



# COMPANY PROFILE

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[www.alicos.it](http://www.alicos.it)





# About Us

Established in 2005, Alicos S.r.l. is a proudly family-owned Sicilian company specializing in high-quality gourmet food products. Inspired by Sicily's rich gastronomic heritage, our founders set out to preserve and celebrate authentic recipes handed down through generations. At Alicos, tradition and innovation coexist harmoniously, ensuring each product embodies exceptional quality, authentic flavor, and nutritional excellence.

We meticulously select fresh, locally sourced ingredients, primarily from trusted Sicilian producers and farmers. This ensures exceptional flavor and nutritional integrity, while simultaneously supporting local agriculture and fostering sustainable regional development.

Our state-of-the-art production facility in Salemi (Trapani), inaugurated in 2024, integrates advanced Industry 4.0 technologies with traditional artisanal methods, resulting in unparalleled product quality, traceability, and sustainability. Committed to environmental stewardship, our operations feature renewable solar energy systems, optimized water management, and rigorous procedures to minimize food waste.

Today, Alicos enjoys recognition as a reliable international partner, supplying discerning gourmet retailers, supermarkets, specialty stores, and premium Ho.Re.Ca establishments across Europe, Asia, the Middle East, and the Americas.





## Vision

To become globally recognized as a benchmark in gourmet food production, synonymous with authenticity, innovation, premium quality, and sustainability.



## Mission

To provide authentic, high-quality Sicilian food products created sustainably, crafted from fresh, locally sourced ingredients that align with modern nutritional trends and health-conscious lifestyles.

# Brands



## **Positioning:**

Gourmet retail, specialty stores, high-end Ho.Re.Ca.

## **Product Range:**

Traditional Sicilian preserves and sauces

Gourmet spreads (including vegan pistachio spread in a practical tube format)

Premium jams

Extra virgin olive oils

## **Key Features:**

Authentic traditional recipes

High-quality Sicilian ingredients

Elegant, premium packaging ideal for luxury retail



## **Positioning:**

Mass-market retail (GDO), modern retail channels

## **Product Range:**

Innovative protein-enriched spreads

Pistachio spread (in jar and in a tube)

Traditional Sicilian preserves and sauces

More products are coming soon (under development)

## **Highlighted Innovations:**

Protein-rich pistachio spread

Convenient tube packaging for practical, on-the-go consumption

## **Key Features:**

Healthy, functional products

Affordable pricing suitable for broader consumer bases but keeping the focus on the quality



**Advanced Production Facility (Salemi, Trapani)**

Alicos's production center is located in its state-of-the-art facility inaugurated in September 2024 in Salemi, in the province of Trapani. This site represents a perfect synergy between artisanal food excellence, advanced processing technologies, and environmental sustainability.

**Size and Production Capacity**

Covering 3,500 m<sup>2</sup>, the facility is built following Industry 4.0 principles, with highly flexible, modular production lines that allow for both small-scale artisanal batches and high-volume industrial production.

**Average output per production shift:**

- Pestos and condiments: up to 5,000 units per shift
- Jams and preserves: up to 15,000 units per shift
- Bruschetta spreads: up to 12,000 units per shift
- Cooking sauces: up to 12,000 units per shift
- Sweet and protein spreads: up to 5,000 units per shift

This production flexibility enables Alicos to meet a wide range of client needs while maintaining exceptional quality and authenticity.



# Environmental Sustainability

## **Environmental Sustainability**

Sustainability is deeply embedded in Alicos's strategy, influencing every phase of production—from raw material sourcing to packaging and energy management.

### Solar-powered operations

The factory is powered by a 100 kW photovoltaic solar system, significantly reducing CO<sub>2</sub> emissions and enhancing the facility's energy self-sufficiency.

## **Efficient water management**

Alicos uses an advanced recovery, recirculation, and purification system, which minimizes water consumption by treating and reusing process water—particularly critical in water-scarce regions like Sicily.

## **Minimizing food waste**

Through meticulous process optimization and real-time quality control, Alicos has adopted strategies that drastically reduce food waste. In particular, for jams and preserves, the company has developed a new production method that allows for the use of the entire fruit, bringing organic waste levels close to zero—without compromising on texture, color, or flavor.

## **Commitment to continuous improvement**

Alicos is actively working to expand its environmental initiatives by adopting new technologies and international sustainability standards, ensuring long-term benefits for both the environment and the community.







# Quality Assurance and Certifications

Alicos maintains rigorous international quality standards to ensure safety, transparency, and excellence across its supply chain:

**Clean Label Policy:** No artificial additives or preservatives  
a commitment that resonates with health-conscious and premium consumers.

**AI-Powered X-Ray Inspection System:** Enhanced food safety through advanced x-ray technology integrated with artificial intelligence to detect and eliminate foreign bodies with greater precision

**Gluten-Free and Vegan Recipes:** Many product formulations are gluten-free and plant-based, catering to specific dietary needs without compromising on taste



## IFS Broker Certified

We invest heavily in research and development to advance cutting-edge technologies that enhance efficiency and safety across all our operations.



## FDA Registered

facility registered with the U.S. Food and Drug Administration; SID codes available where required



## Organic Certification

long-standing certification;  
new facility currently undergoing certification process



## IFS Food Certification

in progress – audit scheduled in the next months

# Competitive Advantages

**Authenticity and Traceability:** Predominantly sourced from carefully selected Sicilian producers, guaranteeing the authenticity and superior quality of every product.

**Continuous Innovation:** Regular introduction of innovative, market-aligned products (e.g., vegan spreads, protein-rich offerings, convenient packaging).

**Awards and Innovation:** The Foogolà protein spreads and the Foogolà tube were awarded the SIAL Innovation 2024. The lactose-free Pistachio Cream in a tube received the Il Golosario – Top Innovation award. Alicos was also honored with the “L’Artigiano del 2000” award for the 2024/2025 edition.

**Strong Marketing and Distribution Support:** Comprehensive multilingual promotional materials, digital and social media strategies, international trade fairs participation, and active collaboration with global distribution partners.

**Customized Solutions:** Ability to offer tailored private-label products, meeting the unique requirements of strategic partners and international distributors.





## Global Markets and Distribution

Alicos has successfully expanded internationally and currently exports to:

**Europe:** Austria, Belgium, Finland, France, Germany, Ireland, Italy, Lithuania, Malta, Poland, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Hungary, United Kingdom (UK)

**Asia & Middle East:** Saudi Arabia, South Korea, Israel, United Arab Emirates, Kazakhstan

**Americas:** Brasil, Panama, United States

## Future Objectives

Continue expanding global market reach while consistently maintaining superior quality and environmental sustainability

Achieve full IFS Food certification to strengthen Alicos's international reputation and market competitiveness

Pursue ongoing product innovation, focusing on sustainable, healthy, and functional consumer trends



ALICOS®

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We look forward to engaging with you and exploring opportunities for collaboration.

