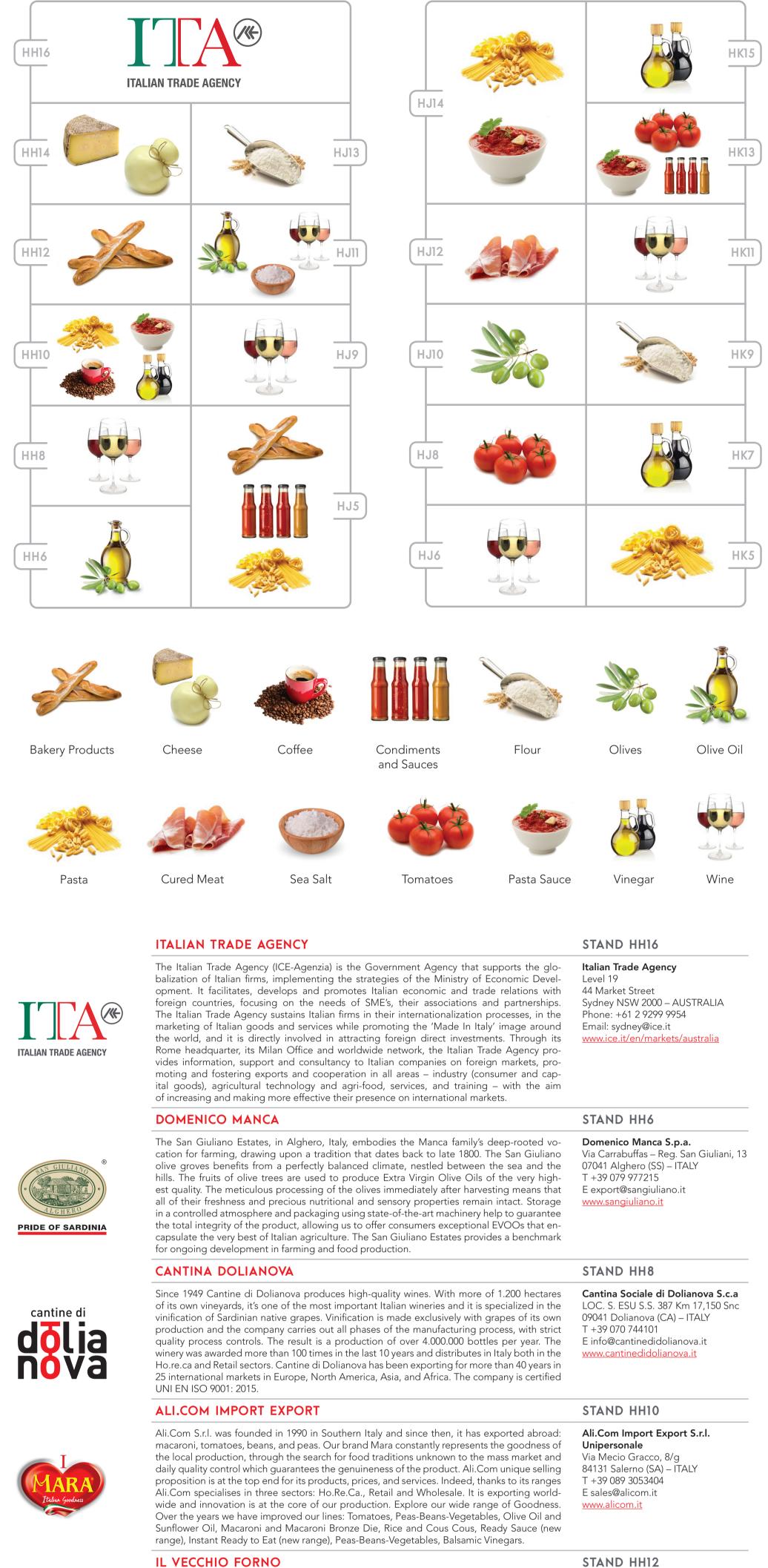


ITALIA PAVILLION AT FLAVOURS OF THE WORLD ICC SYDNEY, DARLING HARBOUR

9–12 September 2019



The MFM S.r.l. was founded in 1992 for the production and marketing of regional crispbreads Carasau and Guttiau under the brand 'Il Vecchio Forno Sunalle'. The production is carried out in a modern factory in Italy, located on the island of Sardinia, and has a production capacity of about 4.000kg/day. Carasau crispbread is a very thin oven baked bread, it is a light and nutritious product, consisting of semolina, water, salt and yeast with a shelf life of 12 months. The Guttiau crispbread is a simple variation with an addition of extra virgin olive oil and salt. The semolina used is purchased mainly in Italy from suppliers selected on the basis of strict health standards and quality controls. In addition, to 'pane Carasau and pane Guttiau', the company offers various product lines: spicy (guttiau with rosemary, with red pepper, with onion and with thyme); organic; snacks; healthy. The company is certified organic and has IFS Food certification.

STAND HH12

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CASALE DEL GIGLIO®



la agricela Casale del Giglie, alle Fer





E.T. FORMAGGI

The E.T. Formaggi is a family-run dairy located in the North of the island of Sardinia, specialized in the production and distribution of sheep's milk cheese now in the 4th generations. The Cossu selection includes specialty such as the Pecorino Romano DOP, the Fiore Sardo DOP, the Pecorino Sardo DOP, the fresh Pecorini, the Caciotte, the Bianco Cossu and various types of Ricotta.

DELLI PAOLI G&A

Forno Positano manufactures fine pastries from authentic Italian tradition: shortbread, puff pastry both filled with chocolate-based creams, lemon curd and pistachio. Fior di Cetara produces the seafood specialties of the 'Costiera' cuisine: Colatura di alici, Anchovies, Pesto Cetarese. Terre Scelte is a pasta manufacturer in Altamura, Apulia Region. Our people work every day choosing the best raw materials, genuine ingredients and the most authentic manufacturing processes in order to create accurate, exclusive and high-quality products. Along with pasta we can offer cherry tomato sauces from Sicily and the Pomodorino del Piennolo from the Vesuvius countryside.

NAURAGHE CRABIONI

The estate Nuraghe Crabioni is tightly connected to the territory of provenience and the name of the brand derives from a 'nuraghe' which is part of the property which is situated at Lu Crabioni in Sorso (SS), there we also find the winery and other infrastructures. The Tresmontes S.r.l. is a young company with the aim of combining tradition, culture and the millennial history of its territory, with love and work for the soil; the ancient knowledge of the local farmers with modern vinification technologies. The winery prefers always quality and typicalness that are an added value to a demanding and selective market. Our wines 'Nuraghe Crabioni': white wines, Vermentino of Sardinia DOC, Kanimari Vermentino of Sardinia DOC, Sussinku IGT (Typical Geographical Indication) Romangia and Moscato of Sorso sennori DOC. Red wines: Cannonau of Sardinia DOC and Sussinku (Typical Geographical Indication) Romangia Cagnulari.

Gruppo Renolia is located on the island of Sardinia in Italy, our aim is to be the food Ambassador of our wonderful Mediterranean island where we produce high-quality products in our farms in harmony with the environment. Gruppo Renolia represents four different production companies: Fattorie Renolia (goat's milk yogurts and cheeses), Renolia Salt Lab (Flower of Salt), Argei (EVO oil) and Cantine Renolia (wine).

CUORDIFARINA

GRUPPO RENOLIA

Our family-run company was founded in 1939, we are the only producer of precooked bases for pizza and focaccia. In the succession of generations, we have developed exclusive grinding techniques, such as slow grinding in 24 passages, where the single-body flour preserves all the nutritional properties of the wheat germ. Annexed to the mill is the laboratory where bakery products are created according to the ancient techniques of 'white art' and Made in Italy.

CASALE DEL GIGLIO

Casale del Giglio is a winery located in the Agro Pontino valley, about 30 miles south of Rome. Unlike other parts of the Latium region or other regions of Italy, this territory was still uncharted in viticultural terms when Berardino Santarelli and his son Antonio launched their research project in 1985. To date, Casale del Giglio has converted its 180 hectares selecting those grape varieties which have proved to interact at best with the territory and produce top quality wines. Casale del Giglio currently offers a range of twenty products – seven white wines, one rosé, seven reds, one passito, three grappas, and an extra virgin olive oil.

POMODORO 43044

Pomodoro 43044 is located in Collecchio, North Italy, and it is one of the largest and most modern factories for tomatoes processing in Europe. We produce for private labels, retail and food service. We also have Kosher and Halal certifications. The product range includes: crushed tomatoes, diced tomatoes, tomato puree, pizza sauce, tomato paste CB/HB, triple paste, pasta sauces with ingredients, pesto, gazpacho. Packaging formats: Bottles 350/700g, Cans 2,2-3 and 5kg, Pouches 2,5 (w/handle or pillow) – 3-5kg and 800g, Tetra Recart 390/500g, Jars from 190g to 400g, drums 220kg, bins from 800 to 1.200kg.

MADAMA OLIVA

Madama Oliva was established in 1989 from the merger of small companies operating in the production of table olives. The long experience and love for this product have identified the company as a unique specialist in the packaged table olives industry, with a range of more than 500 items. Our values are focused on products healthy (no preservatives added) and ethic (GMO-free), with high-quality standards (top quality raw materials), that respectful of the Italian gastronomy tradition. That's why Madama Oliva is a Leader in the macro-segment of fresh table olives in Italy and increasing in all his top countries abroad. Today Madama Oliva is an international brand present in all five continents and its name is synonymous of products of excellence for the table. Its greatest merit is that it has preserved the spirit of its origins and continues respecting the quality of an amazing product.

ALCAR UNO

Over the last six decades, Alcar Uno has sourced and purchased premium pork cuts, customizing them according to the market demands. The whole production process is based on a flexible system able to comply with charcuterie industries' expectations and demands. Following www.sunalle.it

STAND HH14

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STAND HJ5

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STAND HJ9

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STAND HJ11

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STAND HJ13

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STAND HJ6

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STAND HJ8

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STAND HJ10

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STAND HJ12

Alcar Uno S.p.a. Via della Pace, 10 41051 Castelnuovo Rangone (MO) -



traditional techniques combined with the latest technology we cure and debone Prosciutto Crudo (dry-cured ham), Prosciutto di Parma DPO and Prosciutto di San Daniele DPO, Culatta and sweet Speck. A complete manufacturing process tailored to meet our customers' needs: from the selection of the raw materials to the packaging and labelling requirements. With special attention to the meat market dynamics and consumers' awareness, we developed our food supply chain project named Light Domestic Pig, which is appreciated by domestic and international markets alike.

Barilla, the leading food group and number one pasta and sauce brand in Italy, has been pas-

sionately producing pasta and sauce for over 140 years. Founded in Parma in 1877, and now a

fourth generation, Italian owned company, Barilla brings authentic Italian meal solutions to the

world. The Barilla Food Service portfolio covers a range of pasta products, all characterised by

high quality raw ingredients, ease of preparation and ability to reduce processing costs in the

Pasta Producers...since the beginning of time! Please welcome THE Authentic, Finest, Artisan,

Traditional, PGI Gragnano Pasta! Pasta has been produced in Gragnano for over 500 years.

Producing pasta for us is an art, which we perform every day, following the same traditions as our ancestors. A unique mix of history, culture, traditions and of course...secrets! Our ances-

tors used to mix only two ingredients, high quality durum semolina and water from the natural spring source in Gragnano Mountains. The ingredients were then pressed through a Bronze

Die and the pasta was dried in the town's streets, under the sun! Today, after all this time, we

Our company Fondo Montebello was founded in 1991 by Massimo Bellodi, whose family has

handed down the traditional recipe of Balsamic Vinegar of Modena for many generations.

kitchen. Barilla Food Service products are made by chefs, for chefs.

LA FABBRICA DELLA PASTA DI GRAGNANO

follow exactly the same traditional methods.

FONDO MONTEBELLO

BARILLA

Barilla MASTERS OF PASTA













shops and bulk for industrial use.

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STAND HJ14

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STAND HK5

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STAND HK7

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STAND HK9

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STAND HK11

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STAND HK13

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STAND HK15

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Fondo Montebello consistently wins the trust and appreciation of tough markets such as Europe and the USA thanks to the effort and resources we put in making a top-quality Balsamic Vinegar. We strive to be regarded not only as a manufacturer of a niche product but as a company capable of providing a wider selection of products, ranging from Balsamic Vinegar to salad dressings, vinegar mustards and natural glazes with different and captivating flavours. In order to meet the requirements of our clients, we are now able to provide also top quality handcrafted complementary products such as pasta, extra virgin olive oil, and Chianti Classico and Prosecco Doc. MOLINO PASINI

Molino Pasini – The art of flour Three generations, 80 years of history, the art of making flour ingrained in our DNA. Molino Pasini is a flour milling company specialised in producing top-quality soft wheat flours, expressly made for end users and producers working in the food industry (artisanal producers, wholesalers and retailers). Drawing on artistic expressions for the values of modernity, maximum technical precision and attention to detail, the company perfectly represents the Italian art of expertise, so widely appreciated abroad and much celebrated in Italy.

VINICOLA CONSOLI

Consoli is a brand that tells the story of a family with a special passion for wine and a profound respect of the past; over the years this family has managed to create a dynamic and versatile company that is today a well-known and successful presence in the wine-making industry. The family's viticultural tradition, paired with a strong connection to Olevano Romano, the land of Cesanese wine, has been passed down from generation to generation.

COPPOLA FOODS

Coppola Foods is an innovative food company committed to making good food better. We offer a comprehensive range of premium quality, tasty, nutritious and sustainable food products together with excellent service and innovative solutions aimed at fulfilling the needs of customers and markets. Coppola Foods is an Italian family business with a heritage dating back to 1903 when the Coppola family started serving and trading food in Mercato San Severino, Salerno, Italy. Today, as the fourth generation of the Coppola family, we continue to be passionate about food and deliver authentic Italian staples that are the cornerstones of the Mediterranean diet. Our range comprises of preserved tomatoes, legumes and vegetables, sauces and soups, oils and condiments, rice, pasta and grains that we market under the Coppola Salerno, Fontana FORMIELLO Gastronomia, Hillfield and D'ARCO brands.

ACETIFICIO ANDREA MILANO

Acetificio Andrea Milano was founded in 1889. Through its facilities, two based in Naples and one in Modena, nowadays it sells vinegar in more than 55 countries worldwide. We produce the complete range of vinegar and dressings, conventional and organics, in different packaging formats in order to meet our customers' needs, from retailers, food services to gourmet