

**COFIR** is a company created from the agreement of several local producers with considerable experience, focused on the development of an offer capable of satisfying the needs of the final consumer in terms of quality, genuineness and taste.

Although its partners have been producers for generations, Cofir S.r.l. was born in 2015 for the direct marketing of the product.





## Soc. Agr. COFIR S.r.I.

Sede Legale e Unità Produttiva C/da Piano di Fosse snc - 93016 Riesi (CL) Tel. 0934 1932710 info@cofir.ir P.IVA 01952900858



The location of the members' production areas is mainly concentrated in the Butera area as well as in Riesi and Canicattì, areas highly suited for the cultivation of apricots, peaches, nectarines and grapes.

Our company also has the production of numerous associates, who entrust the marketing of their products.

Cofir has consolidated its presence on the Italian market both in terms of turnover and volumes processed and is confirmed as the leader in its territory. The production areas are located on clayey hills with an average altitude between 250 m and 350 m and on gentle plains and slight limestone hills a few km from the sea. These soil and climatic characteristics, the experience of our producers and the care of the entire production process allow our products to reach high quality standards and to conquer national and European markets.

Our Mission is: "Awaken the senses, inspire and delight the consumer: fruit is not just a product to be



consumed, but a pleasure to be experienced". Our flagship products are: apricots, peaches and nectarines, grapes, pomegranates and netted melon.

Apricot, a typically summer fruit, is present in our harvest from May to August and is

characterized by a more or less intense orange skin and pulp, a sugary and slightly acidic flavor.





In addition, our producers have cultivars that provide Cofir with numerous varieties, with different characteristics able to satisfy even the most demanding consumers.

A wide variety of peaches covers a harvesting campaign that runs from June to September and ranges from yellow-fleshed and white-fleshed peaches to nectarines; from sweet varieties (with low acidity) to traditional varieties (sweet-sour).



Among the varieties of grapes that we sell, "Italia" and "Red Globe" stand out. The first, best known and most widespread, is appreciable for the large, golden and crunchy berries, the thick yellow-green skin, the juicy pulp, the muscat aroma and the pleasant scent. Red Globe is appreciated for very large clusters (about 700-800 g and more), with large and round berries of a bluish-pink color and with few seeds. The skin is not very thick, pruinose (that is, with the typical whitish veil that covers the berries), with a medium sweet crunchy pulp.







Our development programs include an increase in the range of products to offer our customers and business partners.

Cofir follows the protocols of the GLOBAL G.A.P. Certification and IFS international certification. Quality fruit, sustainable agriculture, innovation of production processes and attention to food safety: these are the main values that guide the work of COFIR.

The concept of quality is central to us at Cofir in fact it is not only present in the products but also in the work: all our collaborators, employees and partners can count on integrity, responsibility and respect for the various professionals having in COFIR a reliable and efficient partner.

Cofir fruit is marketed not only in Italy, but also abroad (France, Germany, Switzerland, Croatia and Romania) using different distribution channels (Wholesale of general markets, GDO, distribution platforms, Ho.re.ca. etc.).

The processing site is located in Riesi (CL) in the Piano di Fosse district.



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