



**WELL BE-*ing***

**THE CHANGE**

C O M P A N Y   P R O F I L E

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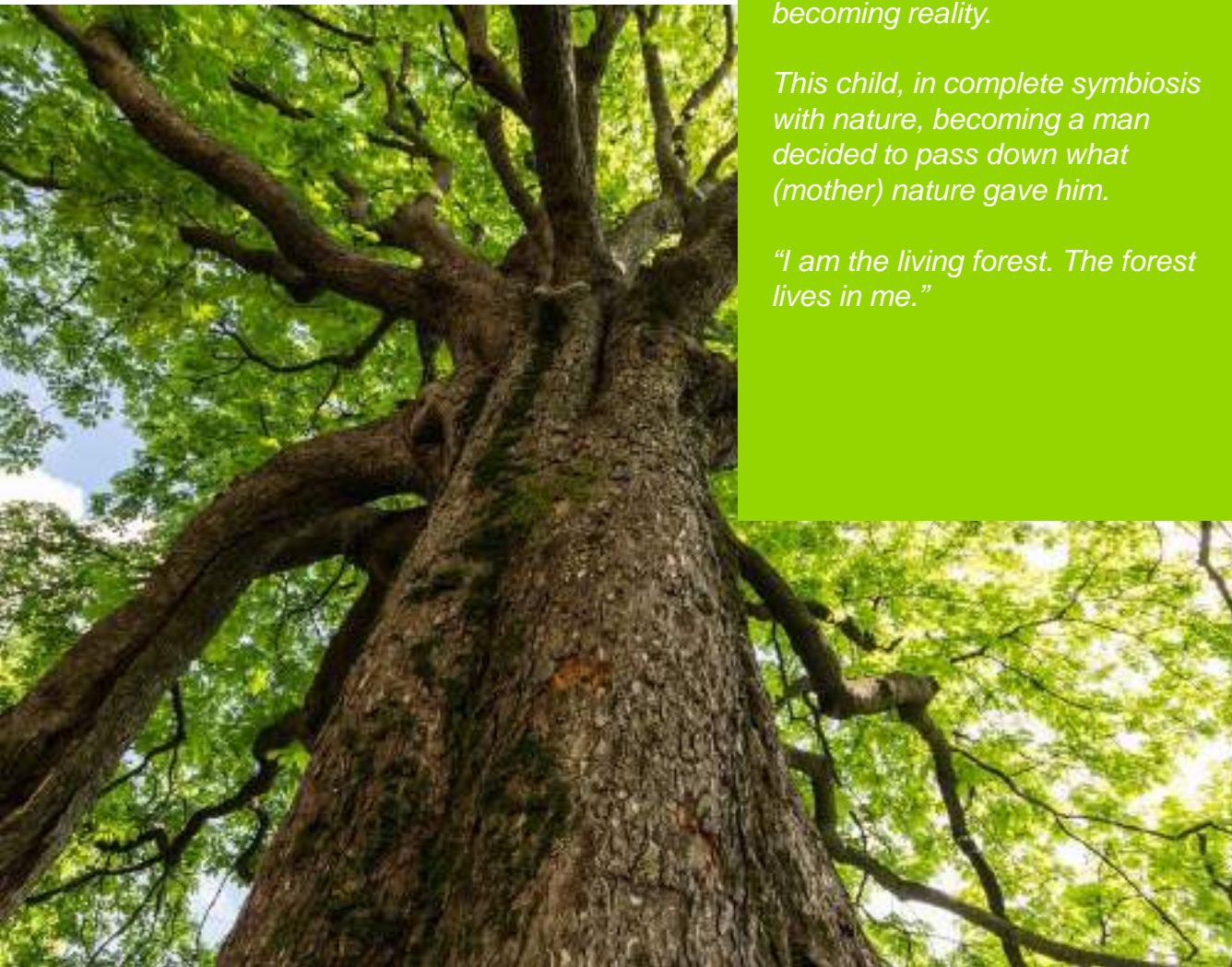


01

# IoBoscoVivo

*About Us*

# Our Story



*IOBOSCOVIVO  
was born out of a child's dream  
becoming reality.*

*This child, in complete symbiosis  
with nature, becoming a man  
decided to pass down what  
(mother) nature gave him.*

*"I am the living forest. The forest  
lives in me."*

In 2013 was born the project **IoBoscoVivo** from the founder's passion for nature and healthy nutrition.

In **2018** the passion became true and IoBoscoVivo became finally an **ORGANIC FOOD COMPANY** aiming to create eco-sustainable smart functional food, that helps people to adopt an healthy lifestyle respectful of the environment.

Collaborating with universities and research laboratories, the company has started investing in the use of **medicinal mushrooms**, especially on the Shiitake mushroom (*Lentinula edodes*) known for its innumerable properties.

And here is the intuition to create **the FIRST** and unique line of smart functional food products based on **SUPERFOOD MEDICINAL MUSHROOMS**.



# From passion...

... for the environment, the Founder's started with the creation of botanical gardens to preserve our ecosystem.

2009



## FROM THE MOUNTAIN...

Creation of the first micological botanic garden in Antigorio Valley to discover new mushroom species in order to preserve the ecosystem of the woods.



## International Call LIFE + Biodiversity

With our micological botanic garden following the goals of the European Community in line with the goals of the European Community

2011



## ...TO THE SEA

The second botanic garden was created in Liguria to educate children on the beauty of several species of plants and flowers.



2013



# ...to Food Reality



2013

## START

Was founded the Società Agricola IoBoscoVivo focused on organic cultivation and sale of fresh Shiitake

ISO 14001 and Organic certifications



2016

Insubria University

Screening strains of Shiitake mushroom for antibacterial properties

Collaboration 2016-Today



Study of medicinal mushrooms in the food sector

Research and study of medicinal mushrooms, their properties and food technologies for their inclusion in healthy foods

2 New Products

Creation of dried Shiitake Mushroom, sliced and granulated

2017

Pavia University

Biological struggle against infesting plants through the use of fungal species

Collaboration 2017- Today



Business drawing

From Vision to Mission: creation of new corporate goals that promote human health and the well-being of the environment



2018-19

R&D Innovative Products

study of innovative, healthy organic products based on medicinal mushrooms for the well-being of human.

Milano University

Organoleptic test with Pleurotus mushroom snack to integrate vitamin D in primary schools

Collaboration 2018 - 2019

NEW START Food industry IoBoscoVivo Srl  
Transformation into food industry



2020

Headquarter CH

Control of the Italian Place of business and development of the internal and international market

3 New Lines

Dedicated different to lifestyles and needs and lifestyles

- CLASSIC
- GOURMET
- BIOFIT

50 New Products  
Creation of 50 new products designed to cover every meal of the consumer's day

2021

EPICOMED

Publication on "Nutrients" : "Edible mushrooms and  $\beta$ -glucans: impact on human health"

[Leggi l'articolo](#)

R&D Superfood & De.Co. Food

- EVO OIL
- Pink Onion from Verezzi (Liguria)

# Our Mission

SMART  
FUNCTIONAL FOOD  
FOR A HEALTHY  
LIFESTYLE AND  
ENVIRONMENT-  
FRIENDLY

IoBoscoVivo aims to promote well-being for both the environment and humans by creating many **INNOVATIVE** and **ORGANIC PRODUCTS** for every meal of the day, and paying high attention to taste, nutrition and health.



IT-BIO-015



# Our Vision

IoBoscoVivo wants to do something good for people and the environment, becoming a reference point for its consumers that look for a healthy, smart and sustainable lifestyle.



**SUSTAINABILITY**



**HEALTH NUTRITION**



**QUALITY**



**INNOVATION**



**EVERY HOUR**



**FOR EVERY NEED**



**READY TO USE**



# Our values

IoBoscoVivo is a young team researching for sustainability and innovation that has at heart:



## **THE ENVIRONMENT / BE GREEN:**

Monitoring, riqualifying and promoting organic reconstruction of the native woods using mushrooms for biological struggle.



## **WELLNESS / BE HEALTHY:**

We are focused on creation of “Smart Functional Food”, for human care, especially for our immune system.



## **FREEDOM / BE FREE:**

We promote the creation of botanical gardens finalized for child education. We support a climate of well-being even in closed and stressful environments, which is why we decided to recreate the concept of a real "forest" in our offices as well.

# Our Offices

We are situated in Italy for the European market and in Switzerland for the international market.

 **Switzerland**

Piazzale Roncaa 4,  
6850 - Mendrisio (CH)

 **ITALY**

Via Sempione 26H  
21029 - Vergiate (VA)



02

**Organic**

# Organic Farming

IoBoscoVivo has chosen to enhance its productions by following the rules laid down for organic farming as it cares about **well-being** and **environmental sustainability** and it allows to get high quality food, ensuring the exclusion of contamination from toxic substances.

Organic farming is an alternative **agricultural method** to the conventional one, **aimed at producing food exclusively with natural processes and substances**. This means that it tends to limit the environmental impact, as it encourages to:

- use energy and natural resources responsibly
- keep biodiversity
- preserve regional ecological balances
- improve soil fertility
- maintain water quality.





# Our Organic Production



## ● VITAMIN D 300 TIMES HIGHER

The IoBoscoVivo Shiitake mushroom, one of the most common medicinal mushrooms, comes from Europe. The peculiarity of IoBoscoVivo Shiitake Mushrooms, other than its unmistakable umami taste, is the high content of vitamin D, in fact, our Shiitake contains 300 times more vitamin D than other mushrooms, having 116µg for 100g of product they are also very rich in Potassium, Phosphorus and Vitamin B5.

## ● EXCLUSIVE METHOD OF ORGANIC CULTIVATION

This is due to the **Exclusive Organic Cultivation Method** integrated with the growth on oak wood substrate that we communicated to all our contractors that are bound to follow our rigid guidelines.

## DRIED AT LOW TEMPERATURES

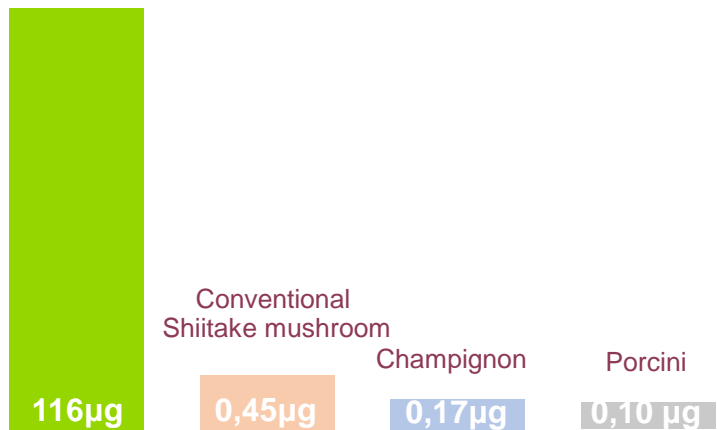
- Once the Shiitake mushrooms are harvested, they undergo the selection process and get cut and dried at low temperatures. The packaging is studied in order to maintain all the properties unchanged and intact.

## CIRCULAR ECONOMY

- At the end of the production cycle, the waste generated is used either for the production of animal feed or as fuel for heating greenhouses: circular economy.

## VITAMINA D Compared

Shiitake mushroom IoBoscoVivo



Shiitake Mushroom IoBoscoVivo VS Conventional mushroom





**03**

## **Product Lines**

# Our Product Lines

AIM TO SATISFY EVERY PURPOSE  
(INTOLERANCES, ALLERGIES, LIFESTYLES, ETC..)

WITH VEGETABLE RAW MATERIALS

BASED ON FUNCTIONAL SUPERFOOD

WITH HIGH ORGANOLEPTIC PROFILE

WITH MANY BENEFICIAL PROPERTIES

## 3 LINES, 3 LIFESTYLES:

- **CLASSIC LINE**  
For every taste
- **GOURMET LINE**  
For refined taste
- **FITNESS LINE**  
For sport lovers





# Classic

For every taste



## BENESSERE

The classic #BENESSERE line allows you to prepare tasty and genuine dishes in a few minutes as well as offer practical snacks and various proposals for breakfast. Available in many combinations so you can vary your diet ensuring the right amount of vitamin D and nutrients.







# Gourmet

For refined taste



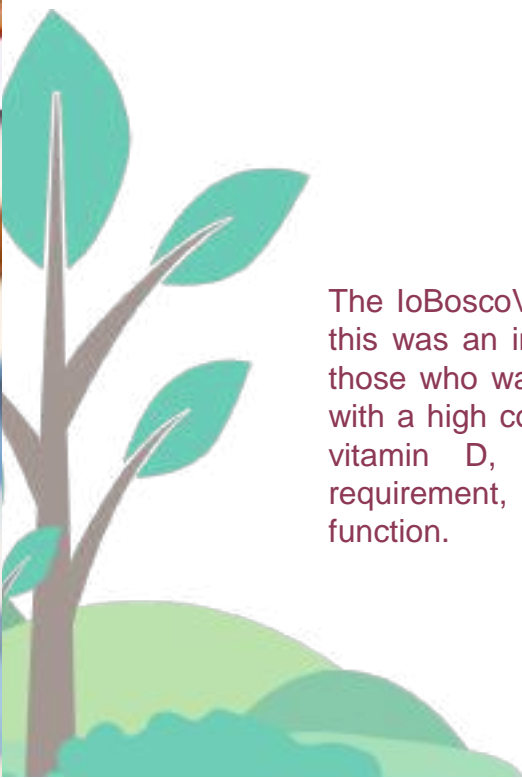
B E N E S S E R E  
*Gourmet*

The "ready to use" becomes exclusive, it becomes gourmet. Ideal for those who want a more refined and unique product, this line promotes the value of the territory by also highlighting Italian excellence through the choice of innovative Superfoods such as black garlic and Piedmont IGP hazelnuts from the Langhe.



# BioFit

For sport lovers



# BioFit

The IoBoscoVivo Shiitake is a source of vegetable proteins and this was an inspiration to create a line dedicated to athletes or those who want to keep fit. The BIOFIT line promotes products with a high content of vegetable proteins and additionally rich in vitamin D, ideal for supplementing one's daily protein requirement, maintaining strong bones and proper muscle function.



04

**Innovation**

# Innovation



A continuous engagement in order to obtain maximum innovation: IoBoscoVivo invests in its departments of Research/Development, Nutrition and Graphic in order to offer innovative high quality products, new production technologies and the best packaging in order to guarantee the highest quality, food security, eco-sustainability and long shelf life of the products.



**05**

## **Certificates**

# Certificates



## Organic

IT-BIO-015

a global management system for companies based on the interaction between the best environmental practice, high biodiversity, safeguard for natural resources, application of strict criteria regarding animal well being and a production founded on the use of natural substances and procedures, defined e controlled in Europe and national wide..



## ENVIRONMENTAL

ISO 14001:2015

the principal standard of management systems specifying the requirements of implementation and maintenance of a global environmental system. Helps to control environmental aspects, reduce the impact and guarantee legal compliance.

# ISO 22000

## FOOD SECURITY

international voluntary standard for the certification of management systems for food security (SGSA). The ISO22000 certificate has been designed to guarantee food security during the food processing process worldwide, allowing the company to show its capacity to control the risks of food security and ensuring that the food is safe for human consumption.



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