



Ministero degli Affari Esteri
e della Cooperazione Internazionale

ITA[®]
ITALIAN TRADE AGENCY

madeinitaly.gov.it

The Italian Food Lab

Discover and taste the authentic
Italian cuisine live at
The Italian Food Lab from
17 to 21 February 2025



VENUE MAP

Sheikh Saeed Hall 1



ITALIAN TRADE AGENCY - ITA



ITALIAN TRADE AGENCY

TRADE AND INVESTMENT

OPEN DOORS TO WORLD
OF OPPORTUNITIES

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 multichannel promotion and communication tools, it acts to assert the excellence of Made in Italy in the world.

Find Your Italian Partner

ITA - Italian Trade Agency supports the business development of Italian companies abroad, increases business opportunities, improves the image of 'Made in Italy', promotes industrial collaboration and foreign investment in Italy. Find your Italian partner is a business directory with virtual showcases of Made in Italy companies. We offer you an overview of Italian businesses, including company profiles, products images and details, website, business proposals and contact information. Foreign companies or agent interested in Italian products or looking for partnership with Italian companies, can access the database with the profiles, searchable by sector or product, and find a business partner.

Register here: ice.it/en/my-home/login

ITA - Dubai Office



@ITADubai



Italian Trade Agency



@ITADubai



A vibrant still life composition of Italian ingredients on a deep red background. The scene includes several bundles of dry spaghetti, a small glass bottle of olive oil with a cork, a bunch of fresh basil, a pile of white flour, a small bowl of yellow sauce, and a cluster of ripe red tomatoes. The lighting is warm, highlighting the textures of the food.

EXHIBITORS AT ITALIAN FOOD LAB

A.I.T. ATTIBASSI INTERNATIONAL TRADING

Stand No. S1 - 300



Steeped in tradition since 1918, Attibassi is a taste of authentic Italian quality from Bologna! Born as a humble Pasticceria, Attibassi is now a world recognized multi awarded Coffee brand.

Ajman Free Zone
Dubai UAE

Costantino Bertuzzi - Attibassi Global Developer

Tel: +971 50 1230399/ +971 50 1230399

costa@myattibassi.com

www.coind.it



@attibassi_coffee



attibassicoffee



Costantino Bertuzzi



@CoindGroup



CONSERVE ITALIA SOC. COOP. AGRICOLA

Stand No. S1 - D52



Cirio is an Italian brand belonging to Conserve Italia Group, an Italian co-operative that brings together 14,000 farming companies spread all throughout the Italian territory. This unique company set up creates a strong link with the territory, which is always an advantage in the management of the agricultural supply chain, thus controlled and monitored from the seed to the tables of end consumers: it is a guarantee for quality and safety of the raw materials and the final products. As a leader in tomato-based products and vegetables Cirio success is aligned to the group's mission: "To be a European leader in the processed fruit and vegetable industry, delivering value both to the farmers' owners and to the end consumers, through the co-operative supply chain."

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Christian Marcaccini

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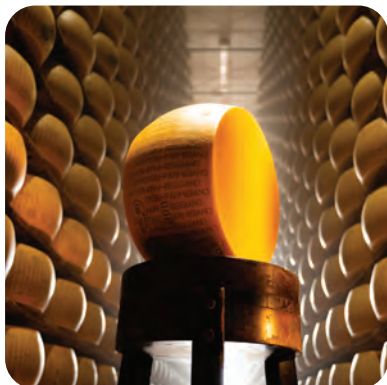
www.conserveitalia.it



Autentico Italiano

CONSORZIO DEL FORMAGGIO PARMIGIANO REGGIANO

Stand No.S1 - 300



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Alessandro Cagnolati - Trade Marketing Specialist

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@parmigianoreggiano



Consorzio del formaggio
Parmigiano Reggiano



@ParmigianoReggianoIT



@theonlypamesan



Consorzio del formaggio Parmigiano Reggiano protects and promotes Parmigiano Reggiano PDO. Established in 1934, it ensures production meets strict standards, from milk to aging, granting certification only to compliant cheeses. It fights counterfeiting, safeguards authenticity, and educates consumers while supporting marketing efforts. The consortium fosters global recognition of this iconic Italian cheese, Parmigiano Reggiano PDO.

DE MATTEIS AGROALIMENTARE SPA

Stand No. S1 - E17



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pastarmando



De Matteis Agroalimentare S.p.A.



granoarmando



Pasta Armando is a premium HIGH QUALITY ITALIAN PASTA FROM 100% ITALIAN DURUM WHEAT.

Armando's wheat is grown exclusively by the farmers of our direct supply chain. Thanks to their care and attention and our rigorous checks, Pasta Armando is able to ensure Zero residues of pesticides and glyphosate.

GIACINTO CALLIPO CONSERVE ALIMENTARI S.R.L

Stand No. S1 - E9



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www.callipo.com



[tonnocallipo](#)



[Biscottificio Verona](#)



[Giacinto Callipo Conserve Alimentari Srl](#)



Giacinto Callipo Conserve Alimentari was founded in 1913 in Pizzo, Calabria: it was one of the first companies in Italy to process the Mediterranean Tuna.

The unique features that differentiate us as international premium brand are:

- the exclusive use of Yellowfin round tuna;
- the fact to have been the first to use glass jars for our premium tuna fillets;
- the fully Italian hand-made manufacturing process.

IGOR S.R.L.

Stand No. HALL 1 C1 - 23



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Giulia Leonardi - Export Sales Manager

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www.igorgorgonzola.com



[igorgorgonzola](#)



[Igor Gorgonzola](#)



[@IgorGorgonzolaItalia](#)

IGOR is the leader in the production of PDO Gorgonzola, a typical Italian cheese, that is considered among the Italian gastronomic traditions of excellence.

IGOR was founded in 1935 and in 1996 it moved to a modern facility equipped with cutting-edge technologies.

Nowadays IGOR is at the 4th generation of the Leonardi family, with 5 production sites, exporting to more than 60 countries in the world, and is certified BRC, IFS, Organic and Halal.



INALPI SPA

Stand No. HALL 1 A1 - 24



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pasta_granoro



inalpi



Pastificio Attilio Mastromauro - Granoro SRL



@PastaGranoro



Inalpi, founded in 1966, is a leading Piedmontese dairy company with a controlled supply chain of 300 farmers. In 2023, they inaugurated a second spraying tower and continued their 2020-25 investment plan aligned with Sustainable Development Goals. Their rigorous supplier selection ensures premium dairy products: butter, milk powder, cheese slices and triangles, grated cheese, sweet spreadable creams, mascarpone, yogurts, and PDO natural cheese.

MAM FORNI MODENA

Stand No. S1 - 300



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MAMFORNI



SINCE 1904
AN ITALIAN STORY OF QUALITY



MANGIATORELLA.
PURE WATER, PURE ITALIAN PRESTIGE

MANGIATORELLA IS THE PURE AND LIGHT WATER THAT HAS ALWAYS FLOWED FROM THE UNSPOILED FORESTS OF CALABRIA, IN SOUTHERN ITALY, AND IT COMES IN AN ELEGANT GLASS BOTTLE THAT SHINES ON THE TABLE



MANGIATORELLA.COM

WE LOOK FORWARD TO SEEING YOU
AT STAND Z2 - C95 - ZA'ABEEL HALL 2

Gulfood

30TH EDITION

17-21 FEB 2025 | DUBAI WORLD TRADE CENTRE

MANGIATORELLA SPA

Stand No. Z2 - C95



Via Del Gelsomino, 45/c
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www.mangiatorella.com



acquamangiatorella



Gruppo Mangiatorella



@AcquaMangiatorellaSpa

OLIO ROCCIA DI ROCCIA ANTONIETTA

Stand No. S1 - 300



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www.olioroccia.it

Olio Roccia is a dynamic, family-run agricultural company that uses technology and innovation while supporting the environment.

We produce extra virgin oil with olives from our olive groves in Puglia, carrying out cold pressing within a few hours of harvesting, to keep their organoleptic properties unaltered.

Our oil, rich in polyphenols, is produced following ecological cultivation methods without pesticides or chemical fertilizers.



OleificioRoccia



olioroccia

PAPARELLA SALVATORE E FRANCESCO SRL

Stand No. Z1 - C19



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www.frantoiopaparella.it



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FRANTOIO
PAPARELLA
DAL 1891

PASTIFICIO ANTONIO PALLANTE SRL

Stand No. S1 - D70



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@pastareggiat



pastareggiaofficial



Vencislava Ignatova



@MrPastareggia



Pastificio Antonio Pallante Srl, one of the top ten major Italian manufacturers of pasta since four generations - ultramodern production plant in South of Italy - 300 tons per day combining the best tradition of Italian pasta making & finest raw materials & high technology.

Present in more than 80 countries worldwide. Current certifications: ISO 9001:2008, ISO 22005:2008, ISO 22005:2008, ISO 22000:2005, IFS, BRC, HALAL
www.pastareggia.it

PASTIFICIO ATTILIO MASTROMAURO GRANORO SRL

Stand No. S1 - D44



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www.granoro.it



pasta_granoro



granoro



Pastificio Attilio Mastromauro - Granoro SRL



@PastaGranoro



Pastificio Granoro is based in Corato, in Puglia, a region located in the heart of Southern Italy, immersed in an area that has always been known as the production area of the best durum wheat in Italy and Europe. Descended from an ancient family of industrial pasta makers, who had been producing pasta since 1930, Mr. Attilio Mastromauro founded a new pasta factory of his own, with the Granoro brand, and began his business in 1967.

VICENZI S.P.A.

Stand No. S1 - D25



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matildevicenzi_global



MatildeVicenzi



Vicenzi S.p.A.



VicenziGroup



Matilde_Vicenzi





ITA FOOD LAB PROGRAM

17 to 21 February 2025

THE ITALIAN FOOD LAB PROGRAM

FEBRUARY 17, 2025



Michelin Star

TIME	DETAILS	Chefs
11:00 - 12:00	OPENING MASTERCLASS Conserve Italia Cirio the Italian peeled Tomatoes and tomatoes sauces	CHEF MARCO BOTTEGA ✨ CHEF ALESSANDRO TORMOLINO ✨
12:00-13:00	MASTERCLASS Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes	CHEF MICHELE CIRCHIRILLO Pizzeria 48H Group
13:00-14:00	MASTERCLASS Conserve Italia Cirio the Italian peeled Tomatoes and tomatoes sauces Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes	CHEF ANDREA FIORAVANTI Grand Hyatt Abu Dhabi
14:00-15:00	CELEBRITY CHEFS Italian excellences	CHEF MARCO BOTTEGA ✨ Aminta Resort*, Genazzano (Roma) CHEF ALESSANDRO TORMOLINO ✨ Sensi*, Amalfi (SA)
15:00-16:00	MASTERCLASS Frantoio Paparella Since 1891, Frantoio Paparella has stood as a benchmark of excellence in Apulian extra virgin olive oil Pasta Reggia No compromise in quality and sustainability presenting Italian best quality pasta with traditional recipes and food tasting	CHEF MICHELE CIRCHIRILLO Pizzeria 48H Group

THE ITALIAN FOOD LAB PROGRAM

FEBRUARY 18, 2025



Michelin Star

TIME	DETAILS	Chefs
11:00 - 12:00	MASTERCLASS OPEN The Italian best chefs in Dubai presenting a signature dish	CHEFS ANTONIO MONZO & GAETANO PELLICCIA Ristorante Luna Rossa Dubai
12:00-13:00	MASTERCLASS PIZZA PALA Conserva Italia Cirio the Italian peeled Tomatoes and tomatoes sauces Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes	CHEF ALESSANDRO MICELI Dubai
13:00-14:00	MASTERCLASS Igor Gorgonzola A typical Italian cheese that is considered among the Italian gastronomic traditions of excellence	CHEF MARCO BOTTEGA 🌸 Aminta Resort*, Genazzano (Roma)
14:00-15:00	MASTERCLASS Conserva Italia Cirio the Italian peeled Tomatoes and tomatoes sauces Frantoio Paparella The excellence in Apulian extra virgin olive oil. Combining state-of-the-art technology while preserving our heritage	CHEF DEVID DI BENIMEO Executive Chef Jumeirah Beach Hotel
15:00-16:00	MASTERCLASS Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes Pasta Reggia No compromise in quality and sustainability presenting Italian best quality pasta with traditional recipes and food tasting	CHEF ENRICO DERFLINGER 🌸 President Euro-toques

THE ITALIAN FOOD LAB PROGRAM

FEBRUARY 19, 2025



Michelin Star

TIME	DETAILS	Chefs
11:00 - 12:00	MASTERCLASS OPEN The Italian best chefs in Dubai presenting a signature dish	CHEF ALEJANDRA ZAULI Ferrari World - Abu Dhabi
12:00-13:00	MASTERCLASS Callipo Among the first companies in Italy to can the prized Mediterranean tuna, caught with the "fixed trap" system Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes	CHEF GIORGIO SERVETTO Vignamare*, Andora (SV)
13:00-14:00	MASTERCLASS Vicenzi Presenting authentic Tiramisu with the iconic Savoiardi Inalpi Is a leading Piedmontese dairy company that ensures premium dairy products	CHEF ANGELO BISCONTI Pasticceria Chèri - Dubai
14:00-15:00	MASTERCLASS Conserve Italia Cirio the Italian peeled Tomatoes and tomatoes sauces Pasta Reggia No compromise in quality and sustainability presenting Italian best quality pasta with traditional recipes and food tasting	CHEF IVAN LATTANZIO Naughty Pizza
15:00-16:00	MASTERCLASS Conserve Italia Cirio the Italian peeled Tomatoes and tomatoes sauces Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes	CHEF BEATRICE SEGONI Pierchic Jumeirah al Nassem

THE ITALIAN FOOD LAB PROGRAM

FEBRUARY 20, 2025



Michelin Star

TIME	DETAILS	Chefs
11:00 - 12:00	MASTERCLASS Conserve Italia Cirio the Italian peeled Tomatoes and tomatoes sauces	CHEF ALESSANDRO MICELI Dubai
12:00-13:00	MASTERCLASS Conserve Italia Cirio the Italian peeled Tomatoes and tomatoes sauces Pasta Reggia No compromise in quality and sustainability presenting Italian best quality pasta with traditional recipes and food tasting	CHEF DOMENICO STRANIERI Ristorante Pulcinella
13:00-14:00	MASTERCLASS Pasta Granoro The culture of healthy eating has always been the foundation of the deepest ethical principles and values of the Granoro Pastificio	CHEF ALESSANDRO TORMOLINO Sensi*, Amalfi (SA)
14:00-15:00	MASTERCLASS Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes	CHEF MARCO DERIU Cucina Marriott the Palm
15:00-16:00	MASTERCLASS Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes Pasta Armando Premium High Quality Italian Pasta from 100% Italian Durum Wheat	CHEF MICHELE CIRCHIRILLO Pizzeria 48H Group

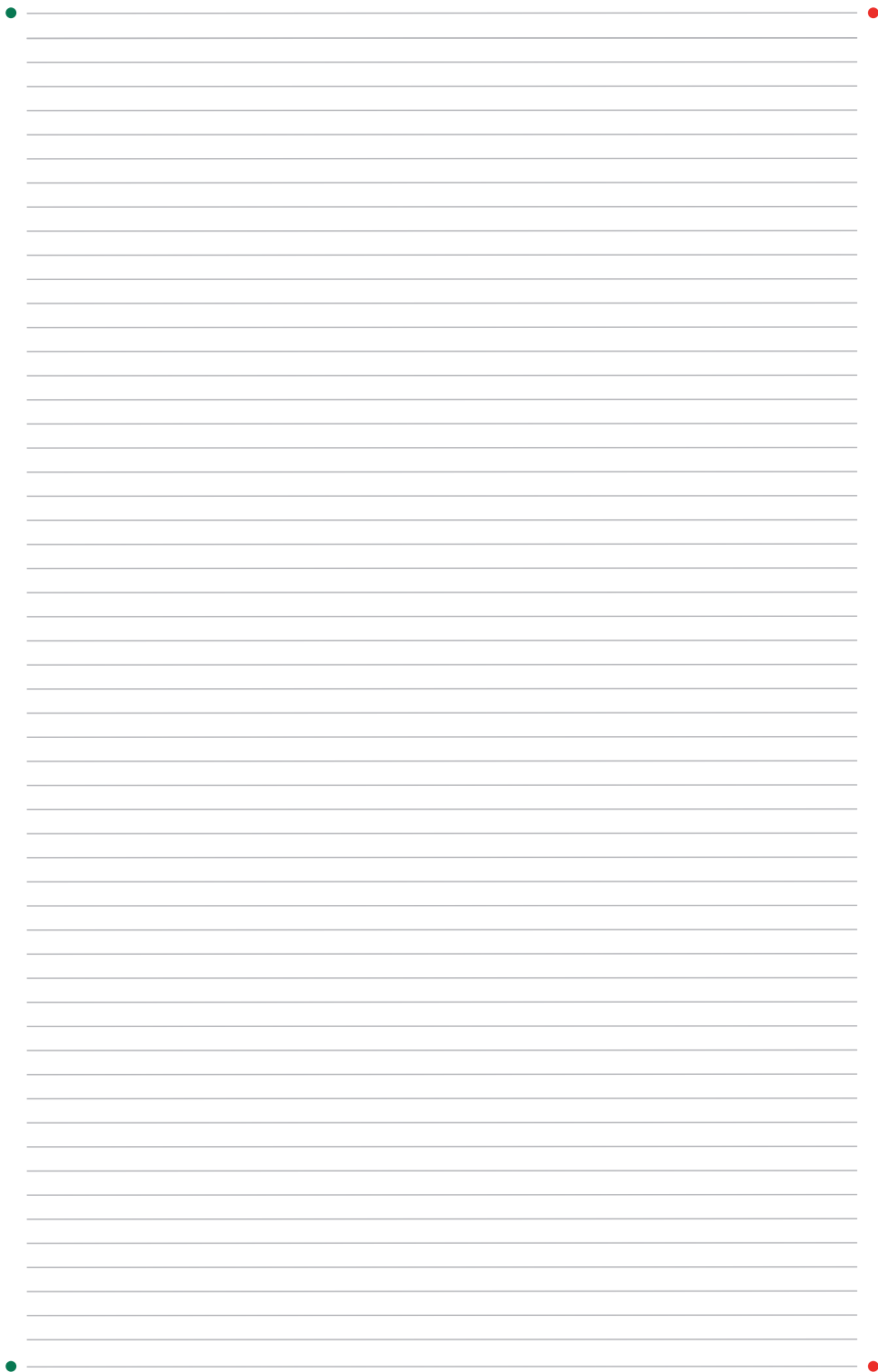
THE ITALIAN FOOD LAB PROGRAM

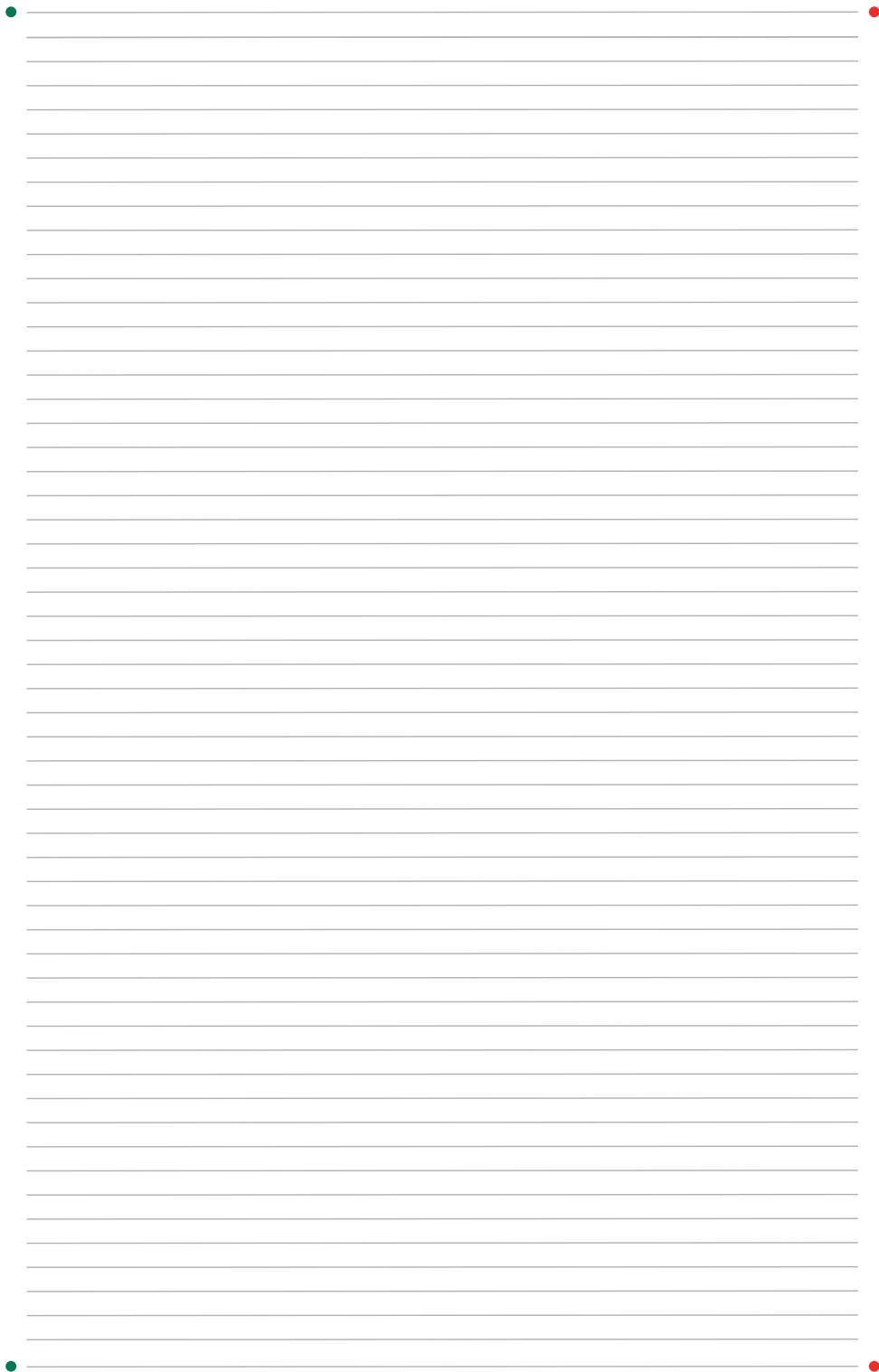
FEBRUARY 21, 2025



Michelin Star

TIME	DETAILS	Chefs
11:00 - 12:00	MASTERCLASS OPEN The Italian best chefs in Dubai presenting a signature dish	CHEF OMAR CASTELLANI Bolle DXB
12:00-13:00	MASTERCLASS Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes	CHEF MARCO MARRAS Relais & Châteaux Oseleta*, Cordevigo (VR)
13:00-14:00	MASTERCLASS Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes Olio Roccia Olio Roccia is a dynamic, family-run agricultural company producing extra virgin oil with olives from our olive groves in Puglia	CHEF ENRICO DERFLINGER President Euro-toques









ROME HEADQUARTERS

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ITA - Dubai Office



Italian Trade Agency



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