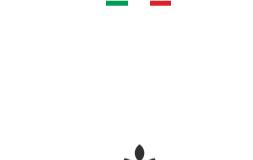


EXTRAORDINARY

ITALIAN TASTE

Italian Pavillion at Flavours of the World
Fine Food Fair Australia – MCEC Melbourne
5–8 September 2022



ITALIAN TRADE AGENCY

The Italian Trade Agency (ICE/ITA) is the Governmental Agency that promotes Made in Italy throughout the world, supporting the growth of Italian companies and contributing to the attraction of foreign investments to Italy. In doing so, ITA implements the strategies set by the Ministry of Foreign Affairs and International Cooperation, and works closely with all the stakeholders appointed for the internationalisation of the Italian companies. ITA facilitates, develops and promotes Italian economic and trade relations with foreign countries, focusing on SMEs needs, their associations and partnerships. Through its HQ in Rome and a worldwide network of about 80 offices, ITA provides information and consultancy to Italian companies on foreign markets, promoting and fostering exports and cooperation in all areas – consumer and capital goods, technologies, agri-food, services and training – with the aim of increasing their presence abroad and making it more effective.

Stand HJ 11

Italian Trade Agency
Level 19
44 Market Street
Sydney NSW 2000 – AUSTRALIA
T +61 2 9299 9954
E sydney@ice.it
www.ice.it/en/markets/australia

FOODEAST TRADE

Foodeast Trade offers a wide range of Italian Food Products, mainly under the LITALY brand, including the most classical items, such as legumes, pasta, tomato and olive oil, and a wide selection of PDO cheese, mozzarella, frozen food, and confectionery. Moreover, the RIVELA line offers typical Italian specialties, such as Croccantini nougats and Cantucci cookies, while the ORGANIC line, under the IVI and GIO' brands, includes pasta, tomato, pasta sauces, oil, fruit juices and others. Most products are available in different packaging and sizes.

Stand HI 12

Foodeast Trade
Via delle Industrie, 2
80040 San Sebastiano al Vesuvio (NA)
– ITALY
T +39 081 0480105
E info@foodeast.it
www.foodeast.it

FONDACO

Fondaco Vini is a project created by a network of people with a common interest in wine: enologists, sommeliers, experts in communication, marketing and packaging, importers, distributors and restaurateurs. They are an Export office representing several wineries from the North to the South of Italy, helping them to source the ideal partner to distribute their product while offering the best price and customer service.

Stand HI 10

Fondaco
Via Manin, 4
30026 Portogruaro (VE) – ITALY T +39 0421 1781985
E export@fondacovenezia.net
www.fondacovenezia.com

'A RICCHIGIA

'A Ricchigia is located on the slopes of the Etna Volcano in Sicily, offering natural food products deeply rooted in a pure environment. Their offer includes biscuits, jams, panettone, colomba cake, chocolates, pesto, spreads, liquors, semi-finished products, etc., made with natural ingredients, without preservatives, artificial colors or flavors. They also offer gluten free and organic products. 'A Ricchigia's strength lies in the artisanal production and high-quality raw materials, such as Bronte's Pistachio and Sicilian Almonds and other high-quality dried fruits, with the commitment to respect the values and cultural heritage of the cultivation of pistachios in the Region, in continuity with traditional Sicilian pastry and cuisine. Its products are PDO, processed according to traditional techniques and dedicated to customers who care about tradition and authenticity.

Stand HI 08

'A Ricchigia
Via Cardinale De Luca, 115
95034 Bronte (CT) – ITALY
T +39 095 772 3326
E aricchigia@gmail.com
www.aricchigia.com

INDUSTRIE MONTALI

Since 1910, Industrie Montali has been producing sauces and pâté, in modern single-portion pouches, aluminium tubes, and in 3 and 5kg tins. Its brand EasyMontali offers: snack lines, vegetable pâté for appetisers and risotto, ready-made sauces that let you prepare a dish with a genuine homemade flavour in a few minutes, chef lines to create refined recipes, and organic and vegan sauces with ingredients of vegetable origin and organic farming, so that you can combine the pleasure of the table with the need to eat healthily. Industrie Montali, over the years, has become a qualified and reliable partner of leading companies in the domestic market and abroad, also producing custom brands. Industrie Montali has obtained BRC, IFS, BIO, HALAL and VEGAN OK certifications..

STAND HI 06

Industrie Montali.
Strada per Aiola, 5/G
42027 Montecchio Emilia (RE) – ITALY
T +39 0522 863186
E direzione@industrie-montali.it
www.easylife-montali.it

OLD KOMBUCHA

Old Kombucha has created a new way of drinking, not only to quench thirst but also to give a boost to your well-being. Old Kombucha is the result of every-day research and marketing efforts, to facilitate the knowledge, and to bring consumers the most innovative, sustainable, and 100% organic products. Old Kombucha is authentically fermented for 30 days to increase its benefits.

Stand HI 04

Old Kombucha Di Federico Citterio
Via Alessandro Volta, 10
22060 Arosio (CO) – ITALY
T +39 0366 5389755
E sales@oldkombucha.com
www.oldkombucha.com

BENVOLIO 1938

Benvolio 1938 is a Made in Italy company with over eighty years of experience in seed oils. With the right balance of innovation and tradition, it has become one of the leading brands in the Italian organic seed oil market. Behind the goodness and genuineness of Benvolio oil is the story of an Italian family who has made quality a tradition. Only raw materials born thanks to the expert hands of farmers who have chosen to work the land in full respect of nature become Benvolio oils. Benvolio manufactures products are designed to maintain well-being for greater balance and harmony, and to improve the quality of your life.

Stand HI 02

Benvolio 1938
Via Antonio Canova, 6
31100 Treviso (TV), ITALY
T +39 0422 710999
E martina.manna@benvolio1938.com
www.benvolio1938.bio

BEST ITALIAN SELECTION

Best Italian Selection-Bis, with headquarters in Battipaglia in the province of Salerno, is one of the major global exporters of carefully selected Italian food products. The company's foundations lie in the excellence of Italian cuisine. It offers a wide variety of products, including peeled tomatoes and tomato products, legumes and preserves, durum wheat pasta and bronze-died artisan fresh pasta, extra virgin olive oil, a vast range of regional Italian wines and sparkling wine, and Italian traditional cakes.

Stand HJ 09

Best Italian Selection
Via Rieti, 19
84091 Battipaglia (SA) – ITALY
T +39 082 8211553
E customerservice@
www.bestitalianselection.it

SAQUELLA 1856

Saquelle was born in 1856 from a long family history and passion for the art of the Italian Espresso Coffee. The company's products are exported to 40 countries around the world, and the Saquelle brand is available in coffee shops and in the finest bars and restaurants. For over a century, Saquelle 1856 has interpreted the art of Italian Espresso through a continuous search for perfection.

Stand HJ 07

Saquelle 1856
Strada Vicinale Torretta, 24
65128 Pescara (PE) – ITALY
T +39 085 432171
E marketing@saquelle.it
www.saquelle.it

SOLANA

Solana is a modern tomato factory with a processing capacity of 3,500 tons per day, located in the Po Valley in northern Italy. The production is delivered to the B2B market and ho.re.ca: tomato paste hot and cold break, diced tomatoes, tomato pulp, tomato passata, tomato pizza sauce, pizza topping. For the ho.re.ca market Solana has introduced an innovative Production Line with Ohmic Pasteurisation and Aseptic filling which preserve the freshness of the product.

Stand HJ 05

Solana
Strada Provinciale 196 snc
26843 Maccastorna (LO) – ITALY
M +39 0377 707 011
E giorgio.resmini@solanaspai.it
www.solanaspai.it

BAR ITALIA

Since 1989 Bar Italia offers the most innovative solutions in the nut and snack market, catering to ho.re.ca and retail. Today Bar Italia products are widespread in the most prestigious sales points, and the company is recognised as an ambassador of Italian Aperitivo in the world through the Fox Italia Snack Brand.

Stand HJ 03

Bar Italia
Via delle Industrie, 9
65013 Città Sant'Angelo (PE) – ITALY
T +39 085 969051
E a.pavone@foxitalia.com
www.foxitalia.com

BEVANDE FUTURISTE

The mission of Bevande Futuriste is to bring beauty to everything, respect the environment and promote people well-being. "A novel way to enjoy soft-drink", for the connoisseur and the most refined palate, for consumers who know what they want and refuse to conform. A drink suitable for any occasion, from a quick work break to a classy Aperitivo. A natural and organic alternative, a healthy and glamorous lifestyle branded Bevande Futuriste.

Stand HJ 01

Bevande Futuriste
Strada Callalta, 33
31100 Treviso (TV) – ITALY
T +39 0388 2356202
E matteo.nadal@bevandefuturiste.it
www.bevandefuturiste.it

CASA MILO

Casa Milo is a family-run company that owns three different production sites, one for fresh pasta, one for dry pasta, and one for savory snacks. It is fully Organic Certified, IFS, BRC, non-GMO, kosher, halal and with a long-term experience in managing PL productions. Casa Milo produces PL for almost all the Italian supermarket chains, and also works with Supermarket chains across Europe and the USA.

Stand HJ 12

GR.A.M.M. – Gruppo Milo
Via Teologo Valente n.c.
70032 Palomba-Bitonio (BA) – ITALY
T +39 085 3735950
E export@gruppolilo.it
www.casamilo.it

OLIO GUGLIELMI

Olio Guglielmi is a family-owned company producing high quality 100% Italian Extra Virgin Olive Oil. The family's land covers more than 200 hectares with 90,000 olive trees, carefully cultivated in the Apulia region. The olives are milled in their own factory. Its strength lies in the product's quality and in the management and control of the whole production chain.

Stand HJ 12

Guglielmo Saverio
Di Guglielmi Riccardo E Vincenzo
Via Canosa, 443
76123 Andria (BT) – ITALY

ACETO BALSAMICO CONDIMENTI E DINTORNI

ABCD manufactures Aceto Balsamico di Modena IGP (PGI Balsamic Vinegar of Modena), Traditional Balsamic PDO, and flavoured condiments and glazes under the brand name Note di Neri: 100% Italian, made with top-quality raw materials, own cooking of grape must, precious oak barrels, no caramel and no colourings, no GMO and gluten-free. The Company takes care of every stage of the production process, which can be tailored to different distribution channels, private label and bespoke projects.

Stand HJ 08

Aceto Balsamico Condimenti Dintorni
Via Carriera, 133
41126 Modena (MO) – ITALY
T +39 059 468781
E info@abcd-modena.com
E export@pergamadipane.it
www.notedinero.com

PASTIFICIO FABIANELLI

Based in Tuscany, since 1890, Pastificio Fabianelli has been producing premium durum wheat semolina pasta, with respect to Italian traditions and quality. In over 100 shapes, their pasta is distributed throughout the world under owned brands, as well as PL. Fabianelli and Maltaagliati are their classic brands of pasta made with 100% Italian durum wheat semolina. Pasta Toscana is their premium brand made with 100% durum wheat, entirely grown and milled in Tuscany, bronze died, slowly dried and sold in an eco-friendly paper packaging.

Stand HJ 06

Pastificio Fabianelli
Via Sant'Antonino, 107 52043
Castiglion Fiorentino (AR) – ITALY
T +39 057 65601
E export@fabianelli.it
www.fabianelli.it
www.pastamaltaagliati.it
www.pastatoscana.it

ITALPEPE 2

ITALPEPE is an Italian food company with a wide range of high standard quality products, an excellent brand name image as well as clear commercial proposals. They manufacture, mix and pack spices, aromatic herbs, salts, seasonings, organic items, nuts and saffron, in glass containers, PET, PP and plastic bags. The many years of experience have resulted in constant success and commercial approval of each line of business: brand, private label and food service.

Stand HJ 04

Italpepe 2
Via Ardeatina, 2479
00134 Roma – ITALY
T +39 06 9345040
E info@italpepe.com
www.italpepe.com

PASTA CUOMO

In 1832, Antonio, Crescenzo and Nicola Cuomo were producing macaroni pasta renting water mills owned by the Marquises Quiroga, in the Campania Region. Some years later, one of their nephews, Niccolino, developed a pasta factory at the ancient family palace, strictly following the Pasta di Gragnano tradition. The Molino mill and pasta factory of Niccolino Cuomo quickly became the most avant-garde in the pasta industry. After 60 years the pasta production was resumed by Mariano Cuomo and his children, Amelia, Anna and Alfonso. They are committed to giving new life to the places where their bicentenary history began. Nowadays, they are still custodians of the family secrets concerning the production of their flavoured macaroni.

Stand HJ 02

Pasta Cuomo
Via Roma, 29/A
80054 Gragnano (NA) – ITALY
T +39 081 0601402
E pasta cuomo@gmail.com
www.pastacuomo.com

