

IFE

International Food & Drink Event 2023

Italy
is simply
extraordinary:



London - ExCel 20th - 22nd March

Italian Pavilion Stands: 2911 - 2931 - 2951 - 2969 - 2979

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Ministry of Foreign Affairs
and International Cooperation

ITA[®]
ITALIAN TRADE AGENCY

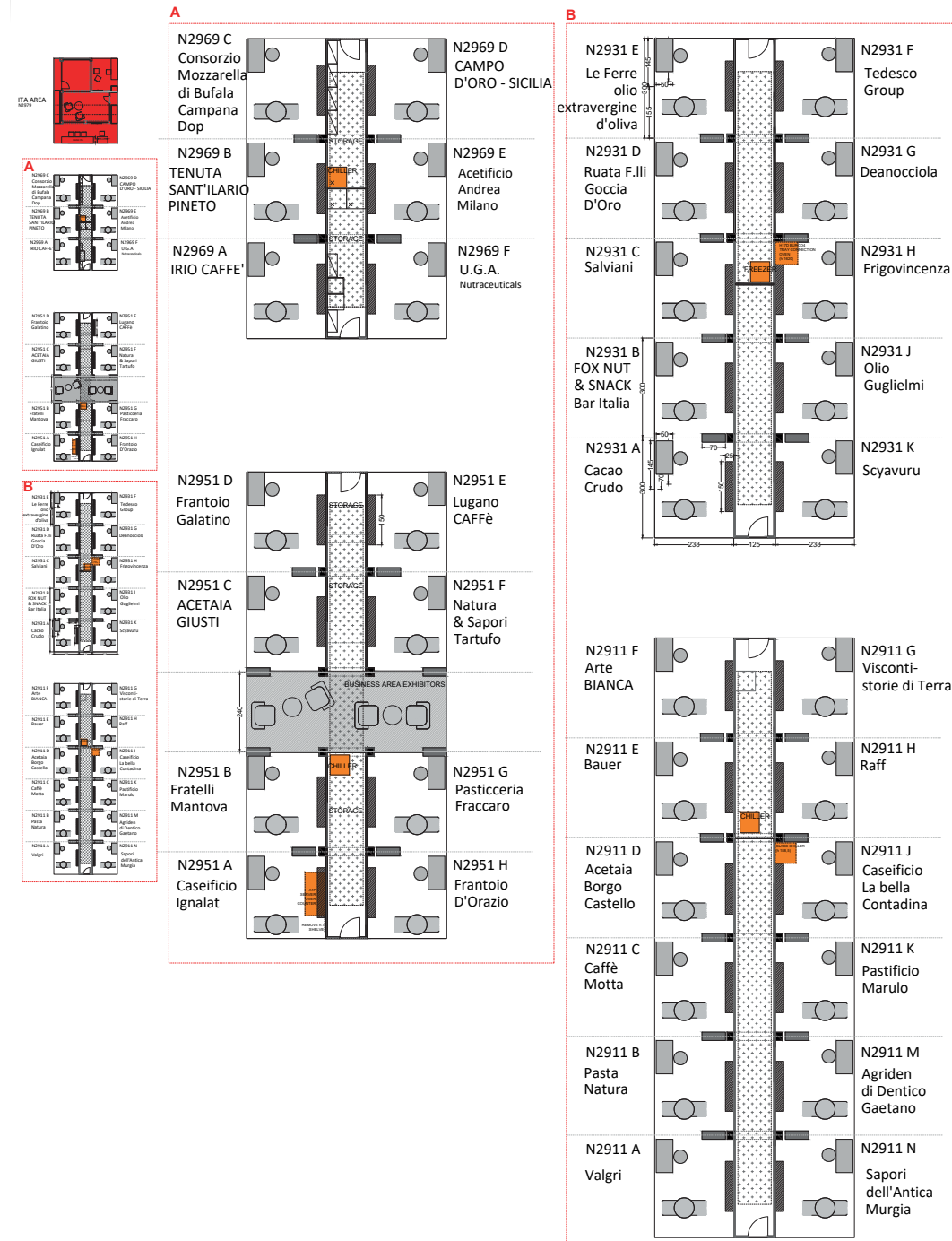


L'ICE-Agenzia per la promozione all'estero e l'internazionalizzazione delle imprese italiane è l'organismo attraverso cui il Governo favorisce il consolidamento e lo sviluppo economico-commerciale delle nostre imprese sui mercati esteri. Agisce, inoltre, quale soggetto incaricato di promuovere l'attrazione 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.



EXHIBITOR LIST & CATEGORY PRESENTED

STAND 2911/

A • VALGRI - COPPOLA ENTERPRICE • <i>Preserved Vegetables</i>	7
B • PASTA NATURA • <i>Pasta</i>	8
C • CAFFÈ MOTTA • <i>Coffee</i>	9
D • ACETAIA BORGO CASTELLO • <i>Condiments & Oils</i>	10
E • BAUER SPA - BROTH AND SEASONING - ITALY • <i>Condiments & Seasonings</i>	11
F • ARTE BIANCA • <i>Bakery Products</i>	12
G • OLIO VISCONTI - STORIE DI TERRA • <i>Olives; Conds. & Oils; Vegetable Spreads/Preserves</i>	13
H • RAFF • <i>Bakery Products</i>	14
J • CASEIFICIO LA BELLA CONTADINA • <i>Cheeses</i>	15
K • PASTIFICIO MARULO • <i>Pasta</i>	16
M • AZIENDA AGRICOLA AGRIDEN - TI PORTO L'ORTO • <i>Preserved Vegetables & Spreads</i>	17
N • SAPORI DELL'ANTICA MURGIA • <i>Bakery Products</i>	18

STAND 2931/

A • CACAO CRUDO • <i>Chocolate Products</i>	20
B • FOX NUT & SNACK – BAR ITALIA • <i>Snacks</i>	21
C • SALVIANI • <i>Olives</i>	22
D • RUATA F.LLI – GOCCIA D'ORO • <i>Condiments & Oils</i>	23
E • LE FERRE OLIO EXTRAVERGINE D'OLIVA • <i>Condiments & Oils</i>	24
F • TEDESCO GROUP • <i>Bakery Products</i>	25
G • DEANOCCIOLA • <i>Sweet Spreads</i>	26
H • FRIGOVINCENZA • <i>Bakery Products</i>	27
J • OLIO GUGLIELMI • <i>Condiments & Oils</i>	28
K • SCYAVURU • <i>Sweet Spreads; Jams</i>	29

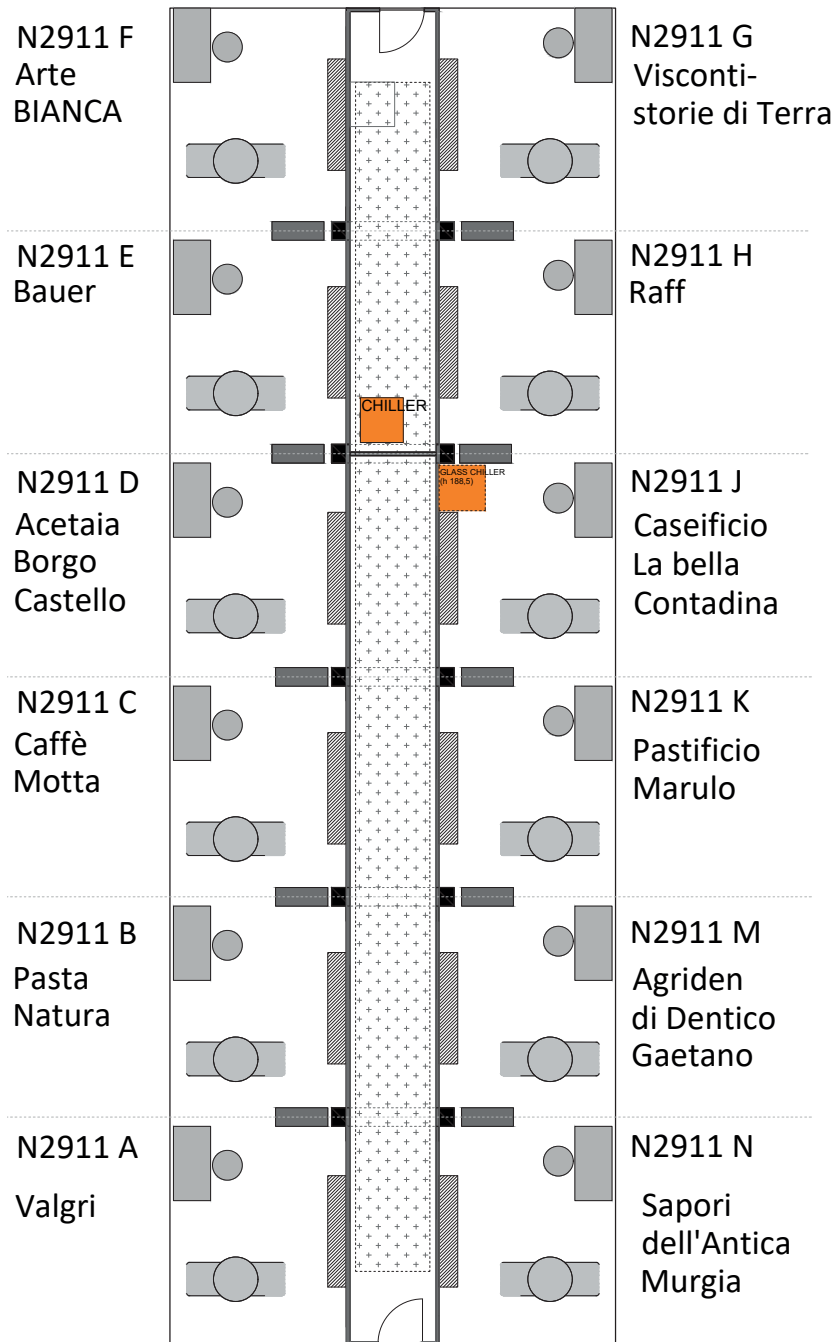
STAND 2951/

A • CASEIFICIO IGNALAT • <i>Cheeses</i>	31
B • FRATELLI MANTOVA SINCE 1905 • <i>Condiments & Oils; Nutraceuticals</i>	32
C • ACETAIA GIUSTI • <i>Condiments & Oils</i>	33
D • FRANTOIO GALANTINO • <i>Condiments & Oils</i>	34
E • LUGANO CAFFÈ • <i>Coffee</i>	35
F • NATURA & SAPORI TARTUFO • <i>Truffle Products</i>	36
G • PASTICCERIA FRACCARO • <i>Bakery Products</i>	37
H • FRANTOIO D'ORAZIO • <i>Condiments & Oils</i>	38

STAND 2969/

A • IRIIO CAFFÈ • <i>Coffee</i>	40
B • TENUTA SANT'ILARIO PINETO • <i>Condiments & Oils</i>	41
C • CONSORZIO MOZZARELLA DI BUFALA CAMPANA DOP • <i>Cheeses</i>	42
D • CAMPO D'ORO - SICILIA • <i>Sauces; Vegetable & Sweet Spreads</i>	43
E • ACETIFICIO ANDREA MILANO • <i>Condiments & Oils</i>	44
F • U.G.A. NUTRACEUTICALS • <i>Nutraceuticals</i>	45

STAND 2911



STAND 2911/A

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VALGRI - COPPOLA ENTERPRICE

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Products presented:

100% italian preserved tomatoes, 100% Italian ready tomato sauces in doypack, Preserved Vesuvius Piennolo cherry tomatoes PDO certified, Preserved San Marzano peeled tomatoes PDO certified, Preserved Yellow tomatoes from Campania, Preserved Friarielli (Neapolitan broccoli).

Company profile:

Valgri is an Italian company that has been operating since 1960 in the field of canned food in Italy and today works with the biggest retail chains. Over the years, the company has been able to reconcile tradition and quality, ensuring and promoting true and tasty genuine products, specific to the fertile lands of southern Italy. Always attentive and open to developments in the foreign market, Valgri has a wide range of products: from preserved tomatoes and cherry tomatoes to preserved legumes, from PDO and organic certified products to typical Campania preserves.

from the choice of the seed to the final fruit, obtaining a fruit small in size, which enhance the flavor, with high consistency of the peel and a high concentration of sugars and minerals.

We also produce the The Valgri San Marzano peeled tomatoes PDO and the Yellow Cherry Tomatoes, others typical Campania products known and appreciated throughout the world. Last but not least, another product straight from Neapolitan traditional cuisine: Friarielli in oil (Neapolitan Broccoli). We also have organic certified products: tomato sauce, cherry tomatoes, peeled tomatoes, chopped tomatoes and our latest Organic Tomato Sauces in doypack 200g, prepared with only selected raw materials and 100% natural ingredients.

We produce typical tomatoes for sauces such as The Vesuvius Piennolo cherry tomatoes PDO, a Neapolitan tradition product that we grow in the Vesuvius National Park oasis and which we care about the whole production chain,



STAND 2911/B

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PASTA NATURA

Products presented:

Gluten free pasta, biscuits, flours, flakes.

Company profile:

Pasta Natura was founded in 2016 with the aim of offering a range of high quality conventional and organic gluten-free products.

Thanks to our traditional method of production (bronze drawing and slow drying for 24-26 hours) and thanks to high quality raw materials we use, we are able to offer our customers a product that keeps cooking very well, adopted by celiac and gluten intolerant but also for those who want to vary their diet. We really make it in all colors, from the classic corn and rice pasta, to pasta with legumes, to superfoods such as Spirulina and Turmeric, to pseudo cereals. We have all tastes, all colors and all shapes.

Our core business is the production of gluten-free pasta but over the years we have launched some new products:

- BISCUITS
- FLOURS
- FLAKES

Come and discover our entire range of products, you will be fascinated!



STAND 2911/C

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CAFFÈ MOTTA

Products presented:

Coffee beans, ground coffee, compostable pods, alu capsules and bio capsules.

Company profile:

Caffè Motta tells an Italian story. Since the '60s, the Mastomartino family has wisely mixed passion and long-standing know how, becoming an industrial reality committed on offering every day a product of intense and authentic taste. A coffee able to express the uniqueness of the Neapolitan Espresso.

The Company produces coffee beans, ground coffee, compostable pods, alu capsules and bio capsules compatible with different machine systems. EAC, BRC, KOSHER certified.



ACETAIA BORGO CASTELLO

ACETAIA BORGO CASTELLO

STAND 2911/D

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Products presented:

Balsamic Vinegar of Modena 1 seal/2 seals/3 seals/4 seals/4 seals aged/5 seals high density, Condiments and glazes, Flavored condiments and glazes, Vincotto, Apple cider vinegar, Apple cider vinegar with mother, White wine vinegar, Red wine vinegar, Monovarietal red and white vinegar.

Company profile:

In the heart of Modena Acetaia Borgo Castello works with the same passion and the same recipes of the ancient times. Acetaia Borgo Castello produces Aceto Balsamico di Modena IGP, condiments and glazes 100% Made in Italy, from only fine raw materials.

They are 100% gluten free, GMO free and vegetarian. Our company is modern, committed and able to guarantee the highest quality and safety foods standards. We have developed and certified our internal procedures and

our control system for every system for every stage of the production chain. This allows us to ensure the traceability of every product from the raw ingredients to the packaging. Our Vinegar plant has been awarded the highest food certification specified on international markets thanks to the quality management system applied in-house and our ongoing attention to production standards: IGP, BRC, IFS, Halal Global, Organic - Bio Certified by Agricert, UNI EN ISO - 9001:2008



STAND 2911/E

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BAUER SPA - BROTH AND SEASONING - ITALY

Products presented:

Stock cubes: vegetable; beef; fish; porcini mushrooms; chicken; onion soffritto, Instant granular broth: vegetable; beef; chicken; fish; porcini mushrooms, Spiced vegetable organic stock cubes, Brown Sauce, Shellfish sauce.

Company profile:

Bauer has been bringing taste and genuine wholesomeness into the kitchens of Italians since 1929. Bauer stock cubes and granular preparations for broth and seasoning stand out for a naturalness that brings out their goodness and is inspired by Trentino cuisine. Masterful craftsmanship, and stringent compliance with processes and processing times, that are slow and delicate, do the rest.

The resulting products combine tradition and innovation, with the accent on excellence. We, at Bauer, are committed to offering healthy, tasty products that are the core of a balanced diet. That's why we've decided to say "no" to additives. Over the years, this never-ending commitment has become a veritable philosophy we like to sum up like this: No glutamate. No hydrogenated fats. No flavourings. Just good taste.



STAND 2911/F

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ARTE BIANCA

Products presented:

Range of products and recipes: Italian sandwich Tramezzino Venezia to the product for PL such as 150/250/300/400/700/1000 gr format and 5 different recipes such as flour, semolina, whole wheat, cereal and spelt.

Company profile:

Arte bianca srl produced bread without crust since 1968 and now is market leader in Italy with a turnover of 30 Million Euro. Hero is Pan piuma a sliced bread prepared with few ingredients that contains olive oil and natural yeast.

Super soft and super healthy is the reference product for the Italian market

and not only. Also a full Organic linee is available. Company is a modern new plant that has all modern certifications such as IFS and BRC highest levels and won several innovation price for product and packaging. We are flexible, provide a good service for our partner ensuring quality and safety.



STAND 2911/G

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OLIO VISCONTI - STORIE DI TERRA

Products presented:

Monocooltivar Peranzana - Presidio Slow Food, Pitted Monocooltivar - Presidio Slow Food, Unico – Monocultivar Peranzana, Blend - Peranzana & Coratina, Olives and lemons, Olives and chilli, Olive Peranzana in brine, Flavoured Olive Peranzana, Black olive Paté, Datterini tomatoes in Sauce, Yellow Datterini tomatoes in Sauce, Peeled tomatoes with basil, Cherry tomatoes in sauce, Preserved sun-dried tomatoes in extra virgin olive oil, Sun-dried tomato paté, Tomato sauce.

Company profile:

PEOPLE AND TERRITORY

The Visconti family has always been synonymous of love for the land and its fruits. Cultivating the land has always been what we know how to do best: the Viscontis, brothers, children and grandchildren, born and raised in Torremaggiore, have handed down a true art, with all the knowledge, wisdom and expertise in the cultivation of olives and their processing. An art that derives from the best peasant tradition, preciously preserved and transmitted, and from continuous experimentation in the research for innovation. In the countryside of Torremaggiore, 169 meters above sea level, in the middle of the Capitanata plain, between the Monti Dauni and the Gargano promontory. Here the Visconti company was born and evolved.

The industriousness of its inhabitants, its microclimate and its highly fertile lands mean that the products that derive from it have been renamed for centuries. From oil to wine, from tomatoes to wheat, from vegetables to fruit.

Puglia and Capitanata have always been renowned for the fruits of their land. And it is

thanks to its unique peculiarities that here, in Daunia, Peranzana develops a unique variety of olive that grows exclusively in these lands.

COMPANY

Our farm, now in its third generation, covers an area of about 100 hectares, of which about 35ha are cultivated with olive groves, on which there are over 10,000 trees, 80% of which are secular and multi-secular; the remaining company area is divided between vineyards, wheat and tomato crops. The annual production of olives is around 250,000 kg (250 tons). The entire production chain is internal to the company: the olives are harvested, transported to the mill, processed within 12/24 hours of collection. Once extracted, the oil is placed in inerted stainless steel tanks, to be better preserved and ready to be bottled and labeled. The company has been active on the oil market with the current brand since 2013, due to the passion and will of the third generation of the family, but already in 2007 the first bottles were labeled with the "San Leonardo" brand, in honor of the progenitor: Leonardo Visconti.



STAND 2911/H

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RAFF

Products presented:

Cuscinetti Croccanti crunchy salty snacks, **"Cartamusica carasau"** carasau sardinian bread, **"Cartamusica guttiau"** guttiau sardinian bread, **"Savoiardì"** sardinian biscuits.

Company profile:

RAFF srl was born in the heart of Sardinia, with the desire to let know the specialities of our island. Since 2010, RAFF srl has become the connection between the modern world and the Sardinian tradition.

Our products are inspired by the excellence of the Sardinian cuisine and they are revisited in a modern key, offering to the customer fast, tasty and genuine solutions to satisfy the highest expectations. Cuscinetti Croccanti are thin, puffy and crunchy "small pillows" of bread, obtained only from the best 100% Sardinian semolina. They come from the recipe of the carasau bread, the most representative product of the Sardinian tradition and they are characterized from lightness, a very short ingredients list without preservatives and a unique taste. The Cuscinetti are baked in the

oven and only subsequently gilded in high oleic sunflower oil.

For this reason they have only 10% of fat and only the 1,2% of saturated fat. Natural and short list of ingredients: Cuscinetti are produced only with semolina, water, yeast and salt. They haven't preservatives and are also free of lactose and animal fats, so they are suitable by vegan people. We use only high quality products 100% made in Italy. They can be eaten like a snack or like a bread substitutive, Cuscinetti Croccanti are available in different tastes, classic with only salt, 100% wholemeat semolina, with rosemary, pizza flavor, onion flavor, chilli and also pecorino (cheese), truffle and Himalayan pink salt.

Certifications: IFS and Bio.



STAND 2911/J

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CASEIFICIO LA BELLA CONTADINA

Products presented:

Buffalo Mozzarella PDO, Burrata with buffalo milk, Buffalo ricotta.

Company profile:

Our company produces high-quality buffalo mozzarella using high-quality buffalo milk from farms in the PDO area only. We are known for our high quality standard both nationally and internationally. We are committed to following traditional production methods to ensure the highest quality of our finished product. Our buffalo mozzarella is produced according to the specifications of the 'Mozzarella di Bufala Campana' PDO, thus guaranteeing the authenticity of our product. Only fresh buffalo milk is used to guarantee the freshness and quality of our product. Traditional production techniques are used to guarantee the preservation of the organoleptic

characteristics of buffalo mozzarella, such as its creamy texture and delicate flavour.

All our products are packaged with care and attention to ensure maximum quality and freshness. We offer a wide range of buffalo mozzarella products. We offer our customers high quality products and are always looking for new opportunities to expand our business and meet the needs of our customers.

We are BRC - IFS, ORGANIC certified and are convinced that the quality of our product and our commitment to excellence are the key factors of our long-term success.



STAND 2911/K

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PASTIFICIO MARULO

Products presented:

Different dry pasta shapes: MaLinea Marulo: spaghetti oplontini; linguine, tagliatelle, bucatini; paccheri, calamari lisci; tritone oplontino; penne rigate, caserecce, Linea Marulo horeca: mezzi paccheri, fusilloni; spaghetti oplontini, linguine; rigatoni, calamari, ziti, caserecce, PiLinea Pietrabilanca; tagliatelle, linguine, spaghettoni, spaghetti; mezzi paccheri, candele, scialatielli, gran misto; Linea Marulo bio: paccheri, calamari, mezze penne rigate, penne rigate; spaghetti oplontini, penne rigate e mezze penne rigate.

Company profile:

Pastificio Marulo was founded with the aim of producing pasta of the highest quality that is an expression of the tradition of Torre Annunziata, in the province of Naples. The latter was known throughout the world, until the mid-20th century, as the capital of the white art. Knowing how to make pasta is a timeless art that has been handed down for centuries. The pasta factory produces only twelve quintals per day, offering a SUPER PREMIUM product line for a 'gourmet' public. In addition, our pasta is the result of a careful selection of fine raw materials and processes that belong to the culture of the culinary art of the places of origin, representing an emblem of tradition and quality.

Pastificio Marulo uses only 100% Italian durum wheat semolina, so our pasta

is unmistakable in terms of colour, fragrance, roughness and porosity, characteristics that are necessary to enhance the best sauces. Its preparation starts with a careful analysis and a skilful choice of raw materials and is totally traceable from harvest to plate, to guarantee a product of absolute excellence. Every processing element - such as humidity and temperature - is managed with great care and precision, thanks to our state-of-the-art machines. After bronze drawing, the subsequent drying phase is very slow, even two days for some formats.

The pasta factory is certified Kosher, Iso 9001, BRC, FDA, Bio. In addition, our pasta is also Blockchain certified.



STAND 2911/M

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AZIENDA AGRICOLA AGRIDEN - TI PORTO L'ORTO

Products presented:

Marinated vegetables in oil (artichokes; broccoli rabe; aubergines). Confit (onion; figs). Organic cream and pesto (artichokes cream; yellow pepper; zucchini blossoms; broccoli rabe; rocket salad and almonds). Organic tomato sauce. Organic olive oil.

Company profile:

We are a company run by young farmers who want to valorise their own land. Our mission is to grow fruit and vegetables in a healthy way rendering our produce more genuine. We are more and more convinced that a healthy and correct diet lets you live better and longer. We have a lot of experience in a field handed down from one generation to the next that will make you discover the quality of our produce. SIDEL s.p.a. certified company

Organic farming is a production method based on respect for the farm's ecosystems that supports and makes use the soil's natural fertility. In organic farming the use of synthetic products and genetically modified organisms is not allowed. Organic farming promotes the interaction of the best environmental practices, the defence of biodiversity and natural resources.



STAND 2911/N

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SAPORI DELL'ANTICA MURGIA

Products presented:

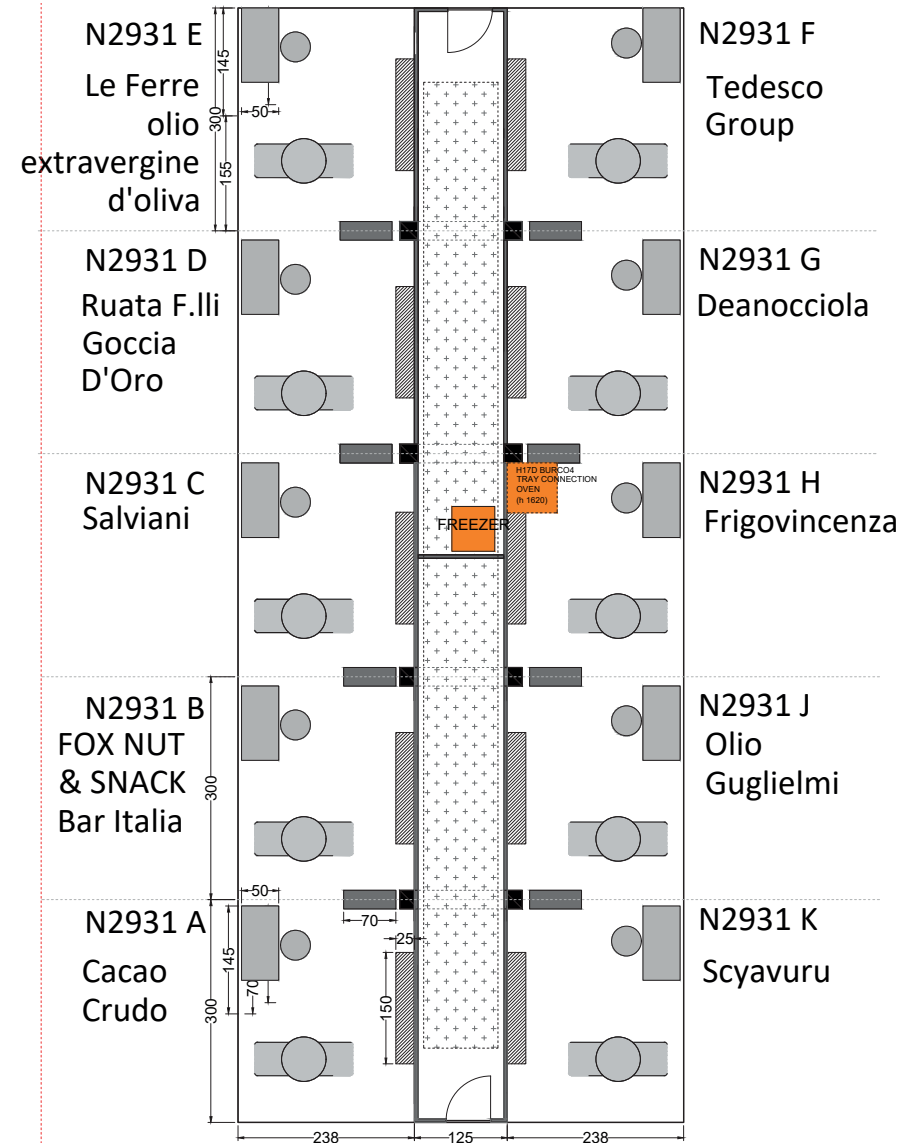
Delizie di Ricotta infornata.

Company profile:

SAPORI DELL'ANTICA MURGIA SAS, a company located in the heart of Puglia that in 1987 created DELIZIE DI RICOTTA, a line of products made from baked ricotta enriched by a wide range of delicious fragrances, sweet and savory: lemon, cocoa, lemon with chocolate chips, coffee, almond, blueberry, pear, pistachio etc. Each piece is produced with fresh ricotta of the day made from buffalo milk and cow milk vacuum packed to safeguard the fragrance.

The packaged product can be stored for 50 days from the date of production at a temperature not exceeding 4 °C, once opened it should be consumed within 4-5 days. To taste it optimally, it is recommended to remove the product from the refrigerator 4 hours before and serve at room temperature.

STAND 2931





CACAO CRUDO

MODERN PLEASURE

CACAO CRUDO

STAND 2931/A

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Products presented:

Raw Organic Chocolate Bars, Raw Organic Oat Milk Chocolate, Raw Organic Fruit Bars, Raw Organic Stuffed Fruits covered with chocolate, Raw Organic Pralines, Raw Organic Torroni, Raw Organic Easter Eggs, Raw Organic Materials, Other cocoa and chocolate products.

Company profile:

CACAO CRUDO is a new way to produce and savour chocolate. To preserve the precious qualities of the cacao and the other ingredients we are constantly seeking new production methods and new ways to enjoy it.

CACAO CRUDO is the first manufacturer of raw chocolate in Italy. We use the high-quality cacao Criollo variety from the Peruvian Amazon and we never process it at temperatures above 42 °C, the threshold where the deterioration of its various nutrients begins. Our project was born from an ethical and sustainable vision of food with the aim of offering a product that is at the same time very tasty and healthy.

Awards:

- SANA Novità 2014 Best innovation product
- SANA Novità 2016 Best innovation product
- TUTTO FOOD 2017 2nd place Product innovation
- SANA Novità 2022 Best innovation product
- SIAL PARIS 2022 Selected as innovation product.



FOX NUT & SNACK – BAR ITALIA

STAND 2931/B

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Products presented:

Vintage Potatoes - Handcooked Chips, Tortillas Chips, Dried fruit - salt free line, Peanuts, Nut & Snacks, Fruit bars, Cocktails Ready to Drink.

Company profile:

Fox Bar Italia from the first day offers the most innovative solutions in the nut & snack aperitif market to turn 24 hours into a business opportunity. Since 1989 the company has been providing its customers with HORECA-RETAIL orders and weekly deliveries, just in logistic time.

Today Fox Bar Italia products are widespread in the most prestigious sales channels – horeca professionals, hotels&resorts, luxury stores, GDO with Premium gourmet corner - and the company is recognized as ambassador of Italian style aperitif in the world. Fox

works with thoroughly selected raw ingredients and operate strict production controls in order to guarantee and preserve the integrity of each natural product.

Fox Bar Italia today exports to about 30 countries, thanks also to its certifications BRC IFS, Kosher and GMP Quality. Recently, Fox Bar Italia launched new products in the market - the Tortilla Blue Corn and the new line Cocktail Ready to Drink - that were awarded as innovative products by Cibus and Sial Innovation 2022.

**STAND 2931/C**

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SALVIANI**Products presented:**

Fresh olives seasoned and in brine packed in different sizes of plastic bags and trays and in eco-sustainable cups.

Company profile:

With over one hundred years of history, we are one of the leading Italian companies in the table olives market. The history of the company began in 1920, when our family, dedicated to fruit trading among the Roman market, has the intuition to propose to its customers also dried olives, typical food of Castel

Madama, place where it starts and then develops our business. Thanks to a deep passion for our work and to a constant investment in Quality and Technology, we have made of the olives our focus, passing over time, from a local market to the wider Italian GDO, also conquering the main foreign countries.

**STAND 2931/D**

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**RUATA F.LLI –
GOCCIA D'ORO****Products presented:**

ExtraVirgin Olive Oil, Grape seed Oil, Pure Olive Oil, Pomace Olive Oil, and Organic oils, Flavoured Oils, Vinegars.

Company profile:

Since 1929, the Ruata family have dedicated all their commitment, passion and experience, handed down through the generations, to producing quality of Olive oil with a unique taste. Even though it is produced on an industrial scale, we have managed to keep all of those qualities that brought fame to Italy and its Mediterranean diet.

As well as domestic market, Ruata's oil is loved by consumers in many foreign countries and especially in Europe countries, where Ruata "Goccia D'Oro" is a renowned olive oil brand, with over 6000 tons of olive oil exported annually.

LE FERRE

— OLIO —
EXTRAVERGINE
— D'OLIVA —

LE FERRE OLIO EXTRAVERGINE D'OLIVA

STAND 2931/E

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Products presented:

Extra virgin olive oil; 10 monovarietal olive oils; 3 blends, 33 Flavoured condiments
- I.G.P. Olio di Puglia - 1 organic product line - Ceramic oil containers.

Company profile:

LE FERRE Apulian company produces, packages and sells extra virgin olive oils. Dynamism, productive and sensorial research, flexibility in the management of processes characterize our daily job around the product and customers.

The offer is wide, sophisticated and innovative because it ranges from Blends, Monovarietals, Flavoured oils, Certified oils (organic and IGP), gift ideas and premium packaging. A wide range

of products and services with the aim of satisfying the Customer by providing him with the most right and welcome product as well as a complete service, with attention and professionalism.

Le Ferre is the name of a country district in the countryside of Castellaneta (Taranto, PUGLIA) known for its particularly fertile soils. It's a valley between the sea and the hills: Jonian Sea and Murgia.



STAND 2931/F

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🏠 Via Dell Innovazione Tecnologica 4,
Pierantonio - Umbertide, PG, 06019, Italy

Contact person:
Giulia Fringuelli

TEDESCO GROUP

Products presented:

Frollini biscuits, Cookies, Panettone, Croissants, Savoury snacks, Easter baked products e.g. Colomba.

Company profile:

Tedesco Group, a BRC certified Italian producer of sweet and savoury bakery products.

Our history begins in 1980 with a small bakery in Rome.

In 1996 we opened the first plant in Tuscany countryside, in 2014 we

acquired one of the biggest manufactory plant in central Italy, where we produce a range of biscuits, seasonal leavened products (such as Panettone and Pandoro) and in 2016 a third plant in Brescia, dedicated to croissants located in Brescia, Northern Italy.

We produce Brand and Private Labels.



STAND 2931/G

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 🏠 Località la valle snc, Gallese,
 VT, 01035, Italy

Contact person:
Federico Guitarrini

DEANOCCIOLA

Products presented:

High quality hazelnut and chocolate spreads with and without milk, Pure nut butters, Pure seed butters.

Company profile:

Deanocciola is a family owned manufacturer located in the Tuscia area of Viterbo (North of Rome), where the De Angelis family has been cultivating hazelnuts and producing organic spreads since more than 60 years. We are leading manufacturers of organic spreads. Our production plant meets the highest food-safety standards, and our factory has the following certifications: Organic, BRC, IFS, FDA, Kosher, Fairtrade, UTZ.

Deanocciola Organic Spreads boast claims such as VEGAN, GLUTEN FREE,

DAIRY FREE, SUGAR FREE, PROTEIN since the production lines of our factory are completely separated, in order to avoid any risk of cross-contamination.

Moreover, our technology consist in manufacturing the spreads at low temperatures and in small batches so to have always-fresh products. We manufacture organic spreads under our brand Deanocciola, and our great creativity and flexibility makes us your reliable partner especially for your Private Label.



STAND 2931/H

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 VI, 36040, Italy

Contact person:
Giulia Bracesco

FRIGOVICENZA

Products presented:

Frozen stuffed pizzas and focaccias.

Company profile:

Frigovicenza was established in 2006 as a trading company for frozen products. Within a few years, the company started producing its own artisan ice cream and sorbets, which soon became the company's new core business. Today, Frigovicenza still produces and distributes its own ice creams and sorbets in several Italian supermarket chains. In 2020, the company expanded its business by introducing the artisanal production of frozen baked food, mainly frozen pizzas and focaccia, with the aim of producing high quality products. To this end, Frigovicenza uses

a unique dough, made from a mixture of five well-selected flours, and premium quality raw materials. In addition, thanks to the long rising time of the dough, the products are highly digestible.

Finally, all products are prepared according to an artisanal recipe and the entire production cycle is handmade, from the rolling out of the dough to the filling. Currently, Frigovicenza produces and distributes its frozen pizzas and focaccias in Italy, but wants to expand its business abroad.

**STAND 2931/J**

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🏠 Via Canosa 443, Andria,
BT, 76123, ItalyContact person:
Angela de Corato**OLIO GUGLIELMI****Products presented:**

Premium Quality Italian Extra Virgin Olive Oils, Monovariety, IGP Puglia, Organic, ARSO (Smoked Oil with Beechwood), Aromatic Oils obtained from simultaneously milling of fresh herbs/citrus fruits and fresh olives.

Company profile:

Olio Guglielmi is a family company producing and bottling premium quality extra virgin olive oil 100% Italian (Puglia region) since 1954.

Company's philosophy is to combine old traditions with real customers' needs by offering an absolutely excellent product, characterized by many shades of taste and exciting fragrances and also for its innovative and new packaging. Our strength lies in the control and management of the whole production chain. Family lands cover more than 200 hectares (80.000 olives trees) carefully cultivated in Puglia. The olives harvested are milled in the new own factory, recently opened in an area of 21.000 sqm including six different production lines. Hence, the incomparable chemical and organoleptic characteristics of our Extra Virgin Olive Oil are born.

Recognized by EVOOLEUM World's TOP 100 Extra Virgin Olive Oils Guide in 2018, 2019, 2020, 2021 and 2022 with a score this year of 92/100, winner of the Gold award at prestigious contest in Tokyo 2019, 2020 and 2021, winner of the Gold Award at the New York International Competition 2018 and 2019, and the Gold Award in Berlin 2020. It has been recognized by the famous BIBENDA guide with 4 GOCCE and by Gambero Rosso Extra Virgin Olive Oil Guide with 3 FOGLIE, it is selected in the SLOW FOOD oil guide and by the guide FLOS OLEI 2019, 2020 and 2021. It is part of the SlowFood Presidium. Olio Guglielmi is now exported in more than 40 countries, in the best gourmet corner of the world.

**STAND 2931/K**

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🏠 Via Chiarenza 8, Ribera,
AG, 92016, ItalyContact person:
Rosalia Diliberto**SCYAVURU****Products presented:**

Spreadable Creams, Topping, Syrups, Sauces, Marmalades and Jams.

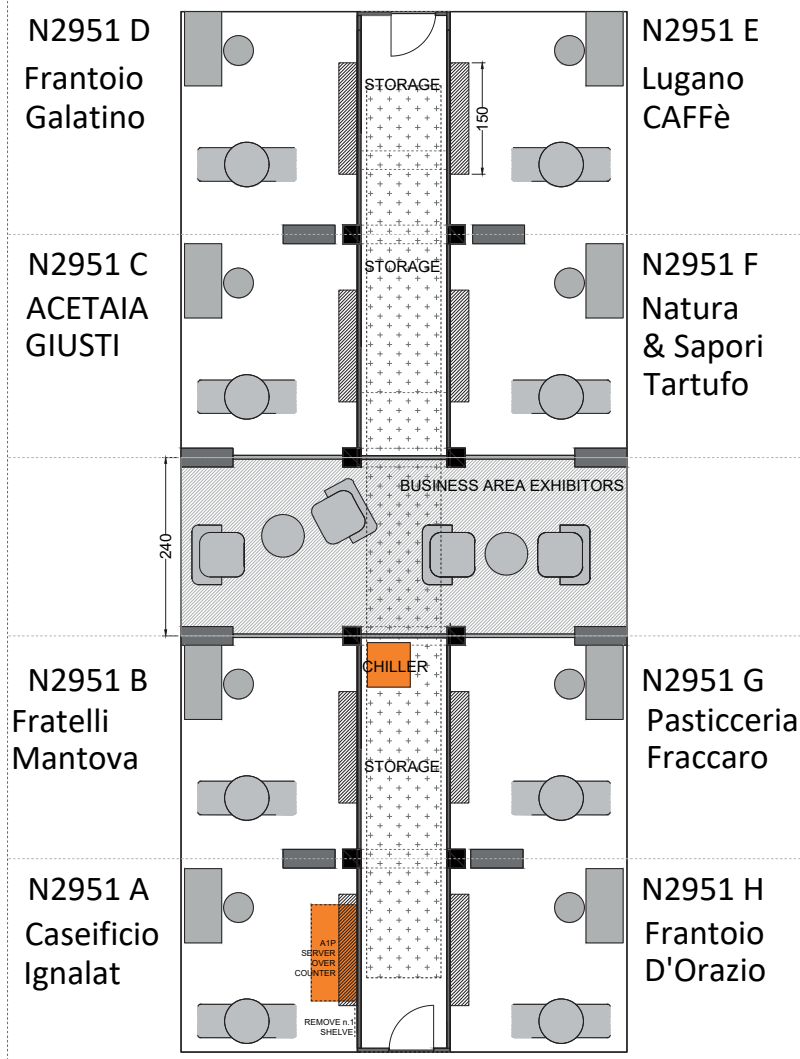
Company profile:

Scyavuru is an Italian manufacturing company which mainly produces Spreadable Creams, Topping, Sauces, Marmalades and Jams. We offer a large range of products for the food service and pastries world as well as for the retail sector.

The company main goal is to satisfy every customers needs providing them quality products for the preparation of delicious and tasty recipes.

Our company is IFS and BRC and KOSHER and Halal certificated.

STAND 2951



Ignalat[®]

Caseificio dal 1948

STAND 2951/A

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🌐 www.ignalat.com

☎ +39 080 4972478

🏠 Via Giuseppe di Vittorio 13, Noci, BA, 70015, Italy

Contact person:
Vincenzo Ignazzi

CASEIFICIO IGNALAT

Products presented:

Burrata, Smoked burrata, Burrata with black truffle, Stracciatella, Mozzarella Nodi & Trece, Fiordilatte, Scamorza, Smoked Scamorza, Caciocavallo, Provolone, Cacioricotta, Aged Salad Ricotta, Caciotta, Free From Mozzarella & Burrata.

Company profile:

Caseificio Ignalat is an Apulian medium family-run company present on the Italian dairy market since 1948 and specialized in producing cheeses made only with cow milk coming from local farms of its land, the so called "Murgia Barese", which is a verdant area located in the south east of Apulia .

The tradition, along with the will and seriousness of Ignazzi family, which nowadays is at the third generation, has created high-quality products we are proud of.

Ignalat produces different kind of cheeses: fresh, smoked, ripe, with a focus on several Apulian fresh specialities like burrata cheese, naturally smoked burrata, frayed burrata (e.g. with black Italian truffle and chives), mozzarella knot, fiordilatte and mozzarella treccia, stracciatella, caciotta, caciocavallo etc.

Ignalat also produces a free from lactose fresh line of cheeses and frozen burrata. Our cheeses are available in a wide range of sizes and packaging to supply both the retail and food service / ho.re. ca. sales channel.

Ignalat actually counts on well known Italian and foreign customers and specialty stores (e.g. Eataly, Ignalat represents the main supplier for fresh cheeses in all their Italian and EU stores) and counts on distributors and importers of its products in several UE and Extra UE markets, about 25 foreign markets supplied.

Caseificio Ignalat owns a quality control in compliance with food standard UNI EN ISO 9001:2015, and it's compliant with GSFS/ BRC Food Issue 8 Grade AA and IFS Food Vers. 6.1 Higher Level, in order to supply with its cheeses the retail market.



SPRAYLEGGERO®

FRATELLI MANTOVA SINCE 1905

STAND 2951/B

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🌐 www.sprayleggero.it

☎ +39 077 61815923

🏠 Via Ponte Tapino 19, Broccostella,
FR, 03030, Italy

Contact person:
Leonardo Mantova

Products presented:

Our range of products contains both extra virgin olive oil (and flavored oils based on EVOO) and nutraceutical products (like Coconut Oil, Avocado Oil, Walnut Oil, Rice Oil etc).

Company profile:

Compagnia Alimentare Italiana is probably world's most innovative company in olive oil and the entire edible oil field. A family company that started more than 100 years ago: our invention process is unstoppable, continuous, and relentless. Our desire for anticipating consumers' needs, for their health or simply for their pleasure, is just never appeased. Extraordinary manufacturing and logistic capacity is also key to Compagnia Alimentare Italiana. We love to define ourselves big enough to serve yet small enough to care. Our production facility is equipped with the most updated technology to create efficiency and volume manufacturing capacity, but our organization of people is structured so to have the flexibility and caregiving of an artisan.

Our products' line includes 100% natural spray oils: thanks to bag on valve system you can spray, stream or drip oils. We don't use propellants or additives. In recent years, the Company's on-going R&D efforts coupled with close attention to consumer trends have led to the introduction of the revolutionary and exciting Sprayleggero range, winner of the Gulfood Best Innovative Product and Anuga's Most Innovative Italian Product award.

CAI is Organic, Kosher, and Halal certified and we also have BRC & IFS certifications.



STAND 2951/C

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🏠 Strada Quattro Ville 155, Modena,
MO, 41123, Italy

Contact person:
Mathilde de Ramel

ACETAIA GIUSTI

Products presented:

Balsamic Vinegar of Modena; Traditional Balsamic Vinegar of Modena DOP; Giusti Reserve; The Family Reserve; Gourmet Condiments; Gift Sets; Giusti Expo's Hommage; Gourmet products with Balsamic Vinegar of Modena; Giusti Vermouth; Glazes with Balsamic Vinegar of Modena, New Giusti Sweet and Sour Fruit Condiments.

Company profile:

Acetaia Giusti is the oldest producer of Balsamic Vinegar of Modena, founded in 1605. Nowadays, the company is run by the 17th generation of the Giusti family. A history of more than 400 years full of awards received during the World Exhibitions of the late '800s. Among them: the 14 gold medals and the Coat of Arms of the Royal House of Savoia that still characterize the labels of our bottles. For over 400 years, Giusti has been producing its Balsamic Vinegars in the family's ancient barrels, which are responsible for the unique aromas of wood and spices.

Today, Giusti Balsamic Vinegars are present in more than 50 countries, where they are used by the most famous chefs and sold in the most exclusive boutiques, department stores and hotels.

**STAND 2951/D**

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 🏠 Via Vecchia Corato 2, Bisceglie,
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Contact person:
Maurizio Cortese

FRANTOIO GALANTINO

Products presented:

Extra virgin olive oil 100% Italian: Affiorato (olive oil produced following the ancient method of skimming); Light fruity; Medium fruity; Intense fruity - PDO Terra di Bari Castel del Monte; Organic; Citrus scented oils, Herb flavoured oils, Olives in brine, Marinated vegetables in extra virgin olive oil, Hand decorated ceramic olive oil containers, Gift sets.

Company profile:

The Galantino family business in Puglia, southern Italy, dates back to 1926, when Vito Galantino acquired a majestic Nineteenth Century mill-house, and turned it into an olive oil mill. Since then, three generations of the Galantino family have run the mill, carrying it to dizzying heights of quality.

Galantino produces a wide range of high quality extra virgin olive oils: classical,

organic, PDO, and also natural flavored oils, preserved vegetables, olives in brine, ceramic jars and gift sets. Winner of many international awards (Ercole Olivario, Golden Lion, Orciolo d'Oro ...) Galantino is certified BRC and IFS for food safety, ISO 9001 for quality and ISO 14001 for the environment.

Productions also for private labels.

**STAND 2951/E**

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 BE, 24128, Italy

Contact person:
Kudsi Mohamed Loai

LUGANO CAFFÈ

Products presented:

Lugano Coffee Espresso Beans 1KG (Arabica, Classic, Strong, Elite Dark, Elite Life), Lugano Coffee Espresso ESE Pod Box, 20 package or 150 package (Arabica, Classic, Strong, Decaffeinated, Elite Life, Elite Dark, Elite Arabica), Lugano Coffee Espresso 10 capsules box (Strong, Classic, Arabica, Decaffeinated, Elite Dark, Elite Life, Elite Arabica), Lugano Coffee Filter 250gr (strong drip valve package, elite life drip valve package).

Company profile:

Since 2019 the journey has started in Italy; the capital of espresso coffee industry. Inspired by Lugano, the city of Italian charm and Swiss precision, Lugano Caffè has been an ambassador to deliver the authentic taste of espresso to the coffee lovers around the world. Now Lugano Caffè is present in more than 20 countries on the five continents.

Lugano Caffe manufactured with 65 years of experience passed down

through generations. Based on belief in the necessity to keep up with market requirements and to satisfy different tastes of consumers, Lugano Caffè launched espresso pods beside of roasted coffee beans, Filter coffee and coffee capsules. Much more than producing different type of coffee, we distribute machines under our label Lugano Caffe.



NATURA & SAPORI TARTUFO

STAND 2951/F

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☎ +39 339 8669624

🏠 S.S. 651, 9, Pescolanciano,
IS, 86097, Italy

Contact person:
Mario Tesone

Products presented:

The Black Truffle Sauce – Tartufata, The White Truffle Cream: Truffle and Porcini Mushrooms Cream, The White Truffle EVOO, White And Black Truffle Butter, The Truffle Salt Carpaccio (Truffle Slices) And The Minced Truffle, Truffle and Porcini Snacks - Taralli, White Truffle Honey, Truffle Pasta.

Company profile:

Natura & Sapori Tartufo is an Italian company highly skilled in the Truffle field, one of the rarest products on earth. Natura & Sapori is located in the Molise region, a land naturally rich of white and black truffle, one of the largest wild truffle areas in Italy, which is becoming more and more notorious. A relevant part of the region was recently recognized as a MAB (Man and the Biosphere) Reserve from the UNESCO organization. In Italy there are only 19 MAB reserves and only 600 in the whole planet. The entire assortment of Natura & Sapori comes from the reserve and it guarantees unique organoleptic qualities. Natura & Sapori offers a wide fresh truffle variety, directly sourced to be highly competitive on the market. Truffles are collected every evening

from hunters (people that go hunting in woods with dogs) and prepared to be shipped the following morning, in accordance with each customer needs.

Beside fresh truffles, especially the white one and the black summer truffle, the company produces a wide range of truffle based products, like condiments, spreads, snacks and pasta, prepared with carefully selected ingredients. Product presentation is also very important to highlight its peculiarity, with new and attractive retail packaging, clear labels for a visible content and nice shaped jars. Natura & Sapori is in compliance with the USA FDA-FCE certifications, one of the most precise and accurate food regulation systems in the world.



STAND 2951/G

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Contact person:
Luca Fraccaro

PASTICCERIA FRACCARO

Products presented:

Leavened yeasted cakes such as panettone & pandoro. Brioche and croissants from 'Italian Green Bakery'.

Company profile:

Fraccaro Spumadoro was founded in 1932, when Elena and Giovanni Fraccaro founded a bakery within the walls of Castelfranco Veneto (Treviso) starting a confectionery tradition destined to become renowned over time.

Its success is derived from the use of skillful and accurate processing methods. This feature has remained unchanged over the years: the products are still made in an artisanal way, there is the same atmosphere and you can breathe the same scents of the small family business. Our special ingredient: sourdough starter. Sourdough starter 'lievito madre' is a compound obtained from the natural fermentation of flour

and water in which microorganisms are present, which reproduce by feeding and transform sugars into carbon dioxide, thus producing the "leavening" of the dough. The main qualities of utilising a sourdough starter are as follows: it maintains the sensory qualities of the product for a long time such as Fragrance, Flavour and Perfumes. It gives a natural softness and makes the product easily digestible. Unfortunately over time its production has decreased due to the complexity in its conservation as well. Since 1932 the Fraccaro family has continued, with enthusiasm and conviction, this historical journey.

Certifications: ICEA, IFS

Frantoio
D'ORAZIO[®]
 DAL 1964

STAND 2951/H

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 ☎ +39 080 4955442
 🏠 Via dell'Ulivo, 1, Conversano,
 BA, 70014, Italy

Contact person:
Giada Picicco

FRANTOIO D'ORAZIO

Products presented:

**Extra Virgin Olive Oil (Regular / Organic – Blend of Olives / from Single Cultivars),
 Flavored Dressings (basil, garlic, chili pepper, lemon, rosemary, white truffle), Gift Boxes.**

Company profile:

Frantoio D'Orazio is a family business company with more than 50 years of experience producing high quality extra virgin olive oil and representing the authenticity of the olive-growing heritage of the Italian region of Puglia.

D'Orazio is firmly devoted at promoting its territory and biodiversity by selecting local suppliers and locally harvested olives in Conversano (Puglia).

Over the years, the oil mill has been renovated: new generation technologies have been recently installed to better enhance the quality of the Extra Virgin Olive Oil. Frantoio D'Orazio offers different kinds of extra virgin olive oils, a natural blend of olives and five monovarietal extra virgin olive oils for every taste. Several packaging options are available for both Food Service and Retail: square tins, bag in box, glass and tin bottles of eye-catching design.

Flavored dressings and many gift ideas for events and corporate gifts widen the offer.

Certifications: ISO 22000, ICEA (organic).

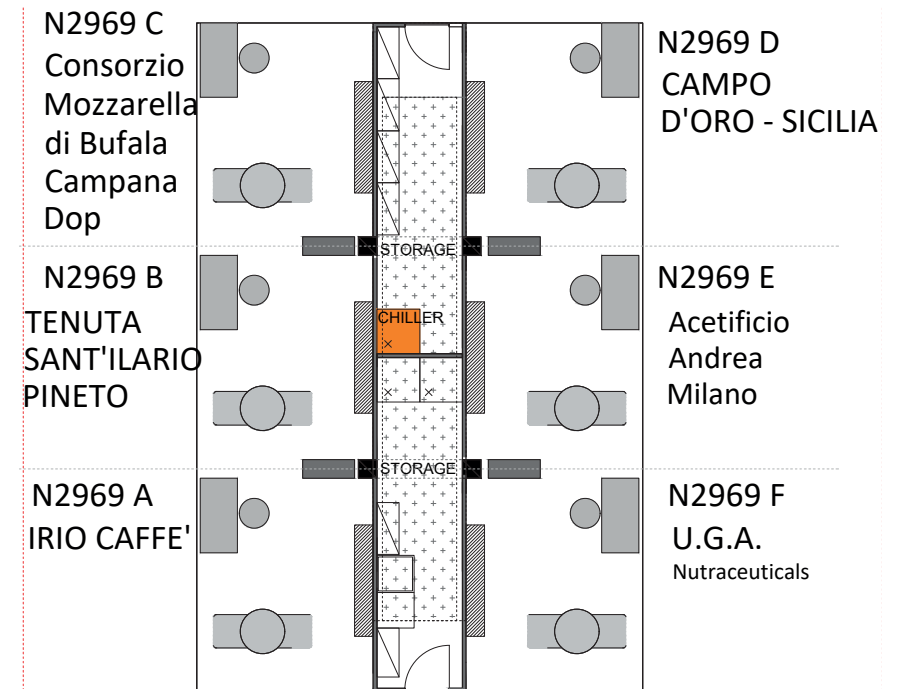
Awards: Simone evo oil
 • Silver Medal At Olive-Japan (2016)
 • Silver Olive oil Packaging Award at London International Olive oil Competitions (2019)

Peranzana evo oil
 • Good Quality Standard at Masters of Olive Oil International Contest 5th Edition - Monte Carlo (2021)

Picholine evo oil
 • Silver Medal at Olive-Japan (2021)

Coratina evo oil
 • Silver Medal at Olive-Japan (2021)

STAND 2969





STAND 2969/A

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Contact person:
Cecilia Stetskiv

IRIO CAFFÈ

Products presented:

Whole beans, Ground coffee, Coffee pods, Coffee capsules.

Company profile:

ARTISAN PREMIUM COFFEE

Iriocaffè history began in the early '80s in Naples from a great passion for coffee by the founder Catello. For over thirty years the family company roasts and mixes coffee, choosing Arabica and Robusta origins from the best farms of the world. Our philosophy consists in careful selection of the raw material, limited production and respect of the slow roasting and the processing time. Our Master Roasters take care scrupulously of each single production stage, working with passion, art and complete dedication with the aim to create a prestigious product of truly exceptional quality.

THE ART OF WOOD-ROASTING

Roasting process transforms beans from green to brown, developing coffee flavour and eight hundred or more different aroma compounds. Currently, the most common source of fuel used to supply a coffee roaster with heat is gas. We are, however, one of few in the world to roast coffee on woods. This ancient and traditional method requires not just a good eye but also a lot of experience and training : there is no automation in Iriocaffè company and nothing can replace the skills of our Roasters. The result is each beans roasted perfectly for a coffee unparalleled in flavor, with low acidity, full body and crema. We guarantee high standards of quality to satisfy even the most discerning customer, in HO.RE.CA., private label and other retail channels."



STAND 2969/B

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Contact person:
Roberto Cerquitelli

TENUTA SANT'ILARIO PINETO

Products presented:

Olio Evo, Condimento A Base Di Evo Aromatizz., Crema D'olio, Sale Liquido.

Company profile:

Tenuta Sant'Ilario is a farm located between mountain and sea, and it stands on a green hill overlooking the sea. It was born in 1982 and , even if it has grown in technology and production, it remained always family- run. Our farm activities are: olive cultivation, production, transformation, bottling and commercialization of olive oil and other particular derivatives.

In 30 years of experience we put together traditional food culture and modern technology. Tenuta Sant'Ilario production today is most of all

concentrated on olive oil and aromatic olive oil. We have more than 20 different arome , and we take particular care on design and packaging. At the moment two different "lines" of products and packages are in production : the first one named "Tenuta Sant'Ilario" (classic and original line) , and the second one named "Il Fondaco", (new and vintage line). Olives are picked by hands , using traditional techniques, and than worked with some mechanical aids. Love and passion are the most important ingredients of our farm and products.



CONSORZIO MOZZARELLA DI BUFALA CAMPANA DOP

STAND 2969/C

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🌐 www.mozzarelladop.it

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🏠 Via Gasparri 1, Caserta,
CE, 81100, Italy

Contact person:
Rita Liberti

Products presented:

PDO Mozzarella di Bufala Campana.

Company profile:

Il Consorzio di Tutela - established in 1981, has made it possible to obtain and register the geographical indication. It is the only body recognized by the Ministry of Agricultural, Food, Forestry and Tourism Policies for the protection, supervision, enhancement and promotion of Mozzarella di Bufala Campana PDO. If the presence of the water buffalo in Italy dates back to before the year one thousand, the first historical documents on mozzarella testify how in the twelfth century the monks of the monastery of San Lorenzo in Capua, used to offer a cheese called mozza or provatura, accompanied by

a piece of bread, to pilgrims, who went in procession. In 1996 mozzarella di bufala campana obtained the European recognition of the PDO. The procedural guideline calls for only fresh whole buffalo milk from PDO farms. It takes about 4 liters of buffalo milk to obtain 1 kg of Mozzarella di Bufala Campana. It is the most important PDO brand in central and southern Italy. In 2022, over 55 million kg of 'Mozzarella di Bufala Campana' were produced (+3.8% on 2021). In 2022 exports amounted to about 35%, mainly to France, Germany, Spain, United Kingdom, Switzerland, Holland, United States.



STAND 2969/D

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🏠 Contrada Scunchipane, Sciacca,
AG, 92019, Italy

Contact person:
Paolo Licata

CAMPO D'ORO - SICILIA

Products presented:

Gourmet products, tomato sauces, pesto, pates, antipasti, olives, tomatoes, caponata, jam, sweet creams, sea salt, and organic products.

Company profile:

Campo d'Oro is a family company has been producing, in Sicily, more than 150 gourmet specialities for many years. Our farm on 120 hectares produce organic sicilian raw ingredients as tomato, basil, onion and other vegetables.

The gourmet production ranging from Antipasti, Olives, Pesto, Tomato Sauces, Pates, Jam and Sweet Creams. We use only highly regulated, 100% Natural Ingredients, No Gmo, BRC, IFS, Fssc 22000, Kosher, Halal, BIO Organic, Vegan, NoGmo.



ACETIFICIO ANDREA MILANO

STAND 2969/E

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🌐 www.acetomilano.it

☎ +39 081 8446013

🏠 Corso Protopisani 91,
NA, 80146, Italy

Contact person:
Camilla Nobler

Products presented:

Andrea Milano Deto vinegars is a new line of vinegar-based products with the mother, useful for rebalance your body with a unique flavor, made in Italy and 100% organic. Unpasteurized, unfiltered and naturally Gluten free.

Company profile:

Since 1889, the vinegar factory Andrea Milano has refined the techniques of production without ever losing sight of the great Italian wine tradition. The first beech chipboard barrels have been replaced by modern acetifying machines, but nothing of the heritage of tradition and experience, matured over the last 100 years, had been sacrificed. In the 90's the fourth generation, led by Andrea and Francesco, represented a strong push for the growth of the company,

aiming to internationalization and opening a factory in Modena at hat has now become the pride of the Company allowing the expansion of the range with the production of Balsamic Vinegar of Modena. Now in its fifth generation, with the entrance in the company of Fabio and Marcello, the Acetificio Andrea Milano is positioned as one of the most important producers in the sector with three factories in Italy and exporting in 65 countries worldwide.



U.G.A. NUTRACEUTICALS

STAND 2969/F

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🏠 Via Achille Varisco 2, Monza,
MB, 20900, Italy

Contact person:
Gentian Selimi

Products presented:

Different product categories: Well-being and energy, Neuromuscular system, Cholesterol Cardiovascular Health, Childhood and growth, Gastrointestinal system, Women's Health, Antiaging, Mental Focus, Sport.

Company profile:

We are one of the few handful companies in the world to develop a complete line of top quality fish oil products. We've been doing it since 2005, using the most advanced methods.

This is what makes our company not only special, but also ultra specialized.

We started developing our production in close contact with the surrounding environment, taking great care to protect and respect the precious resources that nature has given us. We worked since foundation until 2017 in Gubbio, surrounded by the uncontaminated nature of Umbria, the green heart of Italy. In 2018 we moved to Monza, a medieval town immersed in the lush green of Padania Valley, in northern Italy. Our fish oil is truly special and premium quality: one of the best in the world. We have patented a special process guaranteeing

the best possible fish oil which is easily assimilated and (an important detail) has a great flavour!

Our secret is oil distillation in the form of triglycerides, which is much more useful to the body than ethyl esters. We are ISO 9001: 2015 certified, and we are members of GOED, the Global Organisation for EPA and DHA omega-3, and Union Food, the primary association in Italy for direct representation of food product categories and among the first in Europe. All of our products are certified by IFOS - International Fish Oil Standard, the only worldwide organisation specialised in testing omega-3 supplements.

We have currently four products that have been awarded the maximum quality level, 5 stars, by this important certifying authority.



ITA 

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