



**Bio Organica Italia™**

Agricoltura Biologica e Biodinamica

Italian Olives, Antipasti and Pesto  
100% from Organic & Biodynamic farming





# LEADING COMPANY IN THE ITALIAN ORGANIC FOOD INDUSTRY

- ✓ ESTABLISHED IN CERIGNOLA (FOGGIA) in 1960
- ✓ ENTIRE AGRICULTURAL PRODUCTION CONVERTED TO ORGANIC SINCE 1999

ONE OF THE LARGEST 100% ORGANIC SHORT SUPPLY CHAIN COMPANIES IN ITALY



ITALIAN ORGANIC  
TABLE OLIVES  
1300 TONS ca (YEAR)



ITALIAN ORGANIC  
ARTICHOKES  
400 TONS ca (YEAR)



ITALIAN ORGANIC  
SUN-DRIED TOMATOES  
300 TONS ca (YEAR)



## Main certification



- 200 m<sup>2</sup> Fresh vegetables production
  - 1.000 m<sup>2</sup> Shelf-stable produce production
  - 1.500 m<sup>2</sup> Finished product storage
  - 2.500 m<sup>2</sup> Semi-finished product storage
  - 2.000 m<sup>2</sup> Offices and goods warehouse
  - 2.500 tons Goods processed every year
- ✓ + 21% growth trend 2018
- ✓ 10 mln € TURNOVER 2017
- ✓ 220 ha FARMLAND

# CERTIFICATED BRC and IFS Grade - A



100% BIOLOGICO – ORGANIC  
100% BIODINAMICO – *BIODYNAMIC*







Top customers

Brand



colruyt



Private Label



WE DO EVERYTHING  
IN-HOUSE  
WE NEVER OUTSOURCE WORK  
**NO THIRD PARTIES**

CROPS GROWN EXCLUSIVELY IN  
OPEN FIELDS FOLLOWING NATURAL  
WEATHER CYCLES  
**NO GREENHOUSE-GROWN PRODUCTS**

ALL PRODUCTS PRODUCED  
FROM FRESH VEGETABLES  
**NO FROZEN RAW MATERIALS**





# 100% FROM OUR FIELDS ZERO FOOD MILE ITEMS FROM PUGLIA

DIRECTLY FROM  
OUR FIELDS **ZERO**  
FOOD MILE ITEMS



1



2

ITEMS HARVESTED  
AND SELECTED  
EXCLUSIVELY BY  
HAND

**SHORT** AND  
CONTROLLED  
SUPPLY **CHAIN**



3



## NO RISK CONTAMINATION FROM:

- HYDROCARBONS (MOSH/MOA/ 3-MCPD-GLYCIDOL)
- CHLORATES
- PHTHALATES AND ADIPATES



OUR COMPANY HAS DEVELOPED A SET OF PROCEDURES AND CONTROLS REGARDING OUR RAW MATERIALS TO GUARANTEE:

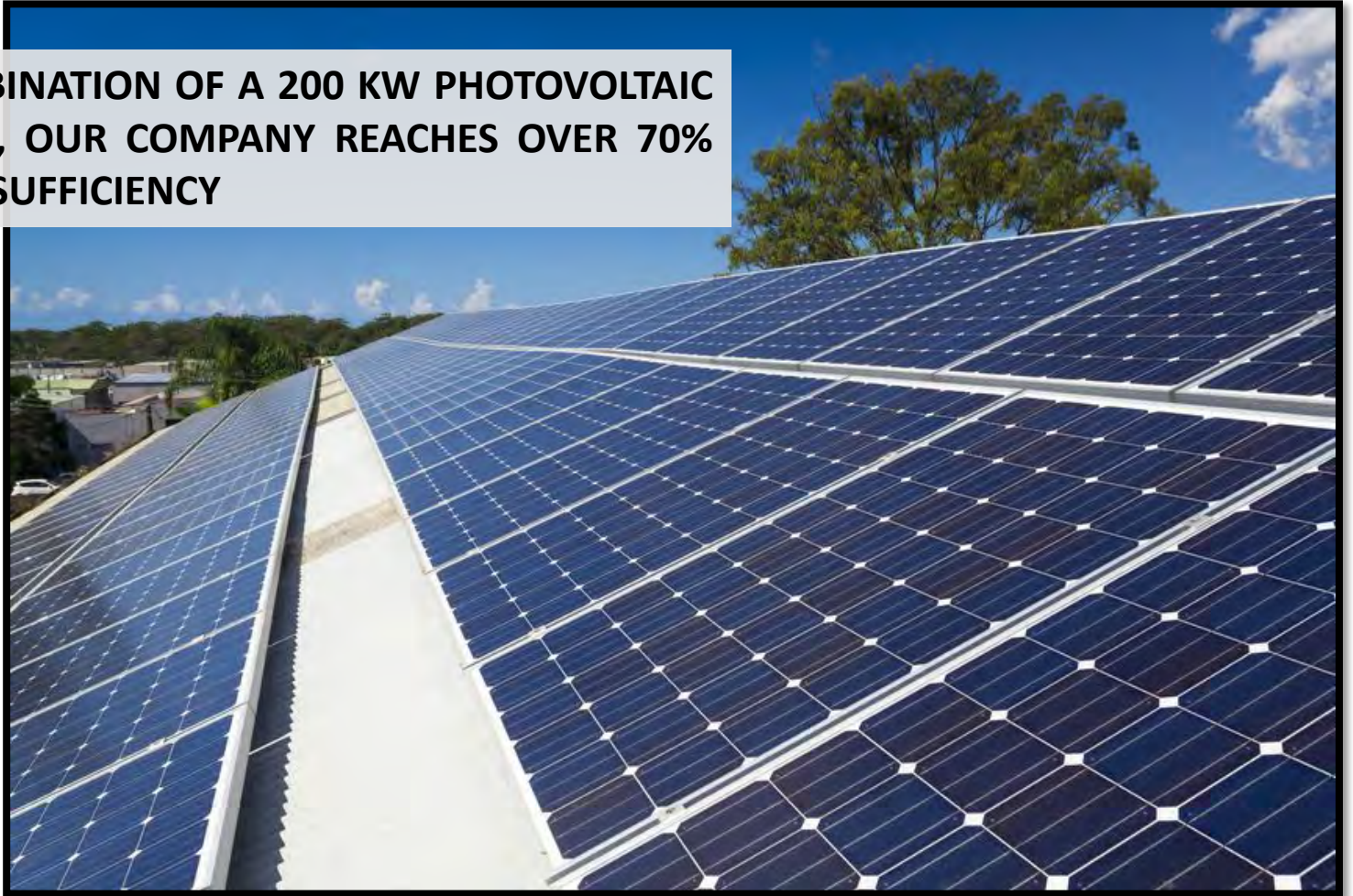
- COMPLETE REMOVAL OF MOAH CONTENT
- TO BE WITHIN THE ACCEPTABLE RANGE FOR:
  1. MOSH AND 3-MCPD-GLYCIDOL
  2. PHTHALATES AND ADIPATES (CONTAMINANTS OF EVOO)
  3. CHLORATES (BYPRODUCTS OF WATER DISINFECTION)
- 1. USING A BYODINAMIC SEED OIL BLEND MADE IN A PRODUCTION PLANT IN GERMANY (WITH REFINING SPECIFIC METHODS, ESPECIALLY DURING OIL DEODORIZATION PHASE)
- 2. ISOLATING SOME PLOTS OF OUR PLANT CONVERTED IN BIYODINAMIC AGRICULTURE, WHERE WE DID SOME PARTICULAR ANALYSIS OF FIELDS
- 3. REMOVING SOME SOURCES OF CONTAMINATION ABOUT PACKAGING MATERIALS



# 100% LUG CAPS WITHOUT PVC AND PLASTICIZERS



**WITH A COMBINATION OF A 200 KW PHOTOVOLTAIC  
INSTALLATION, OUR COMPANY REACHES OVER 70%  
ENERGY SELF-SUFFICIENCY**







## BIODYNAMIC METHOD OF FARMING





A photograph of a vast olive grove. The trees are mature, with dark, gnarled trunks and dense, silvery-green foliage. They are arranged in rows, creating a sense of depth. The ground is dry and covered with fallen leaves and twigs. The sky is visible in the background, appearing overcast.

35,000 trees of Italian olives  
“Bella di Cerignola” variety



An aerial photograph showing a vast agricultural drying facility. The facility consists of numerous long, parallel rows of drying racks. Each rack is covered with a dense layer of bright red tomatoes, which are being dried. The racks are separated by narrow aisles, and the entire system is organized in a highly structured, grid-like pattern. The perspective is from a high angle, looking down the length of the racks, creating a strong sense of depth and repetition. The colors are vibrant, with the red of the tomatoes contrasting sharply with the dark, possibly black or dark grey, of the drying racks and the lighter grey of the aisles.

Largest drying systems  
in the Mediterranean Area





Italian largest producer  
of Organic Artichokes



# Organic GOLD preserves line

**PREMIUM ANTIPASTI**  
preserved in organic  
extra virgin olive oil

200 gr of products  
from fresh vegetables

**QUALITY**

**safety** jar and gold  
capsule BPA free

**direct manufactures:**  
from the raw material to  
the finished product

100%  
EVO OIL



# Organic Italian Olives

100%

organic and biodynamic  
italian olives from the "Puglia"  
region of Italy



"PERANZANA" OLIVES"



"CERIGNOLA" OLIVES"





# La Bruschetta Italiana

Jar 90g





# Il Pesto italiano

Jar 90g







4° - 8° C degrees  
stored

fresh line  
tasty olives and  
antipasti packaged in  
150 g plastic trays  
without liquid  
they come in a  
protective atmosphere  
by using the food  
sense technology



# 100% Italian organic food service line

