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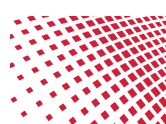
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SIFIM
COMPONENTS & SOLUTIONS

The importance of certifications

Baffle filters are not all the same, some only complete the hood without having technical specifications while others offer performances especially studied to give efficiency and security. Sifim is specialized in filters production and the wide range of products includes baffle filters for professional hoods that before being commercialized are studied and tested in laboratory. Features that baffle filter must have are: detain fats, have a correct pressure loss and stop flames that could start inside the kitchen. How are measured those features? For fat retention and pressure loss, executing tests is enough but for flames stopping it is needed a certification from international certifying agencies which certify the passage of the proof. In this field the most important certifications are: UL 900, UL 1046 and EN 16282-6. It follows what regulations provide for to pass the test:



UL 900 3 minutes without generating flames, sparks or smoke after extinguishing the flame over about 90°

UL 1046 after having filtered oil vapour, 3 minutes with flame passage not over 18°

EN 16282-6 1 minute without flame passage

Each baffle filter produced by Sifim has passed the test and obtained one of the above described certifications. Sifim believe it necessary that all its filters must stop the flame to offer more security to whom works in the kitchen and to whom sits at tables in restaurant. Sifim recommend to never use the hood without filters because it could be dangerous.

Further information can be found at web site.

SIFIM s.r.l. Via Ignazio Silone, 3 - 60035 Jesi - An - Italy
Ph. +39 0731 60401 - fax +39 0731 614095 - sifim@sifim.it

www.sifim.it



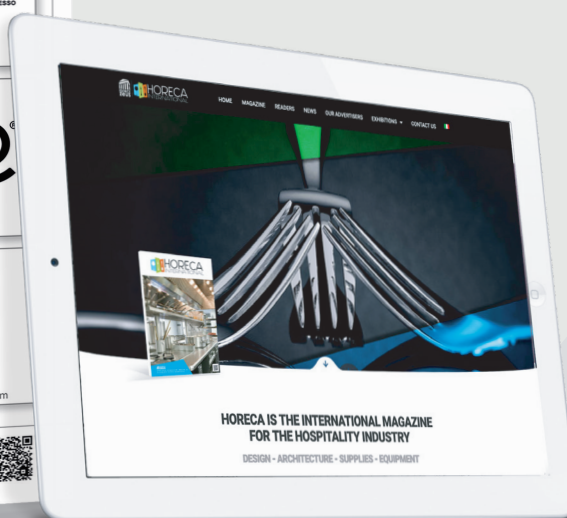
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THE INTERNATIONAL
MAGAZINE
FOR THE HOSPITALITY
INDUSTRY



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LIQUIDS

06/09

CRIMARK SRL
UNIPERSONALE

Excellence
of Italian coffee



DESIGN

24/27

LA FUENTE SAS
DI MENECHETTI
ANTONIO

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Luxury design

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Designs, develops and manufactures products for the professional cooking



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The original taste

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CRIMARK SRL, EXCELLENCE OF ITALIAN COFFEE

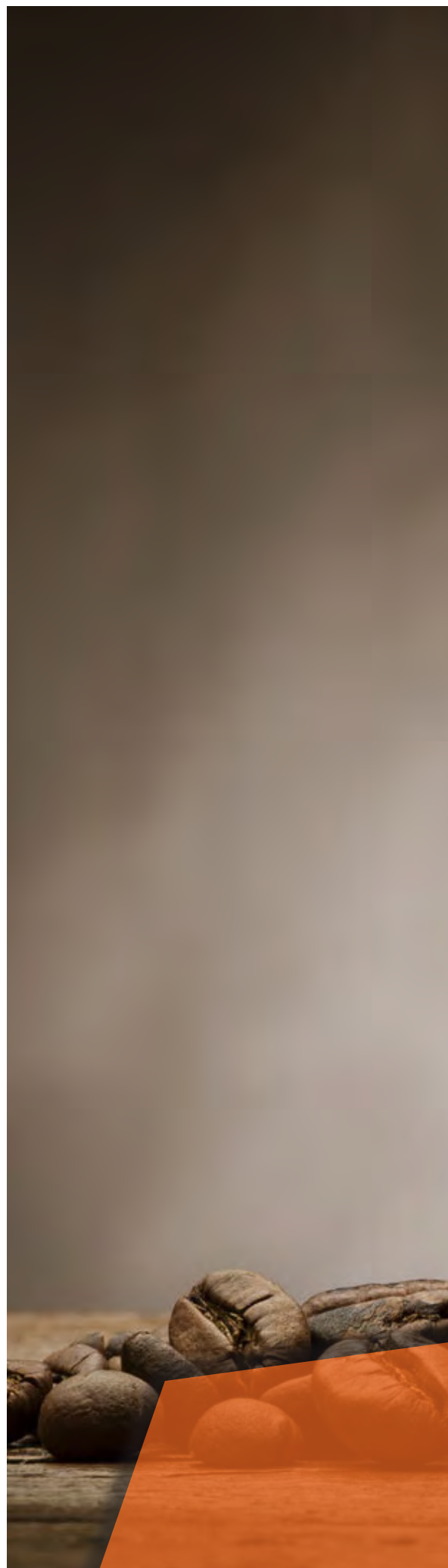
Coffee is a timeless beverage that brings people together all over the world. Each country has its own traditions and nuances of taste, but one fundamental element unites all coffee cultures: the pursuit of excellence.

Crimark srl is synonymous with excellence of Italian coffee in the world, with over twenty years of experience.

The selection of fine coffees from around the world, packaged "DOLCE&NERO," is the result of a coffee drinking culture expanded through the experience and training of experts.

The wide range of products, including the organic line, is obtained from a selection of high-quality blends or single origins of ARABICA and ROBUSTA coffee.

The customization of coffee blends through the private label service allows our clients companies, to create their own brand, while state-of-the-art technology, allows us to produce packages in different formats: beans, ground, pods and capsules compatible with different systems.





SELECTION OF HIGH-QUALITY BLENDS

The pursuit of excellence.

Crimark srl، التميّز في تحضير القهوة الإيطالية

القهوة هي إكسير الحياة حيث تجمع الأشخاص معًا من جميع أنحاء العالم. لكل بلد تقاليده وفروقات دقيقة في المذاق، ولكن هناك عنصرًا أساسيًا واحدًا يوحد جميع ثقافات القهوة: السعي وراء التميّز. Crimark srl هو التعبير الحقيقي للتميّز في تحضير القهوة الإيطالية في العالم، مع أكثر من عشرين عامًا من الخبرة.

يُعدّ اختيار حبوب القهوة الفاخرة من جميع أنحاء العالم، والمعبأة «DOLCE&NERO»، نتيجة لثقافة شرب القهوة التي توسعت من خلال خبرة وتدريب الخبراء.

يتم الحصول على مجموعة واسعة من المنتجات، بما في ذلك البن العضوي، من مجموعة مختارة من الخلطات عالية الجودة أو من أصل واحد من البنّ القسبي والبنّ العربي.

يتيح تخصيص خلطات القهوة من خلال خدمة التسميات الخاصة لشركات عملائنا إنشاء علامتها التجارية الخاصة، بينما تتيح لنا التكنولوجيا الحديثة إنتاج القهوة بأشكال مختلفة: حبوب، ومطحونة، وكبسولات متوافقة مع أنظمة مختلفة.

تم إعداد الخلطات المختلفة، التي أشرف على تصميمها أحد الخبراء الذي خضع للتدريب من خلال المشاركة في الدورات التدريبية التي يعقدها المعهد الدولي لمتذوقي القهوة (I.A.C) واجتيازها، من أنواع مختارة من القهوة الفاخرة، ويضمن النظام المحوسب التحميص المستمر الذي يعزز الجودة والرائحة القوية والرائحة ومذاق قهوتنا الذي لا يُضاهى.

ومن تشكيلات حبوب القهوة التي نقدمها: خليط إكسلنت وإكسبريسو أورو وإكسبريسو وإكسترا، بكثافة تتراوح بين خفيفة وقوية.

يقدم CRIMARK srl أفضل أنواع القهوة الإيطالية «قهوة تتجاوز الخيال: الذوق والابتكار في كل حبة». اكتشف نكهة التميّز مع CRIMARK srl.

قم بزيارة www.crimark.com





The various blends, designed by an expert who has trained by participating in and passing courses held by the I.I.A.C (International Institute of Coffee Tasters), are made with selected, fine coffees, and a computerized system ensures constant roasting that enhances the quality, the intense and refined aroma and taste of our coffees.

Among the coffee bean proposals we offer: Excellent, Espresso Oro, Espresso and

Extra blend, with a choice that ranges from mild to strong intensity.

CRIMARK srl the best of Italian coffee "A coffee beyond the ordinary: taste and innovation in every bean".

Discover the aroma of excellence with CRIMARK srl.

Visit: www.caffemilani.it





THE BRONTE PISTACHIO D.O.P.: THE SECRET OF A UNIQUE AND AUTHENTIC TASTE

The natural and unmistakable essence of Sicily that transforms ice creams, desserts, and delicacies into unparalleled gastronomic works of art.

Emanating the scent of Sicilian soils, the company "Il Pistacchio di Bronte" introduces to the market and pastry and ice cream professionals its flagship product: the Bronte Green Pistachio D.O.P.

This is a product of excellence that encapsulates all the flavors of the island, presented in its most authentic form: neither toasted nor salted, unlike imported products.

In this way, the Pistachio ensures a unique gastronomic experience, maintaining the characteristics that make this "green gold" special.

The mission of Il Pistacchio is aimed at enhancing the pistachio in all its nuances. From shelled pistachios to sophisticated pure paste, from chopped nuts to flour.





PRODUCT
OF EXCELLENCE

a unique gastronomic experience

Bronte Pistachio D.O.P: سر المذاق الفريد والأصيل.

يعبر عن جوهر الحياة الطبيعية في صقلية الذي لا تشوبه شائبة والذي يسهم في جعل الآيس كريم والحلويات والأطعمة الشهية أعمالاً فنية رائعة تعبر عن مدى جودة الطعام ومذاقه.

تطرح شركة "Il Pistacchio di Bronte"، منتجها الرائد والرئيس: Bronte Green Pistachio di Bronte D.O.P الذي تبعث منه رائحة الأصل الطيب للتربة في صقلية في الأسواق وتقدمه للمتخصصين في تحضير المعجنات والآيس كريم

يُعدّ منتجاً متميزاً بجميع نكهات الجزيرة، ويتم تقديمه في شكل يعبر عن مدى أصالته: ليس محمصاً ولا مملحاً، على عكس المنتجات المستوردة. بهذه الطريقة، يضمن الفستق أن تعيش تجربة تذوق فريدة من نوعها، مع الحفاظ على الخصائص التي تجعل هذا "الذهب الأخضر" مميزاً. تتمثل مهمة Il Pistacchio في تحسين مذاق الفستق بما ينطوي عليه من فروقات دقيقة. من الفستق المقشر إلى العجينة النقية المتطور، ومن المكسرات المفرومة إلى الدقيق.

تقدم الشركة أيضاً الأطباق والأصناف التي تتميز بها منطقة البحر الأبيض المتوسط الشهية الأخرى مثل اللوز والبندق والصنوبر والجوز؛ والنكهات الرائعة للآيس كريم والمعجنات.

يساعد الفستق بشكل لا مثيل له في تقديم العديد من الأطباق الشهية التي لا حصر لها. سواء كان الفستق المقشر بالكامل أو المقشر لتزيين الحلويات والآيس كريم، أو فتات الفستق بنسبة 100%، التي يتم الحصول عليها من طحن المنتج المقشر، ستنعم في نهاية المطاف بمذاق خاص لم تجربته من قبل لأي حلوى. يجب الوقوف أمام منتج يستحق اهتماماً خاصاً ألا وهو عجينة الفستق النقية التي يتم الحصول عليها من تشكيلة Bronte Green Pistachio D.O.P المختارة بعناية.

يُحدّث هذا المنتج الفريد تأثيراً رائعاً وينال إعجاب الجميع نظراً لخصائصه التي لا مثيل لها المثيرة للحواس. تُمكنك عجينة الفستق النقية من تحضير الآيس كريم بنكهة قوية ومميزة.

تمثل Il Pistacchio di Bronte في ظل التزامها بتحقيق أعلى مستويات الجودة والحفاظ على الأصالة ضماناً للتميّز في قطاع المعجنات والآيس كريم، إذ تقدم منتجات فريدة لا مثيل لها. يُعدّ Bronte Green Pistachio D.O.P بلا شك كنزاً إيطالياً حقيقياً، وتجربة طهي يتهاافت جميع عشاق الذوق الرفيع عليها.

www.ilpistacchio.it





From grinding the shelled product, the final effect will always be to add a special touch to any dessert.

A product that deserves special mention is the pure pistachio paste, obtained from a careful selection of the Bronte Green Pistachio D.O.P.

This unique product is appreciated for its unparalleled organoleptic characteristics. The pure paste allows for the creation of an ice cream with an intense and distinctive flavor.

The company also offers other Mediterranean delicacies such as almonds, hazelnuts, pine nuts, and walnuts; a triumph of flavors for ice creams and pastries.

The possibilities offered by the pistachio are countless and intriguing. Whether it's whole shelled or peeled pistachios for decorating desserts and ice creams, or 100% pistachio crumbs, obtained

With its commitment to quality and authenticity, Il Pistacchio di Bronte represents a guarantee of excellence in the pastry and ice cream sector, offering unique and inimitable products. The Bronte Green Pistachio D.O.P. is without a doubt a true Italian treasure, an indispensable culinary experience for all lovers of good taste.

www.ilpistacchio.it



THE PISTACHIO
Superior bronte ingredients
for gelato, pastries,
desserts and savories.



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SIFIM a continually growing company

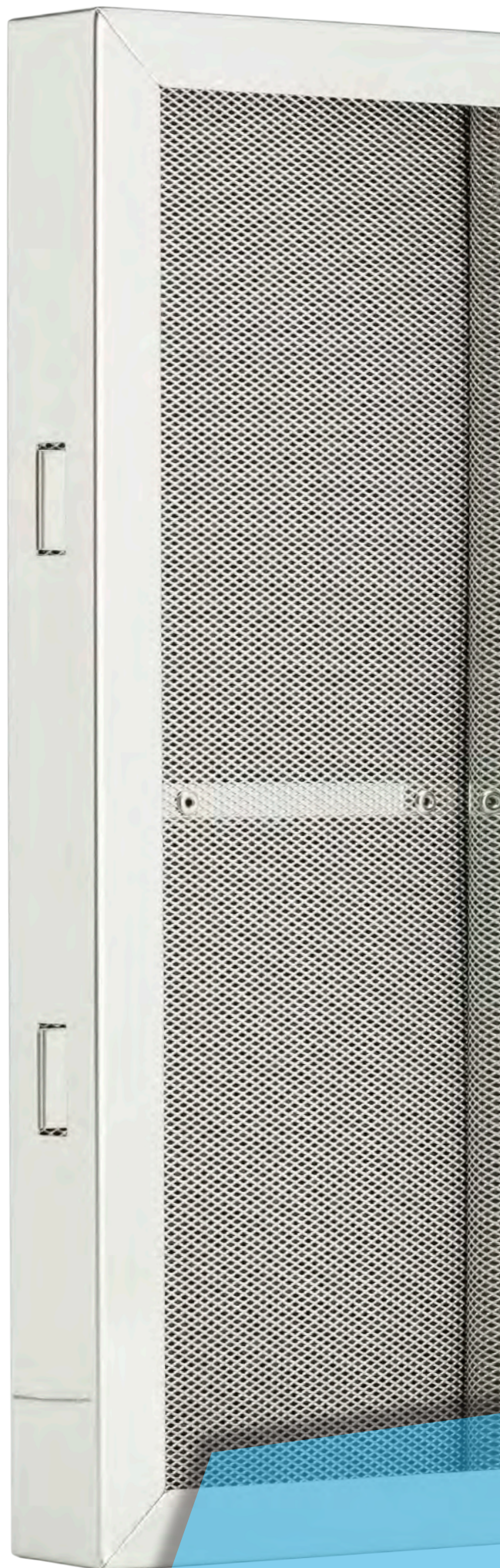
SIFIM is an Italian Company placed in Jesi (in the Marche), specialized in Filtrating field with products for home and professional hoods, electrical appliances and several industrial applications.

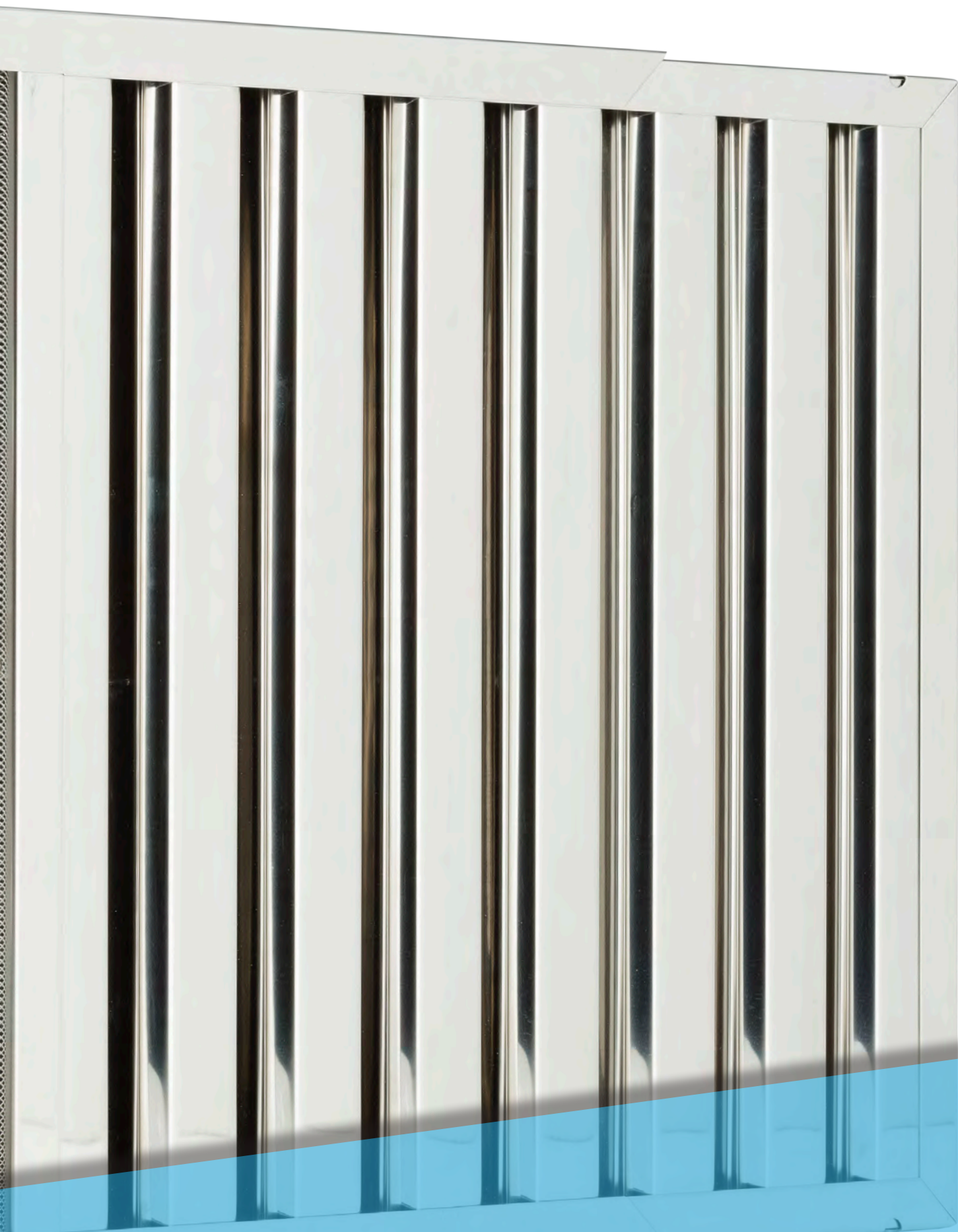
Founded in 1995 from five partners with collateral professional experiences, SIFIM is a continually growing Company that is enforcing its position in filtration and electrical appliance components markets.

Filters became more and more important parts of hoods, being used to divide suspended substances in cooking vapors. Indeed, the company decided to develop metal filters, characterized by higher performances.

The variety of professional hoods filters, is the so called Baffle Filter, made of properly shaped profiles layers because of the higher flame resistance.

Researches carried out inside the company and in collaboration with the main Customers, play a decisive role for its success: to mention are the continue studies on materials and surfaces treatments, even innovative such those using nanotechnology. Important are activities of testing, air filtering efficiency, pressure drop, and filters certification that SIFIM carries on in a certified and





FILTRATING

service quality distinguishing it from competitors



equipped laboratory on its own and for Customers with advanced instruments.

Solutions in filtration more and more complex and efficient in which metals, fabrics and carbons interact are studied as required by every single application.

In addition to quality and price, necessary to be competitive in global market, the Company takes great care to the service quality distinguishing it from competitors.

With those features SIFIM keeps exploring new markets and application fields that could give unknown inputs to the future growing.

The different kind of available filters can be certified UL 900, UL 1046, DIN 18869-5 and NSF.

We have increased our products range for professional hoods adding a line of ceiling lamps tested IP55 and equipped with led.

www.sifim.it



THE DREAM OF BEAUTY

The new JUMBO GROUP collections pursue the group's philosophy "Our Dream Never Stops," a manifesto of values and intentions, under the sign of beauty

The stylistic research of Jumbo Group takes the form of a true philosophy, an expressive mood summed up in the slogan "Our Dream Never Stops." With this 'manifesto' the group reiterates its values as an essential driver to cope with this unusual year of 2020, taking inspiration from Italian artistic heritage of all ages: the red thread is beauty, which "is in our past, present and future, as a primary ingredient of Jumbo Group's vision," says the art director Livio Ballabio. This vital energy generates new collections for 2020, which in the Jumbo Collection brand form a living room setting triggered precisely by the most refined heritage of craftsmanship.

Elegance and comfort, refinement and materials: a perfect balance of sensory perceptions, seen in the new Tulipe armchair - enveloping, sculptural, with a carved base finished in gold leaf and ample capitonné padding - and in the Lumière complements: both the console and low table versions (respectfully composed of two and three parts) lightly take their place in rooms thanks to the almost aereal base in metal supporting a thin top in Frisé maple.

www.jumbo.it



TULIPE armchair



LUMIÈRE console

“JOURNEY BETWEEN LUXURY AND NATURE: THE DIFFERENT SOULS OF TOURISM”

Dream hotels vs. Essential farm stays,
which one to choose for a unique
and authentic lodging experience?

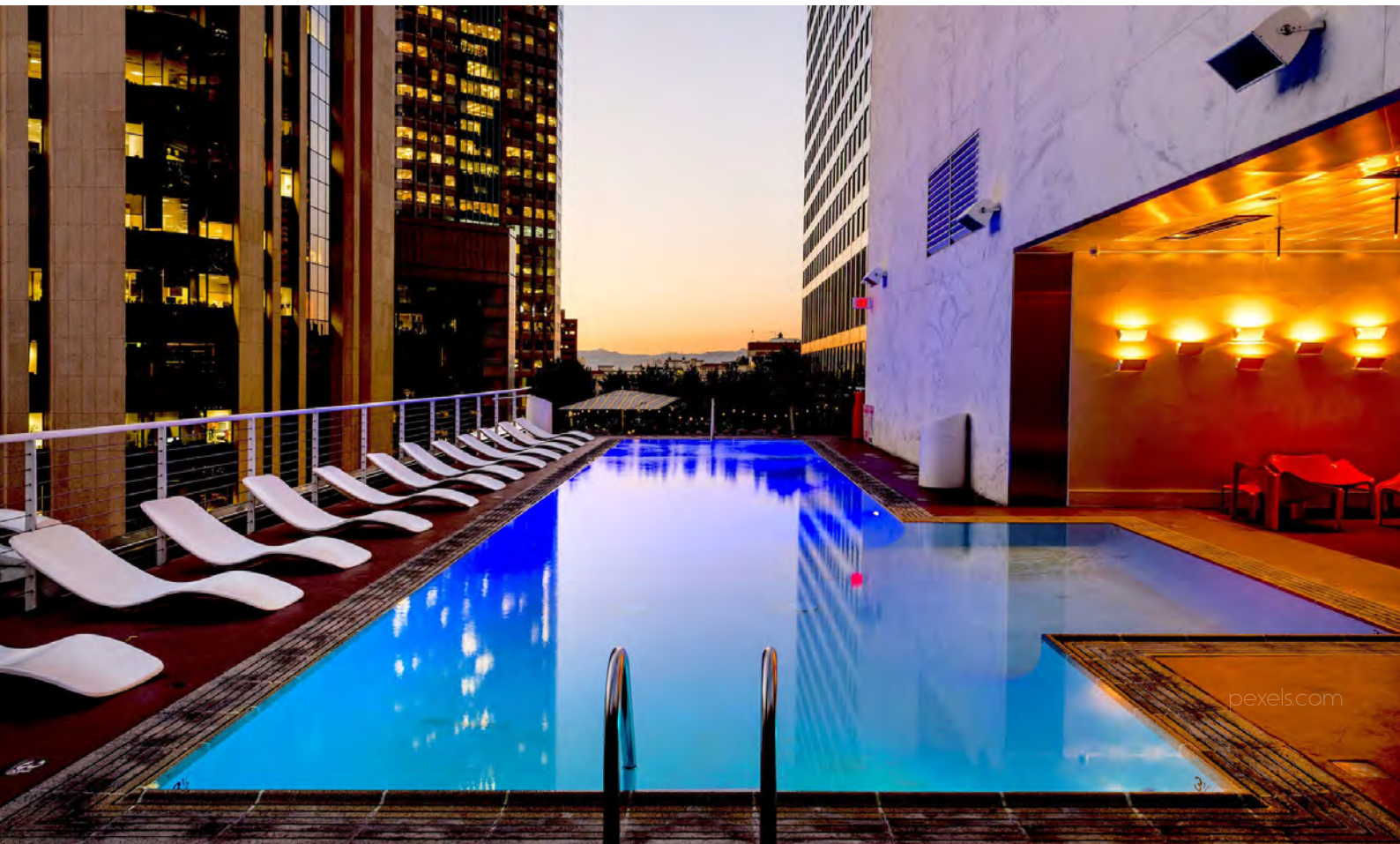
In recent years, tourism trends have undergone a strong evolution, with many people seeking relaxing lodging experiences, but also rich in both cultural and recreational opportunities.

Some tourists prefer to stay in luxurious hotels, while others seek the tranquility and authenticity of essential farm stays.

The most luxurious hotels are



Our Editorial Office



latest news

ideal for those seeking high-quality comfort and personalized services. Often located in exclusive places and with a wide range of opportunities, they offer Michelin-starred restaurants, spas, pools, and entertainment activities, as well as a great variety of options to meet the needs of the most demanding guests.

These facilities are perfect for those looking for a relaxing getaway from daily stress, where they can enjoy maximum relaxation and privacy.

On the other hand, farm stays offer unique, essential, authentic, and nature-oriented lodging experiences.

Often located in peaceful places and surrounded by natural beauty, they offer the opportunity to taste genuine and high-quality food, such as local fruits, vegetables, and cheeses. In addition, they offer guided tours to discover hidden treasures of the

territory, visit small villages, and learn about local history and culture.

The current trend seems to be to seek lodging solutions that enhance the authentic and unique experience of the territory.

Farm stays are becoming a very frequent choice among tourists who want to escape from the hustle and bustle of the city and discover the beauty and simplicity of rural life, where even socializing is more favored.

In conclusion, the choice between dream hotels and farm stays depends on the needs and expectations of the individual tourist. Both types of lodging solutions offer unique advantages and each can satisfy the travel desires of every type of customer. Both luxury hotels and farm stays offer unique and unforgettable lodging experiences that enhance the natural and cultural beauties of the territory and offer added value to the trip.

And what kind of tourists are you?



EMILFILL: WIDE CHOICE OF CUSTOMIZED PACKAGING AND A FLEXIBILITY

Emilfill Srl intends to stand out among the competitors for innovation in the packaging sector and in particular in the processing of third parties manufacturing, with the aim of better satisfying the needs of our customers for the quality of the product and packaging.

Thanks to the existing state-of-the-art systems and the ongoing investments we can guarantee a wide choice of customized packaging and a flexibility that allows us a quick order fulfillment and an implementation of customer satisfaction in line with the highest levels of market competitiveness. Our offer includes the filling and packaging of FAP, Nespresso, Dolce Gusto, Blue, A Modo Mio and Espresso Point





STATE-OF-THE-ART SYSTEMS

highest levels of market competitiveness

Emilfill: مجموعة واسعة للتعبئة والتغليف المُخصص والمرن

تعتزم Emilfill Srl التميز بين المنافسين للابتكار في قطاع التعبئة والتغليف وفي معالجة التصنيع للجهات الخارجية على وجه الخصوص، بهدف تلبية احتياجات عملائنا بشكل أفضل فيما يتعلق بجودة المنتج والتعبئة والتغليف. بفضل الأنظمة الحديثة الحالية والاستثمارات المستمرة، يمكننا ضمان مجموعة واسعة للتعبئة والتغليف المُخصص والمرونة التي تتيح لنا تنفيذ الطلبات بسرعة وتحقيق رضى العملاء بما يتماشى مع أعلى مستويات القدرة التنافسية للسوق. يضم عرضنا التعبئة والتغليف لكبسولات تتوافق مع FAP، و Nespresso، و Dolce Gusto، و Blue، و Espresso Point و A Modo Mio، كذلك تعبئة وتغليف أكياس القهوة والمنتجات الاستعمارية والقابلة للذوبان والقرون. تعتزم الشركة توسيع نطاق منتجاتها في قطاع كان يتوسع بسرعة منذ فترة طويلة، وتمثل اليوم 24.3% من إجمالي سوق البُن في سياق سلاسل البيع بالتجزئة واسعة النطاق. لهذا السبب، نحن مهتمون جدًا باتجاهات السوق والاتجاه الحالي المهم جدًا نحو احترام أكبر للبيئة؛ لذا، يلزم التمكن من التعبئة والتغليف في كبسولات تتوافق مع حازر الأكسجين، وقابلة للتسميد والتحلل الحيوي، وحتى ورق الترشيع.

www.emilfill.it
info@emilfill.it





compatible capsules, as well as the filling and packaging of sachets with coffee, colonial products, soluble and pods.

The company intends to further expand its product range in a sector that has long been expanding rapidly, representing today 24.3% of the total coffee market in the context of large-scale retail chains.



For this reason we are also very interested in the market trends and the current very important trend towards an ever greater respect for the environment; therefore able to fill and pack oxygen barrier compatible, compostable and biodegradable capsules, even with filter paper.

www.emilfill.it
info@emilfill.it

*The coffee pleasure,
artfully packed.*



emilfill
Confezionamento e commercio di caffè

SHINY GLASS TILES

ITALIAN LUXURY DESIGN

Shiny Glass Tiles was established by a fully Italian family business based in the province of Vicenza, City of Art and a territory rich in Palladian architecture.

Beauty is embedded in our DNA and in his little workshop, the founder Antonio Meneghetti creates printed glass tiles.

The Meneghetti family can claim a consolidated experience of more than forty five, from the production of stoves and ceramic products to the development of glasses as furnishing material.

Our story goes on and follows the evolution of the trend, with the ongoing quest for elegance, love for tradition and taste for innovation.

Our glass works are the detail par excellence that conveys an exclusive beauty of personalized solutions of great value aimed at a very demanding





BEAUTY IS EMBEDDED
IN OUR DNA

printed glass tiles

SHINY GLASS TILES

ITALIAN LUXURY DESIGN

تأسست العلامة التجارية Shiny Glass Tiles على يد شركة عائلية إيطالية بالكامل، ويقع مقرها في محافظة فيتشينزا، مدينة الفن التي تتميز أرجائها بالثراء من أعمال الهندسة المعمارية البلادية.

ويمثل الجمال عنصر جوهري في صميم حمضنا النووي، كما يقوم مؤسس العلامة التجارية "Antonio Meneghetti" في ورشته الصغيرة بابتكار بلاط زجاجي مطبوع.

تتمتع عائلة Meneghetti بخبرة كبيرة تزيد عن خمسة وأربعين عاما في إنتاج مواقع التدفئة ومنتجات السيراميك، كما تعمل على تطوير الزجاج كمادة تستخدم في الأثاث.

تستمر قصتنا وتتبع تطور الميول والترند، وذلك جنباً إلى جنب مع السعي المستمر للأناقة وحب التقاليد وحس الابتكار. تعبر أعمالنا الزجاجية بامتياز عن التفاصيل التي تنشر الجمال الحصري للحلول المشخصة بالغة القيمة والمكانة، وهي التي تستهدف كذلك العملاء الأكثر بحثاً عن المنتجات الفريدة والمبتكرة. يعمل الزجاج على زيادة مدى جاذبية البيئة بالإضافة إلى روعة طريقة التقاطه للضوء، كما يمنح إحساس ممتع.

يترك المهندسون المعماريون ومصممون الأجواء الداخلية وكذلك المديرون الفنيون مساحة للإبداع في جميع النواحي، حيث يضعون قطع البلاط الزجاجي الخاص بنا كعلامات بارزة من حيث الحلول المبتكرة والمفاهيم الحصرية.

إن الزجاج هو مادة المستقبل كما يمكن إعادة تدويره بالكامل. ومن هنا يطرح الزجاج نفسه، أكثر من أي وقت مضى، كمنتج أساسي لتشييد مباني حديثة وعملية وموفرة للطاقة وصديقة للبيئة.

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Caffè Milani is a coffee roaster since 1937 located in Como Lake - Italy.

After more than 85 years of activity Caffè Milani continues its tradition, history and passion for coffee.

We had recently widen our headquarter, with the new **Esposizione Caffè Milani**, a place to discover the various coffee plantation and to admire our collection of antiques and modern coffee machines.

Next to it, our Coffee Academy, **Altascuola Coffee Training**, had been created to spread the Italian coffee culture throughout the world.

We have always been selecting the best coffee varieties, directly imported from the coffee plantations of producing countries.

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THE BEST COFFEE VARIETIES

Tradition, history and passion for coffee



Caffè Milani، نكهة إيطالية غير مسبوقة منذ عام 1937.

Caffè Milani هي محمصة قهوة يعود تأسيسها إلى عام 1937 ويقع مقرها في بحيرة كومو - إيطاليا. تواصل Caffè Milani بعد أكثر من 85 عامًا من العمل الدؤوب تجسيد تقاليدنا وتاريخنا وشغفنا بالقهوة.

لقد قمنا مؤخرًا بتوسيع مقرنا الرئيسي، مع Esposizione Caffè Milani الجديد، وهو مكان لاكتشاف مزارع القهوة المختلفة والاستمتاع بمجموعتنا من المقتنيات العتيقة وماكينات تحضير القهوة الحديثة. وبجانب ذلك، تم إنشاء أكاديمية القهوة الخاصة بنا، Altascuola Coffee Training، لنشر ثقافة تناول القهوة الإيطالية في جميع أنحاء العالم.

عهدنا دائمًا إلى اختيار أفضل أنواع القهوة المستوردة مباشرة من مزارع البن في البلدان المنتجة. نُعد قهوتنا تعبيرًا عما نمتلكه من معارف وخبرات طويلة الأمد في تحميص القهوة للمزج والتحكّم المستمر في كل خطوة من خطوات عمليات الإنتاج.

ولهذا السبب، كانت Caffè Milani عضوًا مؤسسًا في معهد الإسبريسو الإيطالي، وهو جمعية تم إنشاؤها لحماية تاريخ قهوة الإسبريسو الإيطالية والاعتزاز بأصولها.

لدينا مجموعة من المنتجات يمكنها تلبية جميع أذواق وطلبات العملاء، سواءً من حيث الجودة أو لمجموعة واسعة من الأحجام والتعبئة والتغليف: نحن نقدم أنواعًا مختلفة من القهوة من "Gran Espresso" الممزوجة بأفضل صورة ممكنة بمزيج البن العربي العضوي بالكامل 100% "Action"، إلى القهوة ذات الأصول الفردية القيمة التي تأتي جذورها من البرازيل وإثيوبيا وغواتيمالا وباربوا غينيا الجديدة وجامايكا.

www.caffemilani.it/en





For this reason Caffè Milani has been a founder member of the Italian Espresso Institute, an association created to protect and cherish the Italian espresso coffee.

Our range of products is able to satisfy all customers requests, both for the quality and for the wide selection of sizes and packaging: we offer different types of coffee from the top blend "Gran Espresso" to the organic and 100% Arabica blend "Action", to our valuable single origins coffee, like Brazil, Ethiopia, Guatemala, Papua New Guinea and Jamaica.

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Since 1937

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Spidocook designs, develops and manufactures products for the professional cooking

Technology, design and performance come together in the continuous search for professional solutions for the world of modern catering, able to satisfy its constantly evolving needs.

Since 1993 our cooking systems have satisfied thousands of operators and professionals in their daily demand for quality professional solutions. Today, with sales and deliveries in over 60 countries worldwide, SpidoCook is a truly global partner for all operators that are looking for quality professional cooking solutions.

The Spidocook™ products, 100% Made in Italy, are designed to make your daily work extremely simple and safe. Reliability, technology, ergonomics, compact dimensions are just some of the peculiarities of Spidocook™ products. The unique, modern and essential design is easily integrated into any environment.

The SPIDOGLASS™ glass-ceramic grills are perfect for fast food restaurants and can be a valuable tool in the kitchen. The glass ceramic contact grills can cook many products from sandwiches and focaccia to

grilled meat or vegetables, providing excellent results.

The new glass-ceramic SPIDOFLAT™ griddles cook meat, fish and vegetables homogeneously. The flavours remain intact even if different foods are grilled in sequence. They are certainly safe in use and easy to clean, giving obvious benefits in terms of energy savings and increased productivity.

The CALDOLUX™ Cook & Hold is a static oven for Low Temp Cooking (max 120°C) and Hold (max 100°C), with full cycle up to max 10+10 hrs. CALDOLUX™ use allows maximum return on investment, thanks to greater yield, energy efficiency, reduced labour and intelligent use of space.

The CALDOBAKE™ compact electric ovens for Pastry and Bakery are designed to meet the most ambitious quality and business challenges. There is no room for error in professional food service, and the CALDOBAKE ovens provide uniform baking without compromise and perfect texture and structure of the baked products.

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professional solutions for the world of modern catering

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Spidocook تصمم وتطور وتصنع منتجات للطهي الاحترافي

يؤدي مزيج من التكنولوجيا والتصميم والأداء جنباً إلى جنب مع البحث المستمر عن الحلول الاحترافية الموجهة لعالم المطاعم الحديثة، إلى تلبية احتياجاته المتطورة باستمرار.

تلبي أنظمة الطهي الخاصة بنا منذ عام 1993 الآلاف من الاحتياجات اليومية من الحلول الاحترافية عالية الجودة الخاصة بالمشغلين والمهنيين.

أما اليوم، فإنه في ظل مبيعات وتسليم طلبات في أكثر من 60 دولة حول العالم، أصبحت SpidoCook شريك عالمي حقيقي لجميع المشغلين الباحثين عن حلول طهي احترافية عالية الجودة. تم تصميم منتجات العلامة التجارية Spidocook™ المصنوعة في إيطاليا بنسبة 100% كي تجعل عملك اليومي بسيطاً وآمناً إلى أقصى حد. كما أن الموثوقية والتكنولوجيا وبيئة العمل والأبعاد المدمجة تعبر فقط عن بعض خصائص منتجات Spidocook™. ويتكامل التصميم الفريد والحديث والأساسي بسهولة مع أي بيئة.

تعتبر شوايات SPIDOGLOSS™ المصنوعة من الزجاج والسيراميك مثالية لمطاعم الوجبات السريعة ويمكن اعتبارها أداة قيمة في المطبخ. تستطيع الشوايات ذات التلامس المصنوعة من السيراميك الزجاجي طهي العديد من المنتجات بداية من السندويشات والفوكاتشيا إلى اللحوم أو الخضروات المشوية، وهو ما يوفر نتائج ممتازة. تقوم شوايات SPIDOFLOT™ الجديدة المصنوعة من السيراميك الزجاجي بطهي اللحوم والأسماك والخضروات بشكل متجانس. وتظل النكهات دون مساس حتى إذا تم شواء أطعمة مختلفة بالتتابع. وهي بكل تأكيد آمنة الاستخدام وسهلة التنظيف، مما يوفر فوائد واضحة من حيث توفير استهلاك الطاقة وزيادة الإنتاجية.

يعد Cook & Hold™ CALDOLUX فرن ثابت للطهي بدرجة حرارة منخفضة (بحد أقصى 120 درجة مئوية) مع الاستمرار (بحد أقصى 100 درجة مئوية)، مع دورة كاملة بحد أقصى 10 + 10 ساعات. كما يتيح استخدام CALDOLUX™ أقصى عائد من الاستثمار، وذلك بفضل زيادة الإنتاجية وكفاءة الطاقة وتقليل العمالة والاستخدام الذكي للمساحة. تم تصميم أفران CALDOBAKE™ الكهربائية المدمجة الخاصة بالمعجنات والمخبوزات لتلبية أكثر تحديات الجودة والأعمال طموحاً. لا يوجد مجال للخطأ في خدمة المطاعم الاحترافية، وتوفر أفران CALDOBAKE خبراً موحداً دون حلول وسطية في الملمس والبنية المثالية للمنتجات المخبوزة.

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Grandsoleil:

60+ Years of Success

Strolling through the city streets, sipping a drink in a club, sitting at a table on a terrace by the sea or in front of a coffee in a friend's kitchen, who has never come across Grandsoleil products that are highly appreciated all over the world; with an attractive, unique, young and extremely versatile design.

The story of GRANDSOLEIL begins in 1962, when it quickly became a leader in the production of furniture for the garden, open space and toys. A reality appreciated and known all over the world, which belongs since 2005 to the company IGAP Sp.A. Italian company owned by the Pezzi family. GRANDSOLEIL has been operating successfully for more than 60 years and can boast among its customers the main European groups and chains of modern distribution. The company IGAP Sp.A., aware of the great value of the brand, chooses to keep the traditional productions and extend the collection with new ranges of products, new materials and innovative articles also for indoor furnishings. Quality, elegance and practicality have always distinguished GRANDSOLEIL products, classic and trendy, capable of responding to market needs quickly and efficiently.

New proposals are:

Portofino set

A complete and functional proposal consisting of a comfortable two-seater sofa, two deep and enveloping armchairs and a practical coffee table.

To ensure maximum comfort the set comes with 4 beautiful seat and back cushions.

Brooklyn Tables Selection: Functional and refined solution with a rigorous and geometric design. Brooklyn tables have a polypropylene frame reinforced with galvanized steel bars.

Firenze chairs in polypropylene with an elegant design, suitable for any context. The attention to detail and the variety of colours makes these chairs the perfect solution for a stylish outdoor setting. For more information, please visit our webpage: www.grandsoleilspa.it





QUALITY, ELEGANCE AND PRACTICALITY

an attractive, unique, young and extremely versatile design



Grandsoleil: أكثر من 60 عامًا من النجاح

من لم يسبق له أن صادف منتجات شركة جرانسوليل (Grandsoleil) التي تحظى بتقدير كبير في جميع أنحاء العالم أثناء التنزه في شوارع المدينة، واحتساء مشروب في النادي، والجلوس إلى طاولة على التراس بجانب البحر أو أمام القهوة في مطبخ أحد الأصدقاء، فقد فاته الكثير؛ فهي منتجات تتميز بتصميمها الجذاب والفريد والشبابي والمتعدد الاستخدامات.

تبدأ قصة GRANDSOLEIL في عام 1962، عندما أصبحت بسرعة رائدة في إنتاج أثاث الحدائق والمساحات المفتوحة والألعاب. وهي حقيقة تحظى



بالتقدير ومعروفة في جميع أنحاء العالم، حيث كانت مملوكة لشركة IGAP S.p.A منذ عام 2005، وهي شركة إيطالية مملوكة لعائلة Pezzi. تعمل GRANDSOLEIL بنجاح منذ أكثر من 60 عامًا، ويمكنها أن تتباهى بين عملائها بالمجموعات الأوروبية الرئيسية وسلاسل التوزيع العصرية. تدرك شركة IGAP S.p.A القيمة الكبيرة للعلامة التجارية، وتختار الحفاظ على عمليات الإنتاج التقليدية وتوسيع المجموعة بنطاقات جديدة من المنتجات والمواد الجديدة والسلع المبتكرة أيضًا للمفروشات الداخلية. لطالما ميزت الجودة والأناقة والعملية منتجات GRANDSOLEIL الكلاسيكية والعصرية القادرة على الاستجابة لاحتياجات السوق بسرعة وكفاءة.

المقترحات الجديدة هي:

مجموعة بورتوفينو

اقترح كامل وعملي يتكون من أريكة مريحة ذات مقعدين وكرسيين عميقين ومغلّفين وطاولة قهوة عملية.

لضمان أقصى قدر من الراحة، تأتي المجموعة مع 4 وسائل جميلة للمقاعد والظهير.

مجموعة طاولات طراز بروكلين: حل عملي ومحسّن بتصميم دقيق وهندسي.

تحتوي طاولات بروكلين على إطار مصنوع من البولي بروبيلين ومقوى بقضبان فولاذية مجلفنة

كراسي Firenze من مادة البولي بروبيلين بتصميم أنيق ومناسب لأي سياق. إن

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TAVOLO
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“PIZZA, THE TRUE QUEEN OF THE TABLE”

Italians have pizza as a meal at least once a week. Pizza sets the pace in families and has been confirmed as true Italian comfort food. But, if it is so that we often follow routines when we make choices, 2023's trends will most likely tell us a different story. As consumption changes, pizza will evolve.

The traditional Italian dish par excellence, pizza is reckoning with the desire to leave our comfort zone. So, if 2020 was the year that made all of us bakers and pizza makers, 2023 will offer new trends, aligned with those changes consumers are living through.

Sustainability, paying attention to making healthy choices, to safety and to experimentation are key-words for our immediate future, as articulated by a sector that cannot - and must not - forget tradition. In fact, the art of the Neapolitan pizza maker has been recognized by UNESCO as a true Cultural Heritage. Even today, real Neapolitan pizza still has to meet certain requirements. First, it must be made in a wood-oven. Then, its diameter cannot exceed about 35 cm, and the outer crust must be thick and not burnt. Real Neapolitan pizza must be topped with fresh or peeled tomato, fioridlatte mozzarella in strips or sliced bufala mozzarella. Baking also has to meet strict guidelines: no more than 90 seconds in the oven, after a leavening time that should not exceed 24 hours.

And if all of this sounds familiar, pizza makers are actually going further, adding new procedures such as extreme hydration and multiple baking or alternative flours that will ensure a pizza that is easier to digest. That is not to mention the carefully selected toppings, which are always better if they are locally sourced such as zero-kilometre products, when available.

Thus, quality has become the common thread that accompanies the entire supply chain, which is then enhanced by the flair, the fantasy, and the creativity of those who cannot be considered mere pizza makers anymore, but who have become pizza artists tout court.

CHALLENGES THAT HAVE BECOME TRENDS

Few pizza makers

Let's begin with the staff shortages, that have lately become chronic in many sectors of catering and H&R,



by Elisa Crotti



and the causes of which are still being studied. What we know for sure is that enhancing the role of pizza makers would be the key to making this ancient profession attractive. Actually, this is a job that if professionally framed is worthy of strong recognition. Pizza makers who show creativity in handling pizzas, find solutions for sourcing quality ingredients and dough, an ability to manage job flows and, possibly, the staff with whom they collaborate

are highly sought after. In this regard, a draft law has long been proposed to revise this figure professionally. We'll see if 2023 will be the year that sees a change.

Digestibility and nutritional quality

The strong focus on healthy food choices, a balanced and seasonally appropriate diet has meant that H&R professional's focus has centred on their products' nutritional quality. It should be mentioned that a traditional Italian pizza, as an ideal expression of the Mediterranean diet, includes a balanced mix of nutrients with 55-60% of its caloric intake provided by carbohydrates, 15-20% by proteins, and 25-30% by fats, with a particular focus on fibre content, antioxidants, and mineral salts, in full alignment with Ancel Keys' principle that we should "Eat well to stay well".

Taking this one step further, new trends are leading toward a rebalancing of traditional recipes. We are talking about a skilful use of flavour and grain milling to give pizza an increasingly satisfying taste, and to the use of sprouted seeds in flours and toppings, for faster dough as a substitute for dairy products. Thus, innovative doughs include, alongside water and flour, new possibilities to reach optimal digestibility, taste, and alveolation. One example is using aloe vera combined with type 1 flours to ensure lightness.

With the right balance, ensured by an increase of alimentary fibre in the recipes, pizza should no longer be viewed as a "deviation from the rules" in a dietary sense, but rather as the healthy and balanced one-dish meal as has always been recognised in Italy.

High-quality ingredients

Another issue is that of ingredients. Today more than ever ingredients are expected to meet the criterion of sustainability, like an endless variety of other products that consumers love. So, whenever possible, let's buy locally sourced, or zero-kilometre products, and give priority to small producers and seasonal ingredients, to the point that pizza's true seasonality is established, an idea that has already been long supported by our traditional cuisine. This is a trend that, until a few years ago, has been blatantly ignored by the pizza industry, which basically presented the same menu summer and winter. Just as it would seem meaningless and anachronistic to order prosciutto and melon at a restaurant in December and roast chestnuts in July, consumer sensitivity is beginning to become consolidated in pizzerias along the same lines.

Thus, the examples of winter offerings might include truffles, the finest of the tubers, but also chestnut and hazelnut humus, pumpkin, butter sautéed onions, artichokes, and black cabbage. But also thin sliced cured lard, duck breast or radicchio. It goes without saying

that in the logic of sustainability, vegetarian and vegan options are essentials. This is a trend that has been confirmed by data collected from the Just Eat platform, which commissioned BVA Doxa to conduct a study. In the category of the most ordered items, the most popular dishes in food delivery also stand out in their vegan version, with vegan pizza orders coming to +43%. Not only that, but vegan toppings are also recommended by pizza makers to compensate for the overeating that often occurs during the holiday period.

New formats

As we were saying, the real Neapolitan pizza is rigorously round. Nevertheless, today consumers are ready to accept different proposals, and the industry is not holding back. After many decades of being confined to specialized takeout establishments, high pan and rectangular pizza are conquering the entire Bel Paese, finding their way into even the most elegant pizzerias.

So, whilst it is true that, thanks to selling by weight (a method originated in Rome), customers can purchase the proposals in the exact quantities they prefer whilst choosing between a number of seasonal recipes, it is also true that in some of the most innovative restaurants, different types of dough and formats can be found in the same menu to satisfy every customer's wish. The secret of quality lies in high hydration with calibrated leavening that facilitates the digestibility and allows optimal alveolation. Pizza that is round, rectangular or pan is just a matter of taste. When in doubt, you can also order half-and-half.

A great classic

Pizza has shown that it's not afraid of change and that it is evolving like the smartest species, as it adapts to its context. Pizza totally embodies all today's trends and has also been confirmed as one of the most ordered foods for delivery, as shown by data from the Deliveroo's platform. Among the favourite flavours, the simple margherita, with mozzarella and tomato, is still the queen, followed by the piquant Pizza Diavola and the multiflavoured Pizza Capricciosa.

Pizza's great success comes from the fact that it's a product capable of interpreting, the most representative foods in the Mediterranean cuisine even for the future over the short-term. As long as it's made using healthy and green (meaning natural, organic, vegan, sustainable or ecological) ingredients, measured to maintain their natural flavours and nutritional balance, in variants that can meet everyone's dietary needs. Pizza's trump card is and remains its simplicity, which, incredibly, always manages to amaze.

A high-class water since 1961, but that's not all!

Why is our CALIZZANO water so special?

In this charming valley basin, so rich of greenery and waters, in 1961 we built the mineral water plant, which, bottling the waters of the "Fontana delle Anime" and of the "Fonte Bauda" springs, bears the name of Calizzano.

The Fonti Bauda spring - located in the territory of the Town of Calizzano in the province of Savona - wells up from the Maritime Alps, in an uncontaminated forest of beech trees, at about 1080 meters above the sea level.

For centuries, the farmers were convinced that the use of this water stimulated the appetite and cured from gastric upsets. It was also described as very fresh, very light and with a diuretic effect.

A first chemical analysis of the water was done in October 1908 in a Genoa laboratory, which ascertained the total absence of nitrites and ammonia compounds. The report of this analysis ended with these specific words: "Apart from the opinion that the bacterioscopic examination may give, the chemical analysis places it among the best table waters". The bacteriological analysis was made in July 1913 and the results considered the spring as "very pure".

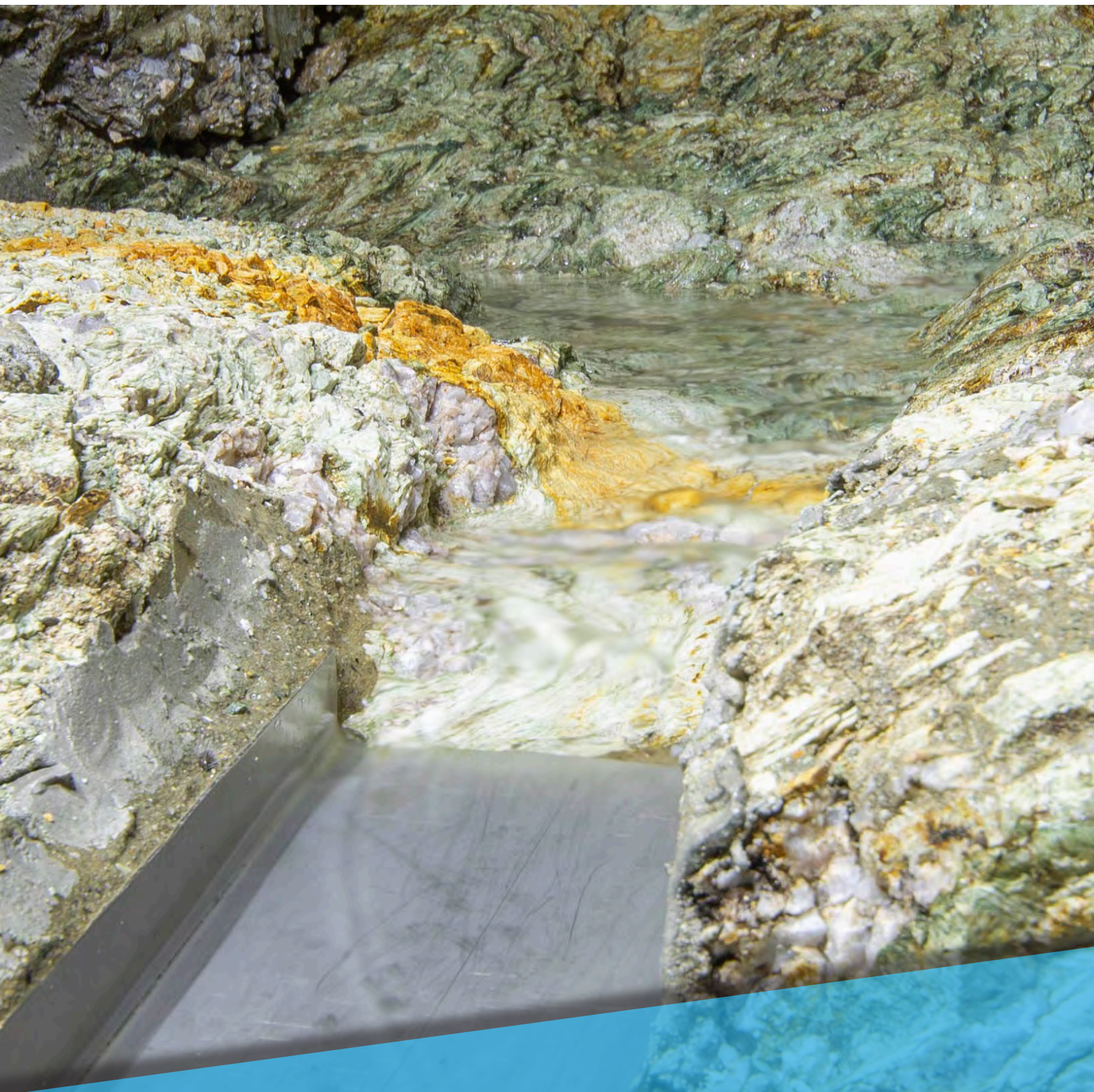
Currently, the water from the Fonti Bauda spring is classified as "minimally mineralized", thanks to its dry residue of only 40.3 mg/l and recognized as a water with a very diuretic effect.

After a long experimentation at a children's institute in Milan, in 2007 the water from the Fonti Bauda spring has also obtained the ministerial recognition as "suitable for newborns" and therefore "it is recommended, therefore, can be utilized in the preparation of the food for suckling babies".

Over the decades, the company has grown gradually until it has reached the third generation of entrepreneurs. The current data shows a production of around 40 million bottles per year.



Calizzano
ACQUA MINERALE
FONTI BAUDA



FRESH AND HEALTHY
very pure

Calizzano

ACQUA MINERALE
FONTI BAUDA

مياه من الفئة المميزة منذ عام 1961 وليس ذلك وحسب!
لماذا تعد مياهنا CALIZZANO مميزة بهذا الشكل؟



في حوض هذا الوادي الخلاب الغني بالمناطق الخضراء والمياه، قمنا في عام 1961 بإنشاء مصنع للمياه المعدنية والذي من خلال التعبئة في زجاجات لمياه نافورة الحيوانات "Fontana delle Anime" ونبع باودا "Fonte Bauda" يحمل اسم Calizzano.

إن مصدر ينابيع باودا "Fonti Bauda" - الواقع في أراضي بلدية Calizzano محافظة سافونا - يتدفق من جبال الالب البحرية في وسط غابة من أشجار الزان غير ملوثة ترتفع حوالي 1080 متر عن سطح البحر.

وعلى مدار قرون طويلة ظل الفلاحون على قناعة بأن استخدام تلك المياه يعمل على تحفيز الشهية وعلاج اضطرابات الهضم. وتم وصفها كذلك بأنها منعشة وخفيفة للغاية وذات تأثير مدر.

تم إجراء أول تحليل كيميائي لهذه المياه في أكتوبر من عام 1908 في مختبر ممدينة جنوة حيث تم التأكد من خلوها من النترت ومركبات الامونيا. وخلصت محصلة هذا التحليل إلى هذه الكلمات المحددة التالية: "بجانب الراي الذي قد يعبر عنه اختبار الفحص الجرثومي، فإن التحليل الكيميائي يصنف هذه المياه من بين أفضل الأنواع التي يمكن شربها

على المائدة". وتم إجراء الفحص الجرثومي في يوليو من عام 1913 واعتبرت النتائج أن هذا النبع "نقي جداً".

في الوقت الحالي فإن نبع Fonti Bauda يصنف بأنه "قليل المعادن" وذلك بفضل بقاياه الجافة والتي تبلغ فقط 40.3 ميلي جرام/لتر، كما تعرف بأنها مياه ذات تأثير مدر جداً. وبعد اختبار طويل في أحد معاهد الطفولة بمدينة ميلانو، حصلت مياه Fonti Bauda في عام 2007 على اعتماد وزاري كذلك بأنها مياه "صالحة لحديثي الولادة" وعليه "ينصح بها في إعداد الطعام الخاص بالأطفال الرضع". استطاعت الشركة على مر العقود أن تنمو بشكل تدريجي وصولاً إلى الجيل الثالث من رجال الاعمال. وتظهر البيانات الحالية بأن الإنتاج يبلغ حوالي 40 مليون زجاجة في العام.

كما يتم استخدام مياه Fonti Bauda كذلك لإنتاج مجموعة كبيرة من النبيذ الفوار غير الكحولي والتي يتم انتاجها وفقاً للطريقة التقليدية التي يستخدم فيها السكر فقط في تنوع يبلغ 9 مذاقات مختلفة سواء كان ذلك في تريفاتلات البولي ايثيلين أو في الحاويات من الزجاج. وخلال السنوات الأخيرة بدأ تدفق هام للتصدير نحو دول بريطانيا، الولايات المتحدة الأمريكية، كندا، المكسيك، استراليا، فرنسا، الصين، المملكة العربية السعودية، كوريا الجنوبية، هونغ كونج، ألخ تغطي الألواح الكهروضوئية المنتمة للجيل الجديد 80% من أسطح المصنع، مما يضمن توفير حوالي 65% من احتياجاته من الطاقة. وهو ما يعني توفير طاقة نظيفة تساعد على الحد من تلوث الكوكب. تستحق مياه CALIZZANO أن يتم تجربتها بكل ثقة.



The water from the Fonti Bauda spring is also utilized in the production of a wide range of non-alcoholic sparkling beverages, produced according to the traditional recipe requiring the use of sugar alone, in a variety of 9 different flavours, both in PET and in glass containers. In recent years, an interesting export flow has started towards countries such as Great Britain, United States, Canada, Mexico, Australia, France and Russia, China, Saudi Arabia, South Korea, Hong Kong etc. .

About 80% of the surface of the plant's roofs is covered by photovoltaic panels of new generation, guaranteeing about 65% of its own energy requirements. It means Clean Green Energy which helps to reduce the planet pollution.

CALIZANO water deserves to be tried with confidence.

www.acquamineralecalizzano.it

Calizzano

ACQUA MINERALE
FONTI BAUDA



The *Queen* of Waters

PIN UP was born to satisfy top-notch market demands. In the high-level restaurant and accommodation sector, glass bottles with a strong attention to the shape and label are essential elements.

The new bottle is designed for restaurants wishing to provide their customers with an added value. Not only in terms of the mineral water itself, but also through a unique packaging that makes it a refined and exclusive object at the table.

www.acquamineralecalizzano.it



PIN UP



THE ART OF QUALITY

The company Acetificio Scaligero is located in Veronella, in the lower Veronese area. Acetificio Scaligero was born in 1973 in an artisanal form thanks to the initiative and will of the late and unforgettable founder Enzo Ranghiero. The total area that the plant currently covers is about 3000 square meters of which over 1500 square meters are covered.

The company produces bulk wine vinegar for use in the canning industry and bottled for large-scale distribution, HORECA. Thanks to thirty years of experience, Acetificio Scaligero maintains rigorous care in the processing of various products. The wine comes from selected wineries; fermentation and filtration are particu-





BULK WINE VINEGAR

rigorous care in the processing of various products

فن الجودة

يقع مقر شركة Acetificio Scaligero في فيرونيلا، في منطقة فيرونيلا الجنوبية. تأسست شركة Acetificio Scaligero في عام 1973 مُتبعة نهجًا تقليديًا نظير مشاركتها في المبادرة وإرادة المؤسس الراحل إنزو رانجيرو الذي تُخلد أعماله في التاريخ. تبلغ المساحة الإجمالية التي يغطيها المصنع حاليًا حوالي 3000 متر مربع منها أكثر من 1500 متر مربع

تنتج الشركة خل النبيذ بكميات كبيرة لاستخدامه في صناعة التعليب ويتم تعبئته للتوزيع على نطاق واسع، HORECA. تحافظ Acetificio Scaligero بخبرتها التي تمتد إلى ثلاثين عامًا على تقديم رعاية صارمة في معالجة المنتجات المختلفة. يُنتج النبيذ من مصانع نبيذ مختارة؛ يتم الاعتناء بالتخمير والترشيح بشكل خاص. يتم إيلاء اهتمام خاص بكل صغيرة وكبيرة أثناء عملية الإنتاج في شركة Acetificio Scaligero، إذ يتم اتباع فن الجودة في الشركة. منذ عام 2015، وبعد التجارب التي أجرتها معاهد البحوث الحكومية (C.Sperim.Laimburg - BZ - وقسم الزراعة في Università di Pisa)، بدأنا في تسويق نوع من الخل المُرْكَز المُشتق من تخمير الخليلك للكحول من أصل زراعي. في عام 2019، بعد إعادة هيكلة دقيقة ومُختصة للشركات، والتي استمرت لمدة عامين، حصلت الشركة على شهادة اعتماد وفقًا لمعيار B R C، من CSQA.

www.acetoscaligero.it





larly taken care of. Nothing is overlooked in the production of Acetificio Scaligero, as the art of quality is followed in the company. Since 2015, after experiments carried out by state research institutes (C.Sperim.Laimburg -BZ - and Università di Pisa agricultural section) we have started marketing a type of concentrated vinegar deriving from the acetic fermentation of alcohol of agricultural origin. In 2019, after a careful and competent corporate restructuring, which lasted 2 years, obtained certification according to the B R C standard, sworn by the CSQA.

www.acetoscaligero.it

ACETO[®] **SCALIGERO**

di Paolo & Alessandro Ranghiero

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THE NEW SHARJAH, UAE HEADQUARTERS OF BEEAH

Inspired by the sand dunes from which it emerges, the new Sharjah, UAE Headquarters of BEEAH, a pioneer in renewable energy and sustainable solutions for the cities of the future, is an example of architectural masterpiece and a sustainability model, embodying the company vocation and commitment.

Designed by Zaha Hadid Architects, the - 9.000 squared meters - futuristic building is powered by renewable energy and stands out for an efficient usage of energy resources.

The building is composed of two central sinuous dune shaped structures blending into the surrounding desert landscape and becoming a unique totemic element.





THE NEW SHARJAH

Designed by Zaha Hadid Architects



The interior project by ACPV ARCHITECTS Antonio Citterio Patricia Viel comes from an holistic and human centric vision of the space, with a high focus on well-being in the workplace.

Flexible and adaptable furniture, designed by the studio, are conceived for the daily workers' needs, offering an elegant, luminous and performing environment.

"Innovation is in the details - in the design of the particular elements of the furniture for BEEAH headquarters. While most often furniture can be customized in color and in materials, in this case, the office desks are custom-designed down to the smallest detail in a way that allows workers to adjust the furniture features to their own specific needs." (architect Antonio Citterio, Chairman of ACPV ARCHITECTS).

"Our interior design adds a new layer of benefits to the overall functioning of the new headquarters. The custom-designed furniture within the interiors improves physical conditions and personal well-being to a great extent." (architect Patricia Viel, CEO of ACPV ARCHITECTS).

"For BEEAH Headquarters interiors we selected sustainable furniture and finishes with the highest sustainability standards responding to LEED

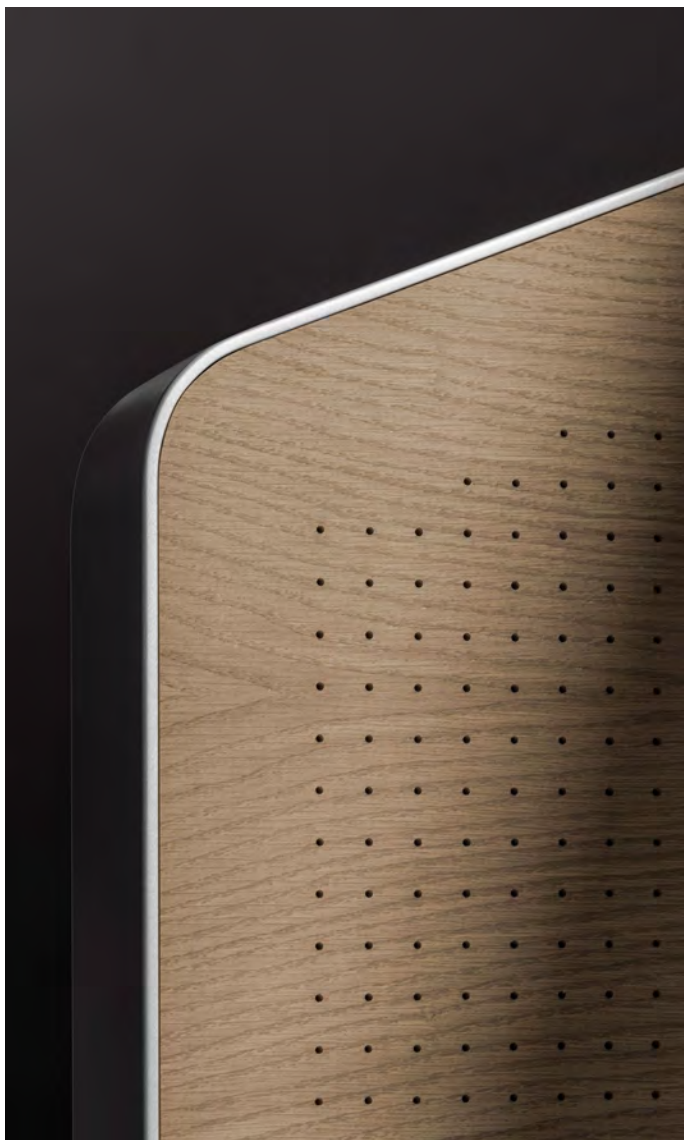
and WELL certifications and Cradle to Cradle criteria for the entire product lifecycle. We selected the design of Antonio Citterio for Vitra ID Chair, offering numerous benefits to the worker health, stimulating the use of the core body muscles and the custom-made workstations by UniFor characterized by a high work flexibility" (Francesca Carlino, Partner, ACPV ARCHITECTS).

The vision of BEEAH, combined with the custom-made approach and the meticulous attention to the details of ACPV ARCHITECTS, has inspired UniFor for the production of furniture elements characterized by the distinctive design.

Circular workstations, with a unique "butterfly" shape, interact with the organic architecture of the building, equipped with acoustic metal framed micro-perforated wall panels, that grants high levels of privacy.

The panels feature metal pins that allow users to customize their booths with personal elements and personal accessories.

A metal structure conceals the technological core of the height adjustable workstations. An elegant integrated control panel allows to adjust the worktop for different needs. The workstations and the custom designed credenzas by the



distinctive base in anodized platinum steel, are fluidly and efficiently layed-out into the space.

For the managerial offices, the desks present a shaped top supported by a single-leg integrated with the drawer unit, that hides the height adjustable mechanism.

UniFor project is completed with sculptural shaped meeting tables supplied in different dimensions and characterized by an integrated system for the room's environment control. The project is also featured with workstations from iSatelliti collection, S200 model, high adjustable with acoustic fabric panels.

The interior design brought to life by the workstations designed by ACPV ARCHITECTS and produced by UniFor in the BEEAH Headquarters is an exercise in tuning the finest details of the work environment to employees' needs in a sustainable way, by employing state-of-the-art building technologies. The project is embedded in BEEAH's forward-thinking in ACPV ARCHITECTS' experience in the design of interior spaces and custom-designed furniture and UniFor's ability to translate "the desiderata" into timeless furniture.

www.unifor.it



UN VERO FORNO SOTTO CASA



THE REFERENCE POINT FOR ENTHUSIASTS OF QUALITY FOOD

With its working method dedicated to bread, doughs, cereals, and traditional Italian pizza, Lievitomadre stands out for its authenticity and genuineness.

The brand offers a unique opportunity through franchising, allowing the creation of production laboratories for both large and small businesses. Additionally, Lievitomadre provides the necessary furnishings and equipment, organizes specific training for staff, and offers constant support to resolve any issues that may arise along the way.

Lievitomadre's consulting approach is based on personalization and planning the specific needs of each client. The offered consultation, even if partial, is highly targeted and adapts to the real requirements of each individual. The goal is to create a working environment where tradition and production techniques merge to offer excellent products.

"Not all investments are equal: if the numbers don't add up, call us." This is the challenge that Lievitomadre throws to potential investors in the food industry. The company emphasizes the importance of accurately evaluating the economic and financial aspects before embarking on a new venture. Lievitomadre's team of experts is ready to provide support and advice to ensure that investments are well-considered





AUTHENTICITY
AND GENUINENESS

For both large and small businesses



Lievitomadre مقصد عشاق الطعام عالي الجودة

تتجلى أصالة Lievitomadre وعراقتها في الطريقة التي تتبعها في تحضير الخبز والعجين والحبوب والبيتزا الإيطالية التقليدية.

تقدم العلامة التجارية فرصة فريدة من نوعها من خلال حق الامتياز التجاري، مما يسمح بإنشاء مختبرات إنتاج لكل من الشركات الكبيرة والصغيرة. بالإضافة إلى ذلك، توفر Lievitomadre التجهيزات والمعدات اللازمة، وتنظم تدريباً محدداً للموظفين، وتقدم الدعم المستمر لحل أي مشكلات قد تنشأ أثناء العمل. يعتمد نهج Lievitomadre الاستشاري على إضفاء الطابع الشخصي والتخطيط لتلبية الاحتياجات المحددة لكل عميل. الاستشارة المقدمة، حتى لو كانت جزئية، دقيقة للغاية وتتواءم مع المتطلبات الحقيقية لكل فرد. يتمثل الهدف في خلق بيئة عمل حيث يتم دمج التقاليد وتقنيات الإنتاج لتقديم منتجات ممتازة وفائقة الجودة.

”ليست جميع الاستثمارات متساوية: إذا لم تحصل على النتيجة المرجوة، فاتصل بنا.“ هذا هو التحدي الذي تضعه Lievitomadre أمام المستثمرين المحتملين في صناعة المواد الغذائية. تؤكد الشركة على أهمية التقييم الدقيق للجوانب الاقتصادية والمالية قبل الشروع في تنفيذ مشروع جديد. يسرّ فريق خبراء Lievitomadre تقديم الدعم والمشورة لضمان أن تكون الاستثمارات مدروسة جيداً ومربحة.

إنّ عشق تناول البيتزا ظاهرة عالمية، وتدرّك Lievitomadre ذلك تمامًا. تستمر البيتزا الإيطالية، بنكهتها المقرمشة والأصيلة، في إثارة غرائز الطعام لدى جميع الأشخاص في شتى أرجاء العالم. مع Lievitomadre، من الممكن تعلّم التقنيات والأسرار لتحضير بيتزا عالية الجودة، واحترام التقاليد وإرضاء أذواق العملاء الأكثر تطلبًا. ولكن ماذا يعني حقًا اختبار التقاليد؟ بالنسبة لـ Lievitomadre، يعني ذلك الحفاظ على الوصفات والمنهجيات التي تنتقل من جيل إلى جيل، مع الحفاظ على الخصائص التي تجعل المنتجات الإيطالية فريدة من نوعها. يتم تحضير المكونات وانتقاؤها بعناية واهتمام لضمان احترام التقاليد وتقديرها.

إذا كنت مهتمًا بالاستثمار في تحضير أطعمة تفوق الخيال، فإن Lievitomadre هي الشريك المثالي. تقدم الشركة تجربة فريدة في صناعة المواد الغذائية من خلال اتباع نهج يهدف باستمرار إلى تحقيق أفضل مستويات الجودة والتميز. يتم الاعتناء بكل التفاصيل بدقة، دون ترك أي شيء للصدف.

lievitomadretorino.it



and advantageous. The passion for pizza is a universal phenomenon, and Lievitomadre is fully aware of it. Italian pizza, with its crispiness and authentic flavors, continues to conquer the palates of people worldwide. With Lievitomadre, it is possible to learn the techniques and secrets to create high-quality pizza, respecting tradition and satisfying the tastes of the most demanding customers.

But what does it really mean to test tradition? For Lievitomadre, it means preserving the recipes and methodologies passed down from generation to generation, keeping intact the characteristics that make Italian products unique. Every ingredient, every step in the preparation, is carried out with care and attention to ensure that tradition is respected and valued.

If you are interested in investing in a culinary masterpiece, Lievitomadre is the ideal partner. With an approach that con-

stantly aims for quality and excellence, the company offers a unique experience in the food industry. Every detail is meticulously taken care of, leaving nothing to chance.

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Mieli d'Autore

For four generations our family has been living in symbiosis with bees and so we are well aware of the important role they play in the balance of nature.

In 1946 Agostino Bianco gave a beehive to his grandson Mario as a birthday present, from that very moment our story began and it is still going on. Italy, with its extraordinary wealth of flora is influenced by the Alps as well as by the Mediterranean Sea, consequently representing a gold mine for the production of high quality honey. It is not just chance that the only official honey-tasting school in the world originated right here and we are proud to be part of it. Our corporate philosophy was perfectly expressed in the words of its founder, Mario Bianco: "The bees make the honey, all that we have to do is take them to the flowers." We are constantly looking for uncontaminated 'terroirs' where the encounter between bees and flowers can be perceived when subsequently tasting the honey.

The MB "Mieli d'Autore" line is the challenge of Bianco's fourth generation. The sophistication of Italian design and the attention to every single detail in an exclusive collection of honeys that can become a prestigious gift.

These are the values that make this selection unparalleled and unique in the panorama of made in Italy Food. Living in close contact with bees every day has deeply influenced also the style adept to present our products. Their cells are geometrically perfect and inside each of them one can admire the different colours of honey that vary according to the season, the flowers and the area it has been collected. Usually honey is sold in jar which labels cover its distinctive colour. Whereas we preferred to enhance this neglected aspect showing off all its gradations and hues. This line in 8 floral varieties and 5 weights (30/50/125/250/400 g) is ideal for customers such as Hotels, gourmet shops and as corporate gifts.

Private label is available on the whole range.

www.mieleitalia.com





BALANCE OF NATURE

the bees make the honey, all that we have to do is take them to the flowers



Mieli d'Autore

تتعايش عائلتنا منذ أربعة أجيال مع النحل وعليه فنحن ندرك جيداً الدور المهم الذي يلعبه في توازن الطبيعة. في عام 1946 قدم "Agostino Bianco" خلية نحل لحفيده "Mario" كهدية في عيد ميلاده، وبدأت قصتنا تحديداً منذ تلك اللحظة وما زالت مستمرة ...

تتمتع إيطاليا بثروة استثنائية من النباتات والتي تتأثر بدورها بكلاً من جبال الألب والبحر المتوسط، وبالتالي فهي تمثل منجم ذهب بالنسبة لإنتاج العسل عالي الجودة.

وليس من قبيل الصدفة أن تكون المدرسة الرسمية الوحيدة لتذوق العسل في العالم قد نشأت هنا، كما أننا فخورين بالانتماء إليها. لقد تم التعبير على أكمل وجه عن فلسفة شركتنا في كلمات مؤسسها "Mario Bianco": "النحل يصنع العسل، وكل ما علينا فعله هو اصطحابه إلى الزهور."

إننا في بحث مستمر عن أراضي "terroirs" غير ملوثة حيث يمكن تأمل لقاء النحل بالزهور عندما يتم تذوق العسل لاحقاً. ويعتبر خط الإنتاج "MB Mieli d'Autore" هو التحدي الذي يواجهه الجيل الرابع من عائلة "Bianco".

إن رقة التصميم الإيطالي والاهتمام بأدق التفاصيل في مجموعة حصرية من العسل، يمكن أن تصبح هدية قيمة. وهذه هي القيم التي تجعل هذا الاختيار لا مثيل له وفريداً من نوعه في بانوراما الطعام المنتج في إيطاليا.

إن التعايش اليومي عن قرب مع النحل يؤثر بشكل جوهري كذلك على أسلوب تقديم منتجاتنا. حيث أن خلاياه مثالية من الناحية الهندسية ويمكن تأمل ألوان العسل العديدة بداخلها والتي تختلف على حسب الموسم والزهور والمنطقة التي جمع فيها العسل.

عادة ما يباع العسل في برطمانات تغطي الملصقات على لونه المميز. ولكننا فضلنا تقييم هذه السمة التي اهتمت، وذلك من خلال إظهار كل درجات وأطياف لون العسل.

إن خط الإنتاج هذا المكون من 8 أصناف مختلفة من الأزهار و5 أوزان (30-50-125-250-400 جم) مثالي لعملاء مثل الفنادق ومحلات الذواقة وهدايا الشركات.

تتوافر العلامة التجارية الخاصة بالموزع على النطاق الكامل.

www.mieleitalia.com



“NATURALLY IN TUNE”

Flou summons the force of nature to create new, unusual interior design proposals, in a harmonious connection of form and matter, movement and space

The collection of Flou is a tribute to nature. Values, sensations, materials draw on this world, to then be interpreted in furnishings for the bedroom zone and the living area, capable of transmitting the same harmony, authenticity and vital energy, enabling people to live totally in tune with the environment. This is the concept – summed up in the payoff “As na-

ture teaches” – behind the new products, starting with the Caudi double bed by Matteo Nunziati. The warm material impact of solid wood seems to be shaped by the force of the wind:

the sinuous forms of the structure emerge from the enveloping embrace of the textile covering, culminating in the soft padding of the headboard. Purity and light-

ness set the tone of the project, together with re-fined attention to detail: from the visible stitching to the placement of the fabric that seems to simply be draped, but is actually the result of complex design development, from the shaping of the wood to the choice of finishes in coffee oak or black-stained oak.

www.flou.it



GAUDÍ bed



Industrie Montali: strictly “Made in Italy”

Italian quality, innovation, raw material with a strictly controlled “Made in Italy” supply chain, bio-vegan products: Industrie Montali, the Emilian company that for over 100 years has been buying tomato grown, harvested and processed only in Italy, in order to guarantee the consumer a gluten-free product, processed in total absence of preservatives and dyes.

The initial canning vocation of the Montali family has expanded from the processing of tomato concentrate to the production of ready-made sauces, pâtés, paste for cooking, packaged in different formats, from the modern single-portion bag, to the aluminum tube, to the 3 and 5 kg jar, thus creating a wide assortment of products, suitable to meet audiences with different commercial expectations.

With the brand “EasyMontali”, the company offers a series of references in the sign of taste and naturalness: the SNACK line, tasty vegetable pâtés ready to use to prepare appetizers, croutons and delicious dishes, but also risotto with strong tastes, the line of READY SAUCES, to prepare in a few minutes a dish with a genuine flavor just like the homemade one, the new CHEF LINES and SAUCES, ideal for the creation of refined recipes that require delicate but decisive flavors, and in the sign of health and well-being, we find the line of BIO VEGAN READY SAUCES, recipes prepared using only ingredients of vegetable origin and organic farming, to combine the pleasure of the table with the need to eat healthy.

The HALAL, BRC, IFS, BIO, food certifications impose high quality control standards ensuring the healthiness and hygiene of the products of the Emilian company.

www.easyligne-montali.it





MADE IN ITALY

a series of references in the sign of taste and naturalness

EasyMontali®

صناعات Montali: التي تحمل بكل فخر شعار "صنع في إيطاليا"

جودة إيطالية، ابتكار، مواد خام تخضع لسلاسل التوريد الخاصة بها للرقابة التي تفتخر بحملها لشعار "صنع في إيطاليا"، وكذلك منتجات بيولوجية-نباتية: إنها صناعات Montali، وهي شركة تنتمي لإقليم إميليا رومانيا تقوم منذ ما يزيد عن 100 عام بشراء الطماطم المزروعة والمحصول والمشغولة فقد في إيطاليا، وذلك كي تضمن للمستهلك توفير منتج خالي من الجلوتين وأن يكون قد تم تصنيعه في ظل غياب تام للمواد الحافظة ومكسبات اللون.

وقد توسعت مهنة التعليب الأولية الخاصة بعائلة Montali من تصنيع الطماطم على شكل مركزات لتشمل إنتاج الصلصات الجاهزة، الباتيه، عجائن الطهي، والتي يتم تعبئتها في أشكال مختلفة؛ بداية من الأكياس الحديثة أحادية الجرعة، إلى الأنبوب المصنوع من الألومنيوم وصولاً إلى البرطمانات بحجم 3 و 5 كجم، وبهذا يتم إنجاز أنواع عديدة من المنتجات القادرة على تلبية التطلعات التجارية المختلفة للجمهور.

ومن خلال العلامة التجارية "EasyMontali" تطرح الشركة مجموعة من المرجعيات عنوانها المذاق والطبيعة: خط إنتاج الوجبات الخفيفة، باتية نباتي لذيذ جاهز للاستخدام بهدف إعداد المقبلات الغذائية للوجبات، خبز محمص وأطباق لذيذة، وكذلك أطباق الريزوتو ذات المذاق القوي، وخط إنتاج الصلصات الجاهزة بهدف الإعداد في دقائق قليلة لطبق يتميز بطعم مميز تماماً مثل الذي يتم إعداده في المنزل، وخطي الإنتاج الجديدين شيف وصلصات، المثاليين لمساعدتك على عمل وصفات راقية تتطلب مذاق حساس وقوي في نفس الوقت، واتباعاً لتعليمات الصحة والرفاهية هناك خط إنتاج الصلصات الجاهزة البيولوجية النباتية، وهي وصفات تم إعدادها فقط باستخدام مكونات ذات أصول نباتية وناجحة عن زراعات بيولوجية، وذلك بهدف الجمع بين لذة الجلوس على المائدة مع ضرورة تناول طعام صحي.

ومن شأن الشهادات الغذائية BRC و IFS و BIO و HALAL أن تفرض وجود معايير عالية من الرقابة على الجودة، مما يضمن صحة ونظافة منتجات الشركة المنتمة لإقليم إميليا رومانيا.

www.easylines-montali.it

Representative Office in Dubai:

48 Burj Gate, 10th Floor, room #1001, Downtown - Dubai - EAU

Phone +971 4 3216260



THE FORMS OF WATER

The deep collection for NATUZZI ITALIA, created in collaboration with the designer Nika Zupanc, is inspired by the concept of the "Circle Of Harmony", the leitmotif of the company's new creations

Natuzzi asked eight different designers to explore the connection with Puglia. The circle has emerged as the form of harmony, symbol of balance and perfection, but also a gathering place for the Natuzzi company. Deep, the proposal by Nika Zupanc (at her first collaboration with the firm), is a collection for the living and dining areas: sofas, armchairs, ottoman-magazine racks, bookcases, a table and chairs, together with accessories like lamps, mirrors and rugs.

The series takes its inspiration from the beauty of the Adriatic Sea, which extends from Slovenia to Puglia. The collection includes the Wave sofa, which with its sinuous lines suggests the movement of waves in the sea, for an intimate, cozy seating arrangement.

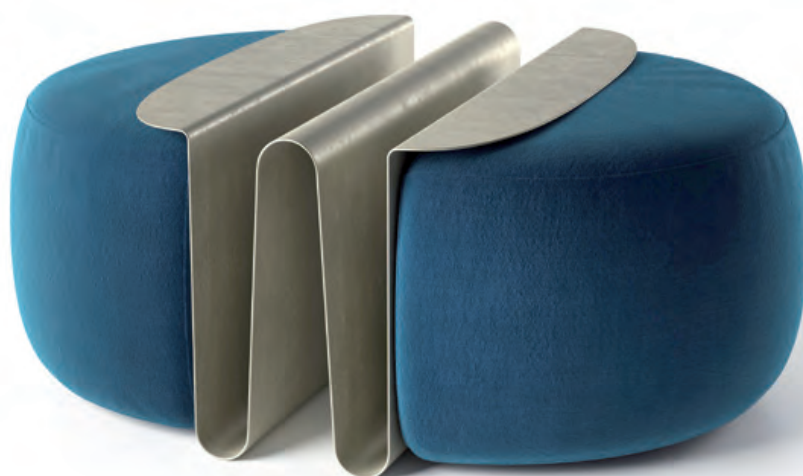
Available in two- or three-seat versions, or as an armchair, this model is raised from the floor by light gold satin-finish metal feet. It is joined by an ottoman composed of two half-moon parts that can be held together by a central magazine rack, in the same finish as the feet.

Among the outstanding pieces in the collection:

the Adore chair, a single shell supported by a single swivel foot; the Tide bookcase with shelves that evoke the movement of the sea; the sinuous Voyage table; the Mermaid and Sailor oval mirrors; the Vortex rugs, with optical graphics; and the Joy lamp, available in the floor, table and suspension versions, made in blown glass to emit soft light, like the one of evenings by the sea.

www.natuzzi.it

WAVE pouf



WAVE sofa

Menodiciotto

GELATI FATTI CON ARTE dal 1986

THE AUTHENTIC ITALIAN GELATO?

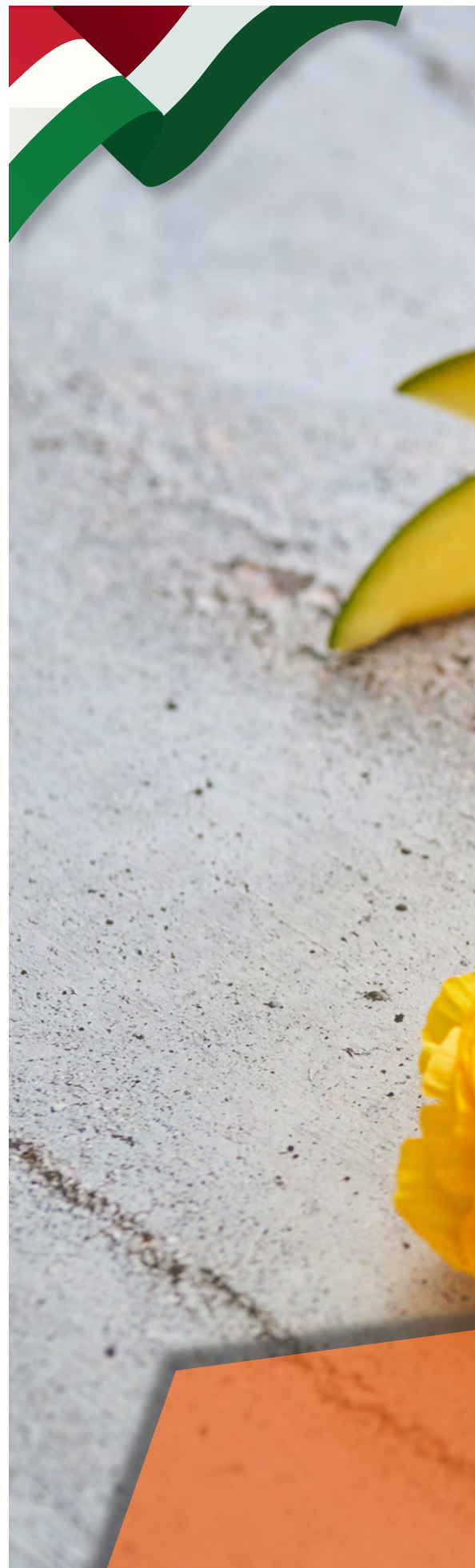
It comes from Turin,
ready-to-serve
and HALAL certified

From its beginnings in the 1980s in a two-Michelin-starred restaurant, to restaurants, hotels and ice cream parlors around the world, founder Luca Grassi recounts the rise of Menodiciotto.

In the world of Italian gelato, one name stands out as synonymous with high quality among HORECA professionals: Menodiciotto.

A company with over 37 years of history and passion for gelato, which has expanded its presence around the world over the years.

"We started in 1986 in a two-Michelin-Starred restaurant in Turin, experimenting with unique recipes to create perfect gelato and sorbets," recalls Grassi. Quality has always been at the core of the company's philosophy: "We use fresh milk from our own dairy farm, fresh fruit, and free-range eggs."





A WIDE SELECTION
OF HALAL FLAVORS

over 37 years of history and passion for gelato

Menodiciotto

GELATI FATTI CON ARTE dal 1986

”هل تعرف ما هو أصل الجيلاتو الإيطالي؟ أصل المنتج من تورينو، وهو يصنع جاهزاً للتناول وحاصل على شهادة ”حلال - HALAL“

يروي المؤسس لوكا غراسي صعود شركة مينوديسيوتو ”Menodiciotto“، حيث كانت بدايتها في ثمانينيات القرن الماضي في مطعم حائز لنجمتي ميشلين، وانتشرت لتصل إلى المطاعم والفنادق ومتاجر الآيس كريم في جميع أنحاء العالم. في عالم الجيلاتو الإيطالي، يبرز اسم واحد باعتباره مرادفًا للجودة العالية بين محترفي الهوريكا: مينوديسيوتو. وهي شركة لديها تاريخ يزيد على 37 عامًا من الشغف بالجيلاتو، وقد وسعت وجودها في جميع أنحاء العالم على مرّ السنين. يتذكر غراسي قائلاً: ”بدأنا عام 1986 في مطعم حائز لنجمتي ميشلين في تورينو، حيث قمنا بتجربة وصفات فريدة لصنع الجيلاتو والمشروبات الرائعة.“ لطالما كانت الجودة في صميم فلسفة الشركة: ”نحن نستخدم الحليب الطازج من مزرعة الألبان الخاصة بنا والفواكه الطازجة وبيض الدجاج الطليق.“ ولكن هناك ما هو أكثر من الجودة.

يقول غراسي: ”لدينا مجموعة واسعة من النكهات الحلال، فلدينا 18 نكهة معتمدة ويمكننا طلب اعتماد لمعظم النكهات الأخرى.“ يهمننا جميع عملائنا، وأيضًا نولي تركيزًا خاصًا للسوق العربية.“

توجد منتجات مينوديسيوتو الآن في أكثر من 15 دولة حول العالم، وتضمن فترة صلاحية تصل إلى 18 شهرًا وتقدم خيارات تغليف متنوعة لتلبية الاحتياجات المختلفة، مثل عبوات سعة 5 لترات و2.5 لتر.

يوضح لوكا غراسي: ”نحن لا ننتج الجيلاتو فقط، بل نقدم دعمًا شاملاً إلى عملائنا وشركائنا، بما في ذلك التدريب المجاني على المبيعات عبر الإنترنت وتقنيات العرض لمتاجر الآيس كريم والمطاعم، والكتيبات الشخصية، وقوائم الجيلاتو والمشروبات المخصصة للفنادق والمطاعم.“ ويضيف غراسي قائلاً: ”نحن حاضرون دائماً مع فريقنا لتقديم المساعدة والمشورة. بالنسبة إلى المطاعم أو مديري الفنادق أو الموزعين أو متاجر الآيس كريم الذين يرغبون في تقديم منتج ممتاز لعملائهم من جميع الجوانب، فإننا نقدم مستشارًا متمرسًا ومستعدًا دائماً لتلبية أي استفسارات.“ يمكنك بسهولة التواصل معنا: ما عليك سوى إرسال رسالة إلكترونية إلى.

export@meno18.com





a shelf life of 18 months and offer various packaging options to meet different needs, such as 5 liter and 2.5 liter tubs.

"We don't just produce gelato; we provide comprehensive support to our customers and partners, including free online sales training and presentation techniques for ice cream parlors and restaurants, personalized brochures, and customized gelato and sorbet menus for hotels and restaurants," explains Luca Grassi.

But beyond quality, there is much more.

"We have a wide selection of HALAL flavors, with 18 certified flavors and the possibility to request certification for most of the other flavors. We think of all our customers, with a special focus on the Arab market," says Grassi.

Now present in over 15 countries worldwide, Menodiciotto products guarantee

"We are always available with our team to provide assistance and advice," Grassi adds, concluding, "For restaurateurs, hotel managers, distributors, or ice cream shops that want to offer to their customers an excellent product from every aspect, we provide an experienced consultant who is always ready to satisfy any inquiries." Contacting her is easy: just send an email to export@meno18.com



FROM THE KITCHEN OF A
TWO MICHELIN STAR RESTAURANT...

Menodiciotto

GELATI FATTI CON ARTE dal 1986



The authentic Italian gelato for hotels, restaurants, cafes, and ice cream shops.

"We use fresh milk from our own farm, fresh fruit, and free-range eggs"

— LUCA GRASSI, GOURMET MASTER AND FOUNDER OF MENODICIOTTO

Forget powders and pre-made mixes!
Menodiciotto gelato arrives already creamed,
ready-to-serve in over 40 flavors,
with 18 already certified HALAL

If you want to offer an **authentic Italian gelato**, delicious and made only with fresh, high-quality ingredients...

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FOR THE READERS OF HORECA INTERNATIONAL!**

LUCA GRASSI



MENO18.COM

Bialetti and Italian Espresso: Rediscovering The Ritual of Coffee

Italian espresso is known around the world for its quality and excellence. Bialetti embodies this history and celebrates it with a collection inspired by Italy's most beloved cities: Milan, Venice, Rome, and Naples, represented through the aroma of coffee. A sensory journey ready to be exported worldwide.

If there's a single aroma that's able to make any Italian feel at home, embraced in a suspended moment, it's definitely that of coffee. Coffee is a daily ritual which engages all of the senses: smell and taste of course, but also sight, with the cream offering a prelude to enjoyment, touch as the hand

caresses the warm cup, and finally hearing, with the sound of the gurgling moka pot.

Coffee in Italy isn't a beverage, it's a moment, a perfect, finite, and gratifying fraction of time.

This is the philosophy with which Bialetti has exported the ritual of coffee around the world, recreating a corner of Italy even thousands of kilometres away from Coccaglio, in the heart of Lombardy, where the coffee beans are roasted.

Thanks to the products available for the professional sector, the perfect espresso can today be found everywhere from Mumbai to Detroit, and there





AROMA OF COFFEE

a sensory journey, all to be exported



isn't an Italian out there who doesn't immediately recognise its flavour.

The ability to appreciate it, even for non-Italians, is akin to automatically understanding the allure of a Ferrari: some things are just instinctive.

The range of professional blends was inspired by four Italian cities. Tasting them is like taking a trip through Italy, from the north of the peninsula all the way to the south, experiencing every aspect of the ritual, because if it's true that coffee provides a break from our routine, then it's also true that it assumes different cultural values depending on where you are.

Thus Milano, the city of fashion and aperitifs, with its frenetic pace and the sound of the trams rattling by in the background, reveals full floral notes and a soft flavour: a delicate version of coffee, like the elegance of certain outfits. Its 100% Arabica (Colombia Excelso) grows slowly at an elevation of 2300 metres, providing large beans of outstanding quality.

Meanwhile, Venezia is enchanting, with a story that recalls the past, when coffee first arrived from the East on wooden ships, exuding a spicy vanil-

la aroma. To recreate this, today the monsooning technique is used, or rather the practice of allowing the Indian monsoon winds to caress the plants for months, before pouring their product into our cups.



Roma is intense and powerful, like the capital of Italy, regaling us with tales of emperors and heroes. Its Flores-origin coffee can't help but present you with cocoa and vanilla notes, in a perfect balance between Arabica and Robusta.

Finally, Napoli exudes all of its Neapolitan vitality with a dark roast and deep body as well as a persistent flavour of chocolate and spices. A coffee of India Cherry origins, for those who, without mincing words, love the sincerity of an espresso which leaves its mark.

The perfect coffee offers a balanced flavour. Herein lies the true art of blending and roasting according to the traditional "rotating drum" method, which creates the typical aroma of Italian espresso. An aroma which is evaluated by a team of professionals from the International Institute of Coffee Tasters, in order to always provide an impeccable experience.

It's strange to think that this marvellous alchemy, as well as the success of an Italian company whose moka pot is on display at the Triennale Design Museum in Milan and the MoMA in New York City, can be attributed first and foremost to the genius of one man, Alfonso Bialetti, who had a simple, yet stimulating, objective: that of preparing bar quality coffee at home. The moka pot was born in his laboratory – in a journey that began in 1933 and continues unfalteringly to this day – and his ingenuity, inspired by Futurism (it's no coincidence that the material used is steel: fast, strong, and durable, like *caféine*), was the first step in a success story made possible and continued by his son, Renato, who is immortalized in the brand.

For the restaurant, bar, and hotel sector, Bialetti offers professional machines that are capable of adapting to various environments, with characteris-





tically elegant lines and an unfailing attention to design. Completing the range of products is a series of service and communication materials that recreate a typically Italian atmosphere in different environments. A collection of objects, including espresso cups, that make it possible to give one's business enormous personality and to capitalise on the relevance and reputation of the brand to one's own benefit.

Bialetti today exports to five continents, allowing consumers everywhere to experience the ritual of Italian coffee. The aroma of espresso makes people feel at home in every corner of the world.

To participate in this project and become one of Bialetti's professional distributors, write to giovanni.ghislandi@bialettigroup.com www.bialetti.com





بياليتي والإسبريسو الإيطالي: إعادة اكتشاف طقوس القهوة

تعد قهوة الإسبريسو الإيطالية مرادف للجودة والتميز في العالم. تجسد بياليتي تاريخها وتحفل به من خلال تشكيلة مستوحاة من المدن الإيطالية الـ 4 المحبوبة بقدر أكبر: ميلان والبندقية وروما و نابولي والتي يروي تاريخها رائحة القهوة. إنها بمثابة رحلة حسية جديدة بالتصدير كاملة.

إذا كانت هناك رائحة قادرة على جعلك تشعر وكأنك في المنزل، تستمتع بوقت راحتك، فإنها بكل تأكيد رائحة القهوة. تمثل القهوة طقس يومي، حيث تسحر كل الحواس: الشم والتذوق دون شك، وهناك أيضاً البصر، حيث تصبح الكريمة مستهل المتعة، وكذلك اللمس باليد من خلال مداعبة الكوب الساخن وأخيراً السمع، عبر صوت فقاعات خروج القهوة في الكنكة.

لا تمثل القهوة في إيطاليا مشروباً وحسب، بل هي برهة من وقت مثالي يحمل في طياته الرضا. من منطلق هذه الفلسفة، قامت شركة بياليتي بتصدير طقس القهوة إلى العالم، كونها أعادت إحياء ركن من أركان إيطاليا حتى على بعد آلاف الكيلومترات من كوكاجليو "Coccaglio"، في قلب إقليم لومبارديا، حيث يتم تحميص القهوة. وعليه فإنه بفضل العروض المقدمة للقطاع الاحترافي، يمكن اليوم العثور على الإسبريسو المثالي في بومباي كما هو الحال في ديترويت، ولا يوجد إيطالي لا يعرف كيف يتعرف على مذاقه.

إن تقدير هذه القهوة، حتى بالنسبة للأشخاص القادمين من أراضٍ أخرى، يشبه الاستيعاب الفطري لسحر سيارة فيراري: هناك أشياء تسكن القلب وتتملكه من أول لحظة.

هناك أربع مدن ألهمت عرض التوليفات الاحترافية. ويمثل تذوقهم القيام برحلة إيطالية بالكامل بداية من شمال شبه جزيرة إيطاليا إلى جنوبها وإعادة إحياء هذا الطقس بكل ما يحمل في طياته، لأنه إذا كان صحيحاً أن القهوة هي استراحة، فمن الصحيح أيضاً أنها تأخذ قيماً ثقافية مختلفة.

وبهذا نكتشف ميلانو، مدينة الموضة والمقבלات، بإيقاعاتها المتألثة وصوت الترام كخلفية، مع إعادة اكتشاف النكهات والروائح الزهرية والمذاق العذب، في نسخة خاصة وحساسة من القهوة، تماماً مثل أناقة بعض الملابس بعينها. تنمو النبات المستخلص منها أرابيكا 100% في (كولومبيا إكسيلسو) على ارتفاع 2300 متر ببطء وتقدم حبوب قهوة كبيرة ذات جودة ممتازة. على الجانب الآخر تسحرنا البندقية بقصة من نتاج الماضي، عندما كانت القهوة تسافر من الشرق على متن سفن شراعية خشبية، تثيرها روائح الفانيليا والتوابل. ولإعادة التذكير بذلك، يتم اليوم تطبيق تقنية الرياح الموسمية، أي أننا نترك الرياح الموسمية الهندية تداعب حبوب القهوة لعدة أشهر قبل أن نحصل عليها في فناجين القهوة الخاصة بنا.

أما روما فهي القوية والحيوية، كممثل العاصمة الإيطالية، التي تتناقل قصص الأبطال عبر متاحفها المكشوف الذي يبرهن على القصة. إن هذه القهوة التي يعود أصلها إلى Flores يمكنها فقط أن تجمع بين نكهات الكاكاو والفانيليا في توازن مثالي بين نكهة أرابيكا وأخرى قوية وبين القديم والحديث.

وأخيرًا نابولي التي تنضج بكل حيوية تلك المدينة مع تحميص غامق وقوام عميق، بالإضافة إلى طعم دائم للشوكولاتة والتوابل. يعود منشأ تلك القهوة إلى India Cherry وذلك لمن يحب الطرق المباشرة، بدون اللجوء إلى أنصاف الكلمات، حصولاً على الإسبريسو الذي يترك بصماته.

إن القهوة المثالية هي لعبة توازنات، حيث يكمن الفن الحقيقي للمزج والتحميص وفقاً لطريقة "الأسطوانة الدوارة" التقليدية التي تمنح المنتج الرائحة النموذجية لقهوة الإسبريسو الإيطالية. وهي الرائحة التي يتم تقييمها من قبل فريق من المتخصصين من المعهد الدولي لمندوقي القهوة، كي يتم تقديم تجربة لا تشوبها شائبة دائماً.

من الغريب أن نفكر في كيف أن هذه الكيمياء الرائعة وقصة نجاح شركة إيطالية تعرض موكا في متحف Triennale Design في ميلانو وكذلك في متحف MoMA في نيويورك، يجدر الاعتراف أولاً وقبل كل شيء بعبقريّة رجل وهو ألفونسو بيااليتي، الذي كان لديه هدف بسيط بقدر ما هو محفز: إنتاج قهوة المقهى في المنزل. نشأت كنكة القهوة موكا في مختبره - وهي رحلة بدأت منذ عام 1933 وتستمر حتى اليوم دون توقف - وتمثلت براعته المستوحاة من المستقبل (وليس من قبيل الصدفة أن تكون المادة المفضلة في عملها هي الفولاذ: سريعة وقوية ومقاومة مثل الكافيين) إنها الخطوة الأولى في قصة نجاح، أصبحت ممكنة بفضل ابنه ريناتو، أيقونة العلامة التجارية.

بالنسبة لقطاع المطاعم والمقاهي والكافيتريات والفنادق، تقدم شركة Bialetti آلات احترافية قادرة على التكيف مع بيئات مختلفة، مع خطوط أنيقة لا لبس فيها واهتمام ثابت بالتصميم؛ ويتكامل العرض بسلسلة من مواد الخدمة والاتصالات التي تعيد خلق جو إيطالي نموذجي في بيئات مختلفة. تتوافر مجموعة كبيرة من العناصر، بما في ذلك فناجين الإسبريسو، والتي تتيح إمكانية إضفاء طابع الشخصية القوية على عملك والاستفادة من أهمية العلامة التجارية وسمعتها لصالحك.

تتواجد بيااليتي اليوم في القارات الخمس حيث تقوم بالتصدير وإحياء طقوس القهوة الإيطالية. ففي كل ركن من أركان العالم هناك رائحة تجعلك تشعر وكأنك في بيتك. قهوة الإسبريسو.

لتكون جزءاً من هذا المشروع وتصبح موزعاً محترفاً لشركة Bialetti، اكتب إلى

stefano.bagiotti@bialettigroup.com

www.bialetti.com



“ MY RESTAURANT STARTING FROM SCRATCH ”

Practical tips for starting a business
in a rapidly expanding industry
after the long period of pandemic.

The restaurant industry is experiencing a strong recovery after the long period of pandemic that has seen many restaurants close their doors. This represents an opportunity for those who wish to start a business in the sector, but often do not know where to begin. In this article, we will provide some simple practical tips for starting a restaurant from scratch. While not an exhaustive guide, it is a basis on which to begin outlining a project.

The first step is to choose the right location and verify the availability of suitable premises. It

is necessary to identify an area with a strong concentration of potential customers and good visibility. Additionally, it is important to consider competition and the presence of similar restaurants in the area.

Once the location has been identified, it is essential to decide on the type of restaurant to open. It is important to choose the type of restaurant based on your skills, location, and target clientele.



By Walter Konrad





Attract new guests with gluten-free HoReCa solutions!

Gaining new guests is the goal every HoReCa business is aiming for. An important aspect of reaching them is offering broad satisfying hospitality with delicious meals. However, for a growing number of people, it is difficult to find an adequate selection of meals in the out-of-home channel. This is a particular dilemma for individuals who suffer from coeliac disease and other gluten-related conditions. As the European market leader with 40 years of experience in gluten-free food, we have dedicated our Schär Foodservice solutions to HoReCa.

From breakfast to supper, from a snack to a multi-course menu: Schär Foodservice offers gluten-free bread, flour, pasta, and convenience food as well as desserts and confectionery. A wide range of products is available in convenient single-portion packs to guarantee product safety and freshness. Examples are our **Schär White Bread 80g**, two soft pre-cut slices of white bread, an ideal addition to any dish or as a sandwich. Some products as the **Schär Hamburger Roll 75g** are wrapped in innovative microwave-proof foil, that allows a risk-free preparation process without cross-contamination, even when pre-





GLUTEN-FREE FOOD

Schär Foodservice solutions to HoReCa



pared beside food containing gluten. And with our 1kg HoReCa pack of Penne or Fusilli pasta, every chef succeeds in creating delicious Italian-inspired dishes.

Our comprehensive range of gluten-free products makes it quick and easy for businesses to expand their menu offer that meets the dietary requirements and taste preferences of guests suffering from gluten-related disorders. Schär Foodservice's broad range of tasty products, innovative serving solutions, and professional support enables every HoReCa business to react quickly to customer requests and meet today's market requirements, thus securing a competitive advantage and remember, affected people never come alone, but bring their family and friends with them.

For more information:
www.schaer-foodservice.com



The next step is to create the menu. The menu should be carefully curated to offer quality dishes in line with the type of restaurant chosen. It is useful to conduct market research to understand customer preferences and current trends. Additionally, it is important to consider the offerings of competitors in the area.

Once the menu has been defined, it is necessary to choose suppliers. It is essential to have reliable and quality suppliers who can guarantee fresh and genuine products. It is important to conduct a thorough search for suppliers and evaluate their experience, ability to respond to restaurant requests, and pricing policies.

Another crucial element is the selection of staff. Staff should be selected based on their skills and availability to ensure quality service to customers. It is advisable to invest in staff training and well-being to create a serene and stimulating work environment that can be perceived by future customers.

Finally, it is important to define an effective marketing strategy. It is essential to promote the restaurant on social media channels, through active presence

and targeted communication. Additionally, the realization of events and promotions should not be overlooked to attract customers.

In conclusion, starting a restaurant can be a challenging enterprise, but with good planning and a clear vision of your project, it is possible to achieve great results. Success is within everyone's reach.



Italy in hot and frozen coffee

This is Nik Finelli Café, which was born as workshop run by its Founders respecting coffee tradition. Attention paid in disseminating coffee culture and producing high quality blends made possible the spread of its historic brand according the old Italian tradition trough the production of roasted coffee blends and the most attentive selection of starting materials from certified chains throughout the world.

Nik Café is a young and dynamic coffee, with innovative featurings which allow to satisfy all the tastes in the world maintaining its strong Italian identity.

Traditional extractions such as the famous espresso served in the best bars in Italy, Moka extraction in accordance with the Italian homemade tradition, compatible capsules with Nespresso System made with the ideal grain size in order to achieve an unforgettable taste, our special frozen extraction method, in which coffee just roasted and grounded is obtained drop by drop (up to 18 h) provides a rich and full-bodied taste due to the long extraction resulting in a complexe aromatic profile of chocolate notes and an intense and persistent coffee aftertaste.

Nik Café follows its coffee beans in the whole process, choosing attentively its providers and planning the roasting programs once the beans have gone through accurate assessments and controls, ensuring full respect of its organoleptic properties.

Our blends are the result of continuous attempts and tastings, ensuring to our consumers the real old Italian tradition espresso taste, symbol of made in Italy. FINELLI GROUP SRL has been

FINELLI GROUP SRL owner of Nik Café has been carrying on the philosophy , based on respect for people and the environment, in addition to love and care for good coffee. This responsibility carries out today in a factory that uses only 100% renewable energy, in the choice of packaging with low environmental impact and to select only coffee plantations where the work is managed in a responsible way. A responsibility that is demonstrated not only by the continuous growth of the company (which today exports all over the world).

Since 2021 Agust has participated in Eko AGRO GROUP Impatto Zero® environmental sustainability project to





COFFEE TRADITION

The real old Italian tradition espresso taste



إيطاليا في القهوة الساخنة والمثلجة

إنها قهوة Nik Finelli Café التي كانت بدايتها كمختبر حربي يتم إدارته من قبل مؤسسيه وفقاً لتقاليد عمل القهوة. مكنت العناية في نشر ثقافة القهوة وفي إنتاج الخلائط ذات الجودة العالية من انتشار العلامة التجارية التاريخية التي اتبعت التقاليد الإيطالية القديمة وذلك من خلال إنتاج خلائط من القهوة المحمصة جنباً إلى جنب مع الاختيار بعناية للخامات الأولية المنتمية إلى سلاسل توريد من جميع أنحاء العالم حاصلة على شهادات معتمدة.

تعد قهوة Nik Café واحدة من أنواع القهوة اليافعة والحيوية وتحمل خصائص مبتكرة تسمح بإرضاء جميع الاذواق في العالم مع الحفاظ على هويتها الإيطالية القوية.

استخلاص القهوة بطريقة تقليدية تماماً كما هو الحال بالنسبة لقهوة الاسبريسو التي يتم تقديمها في أفضل المقاهي الإيطالية، الاستخلاص على طريقة Moka وفقاً للتقاليد الحرفية الإيطالية، كبسولات قابلة للتحلل متماشية مع نظام نسبريسو والتي تم إنتاجها مع حجم حبيبات مثالي للحصول على مذاق لا ينسى، وهناك أيضاً طريقة الاستخلاص الخاصة بنا على البارد "frozen"، حيث يتم الحصول على القهوة بمجرد تحميص حبيباتها وطحنها نقطة بعد نقطة (حتى 18 ساعة)، وهو ما يوفر مذاق غني ومتناسك ويرجع الفضل في ذلك إلى مدة الاستخلاص الطويلة والتي يتم التعبير عنها في شكل متجانس وغني بنكهات الشوكولاتة ومذاق خلفي يدوم بطعم القهوة المركزة.

تقوم Nik Café باتباع حبيبات القهوة خلال جميع مراحل العملية الإنتاجية، حيث تختار مورديها بعناية فائقة مع التخطيط لبرامج التحميص بمجرد خضوع الحبيبات لمجريات التقييم والرقابة الصارمة، مما يضمن الاحترام التام للخصائص الحسية للحبيبات. تعد الخلائط الخاصة بنا نتيجة للمحاولات والتدورات المستمرة من قبلنا، مما يضمن للمستهلكين الخاصين بنا مذاق قهوة اسبريسو طبقاً للتقاليد الإيطالية الحقيقية، وهي رمز لشعار صنع في إيطاليا.

تحمل الشركة المحدودة FINELLI GROUP SRL التي تمتلك Nik Café على عاتقها فلسفة قوامها احترام الأشخاص والبيئة جنباً إلى جنب مع الحب والعناية بالقهوة الجيدة. ولعل أبرز تعبير عن هذه المسؤولية اليوم هو مصنع يستخدم الطاقة المتجددة بنسبة 100%، حيث يتم اختيار المغلفات ذات التأثير المحدود على البيئة مع اختيار نباتات قهوة حيث يجري العمل بطريقة مسؤولة. وهي المسؤولية التي يتم التعبير عنها خاصة في النمو المستمر للشركة (التي تصدر منتجاتها حالياً إلى جميع أنحاء العالم).

منذ عام 2021 تشارك Agust في مشروع الاستدامة البيئية Eko AGRO GROUP Impatto Zero * لمعادلة انبعاثات غاز ثاني أكسيد الكربون الناتجة عن دورة الإنتاج بأكسجين جديد.

كما تحمل براءة الاختراع بروتوكول التكنولوجيا الزراعية (TAP) كلمات ووعد بمستقبل أفضل بالنسبة للمرحلة التالية: وهي صيغة مشفرة تضمن ترجمة أعلى المعايير إلى مبادئ تشغيلية بهدف الحصول على نموذج أعمال زراعي عادل ومستدام. يسمح لنا استخدام تكنولوجيا TAP للرقابة والإدارة من التربة إلى الارفف توجيه النظم البيئية الآمنة وإنتاج أغذية صحية.

www.finelligroup.com





compensate for the CO2 emissions generated by the production cycle with new oxygen.) is taking

The patented Tech Agrarian Protocol (TAP) is taking words and promises of a better future to the next stage: to an encrypted formula ensuring the translation of the highest ESG standards

into operating principles for a sustainable and equitable agricultural business model. Using TAP Technology to monitor and manage soil-to-shelf, enables us to drive ecosystems that secure and the production of healthy foods.

www.finelligroup.com



crearecreativita.it



NIK FINELLI CAFÈ
the real Italian coffee

**AN ALL-ITALIAN
TRADITION**



FINELLI GROUP S.R.L.

Via Montenapoleone 8 • 20121 • Milano (MI) Italy

+390282958697 • info@nikcafe.it

www.nikcafe.it



"Your health on a spoon of olive juice"

This is the claim of Macchia Verde Bio, a family-run organic olive farm from Puglia, which embodies the passion and love for nature that the family puts into its business every day.

These are the basic elements of their project: to transform a simple farm, handed down for generations, into a strictly organic company. This allows Macchia Verde Bio to offer its customers a highly genuine product.





HIGHLY GENUINE ORGANIC PRODUCT

our olive oil respects the environment and its benefits make it a real health elixir !



“صحتك في ملعقة من عصير الزيتون”

هذا ما تؤكد عليه “Macchia Verde Bio”، وهي شركة زراعية متخصصة في زراعة الزيتون العضوي وتديرها عائلة من مدينة بوليا، كما تمثل هذه الشركة نفس الشغف وحب الطبيعة الذي تبديه العائلة في أعمالها يومياً. وهذه هي العناصر الأساسية لمشروعهم: تحويل شركة زراعية بسيطة، متوارثة عبر الأجيال، إلى شركة عضوية بكل فخر. وبذلك تستطيع شركة Macchia Verde Bio أن تقدم لعملائها منتج حقيقي وأصلي تماماً.

إنه زيت زيتون عضوي فائق الجودة، تم إنتاجه مع الاهتمام بأدق التفاصيل وهو ما يتوافر فقط في العمل الحرفي. إن هذا الزيت يحترم البيئة، كما تجعل منه خصائصه وفوائده إكسير صحي حقيقي تماماً! كما تؤكد العديد من الشهادات المعتمدة المستوى العالي والمتميز لهذا المنتج.

www.macchiaverdebio.it





An organic olive oil of excellent quality, made with an attention to small details that only craftsmanship allows. This is an oil that respects the environment and

its benefits make it a real health elixir! Numerous awards confirm the high level of this product.
www.macchiaverdebio.it



Macchia Verde Bio: purity in perfection

The olive oil from Macchia Verde Bio is one of the spearheads of olive oil production in Puglia, our commitment to the best possible quality brings us numerous awards every year. Our organic olive oils are characterized by a high polyphenol content and the pronounced fruity and freshness, which is due to the degree of ripeness of the olives at the early harvest time, and the strong aromas of the Coratina olives. With Macchia Verde Bio olive oil you get the full range of Mediterranean flavors on your plate!



<https://macchiaverdebio.it/>



IMPERATOR AND BLOOM COFFEE SCHOOL IN RWANDA

to continue supporting
local producer
communities

A whole week dedicated to the coffee industry, including the World Coffee Producers Forum and the African Fine Coffee Conference, has ended recently in Kigali at the new Kigali Conference Center. Conversations were focused on the recent challenges for coffee producers and the possible solutions that can be adopted in a short term.

The World Coffee Producers Forum and the African Fine Coffee Association Conference in Kigali, Rwanda, attracted most of the stakeholders of the global coffee industry from February 13th to 17th. Representatives from the main companies in the industry gathered at both the events to discuss the challenges and opportunities in the coffee market in terms of sustainability and to find new market opportunities for producers throughout Africa.





IMPERATOR AND BLOOM COFFEE

to continue supporting local producer communities

RWANDA, THE LAND OF 1000 SCENTS

Imperator and Bloom Coffee School, which have been investing in education and market prosperity in Rwanda for several years, participated in these events to share their experience and knowledge with the different representatives of the industry. Alberto Polojac, quality manager at Imperator Srl and director of Bloom Coffee School, explains how this special relationship started: "I have always been a great estimator of coffees coming from East Africa, with a special appreciation for the most unknown or less acquainted origins, such as Rwanda. During my first trip as a judge for the Cup of Excellence in 2014, I learned about the complexity and uniqueness of Rwandan coffees, until then still relatively unknown, at least in the Italian market. Considering these coffees perfect for any brewing style in terms of acidity, sweetness, and balance, we began to import the first lots from the Gisenyi area near Lake Kivu. It is said that this is the land of 1000 hills, but for me it is also the land of 1000 smiles and 1000 or more aromas."

TRAINING LOCAL PRODUCERS, FOCUSING ON YOUNG PEOPLE AND WOMEN

From that moment onwards, Alberto Polojac, as a trainer and Q grader, began to develop training programs for the local producers based on the Specialty Coffee Association (SCA) Green and Sensory modules. These programs were included among the development projects promoted by SCA starting from 2015, when Alberto Polojac was nominated as a chair of the International Development Committee inside the association's board.

"When I was asked to develop development projects in coffee producing countries, I had no doubt that Rwanda was the right place to start from, a very developed country with an enormous unrapped potential. I decided to focus on two specific targets, which are on the top of the global debate still now: youth and women. It is a great satisfaction now to see that people we trained, now hold important roles within the value chain. Nowadays, issues related to generational turnover and gender equity are still at the top of the agenda, including the recent World Coffee Producers Forum. This makes me think that at that time we have seen far ahead."

Since 2015, Imperator started importing several lots from women cooperatives as a result of this on-field work. Today, Rwanda is undoubtedly one of the most advanced countries on these topics.





COOPERATION WITH ICU AND THE VALUE CHAIN DEVELOPMENT PROJECT

The latest project that saw Alberto Polojac involved as a trainer and consultant is the Coffee Value Chain Development program carried out in Rwanda with ICU (Institute for University Cooperation), which involved 20 washing stations in 12 different districts. The program, co-financed by the European Union and supported by NÆB, the National Agricultural Export Development Board, included three different areas of intervention: support for farmers, with a particular focus on gender and youth empowerment; industrial support, through the improvement of equipment and infrastructures in the washing stations; commercial support, facilitating participation in specific trade events and access to financing.

"It was a great joy to come back here with a project that was a natural prosecution of those initially developed with the Specialty Coffee Association almost 10 years ago," continues Alberto Polojac, "implemented by the support of the non-profit organization ICU, which helped to provide structural support for the washing stations. Each of these has been equipped with a mobile quality control kit including: a sample roaster, temperature and moisture meters, tasting cups and spoons. In addition to this, they were given the opportunity to renew their coffee processing technologies. All of this was officially endorsed by NÆB, the National Agriculture Export Development Board of Rwanda."

Imperator and Bloom Coffee School confirm their constant commitment to the growth and the development of the coffee sector, not only by promoting training programs at the headquarters in Trieste, but also by supporting sustainability and social responsibility for the entire value chain, with projects involving institutions and NGOs.

"CUPPING FRIDAY" AND THE TASTE OF THE NEW HARVEST

For those who would like to experience the new arrivals from Rwanda, Imperator is promoting cupping sessions throughout Italy, following the proven formula of "Cupping Friday". To express interest and sign up for the initiative, you can write to hello@bloomcoffeeschool.it or info@imperator.coffee

www.imperator.cc





Lyon biscuit The original taste

LYON BISCUIT from 1935, unequalled
pastrycook know-how

The pastrycook Comez -La Basquaise settles in the suburbs of Paris in 1925. It is already specialized in items for ice-cream makers and waffle producers. In 1930, the Comez brothers got the idea to give a cone-shape to the usual flat waffle pastry. Still very innovative, they will rapidly pass from the moulded cone to the waffle cone. Their know-how will be awarded by the winner prize at the colonial exhibition in 1931. They will settle in Lyon area in 1980 getting into partnership with Lyon Biscuit. Both companies are now a must in today's market.

In 1985, the two brands company is finally called LYON BISCUIT and gets into new premises in Clérieux, in the Drôme area. It will acquire a specific production tool that will ensure an unrivalled quality biscuit. In 1987, it develops the new concept of the ready to fill waffle cup.





UNEQUALLED PASTRYCOOK

specialized in items for ice-cream makers and waffle producers

Since then, very anxious to satisfy its customers, the company will develop a large range of cones, ice-cream pastry that will meet the market expectation and energize the ice-cream makers, restaurant owners and pastrycooks sales.

LYON BISCUIT, the real taste

A sweet and vanilla flavour, slightly proline-flavoured and crunchy.

LYON BISCUIT is very involved in developing the quality of the flavor and the taste of its cones, waffle cups and biscuits.. In order to develop this gustative aspect, LYON BISCUIT works with homemade recipes and strictly selects raw materials to guarantee the quality:

- No hydrogenated fat
- No allergenic ingredients
- IFS and BRC certification, ensuring that the products are «healthy food»
- No GMO guarantee

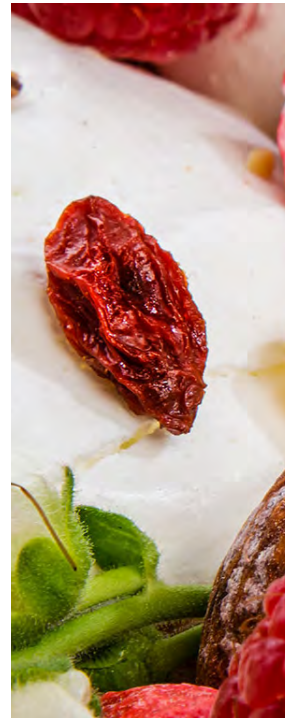
LYON BISCUIT, the real taste that will accompany your ice-cream flavour So that you can enjoy your ice-cream up to the end.

LYON BISCUIT, each ice-cream gets its own cone!

Home-made, traditional, Italian ice-cream, served with spoon, spatule or with machine, LYON BISCUIT proposes a cone for each texture. A cone that will allow you to make your best ice-cream right away.

Thanks to its experience and its clients' one too, LYON BISCUIT can advise you on what to choose and help you select the most suitable range of products according to your projects.

- Rolled up or moulded cones, small , large, extra-large, slender
- Sweetened or chocolate coating cups,
- Timbale-shaped waffle cups,
- Side biscuits ...





LYON BISCUIT enhances the quality of your ice-cream in accordance with the customer's need.

LYON BISCUIT: dynamic and creative just for you!

With its own R&D office, LYON BISCUIT develops a special relationship with its customers as the company can meet their expectations but also regularly suggest them new products.

Thus, ESAL has the leadership in the coating technique. LYON BISCUIT has combined high gustative coating recipes and a unique making process control in order to develop waffle cups and cones with smooth, regular and quality coating in a large range of flavours.

Available coating flavours:

Chocolate, toffee, lemon, berries, coffee, orange.

Settled in the south of France, between Lyon and Marseille, among orchards and vineyards, LYON BISCUIT committed itself to respect economic sustainable development by creating a special relationship with its close by suppliers. Cette décision participe à sa dynamique en répondant à des objectifs de qualité et de réactivité.

This decision contributes to its dynamic in meeting the objectives of quality and reactivity.

www.lyonbiscuit.fr



The art of making pasta

From the ancient culinary tradition of Cilento descends the art of making the dough of "I Saponi del Vallo". In adopting the customs and the domestic production secrets, the company each day brings on the tables of millions of Italians, and not only, authentic dishes and flavors of Lucan lands.

The products "I Saponi del Vallo" are characterized by a market that relies on the immediate packaging and the speed of delivery. They are appreciated not only in the Italian market but also in some European countries such as Austria, Germany, Switzerland, until arriving in the United States and Canada.

The reasons for the growing success abroad of fresh pasta from durum wheat produced in the Sassano (Sa), in the heart of the National Park of Cilento, Vallo di





HIGH QUALITY ARTISAN PRODUCTS

Fresh pasta from durum



فن صناعة المعكرونة

ينحدر فن صناعة عجينة معكرونة "I Saponi del Vallo" من تقاليد الطهي القديمة في منطقة Cilento. كما أنه من خلال اتباع عادات وأسرار الإنتاج الوطني، توفر الشركة يومياً على موائد الملايين من الإيطاليين وغير الإيطاليين العديد من الأطباق والنكهات الأصيلة المنتمية لمنطقة "Lucan".

وتتميز منتجات شركة "I Saponi del Vallo" بسوق يعتمد على التغليف الفوري وسرعة التسليم. وهي منتجات ذات قيمة وتقدير ليس فقط في السوق الإيطالية ولكن أيضاً في بعض أسواق الدول الأوروبية مثل النمسا وألمانيا وسويسرا وصولاً إلى الولايات المتحدة وكندا.

تتعلق أسباب النجاح المتزايد في الخارج للمعكرونة الطازجة المصنوعة من القمح الصلب المنتج في بلدية "Sassano" بمحافظة ساليرنو (SA)، وتحديدًا في قلب المحمية الطبيعية لمنطقة Cilento وكذلك في وادي "Vallo di Diano" و "Alburni"، بشكل أساسي بالقدرة على اتباع التقاليد القديمة، مما يجعل منتجاتنا متفردة ومتميزة بمذاق رائع. بالإضافة إلى المعكرونة التي تحمل العلامة التجارية "I Saponi del Vallo"، نصنع كذلك معكرونة تحمل علامات تجارية خاصة من أجل الموزعين.

حرفية عالية الجودة

يقع مصنع "I Saponi del Vallo" في منطقة "Silla di Sassano" بمحافظة "Salerno". وتقوم عائلة "Calandriello" والعاملين المتخصصين لديها بتنظيم العمل في الشركة. وجميعهم يقدم مساهمات هامة بداية من اختيار المكونات وصولاً إلى صناعة منتجات حرفية عالية الجودة.

www.isaporidelvallo.com





Diano and Alburni, essentially relate to the ability to follow the old traditions making our genuine products and excellent taste for the palate.

In addition to pasta under the brand name "I Sapori del Vallo" we also produce private label pasta to distributors.

Quality Craftsmanship

The factory for "I Sapori del Vallo" is

located at Silla di Sassano in the province of Salerno. Work is organized in the company by the Calandriello Family and their specialized staff.

They all make an important contribution, starting from the choice of ingredients to the creation of high quality artisan products.

www.isaporidelvallo.com



*Ancient tradition,
unique, quality*



www.isaporidelvallo.com





H&H LIFESTYLE

Nature and simplicity

Fields of flowers, natural products, simple and graceful lines: H&H presents a new collection that leads you to the charm of a rural and bucolic life-time.

Looking back to the past with a slight nostalgia, it drives you towards a simpler and more peaceful lifestyle.

A story of simplicity that expresses a legit need to be in contact with nature.

H&H lifestyle suggests a selection of items that is perfect to highlight a natural and genuine menu, made of local products.

In this particular historical period, there is an interest even more oriented towards tranquility and authenticity. The simplicity of the H&H Lifestyle lines helps you recreate an idyllic refuge from the uncertainty of later years.





SIMPLICITY

helps you recreate an idyllic refuge from the uncertainty of later years

How to impart the artisanship and the passion for the raw materials in the mise en place?

Choose a white porcelain set of plates, acacia wood tablemats or burlap placemats and add some color with colored glasses with home-made features.

Indulge yourself by combining linen or hemp textiles and decorations such as candles, glass or terracotta vases in different sizes. And finally, add some fresh natural elements to the center of the table: this way you will give it a romantic and authentic look.

H&H Lifestyle offers you the shades of cloud, sage, salmon and cream from the Pearl collection, which is presented this year in a new version of white porcelain: a harmony of clean and simple shapes that will immediately strike you for its essentiality and elegance.

The whole Pearl collection consists of dinner, soup and side plates, oval and rectangular plates, bowls, tea and coffee cups, mugs.

The combination is recommended with the Acacia collection: cups, tablemats, bowls and trays in acacia wood for a textured mise en place and a warm and sophisticated environment.

The brand's shared values of home and hospitality allow H&H to be the best solution to bring to HORE.CA. the style and the typical engagement of your home.

A full range, carefully selected by paying attention to the quality and safety of products. Our business expertise and the certified control and test system guarantee the product quality, resistance and maintenance.

www.hh-lifestyle.it



MARCA**19-19/01/2023****BOLOGNA**

European trade fairs
for the private label industry
and the International supermarket
label exhibition.

SIRHA**19-23/01/2023****LION**

Bakery, pastry, food service,
hospitality and packaging industries.

SIGEP - AB TECH**21-25/01/2023****RIMINI**

Fair for the artisan production
of ice-cream, pastry,
confectionery and bakery.

HOSPITALITY**06-07/02/2023****RIVA DEL GARDA**

Italian trade fair dedicated
to the Horeca channel.

GULFOOD**20-24/02/2023****DUBAI**

Fair for food and hospitality.

INTERNORGA**10-14/03/2023****HAMBURG**

Fair for the hotel, restaurant,
catering, baking and
confectionery industry.

HOSTELCO**04-07/04/2023****BARCELONA**

International meeting.

CIBUS**03-06/05/2023****PARMA**

International food exhibition.

TUTTOFOOD**08-11/05/2023****MILANO**

International B2B
show to food&beverage.

SIAL CHINA**18-20/05/2023****SHANGAI**

Asia's largest
food international exhibition.

THE HOTEL SHOW**23-25/05/2023****DUBAI**

Trade event about hospitality
and hotel industry.

CRAFT BEER CHINA**30/05-01/06/2023****SHANGAI**

International network of B2B events
for the beverage industry.

ALIMENTEC**18-21/06/2023****BOGOTÀ**

Fair on the beverage and HoReCa industry.

BEER&FOOD ATTRACTION

19-22/06/2023

RIMINI

Fair for to specialty beers,
artisan beers, food&beverage
for the Horeca channel.

MIFB

12-14/07/2023

KUALA LUMPUR

The largest food&beverage
focused trade event.

THE HOTEL SHOW SAUDI

10-12/09/2023

RIYAD

Trade event about hospitality
and hotel industry.

ANUGA

07-11/10/2023

COLOGNE

Fair for food&beverage,
packing, bakery, pastry.

HOST

13-17/10/2023

MILANO

Show for bakery,
fresh pasta, pizza industry.

SIAL CHINA

19-23/10/2023

PARIS

Asia's largest
food international exhibition.

HOSTILITY QATAR

06-08/11/2023

DOHA

Fair on hospitality, food&beverage.

GULFHOST

08-10/11/2023

DUBAI

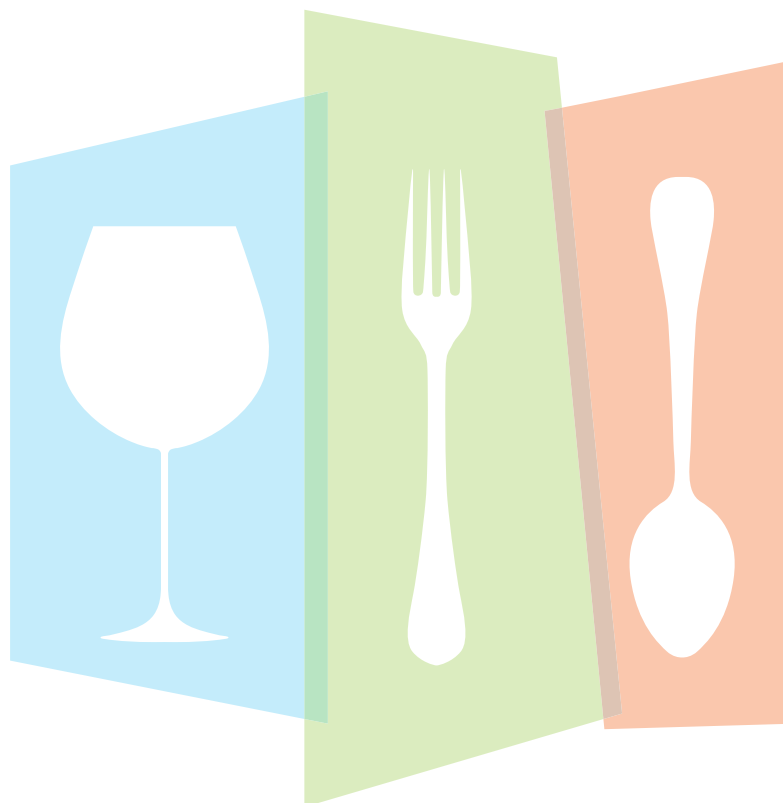
Complete hospitality
equipment sourcing expo.

SIAL INTERFOOD

08-10/11/2023

JAKARTA

Fair on technologies
for food&beverage and food products.



WE'VE TALKED ABOUT...

ACETIFICIO SCALIGERO SAS DI RANGHERO PAOLO E C.

46/49

Via Str. Romana, 3
37040 Veronella - VR
Italy

ACQUA MINERALE DI CALIZZANO SRL

42/45

Via Madonna delle Grazie
17020 Calizzano - SV
Italy

BIALETTI INDUSTRIE SPA

70/76

Via Fogliano n. 1
25030 Coccaglio - BS
Italy

CRIMARK SRL UNIPERSONALE

6/9

Via Catalini n° 20
00049 Velletri - RM - Italy

DR. SCHÄR AG / SPA

78/80

Winkelau 9
I-39014
Burgstall / Postal - BZ - Italy

EMILFILL SRL

20/23

Via dell'Artigiano, 9
40037 Sasso Marconi - BO
Italy

FINELLI GROUP SRL

82/85

Vicolo Parrocchiale, 7
41059 Zocca - MO
Italy

I SAPORI DEL VALLO DI SURIANO F. & C. SAS

98/101

Via Macchia Mezzana
Zona PIP
84038 Silla di Sassano - SA - Italy

IGAP SPA GRANDSOLEIL

36/39

Via Garibaldi, 244
46013 Canneto S/Oglio - MN
Italy

IL PISTACCHIO DI CORICA ALFIO

10/13

Viale Catania, 62
95034 Bronte - CT
Italy

IMPERATOR SRL

90/93

Campo Del Belvedere, 6
34135 trieste - TS
Italy



WE'VE TALKED ABOUT...

INDUSTRIE MONTALI SRL

62/64

Strada per Aiola n°5/G
42027 Montecchio Emilia - RE - Italy

LA FUENTE SAS DI MENEHETTI ANTONIO

24/27

Via A. Volta, 26
36020 Campiglia dei Berici - VI
Italy

LIEVITOMADRE DI DEMASI G. & C. SNC.

54/57

Corso Traiano 174/A
10127 Torino - Italy

LYON BISCUIT

94/97

195 A Impasse de l'industrie
26260 Clerieux
France

MACCHIA VERDE BIO DI CATERINA SCAROLA

86/89

Via Soldato Pasquale Giovanniello Nr. 1
70025 Grumo Appula - BA
Italy

MANIFATTURA PORCELLANE SARONNO SRL

35

Via Varese 2/H
21047 Saronno - VA
Italy

MENODICIOTTO SRL

66/69

Via Luigi Santagata, 50
10156 Torino
Italy

MILANI SPA

28/31

Via Provinciale, 811
22030 Lipomo - CO - Italy

PENCO SPA

102/104

Via A. Pigafetta n. 3
36061 Bassano del Grappa - VI - Italy

SCOLARO PARASOL SRL

I COV

Via Liguria, 197
35040 Casale di Scodosia - PD - Italy

SIFIM SRL

I-14/16

Via Ignazio Silone, 3
60035 Jesi - AN - Italy

SPIDOCOOK SRL

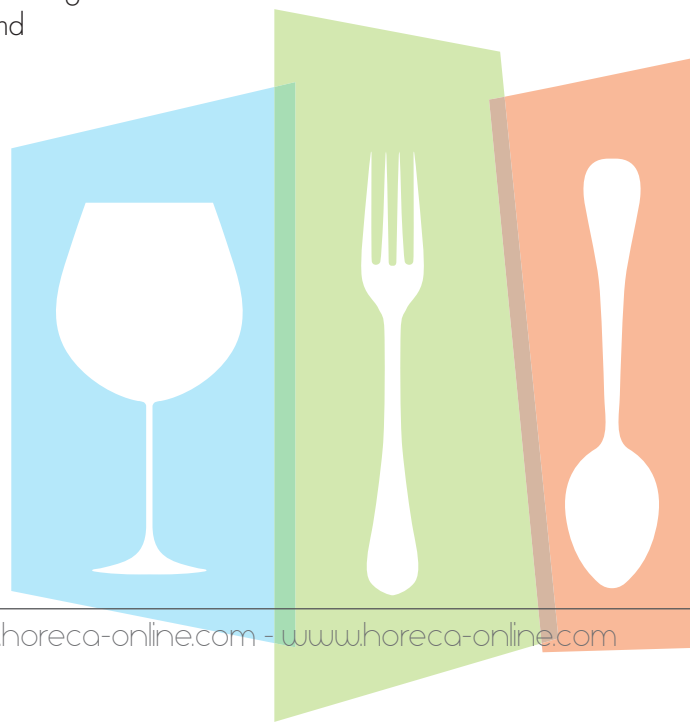
3-32/34

Via dell'Artigianato, 2
35010 Vigodarzere - PD - Italy

THAITALIAN CHAMBER OF COMMERCE (TICC)

III COV

Vanit Building II, 16 Flr. Suite 1601 B, 1126/2
New Petchburi Road,
10400 Bangkok
Thailand



BUSINESS OPPORTUNITIES START HERE



Thai-Italian Chamber of Commerce (TICC) main aim is to enhance business cooperation between Europe and Thailand.

We are strategically situated in Bangkok, Thailand which is a Business Hub for South East Asia.

The main purposes of all TICC activities are:

- To assist Italian companies and other professional bodies who are either already established and/or planning to do business in Thailand or within the ASEAN region.
- To provide insights and advices on matters of trade, investment, finance and industry between Italy and Thailand or within South East Asia.
- To organize bilateral events/trade shows periodically, in the form of seminars, talks, missions, round table or business dinners, in order to promote interaction between subjects.
- To keep close contact with the Thai authorities, pressing issues when necessary.
- To support, represent, and protect the interests of the Members, both in Italy and Thailand.



Interested companies may write to us for exploring the market and business in Thailand or for browsing potential business opportunities.



GET IN TOUCH

Thai-Italian Chamber of Commerce
1126/2 Vanit Building II, 16th Fl., 1601B, New Petchburi Rd.,
Makkasan, Rajdhevee, Bangkok 10400

+66 2 255 8695

info@thaitech.org

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Thai - Italian Chamber of Commerce (TICC)

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