



# ITALIAN PAVILION

at

 **PLANT BASED  
WORLD EXPO**  
EUROPE

London ExCel  
13-14 November 2024

**STANDS**  
**E8-E24**  
**D5-D23**

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Ministry of Foreign Affairs  
and International Cooperation

**ITCA**<sup>®</sup>  
ITALIAN TRADE AGENCY







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## FLOORPLAN

<b>DREAMFARM</b> <b>STAND E24</b>	<b>CASA FOLINO</b> <b>STAND D23</b>
<b>MOLINO ROSSETTO</b> <b>STAND E22</b>	<b>VEGEATAL SRL</b> <b>STAND D21</b>
<b>VALSOIA BONTÀ E SALUTE</b> <b>STAND E18</b>	<b>PASTIFICIO MINARDO</b> <b>STAND D17</b>
<b>HIFOOD SPA</b> <b>STAND E16</b>	<b>VITALYV</b> <b>STAND D15</b>
<b>LA DOLCE VEGAN</b> <b>STAND E14</b>	<b>NATURIS SPA</b> <b>STAND D13</b>
<b>MARCHESI DI RAMPINGALLO</b> <b>STAND E12</b>	<b>MEDITERRANEA BIOVEG</b> <b>STAND D11</b>
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## CULINARY DEMO

14TH NOVEMBER, 12:30 - 13:00, SLOT CD9

HOSTED BY: **CHEF ANTONIO ALDERUCCIO**

### **Margherita 2.0**

*A plant-based alternative to one of the most famous pizzas with a protein-rich base, topped with almond mozzarella 'cheese' together with crunchy peas and a traditional tomato San Marzano sauce.*

### **Busiate pasta aglio nero e cacao (black garlic and cocoa), almond stracciatella 'cheese', chilli flakes and extra virgin olive oil**

*A very simple "primo piatto" with a very deep combination of flavours between the cocoa and the black garlic that will gently be touched by the freshness of the almond stracciatella 'cheese'.*

### **Sweet Melody**

*Nest of 'Plantuccini' biscuit crumble, plant-based ice cream, splash of extra virgin olive oil, with toasted pumpkin seeds scattered on top.*

## CHEF BIOGRAPHY





Antonio Alderuccio is an award-winning chef and visionary in the vegan and gluten-free culinary sector, recognized for his expertise in creating exceptional dining experiences that cater to diverse dietary needs. He is the founder of **Plant Club**, one of the most acclaimed vegan restaurants in London and Europe, celebrated for its commitment to quality and innovation. Antonio's career began in London, with further culinary development in the United States and Asia, enriching his global perspective and fueling his dedication to a "free-from" cuisine that embraces inclusivity.

In 2022, he was awarded **Best Pasta Chef in the UK** for a groundbreaking vegan and gluten-free dish, showcasing his commitment to pushing the boundaries of plant-based dining. From 2023 to 2024, Antonio served as **executive chef** at **Linfa** in Milan, where he played a pivotal role in the restaurant's success, achieving a seventh-place ranking in Italy's Top 50 for plant-based bistros. During this time, his pizza was also featured among the **Top 20 Pizzas in Milan** by *Wallpapermag* and recognized as the **Best Gluten-Free Lunch Spot** in Milan by Fine Dining Lovers.

As a trusted **culinary consultant**, Antonio works with a diverse range of companies, offering his expertise in product development, menu innovation, and market strategy. With the release of his debut book, **Veganissimo**, in April 2025, Antonio is set to further solidify his reputation as a leader in high-quality, inclusive cuisine. His work has captured the attention of the media, including an article by the renowned newspaper *The Times*, titled "**Ciao Gluten: The Italian Chef Changing the Rules.**" Antonio's extensive industry experience and innovative approach make him an ideal collaborator for brands seeking to expand their presence in the plant-based and gluten-free markets, ensuring both quality and creativity in their offerings.



## DREAMFARM

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43038 Parma (PR) *Emilia Romagna*  
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 [www.dream-farm.it](http://www.dream-farm.it)

Contact: **Giovanni Menozzi**



**STAND: E24**

### Looking for importer

Dreamfarm is an Italian startup that produces 'nutri-score A' plant-based cheeses in Parma starting from fermented almonds and cashews. Our iconic product is the mozzarella in brine produced through a patent pending process but we've also developed a whole range of tasty and healthy products.

We are already distributed in some of the major retailers in Europe and look forward to extending the distribution of our innovative creations.

### PRODUCTS PRESENTED

**Plant-based cheese (mozzarella, straciatella, spreadable cheese, ricotta, mascarpone)**

### CERTIFICATIONS





**IFS**

**BRC**

**Benefit Corporation**



# MOLINO ROSSETTO

 Via Strada dei Pescatori, 6C  
 35020 Codevigo (PD) Veneto  
 Tel: +39 049 9775010  
 sales@molinosrossetto.com  
 www.molinosrossetto.com

Contact: **Pierluigi Traversa**



**STAND: E22**

## Looking for importer

Since 2022, Molino Rossetto, an innovation-driven Italian mill, has built Italy's first production plant dedicated to transforming high-protein pea flour into TVP. This groundbreaking development allows us to create plant-based products that blend the rich tradition of Italian cuisine with the modern benefits of pea-based TVP.

Our product range includes contemporary formats like instant pasta cups and ready meal kits, making plant-based eating convenient and delicious. With high protein content, gluten-free and allergen-free properties, these products are designed for health-conscious consumers seeking sustainable alternatives. Molino Rossetto continues to push the boundaries of food innovation, bringing quality and taste to plant-based cuisine.

## PRODUCTS PRESENTED

**Plant-based meal boxes with textured pea protein**

**Instant pasta cups with plant-based sauce and textured pea protein**

**Plant-based pasta sauces with textured pea protein**

**Natural TVP, made 100% from yellow pea flour**

## CERTIFICATIONS

**IFS**

## VALSOIA BONTÀ E SALUTE

🏠 Via Ilio Barontini, 16/5  
40138 Bologna (BO) *Emilia Romagna*  
☎ Tel: +39 051 6086800  
✉ [simone.cometti@valsoia.it](mailto:simone.cometti@valsoia.it)  
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🌐 [www.valsoia.com](http://www.valsoia.com)

Contact: **Simone Cometti**



**STAND: E18**

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Valsoia is a pioneering Italian company of plant-based products. Founded in 1990 and listed on the Italian stock market since 2006, Valsoia has a full breakfast-to-dinner range, aiming to create healthy eating solutions for the growing customer demand for wellness and wellbeing products. Today's product offering is broken down into 25 categories, from plant-based alternatives to drinks, ice creams, yogurts, desserts, ready-made dishes, cheeses, and condiments. Valsoia has its own R&D centre and production facility in Italy.

Already available in more than 40 countries, Valsoia is steadily growing internationally.





### **PRODUCTS PRESENTED**

**Plant-based ice cream**  
**Plant-based drinks**  
**Plant-based desserts**  
**Plant-based meals**

### **CERTIFICATIONS**

**FSC**  
**V Label**  
**IFS**

## HIFOOD SPA

 Strada Pedemontana Est, 17  
 43013 Parma (PR) *Emilia Romagna*  
 Tel: +39 0521 1686611  
 [info@hifood.it](mailto:info@hifood.it)  
 [www.hifood.it](http://www.hifood.it)

Contact: **Helena Smith**



**STAND: E16**

HIFOOD – part of CSM Ingredients group - enhances innovation, nutrition and sustainability of foods & beverages through added value ingredients. HIFOOD solutions – all of natural origin, thus perfect for plant-based goods – allow us to address several market trends: better-for-you, longer shelf-life, gluten-free, allergen-free, additive-free.

HIFOOD's range includes: bulking agents for sugar reduction; systems for salt and egg reduction; vegetable fibres and proteins; value added fats; natural shelf-life extenders; gluten-free systems; plant-based ingredients.

By combining cutting-edge innovation with the knowledge of industrial processes, HIFOOD offers solutions for alt-meat and alt-fish, bakery, gluten free, ready-made meals, sauces, condiments, desserts, ice creams, and plant-based beverages.

### **PRODUCTS PRESENTED**

**Plant-based ingredients**

**Textured vegetable proteins**

**Vegetable proteins, including micronized proteins**

**Vegetable fibres**

**Bulking agents for sugar reduction of natural origin**

**Systems for salt reduction**

**Systems for egg reduction & replacement**

**Value added fats and oils of vegetable origin**


**Natural shelf-life extenders**

**Gluten-free systems**

### **CERTIFICATIONS**

**BRC**

## LA DOLCE VEGAN

 Corso Italia, 2  
 50123 Firenze (FI) *Toscana*  
 Tel: +39 055 9867233  
 sales@ladolcevegan.it  
 www.ladolcevegan.it

Contact: **Katie Arezzi Boza**



**STAND: E14**

### Looking for importer

La Dolce Vegan is an award-winning sustainability-focused bakery brand from the Tuscany region. We produce modern versions of traditional Italian favourites to be enjoyed by those who seek vegan alternatives without compromising on taste. Established as a Benefit Corporation, we are proud to produce our products in Italy where we prioritise the use of local and sustainable ingredients and processes. Our outstanding products have been selected by some of the world's most celebrated starred chefs. Whether you share our passion for plants, the planet or simply good taste, we invite you to enjoy our products.

### PRODUCTS PRESENTED

La Dolce Vegan '*Plantuccini*' - plant-based vegan *cantuccini* biscuits in seven flavours: Pumpkin & Pecan; Espresso & Dark Chocolate; Pistachio & Dark Chocolate; Extra Dark Chocolate & Piemonte PGI Hazelnut; Lemon & Almond; Classic Almond; Chocolate

'*Dalla Serra*' range of vegan *cantuccini* biscuits in two flavours: Classic Almond; Chocolate Drop

### CERTIFICATIONS

Vegan  
 HACCP  
 FDA  
 IFS Food  
 BRCGS

# MARCHESI DI RAMPINGALLO

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 92013 Menfi (AG) *Sicilia*  
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 export@rampingallo.com  
 www.rampingallo.it  
 www.tenutegrifeo.it



Contact: **Vito Russo Messina**

**STAND: E12**

**Looking for importer**

Marchesi di Rampingallo belongs to the Russo Messina family in Sicily, which has identified this territory by completely renewing and renovating the beam of 1700, transforming it into a modern cellar for the production of high quality wines, thanks to the use of the most advanced technologies, as well as an oil mill and pasta factory.

The vineyards, of native varieties, extend between the hills, with an altitude between 60 and 260 metres. The vineyards have been planted in a medium-sloped soil, particularly suitable with a southern exposure, characterised by a favourable microclimate, a strong temperature range between day and night and mitigated by the winds coming from the south.

The vineyards are mainly grown on a clayey soil of marble that gives the wine particular characteristics such as structure, longevity and softness, adding a complex taste and smell.

We produce wine, extra virgin olive oil, sauces, pasta, and preserves.

## PRODUCTS PRESENTED

White wine - Chardonnay DOC Sicily	Pasta
White wine - Grillo DOC Sicily	Sauces
Red wine - Syrah DOC Sicily	Preserves
Red wine - Nero d'Avola DOC Sicily	Olive Pâtés
PDO extra virgin olive oil Valle del Belice	Dried fruit

## CERTIFICATIONS

GlobalGap  
 V.I.V.A.  
 ISO 220052008  
 DOP Valli Trapanesi  
 DOP Sicilia  
 Grano 100% Siciliano – Italiano

# RUMORI POLPETTERIA

🏠 Strada Noalese, 114  
31100 Treviso (TV) Veneto  
☎ Tel: +39 3408248769  
✉ giacomo@rumorisrl.com  
🌐 www.rumoripolpetteria.com/en



## RUMORI

**STAND: E8**

Contact: **Giacomo Bortolotto**

### Looking for importer

Rumori Polpetteria, founded in 2014, is a company born from a passion for gastronomy that specialises in handcrafted meatballs. Our diverse range includes vegan, vegetarian, and traditional options, catering to a wide variety of tastes. We proudly serve over 300 clients across Northern Italy. Located in Treviso, near Venice, we operate a certified production facility (EC stamp) where all our products are crafted and distributed. As we continue to grow, we are excited to bring our high-quality, artisanal meatballs to international markets, sharing the flavours of Italy with the world.

### PRODUCTS PRESENTED

*'Ticchia'*

*'Cecilia'*

*'No-Meat-ball'*

*'Ortolana'*

**Vegan mozzarella "alla pizzaiola" with tomato sauce**





### CERTIFICATIONS

EC Stamp

HACCP



# CASA FOLINO

 Via Prunia, 1  
 88046 Lamezia Terme (CZ) *Calabria*  
 Tel: +39 3351665306  
 info@folinofood.com  
 www.casafolino.com

Contact: **Antonio Folino**



**STAND: D23**

**Looking for importer**

CasaFolino is an Italian gourmet food company that originates in the heart of the Mediterranean. Founded in 1962 in southern Italy, CasaFolino is a family-run business that has made quality and sustainability its cornerstones.

Our products are crafted from 100% organic raw materials, grown and processed according to the strictest quality standards. From farm to table, we ensure maximum traceability and transparency to provide you with the very best nature has to offer.

Our goal is to showcase the rich Mediterranean heritage through authentic and unique sensory experiences.

CasaFolino offers a range of products that honour the land and are produced sustainably, ensuring the genuine taste of each item.

## **PRODUCTS PRESENTED**

**Ready Risotto**  
**Italian Spice Mixes**  
**Spreadable creams**

## **CERTIFICATIONS**

**BRC**  
**IFS**  
**Organic**  
**Kosher**  
**Halal**  
**Rex**

## VEGEATAL SRL

🏠 Via Dante Alighieri, 62  
50041 Calenzano (FI) *Toscana*  
☎ Tel: +39 055 0540727  
✉ a.neri@fourveg.it  
🌐 www.vegeatal.it

Contact: **Andrea Neri**



**STAND: D21**

**Looking for importer**

Vegeatal is a Tuscan company that produces organic, plant-based and gluten-free alternatives to cured meats and cheeses. Our commitment is undoubtedly to not make consumers miss traditional dishes, be that a pepperoni or four-cheese pizza, all while ultimately promoting sustainable food choices and truly innovative sensory experiences.

### **PRODUCTS PRESENTED**

**'Capri' - Alternative to mozzarella in brine**

**'Capri speciale pizza' - Alternative to mozzarella for pizza**

**'Mordibella' - Alternative to cold cuts (Mortadella, roasted ham and Hungarian salami)**

**'Grattaveg' - Alternative to Parmigiano cheese**

**'Straccoveg' and 'Fiorenza' - Alternative to spreadable cheese**

### **CERTIFICATIONS**

**IFS**

**Organic**

## PASTIFICIO MINARDO

🏠 Via Torre Cannata Raddusa, 8  
97015 Modica (RG) *Sicilia*

☎ Tel: +39 3312341966

✉ info@pastificiominardo.it

🌐 www.pastificiominardo.it

Contact: **Giorgio Minardo**



**STAND: D17**

**Looking for importer**

The Pastificio Minardo is a small certified organic artisan laboratory, founded in Sicily in 2007 to produce high quality pasta with the local and ancient varieties of wheat and superfoods, while protecting the environment and human health. The Super Food line combines the goodness of ancient grains with the energy of superfoods that are natural foods rich in nutrients such as vitamins, mineral salts, enzymes, amino acids and antioxidants, capable of providing great health benefits.

### **PRODUCTS PRESENTED**

**Ancient Sicilian wheat semolina pasta enriched with superfoods such as hemp, spirulina, turmeric, cocoa and much more**

### **CERTIFICATIONS**

**Organic**

**Kosher**

**FDA**

## VITALYV



Via dei Mille, 13

24036 Ponte San Pietro (BG) *Lombardia*



Tel: +39 035 4376000



lab@vitalyv.com



www.vitalyv.com



**STAND: D15**

Contact: **Georges El Badaoui**

### Looking for importer

We are pioneers in the food and beverage sector, committed to creating innovative, healthy and delicious products that are designed for those who want to take care of themselves. We use natural and high-quality ingredients to develop innovative recipes that combine taste and well-being. Our products are perfect for those looking for a healthy and tasty alternative to industrial products. Our motto is: quality for everyone!

### **PRODUCTS PRESENTED**

**'Seven Dates'**

### **CERTIFICATIONS**

**Halal**

**Vegan**

**BRC**

**ISO**

**HACCP**

## NATURIS SPA

 Via Manfredini, 30  
 45100 Rovigo (RO) *Veneto*  
 Tel: +39 347 418 6954  
 sales@naturis.com  
 www.naturis.com

Contact: **Dolores Mayol**



**STAND: D13**

### Looking for distributor

As a trusted partner for plant-based ingredients, we help companies develop easy, plant-based, healthy, and sustainable food solutions following the fast-changing consumer trends.

Naturis processes rice, pulses and cereals, to make them versatile and capable of adapting to multiple applications in the food industry. Our clean label and innovative products live up to the highest quality and safety standards and are being sold over 5 continents for decades.

### **PRODUCTS PRESENTED**

**Instant rice, cereals and legumes/pulses**  
**Legume/pulse and cereal snacks**  
**Rice and legume/pulse flours**

### **CERTIFICATIONS**

**BRC**  
**IFS**  
**ISO 14000**  
**Halal**  
**Kosher**

# MEDITERRANEA BIOVEG

🏠 Via L. Da Vinci, 23  
36063 Marostica (VI) *Veneto*  
☎ Tel: +39 0424 411842  
✉ info@mediterraneabio.it  
🌐 www.mediterraneabio.it

Contact: **Roberta Viero**



**STAND: D11**

**Looking for importer**

Mediterranea Bio Veg was founded in 1993 as one of the first cruelty-free, vegan, organic protein food producing companies in Italy. Our products are mainly TOFU, TEMPEH & SEITAN.

Our recipes have been improved and perfected in our kitchens, pursuing balance between taste and nutrition.

The artisanal processes allow us to monitor every production step to create a unique product that combines the full authentic taste of Italian cooking with vegan recipes.

## ***PRODUCTS PRESENTED***

**Organic tofu**

**Organic tempeh**

**Organic seitan**





## ***CERTIFICATIONS***

**Organic**

**IFS**



# CASSA DEPOSITI E PRESTITI S.P.A

 Via Goito, 4  
 00185 Roma (Rm) *Lazio*  
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Business Matching

**STAND: D7**

Contact: **Riccardo Honorati Bianchi**  
**Andrea Schiavoni**  
**Giacomo Gentile**

Cassa Depositi e Prestiti (CDP) is the Italian financial institution for economic development owned by the Ministry of Economy and Finance, acting as the Italian National Promotion Institution that manages the countries' postal savings to support the sustainable growth of Italian companies in Italy and abroad.

CDP Business Matching Platform is an innovative digital tool developed in synergy with the Ministry of Foreign Affairs and International Cooperation and SIMEST (CDP Group) and with the involvement of all the main players in the Country Promotion. The platform aims to support and strengthen economic and trade relations between Italian and foreign companies, especially SMEs. The tool automatically matches Italian and foreign companies based on the business strategies specified during the registration to the platform. CDP Business Matching allows companies to have B2B meetings within a safe, easy and smart environment. The algorithm matches, every single day of the year, Italian and foreign companies based on business intentions and degree of affinity. CDP Business Matching since the launch held in 2022 connects Italian companies with international business partners: currently hosts over 8,000 Italian and foreign companies.

NOTES

Lined area for notes.





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## LONDON

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