



## F.lli Merano S.p.A.

Headquarters for OIL

Via Lucinasco, 2

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Headquarters for OLIVES

Strada del Lunaro, SNC

18020 Lucinasco - IMPERIA

Tel: 0183-52363



The story of F.lli Merano S.p.a. is rooted in dedication and family passion for olives. Starting as olive producers with brothers Luigi and Francesco, the business has grown with the contributions of Piero and Massimo. This isn't just a company; it's a tale of growth, innovation, and a commitment to quality.

Nestled in the heart of Liguria, F.lli Merano S.p.a. stands as one of the region's most significant players. Yet, what sets them apart isn't just their size, it's their forward-thinking approach. Demonstrating consistent growth in recent years and a proactive approach to product, brand, and packaging innovations, it maintains a steadfast focus on consumer needs, emphasizing food safety and the quality of the finished product, redefining industry standards.



Behind the Merano family's successes:

- **Azienda agricola F.lli Merano SS:** Experts in Taggiasca olive production, cultivating 22,000 olive trees, including 2,500 irrigated with drip systems on a 90-hectare surface.

- **Francesco and Luigi Merano SNC:** Engaged in the marketing of bulk oils, crafting blends tailored for small local businesses.

- **Piccardo and Savorè:** Serving clients in the Large-Scale Retail sector, this entity is a testament to the ability to cater to diverse clientele with finesse.

- **F.lli Merano Spa:** The core of the operation, spanning two sites:

1) *Via Lucinasco*, 2 *Chiusavecchia (IM)*, covering an area of 18,000 sq.m (9,000 covered). This site includes an oil department with a storage capacity of 28,000 quintals and seven bottling lines dedicated to packaging 100% certified Italian oils and low acidity oils. The 2006/2007 olive campaign saw the inauguration of a new mill equipped with three processing lines (continuous, with a pit remover producing oil solely from the pulp of Taggiasca olives, and a traditional plant). Here, adhering to hygiene and quality standards, olives are processed daily to produce D.O.P. oil.



The mill also boasts a storage capacity of 1,200 quintals and a packaging line exclusively for D.O.P. oil. This ensures a dedicated storage area for oil produced in the mill and a packaging line exclusively for D.O.P. oil.



2) *The Via Strada del Lunaro site in Lucinasco (IM)*, a recently constructed facility covering 5,000 sq.m, is dedicated to the processing of table olives and derivatives. It has a storage capacity of 8,600 quintals of olives in brine, a line for packaging FMT products, five lines for pitted olive production, a plant for paté production, and a facility for olive selection and calibration.

The company is equipped with 2 in-house chemical laboratory for microbiological and chemical analyses of all products.



F.lli Merano S.p.a. main clients are represented by Italian Large-Scale Retail chains to whom it supply products under its own brand and third-party brands. Despite well-established relationships with major retailers, F.lli Merano S.p.a. remains a reference point for a significant number of longstanding customers, particularly small mills and family-owned agricultural businesses in the province of Imperia.

The company is certified with the UNI 22005 certification for Taggiasca variety table olives. This certification allows us to offer a product guaranteed in terms of safety, traceability, and, simultaneously, quality.

Furthermore, it holds certifications for quality standards such as IFS, BRC, Organic, DOP, and environmental UNI 14001.







## Extra Virgin Olive Oil

100% Italian Extra Virgin Olive Oil bottled in various types of captivating bottles and packaging, with special bands and pitted table olives in extra virgin olive oil.

## Extra Virgin Olive Oil D.O.P. “Riviera Ligure”, Riviera dei Fiori

Oil obtained from Monocultivar Taggiasca olives cultivated and harvested in the Province of Imperia and processed solely through mechanical methods. Cold-extracted. The extra virgin D.O.P. (Protected Designation of Origin) oil from the Riviera Ligure, Riviera dei Fiori, has obtained recognition for compliance with the Protected Designation of Origin Riviera Ligure, as defined by the regulations approved with EC Reg. No. 123/97, which establishes parameters from production to pressing to bottling. The gold wrapping ensures protection of the oil from oxidation and aging processes caused by exposure to light. This way, the organoleptic qualities of the oil remain unaltered.





“Oliv’è Olio”<sup>®</sup>



## Extra Virgin Olive Oil BIO

The ORGANIC extra virgin olive oil is wrapped in brown paper to preserve its unaltered organoleptic qualities, and the 100% Italian extra virgin olive oil is housed in a special ALUMINUM bottle that boasts the qualities of not allowing light to pass through, not breaking, being lighter, and being recyclable. Whole Taggiasca olives in brine, pitted and immersed in extra virgin olive oil, enrich many dishes to be savored alone or as an appetizer.

## Extra Virgin Olive Oil

100% Italian extra virgin olive oil in various aluminum wrappings (gold, silver, green, and copper) or paper wrappings (white and brown) that, in addition to protecting it from light, allow for a wide selection to suit all tastes. Taggiasca and Riviera table olives, whole or pitted, in jars of various sizes to meet every need.

