



ITALIAN PAVILION

at



**PLANT BASED
WORLD EXPO**
EUROPE

London ExCel
15-16 November 2023

STANDS
G4-G12
H5-H13

madeinitaly.gov.it



Ministry of Foreign Affairs
and International Cooperation

ITCA[®]
ITALIAN TRADE AGENCY


THE EXTRAORDINARY
ITALIAN TASTE



TRADE AND INVESTMENT

OPEN DOORS TO A WORLD OF OPPORTUNITIES

L'ICE-Agenzia per la promozione all'estero e l'internazionalizzazione delle imprese italiane è l'organismo attraverso cui il Governo favorisce il consolidamento e lo sviluppo economico-commerciale delle nostre imprese sui mercati esteri. Agisce, inoltre, quale soggetto incaricato di promuovere l'attrazione degli investimenti esteri in Italia. Con una organizzazione dinamica motivata e moderna e una diffusa rete di uffici all'estero, l'ICE svolge attività di informazione, assistenza, consulenza, promozione e formazione alle piccole e medie imprese italiane. Grazie all'utilizzo dei più moderni strumenti di promozione e di comunicazione multicanale, agisce per affermare le eccellenze del Made in Italy nel mondo.

ITA - Italian Trade Agency is the Governmental agency that supports the business development of our companies abroad and promotes the attraction of foreign investment in Italy.

With a motivated and modern organization and a widespread network of overseas offices, ITA provides information, assistance, consulting, promotion and training to Italian small and medium-sized businesses. Using the most modern multi-channel promotion and communication tools, it acts to assert the excellence of Made in Italy in the world.

Italian Trade Agency @ITAttradeagency

www.ice.it

ITA - Italian Trade Agency @itatradeagency

FLOORPLAN

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DIEMME FOOD STAND G10	EURO COMPANY STAND H11
MAGNO NUOVA DIETA MEDITERRANEA STAND G8	AGRIMPERIALE STAND H9
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ITA STAND G4	AGRIDEN DI DENTICO GAETANO STAND H5

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AGRIDEN DI DENTICO GAETANO

 Via P.Amedeo 531
 70123 Bari (BA) Puglia
 +39 3880 732390
 info@tiportolorto.com
 www.tiportolorto.com

Contact: **Gaetano Dentico**

Stand: H5



We are a company run by young farmers who want to value their own land. Our mission is to grow fruit and vegetables organically, thus offering genuine and authentic products. We use fresh ingredients from our organic farming to guarantee superior taste and organoleptic properties. We firmly believe that a healthy and balanced diet is crucial to live better and for longer. Choosing our products means taking care of the environment and your own health.

PRODUCTS PRESENTED

PESTO FLAVOURS] basil; pepper; turnip; rocket and almond; artichokes
PRESERVED/MARINATED VEGETABLES] artichokes; aubergines; peppers; sun dried tomatoes.
EXTRA VIRGIN OLIVE OIL

AGRIMPERIALE S.P.A.

🏠 S.P.N. 6 KM 48+925 per Barletta, SNC
76015 Trinitapoli (BT) Puglia
☎ +39 0883 1978044
✉ export@agrimperiale.it
🌐 www.agrimperiale.it

Contact: **Domenico Landriscina**

Stand: H9



We're the Italian direct producer of Italian Organic Vegetable products grown in our short supply chain. We offer the Organic high-quality products with completely Italian and natural ingredients. Winner of "Italy food Awards 2023" Category "Conserves". We commercialise the Artichokes with Probiotics based on International Patent of Italian National Research Council. We supply the vegetables ready to eat or ready to use for creating various and delicious recipes.

PRODUCTS PRESENTED

Italian organic artichokes in extra-virgin olive oil; Italian organic vegetables in extra-virgin olive oil such as bell peppers, aubergines, courgettes, asparagus; Organic Artichokes with Probiotics.

CAMBIASOL - EVOLVING FOOD

🏠 Via G. Pastore 21
15076 Ovada (AL) Piemonte
☎ +39 3467 487673
✉ info@cambiasol.com
🌐 www.cambiasol.com

Contact: **Alessandro Cambiaso**

Stand: H7







We started fermenting beans in 2016. Our mission is to make sustainable, protein-rich foods. Our best cultured beans: natural bean tempeh with a classic taste, whole tempeh for a healthier diet, smoked tempeh for stronger palates.

PRODUCTS PRESENTED

Natural soy tempeh; whole tempeh; chickpea tempeh; pea tempeh; lentil tempeh; smoked tempeh; marinated tempeh.

DIEMME FOOD SRL

 Via Aquileia 49
 20092 Cinisello Balsamo (MI) Lombardia
 +39 0249 793090
 info@altrofood.com
 www.altrofood.com

Contact: **Dario Mimini**

Stand: G10



Since the beginning of 2000, the 'AltroFood' brand, located near Milan, develops and produces vegetable granular premixes based on pea proteins for meat alternative preparations, dipping sauces, pasta toppings and veg desserts. Different packaging options are available for both retail and food service. All products are allergen free. No gluten, no Soy. Long shelf life at ambient temperature.

PRODUCTS PRESENTED

Meat alternatives; sauces.

EURO COMPANY

 Via Faentina Nord, 280/286
 48026 Godo (RA) Emilia Romagna
 +39 0544 416711
 epollero@eurocompany.it
 www.eurocompany.it

Contact: **Emanuele Pollero**

Stand: H11



We are based in Godo di Russi (RA), in the heart of Romagna. Since 1979, we have been producing, selecting and marketing nuts and dried fruit in all its forms. We have a strong presence on the Italian market and are rapidly growing in the international market, with over 30 countries served. Our idea is to help people live a healthy lifestyle closer to nature by eating dried fruit and nuts, and to promote a culture of physical and spiritual well-being. Our ultimate vision is to be a reference point for healthy and sustainable food, putting health, respect for the planet and people at the heart of everything we do, with the ultimate goal of influencing the entire food industry.

Ethical Quality: our 4 Pillars

1. **DIRECT RELATIONSHIP** - No intermediaries. We establish direct relationships with suppliers selected by us based on our values of ethics and sustainability. This to ensure a transparent and traceable supply chain.
2. **PAYING A FAIR PRICE** - We pay a fair price. We agree a purchase price with the farmers by which we guarantee to cover their production costs and a fair profit margin.
3. **LONG-TERM RELATIONSHIPS** - We build solid, trust-based relationships, signing agreements of at least 3 years that allow farmers to invest and work with peace of mind.
4. **SUPPORT FOR FARMERS** - Practical support. We develop productivity improvement programmes for farmers, providing them with equipment, know-how and financial support.

THE RESULT - Supply chain control and traceability, long-term partnerships with the producers, paying a fair price, and sharing of equipment and know-how together translate into raw materials of the highest quality. Since 2018 Euro Company has become a Benefit Corporation, a legal form of incorporation established in the United States in 2010 and recognized in Italy since 2016. Benefit Corporations include a 'common benefit' objective (to make a positive impact on society and the environment) alongside that of making a profit by formally inserting it in their Articles of Association.

BENEFIT CORPORATION - WE ARE B-CORP

In 2019 Euro Company got the B Corp Certification that officially and independently recognizes the values of social and environmental responsibility and transparency.

PRODUCTS PRESENTED

Casa del fermentino - Fermello

FOLINOFOOD

🏠 Via Prunia 1
88046 Lamezia Terme (CZ) Calabria
☎ +39 3351 665306
✉ folinofood@gmail.com
🌐 www.folinofood.com



Contact: **Antonio Folino**

Stand: G12

Folino Food is a company founded in Calabria whose objective is to showcase what the region has to offer, via authentic and different sensory experiences, throughout Italy and the rest of the world. It was founded in the 60s when two brothers, Antonio and Guido, decided to start selling products cultivated from their own land in their town, Lamezia Terme. With time the business developed to become a fully fledged brand that exports its products to European countries and beyond. Initially the company was specialised in typical Calabrian products but has since expanded its portfolio and now encompasses two certified organic brands: CasaFolino and Chocorotto.

CasaFolino is a brand of typical sweet and savoury Calabrian delicacies. The majority of the products are made by the company itself, while the production of some of them is outsourced by producers that are aligned with the standards and values of the company: authenticity, traditionality and sustainability, thus allowing them to have a range of products that are certified organic.

On the other hand Chocorotto operates in the confectionery sector, specifically with chocolate. The brand used beans from the Ivory Coast, Ghana and Ecuador, from companies that support the Cocoa Horizons.

PRODUCTS PRESENTED

Ready made risottos; ready-to-use pasta condiments; chocolate bars.

MAGNO NUOVA DIETA MEDITERRANEA

🏠 Via Lungo Ufente 6410
04014 Pontinia (LT) Lazio
☎ +39 3738 106364
✉ vruggiero@nuovadietamediterranea.it
🌐 www.nuovadietamediterranea.com



Contact: **Vincenza Ruggiero**

Stand: G8

We at Magno believe that there is an ideal way to eat that brings together everything that we deem important; taste, people, health and the environment. Our mission is to create delicious burgers and protein-rich vegan meatballs with simple plant-based ingredients. Heaps of flavour while also being gluten free, soy free and without preservatives. The ingredients we use are primarily cultivated in our lands in a sustainable way that prioritises the environment.

PRODUCTS PRESENTED

Burgers; mini burgers; plant-based meatballs.

PORTOVIA

🏠 Strada Pedemontana 64, 43029 Vignale,
Traversetolo (PR) Emilia Romagna
☎ +39 0521 064106
✉ sara.bertacca@parmafoodlab.it
🌐 www.porto-via.it

Contact: **Sara Bertacca**

Stand: G6



From the vitality of Nature, we have created a new line of plant-based products as an alternative of stringy and grated cheese, based on fermented chickpeas.

This range of plant-based products is called PORTOVIA and it brings all the benefits of legumes. Our cheese alternatives are 100% plant-based and contribute to a healthy and mindful diet.

PRODUCTS PRESENTED

Plant-based alternatives to stringy and hard cheeses made from organic fermented chickpeas: Filarella, Grattosino, Gourmì.

Plant-based sausages.

RAGOOD

🏠 Via San Domenico, 100bis
84016, Pagani (SA) Campania
☎ +39 081 1820 7536
✉ ciao@ragood.it
🌐 www.ragood.it

Contact: **Carmine D'Antuono**

Stand: H13



Ragood is a young Italian company proud of its culinary tradition and in love with sustainability. We produce traditional Italian ready-to-use sauces and soups just like our grandparents used to make them but using just plant-based meat alternatives and vegetables.

Ragood means Made in Italy and Italian tomatoes. Our sauces are chosen everyday not only by vegans and vegetarians but also and above all by flexitarians and people who cannot consume meat for health issues or for ethical choice.

Ragood is good for the planet! We strongly believe that offering tasty and sustainable alternatives can contribute to a better future.

PRODUCTS PRESENTED

Plant-based Bolognese; Bolognese with Gondino (vegan cheese alternative); Bolognese with Porcini Mushrooms; Meatball sauce; Genovese (typical onion sauce from Naples); Sicilian ragout (with aubergines); vegetables ragout; peppers ragout.



LONDON

Sackville House, 40 Piccadilly
London W1J 0DR, UK
E-mail: londra@ice.it
T +44 (0)20 7292 3910
www.ice.it

@ITALondon 

@ITALondon_ 

@ITA London Italian Trade Agency 

@italondon_ 