

Italy Food Network





Mission

We are an association created to serve artisans and connect small and medium enterprises with international trade partners.

Confartigianato Imprese Salerno is a Landmark for importers and distributors dealing with «Made in Italy» products.

Confartigianato Imprese Salerno is the bridge to the biggest B2Bm SHOWCASE of 100% Made in Italy Agri-Food products From the most popular, like pasta, tomatoes, coffee, till the typical local products.

We help FOOD SERVICE distributors and RETAILERS worldwide to set up businesses directly with producers and manufacturers and skip unnecessary intermediaries.

Your Benefits:

- ONE PARTNER interface representing many potential suppliers of 100% Made in Italy products;
- A professional team of EXPERTS supporting and boosting international trading activities;
- Digital ordering system, Groupage and logistic coordination.

Visit our B2B Marketplace for importers and distributors and join the network:

<https://www.salernoconfartigianato.it/italy-food-network/>

→ **Buy directly from producers here in Salerno**

→ **Get your order in one delivery**

Contacts:

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ORO[®]
Campania





Since 2008 **ORO Campania** brings together olive growers and sector operators who, united by love for their land, dedicate work and experience to the promotion of its fruits and the preservation of its traditions.

In 2015 it becomes O.P. - Producers Organization - recognized by the Campania Region, and becomes part of the National Consortium Italy Olive.

In 2016 ORO Campania obtains the CSQA Certification of Traceability of the Food and Agriculture UNI EN ISO 22005: 2008.

Today Oro Campania has **over 2000 members and around 2000 thousand hectares of surface dedicated to olive production** to which our territory is particularly suited for orographic and pedo-climatic characteristics.

Witness of this precious heritage is our Oil which, transformed into the EVO Campania oil mill-partner through state-of-the-art extraction and conservation systems, preserves in a natural way all the chemical and organoleptic properties attested by the D.O.P. quality marks "Colline Salernitane " and Certification of Organic Agriculture.

In order to keep our promises we control the entire supply chain, from the cultivation of the plantation and harvest, through grinding, packaging, storage, to distribution:

1. **Cultivation:** we adopt modern cultivation techniques as an alternative to the use of chemicals;
2. **Harvest:** we wait for the right moment of ripening. The olives are harvested and processed within 24 hours;
3. **Milling:** cutting-edge technological plant with a capacity of 4500 kg / h. Centrifugal cold extraction;
4. **Storage and packaging:** directly in our plan. The extra virgin olive oil is subjected to chemical and organoleptic analysis and divided by type of product; storage with nitrogen;
5. **Sales and distribution:** internal sales department and export management.



 labcaffè®



The history of **Caffè Gioia** has its roots in the second post-war period in a small town in the province of Salerno and precisely in 1949 in Eboli, when Domenico Gioia and his wife Wanda bought a colonial shop in the center of the city from an Italian American in addition to the sale of various products, raw coffee was roasted in the back shop and blends were created only for customers in the general store.

In 1981 the Domenico Gioia s.r.l. was established and the **Caffè Gioia brand was registered** which still today (after a slight restyling in the late 1990s) identifies the entire product range.

Labcaffè is present on the international scene by participating in the main trade fairs in the sector, in order to enhance the brand's reputation and the spread of products worldwide.

As a company of **international importance**, it has achieved Hazard Analysis and Critical Control Point Program, Gosstandardt certifications for products destined for the internal market of the Russian Federation, Organic product certifications and various other international product certifications, and has implemented the system for years UNI EN ISO 9001 certified quality management system. In addition, all products in the coffee line comply with Jewish food standards and have received Kosher certification.



SOMMA

GRAGNANO

Storico Laboratorio Artigianale





The historic "**pasta factory**" **Somma** is a small, entirely artisan company that has been producing pasta for centuries.

It is located in the **historic center of Gragnano** near Naples, Italy, recognized as the "birthplace of macaroni".

We have recreated the typical manual production methods that were used in Gragnano many years ago, restoring the historical splendor of our laboratory in the only way possible: returning to the production of macaroni and a pasta museum.

Our process is based exclusively on the use of coarse durum wheat semolina (as it was once ground on the site), with high levels of gluten and proteins, all delicately combined with the water from the nearby springs, which is then followed by a low - temperature drying process tailored to each shape.

Our heart is the **Galleria del Grano**, historic room which contains a permanent exhibition of our history prepared with loving care, a wealth of historical riches, including machinery, parts of machines, documentation, which all contribute to creating a good atmosphere to reveal the history of the typical product of Gragnano.

Saturno Somma, owner of the famous Pasta Somma laboratory, has decided to develop this exhibition area after finding archaeological finds during the renovation works, now you can talk about the craft traditions and history of this land; his family has really collected artifacts and materials over the years for this specific purpose.

The Museum will help visitors find out **how pasta is made from wheat** and what processes are used to mix and dry it in the ancient methods of manual production of pasta.







Artigiana Sud has only one motto: "bringing the excellence of Mediterranean specialties to the table".

And we do it by combining **modern technology with craftsmanship**, which is an element that has always distinguished us and that has accompanied the history of our family for generations.

It all started with the cultivation of vegetables by our farm, carried out with dedication and passion; that same commitment that we still put into the daily care of our products, to always **guarantee freshness and quality on your tables**.

Our passion for cultivation, combined with the use of the most modern technologies, allows us to follow the growth of vegetables and vegetables step by step, always selecting the best, because only those will become **Artigiana Sud** preserves.

Taking the best from our lands and our seas we have managed to make a wide range of delights, such as **mushrooms, artichokes, aubergines, friarielli** (known as Campanian broccoli), **roasted peppers, marinated anchovies, marinated salmon, Sea and Octopus**.

Thanks to innovative technology and scrupulous packaging techniques, we have managed to keep the ingredients **fresh and unaltered**, to guarantee the consumer quality and safety. Precisely for this reason we have become an excellence in gastronomic production.







Immediately after the war, Pasquale Battista opened **a small laboratory of canned food**, mainly anchovies, in Cetara, conducting it with passion and pride until the 1990s.

In the well-equipped laboratory, even today, the stages of processing our products are entrusted to the workers of the past: the selection of raw materials, the control of the product, the transformation, the preparation are carried out under vigilant control to **guarantee the standards of production in compliance with current regulations**.

All Delfino Battista products **are strictly free of preservatives and chemical additives** to preserve their quality and keep the natural taste intact.

In these years **nothing has changed**: the company manages to bring guaranteed and genuine products to your tables every day.

It is imperative to remember that the processing method is completely handcrafted so that some operations such as that of product canning is entrusted to manual execution.

Among the **flagship products** of the Delfino Battista company, there are:

- anchovies, salted, marinated or spicy;
- the anchovy sauce, healthy, digestible and rich in vitamin A;
- tuna fillets in oil.





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“Made in Italy”
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