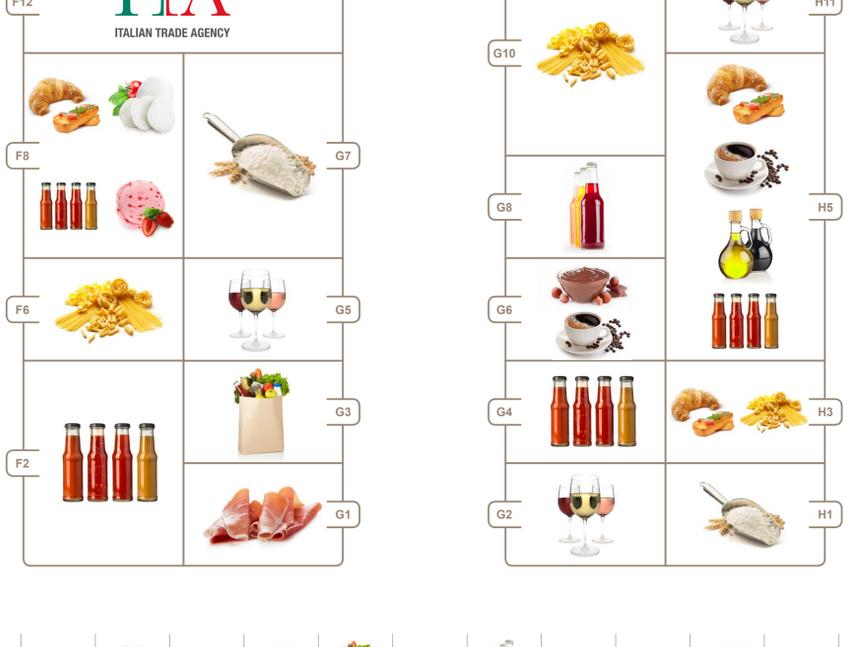




AUTHENTIC FOOD & WINE FROM  
**ITALIA**  
 AT PAVILION F12

MELBOURNE CONVENTION & EXHIBITION CENTRE  
 10 - 13 September 2018



- Pasta
- Flour
- Wine
- Coffee
- Ice cream
- Groceries
- Mozzarella
- Soft Drinks
- Cured Meat
- Bakery Products
- Sauces & Tomatoes
- Spreadable Creams
- Olive Oil & Vinegar

<p><b>ITALIAN TRADE AGENCY</b></p> <p>The Italian Trade Agency - ICE is the Government Agency that supports the globalization of Italian firms, implementing the strategies of the Ministry of Economic Development. It facilitates, develops and promotes Italian economic and trade relations with foreign countries, focusing on the needs of SMEs, their associations and partnerships.</p> <p>The Italian Trade Agency sustains Italian firms in their internationalization processes, in the marketing of Italian goods and services while promoting the "Made In Italy" image around the world, and it is directly involved in attracting foreign direct investments.</p>	<p>Level 19, 44 Market Street, Sydney          NSW 2000 Australia          Phone: +61 2 9299 9954          Email: <a href="mailto:sydney@ice.it">sydney@ice.it</a>  <a href="http://www.ice.it/en/markets/australia">www.ice.it/en/markets/australia</a></p>
<p><b>AGROMONTE</b></p> <p>Agromonte is leader in the production of Sicilian Cherry Tomato Sauces. Our products are perfect to flavour pasta, pizza and even to prepare an Italian bruschetta or simply to spread on bread. Our signature product Ready Cherry Tomato Pasta Sauce is packed in beer bottle 330g/12.69Oz and other different sizes.</p>	<p><b>Stand F2</b></p> <p>C.da Coffa, Zona Industriale          97012 Chiaromonte Guffi (RG) Italy          Phone: +39 0932 925226          Fax: +39 0932 929011          Email: <a href="mailto:eventi@agromonte.it">eventi@agromonte.it</a>  <a href="http://www.agromonte.it">www.agromonte.it</a></p>
<p><b>ALCAR UNO</b></p> <p>Alcar Uno was founded in the late fifties in Emilia Romagna, a land where the art of producing cured meats has been improved over thousands of years. Here, the pork meat processing plays a very important role, since it's a value, a tradition handed down from father to son. We cure and debone Italian Ham, Parma Ham, San Daniele Ham and not smoked Sweet Speck. Following these values, we achieved the leading position in the dry cured ham market with an annual production capacity of more than 3,000,000 pieces. "...following old heritage and simple rules: pork, salt, time and passion..."</p>	<p><b>Stand G1</b></p> <p>Via della Pace, 10          41051 Castelnuovo Rangone (MO) Italy          Phone: +39 059 534711          Fax: +39 059 534760          Email: <a href="mailto:info@alcaruno.it">info@alcaruno.it</a>  <a href="http://www.alcaruno.it">www.alcaruno.it</a></p>
<p><b>TERRE DEI BUTH</b></p> <p>Terre dei Buth is a winery specialised in the production of Organic &amp; Vegan wines located in the heart of the Prosecco DOC area. Our vineyards have been organically farmed since 2003 with a winemaking philosophy based on responsible management from vine to bottle. In response to an organic viticulture which refuses to exploit the land and harm the ecosystem, the vinification process also respects its fruits. We employ a modern vinification process to ensure the respectful transfer of grapes into the bottle, bringing out the best of the grape to obtain wines with excellent organoleptic properties.</p>	<p><b>Stand G2</b></p> <p>Via San Michele, 10          31010 Mareno di Piave (TV) Italy          Phone: +39 0438 68326          Email: <a href="mailto:info@terredeibuth.it">info@terredeibuth.it</a>  <a href="http://www.terredeibuth.it">www.terredeibuth.it</a></p>
<p><b>CANTINA LEVORATO</b></p> <p>Cantina Levorato is a family - owned winery founded in 1928 in Veneto region. The company produces 80,000 bottles per day, 95% of which are exported, and offers a wide range of wines from the most important Italian wine-growing regions, such as Veneto, Friuli Venezia Giulia, Abruzzo, Puglia and Sicily.</p>	<p><b>Stand H11</b></p> <p>Via Vego Scocco, 5          30031 Dolo (VE) Italy          Phone: +39 041 410053          Fax: +39 041 510016          Email: <a href="mailto:info@cantinalevorato.it">info@cantinalevorato.it</a>  <a href="http://www.cantinalevorato.it">www.cantinalevorato.it</a></p>
<p><b>MOLINO PASINI</b></p> <p>Molino Pasini - The art of flour. Three generations, 80 years of history, the art of making flour ingrained in our DNA. Molino Pasini is a flour milling company specialised in producing top-quality soft wheat flours, expressly made for end users and producers working in the food industry (artisanal producers, wholesalers and retailers). Drawing on artistic expressions for the values of modernity, maximum technical precision and attention to detail, the company perfectly represents the Italian art of expertise, so widely appreciated abroad and much celebrated in Italy.</p>	<p><b>Stand G7</b></p> <p>Via Buscoido, 27/bis          46010 Cesole di Marcaraia (MN) Italy          Phone: +39 0376 969015          Fax: +39 0376 969274          Email: <a href="mailto:marketing@molinopasini.com">marketing@molinopasini.com</a>  <a href="http://www.molinopasini.com">www.molinopasini.com</a></p>
<p><b>PASTIFICIO LUCIO GAROFALO</b></p> <p>Pastificio Lucio Garofalo is an Italian company specialised in the production of pasta. Based in Gragnano, in the province of Naples, the company name first appeared in 1789, when Mr. Garofalo obtained by Royal Decree the official license for making and selling "well-made pasta". Since then, Garofalo Pasta has been synonymous of excellence. In fact, books and magazines used to refer to "high-quality pasta" as "Garofalo-type" pasta.</p>	<p><b>Stand G10</b></p> <p>Via dei Pastai, 42          80054 Gragnano (NA) Italy          Phone: +39 081 8011000          Fax: +39 081 8012937          Email: <a href="mailto:marketing@pastagarofalo.it">marketing@pastagarofalo.it</a>  <a href="http://www.pastagarofalo.it">www.pastagarofalo.it</a></p>
<p><b>INDUSTRIA ALIMENTARE FERRARO</b></p> <p>Founded in 1952, Ind. Alim. Ferraro today targets both Italian and international markets as a supplier for large retail chains and catering companies, producing under its own brand and for third parties private labels. In addition, the company realises over 80% of its turnover abroad. The today company is the result of a strongly pursued development always projected to further improvements. All products are Made in Italy with a high quality standard, very appreciated in the most important markets worldwide. The company selects only the finest ingredients for its products, in order to provide an excellent quality pasta.</p>	<p><b>Stand F6</b></p> <p>Via Bonagge, 26/a - C.P. 57          36065 Mussolente (VI) Italy          Phone: +39 0424 577117          Fax: +39 0424 577188          Email: <a href="mailto:d.parolin@pastamontegrappa.com">d.parolin@pastamontegrappa.com</a>  <a href="http://www.pastamontegrappa.com">www.pastamontegrappa.com</a></p>
<p><b>TENUTA FERRARO</b></p> <p>Ferraro Estate is a reality with more than twenty years of experience in both food and wine industries. We are direct producers of the Madonna Alfa Wind, but we also offer a Private Label line that allows you to choose from more than fifty types of quality wine to be personalised with your logo. In addition, we offer you a wide selection of typical food products from artisanal brands and great Italian brands of certified quality. Our mission is to offer you a complete service, starting from consulting, order assistance and logistics. We have all the certifications for the import of our products.</p>	<p><b>Stand G5</b></p> <p>Via Gran Soglio, 25          06034 Follino (PG) Italy          Phone: +39 331 1745952          Phone: +39 331 1745961          Email: <a href="mailto:tenutaferraro@gmail.com">tenutaferraro@gmail.com</a>  <a href="http://www.madonnata.it">www.madonnata.it</a></p>
<p><b>GRUPPO MILO</b></p> <p>Italian producer of durum wheat semolina specialty and artisanal pasta like the traditional orecchiette, cavatelli or trofie, as well as bronze extruded pasta, aromatised coloured pasta, organic, vegetarian, gluten free, kosher and enriched pasta with spelt/quinua/vitamins. We are also producer of bakery specialties: crostini, taralli, toast, bruschetta and other snacks: plain, organic and gluten free. Our family business aims at offering innovative high-quality products and specialties with an eye to the tradition of Italian gastronomy. We work daily in order to improve our production through a continuous research and selection of the best raw materials.</p>	<p><b>Stand H3</b></p> <p>Via Teologo Valente N.C.          70032 Palombaro - Bitonto (BA) Italy          Phone: +39 080 3735950          Fax: +39 080 3735973          Email: <a href="mailto:export@gruppomilo.it">export@gruppomilo.it</a>  <a href="http://www.gruppomilo.it">www.gruppomilo.it</a></p>
<p><b>CAFFE' INTENSO</b></p> <p>Intenso Aroma di Caffè is a company based in Naples that produces espresso coffee beans, ground, capsules, pods. We are focused on maintain high levels of quality, innovation and ecosustainability. Our pride is to use selected and certified raw materials only, transforming them with wisdom without additives or preservatives. Our work is supported by innovative technology, expertise, deep coffee knowledge that allow us to offer to our customers the best quality and to export to more than 50 States in the world.</p>	<p><b>Stand H5</b></p> <p>Via Ferrante Imperato, 501          80146 Napoli (NA) Italy          Phone: +39 081 5592128          Fax: +39 081 5595155          Email: <a href="mailto:r.fusaro@intenso.biz">r.fusaro@intenso.biz</a>  <a href="http://www.intenso.biz">www.intenso.biz</a></p>
<p><b>DOLCIARIA ACQUAVIVA</b></p> <p>Dolciaria Acquaviva was founded in 1979 within the production industry of Campania from Campania Region. Since then we took the right direction: today the company is led by the second generation of 3 brothers and produces 240 million pieces per year, it has 4 industrial production lines and 230 solar panels that generate green energy for a total 900,000 KW/h. Thanks to the great passion and the continuous desire for innovation of the Acquaviva Family, today we export our products and the Italian pastry tradition worldwide.</p>	<p><b>Stand H5</b></p> <p>Zona A.S.I. Aggl. Ind. Aversa Nord - Loc. Saraghella, Cappella Nuova Fabbr., 1          81030 Grignano D'aversa (CE) Italy          Phone: +39 081 5026008          Email: <a href="mailto:export@dolciariaacquaviva.it">export@dolciariaacquaviva.it</a>  <a href="http://www.dolciariaacquaviva.it">www.dolciariaacquaviva.it</a></p>
<p><b>CASA RINALDI</b></p> <p>Alis was established in 1979 by Rinaldi family, from Modena. Over the years, Alis has drawn on its sales organisation and love for traditional Italian food to grow its knowledge and expertise on the international markets. Alis offers a wide range of products, including Modena Traditional Balsamic Vinegar PDO, Modena Balsamic Vinegar PGI, wine vinegar, dressings, pasta, sauces, vegetables, fruits, coffee. Alis is a constantly growing company, true to its Modena roots, which brings the best Italian food and wine tradition to the world.</p>	<p><b>Stand H5</b></p> <p>Via Paletti, 1          81051 Castelnuovo Rangone (MO) Italy          Phone: +39 059 537355          Fax: +39 059 538868          Email: <a href="mailto:alessandrocagnolati@casarinaldi.it">alessandrocagnolati@casarinaldi.it</a>  <a href="http://www.casarinaldi.it">www.casarinaldi.it</a></p>
<p><b>LA VALLE</b></p> <p>Alfonso Sellitto S.p.A. has been operating for almost seventy years and four generations in the food processing industry. Our main products are: San Marzano DOP, Peeled Plum Tomatoes, Pizza Sauce, tomato puree and cherry tomatoes. The cultivation is closely monitored in order to ensure that only the highest quality raw materials are supplied. We combine our experience in producing genuine products with the most modern technology available to guarantee that the products are hygienically safe while maintaining their characteristics and freshness. There is no better choice than LA VALLE brand for the consumer who seeks the best Italian quality.</p>	<p><b>Stand H5</b></p> <p>Via San Felice, 50          84085 Mercato San Severino (SA) Italy          Phone: +39 089 893450          Email: <a href="mailto:vendite@sellittospa.it">vendite@sellittospa.it</a>  <a href="http://www.sellittospa.it">www.sellittospa.it</a></p>
<p><b>POMODORO 43044</b></p> <p>Pomodoro 43044 is located in Collecchio, north Italy, and it is one of the largest and most modern factories for tomatoes processing in Europe. We produce for private labels, retail and food service. We also have Kosher and Halal Certification. Product range includes: crushed tomatoes, diced tomatoes, tomato puree, pizza sauce, tomato paste DOP/PGI, triple sauce, pasta sauces with ingredients, pesto, gazpacho. Packaging formats: Bottles 350/700 g, Cans 2.2 - 3 and 5 kg, Pouches 2.5 (w/handle or pillow) - 3 - 5kg and 800g, Tetra Recart 390/500 g, Jars from 190 g to 400 g, drums 220 kg, bins from 800 to 1.200kg.</p>	<p><b>Stand G4</b></p> <p>Strada dei Notari, 36          43044 Collecchio (PR) Italy          Phone: +39 0521 301411          Fax: +39 0521 301450          Email: <a href="mailto:filippo.tedeschi@pomodoro43044.it">filippo.tedeschi@pomodoro43044.it</a>  <a href="http://www.pomodoro43044.it">www.pomodoro43044.it</a></p>
<p><b>MOLINO F.LLI CHIAVAZZA</b></p> <p>Molino Chiavazza produces top quality wheat flours and mixes for professional and household use since 1955. We are one of the most relevant milling companies in Italy and a leading producer of flours. Our product range includes gluten free mixes and mixes for homemade bread, cakes, creams and puddings.</p>	<p><b>Stand H1</b></p> <p>Via Molino, 2          12030 Casalgrasso (CN) Italy          Phone: +39 011 975606          Fax: +39 011 975078          Email: <a href="mailto:info@molinochiavazza.it">info@molinochiavazza.it</a>  <a href="http://www.molinochiavazza.it">www.molinochiavazza.it</a></p>
<p><b>BIBITE POLARA</b></p> <p>Bibite Polara has more than 60 years of history. We are one of the three most important beverage companies in Sicily and among the top ten in Italy. Our products range offer high-quality soft drinks which are expression of genuineness, accurate ingredients selection and ancient artisanal recipes. Thanks to modern and efficient production plants we can guarantee technical security and effective distribution.</p>	<p><b>Stand G8</b></p> <p>C.da Margi snc          97015 Modica (RG) Italy          Phone: +39 0932 441625          Fax: +39 0932 753829          Email: <a href="mailto:info@polara.it">info@polara.it</a>  <a href="http://www.polara.it">www.polara.it</a></p>
<p><b>DELIXIA</b></p> <p>Since 2008 Delixia produces the world famous "Dulce de Leche" or Milk Caramel in Abruzzo, Italy, the greenest region of Europe. Thanks to its versatility, milk caramel is the ingredient chosen by the best pastry chefs to garnish cakes, ice cream and fruit. Perfect for cakes or muffins, delicious with ice cream or bananas, our product is unsurpassable as a crepes filler and it can be even eaten just with a spoon. Our products are free from: gluten, lactose, GMO, palm oil, preservatives and colouring. Certifications: ISO9001 for quality management, FSSC22000 for food safety system and organic.</p>	<p><b>Stand G6</b></p> <p>Via Castellani, 13          65010 Spoltore (PE) Italy          Phone: +39 085 4971672          Fax: +39 085 4971649          Email: <a href="mailto:info@delixia.eu">info@delixia.eu</a>  <a href="http://www.delixia.eu">www.delixia.eu</a></p>
<p><b>CAFFE' ARDITI ROMA</b></p> <p>Caffè Arditi Roma and Golden Brasil Coffee, represent The Facility's S.r.l. coffee group, coffee roasting company from Rome, Italy. The Facility has two production lines and the manufacturing process serves more than 400 bars, cafes and restaurants in Italy. Our products are certified ISO 9001:2015, bio organic and Halal. Our main products are coffee bean blends, coffee pods, compatible capsules, bio coffee blends, filter coffee. Products are suitable for the Ho.Re.Ca market and retail. Our coffee is appreciated in 17 countries and produced under 25 private labels in Italy and around the world.</p>	<p><b>Stand G6</b></p> <p>Via S. Giorgio, 1          00040 Ardea (RM) Italy          Phone: +39 06 9147142          Fax: +39 06 9147142          Email: <a href="mailto:goldenbrasilcoffee@gmail.com">goldenbrasilcoffee@gmail.com</a>  <a href="http://www.goldenbrasilcoffee.it">www.goldenbrasilcoffee.it</a></p>
<p><b>COOP ITALIAN FOOD</b></p> <p>A new company 100% owned by Coop Italia linked with the specific aim of representing the most qualified and reliable brand between Italian food producers and international buyers. Our main strengths:</p> <ul style="list-style-type: none"> <li>- A long-standing experience built in over 150 years of partnership with the Italian food producers.</li> <li>- The widest and most qualified available range of Made in Italy products: more than 4500 skus, 500 producers.</li> <li>- Strict policy regarding quality control and security of our products.</li> <li>- Great flexibility and possibility of personalization of our offer with tailor made product solutions.</li> </ul>	<p><b>Stand G3</b></p> <p>Via del Lavoro, 23          40033 Casalecchio di Reno (BO) Italy          Phone: +39 3357731054          Email: <a href="mailto:eleonora.vaccari@alleanza3-0.coop.it">eleonora.vaccari@alleanza3-0.coop.it</a>  <a href="http://www.coopitalianfood.com">www.coopitalianfood.com</a></p>
<p><b>MANCUSO GELATI</b></p> <p>The mission of Mancuso Gelati is to offer products that contribute to a nutritionally-balanced diet. Thanks to our strong commitment in this direction we have obtained two important certifications: BRC and IFS. Mancuso has always been a guarantee of Made in Italy and quality gelato in the world. Our innovation is Burnie, the evolution of packaging. Classic of the company, the Glass Cups, are ideal for special occasions and will conquer even the most demanding palates. For the Ho.Re.Ca. line and catering, Mancuso offers the line of UHT gelato liquid bases, the easiest way to prepare real Italian gelato.</p>	<p><b>Stand F8</b></p> <p>Contrada San Benedetto SNC          92021 Aragona (AG) Italy          Phone: +39 0922 441641          Fax: +39 0922 441852          Email: <a href="mailto:segreteria@sarconsultingsrl.it">segreteria@sarconsultingsrl.it</a>  <a href="http://www.mancusogelati.it">www.mancusogelati.it</a></p>
<p><b>DI VITA</b></p> <p>Since 1969 Di Vita has used freshly harvested vegetables in its traditional products, offering an abundant product range that includes pickles, vegetables in oil, grilled vegetables, pesto and ready-made pasta sauces. We select only the best products and perform all peeling processes internally. The Di Vita selection is vast and diverse enough to satisfy customers in the Ho.Re.Ca industry as well as the retail market. Our ready-made pasta sauces are slow simmered and exclusively made from Italian plum tomatoes and fresh vegetables. Arrabbiata, Tomato&amp;Basil, Marinara, Puttanesca, Meat soy free Bolognese and Vodka sauces are some of our recipes.</p>	<p><b>Stand F8</b></p> <p>Via Poirino, 13          10022 Carmagnola (TO) Italy          Phone: +39 011 9716511          Email: <a href="mailto:export@divita.it">export@divita.it</a>  <a href="http://www.divita.it">www.divita.it</a></p>
<p><b>PAGEF</b></p> <p>Pagef is a chocolate manufacturer of cannolo shells, ricotta cream and Modica chocolate, a Sicilian specialty chocolate characterized by an ancient recipe using manual grinding which gives the chocolate a peculiar grainy texture and aromatic flavour. The company, founded in Modica in 1990, immediately distinguished by the high quality of its products, guaranteed by the modern plant equipment and the wise work of pastry chefs. The flagship is the Sicilian Cannolo. Easy to fill and unmistakable for fragrance and crispness, it is also available with delicious chocolate inside coating. Our products are distributed both in the domestic and foreign markets.</p>	<p><b>Stand F8</b></p> <p>Via Delle Industrie, 25 - Z.I.          97015 Modica (RG) Italy          Phone: +39 0932 902494          Fax: +39 0932 777472          Email: <a href="mailto:commerciale@pagef.it">commerciale@pagef.it</a>  <a href="http://www.pagef.it">www.pagef.it</a></p>
<p><b>CASEIFICIO CORVINO</b></p> <p>Caseificio Corvino aims to bring on the tables of Italian and foreign people the real Buffalo Mozzarella D.O.P. that is produced exclusively in the region of Campania from whole buffalo milk. It may also be smoked, but only using natural, traditional procedures. Rich in calcium, high in protein and lactic flora substances, and with a high vitamin and mineral salt content, it is highly nutritional. Our farm specializes in buffalo breeding, investing its resources in milk quality control, because the love for land and animals, as well as the simplicity of raw materials, inspire us to create a quality product.</p>	<p><b>Stand F8</b></p> <p>Via Santa Maria a Cubito, 21          81030 Cancello ed Arnone (CE) Italy          Phone: +39 0823 856 766          Phone: +39 0823 859 596          Fax: +39 0823 858 801          Email: <a href="mailto:amministrazione@caseificiocorvino.com">amministrazione@caseificiocorvino.com</a>  <a href="http://www.caseificiocorvino.com">www.caseificiocorvino.com</a></p>

