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Ministry of Foreign Affairs
and International Cooperation



ITALIAN TRADE AGENCY



PROGRAM

The Italian FOOD LAB

Live Cooking Shows and Tasting Sessions
with Italian Chefs @ Gulfood 2022

13 - 17 February 2022 | 10:00 AM - 6:00 PM
Sheikh Saeed Hall 1, Dubai World Trade Centre



Italian Trade Agency - ITA



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.

TRADE AND INVESTMENT

OPEN DOORS TO A WORLD OF OPPORTUNITIES

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



Stand No. S1-D34 Saeed Hall 1

Argiolas Formaggi SRL



ALESSANDRA ARGIOLAS

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ArgiolasFormaggi

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ARGIOLAS FORMAGGI is a leading Italian dairy company producing, since 60 years, pecorino and goat cheeses. Our company is located in the beautiful island of Sardinia, surrounded by the greenery of the hills. Argiolas' concept of quality is based on respect of tradition, commitment to environmental sustainability and food safety. Argiolas Formaggi is certified UNI EN ISO 22000: 2005, BRC, IFS; our Organic production is certified by ICEA. The company has also implemented an HAS system (halal assurance system) and we are certified HALAL by WHAD world halal development, under OIC Smiic 01:2019 standard. Advanced product research, high qualitative standards are the key of our innovative products, thus allowing us to offer a wide range of cheese with unique and special flavor. Whole shape or portioned, in different size our products are the ideal dairy products to present to horeca, hypermarkets, and gourmet shops.

Stand No. B1-20 Saeed Hall 1

Casa Radicci - Caseificio Pugliese F.LLI RADICCI SPA



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CASA RADICCI - caseificio pugliese f.lli radicci spa

casaradicci

casa
RADICCI
ORGANIC FINE CHEESE

Our goal is to provide flavors and perceptions that exceed our customers' expectations.

Our crossroads of experience and traditions began with the founding in 1975 of Caseificio Pugliese, specialised in the production of fresh stretched cheese and today an undisputed symbol of Made in Italy excellence.

Our family expanded in 1997 with the addition of the Conrado brand, a historic Piedmontese specialised in the production of soft cheese, it enriches and diversifies the company's offer, always respecting the combination of quality and tradition.

In 2012 the Venetian brand Spega joined our family, "strong" with a consolidated tradition of more than ten years. Characterized by excellent quality standards, the offer includes a wide range of fresh soft cheese: stracchino, crescenza, robiole both cow's and goat's milk, references that customize the choices of the most contemporary and refined taste.

Today Casa Radicci is a large family made up of 150 passionate people who are committed every day to offering the best that can be obtained from the "white nectar". We process more than 200 tonnes of milk a day, which gives rise to more than 8 million kilograms of cheese a year for over 40 different kinds of fresh stretched and soft cheese.

Stand No.

Confectionery Cheri



ANGELO BISCONTI

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Pastry Cheri was created in 2005 in Campi Salentina (LE).

The Owner and master pastry chef Angelo Bisconti is immediately committed to making his laboratory the cradle of delicious sweet creations with the Extraordinary Mignon cakes of various types and flavours, delicious ice creams from "Fragolastic Cheese", short pastry oven baked filled with soft customized cream.

In 2009 the famous Cocoa variant of the classic pasticcotto was born, fruit of the idea and innovation of Maestro Bisconti, which immediately conquers the most delicious palates.

These savoury pastries are now in Dubai for you to enjoy.

Stand No. S300 - Saeed Hall 1

Esposito Forni



BART MISZTAL
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Esposito Forni Catering Equipment Trading LLC – State of the art Artisan, Professional pizza ovens and associated equipment/accessories, dough processing machines, ventless frying/cooking machines and more...

Our company is one stop shop for your complex pizza solution - From world's best pizza equipment to full consultancy followed by staff training and opening support.

After rapid growth in Europe in UK (Esposito Forni Italy / Mobi Pizza Ovens Ltd) we are now proud to announce opening of our Middle East Branch in UAE – Dubai Investment Park Second with Office, Warehouse, Workshop and fully equipped and operational state of the art demo/training/development kitchen. From our Dubai branch we are covering whole Middle East region. Our Passion = Your Success.

Eurovo SRL



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GruppoEurovo

GruppoEurovo



Eurovo Srl is an Italian company, specialised in the production and distribution of eggs and egg products including egg whites and creams. Innovation, animal welfare and transparency are distinctive values for Eurovo Group, which allowed the company to achieve important goals of excellence.

Certifications: HALAL, BIO, Euro Kosher, BRC, IFS.

The company boasts a rich and articulated range of products, aimed at the B2C and B2B market.

Our products are used in a large number of industries:

- Mass retailing
- Food Industry
- Normal Trade
- Horeca
- Bakeries and Ice-cream Shops
- Wholesale
- Convenience Stores
- E-commerce

Giacinto Callipo Conserve Alimentari S.R.L.



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tonnocallipo



Giacinto Callipo established our company back in 1913, in Pizzo, a beautiful town located in Calabria and historically known for tuna fishing and tuna production. Our company was the first in Calabria, and one of the first in Italy, to tin the precious Tuna of the Mediterranean. And still today we process only the high quality yellowfin tuna and pack by hand all our Yellowfin tuna fillets. Since its establishment, 'quality first' is the mission that Callipo set out to pursue: in fact, in 1926 Callipo was awarded the License of "Official Supplier" by the Real Casa. the secret of success: Italian Quality All processing stages to obtain a product with a balanced combination between tradition, technology and a special care for the entire productive process.

Organic and non-organic products: yellow fin tuna in oil in can and glass jar, Anchovies, Mackerel, Salmon, Jams and Spreads.

Stand No. S1-C54 Saeed Hall 1

Pasta Reggia



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Pasta REGGIA is a widely known brand in Italy and in more than 50 countries worldwide, because it preserves the Italian tradition and quality and guarantees good value for money.

- Selection of mixes of durum wheat semolina for a higher product quality - min 12.5% of protein.
- Combination of tradition, know-how and experience of four generations and modern technologies.
- Strong and flexible gluten structure of pasta.
- Bronze die for special shapes to guarantee a rough surface on the pasta which will absorb sauces better.
- Quality system - International certifications and high-quality controls on the raw materials, in production and cooking.
- Wide product range and multilanguage packaging.

Excellent solution specifically for food service professionals:

- Practical cellophane bags of 5 kg.
- Large assortment including 26 shapes, available 1 kg sizes.
- Suitable for restaurant double cooking method.
- Specific for the preparation of a big qty of meals.
- Excellent yield after cooking (over 120%).
- Double wrapping (3 packs per carton).
- Dry storage and long shelf life, up to 3 Years.
- Competitive price.

Stand No. S1-E51 Saeed Hall 1

Pastificio Di Bari Tarall'oro S.R.L



ANTONELLO DI BARI

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Pastificio Di Bari Tarall'oro born in 1982; by 2014 raises the bakery lines with important news without losing its core business of handmade pasta.

Made exclusively from hard quality wheat semolina, bronze die cut and slow drying process at low temperature, rough, porous and tenacious.

The baked goods (Taralli and others) have the use of natural ingredients of high quality and an innovative production process that imparts flavor and aroma. BRC- IFS, ISO14001: 2004, KOSHER, HALAL, NOP / BIO certified.

[Pastificio Di Bari Tarall'oro srl](#) [pastificio.taralloro](#)

[pastificiodibaritaralloro](#) [Pastificio Di Bari TARALL'ORO S.r.l.](#)

Solchim S.R.L - Volcke Aerosol Connection



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 Volcke Aerosol Connection



Founded in 1984 in Fiesco, Solchim Srl is part of the group Volcke Aerosol Connection. Leading company in Europe, specializes in the production of spray cans for different types of uses: technical, for decoration, for the cosmetic market, for food and pharmaceuticals.

In line with its innovation objectives, Solchim developed, a range of food spray products, investing in a dedicated plant, for production and packaging of processing aids, food additives and spray food preparations.

The wide range of Solchim products, under own brand or in "private label", includes: Baking sprays, colourings for cake design, cocoa butter spray velvety effect, gelatine for fruit cakes, liquid, powder and gel colourants.

The total quality control system is guaranteed by the international certifications obtained: Brc Food, IFS, Kosher and Halal.

Solchim Srl employs more than 50 people, a turnover of 15 million euros, and exports to over 50 countries around the world.

Italian Food Lab

BY ITA @ GULFOOD | FEBRUARY 13, 2022 | SUNDAY

TIME	PRODUCER/REST	RECIPE	INGREDIENTS
10:00 10:35	Chef Marcello Rivetti	Cialde alla crema leggera	Pastry cream almonds
10:45 11:20	SECURITY SLOT		
11:30 12:05	Caseificio Pugliese	Il nord ed il sud con la Burrata, Bresaola e tartufo nero	Burrata cheese, Bresaola from Abruzzo black truffle
12:15 12:50	Pizza Chef Rorario Accaria	Pizza Margherita	Mozzarella Fior di latte
13:00 13:35	pastificio Taralloro	Farfalle tricolori con salsa alla sorrentina	Mozzarella and pasta, tomato sauce
13:45 14:20	PASTAREGGIA	Fusilloni cacio e pepe, Roman tradition	Fusilloni Pastareggia, Pecorino
14:30 15:05	Chef Federico Cieri	Risotto con crema di asparagi e pecorino sardo	Carnaroli Rice, asparagus, pecorino sardo
15:15 15:50	Chef Federico Anzellotti	La leggerezza nei dolci	Fresh fruits Meringa evolution Coloring spray
16:00 16:35	Chef Modestino Pescatore	Zuppa di fagioli e gamberi scottati	Borlotti beans, mazzara prawns and fresh herbs

Italian Food Lab

BY ITA @ GULFOOD | FEBRUARY 14, 2022 | MONDAY

TIME	PRODUCER/REST	RECIPE	INGREDIENTS
10:00 10:35	Chef Marcello Rivetti	Crespelle dolci, arancia e Mandorla	fresh orange sauce, bitter almond
10:45 11:20	SECURITY SLOT		
11:30 12:05	Volcke aerosol	Valentine Sweet temptation	Meringa evolution Coloring spray
12:15 12:50	Chef Marcello Rivetti	Risotto with strawberries and balsamic vinegar	Carnaroli rice, fresh strawberries, balsamic vinegar from Modena
13:00 13:35	Chef Federico Cieri	Pasta with Italian Saffron and Mazzara prawns	Fresh pasta, Italian Saffron, fresh prawns
13:45 14:20	Caseificio Pugliese	Spiedi di mozzarella e pachino	Mozzarilla fior di latte, in combinazione classica con basilico e pomodorini
14:30 15:05	Callipo	Rigatoni Con Tonno Callipo, in salsa leggera	rigatoni, tomato and tuna Callipo
15:15 15:50	Pizza Chef Rorario Accaria	Special Pizza tribute of Valentine	Pizza in heart shape with sweet toppings
16:00 16:35	pastificio Taralloro	Farfalle tricolore con peperoni dolci	3 colour pasta with sweet bellpepper

Italian Food Lab

BY ITA @ GULFOOD | FEBRUARY 15, 2022 | TUESDAY

TIME	PRODUCER/REST	RECIPE	INGREDIENTS
10:00 10:35	Cheri di angelo Bisconti	Pasticciotto	Special dessert from Lecce
10:45 11:20	SECURITY SLOT		
11:30 12:05	Pizza Chef Rorario Accaria	Pizza with vegetable meddley	Mozzarella Fior di latte, bellpepper, eggplants, tomatoes
12:15 12:50	Chef GAL BEN MOSHE, michelin star chef from Prism restaurant Berlin, Germany		
13:00 13.35	Chef Luca Carbini	Fusilloni su crema di formaggio e manzo marinato	Fusilloni , pecorino cheese and beef ribeye
13:45 14:20	Pizza Chef Rorario Accaria	Special Pizza with seafood and herbs	Calamari, mussels, prawns, tomato and pizza dough
14:30 15:05	Chef Marco Legittimo	Raviolini del Plin, su crema di Formaggio e Tartufo nero	Fresh pasta, meat filling, cheese sauce, black truffle
15:15 15:50	Argiolas Formaggi	Pecorino cheese tasting	Pecorino sardo selection from Argiolas
16:00 16:35	Pastareggia	Fusilloni in Bianco, con tonno ed erbe	Tuna, Fusilloni pasta fresh herbs

Italian Food Lab

BY ITA @ GULFOOD | FEBRUARY 16, 2022 | WEDNESDAY

TIME	PRODUCER/REST	RECIPE	INGREDIENTS
10:00 10:35	Gruppo eurovo	Strawberries Sabayon	Pastry cream fresh Strawberries
10:45 11:20	SECURITY SLOT		
11:30 12:05	Cheri di angelo Bisconti	Pasticciotto	Special dessert from Lecce
12:15 12:50	Chef Devid di Benimeo	Orecchiette con Broccoletti ed acciughe	Orecchiette pasta, broccoletti, anchovies
13:00 13.35	Argiolas Formaggi	"Cheese Risotto bitter chocolate"	rice, dark Chocolate
13:45 14:20	Chef Alessandro Miceli	Cavatelli Freschi con Polpo mediterraneo	Fresh hand made pasta mediterranean octopus
14:30 15:05	Chef Heinz Beck, Micheline star, La pergola restaurant, Cavallieri Hilton, Rome, Italy		
15:15 15:50	Chef Francesco Acquaviva - Social Restaurant by Heinzbeck	Risotto ai profumi e colori di bosco	Risotto with aromatized with dry assorted ingredients
16:00 16:35	Pizza Chef Rorario Accaria	Special Pizza with cheeses sauce topping a	Pizza with Mozzarella, parmesan and peccorino toppings

Italian Food Lab

BY ITA @ GULFOOD | FEBRUARY 17, 2022 | THURSDAY

TIME	PRODUCER/REST	RECIPE	INGREDIENTS
10:00 10:35	Chef Marcello Rivetti	Morning Tiramisu	Eurovo Meringa evolution Coloring spray
10:45 11:20	SECURITY SLOT		
11:30 12:05	Pizza Chef Rorario Accaria	Special Pizza with cheeses sauce topping a	Pizza with Mozzarella, parmesan and peccrino toppings
12:15 12:50	Chef Marco Sarracino	Slow cooked chicken breast, with mushrooms and carrot puree	Chichen breast, wild mushrooms carrot and cheese
13:00 13.35	Chef Marcello Rivetti	Il nord ed il sud con la Burrata, Bresaola e tartufo nero	Burrata cheese, Bresaola from Abruzzo black truffle
13:45 14:20	Chef Alessandro Miceli - Bella Restaurant	Risotto con crema di pecorino sardo	Carnaroli Rice, pecorino sardo
14:30 15:05	Cheri di angelo Bisconti	Pasticciotto	Special dessert from Lecce
15:15 15:50	W	Pecorino cheese tasting	Pecorino sardo selection from Argolas
16:00 16:35	Chef Marcello Rivetti	Strawberry mint coffee and chocolate cream	strawberry coffee, chocolate



ITALIAN TRADE AGENCY

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