

# *Sustainability is* **SustainabITALY**

discover it at  
**Speciality Food Festival 2022**

8-10 November 2022 | Za'abeel Hall 4 - Dubai World Trade









# Sustainability is Sustainab-ITALY

Global export of Italian food products hit the record value of Euro 52 billion in 2021, out of which 300 mln Euro exported towards the U.A.E.

“Made in Italy” food is globally recognized for its simplicity, for its authentic flavour and most of all for its quality and safety.

These are the drivers which continued to boost Italian export to the UAE also in the 1st semester of 2022: 190 mln Euro reached with a growth of 20.6%

Italy is also the kingdom of organic, bio and certified food products.

Organic products accounts for 6% of the overall country export and generated a turnover of Euro 3.4 million in 2022 (+16% vs 2021). In 10 years, the demand for the Italian Bio agri-food products has increased by +181%, and the Italian land dedicated to organic cultivation increased by 79% now exceeding 2.1 million hectares (17.4% of the country total cultivation area); moreover, Italy is one of the European countries with the highest number of companies involved in the organic sector, over 80,000

Organic farming is widely considered to be a far more sustainable alternative when it comes to food production and the popularity of bio food products has been driven by consumers who have become increasingly concerned about the environment and are attracted by their healthy nutritional properties, safety assurance and a sustainable approach to environment and communities.

Regarding “products certification”, Italy has 842 classifications and holds first place in Europe for recorded and protected food- farming and viticulture products that contribute to 21% of exports in the Italian food-farming industry

Over the last few years (2011 to 2019) Italian agriculture recorded a drop of -32% on the use of phytosanitary products, confirming it as the most sustainable in Europe. The Italian industry with 30 M equivalent tons of CO generated is more virtuous than France (76 M t), Germany (66 M t) and Spain (39 M t).

That's why, presenting Italy at Speciality Food Festival 2022, we at ITA invented the motto: Sustainability is Sustainab-ITALY !



# Italian Trade Agency - ITA



TRADE AND INVESTMENT

OPEN DOORS TO A 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 multi-channel 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](https://ice.it/en/my-home/login)







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# CNA Internazionale

The National Confederation of the Craft Sector and Small and Medium Enterprises has the scope of representing and protecting the interests of craft companies and all forms of self-employed workers.

CNA currently has its national headquarters in Rome and a European office in Brussels. It has offices in 108 provinces with nearly 700,000 members. CNA also belongs to R.ETE. Imprese Italia (Company Network Italy) the joint representative organization for craftsmen, trade and small enterprises, representing 95% of the nation's production.

Products/Services:

Presenting the Breakfast Made in Italy concept with a group of specialized companies.

Exhibited products:

Various breakfast products, juices, sweets, coffee, equipment and display material.

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cnanazionale / cnainternazionale



cnanazionale



cnanazionale



cnanazionale





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# Breakfast Made in Italy

Italy has a very important and worldwide known food and wine culture. However, most foreigners do not really understand this culture until they have the opportunity to experience it.

“Breakfast made in Italy” is a project devoted to the peculiar tradition of the “first meal” as interpreted by Italians which is quite different from the rest of the world. It aims at showing international distributors, importers, hoteliers and restaurant managers the true concept of Italian breakfast and to educate and train people on traditional recipes for pastries and cakes, on the appliances to produce or to showcase them as well as on the right techniques to make a perfect cappuccino or “espresso”.

Italy is a country with a very long tradition of hospitality and culture. Its territory is so diverse from North to South that every Region keeps its own gastronomic background. This variety is perfectly mirrored in the wide spectrum of products coming from the different territories.

Thanks to the synergy between the Italian Ministry of Economic Development, the Italian Trade Agency and CNA – the National Confederation of Small and Medium Enterprises, Rimini Fiera asked Italian exhibitors of SIA GUEST fair to extend their participation and present the entire supply chain behind the Italian breakfast format to distributors and HORECA sectors in the Gulf region.

Breakfast Made in Italy at Speciality Food Festival 2021 focusing on promoting the breakfast concept with presentation and training sessions. This initiative will be continued in Rimini at the TTG SIA GUEST in which an area will be dedicated to informing and training interested guests.

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@BreakfastMadeInItaly



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@BreakfastMadeInItaly

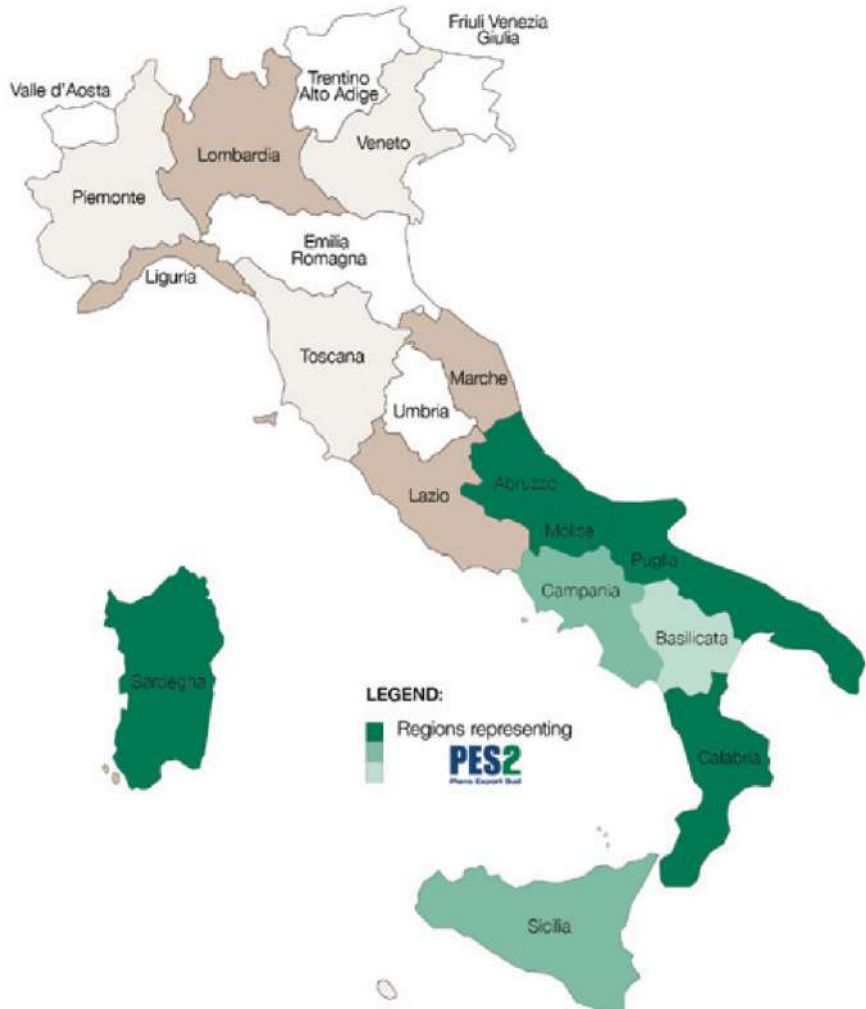


# Floor Plan

## Za'abeel Hall 4 | Dubai World Trade Centre

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Z4-D24 -	Z4-D15 -	Z4-E24 Lodi Export	Z4-E15 Scyavuru	Z4-F24 RAFF SRL	Z4-F15 Agromonte	Z4-G24 Alica	Z4-G15 Aroma Food
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Z4-D40 Best Italian Selection SRL	Z4-D31 Pastificio Fabianelli SPA	Z4-E40 Aceto Balsamico del Duca dal 1891	Z4-E31 Anna Spinato	Z4-F40 Sottolestelle SRL	Z4-F31 Nolano	Z4-G40 Z4-G31 -	
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Z4-D44 Sessa Tartufi	Z4-D35 Bio Terrazzino	Z4-E44 Caffè Morandini	Z4-E35 Petricor	Z4-F44 Masseria Dauna	Z4-F35 Palmisano SRL		
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# Map of Italy



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## A.B.C.D.



Note di Nero is the exclusive and original brand of Aceto Balsamico Condimenti Dintorni.

We are the original manufacturer of high-quality Balsamic Vinegar of Modena and food dressings.

We are located in Modena and we take care of every phase of the production process: cooking, blending, aging, bottling and quality insurance.

We always do our best to let our products be characterized by Unique Plus Points:

- 100% Italian raw materials
- Own cooking of the grape must
- Aging in precious oak barrels
- Gmo free
- No caramel or artificial colourings

We offer a wide range of Balsamic vinegars and condiments:

- Balsamic Vinegar of Modena PGI
- Traditional Balsamic Vinegar of Modena PDO
- Flavoured condiment and glazes
- Innovative products (balsamic apple, orange)
- Pearls

Our quality system is certified according to BRC and IFS standards.

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# Aceto Balsamico del Duca dal 1891



Since 1891, Aceto Balsamico del Duca has been dedicated to the production and promotion of Balsamic Vinegar of Modena IGP and Traditional Balsamic Vinegar of Modena DOP. A tradition that has been handed down for 5 generations, closely linked to the territory, which guarantees a unique product, obtained from selected and high-quality cooked grape musts, and exclusively Italian grape vinegar. The Balsamic Vinegar is aged in wooden barrels and its quality derives from a special selection of raw materials and the aging process.

The company was founded in 1891, when Adriano Grosoli opens the "Premiata Salumeria", a delicatessen, registering his business with the Modena Chamber of Commerce.

In 2021, the company celebrates its 130th anniversary, with a limited-edition of Traditional Balsamic Vinegar of Modena aged in the most ancient barrel of the 'acetaia', already used in 1891.

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# Alessandra Ricci Dessert



Alessandra Ricci Dessert is an emerging brand in the production of semifreddos for the catering industry.

The desserts are entirely handcrafted, using the highest quality raw materials, with more than 33 flavors in three formats, spheres, sticks and jars.

Each flavor plays on different textures and visually striking aesthetics.

An essential product for bar/bistro and restaurant customers.

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ALESSANDRA RICCI  
- Dessert -



Alessandra Ricci - Atelier di pasticceria



@alessandrericci\_dessert



Alessandra Ricci - Atelier di Pasticceria

# Anna Spinato



Anna Spinato Winery was founded in 1952 by Pietro Spinato, Anna's father, who immediately understood the winemaking potential of his magnificent area. The company is located in Ponte di Piave, Veneto region, between Venice and the Dolomites. A territory characterized by the presence of the historic Piave river, which strongly influences viticulture, giving freshness and minerality.

The winery produces two non-alcoholic drinks. The first one was Gocce di Luna, the organic non-alcoholic sparkling drink from Chardonnay grapes. Packaging is one of the distinctive features of Gocce di Luna: the recyclable film that covers the entire bottle is expressed with an elegant pearl white dress that enhances the golden details and expresses a modern, unique and Made in Italy design!

The latest novelty is Zero, the non-alcoholic sparkling drink from Prosecco grapes. It captivates you with its refined diamond bottle and wins you over with its intense notes of fruit, such as strawberry and banana, both on the nose and on the palate. The zero-alcohol drink created for everyone, alcohol free.

## ROBERTO FURLANI - GENERAL MANAGER

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*Anna Spinato*  
AZIENDA VINICOLA WINERY

# Best Italian Selection SRL



Historically "Made in Italy" was an expression in English mostly used by Italian producers, especially from the 1980s onwards, as part of a process of revaluation and defense of the Italian character of the product, in order to counter the falsification of artisanal and industrial production, especially in the four traditional sectors of fashion, food, furniture and mechanics (automobiles, industrial design, machinery and ships), in Italian also known as "The four As" from Clothing, Agri-food, Furniture and Cars.

Abroad, in fact, Italian products had over time gained a reputation, with a corresponding commercial advantage.

They were generally recognized for the average Italian product, or at least it was expected to present remarkable qualities of construction, attention to detail, fantasy of design and shapes, durability. Italian products had historically been associated with quality, high specialization and differentiation, elegance and provenance from famous traditional Italian industrial sectors.

Since 1999, the wording Made in Italy has begun to be protected by associations such as the Institute for the Protection of Italian Producers and regulated by state laws.

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Best Italian Selection



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BEST ITALIAN SELECTION SRL

# Bio Terrazzino



We are a family-run organic farm, based in Agrigento, in the south of Sicily, a city founded by the Greeks more than 2500 years ago.

We like to consider ourselves heirs of this millenary culture, where then as now, almonds and olive are considered sacred plants.

With a total extension of 60 hectares, we personally transform our fruits into different kinds of high quality extra virgin olive oils, almond oil, flours and natural nuts such as almonds and pistachio.

All Organic and ISO 9001 certified.

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terrazzino  
organic farm



Azienda Agricola Bio Terrazzino



@bioterrazzino



Michelangelo Alfredo Terrazzino

# Biosolidale



Biosolidale is an agricol farm which produces organic fruit and vegetables and transforms them in juices, jams, creams, in oils with artisanal laboratory.

We are producers of the raw material and we control the entire production process from the seedling in the field to the jar.

Our products: good for people, good for the environment.

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Biosolidale



biosolidale

# Caffè Morandini



Caffè Morandini srl, founded in 1960s by the father of the two current owners, is a family-run business producing high quality coffee blends (conventional as well as organic with Fairtrade certification) amongst which you can find:

- whole beans
- ground coffee
- compostable pods (E.S.E. System)
- compostable capsules (compatible with Nespresso\* machines)

All our pods and capsules are certified OK Compost by TUV AUSTRIA and they can be disposed of in the organic waste without being separated from the coffee.

The quality of our products is proven by prizes and awards won at National and International level. Our blends, in fact, won the Gold Medal during several editions of the International Coffee Tasting Competition (the most important international competition in the coffee sector), making us one of the Italian's most awarded companies in the history of this event.

\* The trademark is not property of Caffè Morandini srl

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Caffè Morandini Italia



caffemorandini



Caffè Morandini



MORANDINI  
CAFFÈ



# Caffè Saccaria 1882



Saccaria Caffè is a company with 140 years of knowledge and expertise within the Italian coffee making industry.

Operating in domestic and international markets, we offer a full range of specialty coffee products ranging from gourmet coffee beans, ground coffee, premium pods and capsules.

Founded in 1882, Saccaria Caffè has become a reference point for those who are looking for the real Italian espresso.

## RAFFAELE TINTI - EXPORT MANAGER

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# Castello di Salasco



Since 1800, as a farm we've been growing cereals and rice in compliance with the practices that safeguard the environment and its biodiversity. We are located a few kilometers away from Europe's Rice Capital, Vercelli, fully immersed in the countryside of the Po Valley at the board with the Sesia river.

It is in this cradle that we are able to preserve several varieties of cereals and legumes which are the most famous in the Italian tradition. We can also help you by searching and selecting the products that suit your need from all over the world at the best prices. We take care of shipping and delivery to your company.

## MARIA STEFANIA LOCATELLI - OWNER

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 @castellodisalasco





# Fava Bibite



Fava Bibite is a family-run company based in Northern Italy, operating in the soft drinks business since 1955. We are a leading company specialized in filling glass and alu bottles, able to do any type of beverages, carbonated or still.

We are specialized in high quality production, combining the best ingredients with the highest technology, making innovative craft drinks, free from preservatives, or any kind of additives.

We are SEDEX members, certified BRC Food Standard, EU Organic and USDA Organic.

## ALBERTO CORTI - EXPORT MANAGER

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# Frantoio Archibusacci dal 1888



Frantoio Archibusacci is an extra virgin olive oil producer of Central Italy.

Since 1888 in which Arturo Archibusacci founded the oil mill , the history of the family has been strictly linked to Canino, a place recognised by the Italian Government for the excellence of its olives.

In this segment of Tuscia , territory of the EVODOP Canino , we have maintained and increased from generation to generation the experience in the milling and cultivation of olive trees.

Frantoio Archibusacci is a reference for Made in Italy high quality EVO since 1888.

The Frantoio carries out several oil references certified as DOP Canino -premium Italian trademark, 100% organic EVO, monocultivar.

The oil is produced using only olives of Canino's area with the cold extraction technique.

The product is available in multiple size bottles and cans and could be provided as a private label.

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# Hidfood



Hidfood (hidden + food) is a company that selects and markets Italian food and wine products that are difficult to find through the classic distribution channels, especially in foreign markets.

The catalog is constantly updated, the purchase method is facilitated and engineered also and above all in private label for all B2B customers who want a line of products with their own brand aiming for quality and with negligible minimum purchases (24 pieces per reference ).

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Hidfood

# Lodi Export



Export consortium.

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# Palazzo di Varignana



Founded in 2015, Palazzo di Varignana stretches today over 500 hectares of land.

Thanks to the restoration of the ancient varieties of native olive trees, extending for 200 hectares, we are proud to produce one of the most awarded and recognized extra virgin olive oil in the world.

The line of products under the brand "Palazzo di Varignana" includes 5 types of the finest extra virgin olive oil of which three are monocultivar and two are blends.

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Palazzo di Varignana



palazzodivarignanafood



Palazzo di Varignana

# Pastificio Fabianelli SPA



Fabianelli Factory has produced pasta according to Italian traditions and quality since in 1860 in Tuscany, Italy.

Our pasta products are distributed throughout the world with its brands as well as PL:Fabianelli, Maltagliati and Pasta Toscana, our premium brand with 100% Durum Tuscan Wheat, bronze slowly died, in an eco-friendly paper package.

## PIETRO ERCOLANI - EXPORT MANAGER

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# Perino & Perino SRL



After more than 115 years since Amilcare's first steps, it's the fourth generation that keeps the family business going, sticking to tradition .Perino & Perino specialize in 100% first quality Italian products, able to satisfy the most demanding customers, targeted at finding the right balance between health, taste and quality and this is why we produce conventional and organic.

Perino & Perino's market shares are growing steadily in Italy and Europe thanks to the accuracy with which every single phase of the production is taken care of.

...and still looking ahead with our new project BioEccellenze!

We produce an assortment of bakery items to be used instead of bread, for appetizers or like snacks.

Bruschetta, Croccantosa, Taralli in different flavors and biscuits cakes and sweet taralli for every moment of the day.

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# Petricor



Petricor is a family company located in the village of Lucinasco in Liguria region, the symbol of high quality Taggiasca evo oil production.

Petricor is a life project which came up a few years ago from a long lasting tradition of cultivating Taggiasca olive trees. We care for our territory, we respect and sustain its rhythms, we don't use products that can affect its balance, we live in close contact with nature and we adopt consistent agricultural practices.

Petricor is first and foremost home, where we live and choose to protect and maintain. The production of Petricor olive oil is carried out according to the most careful processing techniques starting from the cultivation of olive trees up to bottling.

Dynamism, productive and technological research is what characterize our daily work around the product and the customers. Petricor does not only produce evo oil, but also Taggiasca table olives in different expressions: olives in brine, pitted olives preserved in our Taggiasca evoo, olives paté and crunchy olives.

Passion for the product, respect for tradition and qualitative excellence are the values that help us to guarantee excellent results.

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Petricor Agricola



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PETRICOR  
coltivamosassi

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# Scyavuru



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's main goal is to satisfy every customer's needs, providing them quality products for the preparation of delicious and tasty recipes.

Our company is IFS and BRC and Halal certified.

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Scyavuru srl



scyavuru



## Sessa Tartufi



Delikatesse exports most of the products with its own brand (Biodeli) and with that of its customers, to the following countries: USA, Canada, Philippines, France, Austria, Germany, Switzerland, Russia, Mexico.

DELIKATESSE produces ready-made sauces, jams, creams, sauces, condiments, tomatoes, truffles and canned vegetables, pickles (stuffed olives), legumes and cereals in water, ketchup, barbecue sauce, truffle preserves, chocolate orange jam and ours Chocolate hummus, which is a recipe invented by ourselves based on chocolate and chickpea flour, is spreadable like the most common chocolate creams but is completely natural and contains a lot of proteins.

The products are packaged in exclusively glass jars or bottles.

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Sessa Tartufi



sessatartufi

# Agromonte



Agromonte is a Sicilian family-based company, specialized in the production of cherry tomato-based products, that we work during summertime, with fresh raw materials only. Our items are perfect to season pasta, pizza and to be spread on bread and bruschetta.

Our masterpiece is the Ready to use Cherry Tomato Pasta Sauce sold in the traditional beer bottle 330g/12,69Oz, which follows the traditional recipe of the Arestia family.

It is sweet, rich, seasoned, and ready to eat. Together with the Sauce, we produce passate, pesti, bruschette and other specialties like the semi-dried tomato and the semi-dried cherry tomato, which are typical Italian deliciousnesses.

We are certified BRC, IFS, Kosher, Halal, USDA Organic, BIO, Vegan.

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# Alica



Alica uses only selected grains 100% Italian, a handmade bronze-drawn pasta, cold-worked and dried at low temperatures to preserve all nutritional values and healthy proteins of durum wheat.

A handmade pasta "MADE IN ITALY" from top quality wheat grown in the Tavoliere delle Puglie and in the Basilicata region. In addition to the traditional line Alica produces the organic one: Senator Cappelli, integral and spelt.

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## MICHELE CRISCI - OWNER

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# Aroma Food



Magazzolo mainly produces Spreadable Creams, Organic Jams and Coffee

We offer a large range of products for the food service and pastries world as well as for the retail sector.

The company's main goal is to satisfy every customer's needs, providing them with quality products for the preparation of delicious and tasty recipes.

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## ROSARIO TORTORICI - CEO

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# BioXFarm



BioXFarm company was founded by the Scervino family with the aim of developing organic food products, representing the excellence and uniqueness of the Calabria region in Southern Italy.

The extra virgin olive oils are the results of years of research and selection of the best cultivars, taking care of each phase of cultivation.

BioXFarm is the starting point for a sustainable future, strictly linked to tradition but always looking for continuous innovation.

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# buononaturale



buononaturale is a brand of Nouvelle Terre aiming to bring to the tables of families worldwide the products of our land, Italy.

To the need for a safe and sustainable lifestyle, buononaturale responds by piecing together stories from Italy's healthy agricultural tradition.

We start from the Province of Irpinia or, more generally, in the vast lands flanking the Italian Apennines, where buononaturale was born. In collaboration with small-sized farming businesses and the human stories that back them, we work on making sure that consumers have access to our genuine and safe products.

The buononaturale focus can therefore be summed up as well being achieved by eating well, with #eatwellwithbuononaturale as the brand's distinctive hashtag on social networks.

The buononaturale range includes many of the Italian food specialties that the modern consumer needs based on their mood of the day.

The innovation underlying the buononaturale brand is expressed on various levels: business decisions, from production to packaging, aimed at preserving the naturalness of the base ingredients; the original reformulation of classic Italian recipes, in such a way as to anticipate the modern consumer's expectations by offering them an excellent historical dish that is, however, easy to recreate in a few minutes or without ingredients of animal origin; the promotion of Italian know-how, preserving the craftsmanship behind the most distinctive parts of certain production processes.

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buononaturale



buononaturale



buononaturale by Nouvelle Terre Srl

# Caffè Quaranta



Active since 1965, Quaranta Caffè, the result of the experience and tenacity of its founder, Giovanni Quaranta, is currently among the most important and active companies in southern Italy in the production and marketing of coffee.

Founded as a small coffee roaster, it turned into a modern and dynamic business complex in the space of fifty years.

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## MICHELE QUARANTA - EXPORT MANAGER

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 Caffè Quaranta

 quarantacaffe\_





# Consorzio per la Tutela IGP Agnello di Sardegna



CONTAS has the function of protecting, promoting, enhancing, informing consumer and general care about the lamb's meat produced in Sardinia, representing 5.000 sheep farmers and is composed of 35 economic operators belonging to the entire regional sheep production line.

CONTAS produces about 1 million light IGP lambs every year from 4.5 kg up to 8.5 kg. Our lambs feed only mother's milk of sheep that graze the spontaneous essences of the island. In Sardinia 44% of the national sheep, 4% of the EU28 and we are leaders in the dairy lamb segment for number of slaughtered animals with 48.185 tons per year.

The purpose of our consortium is to emphasize aspects related to sustainable, nutraceuticals and ethical breeding. We would like to know the opportunities to act on the Arab market with our fresh and frozen product with Halal certification: Sardinian PGI lambs are produced in compliance with Italian and European laws on hygiene, food security and animal welfare, and respect Islamic principles lawfulness.

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# De Fenza



De Fenza is a family-run company.

It has evolved into a modern artisan producer of baked products - conventional and organic-derived from bread and sweets typical of the Campania tradition.

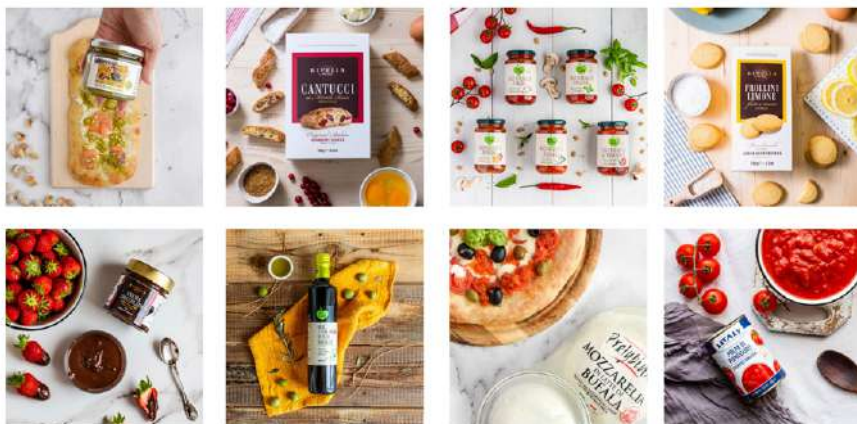
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# Foodeast Trade



Foodeast Trade Srl handles a wide range of Italian Food Products, mainly under the LITALY brand. Our assortment includes not only the most classical items, such as legumes, pasta, tomato and olive oil, but also a wide selection of PDO cheeses, mozzarella products, together with frozen food and confectionery.

Main products are available in several different packaging and sizes and our service offers the opportunity to consolidate more items in the same cargo. Moreover, our RIVELIA line offers such typical Italian specialties, like Croccantini nougats and Cantucci cookies, while our ORGANIC line, under IVI & GIO' brand, includes pasta, tomato, pasta sauces, oil, fruit juices and others.

Our catalog includes a wide range of products: from main Italian staples like pasta, tomato and oil, to selected confectionery, organic items and fresh cheese.

## MARIA LUCCHESI - EXPORT MANAGER

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Foodeast



foodeast\_trade



FOODEAST TRADE SRL



# Frantoio Galantino



Producer since 1926 of high quality extra virgin olive oil (also organic and PDO), natural flavored olive oils, preserved vegetables, ceramic jars and gift sets.

Certified BRC, IFS, ISO 9001, ISO 14001.

Production also for high quality private labels.

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## MASSIMO CASSANELLI - MARKETING MANAGER

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# GALANTINO

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MASTRI OLEARI DAL 1926

# Frantoio Muraglia



Frantoio Muraglia was born in Andria, Apulia, five generations ago, but our real family patriarch has watched the seasons come and go for no fewer than 450 years – a majestic coratina olive-tree, a native cultivar whose wealth of polyphenols is almost unmatched among the 538 classified Italian varieties.

Our history as oil producers begins with this green giant that stands tall over our olive groves – some 40 hectares.

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## SAVINO MURAGLIA - MANAGING DIRECTOR

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Frantoio Muraglia



[frantoiomuraglia](https://www.instagram.com/frantoiomuraglia)

# Frantoio Romano



Frantoio Romano was born in 1959, from the family company Romano that on the western side of Etna, cultivates and selects the most valuable native varieties and the best adapted varieties that make this area one of the most fertile in Sicily.

Frantoio Romano specializes in the production of top quality extra virgin olive oil, selecting olives for harvesting, following the entire production chain, from harvesting to bottling.

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Pagina Frantoio Romano Vincenzo



frantoioromanovincenzo

# GEA



Azienda Agricola GEA is a family-run farm that produces the finest extra virgin olive oil obtained from the best Puglia olive trees of Andria.

## BENEDETTA ANGELUCCI

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# Le Querce di Annibale SRL



Le Querce di Annibale is located in an uncontaminated area in the countryside of the municipality of Melfi in Basilicata, Italy, called "Le Querce di Annibale". The story tells that in those same places the battle against Hannibal took place in Roman times, and in the district of "Querce d'Annibale" the African leader would have camped before the battle against the consul Marco Claudio Marcello of nearby Venusia, in 210 BC.

In fact, still today the oaks dominate the hills of the district. We are located on the slopes of Mount Vulture, a volcano that has been extinct for millennia but which continues to make this area rich and fertile. It is of great naturalistic importance. It is in fact a treasure trove of important plant and animal species and is the guardian of a rich, lively and unique biodiversity. Mount Vulture is internationally recognized for its quality food production. Geographically it is located in a strategic position that touches Campania and Puglia, at the center of fundamental communication routes between the north and south of the peninsula and between the Tyrrhenian sea and the Adriatic sea.

Le Querce di Annibale is part of a group that has been operating in the agricultural sector for a century. Our main purpose is the production of high quality food in total respect of natural cycles and biodiversity, placing ourselves in harmony with the times and biological and environmental rhythms. Our basic strategic orientation is based on the vision of a company that focuses on the quality of production processes and products, quality certified and guaranteed by the control systems of independent authorities. We are convinced that the quality of food and organic products is the basis of a healthy diet, and that it is impossible to make healthy foods without pursuing a respectful and harmonious relationship between man and natural environment.

We are extravirgin and organic olive oil producers. The production of extra virgin olive oil in the Vulture area is lost in the millennia, as this cultivation is present in every evolutionary phase of the Mediterranean civilizations, and therefore also and above all in that southern Italy which identifies the first leading role in history in the days of Magna Graecia.

Inserted in the Vulture area, the cultivation of our olive groves manifests itself in a perpetual symbiotic moment with the volcanic area, as the plants are perfectly adapted to the uniqueness of the territory.

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## VINCENZO VENEZIA - CEO

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 Le Querce di Annibale

 lequercediannibale





# Masseria Dauna



Masseria Dauna is an Italian family company who has produced natural tomatoes and sauces on the Daunia hills in Puglia for 22 years.

Saveria Pozzuto, together with the women of her staff, follow all the production chain from the cultivation, the picking, the selection, the washing, the processing, the packing and pallet preparation for the best tomatoes of the Puglia region.

All the production is made by hand, no artificial ingredients or preserves, only the real tomatoes matured under the Puglia' sun for the best quality sauces.

## SAVERIA POZZUTO - CEO

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Masseria Dauna



masseriadauna



saveria pozzuto

# Mastro Sapore



WE STAYED HERE TO  
PRODUCE A HEALTHY ECONOMY,  
WITH A HEALTHY SUPPLY CHAIN,  
IN A HEALTHY ENVIRONMENT.

TO DO THIS, WE MADE A PACT OF  
LOVE AND HONOUR WITH THE  
APULIAN FARMERS AND MILLERS,  
FIRST OUR MASTERS AND THEN  
OUR FRIENDS.



It is in 2017 that our story begins.

We are not the children of farmers, millers or pasta makers. We chose this trade for ourselves, because we want our pasta to speak of our land.

We produce bronze-drawn pasta with Apulian grains, which we see personally grown in our farmers' fields, with a new approach to production that starts directly from the raw material.

Following this concept, we create a special line of pestos and creams, the perfect partner for our pasta.

Our aim?

To produce a healthy economy, with a healthy supply chain, in a healthy environment.

We want only the best, but not only for us.

We want to share it with those who, like us, prefer good taste. For those who, like us, make food a cult.

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## VALERIO CANGELLI - CEO

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# Nolano



NOLANO was born from a history of commitment and passion that has lasted for three generations. For more than five decades, we have specialized in tomato production. The continuous search for the best varieties from Campania has led us to focus on processing the San Marzano tomato.

Throughout the years we have acquired unique know-how, becoming a leading company in the field.

Our inescapable commitment to the planet has driven us to focus on organic cultivation. We pioneered the production of organic San Marzano DOP tomatoes in glass jars. Controlling all stages, from transplanting in the field to processing, allows us to offer products with high-quality standards.

The ambitious goal we have set ourselves is to bring the best fruits of our land to the tables of restaurateurs and families. We aim to ensure that the richness of Campania's gastronomic expression is understood by all and preserved over time. We process the San Marzano tomato using techniques that protect and enhance its characteristics to ensure that the richness of Campania's gastronomic expression is understood by all and preserved over time.

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# NOLANO

# Opificio Cutraro - Zafferano dell'Etna



The company was founded in 1988, founded by Maurizio Cutraro, in Maletto, a small and charming town at the foot of Mount Etna. Maletto is the highest town on Etna and in the province of Catania, its territorial peculiarities are the stony soil formed by lava cooled after thousands of years of eruptive activity.

In this special soil each fruit takes on unique and special flavors. The main one is the Maletto strawberry and its small and unique variety in the world, the wild strawberry.

The company has always placed the quality and craftsmanship of products and processed products as a general principle. Our highlights are the "Fragoletto" liqueur and the Bronte pistachio liqueur D.O.P. Over the years, these have been awarded various regional and national awards. In 2016 the company was restructured and Benedetto Cutraro, brother of Maurizio and his son Vincenzo joined the company.

After the restructuring an important project was born: the Transformation Factory; that from the strawberry now develops other special products, all with craftsmanship and with products born and grown on Etna. Last arrived the special "Saffron of Etna".

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Bar e Laboratorio Artigianale "La Fragola"



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# Palmisano SRL



Palmisano is an Italian family run company with the mission to produce and bring the tradition of southern Italian pastry - and in particular of Sicilian Cannoli - into the world. The founders Giuseppe Palmisano and his wife Grazia Minardi, started business in 1992 and with passion and tenacity in 2012 they turned the firm into a modern company specialized in the production of semi-finished products for pastry, for retail and HO.RE.CA. channels.

Palmisano srl has always been focused on the principles of quality, service and professionalism, with great attention to customers, environment and territory. The highly technological production lines are able to always ensure high quality standards and productivity, in order to satisfy the growing demands. Palmisano produces Sicilian cannoli shells and cannoli in puff pastry.

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## GIUSEPPE PALMISANO - OWNER

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# Premiata Forneria del Corso



Premiata Forneria del Corso is a company that has been engaged in artisan confectionery production since 1988 such as: FERRATELLE, AMARETTI, CANTUCCI, BISCOTTI TIRAMISÙ, all made without the use of dyes and preservatives and carefully selecting the best ingredients.

The headquarters since 1988 have been in Italy, in the Abruzzo region, specifically in Tocco da Casauria (150 km east of Rome), a small medieval village dating back to the year 872 and located in the territory of the Maiella National Park (UNESCO Geopark).

## NICOLINO SALCE - OWNER

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Premiata Forneria Del Corso



[premiataforneriadelcorso](https://www.instagram.com/premiataforneriadelcorso)

# RAFF SRL



RAFF srl was born in the heart of Sardinia, with the desire to let you 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 Sardinian cuisine and they are revisited in a modern key, offering to the customer fast, tasty and genuine solutions to satisfy the highest expectations.

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# Sottolestelle SRL



Sottolestelle is committed to the production of food products of the highest quality, using only organic raw materials with the passion and commitment that have always distinguished us.

Always in line with the needs of a constantly evolving market, over time, we have increased our product range, studying genuine recipes with a strong identity, to meet the nutritional needs of each and every one and ensure the highest quality standards for all our products.

## ROBERTA URBANO - MARKETING

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# Tenuta Morgante



Tenuta Morgante comes from a strong passion that has deep roots, tied to an authentic and ancestral land, centered in the Mediterranean: Calabria.

Research and study of local agricultural raw materials, the use of simple methodologies and virtuous ingredients give life to a range of products inspired by the Mediterranean culinary tradition.

Few essential and recognizable ingredients, no presence of preservatives.

Our mission is to preserve the authentic and genuine Italian taste.

Giorgia Pinton - Export Manager

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**TenutaMorgante**



Tenuta Morgante



tenutamorgante

# Ti Porto l'Orto



We are a company run by young farmers who want to value 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.

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## GAETANO DENTICO - ENTREPRENEUR

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Italian Trade Agency



ITA - Dubai Office



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