid 19 Pandemic, we have invested into the Social Media and developed packaging for sauces and noodles suitable for the online logistics and undertaken social media promotions by conducting live shows and competitions. Besides our website www. asianmeals. com, we are also listed in Shopee, Lazada and other platforms. We will continue to expand our positioning in the social media.

www.asianmeals.com













BAKERS SINCE 1938

The fragrance of crackers and flatbread, the delightful scent of pizza and focaccia, all the delicacies of the oven are the heart of Ellegi's production, a company led by the Galbignani family, involved in the bakery sector since the early twentieth century.

A real vocation for yeast and flour, which has led the company to expand the range of products to include not only different types of bread but also crackers, breadsticks, savoury and sweet pastries, focaccia and pizza. Ellegi was founded in 1938 by Pietro Galbignani and in 1982 it moved to a new and larger facility in Via Livrasco, on the outskirts of the city of Cremona.

The new company Ellegi srl was born thanks to Pietro's son, Giorgio. He began to increase the production of bread by approaching the large-scale distribution. In those years, in its laboratory in Via Livrasco, the company produced not only bread but also a great variety of substitute bakery products. In these years, the new lines of artisan breadsticks and toasted breadsticks were born.

FORNAI DAL 1938

Fragranza di cracker e schiacciate, il profumo goloso di pizze e focacce: tutte le bontà del forno sono il cuore della produzione della Ellegi, azienda guidata dalla famiglia Galbignani, impegnata nel settore dall'inizio Novecento.

Una vera e propria vocazione, quella per il lievito e farina, che ha portato la produzione ad ampliare la gamma dei prodotti sino a comprendere non solo numerose tipologie di pane, ma anche cracker, grissini, pasticceria salata e dolce, focacce e pizze.

L'azienda, fondata nel 1938 da Pietro Galbignani si sposta nel 1982 in una nuova e più grande struttura in Via Livrasco, alle porte della città di Cremona.

Nasce così grazie al figlio Giorgio, la nuova società Ellegi srl. Si comincia a incrementare la produzione di pane avvicinandosi al grande mercato della distribuzione organizzata.

In quegli anni, nel laboratorio di via Livrasco si inizia a sfornare, oltre al pane, anche una gran varietà di prodotti da forno sostitutivi: nascono così in questi anni le nuove linee di grissini





In 2008, the reins of the company passed into the hands of Giorgio's nephew, Andrea, who decided to move the laboratory to a modern and large place in the industrial area of Gadesco Pierve Delmona. "With a daily production of about 40 quintals of fresh bread, pizza, focaccia, breadsticks and croutons, we reach a turnover of about 3 million euros" - explains Andrea.

The fresh product distribution covers different regions of Northern Italy while the bread lines travel all over Europe.

In 2019 Ellegi created the new lines of crispy croutons "I CREMONESI", produced exclusively with extra virgin olive oil, and the innovative "FRU FUN" fruit crouton.

The development of accurate and creative recipes for the preparation of fresh pastries and bakery products has allowed ELLEGI to meet the demands of large retailers, grocery stores and retail bakeries.

www.ellegi-srl.it

artigianali e grissini tostati. Nel 2008, le redini aziendali passano nelle mani del nipote Andrea, che decide di spostare il laboratorio in un moderno e ampio sito nella zona industriale di Gadesco Pierve Delmona.

"Con una produzione giornaliera di circa 40 quintali tra pane fresco, pizze, focacce, grissini e crostini, arriviamo a fatturare circa 3 milioni di euro - evidenzia Andrea -. La distribuzione copre diverse regioni del Nord Italia per quanto riguarda il prodotto fresco, mentre le linee sostitutive del pane arrivano in tutta Europa.

Sono del 2019 le nuove linee di panetti croccanti " i CREMONESI", prodotti esclusivamente con olio extravergine d'oliva, e quella dei "FRU FUN" innovativo crostino alla frutta.

La messa a punto di ricette scrupolose per la preparazione di pasticceria fresca e prodotti da forno ha permesso a ELLEGI di soddisfare le richieste della grande distribuzione, di negozi di alimentari e panetterie al dettaglio.

www.ellegi-srl.it











ELLEGI/LABORATORIO GALBIGNANI

Established in 1938 by Pietro Galbignani, then continued by Giorgio and now with Andrea, ELLEGI has become much more then a simply town bakery.

I CREMONESI

Handmade-crusty mini-breadsticks made with just a handful of ingredients. From a very soft layer of dough tenderly laid and stretched to a grateful little snack. The product is protected up to six/eight months in theirs vintage packaging to mantain all the wonderful flavors. Just like freshy baked bread.

HANDMADE BREADSTICKS With extra virgin olive oil and: SESAME SEEDS (vintage light blue) OR ORGANIC (vintage light green) OR CEREALS (brown)

OR CORN FLOUR (yellow)
OR OLIVES AND ROSEMARY (green)

ELLEGI/LABORATORIO GALBIGNANI

Fondato nel 1938 da Pietro Galbignani, condotto poi da Giorgio e ora diretto da Andrea, che da panificio di paese lo ha trasformato in solida realtà industriale.

I CREMONESI

Piccoli bocconcini di pane croccante con pochi e naturali ingredienti. Ottenuti da soffici impasti a lunga lievitazione (18 ore), e stirati a mano uno ad uno. I Cremonesi sono poi racchiusi nella loro prestigiosa confezione che ne preserva la freschezza per 6/8 mesi.

GRISSINI STIRATI A MANO Con olio extravergine d'oliva e: SEMI DI SESAMO (celeste vintage), BIOLOGICI (verde chiaro vintage) CEREALI (marrone) FARINA DI MAIS (giallo) OLIVE E ROSMARINO (verde)



REINVENTING TYPICAL PRODUCTS OF THE ITALIAN TRADITION

"Emilia Foods is an Italian company with a strong proficiency in exporting founded by Ivan Manfredi in 2013. Since its inception, the company has always been oriented toward international retailers, mainly in the USA (key reference market). For which the company set the goal of reinventing typical products of the Italian tradition, while keeping its authenticity. We focus mostly on "private label" products divided into four main ranges: high added-value vegetables, ready meals, desserts, and pizzas, all frozen.

At the same time, the company has implemented new strategies to expand its presence in the rest of the world, including Italy. In 2020 Emilia Foods launched in its home country of Italy, two lines under its brand: Via Emilia. The first is IDEALE a 100% vegetable and pea proteins based line including products such as burgers, hotdogs, nuggets, chicken strips, and meatballs. Ideal for any diet without sacrifice and sustainable for the environment. The second is IR-RINUNCIABILE, which highlights desserts from Italy and around the world, for a delectable journey among delicious delights.

The results so far have been more than positive, in the three-year period between 2016-2019 Emilia Foods experienced a to-









tal growth of 82%, with a turnover of 25 million in 2019. Growth that it plans to maintain in 2020.

The product that has contributed the most to Emilia Foods' growth is the company's Via Emilia Riced Cauliflower. The riced cauliflower is sold in a multi-pack format in an important club channel in North America. This has allowed the Via Emilia brand to grow in significant percentage points over the total pool of brands handled by the company. The choices made between 2018 and 2020 highlight the attention Emilia Foods pays to its brand growth and the development of products with a high degree of innovation. An example of this is plant-based meat alternatives, whose trend has developed recently, but has required and still requires constant research in order to respond to the well-being and sustainability needs of the consumers. Another example of note is Emilia Food's veggie fries. An inviting and easy-to-prepare snack, even in the oven; similar to French fries, but made with vegetables. An excellent and tasty alternative to which it will be difficult to say no."

www.emiliafoods.it





Galletti

The Company Galletti boasts the claim of OLD ARTISAN-VINEGAR FACTORY SINCE 1871, as it has been producing wine-vinegar for 5 generations. The founder Francesco Galletti moved from Modena to the surroundings of Cremona; there he started a food & rest point activity, both for the small village of San Daniele Po and for anyone passing on barges the Po river. He exchanged typical products of Cremona with dressed pork products from Parma and wines from Modena.

Beside to these activities, he started the production of vinegar. Our lands, unsuitable for the cultivation of vines, give low-gradation wines that are easy to deplete and alter, but suitable for transformation into vinegar. In this way, in 1871, the "Old Vinegar Factory" was born.

PRODUCTION

Since 1871 the Galletti family has continued its activity with the same passion and self-sacrifice as ever, creating its products with innovative and cutting-edge technologies, respecting a consolidated tradition and affirmed by a solid reputation. For the Galletti family it is essential to guarantee both the quality and the roots of its products in the territory and, to achieve this standard, during the supplying phase all raw materials are rigorously checked and traced. In addition, each production process is verified and analyzed by our internal laboratory, in order to monitor and limit the use of additives and preservatives as much as possible.

To meet the various ethical, health and religious needs, our products comply with a wide range of certifications:

- Production process: IFS / BRC;
- Of organic product: ICEA VEGAN PRODUCTS / ICEA BIO-VEGAN PRODUCTS;
- For the American market: FDA;
- For the KOSHER market:
- For the HALAL market;
- For the Swiss market: BIO-SUISSE ORGAN-
- For feed: GMP +





La ditta Galletti vanta l'appellativo di ANTICO ACETIFICIO ARTIGIANO FIN DAL 1871, in quanto produce aceto di vino da 5 generazioni. Il fondatore, Galletti Francesco, trasferitosi da Modena a San Daniele Po (Cremona), dove aveva avviato un punto di sosta e ristoro per gli abitanti della piccola comunità e per coloro che transitavano con i barconi da trasporto lungo il fiume Po. Ai viaggiatori di passaggio venivano offerti prodotti tipici cremonesi ,in cambio di salumi parmensi e vini modenesi. Accanto a questa attività, il signor Galletti pensò di iniziare la produzione di aceto. Le nostre terre, non idonee alla coltivazione della vite, danno vini a bassa gradazione facili quindi a svigorire e ad alterarsi, ma adatti ad essere trasformati in aceto. Fu così che nel 1871 nacque l'Antica Fabbrica di Aceto Galletti

PRODUZIONE

Dal 1871 la Famiglia Galletti prosegue la propria attività con la stessa passione ed abnegazione di sempre, realizzando con tecnologie innovative ed all'avanguardia i propri prodotti, rispettando una consolidata tradizione ed affermata da una solida reputazione. Per la Famiglia Galletti è fondamentale garantire sia la qualità che il radicamento sul territorio dei propri prodotti e, per raggiungere questo standard, durante la fase di approvvigionamento tutte le materie prime vengono rigorosamente controllate e tracciate. Inoltre, ogni processo produttivo viene verificato ed analizzato dal nostro laboratorio interno, allo scopo di monitorare e limitare il più possibile l'utilizzo di additivi e conservanti. Per soddisfare le diverse esigenze etiche, sanitarie e religiose, i nostri prodotti sono conformi ad un'ampia gamma di certificazioni:

- Di processo produttivo: IFS/BRC;

- Di prodotto biologico: ICEA VEGAN PRODUCTS/ICEA BIO-VEGAN PRODUCTS;
- Per il mercato Americano: FDA;
- Per il mercato KOSHER:
- Per il mercato HALAL;
- Per il mercato Svizzero: BIO-SUISSE ORGANIC;
- Per i mangimi: GMP+

Il perfetto riassunto della nostra filosofia si riassume in tre valori fondamentali: TRADIZIONE – TECNOLOGIA – TRACCIABILITA' GAMMA PRODUTTIVA

delle persone, ma anche sulla qualità di prodotti conosciuti e ben apprezzati. Siamo in grado di offre ai nostri clienti una gamma completa di prodotti convenzionali e biologici. L'aceto di vino è sicuramente la tipologia più conosciuta; viene da noi tuttora prodotto secondo una consolidata tradizione, da vini Italiani selezionati e di qualità. Dal succo di pregiate mele Italiane presentiamo poi l'aceto di mele, un prodotto tollerato anche da quei consumatori che non gradiscono l'aceto di vino ma condimenti più delicati. Un prodotto di cui andiamo sicuramente molto fieri è l'**aceto di riso** di cui siamo i soli produttori Europei. Il suo gusto morbido e delicato presenta una leggera sapidità che permette di limitare l'abuso di sale in cucina. Il suo retaggio orientale lo rende idoneo a preparazioni di pesce crudo e insalate. Infine, una menzione speciale merita l'aceto di malto, particolarmente apprezzato dai consumatori del nord Europa. Il suo gusto deciso e corposo lo rende molto adatto per insaporire carne alla griglia, verdure cotte e, persino, le patatine fritte. La gamma viene poi arricchita dal **succo di** limone ed infine, dai nostri sottoli e sottaceti: cipolle Borettane, Carciofi alla Romana e un **Contorno Appetitoso**, prodotti con verdure raccolte dal fresco e lavorate secondo rigidi criteri di qualità. Infine, negli ultimi dieci anni, accanto alla produzione dell'aceto la ditta Galletti ha affiancato la produzione di estratti e sciroppi di malto e di altri cereali ad utilizzo industriale.

Un'azienda che lavora da oltre 140 anni basa la propria storicità non solo sul valore

ACETO BALSAMICO DI MODENA

All'interno della cantina di Modena produciamo il rinomato condimento Modenese. Per l'**Aceto Balsamico di Modena IGP** usiamo tanta passione e regole semplici: buon aceto di vino invecchiato, mosto cotto della zona tipica e tempi adeguati di maturazione nel legno. L'Aceto Balsamico di Modena IGP, prodotto italiano diffuso oramai a livello mondiale, ha conquistato una gran parte di buongustai sia per il suo utilizzo come condimento sia come ingrediente nelle preparazioni di cucina. L' **Aceto Balsamico Tra-**



We resume our philosophy in three fundamental values:

TRADITION - TECHNOLOGY - TRACEABILITY

The production site of San Daniele Po has been the seat of Galletti Snc since 1871. However, over the years the Galletti Company has grown, going from one to three plants: two in San Daniele Po and one in Modena. The first is dedicated to the production of wine vinegar, flavored vinegars, apple vinegar and dressings. The Modena cellar is dedicated to the production of Balsamic Vinegar of Modena IGP and Traditional Balsamic Vinegar of Modena DOP.

PRODUCTIVE RANGE

A company that has been working for over 140 years bases its historicity not only on the value of people, but also on the quality of well-known and well-appreciated products. We are able to offer our customers a **full range of conventional and organic products**.

Wine vinegar is certainly the best known type; we produce it according to a consolidated tradition, from selected and quality Italian wines. From the juice of fine Italian apples we then present the apple vinegar, a product tolerated even by those consumers who do not like wine vinegar, but more delicate dressings. One product that we are certainly very proud of is rice vinegar, we are the only European producers. Its soft and delicate taste has a slight flavor that allows you to limit the abuse of salt in the kitchen; its oriental heritage makes it suitable for raw fish preparations and salads. Finally, a special mention deserves the malt vinegar, particularly appreciated by consumers in northern Europe. Its strong and full-bodied taste makes it very suitable for flavoring grilled meat, cooked vegetables and even French fries. The range is then enriched by lemon juice and finally by our pickled vegetables: Borettane onions, Artichokes Roman Style and an Mixed Vegetables, produced with freshly picked vegetables and processed according to strict quality criteria.

Finally, in the last ten years, alongside the production of vinegar, the Galletti company has started the production of **extracts and syrups of malt and other cereals** for industrial use.

BALSAMIC VINEGAR OF MODENA

Inside the Modena cellar we produce the renowned Modenese dressing. For **Balsamic Vinegar of Modena IGP** we use a lot of passion and simple rules: good aged wine vinegar, cooked must from the typical area and adequate times of maturation in the wood. The

Balsamic Vinegar of Modena IGP, an Italian product now spread worldwide, has conquered a large part of gourmets both for its use as a seasoning and as an ingredient in cooking preparations.

Traditional Balsamic Vinegar of Modena DOP is intended for those consumers who love refined tastes and the most sought-after products. Obtained from the fermentation of the grape must grown in the province of Modena, cooked over direct heat in open jars. Aging lasts at least 12 years, through decanting into barrels of different sizes and wood. Ideal to enrich the flavor of traditional dishes such as fresh tortelli or elaborate risotto.

From the combination of cooked grape must and Balsamic Vinegar of Modena PGI we have created the **MO-DENACREM** line, also available in flavored version with apple (with apple juice) and strawberry (with strawberry juice). New flavorings are being studied which will be ready soon.

Finally, among our products we also find the **Gold of Modena**. Obtained from the combination of high-grade white wine vinegar and Trebbiano grape must, it has a more sweet and sour taste and an intense fruity note; suitable ingredient for the typical preparations of Anglo-Saxon and Far Eastern kitchen.

GALLETTI GOURMET

Vinegar market is characterized by a strong maturity level and a confused and chaotic product offer.

The quality is not always perceived due to increasingly aggressive price policies that discredit the real value of the finished product. For this reason, the Galletti company decided to focus on its attention on a range of products with high added value and made with Italian and selected raw materials. We have chosen, for this line, a bottle with a simple but elegant shape and able to enhances its content. The Galletti Gourmet line is aimed at a demanding consumer, competent and attentive to their health and well-being. The choice to include some biological references in the assortment is therefore not accidental.

The range consists of high-grade vinegars and organic products: WHITE WINE VINEGAR acidity 7.2%, RED WINE VINEGAR acidity 7.2%, GOLD OF MODENA acidity 5%, BALSAMIC VINEGAR OF MODENA IGP, ORGANIC APPLE VINEGAR acidity 5% ORGANIC NON-FILTERED APPLE VINEGAR acidity 5%, ORGANIC RICE VINEGAR acidity 5%.

www.gallettisnc.com



dizionale di Modena DOP è destinato a quei consumatori che amano i gusti raffinati e i prodotti più ricercati. Ottenuto dalla fermentazione del mosto di uve coltivate nella provincia di Modena, cotto a fuoco diretto in vasi aperti. L'invecchiamento dura almeno 12 anni, attraverso travasi in botticelle di dimensioni e legno diverso. Ideale per arricchire il sapore di piatti della tradizione come tortelli freschi o risotti elaborati. La grande notorietà dell' Aceto Balsamico di Modena ha favorito il suo utilizzo anche all'interno di nuovi prodotti, creando nuove combinazioni di gusti e sapori che arricchiscono ancor di più la nostra cucina. All'interno del nostro assortimento troviamo due diverse varianti di questi nuovi condimenti: Dalla combinazione di mosto d'uva cotto e Aceto Balsamico di Modena IGP abbiamo ideato la linea MODENACREM, disponibile anche in versione aromatizzata ai gusti mela (con succo di mela) e fragola (con succo di fragola). Sono allo studio nuove aromatizzazioni che saranno pronte a breve. Infine, tra i nostri prodotti troviamo anche l'Oro di Modena. Ottenuto dalla combinazione di Aceto di Vino bianco ad alta gradazione e mosto d'uva Trebbiano, presenta un gusto più agrodolce ed un'intensa nota fruttata; idoneo ingrediente per le preparazioni tipiche della cucina Anglosassone e dell'Estremo Oriente.

GALLETTI GOURMET

In un mercato ormai maturo come quello dell'aceto e con un'offerta di prodotti sempre più confusa e caotica, la qualità non sempre viene percepita a causa di politiche di prezzo sempre più aggressive che screditano il reale valore del prodotto finito. Per questo motivo, l'azienda Galletti ha sentito l'esigenza di focalizzare la propria attenzione su una gamma di prodotti ad elevato valore aggiunto e realizzati con materie prime Italiane e selezionate. Abbiamo scelto, per questa linea, una bottiglia dalla forma semplice ma elegante e che ne valorizzi al meglio il contenuto. La linea Galletti Gourmet è rivolta ad un consumatore esigente, competente e attento alla propria salute ed al proprio benessere. La scelta di inserire nell'assortimento alcune referenze biologiche non è quindi casuale. La gamma si compone di aceti ad alta gradazione e prodotti biologici: ACETO DI VINO BIANCO acidità 7,2%, ACETO DI VINO ROSSO acidità 7,2%, ORO DI MODENA acidità 5%, ACETO BALSAMICO DI MODENA IGP, ACETO DI MELE BIOLOGICO acidità 5% ACETO DI MELE BIOLOGICO NON-FILTRATO acidità 5%, ACETO DI RISO BIOLOGICO acidità 5%.

www.gallettisnc.com

Control Colors

radizione

ecnologia

racciabilità

Tradition • Technology • Traceability







EXTRA VIRGIN OLIVE OIL "IGP TOSCANO COLLINE DELLA LUNIGIANA"

The history of the company is over a century long, but only since 1954, the grandfather Alfredo, decides to take full advantage of the agriculture potential of the hills of Fosdinovo. His passion has contributed to the development of the company which, thanks to the introduction of new production techniques, has constantly improved. Today we continue to believe in the local economy and in the development of a full certified oil from our territory, an extra Virgin Olive Oil IGP from Tuscany - Colline della Lunigiana.

It is obtained by processing exclusively olives of our territory, pressed in just 6 hours from the harvest, managed by our Farm and by contributions from local producers.

The origin of the product is guaranteed by the Certification of the Consortium for the Protection of Tuscan Extra Virgin Olive Oil, which carries out strict controls on all stages of production and on the quality of the product itself.







Thanks to a project dedicated to the enhancement of our Territory, in the Municipality of Fosdinovo, we take care of more than 1200 plants from which we obtain olives to give life to this Excellence that is the extra virgin olive oil "IGP Toscano - Colline della Lunigiana".

It's ideal with bruschetta, pinzimonio, fresh vegetables, legumes, soups, grilled meat, barbecued ribs, baked fish with aromatic herbs, octopus salad, grilled roasts and shellfish.

Awards 2018 and 2019:

- Special Mention at the "Tuscany Food Awards
- Selected from the best DOP and Tuscany IGP oils
- Special mention "Golden Mermaid" of Sorrento

SHOP ONLINE: www.oliomoro.it





Grazie ad un progetto dedicato alla valorizzazione del nostro Territorio, nel Comune di Fosdinovo, ci prendiamo cura di più di 1200 piante da cui ricaviamo le olive per dare vita a questa Eccellenza che è l'Olio extravergine di oliva "IGP Toscano - Colline della Lunigiana".

È ideale con bruschette, pinzimonio, verdure fresche, legumi, minestre, zuppe, carne alla brace, costate alla brace, pesci al forno con erbe aromatiche, insalata di polpo, arrosti grigliati e crostacei.

Premi 2018 e 2019:

- Menzione speciale ai "Tuscany Food Awards".
- Selezionato fra i migliori oli Dop e Igp Toscani Menzione speciale "Sirena D'oro" di Sorrento

ORDINI ONLINE SU: www.oliomoro.it





THIS IS NOT JUST PASTA

This is not just pasta, it is also the story of

a family that through 4 generations, selects and mills only the finest durum wheat to produce a premium pasta made in the Molise Region, with unique characteristics that cannot be reproduced elsewhere: bronzed drawn, tasty and with a strong firmness during and after cooking phase. Enstablished in 1912 in the heart of Molise La Molisana has become from the original artisan workshop, through a century of history, one of the most appreciated national pasta brands. In 2011, the pasta factory was acquired by the Ferro family that dedicates itself for 4 generations to production of high quality durum wheat semolina. The historical millers' family has a centuries-old tradition and international credibility built over years which enables it

QUESTA NON È SEMPLICEMENTE UNA PASTA

Questa non è semplicemente una pasta, ma è la storia di una famiglia che da più di un secolo seleziona e macina solo i grani più pregiati e di una terra, il Molise, che per le sue caratteristiche irripetibili è il luogo ideale per dare alla luce una pasta unica, trafilata al bronzo, gustosa, tenace e dalla perfetta tenuta in cottura.

Il Pastificio La Molisana nasce come bottega artigianale nel 1912 e in pochi decenni si afferma come leader nel settore della produzione di pasta di semola. Nel marzo del 2011 la Famiglia Ferro acquisisce il brand scegliendo una convergenza strategica tra Molino e Pastificio per gestire l'intera filiera di produzione. A seguito dell'acquisizione lo stabilimento è stato completamente rinnovato: in 9 anni sono stati investiti oltre 60 milioni di euro per un radicale rinnovamento dei comparti più strategici. L'azienda oggi è il quarto player nello scenario nazionale della pasta di semola secca e co-leader nel segmento delle paste Integrali ed



food bev

to carefully select solely the best wheat qualities with great competence in the worldwide markets. This step marks the beginning of a new season of growth and success for La Molisana which invested over 60 million euros for developing any crucial departments.

Today it is the forth national player and exports in over 80 countries of the world (there were 30 in 2011), mainly in Canada, USA, Brazil, Spain, Japan and Australia. In 2019 it was awarded with 4 prestigious prizes including the Leonardo Quality Italy Award assigned to the company by the Prime Minister for quality and vocation for export. Since 2011 La Molisana controls the entire life cycle of pasta-making and works on three production sites: silos, mill and pasta factory. Its signature in milling process is the stone debranning, a modern technology which employs an ancient method that gently purifies grains preserving their original properties. The wisdom in mixing quality grains of different varieties of our Master Miller together with technical skills of its Master Pasta Maker along with the most advanced technologies are the secret of pasta La Molisana. Our Pasta factory is located at 730 meters above sea offers unpolluted air to perfectly clean drying our pasta and pure, cold water with oligomineral characteristics captured in the heart of the Matese Mountain to knead our semolina. This is the secret of Pasta La Molisana: high gluten index to keep firmness in cooking phase, excellent protein content to preserve the shape and the original structure and finally an amazing yellow index, to make the pasta more appealing and appetizing. The company offers a range of about 100 bronze drawn shapes, including semolina pasta and egg pasta, and the Spaghetto Quadrato, a flagship product launched in 2013 and which soon became a best seller. Innovation represents for La Molisana an important sales driver.

www.lamolisana.it



esporta in oltre 80 paesi del mondo e nel 2019 è stata insignita di 4 prestigiosi riconoscimenti tra cui il Premio Leonardo Qualità Italia assegnato all'azienda dal Presidente del Consiglio per qualità e vocazione all'export.

I Ferro, mugnai dal 1910, in oltre un secolo hanno affinato l'arte di scegliere solo le varietà di grano più pregiate e dal 2018 hanno convertito la produzione destinata al mercato nazionale al SOLO GRANO ITALIANO coltivato esclusivamente in Molise, Puglia, Marche, Lazio e Abruzzo, regioni vocate alla produzione di cereali. I grani con elevato contenuto proteico vengono lavorati nel molino e decorticati secondo l'antico metodo a pietra che purifica il chicco con dolcezza e ottiene dalla macinazione solo il cuore, ricco di sapore e proprietà nutritive. Il resto accade nel pastificio, uno stabilimento all'avanguardia, incastonato nel cuore del Molise che gode del raro privilegio di produrre a 730 metri di altezza, dove l'aria pura e incontaminata







di montagna diventa un alleato prezioso per un'essiccazione sana. Inoltre l'acqua impiegata per impastare le semole sgorga nel cuore del Parco del Matese con caratteristiche oligominerali, pura e cristallina.

L'azienda propone una gamma di circa 100 formati trafilati al bronzo, tra cui emerge lo Spaghetto Quadrato, prodotto di punta lanciato nel 2013 e divenuto in breve un best seller. L'innovazione rappresenta per La Molisana un importante driver di vendita. In pochi anni moltissime le novità di prodotto, dalla Linea Pastificio Extra di Lusso con il 15% di proteine che si aggiudica il premio per miglior packaging nell'ambito degli Anuga Awards 2015, alla gamma di Semole e Farine che mette a frutto l'elevato expertise nel settore molitorio, alla linea Collezione da Chef dedicata al canale della ristorazione espressa. Inoltre il 2016 l'azienda potenzia l'offerta delle Paste Integrali ricche di fibre e integra la gamma. Moltissime le novità di prodotto anche nel 2019-2020: cinque nuovi formati - Trighetto, Spaghetto Quadrato Bucato, Quadrotto e Cubetto e Scialatiello - studiati per garantire tenacità alla masticazione, resistenza in cottura e il piacere nuovo che stuzzica ricette originali. Una proposta efficace per innovare la routine del primo piatto in casa e per rendere unico il menù del ristorante.

www.lamolisana.it





LA TRADIZIONE CAMBIA FORMA

La Molisana lancia quattro nuovi formati, 100% italiani dalla materia prima al design, studiati per garantire tenacità, resistenza in cottura e il piacere nuovo che stuzzica ricette originali.

Sinuose e calde, le nuove forme esaltano sapori e consistenze, trasformando il rito del primo piatto in un'esperienza sublime!







SPAGHETTO QUADRATO BUCATO 4



OUADROTTO 88

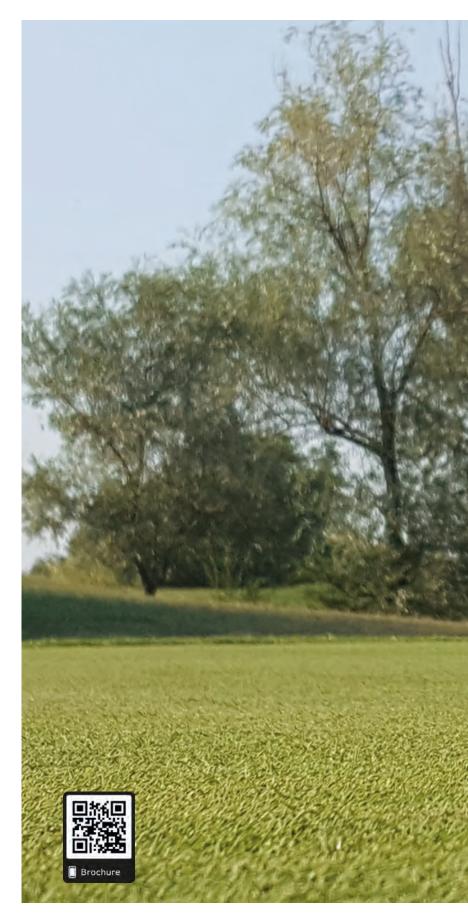


MODERN ARTISAN ROASTING

Loreto caffe is a modern and artisanal roasting, inspired by an idea and the passion of Sebastiano Giardinelli, innovative man as well as a great coffee connoisseur. The company selects the best green coffee (Arabic and Robusta) making high quality mixture following the traditional rules, including the slow roasting.

Production

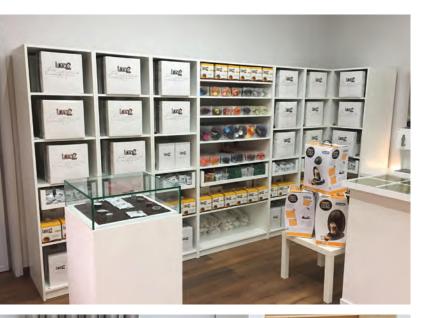
The company integrating traditions and new technologies aims at the packaging of coffee beans for the sector Horeca, capsules and pods for vending and GDO, following each phase of production to always guarantee a product quality. We produce three types of bar blends under the Loreto brand: Crema



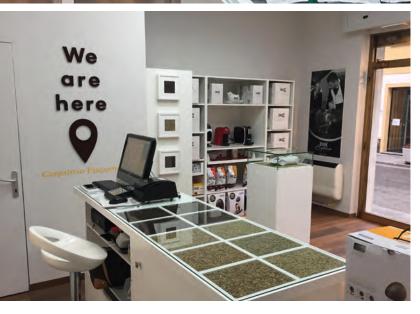


coffee -











Bar, Sublime, Prestige, a mixture for Vending and one Biological Blend. You have the possibility to produce the branded product (Private Label) designed for businesses who have a well-known and desired brand present on the market with a complete line, counting on the know-how and excellent quality. Loreto Caffè Store is characterised by a modern layout, it welcomes you in a comfortable environment. It offers a wide choice to provide the solutions our customers are looking for. Inside our sales points you can find only products branded Loreto caffe, as coffee beans, ground coffee, capsules, cardboards, coffee machines, infusions, barley, ginseng, liqueurs, sorbets etc etc. Loreto caffe, in addition to the products and services, provides all the know-how and advices concerning the aoodwill.

Loreto Caffè Store is the ideal solution to take up an activity, providing a widely-consumed product with a growing market.

www.loretocaffe.it

godere di una buona pausa caffè. All'interno del punto vendita troverai solo prodotti firmati Loreto caffè, dal caffè in grani, macinati, capsule, cialde, macchine di caffè al thè, tisane, orzo, ginseng, sorbetti, liquori ecc. Loreto Caffè oltre ai prodotti ed ai servizi fornisce tutto il know-how e la consulenza per l'avviamento.

Loreto Caffè Store è la soluzione ideale per avviare la tua attività fornendo un prodotto di largo consumo e in forte crescita.

www.loretocaffe.it







an event by



with the patronage of





2020 MARCA TECHNICAL SCIENTIFIC COMMITTEE









































CECCHIN ANDREA AND CARLO FOOD LABORATORY

The taste is that of fresh pasta. The secret is a passionate love that has kept all the genuine characteristics of the homemade product, made with fresh ingredients that remind forgotten flavours.

The doughs are the result of exclusive recipes developed within the company: durum wheat semolina, water, seasonal vegetables and the culinary tradition of Veneto - all this contributes to exalt the product up to our tables for a tasty and rich daily menu.

Choosing the best flours, which help the pasta to be compact and rough, fresh eggs and the most genuine ingredients, Pastificio









Cecchin is a symbol of a homemade production all over Veneto, made with skilful art at the highest levels of quality and service.

Managed by Andrea and Carlo Cecchin, the esteemed family-run artisan laboratory- which nonetheless makes use of modern production processes - boasts a varied and carefully selected range of homemade products, carefully selected with some specialities of the house.

They range from fresh egg pasta to tortelloni and ravioli filled with seasonal vegetables.

From cappelletti and dumplings filled with ham to ready-to-bake crespelle with a variety of delicious fillings. From potato or pumpkin gnocchi to sweet tortelli stuffed with custard and jams.







Everything is made in the name of genuineness.

The business began twenty years ago, when two brothers, Andrea and Carlo Cecchin, decided to start a new adventure in a sector that had always fascinated them and that they knew very well.

The two brothers ran the business on their own, following both the production and the commercial side; later on, thanks to the success they achieved, some trusted people joined the company.

At first, the products were sold mainly in shops, delicatessens and restaurants of the area, but later on, also the big distribution started to appreciate them and now they can be found also in the best supermarkets.

Some years ago, the historical headquarters of Galliera Veneta moved to Tezze sul Brenta, near the production plant.

In both plants, there are cutting-edge equipment and machinery, which allow artisanal processing, with the best working standards in total respect of HACCP and hygiene requirements.

Both plants are IFS certified.

www.pastacecchin.it



I due fratelli gestivano tutto da soli, seguendo sia la parte della produzione che quella del commercio; in seguito, grazie al buon successo riscosso, entrarono a far parte dell'azienda anche alcune persone di fiducia.

I prodotti, inizialmente, venivano commercializzati soprattutto nei negozi, gastronomie e ristoranti della zona, successivamente, anche la grande distribuzione li ha apprezzati ed ecco che ora, si trovano anche presso le migliori catene di iper e supermercati.

Da qualche anno, la sede storica di Galliera Veneta si è spostata a Tezze sul Brenta, vicino all'unità produttiva già presente.

In ambedue gli stabilimenti, sono presenti impianti e macchinari di ultima generazione, che permettono una lavorazione artigianale, ma con i migliori standard lavorativi possibili nell'assoluto rispetto delle norme HACCP ed igieniche; entrambi gli stabilimenti sono certificati IFS.

www. pastacecchin.it





BADIA DI MORRONA WINE AND MUCH MORE

Located among the Pisan Hills between Pisa and Florence, Badia di Morrona is one of the four abbeys founded by the counts of Fucecchio. A wealthy family named Gaslini Alberti acquired ownership of the estate in 1939 and, with great foresight and passion, gave life to a wine-growing and wine-producing business covering a total area of 600 hectares in a small village called Terricciola, in the province of Pisa. Today the estate includes about 110 hectares of vineyards - mainly Sangiovese vines - and are cultivated respecting the environment, the ecosystem and the territory's biodiversity.

40 hectares are destined to the farm's olive trees, for which the company has recently got a Pieralisi oil mill of the latest generation, also making it available to other small producers of the area. 250 hectares of arable land are at the service of the hunting reserve (400 hectares) since the crop is used to feed wild boars and mouflons to reduce the use of feed. The estate has a total of 120 beds distributed in 8 structures, including villas and apartments. Finally, the restaurant called "La Fornace" (the furnace) offers a menu that includes "zero kilometres" raw materials because it uses the meat coming from the farm's reserve and the vegetables and fruit from the farm garden.

At the Badia di Morrona, the cellars have been constructed on six different levels, but this will not be immediately evident because they are almost completely below ground thanks to work, much desired by the Gaslini Alberti family, aimed at fully







respecting the surrounding environment and landscape. You will enter initially into the fermentation area with its temperature-controlled stainless steel tanks and you will already find yourself at the second level, the bottling facilities are below. Two flights of stairs will take you to the third level, where there are other fermentation tanks, smaller in size, utilized for the production of the white wines. On the fourth level you will enter into the large round space which houses the oak casks and small oak barrels utilized for the aging of the estate's most important wines. You will then arrive at the fifth level where the cement tanks, which many consider particularly suitable for the stocking of the wine before it will be bottled. This is, as well, the level of the estate's shop where visitors will be able to taste and acquire all of the Badia di Morrona products, including the extra-virgin olive oil. The floor above, which houses the estate "vinsantaia", the space where the Vin Santo is aged, and is not open to visits.

The estate is open seven days a week for guided visits, though only with an obligatory advance reservation.

You can also request the price list and have your products delivered to your home.

Contacts for information, orders, costs, and reservations: By telephone +39 0587-658505

extension 2-3 during office hours,

or by e-mail: clienti@badiadimorrona.it







voluto dalla famiglia Gaslini Alberti. Le visite quidate partono dall'area vinificazione con le sue vasche termo condizionate, e poi si passa al secondo livello (sotto c'è l'area imbottigliamento), due rampe di scale per salire al terzo livello dove ci sono altre vasche in acciaio, ma più piccole, destinate ai vini bianchi. Al quarto livello la grande sala rotonda dove botti e barrique consentono l'evoluzione dei principali vini aziendali. Si arriva poi al quinto piano dove si trovano le vasche di cemento, preziose per lo stoccaggio dei vini in pre imbottigliamento. Siamo anche a livello del negozio dove è possibile assaggiare e acquistare tutti i prodotti dell'azienda, olio extra vergine compreso. Al piano superiore la vinsantaia (non visitabile).

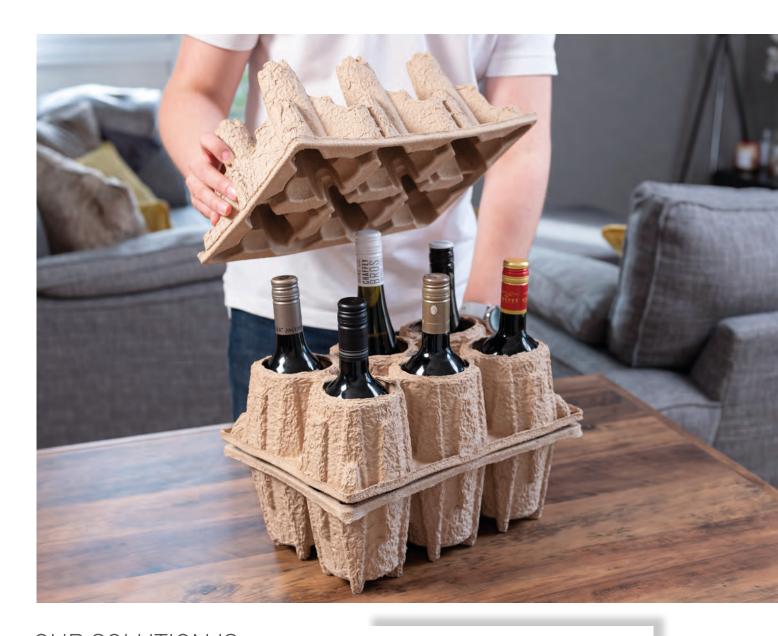
L'azienda è aperta tutti i giorni per le visite guidate purché su prenotazione che è obbligatoria.

Si può anche richiedere il listino e i prodotti verranno consegnati a casa

Per informazioni, costi, ordini e prenotazioni:

Tel. 0587-658505 – interno 2-3 orario ufficio **E-mail: clienti@badiadimorrona.it**





OUR SOLUTION IS AN ECO-FRIENDLY TRANSPORTATION PACK

Our solution is an eco-friendly transportation pack.

The moulded pulp bottle protectors wrap the bottle from top to bottom and to protect it from damage in transport.

The inner clam-shell protector fits snugly inside a corrugate outer transit case. Both are fully recyclable and provide versatile

CANTINETTE IN POLPA DI CELLULOSA

Le nostre nuove Cantinette in Polpa di Cellulosa per Bottiglie sappresentano una soluzione di Packaging "Green" alternativa ai tradizionali Imballaggi in Plastica e in Polistirolo.

ECONOMICHE

• Garantiscono performance molto elevate ad un prezzo estremamente vantaggioso.

VERSATILI

- La loro natura flessibile e versatile si adatta facilmente a tutte le tipologie, forme e dimensioni di Bottiglie presenti nel variegato Settore del Wine&Beverage: Vini, Liquori, Champagne/Magnum, etc.
- Veloci da montare e facili da utilizzare.



transportation for spirits, wine, prosecco or champagne. Three moulded pulp fitments; for the top, middle and bottom of the bottle, offer superior cushioning and protection, even with rough handling. The fitments are held in place by a corrugate carton which can proudly display your brand or stay a natural brown for a more eco-friendly look.

The pack is entirely recyclable, compostable and biodegradable, providing a sustainable packaging solution for wine, spirits, champagne and magnum bottles. Individual fitments are designed to nest together for compact storage and cost-effective transportation.

Compared to market alternatives, the fitments reduce the amount of storage space required and reduce the amount of procurement expenditure on transport.

www.eredicaimi.it

MINOR SPAZIO DI STOCCAGGIO = MENO COSTI DI TRASPORTO

 Riducono di molto la quantità di spazio di stoccaggio in Magazzino e di conseguenza i costi di trasporto.

TRASPORTI OMOLOGATI, CERTIFICATI E SICURI

- Non crediamo si dovrebbe scegliere tra la Sicurezza e la Sostenibilità: per questo abbiamo effettuato tutte le necessarie prove di caduta sia per gli Standard di settore che per tutte le altre possibili situazioni critiche.
- I vostri prodotti potranno quindi essere spediti ovunque con la garanzia di massima protezione: le Cantinette sono state progettate per minimizzare il numero di problemi dovuti alla rottura delle Bottiglie, anche in condizioni di trasporto particolarmente difficili.

www.eredicaimi.it







AUTOMATIC SYSTEM CONTROL (A.S.C.), MARKING OR LASER MARKING

After a 2012 marked by the event of the deadly earth quake in Emilia (6 months closed with very large economic losses), the Automatic System Control (ASC) was back on its feet with great difficulty and in 2014 recorded a slight recovery and our presence in the catalog EXPO we want to communicate that, despite our being a small company, we are all ways able to serve even the largest confectionery ". Laser technology made by ASC-Mark, in fact, is of great interest to all: "This is the marking or laser marking for fresh hams, cooked, seasoned, and half carcasses presented in 2012, who then got the Italian and European patent. Laser marking, in addition to fighting counterfeiting, enables to fulfill the European rules became operational from 01.04.2015, which requires permanent marking of stamps and lots up for sale at supermarkets. Here we attach a demonstration marking. We remain at your disposal for any requirement about and we send many regards.

www.asc-mo.com

AUTOMATIC SYSTEM CONTROL (A.S.C.), MARCATURA O BOLLATURA LASER

Dopo un 2012 segnato dall'evento funesto del terremoto in Emilia (6 mesi di chiusura con danni economici molto grandi), la Automatic System Control (A.S.C.) si è rimessa in piedi con grande fatica e nel 2014 ha fatto registrare una leggera ripresa e con la propria presenza in questo catalogo distribuito a EXPO 2015, desidera comunicare che, pur essendo una piccola realtà, è comunque in grado di servire anche i salumifici più grandi". La tecnologia Laser-Mark presentata da Automatic System Control infatti è di forte interesse per tutti: 'Si tratta della marcatura o bollatura laser per prosciutti freschi, cotti, stagionati, e mezzene presentata nel 2012, che ha poi ottenuto il brevetto italiano ed europeo."La marcatura laser, oltre a combattere la contraffazione, consente di assolvere alla normativa Europea diventata operativa dal 01-04-2015, che richiede una marcatura indelebile dei bolli e dei lotti fino alla vendita presso la grande distribuzione. Automatic System Control è a disposizione degli operatori per ogni eventuale esigenza o informazione.

www.asc-mo.com









THE MAGIC OF A PLACE

Our supply chain produces Parmigiano Reggiano cheese in a mountainous area where our cattle are fed with organically certified fodder coming from local lands, near the production area.

ANIMAL WELL-BEING

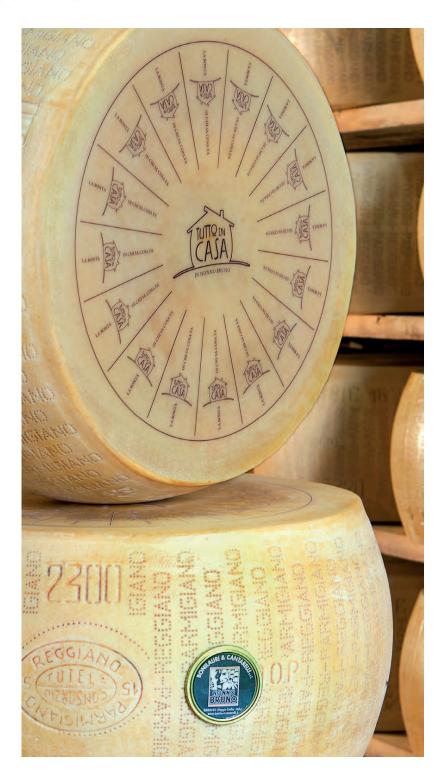
Maximum care and attention are paid to the well-being of our animals from a nutritional point of view and in terms of hygiene and sanitary conditions. The structures housing the animals are excellent and respect the required space for freedom of movement, with access to outdoor pastures.

THE PROCESSING

Zero kilometre food products are processed on-site avoiding a significant impoverishment of milk due to transport: this process gives life to a product that can be qualified as HOMEMADE. As for the salting process, cheese wheels stay in the vats for a lower amount of time than traditional standards resulting in a lower amount of sodium. It's also worth mentioning the absence of lactose due to the cheesemaking process.

THE QUALITY OF MILK

Both the quality of our milk and its processing make HOMEMADE Parmigiano Reggiano DOP a product rich in omega-3 fatty acid, also thanks to the introduction of flax in cattle diets. Particular attention is also paid to the identification of contaminating elements to guarantee the maximum healthiness of the product. With no added preservatives









and rich in nutrients, our cheese has a unique concentration of vitamins, proteins, calcium and mineral salts.

HOMEMADE Parmigiano Reggiano is very tasty and easy to digest because our quality comes from doing things right.

The features that make HOMEMADE Parmigiano Reggiano unique are:

- HIGH OMEGA-3 CONTENT
- LOW SODIUM LEVEL
- PARATUBERCULOSIS-FREE

HOMEMADE Parmigiano Reggiano DOP is the best product of Nonno Bruno's supply chain, made with great care by people who genuinely love nature and respect tradition. The long-standing experience in the cheesemaking sector has given life to a product of certified quality through all stages of the production process.

www.bonilauri-cantarelli.it

LA MAGIA DI UN LUOGO

Il Parmigiano Reggiano della nostra filiera è prodotto in zona montana e i nostri bovini sono alimentati con foraggi scelti prevalentemente a certificazione biologica e provenienti da terreni della zona di produzione.

IL BENESSERE DEGLI ANIMALI Massima cura e attenzione sono rivolte al benessere degli animali, non solo dal punto di vista nutrizionale ma anche grazie alla struttura che ospita gli animali in condizioni igienico-sanitarie ottimali, rispettando gli spazi necessari per la libertà di movimento e dando loro la possibilità di accedere a pascoli esterni.

LA LAVORAZIONE

La lavorazione a km zero permette una trasformazione in loco evitando , come invece spesso avviene, l'impoverimento del latte dovuto ai trasferimenti: per questo TUTTO IN CASA si chiama così.

La salatura delle forme avviene con una minore permanenza nelle vasche rispetto agli standard tradizionali, comportando un ridotto contenuto di sodio. Da non sottovalutare l'assenza di lattosio dovuta al processo di caseificazione del latte.



typical cheeses



LA QUALITÀ DEL LATTE

La qualità del nostro latte e della sua lavorazione fanno del Parmigiano Reggiano Dop TUTTO IN CASA un prodotto con un alto livello di Omega 3, grazie ai semi di lino somministrati ai bovini. Particolare attenzione è rivolta anche alla ricerca di elementi contaminanti per garantire la massima salubrità del prodotto. Senza additivi e ricco dal punto di vista nutrizionale, il nostro formaggio ha una concentrazione unica di vitamine, proteine, calcio e sali minerali.

Il Parmigiano Reggiano TUTTO IN CASA è gustoso e assolutamente digeribile, perché la nostra è la bontà di chi sa cosa fa.

Le peculiarità che rendono unico il Parmigiano Reggiano TUTTO IN CASA sono:

- ALTO CONTENUTO DI OMEGA 3
- IPOSODICO
- PROVIENE DA UN ALLEVAMENTO INDENNE DA PARATUBERCOLOSI

Prodotto di vanto della Filiera di Nonno Bruno, il Parmigiano Reggiano Dop TUTTO IN CASA nasce dalle sapienti mani di chi ama la natura nel modo più autentico e nel rispetto assoluto delle proprie origini. La lunga esperienza nel settore ha dato forma a un prodotto di certificata qualità in ogni passaggio produttivo.

www.bonilauri-cantarelli.i

i Formaggi D.O.P.











www.bonilauri-cantarelli.it

LA BONTÀ DI CHI SA COSA FA





CONVERSION PROJECT TO ORGANIC: BIODYNAMIC PRODUCTION TECHNIQUES

50 years ago Giancarlo and Valentina bought the estate that has now become the Azienda Agricola Valentina Cubi. The hills of Valpolicella, where the vineyards are located, are one of the most important wine territories in Italy and one of the most valuable in the region. The visit to the cellar is a real experience since all the production phases are followed internally, from the vineyard to the bottle and all the grapes are harvested by hand.

The conversion project to organic was strongly desired by Valentina, who believes in respecting the environment and the vineyard and protecting them. Now each wine is certified organic and, in the vineyards, we work using biodynamic production techniques.

Valentina and Giancarlo's goal has remained the same from the beginning: to market excellent Valpolicella, Ripasso, Amarone, Recioto, strictly organic certified, aiming to quality while respecting tradition and territory, in bottle and with their own brand. Every strategic choice made from the year of its foundation until today, has been made with this vision.

The wines have always stood out for their fresh and fruity style, for their great drinkability and for their authenticity, characteristics due to the decision to use only their own grapes and only the typical varieties of Valpolicella (Corvina, Corvinone, Rondinella, Molinara).

Since 2007, Valentina has started converting her vineyards to organic farming, starting from an en-



















vironmentally friendly protocol in which the vineyards and the territory have always been safeguarded, rather than yield and total quantity. The first certification arrived in 2010 and the general one in 2014. Valentina Cubi also produces organic extra virgin olive oil. It is called Verbasco, as the yellow flower that grows in Valpolicella, and it comes from our olive tree varieties Favarol, Leccino Frantoio and Grignano. 70% of the company's wines and extravirgin olive oil are exported to 15 countries around the world including Canada, USA, Holland, Great Britain, Belgium and Switzerland.

The winery follows a qualitative and never commercial protocol, analyzing and tasting wines in order to decide when to place them on the market. A meticulous work for the pleasure of the palate.

www.valentinacubi.it







DAMAK FOOD ONE OF THE LARGEST KEBAB PRODUCERS IN EUROPE

Damak is established in 2010 on the production of doner and meat products and now manufactures in 3 different locations in Poland.

Damak, which is one of the biggest doner producers in Europe with its taste, naturalness and production quality, increases its brand value day by day.

The flavor secret of products of Damak; we combine modern industrial style production with traditional methods in high-quality hygienic conditions.

Our products are exported to all European countries and contribute greatly to the Polish economy.





meat



Our ready-to-eat grilled products are individually frozen at -40C and above with Individual Quick Freezing (IQF) technology.

The contribution of this high technology freezing system to the taste and quality of our products is great.

With such advanced investments, we preserve the naturalness and taste of our products and deliver them to consumers.

We invest in robotic technology in our new production facilities built in European standards.

While increasing the product variety with these technological investments, we produce faster and healthier products.

Kebavita: another perspective on the kebab sector

You will be hearing much more of our Kebavita brand, which we have accelerated in 2018, within Damak.

Our Kebavita brand, which we consider as a golden ore for the fast food sector in Europe, is almost the representative of grilled doner.

Nowadays, when time is precious, you will be able to fulfill your desire to eat at home, especially in winter, with our practical products Kebavita.

We are changing the perception of ready-toeat foods in Europe with our grilled doner kebabs and all our grilled products.

Thanks to our wide distribution network, you will be able to find our small-weight Kebavita products in European and world markets.

www.damakfood.pl





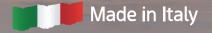




Affida a noi le tue miscele di caffè, scegli le nuove capsule compatibili Nespresso® in Alluminio. Dalla forma unica, riconoscibile ed elegante, garantiscono la massima protezione contro ossigeno, umidità e luce per il tuo caffè.



www.oncaffe.com



RAVANETTI RAW HAMS CRAFTMANSHIP



The Ravanetti Artemio Ham Factory is a small company located in Castrignano Costa on the Parma hills, at 600 meters above sea level, and therefore enjoys an optimal position for ham curing.

Our production is exclusively dedicated to Parma Ham, legs from heavy pigs born and bred in Italy and from farms and slaughterhouses recognized by the D.O.P.

Starting from a careful selection of the raw material, it follows a process carried out respecting tradition and using sea salt as the only ingredient, adding our experience that allows us to work ham ham with care and absolute craftsmanship.

By ventilating the maturing rooms by opening the windows we allow the wind coming from the sea, through the woods and pine forests of our hills, to give our ham a unique flavor and aroma that finds its maximum expression in the long maturing process.

The excellence of the raw material, the value of the craftsmanship, the long seasoning, the passion, the commitment and the accuracy in carrying out the artisan vocation of our lands; a delicate process in which the unmistakable bouquet of our ham flowers.

www.ravanettiprosciutti.it













RIVERFRUT AGRICULTURAL SOCIETY

Riverfrut Agricultural society thanks to its founders Emilio and Angelo Bertuzzi produces vegetables for over 50 years. The controlled supply chain and the innovative production plant on an area of 30'000m located in Niviano di Rivergaro near Piacenza in the middle of the property farm have allowed us to be present in the most of the large-scale distribution and in the main markets.

In the last decade we have added to the traditional activity of fresh vegetables (about 800ha which large part dedicated to the cultivation of fresh green beans: core business of Riverfrut) the production of V range vegetables (grilled and steamed) and then vegetables burgers, vegetable purees and vegetable soups, distributed under Cottintavola brand, the leading brand for V range products.

Riverfrut also stands out as a reliable copacker for many Italian and foreign GDO brands both for the fresh product and for the transformed V range products thanks to the various certifications obtained all over the years both at the production level such as GLOBAL GAB (GRASP), IFS and transformation inside the factory such as BRC, IFS, ORGANIC and KOSHER.

Quality, research and continuous innovation are the prerequisites of our company which, thanks to an internal Research & Development team, allow us to bring new products to the market every year and face increasingly demanding challenges.

www.riverfrut.com



SOCIETÀ AGRICOLA RIVERFRUT

La Società Agricola Riverfrut forte dei suoi fondatori Emilio ed Angelo Bertuzzi produce e lavora ortaggi da oltre 50 anni. La filiera controllata e uno stabilimento all'avanguardia su un'area di 30'000m sito a Niviano di Rivergaro in provincia di Piacenza nel bel mezzo dell'azienda agricola di proprietà ci hanno permesso di essere presenti all'interno della gran parte della GDO e dei principali mercati italiani ed esteri.

Nell'ultimo decennio abbiamo affiancato all'attività tradizionale di ortaggi freschi (circa 800ha di cui gran parte dedicata alla coltivazione del fagiolino fresco core business dell'azienda) la produzione di ortaggi V gamma (grigliati e cotti al vapore) e in seguito di burger vegetali, purè vegetali e zuppe vegetali, distribuiti con il marchio Cottintavola, marchio leader per i prodotti d V gamma. Riverfrut si distingue anche come affidabile copacker









per molte insegne della GDO italiane ed estere sia per il prodotto fresco che per il prodotto trasformato di V gamma grazie alle varie certificazioni ottenute negli anni sia a livello produttivo come GLOBAL GAB (GRASP), IFS che di trasformazione all'interno dello stabilimento come BRC, IFS, BIOLOGICO e KOSHER.

La qualità, la ricerca e l'innovazione continua sono i presupposti della nostra azienda che grazie ad un team interno di Ricerca & Sviluppo ci permettono di portare ogni anno nuovi prodotti sul mercato ed affrontare sfide sempre più impegnative.

www.riverfrut.com



APPLES IN VALTELLINA: AN ANCIENT TRADITION, STILL ALIVE WITH MELAVI

At the foot of the Rhaetian Alps, apple trees have been cultivated since ancient times. This old tradition dates back to the Middle Ages and has been preserved over the centuries. Melavi is the heir to this long history. The company was founded in 2013 as a result of the merging of the three farmers' consortia created after the Second World War. The fruit growers have built this reality step by step, passionately cultivating the land every day and giving life to mountain apples with an unmistakable scent.

The area of Valtellina (including Ponte in Valtellina, Villa di Tirano, Sernio and Lovero) is ideal for growing apples: to the north, it is surrounded by the Rhaetian Alps, to the south by the Orobian Pre-Alps, with excellent soil for apple trees from the bottom of the valley up to an altitude of 900 metres. The climate is mild, with plenty of sunshine and the right amount of rain throughout the season, and the temperature range during the ripening period enhances the taste and colour of the apples. The "classic" Golden Delicious and Red Delicious apples grow in the orchards, together with Gala, Granny Smith, Fuji and Morgenduft. Melavi is also the exclusive producer for Italy, Switzerland and Spain of the Rockit mini apples, a variety selected in New

Depending on the variety, the harvest takes place from August to mid-October: on average, the members deliver more than 20,000 tons of apples each year, which are then selected and packaged by Melavi. Melavi also produces organic, cold-pressed and pasteurized apple juice, with no added water, sugar and preservatives, also available in apple and kiwi version. Melavi apple and blueberry nectars maintain all the flavour and nutritional properties of the fruit, and its dried apples - also available in organic version - are prepared with no added sugar or preservatives.

www.melavi.it











MELE IN VALTELLINA: UNA TRADIZIONE ANTICA, SEMPRE VIVA CON MELAVÌ

Sui pendii ai piedi delle Alpi Retiche il melo viene coltivato da tempi antichi. Le prime testimonianze della coltura in Valtellina risalgono al Medioevo, una tradizione che si è conservata nei secoli. L'erede di questa lunga storia è Melavì, la cooperativa nata nel 2013 dalla fusione dei tre consorzi di agricoltori creati nel secondo dopoguerra: una realtà costruita passo dopo passo da frutticoltori che ogni giorno coltivano con passione terreni speciali, capaci di dar vita a mele di montagna dal profumo inconfondibile.

L'area della Valtellina fra Ponte in Valtellina, Villa di Tirano, Sernio e Lovero è infatti ideale per la coltivazione delle mele: a nord è protetta dalle Alpi Retiche, a sud dalle Prealpi Orobie, con terreni ottimi per il melo dal fondovalle fino a quota 900 metri. Il clima è favorevole, con tanto sole e la giusta piovosità distribuita lungo tutta la stagione, e l'escursione termica giornaliera nel periodo della maturazione esalta gusto e colore delle mele. Nei frutteti vengono coltivate le "classiche" Golden Delicious e Red Delicious, insieme a Gala, Granny Smith, Fuji e Morgenduft. Ma non solo: Melavì ha l'esclusiva per la produzione per Italia, Svizzera e Spagna delle mini-mele Rockit, una varietà selezionata in Nuova Zelanda. A seconda delle varietà, la raccolta avviene da agosto a metà ottobre: in media i soci conferiscono ogni anno oltre 20.000 tonnellate di mele, che vengono selezionate e confezionate nelle sedi Melavi sul territorio. Ma la gamma dei prodotti non si ferma ai frutti: Melavi produce succo di mele spremuto a freddo e pastorizzato, senza aggiunta di acqua, zucchero e conservanti, anche biologico e in versione mela e kiwi. I nettari Melavi di mela e mirtillo concentrano tutto il gusto e le proprietà nutrizionali della frutta, così come le mele essiccate - disponibili anche in versione Bio - che vengono preparate senza aggiungere zuccheri o conservanti.

www.melavi.it



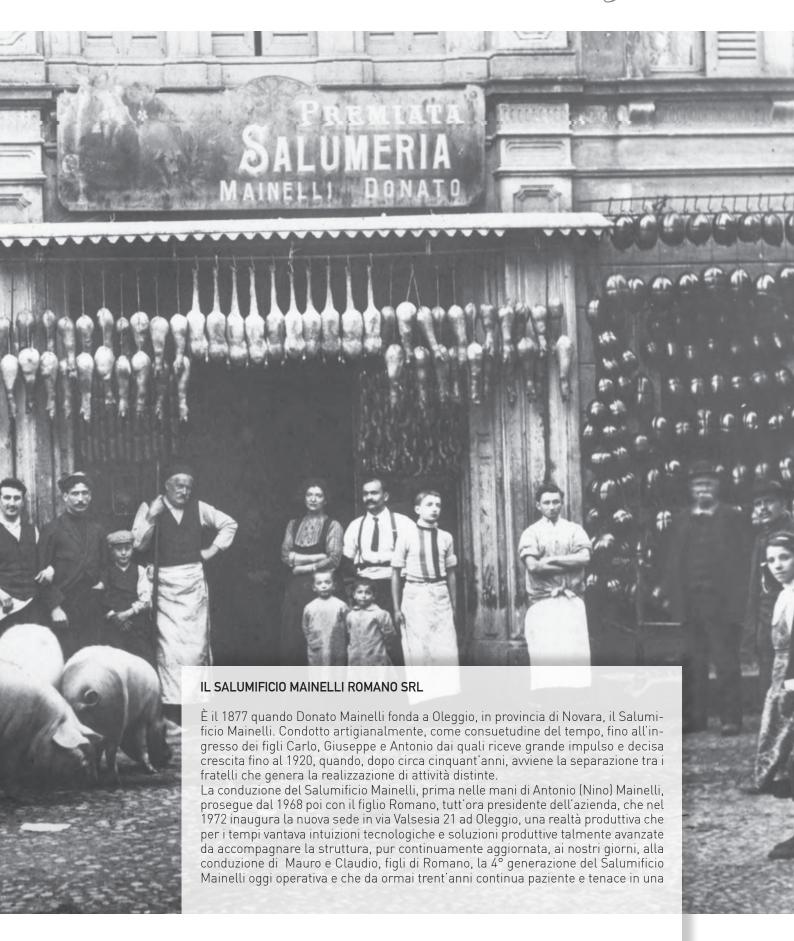


THE SALUMIFICIO MAINELLI ROMANO SRL

It is 1877 when Donato Mainelli deep to Oleggio, in the province of Novara, the Salumificio Mainelli. Conducted in a traditional way, as usual,, up to the entry of his children Charles, Joseph and Anthony from which it receives great impulse and definite growth up to 1920, when, after about fifty years, there is the separation between the brothers that generates the realization of distinct activities.

The management of the Salumificio Mainelli, before in the hands of Anthony (Nino) Mainelli, it has continued then since 1968 with his child Romano, everything now president of the firm, that inaugurates the new factory in 21 Valsesia street to Oleggio in 1972, a productive reality that for the time boasted technological intuitions and production solutions so advanced to ac-







company the structure, though continuously updated up to the present day, to the management of Mauro and Claudio, Romano's children, the 4° generation of the operational Salumificio Mainelli today and that from by now thirty years it continues patient and tenacities in an operation of maintenance of the patrimony of tradition and experience that characterize the history of the Family Mainelli from over 140 years, occupying with pride a place of prestige in the Register of the Italian Historical Enterprises.

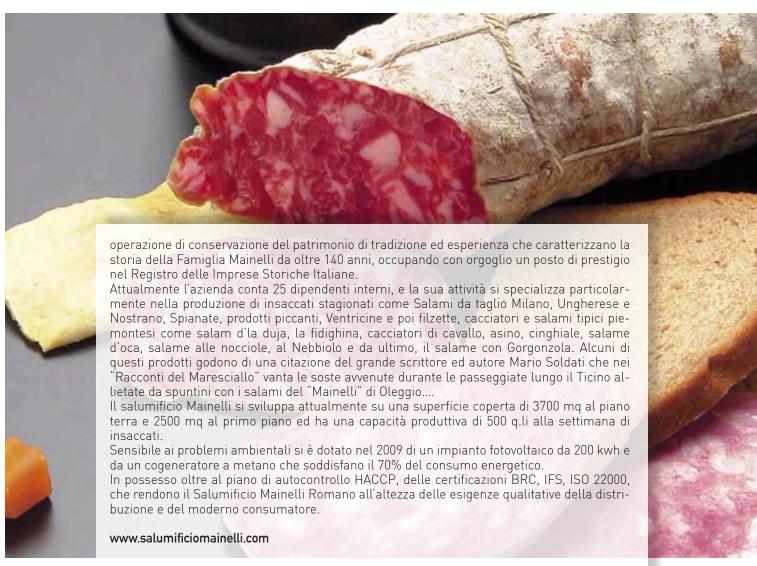
Currently the firm counts 25 dependent insides, and its activity specializes him particularly in the production of bagged seasoned as cut Salamis Milan, Hungarian and Home, spicy salami, Ventricine and Piedmontese typical salamis as "salam dla duja", the "fidighina", salami of donkey, of wild boar, of goose, of halzenut, with Nebbiolo and Barolo wine and the latest news, the salami with Gorgonzola. Some of these products have a quote from the great writer and author Mario Soldati who in the the "Marshal's Stories" it boasts the standstills happened during the walks along the Ticino cheered by snacks with the salamis of the "Mainelli" of Oleggio. The salumificio Mainelli currently develops him on a surface covered with 3700 mqs to the plain earth and 2500 mqs to the first floor and has a productive ability of 50 tons per week of sausages..

Sensitive to environmental problems, in 2009 it was equipped with a 200 kwh photovoltaic plant and a methane cogenerator that satisfies the 70% of the energetic consumption.

In addition to the HACCP self-control plan, the BRC, IFS, ISO 22000 certifications, which make the Salumificio Mainelli Romano up to the quality requirements of distribution and the modern consumer.

www.salumificiomainelli.com









THE PLEASURE OF TASTE

Leader in the production of horsemeat products, giovanni coppiello selects the best meat on the market, to turn them into excellences venetian charcuterie and gastronomci tradition.

Sfilacci, bresaola, salame and ready to eat products, such us horse stew and horse meat sauce.

The new manifacturing plant, equipped with modern cooking, aging and packaging plants, allows high quality production.

The great passion for work allows a service constantly attentive to the customer's needs.

www.coppiello.it







SICILIAN GASTRONOMIC TRADITION

Our company was founded with the aim of enhancing the Ho.Re.Ca. the Sicilian gastronomic tradition. From the desire to make daily a high-level taste experience, here the branded products "Sempre Ghiotti": they are ready-to-eat meals that give the authentic taste of Sicilian specialties, in all their fragrance and tastiness.

The raw materials, selected to become the main ingredients, have an excellent quality and the recipes come directly from the Sicilian tradition. Thanks to the products "Sempre Ghiotti" the Sicilian cuisine is suitable for everyone! With "Sempre Ghiotti" we serve the genuine Sicily, with its smells and authentic flavors.

We share all real Sicilian products, not only those famous around the world, but also special dishes of local origin. We have chosen the most traditional recipes of our land. For all that, we aim to complete your tasting experience: bit by bit we want to make you plunge into a totally Sicilian flavor. Another aspect that characterizes us is the desire to look "beyond our horizon", for some time, we have been working to make the Sicilian cuisine "within the world's reach."







So, we experiment with the use of autochthonous and very high-quality raw materials from all over the planet to combine them with the typical recipes of the Mediterranean diet. Raw materials are our mainstay because they come from local from-farm-to-fork production realities that preserve the natural genuineness of the ingredients.

The preparation of the dishes is handmade in kitchens meant for catering, it is not mechanically or factory made.

Once ready, we proceed with immediate -40 ° freezing of the product that guarantees the optimum conservation without the use of additives, and it maintains intact the original taste. In addition to the mandatory regulations relating to the processing of food products, our company, just to get into other markets, is Halal certified since 2018 and has been registered for a long time already with the FDA by implementing all the requirements that the United States of America imposes.









della tradizione siciliana, ma con un pizzico di innovazione. Grazie ai prodotti "I Sempre Ghiotti" la cucina siciliana è alla portata di tutti! Con "I Sempre Ghiotti" portiamo in tavola la Sicilia genuina, con i suoi odori e sapori autentici.

Scegliamo le ricette tradizionali della nostra terra, le reinterpretiamo considerando le nuove tendenze di gusto e le esigenze delle cucine professionali.

Portiamo in tavola soluzioni di facile preparazione che puntano ad una completa soddisfazione gustativa: boccone dopo boccone vogliamo farvi immergere nel gusto tutto siciliano!

Un altro aspetto che ci caratterizza è il desiderio di guardare "oltre il nostro orizzonte", da tempo lavoriamo per rendere la cucina siciliana "alla portata del mondo".

Quindi, sperimentiamo l'uso di materie prime autoctone e di altissima qualità provenienti da tutto il pianeta per combinarle con le ricette tipiche della dieta mediterranea.

Le materie prime sono il nostro pilastro perché provengono da realtà produttive locali dalla fattoria alla tavola che preservano la genuinità naturale degli ingredienti. La preparazione dei piatti è fatta a mano in cucine destinate alla ristorazione, non è fatta meccanicamente o in fabbrica.

Una volta pronto, procediamo con l'immediato abbattimento del prodotto a -40° ciò garantisce la conservazione ottimale senza l'uso di additivi e mantiene intatto il gusto originale.

Oltre a seguire le normative cogenti relative all'attività di trasformazione dei prodotti alimentari, la ns. azienda è certificata Halal dal 2018 ed è, già da tempo, registrata presso FDA mettendo in atto tutte le prescrizioni che Gli Stati Uniti D'America impongono.

www.sempreghiotti.it





FOOD LOSS AND WASTE: COMPARING REGULATIONS

The Food WAYste platform, designed by LCA Studio Legale, allows you to compare the food laws of 14 countries

Food waste represents a global challenge that has reached terrifying dimensions: one-third of the food produced globally is lost or goes to waste. Prof. Nicola Lucifero, Partner of LCA Studio Legale and Head of Food Law Department, explains: "In absolute terms, this amount translates into 1.3 billion tons of food lost or thrown away every year. With a high environmental price: food waste is responsible for about 6% of greenhouse gas emissions". Consumer awareness is only part of the problem. It is, in fact, possible to make a difference throughout the entire food chain, but often producers and distributors are subject to regulations. Facing the problem of "food waste" and "food loss" from a normative point of view is the mission of "Food WAYste", the new project managed by the food department of LCA Studio Legale with the collaboration of an international team of professionals from the legal, consulting and product design sector. The project, created as part of the Global Legal Hackathon, promoted by the Financial Times, was presented internationally last month to promote a further approach to the issue of food waste. "Food WAYste" allows you to look up the regulations of each country and to compare the legislations of 14 different countries. The new

platform has been designed using the innovative "design thinking" model, with a simple and user-friendly graphical interface that makes even the most complex regulations accessible to all users. "Legislation differs from country to country - explains Nicola Lucifero - while some countries do not even have one. Moreover, there are no shared guidelines for players in the sector and, since there is no adequate knowledge of the law, there is no awareness among operators about the business incentives they could access. The current health emergency has further complicated the picture, highlighting the importance of these issues". The epidemic situation has further underlined the non-sustainability of a food system where several issues are intertwined: pressure on natural resources, climate change, health and energy. The "Food WAYste" project, the world's first legal directory for food operators, was born with the idea that society has to face these challenges with a systemic logic, not a sectoral one. The proposed solution is, therefore, an implementable prototype that deals with the problem of awareness of operators and the issue of food waste from a systemic point of view, starting from the regulation of food law.



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