LATTERIE inalpi

OGNI GIORNO DAL BUON LATTE

RASSEGNA STAMPA

20 FEBBRAIO - ALTISSIMOCETO

CARTOLINE DAL 631MO MEETING VG @ LANGOSTERIA10 MILANO CHEF DENIS PEDRON, PATRON ENRICO BUONOCORE

Non appena si varca la soglia della Langosteria 10, il bancone del pescato del giorno colpisce subito l' ospite che, man mano che percorre il corridoio, adiacente alla cucina a vista, viene immerso nel vero cuore della Langosteria: l' oyster bar, attorno al quale si celano tante piccole sale dove poter iniziare l' esperienza gastronomica e una cantina a vista dalle molte etichette. Il locale è stato aperto a pranzo esclusivamente per noi di Viaggiatore Gourmet, cosi lo staff ha potuto coccolare ancor di più i nostri ospiti durante tutta la durata del pranzo, che è iniziato con un piacevolissimo aperitivo con Americano con Vermouth Carpano Antica Formula, ostriche e i finger food preparati dalla cucina. Lo chef Denis Pedron ha voluto proporre ai nostri associati un percorso che mettesse in luce l' essenza del pesce, facendo ricordare o a volte scoprire ogni singola sfumatura di questo protagonista, partendo da preparazioni semplici e immediate fino a quelle più complesse e dai sapori prontamente più decisi. Archivio storico reportage: L'esterno del locale L'insegna Il bancone all'ingresso Alcuni dettagli della sala La cantina vini La vista sulla cucina dal corridoio che conduce alla sala L'Oyster bar e Dining Room Il tavolo Il nostro centrotavola: il viaggiatore! Mise en place Il nostro menu personalizzato Abbinamento Vini Nei meeting utilizziamo i vini messi a disposizione dai nostri Partner. Prima dell'aperitivo lo chef Denis Pedron ci racconta in diretta le ricette dei finger food preparati con i prodotti del nostro main sponsor inalpi Crostino di canapa con burro inalpi e acciuga del mar Cantabrico Toast con formaggino inalpi, marmellata di cipolla di Tropea e salmone sockeye Crostino con gambero, Caciotta Kremina inalpi, perle di balik e puntarella Aperitivo Americano con Vermouth Carpano Antica Formula Un bel brindisi per partire! Franciacorta Vintage Collection Satèn 2008 – Ca' del Bosco Il bancone delle ostriche... ... che vengono aperte e servite al momento ai nostri associati Plateau di ostriche Prima di raggiungere la sala viene servito l'entrée Gambero rosso di Mazara e fiori di zucca in tempura al pepe Sichuan Ci accomodiamo al tavolo dove iniziamo la nostra degustazione con un bel brindisi Franciacorta Vintage Collection Brut 2011 – Ca' del Bosco Piattooo!! Fuori pista: crostino con alice marinata, puntarella e fettina di latte inalpi Viene servito il prossimo piatto... ... introdotto dallo chef Pedron Carosello: assortimento di pesci e crostacei al naturale La Marimorena Albariño sobre Lias Rías Baixas 2015 – Casa Rojo King crab alla catalana King crab al vapore con pomodoro camone, sedano croccante e un velo di cipolla di Tropea. Lo chef introduce la prossima portata Filetto di sogliola, topinambur e lime Sogliola scottata, battuto di topinambur, salsa al lime (rivisitazione della classica salsa "alla mugnaia"), chips di topinambur. Lo chef Denis Pedron prepara il prossimo piatto in sala con la pentola d'oro Baldassarre Agnelli VG e lo chef presentano il piatto Gnocchetti con gamberi rossi e fondente di melanzane al basilico Piatto Diva SuMisura personalizzato per Viaggiatore Gourmet da Royale. Pinéro Igt 2008 Magnum – Ca' del Bosco Baccalà "Giraldo" alla brace con purea di patate e salmoriglio Pre-dessert La brigata di cucina sta per raggiungerci... ... ed è molto numerosa! Lo chef Daniel Pedron ci presenta ogni membro del suo staff e la squadra di sala! Moscato Passito di Strevi Passione 2007 – Vini Passiti Bragagnolo È arrivato il momento di addolcire il palato Lo chef presenta la piccola pasticceria realizzata dal laboratorio della Langosteria Cafè Milano Vermouth Carpano Antica Formula on the rocks Caffè e coccole finali Tipologie di piccola pasticceria: cannoncino alla crema pasticceria, tartelletta ai frutti di bosco, bon bon al cioccolato bianco, bignè e diplomatica. Ecco tutte le etichette servite durante l'evento Qualche scatto con lo chef... Per la prossima tappa

aspettiamo anche te! Consulta il calendario eventi qui e iscriviti! Viaggiatore Gourmet – Viaggiare, conoscere, esserci! Partner della seicentotrentunesima edizione Meeting di Altissimo Ceto Ristorante Langosteria 10 20144 Milano Via Savona, 10 Tel. +39 0258111649 Chiuso a pranzo, la domenica tutto il giorno E-mail: prenotazioni@langosteria10.it Sito internet: www.langosteria10.it I prossimi meeting di Altissimo Ceto: Essere un nostro associato significa ricevere inviti personali per oltre 100 eventi (annuali) imperdibili che organizziamo per i nostri soci, un ricco calendario di eventi settimanali (aperitivi, pranzi, cene, serate mixology, degustazioni di grandi vini e di cibi rari e preziosi) privati ed esclusivi (Roadshow of Excellence Tour), tappe ufficiali che in Italia ogni anno vengono ospitate dalla migliore selezione di tutti gli 8 tre stelle, dei 41 due stelle e da una buona parte dei 294 ristoranti stellati Michelin, oltre che da una attenta selezione di Hotel 5 ***** stelle, SPA resort e relais selezionati tra i più prestigiosi e rappresentativi. Breaking News – Eventi Enogastronomici esclusivi. (Media Partner) Sponsored By Amici Gourmet – Network esclusivo di appassionati Gourmet.

21 FEBBRAIO – RIVISTA IDEA

APPROFONDIMENTI SULLA FILIERA "INALPI"-"FERRERO"

La tracciabilità del prodotto e la qualità dei fornitori, il benessere animale e la sostenibilità alimentare, la qualità del latte e l'uso corretto dei farmaci: queste sono le tematiche affrontate nel ciclo di appuntamenti, organizzato da Arap (Associazione regionale allevatori Piemonte), dal titolo: "Incontri di approfondimento sulla filiera 'Inalpi'-'Ferrero'". Due realtà di eccellenza del nostro territorio, con investimenti e organizzazione si impegnano ogni giorno per fornire prodotti di qualità, con la massima trasparenza e con la massima attenzione alla tutela del consumatore. «Questa iniziativa è, per tutti noi, un motivo di grande soddisfazione, un riconoscimento a quanto fatto in questi anni grazie anche a "partner" strategici quali "Piemonte latte" e "Compral latte Piemonte". Proprio per questa ragione mi complimento e ringrazio chi ha ideato e realizzato il progetto», dichiara Ambrogio Invernizzi (*foto*), presidente di "Inalpi". L'iniziativa, la cui partecipazione sarà gratuita, che si svolgerà con lo stesso modulo a Cussanio di Fossano e a Rivoli, prenderà il via nella seconda metà di febbraio.

Il progetto è, allo stesso tempo, punto d'arrivo e nuova partenza: traguardo per un lavoro svolto con serietà, impegno e passione che ha dato vita a una filiera in grado oggi di erogare formazione.
Ma anche un nuovo slancio verso obiettivi sempre più importanti, così come sottolinea Roberto Morello, presidente di "Piemonte latte": «Le attività svolte in questi anni da tutti gli attori coinvolti, ci hanno permesso di fare della filiera del latte alpino piemontese un elemento di eccellenza indiscussa destinata a crescere».

«Il raggiungimento di un obiettivo formativo aperto agli addetti ai lavori ci rende immensamente soddisfatti di quanto è stato realizzato», aggiunge Ernesto Bertola di "Compral Torino".
Molti saranno i temi affrontati nel ciclo di incontri: «Il benessere animale e la sostenibilità ambientale, la tracciabilità e la qualità del prodotto sono tra i principali elementi per la crescita di un "sistema-filiera" sempre più attento alla tutela della sicurezza dei consumatori», commenta Raffaele Tortalla, presidente di "Compral Piemonte".

21 FEBBRAIO – RIVISTA IDEA

L'ALBANIA È MOLTO VICINA, ADESSO ANCOR DI PIÙ

A Fossano, sabato 18 febbraio, presso la sede della Crf, saranno presentati i nuovi collegamenti aerei Cuneo-Tirana, presenti Ghisolfi e il senatore Marino

Si rafforza la collaborazione tra l'associazionismo bancario e le massime istituzioni legislative in materia economico-finanziaria, nelle persone del vicepresidente nazionale dell'Acri, Beppe Ghisolfi (*foto a destra*), e del presidente della Commissione finanze del Senato, il torinese Mauro Maria Marino (*foto a fianco*).
Quest'ultimo ha confermato la partecipazione alla conferenza "Volare Piemonte-Vivere Albania", dedicato alla presentazione dei nuovi collegamenti aerei fra sud Piemonte e Tirana, da Levaldigi, gestiti da "Fly Ernest".
L'evento, ospitato dalla Cassa di risparmio di Fossano, si svolgerà sabato 18 febbraio dalle 10 nella sala d'onore della banca, con la partecipazione della delegazione di Lezha, municipalità albanese guidata dalla vicesindaco, Alfrida Marku, in prospettiva dell'ulteriore evoluzione dei trattati di amicizia tra quest'ultima e le città di Bra e di Fossano, sui temi del turismo sociale e dell'educazione economico-finanziaria in ottica di integrazione europea e di avviamento aziendale.
La cittadinanza della provincia Granda è invitata a partecipare alla conferenza, promossa in collaborazione con il Comune di Fossano, Geac spa, "Fly Ernest", gruppo "Merlo", "Inalpi", Cna e Confartigianato.
Ghisolfi, che sarà coadiuvato dalla vicepresidente della Crf, Graziella Bramardo, e dal giornalista Alessandro Zorgniotti, ribadisce profonda gratitudine verso il senatore Marino per l'impegno profuso a favore della tutela del risparmio, dell'educazione finanziaria e dell'integrazione dei mercati.

24 FEBBRAIO - ALTISSIMOCETO

CARTOLINE DAL 633MO MEETING VG @ RISTORANTE DEGUSTO SAN BONIFACIO (VR) CHEF MATTEO GRANDI

Essenziale, ma mai banale, questo è Degusto: Matteo Grandi accoglie l' ospite in un ristorante che rispecchia la sua cucina, i suoi viaggi, il suo essere, un luogo apparentemente semplice, ma dalla grande raffinatezza. Lo chef ha accompagnato i nostri viaggiatori alla ricerca dei sapori reali dei piatti, aggiungendo qualche nota in ricordo dei suoi viaggi , rendendo protagoniste materie prime che rendono giustizia alla tradizione. La S oppressa artigianale delle valli del Pasubio tagliata a mano per gli ospiti di Viaggiatore Gourmet dalla patron Elena Lanza, insieme alla Pizza fritta, sono stati il giusto trampolino di lancio per questo viaggio concluso poi con una merenda defaticante dal giusto carattere: pacchero e pomodoro. Archivio storico reportage: Eccoci arrivati al Ristorante Degusto La sala Il nostro menù personalizzato Abbinamento Vini Nei meeting utilizziamo i vini messi a disposizione dai nostri Partner. Elena ci serve l'aperitivo Franciacorta Brut 2010 Teatro alla Scala Magnum – Bellavista La maître Elena Lanza affetta la soppressa delle valli del Pasubio 8 mesi di stagionatura, su una cialda indiana, il lavash, con semi di sesamo. Pane Tipologie di pane: acido con lievito madre, focaccia con pomodoro e sale Maldon, pane nero 5 cereali con semi di girasole, grissini con farina d'Altamura, il tutto accompagnato da burro montato a mano. Piattooo! Pizza fritta Quaglia in due cotture, prugna e salsa di terra Grésy Chardonnay Langhe 2011 Doc – Tenute Cisa Asinari dei Marchesi di Grésy Uovo Degusto servito nel piatto Diva SuMisura personalizzato per Viaggiatore Gourmet da Royale Completato al tavolo con una grattata di tartufo nero Capesante, rosti di patate, seppioline nane, porro Ravioli con latte di capra, ricci di mare, carote Fuoripista: spaghetti con le seppie di Nassa Col Matiss 2011 Sauvignon – La Tunella Preparazione del prossimo piatto in sala in pentola d'oro Agnelli Si manteca il riso e... ci siamo! VG alle prese con la diretta live Matteo e VG presentano il piatto Riso e canestrelli Piatto Diva SuMisura personalizzato per Viaggiatore Gourmet da Royale. Vitello Bbq, formaggino di latte inalpi e liquirizia Toscana Igt Rosso 2013 – Petra Intermezzo Il mio viaggio: l'anatra Elena ci presenta il vino che accompagnerà i dessert Moscato d'Asti La Serra Docg 2016 – Tenute Cisa Asinari dei Marchesi di Grésy Aspettando il dolce Melo v'olio Caffè e coccole finali Ed è giunta l'ora della "merenda defaticante"! Ultimi ritocchi... Paccheri al pomodoro... un grandissimo finale E per finire vengono consegnati da Claudio e Matteo i cadeau ai nostri ospiti: i prodotti inalpi ... e riso integrale Riserva San Massimo Un grande grazie a tutti! Per la prossima tappa aspettiamo anche te! Consulta il calendario eventi qui e iscriviti! Viaggiatore Gourmet – Viaggiare, conoscere, esserci! Partner della 633ma edizione Meeting di Altissimo Ceto Degusto 37047 San Bonifacio (VR) Via Camporosolo, 9/A Tel. 328 182 4572 Chiuso martedì E-mail: hello@ristorantedegusto.it Sito internet: www.ristorantedegusto.it I prossimi meeting di Altissimo Ceto: Essere un nostro associato significa ricevere inviti personali per oltre 100 eventi (annuali) imperdibili che organizziamo per i nostri soci, un ricco calendario di eventi settimanali (aperitivi, pranzi, cene, serate mixology, degustazioni di grandi vini e di cibi rari e preziosi) privati ed esclusivi (Roadshow of Excellence Tour), tappe ufficiali che in Italia ogni anno vengono ospitate dalla migliore selezione di tutti gli 8 tre stelle, dei 41 due stelle e da una buona parte dei 294 ristoranti stellati Michelin, oltre che da una attenta selezione di Hotel 5 ***** stelle, SPA resort e relais selezionati tra i più prestigiosi e rappresentativi. Breaking News – Eventi Enogastronomici esclusivi. (Media Partner) Sponsored By Amici Gourmet – Network esclusivo di appassionati Gourmet.

25 FEBBRAIO – ITALIAN FOOD MAGAZINE

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BMI – BAYERISCHE MILCHINDUSTRIE EG
www.bmi-eg.com

We, Bayerische Milchindustrie eG (BMI) are a dairy company and cooperative with a long-term tradition and international experience – and this has been the case for more than 80 years. Our several concepts are model: Best Milk Ideas makes us a reputable partner for best quality made in Germany, responsibly produced milk and innovative product ideas.

PALADIN PREMIUM MOZZARELLA I KG
Appearance: Internal white and external without rinc.
Consistency: Porous. Smell: slightly sour. Fresh. Taste: mild, slightly sour.
Conservation
Chilled +6°C

CASEIFICIO BUSTI
www.caseificiobusti.it

'I Formaggi della famiglia Busti' is a brand that identifies all the products of the Caseificio Busti, guaranteeing both authenticity and origin. Alessandro and Remo were shepherds from the Garfagnana mountains who began their activity in October 1955. The careful selection of milks and the working methods have not changed over the years.

IL FRESCOVERDE
Il Frescoverde belongs to the special family called 'Le Delizie', characterised by the combination of our preserving and traditional ingredients carefully selected from authentic areas of production. Inspired by ancient medieval traditional methods, once matured, the Frescoverde is treated with extra virgin olive oil and sprinkled with a mix of aromatic herbs, such as rosemary, mint, sage, savoury, basil and coriander, from the organic company Principio Attivo in Camara. The crust is entirely edible.
Expiration date and conservation
120 days. Cool and dry place.
International certifications
BRC, IFS.

CASEIFICIO ABBASCIANO
www.abbasciano.it

Our fine mozzarella production dates back to January 1957. Our production structure allows us to be very competitive with prime quality products and potentially able to satisfy almost any kind of request.

MOZZARELLA FOR PIZZA
Our mozzarella for pizza is the result of the progressive evolution of the classic mozzarella, adapted to the increasing needs of the pizzerias and their request for a product with specific characteristics easy to cut and to spread onto the pizza, with a specific humidity level and optimal stretch ability when melted.
Expiration date and conservation
Shelf-life 20/30 days. Store in refrigerator at +1/+4°C.
International certifications
HACCP and soon IFS.

CASEIFICIO SOCIALE MANCIANO
www.caseificiomanciano.it

The Cooperative Agricultural Society was born in 1961 from the desire of 21 local farmers with the aim of valorizing the production of sheep's milk within the Maremma region, local the Cooperative counts about around 230 producers of sheep and cow's milk over 1.1 cities in the province of Grosseto and two in the province of Viterbo.

PECORINO TOSCANO PDO
HALAL
The rind is smooth and it has a straw-yellow colour. The paste is white, compact, with small and irregular eyes. The scent reminds milk, butter and vegetable smells. The taste is sweet, never salty. The weight is 2kg about.
Expiration date and conservation
210 days.
International certifications
BRC, IFS, Halal, Azienda certificata interna Ish, Organic.

BOTALLA FORMAGGI
www.botallaformaggi.com

Our company locates in the most picturesque alpine hills surrounding Biella in Piedmont, was created in 1940 and since the 1980s has been owned and managed by the Botalla family. It is the policy of our company to use only high quality raw materials and craft each cheese item with great care.

BOTALLINI SOTT'OLIO
Wonderful box which contains pieces of cheese in 4 different flavors. Available in two different weights: 130 g and 900 g.
Expiration date and conservation
60 days from packaging date. Keep in a cool dry place.

CASA RADICCI
www.casaradicci.com

Casa Radicci's history started 50 years ago when the Radicci family moved from Apulia to Piedmont, bring the ancient dairy tradition with the best raw material: the piedmontese milk.

FRESH AND HOMOGENIZED RICOTTA CHEESE
Our homogenized ricotta cheese is the ideal filler for every recipes like pastry sweets and baked pasta (cannelloni, lasagna, ravioli...). Our fresh ricotta cheese, which is the result of the artisanal treatment of whey and milk proteins, is very sweet and soft, a real pleasure to eat on its own.
Expiration date and conservation
Homogenized ricotta cheese: 45 days. Fresh ricotta cheese: 10 days. Conservation: 0°/+4°C.
International certifications
BRC, IFS, Organic.

CASEIFICIO GIORDANO
www.caseificiogiordano.it

Caseificio Giordano in Cisliano (Milano) is specialized in the production of cow's milk mozzarella and buffalo milk mozzarella and other string cheese, all available in different sizes and packaging for the Horeca sector. It uses only 100% Italian milk coming from Piedmont and Lombardy.

MOZZARELLA FIOR DI LATTE JULIENNE
Mozzarella cheese for pizza with high service content processed according to the Italian dairy tradition with white colour and great milk flavour. Ideal for the best pizzas Italian style.
Expiration date and conservation
Shelf life 30 days, store in a refrigerator at 4°C.
International certifications
IFS, BRC.

CASTAGNA DISTRIBUZIONE ALIMENTARE
www.castagnasrl.com

Located in the Verbano-Cusio-Ossola area with its forty years of experience, the company has long embraced the modern spirit in favor of the large and medium distribution and specialist stores while maintaining the old traditions. Another cornerstone of the company is customer service with a wide range of typical products of various high-quality regions of Italy.

MONTAGNE
Cheese with thin and resistant crust. The paste is pale yellow to white-milk, the variations are related to the pasture. The texture is mushy, soft and melting on the palate. Widespread eyes, round and uneven; the flavor is sweet and delicate.
Expiration date and conservation
60 days. Store at 8-12°C.

BRIMI – CENTRO LATTE BRESSANONE
www.brimi.it

In 1969 the small dairy cooperative of Sciaves/Schalders and the dairy producer of Bressanone/Brixen from South Tyrol merged, giving birth to the Centro Latte di Bressanone/Milchhof Brixen.
Brimi Today: Brimi is one of the most important producers of mozzarella on the national market and beyond.

BRIMI MOZZARELLA FIOR DI LATTE
Fresh cheese of oblong format (250/500 g) made from pasta filata cow-milk cheese, with rennet.
Expiration date and conservation
Shelf life: 28 days, guaranteed shelf life at delivery: 19 days. Transport and storage: 0°C/+6°C.
International certifications
BRC, IFS, CoQa.

CASEIFICI
www.withoutlactose.com

Blending tradition and innovation, our company Caseificio created 'Libera', a lactose free mozzarella (<0,01%). Our cheese is suitable for lactose intolerants who don't want to give up the pleasure of eating dairy products. We are very proud to disclose our lactose free Burrata.

LIBERA BURRATA
Lactose free Burrata 200 g is a handmade product, a mozzarella filled with stracciatella (lactose free cream and mozzarella strings), typical from Apulia Region. It is wrapped in a colored leaf, keeping the traditional packaging of the product who was wrapped in leaves of asphodel.
Expiration date and conservation
Shelf life 21 days. Keep refrigerated +4°C.
International certifications
Carmet, ISO 22000.

CASEIFICIO LONGO
www.caseificiolongo.it

Caseificio Longo loves tradition and genuine tastes with a real passion towards the art of producing cheese. Quality is guaranteed by the use of natural ingredients and the care put in every production. A 60 years old history of cheese making born in the beautiful Canavese Piedmont valleys.

TOMINO DEL BOSCAIOLO
Italian grill cheese, strictly for cooking.
Expiration date and conservation
30 days. Keep refrigerated between 0 and +4°C.
International certifications
IFS, BRC.

CASEIFICIO MAREMMA DI SPADI FORTUNATO & C.
www.caseificiomaremma.com

Caseificio Maremma was established in 1966, in the heart of Tuscany, by the will of its founder Spadi Fortunato who today manages the company together with his family.

PECORINO SENESE
Pecorini, mostly fresh, are characterized by a definite taste and structure, encased in a smooth paste of white color. This enchanting young cheese has a sweet and delicate flavor, loses this quality curing / ripening in 'fiere' of a more intense and complex taste that gives it a surprising aromatic complexity.
Expiration date and conservation
120 days from packaging.
International certifications
ISO9001:2008, Ifs, Organic.

CASEIFICIO TADDEI
www.caseificiotaddei.it

Caseificio Taddei is located in Fornovo San Giovanni, a small town in the plains south of Bergamo (Lombardy). Today Massimo Taddei represents the fourth generation of this family-run dairy that, over the years, has specialised in the production and ageing of cheeses tied to the local tradition.

TALEGGIO DOP
Straw-coloured white and compact paste, thin and soft underrind with naturally pink tones. Flavour characteristic and slightly acidic, with an aftertaste of truffle, produced and seasoned by hand, by our company. Weight: approx. 2.2 Kg.
Expiration date and conservation
Shelf Life for cave: from between 0°/4°C.

TANELLI ELIO
www.tanelli.it

Artisan company specialised in processing and packaging of conventional cheeses, PDO and organic cheeses.

SPECIALITALY
Hard Italian cheese with 100% Italian milk, grated and 1/8 vacuum sealed.
Expiration date and conservation
180 days. Store at +6/+8°C.

CENTRALE DEL LATTE D'ITALIA
www.easygelato.it

Centrale del Latte d'Italia is a private company specialised in the production and direct sales of fresh and long term milk, cream and other dairy products. Today, we work closely with 161 carefully selected Italian farms and bring together 4 important milk brands: (approved from Turin), Mukki from Piacenza, Latte Tigullio from Genoa and Centrale del Latte di Vicenza.

EASY GELATO
Long storage liquid mix for ice cream (ready in few minutes). Traditional recipe for professional use, in several flavours. EasyGelato is a highly innovative product to make real, traditional Italian ice cream.
Expiration date and conservation
From seven to ten months (related to the flavour item). Storage: keep in a cool, dry place after the opening, store in refrigerator from 0°C to +4°C and use before 4 days.
International certifications
UNI EN ISO 9001:2008, UNI EN ISO 22.000:2005, IFAC, IFS, UNI CEI EN ISO/IEC 17025:2005, BS OHSAS 18001:2007, UNI EN ISO 14001:2004, ISO 50001:2011, Organic IT BIO.

GRA-COM
www.gra-com.it

Gra-Com is located in Castelfranco Emilia (Modena), Italy. Today, it is one of the most modern and efficient companies in the Italian cheese market for the production of conventional and organic butter.

BUTTER
White-yellow colour, creamy consistency, delicate taste.
Expiration date and conservation
120 days, storage temperature 1°/6°C.

FRASCHERI
www.frascheri.it

Frascheri is a dairy company that produces mainly milk and cream, both fresh and UHT with long shelf life. "Fresh milk everyday" is the slogan of a company that has been in business for over 50 years.

ARIANNA WHIPPING UHT CREAM
Available in two different versions: the Arianna Whipping UHT Cream "a star" 38% fat and the Arianna Whipping UHT Cream special for whipping machines 35% fat.
Expiration date and conservation
180 days from production.
International certifications
UNI EN ISO 9001.

/ sirha 2017 – product innovation preview

DALTER ALIMENTARI
www.dalter.it

Dalter Alimentari, founded in 1978, is leader in the fresh grated and portioned cheese packaging sector for foodservice, food manufacturing and retail channel. The range of cheeses includes PDO and typical cheeses from Italy and abroad. Dalter Alimentari has enriched its range introducing new cuts such as flakes, shavings, fillets, cubes, nuggets and many new packaging innovations such as the single serving tubs and the refillable cheese graters.

PARMIGIANO REGGIANO SHAVINGS
This handy and easily stackable tray holds 300 g of Parmigiano Reggiano cheese cut in large shavings (3,5 by 3,5 cm), packaged without drying processes in a protective atmosphere, it represents a valid alternative to the bag format and preserves the product more effectively during transport.
Expiration date and conservation
Shelf life 90 days. Store between +2/+8°C.
International certifications
BRC, IFS.

F.LLI OIOLI
www.oioli.it

F.lli Oioli was founded in 1973 and is specialized in the production of high quality sweet Gorgonzola PDO, coupled with a lower production of spicy Gorgonzola and organic Gorgonzola.

GORGONZOLA PDO DOLCE ARIANNA ORO
Gorgonzola is a raw white pulp cheese veined by green streaks (erborinatori). Whole cheese has a cylindrical shape, white pulp with veined green streaks, soft consistency, characteristic smell, in the variety known as "sweet" flavor, is tasty tends to the delicate.
Expiration date and conservation
60 days from packaging (45 days for slices), store at a temperature not higher than 4°C.
International certifications
BRC, IFS, UNI EN ISO 9001.

GRANAROLO GROUP / CIPF CODIPAL
www.granarologroup.com

The Granarolo Group is the most important milk supply chain in Italy based on an integrated system of production, where the entire process is controlled and managed in close collaboration with the best local producers, with 13 facilities throughout Italy and 6 abroad.

MASCARPONE LONG LIFE GRANAROLO
With Granarolo's Mascarpone Long Life 500 g you can enjoy original Italian mascarpone all over the world. The innovative UHT treatment allows Mascarpone Granarolo to have a shelf life of 9 months. It preserves its original taste, creaminess and flavor making it the "whenever you need" ingredient for all recipes.
Expiration date and conservation
9 months shelf life. Keep refrigerated max. +8°C. Once opened, consume within 24h.

DIANO CASEARIA
www.dianocaseario.com

Diano Caseria operates by four generations in the dairy field. Born like a family business, the company represents today one of the biggest sites in the south of Italy.

PROVOLA AFFUMICATA
It's compact, elastic and very soft, with a tender flavour that can combined with any kind of dish as appetizers, salads or snacks. It can be consumed even by itself, just baked or grilled.
Expiration date and conservation
21 days. Keep refrigerated at +2/+4°C.
International certifications
IFS, BRC.

GRUPPO FORMAGGI DEL TRENTINO – LINEA TRENTINGRANA
www.formaggideltrentino.it

The Formaggi del Trentino Group, including Trentingrana Line and Traditional Line, is coordinated by a Central Commercial Office, which manages sales and marketing at both levels of small retail and large distribution networks. It offers a wide range of cheeses which includes, besides Trentingrana, other excellent cheeses from Consortium dairies.

GRATED TRENTINGRANA
Available in a 1000 g sachet, it is ideal for the catering sector, easy for use and highly practical. Trentingrana is a hard mountain cheese born in Trentino, its unique organoleptic qualities, fragrance and balances, flavour make it a cheese suitable for all uses, most appreciated for its sweetness.
Expiration date and conservation
It must be stored in the refrigerator for a period shown on the packaging.

IN.AL.PI.
www.inalpi.it / www.inalpigroup.it

In.Al.Pi. is an Italian company that operated in the dairy sector. Quality and safety are the values upon which the company's activity. In.Al.Pi. produces all its products with milk of alpine origin and the stables are located in Piedmont, between the provinces of Cuneo and Turin. The current product range is divided into two segments: the industry line - fractionated and clarified butter, milk powder (smp and wmp) - and the retail line - fractionated butter and clarified butter into pots, processed cheese in slice and spreadable cheese in portions, mozzarella, grated cheese. The tower of Sorgà-Isola is the first and still only plant in Italy for the pulverization of milk.

CLARIFIED BUTTER
It is obtained by skewing the phase of the Italian milk cream, obtained by centrifugation and subsequent concentration.
Expiration date and conservation
6 months after the date of production and refrigerate.
International certifications
UNI 01 83 CL, UNI EN ISO 9001, HSSC 22000, BRC, IFS.

CASEIFICIO DEFENDI LUIGI
www.caseificiodefendi.it

A family owned cheese company that began in 1865 the production and ripening of traditional soft PDO cheese. Later specialized in buffalo cheese and today in lactose free cheese, too.

BAFFALO BLU
A soft blue cheese made from 100% Italian buffalo milk. Characterized by a compact texture with a light cream colour and blue veins. The long ageing process gives to the cheese an unmistakable, intense and distinct flavor, strongly aromatic. Winner of two gold medals at the International Cheese Awards 2016 in Nantwich (UK) as the Best Buffalo Blue cheese and awarded by the International School of Italian Cuisine Alma Caseus and by Onaf - the National Organization of Cheese Tasters - and Slow Food. Available 6 kg/3 kg/1,5 kg.
Expiration date and conservation
90 days from packaging date. Storage temperature +2/+7°C.
International certifications
BRC, IFS, FDA.

IGOR
www.igorgorgonzola.com

Igor is a firm shaped on the life of a family, just like other case histories of Italian entrepreneurship. The Leonardi family has been running the company with an entrepreneurial outlook while preserving the excellence of its products over time to fulfil the needs of consumers.

GORGONZOLA DOLCE GRAN RISERVA LEONARDI
Gran Riserva Leonardi is a Premium Gorgonzola characterized by a sweet flavor and intense aromatic nuances, the proud result of a delicate craftsmanship and careful selection.
Expiration date and conservation
59 days. Storage: 4 ± 2 °C.
International certifications
ISO, BRC, IFS.

LATTERIA SOCIALE MANTOVA
www.lsmgroup.it

Latteria Sociale Mantova is one of the leader group in Italy in the production of Grana Padano cheese, and in the wholesale of other PDO Italian cheese types. Founded in 1929, cooperative of farmers has been constantly exploiting during the last decades, with a capacity of 600 tons of milk and 1.200 wheels of Grana Padano produced per day in three modern cheese factories.

GRATED GRANA PADANO
The Grana Padano grated range produced by LSM Group is wide and includes several formats, from smaller bags (100 g to 500 g), to larger (1 kg, 2 kg, 3 kg), specific for retail and catering services. One of the most successful goods is the fresh grated Grana Padano 100 g in the Doypack aluminium resealable bag.
Expiration date and conservation
100 g bag 90 days (storage +4/+8°C).
International certifications
BRC and IFS, Haccp, CoQa, Iosa, Halal, Kosher.

MONTANARI & GRUZZA
www.montanari-gruzza.it

The company has a strong connection with the Emilia region, its history and its centuries-old traditions. The company has invest on typical milk cattle breed such as the Reggiana Red Cow and the Bruna Alpina one, cattle varieties whose distinctive features create an aromatic Parmigiano Reggiano PDO cheese that, we let age long to make it intense in taste and offer the consumer all the complexity and typical values of a deep cultural history.

INFINE BURRO "ENFIN BEURRE" FOR FINE COOKING
Premium butter created for high standard chefs made with selected fine Italian cream collected in the area of Parma and Reggio Emilia, bright white colour, intense cream aroma and very delicate flavour of just drawn milk, ideal for all cooking preparations, especially pastries and cakes, but also to be served raw as appetizer.
Expiration date and conservation
shelf life 5 months. Store at 1°/6°C
Certifications
ISO 9001:2008, BRC, IFS, Organic CCPB.

PEZZETTA
www.pezzetta.it

Although almost 90 years have passed, our work and our products have preserved their high quality. Markets and tastes have changed, raw materials are varying and our products evolve, while maintaining their artisanal character and equilibrioness. In order to be able to propose a range of high quality dairy products to satisfy the demands of today's market, in 2009 we opened a dairy in Civiana situated at an altitude of 525 m, in the heart of Alta Carnia.

BLU RAMANDOLO
Small size cheese with a blue coloured mould refined in small tubs and covered with the pomace of one of the most noble wines from the Friuli region. The distinct note of the mould combined with those of the honey-like and fruity Ramandolo create a bouquet of perfumes and tastes worthy of a "cheese for thought" well-balanced between spicy and sweet.
Expiration date and conservation
6 months. Conservation: 14°C

CASEIFICIO PEZZANA 2
www.pezzana.it

For 70 years, Caseificio Pezzana has used its innovation and creativity to come up with unique specialty products, interpreting the traditional recipes of the Piedmont region in new ways, using new formats and fancy packagings to arouse the curiosity and the palate of the ever more discerning modern consumer.

SPADELLINO
Our small tominos are the kids favourite yet also loved by adults. Their small size, plus the ease and speed of cooking, make them the perfect meal to be enjoyed by all family.
Expiration date and conservation
30 days at storage temperature from 0 to 4°C.
International certifications
IFS,BRC,ISO 22000,ISO 22005.

ZAPPALA'
www.zappala.it

Zappalà was born in 1913. At the beginning it was only a small artisan dairy business. Nowadays, it is one of the most important Italian companies in the dairy sector. Thanks to a huge production capacity divided in 3 product-specialized plants, it is the widest Sicilian cheese supplier for the Italian retail market and in more than 20 world countries.

I MAGNIFICI
A range of traditional Sicilian sheep and goats milk cheeses made exclusively with sheep's and goats milk from Sicilian pastures. Thanks to their versatility they are ideal both as cold starters and as grated cheese to flavour delicious dishes.
Expiration date and conservation
Shelf life: 120 days. Store between +4/+6°C
International certifications
BRC, IFS.

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20 WAYS
www.twentyways.co.uk

20 Ways Ltd is based in London. It was born to spread the Italian 'Gusto' and it serves the hospitality sector across the UK, with its supreme line of authentic Italian products.

SWEET PISTACHIOS CREAM FROM BRONTE
Our 'Pistachio Cream' is a sweet treat to your breakfast. It is a special selection of pistachios pure paste that can be spread on a toasted bread to kick off your day. Pastry chefs, restaurants as well as coffee shops, uses it as a very special filling or topping together with either ice cream or dark and white chocolate. pistachio cream is loved by people from all over the world.
Expiration date and conservation
Shelf life 18 month. Keep refrigerated after opening.
International certifications
Halal (pending).

BISCOTTIFICIO ROSSI
www.biscottificiorossi.it

Since 1960 we have been producing Biscuits of Novara. Biscuit with milk, cocoa and Meringue.

BISCUIT WITH MILK
Biscuit dry milk based with a high nutritional value, ideal for baker breakfast and snacks.
Expiration date and conservation
10 months.
International certifications
IFS.

DOLCIARIA ACQUAVIVA
www.dolciariaacquaviva.it

Dolciaria Acquaviva, Neapolitan company that since 1979 produces and distributes bakery products in Italy and abroad, has a purpose to create unique products that are attractive to the market. The best raw materials, the continuous monitoring of the quality standards of process and products attention to changes in habits and tastes of consumers, are features that lead us to get more and more approvals in the field of bakery products, in Italy and abroad.

TIFFANY BLACK & WHITE
A 150 grams sumptuous which is a lovely explosion of taste and happiness the Unique shape, the funny little stars of sugar and soft hazelnut cream and white chocolate glaze Tiffany Black & White is a unique and irresistible taste.
Expiration date and conservation
8 months. Store at +18°C.
International certifications
IFS, BRC, ISO 9001, ISO 14001, Vegan Certification, FDA.

FORNO MIOTTI
www.fornomiotti.com

Established more than 80 years ago, in Campocavallo (Padova) by Cesare Miotti. Forno Miotti is now run by his grandsons Ferdinando and Luca Iaboschi that continue producing baked goods with the same care and passion of the past.

MINITARTS
Portion of 50 g in a convenient tray for a split use without crumbs shortbread with jam rich in four flavors apricot, strawberry blueberry and hazelnut.
Expiration date and conservation
Store in a cool and dry place (20 ° C ± 5). Best before end 6-8 months.
International certifications
IFS, BRC.

ANTICA GELATERIA DEL CORSO – FRONERY ITALY
www.anticagelateriadelcorso.com

Our history begin in an elegant café in Roma. It was the early 19th century and to everyone it was a fashionable meeting place in which to taste excellent gelato to the music played by a small orchestra. Each flavour was a symphony, hiding a secret note within the creaming technique. A true art that, together with a great gelato-making tradition, gave each flavor its legendary creamy character. That tradition lives on today as an essential part of our history, the history of Antica Gelateria del Corso.

IL TARTUFO CIOCCOLATO
Chocolate ice cream and egg cream ice cream covered with cocoa.
Expiration date and conservation
18 months at a storage temperature of -18°C.

CALLIPO GELATERIA
www.gelateriacallipo.com

Callipo Gelateria is a company producing premium Gelato and sorbets made with high quality fresh Italian milk and cream, and with the best raw materials obtained in their lands of origin. Specialities: tarts, fruit desserts, cakes and bulk products intended for all distribution channels.

OVAL ORANGE SORBET
Creamy and delicate, this Oval Orange from Calabria sorbet maintains the natural freshness of the citrus fruit. It is characterized by a fresh and intense flavour deriving from the high percentage of pure orange juice used in the recipe. Gluten-free. This product does not contain hydrogenated fats and GMO ingredients.
Expiration date and conservation
36 months. Store at -18°C.
International certifications
BRC, IFS, HDA.

EUROSNACK FORNO DAMIANI
www.fornodamiani.it

Eurosnack, owner of the brand Forno Damiani, started up 75 years ago. Nowadays the company is experiencing a remarkable and decisive industrial boost, with a focus on the high quality of products and the constant research investment.

CROCCANTELLE
Oven baked savory snacks.
Expiration date and conservation
12 months, store in a dry cool place.
International certifications
BRC, IFS, Halal.

SOCADO
www.socado.com

Socado is a confectionery food company that operates in the world of chocolate since the early '70s. Socado produces pralines in gift boxes and bags, chocolate bars, spreads, semi-finished chocolate based products for the confectionery industry, seasonal products and Easter eggs.

DOLBLOC
Dark chocolate with 30% cocoa, ideal for making many mouth-watering recipes, divided into manageable 100g Cubes to facilitate the calculation of the portions.
Expiration date and conservation
24 months.
International certifications
ISO22000, BRC, IFS, Smeal Pillars, on demand we can also produce Pareve, Ufe, Fairtrade certified products.

AKELLAS
www.monks.it

Akellas is the confectionery company which launches Monk's balsamic candies in 1964, in order to combine the tradition of the age-old recipe with high quality, totally selected ingredients, the experience of skilled professionals and the efficiency of cutting-edge technology. In addition to Monk's balsamic candies, Akellas also offers candies made with and without sugar.

FARFALLINA
Assorted Fruit Mini candies (1 gram) in 5 flavours.
Expiration date and conservation
Store in a dry place at room temperature for 3 years.

CERRI
www.lattecerri.it

Founded in 1870 in Buronzo Piedmont (60 km from Turin), specialized in dairy products, dessert, UHT ice cream, pastry and restaurant cream.

UHT ICE CREAM READY TO USE
Tipically Italian ice cream, high quality.
Expiration date and conservation
8 months.
International certifications
Organic, Halal.

EUROVO
www.nonna-anita.it

Eurovo is a leading company in the eggs sector that keeps a keen eye on the well-being of its hens through the control of all the steps of the production chain. Eurovo grants a complete range of innovative products, liquid and frozen eggs, egg powders, polpette from barn, free-range, organic farms. And it has introduced the new brand Nonna Anita, a range of cake mixes, spray creams, alcoholic flower and innovative topping for whom want make home-made cakes quickly and easily.

TIRAMISÙ CREAM
The powder preparator for Tiramisù Cream Nonna Anita ensures perfect results easily in a few minutes. For the preparation all you need is 375 g of dairy farmers pure cream, a bowl and a mix whisk, without baking. It contains barn eggs and is gluten, palm oil, hydrogenated fat and preservatives free.
Expiration date and conservation
24 months, store at ambient temperature.
International certifications
Gluten free.

FRACCARO SPUMADORO
www.fraccarospumadoro.it

Founded in 1932 in Castelfranco Veneto, Pasticceria Fraccaro specialized in the preparation of naturally-leavened cakes panettone, focaccia, panciera, colomba. The expertise and care applied during the production process were key ingredients for success and they still are today. In the last 15 years Fraccaro Spumadoro decided to create a completely organic patisserie line Pasticceria Fraccaro Bio.

PANFRUTTONE
Our greatest classic goes large: a leavened dough, very similar to the panettone dough, with raisins, candied orange peels, amaretto frosting and sugar grain.
Expiration date and conservation
Best before 6 months from the date of production. Keep cool and fresh.
International certifications
IFS.

G7
www.g7gelati.it

G7 is an Italian family company established in 1998 and based in Bologna, that produces traditional Italian Gelato, organic Gelato in 100% compostable packaging and lactose-free Sorbets for retail and foodservice in different sizes.

PGI HAZELNUT GELATO
Hazelnut Gelato prepared with fresh high quality whole milk (60%), PGI Piedmont Hazelnut paste (10%) and decorated with whole roasted PGI Piedmont Hazelnuts. Our Gelato cubs are hand-filled and hand-decorated. Gluten free. The product does not contain GMO or GMO derived ingredients.
Expiration date and conservation
24 months from production date. Storage keep at -18C°. Do not refreeze after defrosting.
International certifications
ISO 9001:2008, FSSC - ISO 22000, IFS HL.

GRANBON
www.granbon.it

With a strict and careful selection of ingredients, Granbon guarantees high quality finished products. Always researching of new flavors, its intent is to pursue a food quality policy while keeping an affordable cost to the public.

LE BRUSCHETTE
Slices of crunchy toasted bread in various flavors. Over baked, not fried. Available with extra virgin olive oil, with rosemary, with garlic and basil, with tomato and basil, speck and black pepper flavored, with sesame seeds, with turmeric and ginger. 250 gr pack.
Expiration date and conservation
Maturity at production date: 300 days. Must be stored in a cool and dry place.
International certifications
IFS v.6.

GHIOTT DOLCIARIA
www.ghiott.it

Ghiott Dolciaria is one of the main confectionery companies that produces traditional Tuscan pastries since 1953. The company is located in the Chianti region, central Italy and distributes its products also in whole Europe, North America and far east.

SINGLE-WRAPPED GHIOTTINI CANTUCCINI
Ghiottini Cantuccini have been baked with passion since 1953 and since that time the recipe has never been changed: we still make them only with fresh and quality ingredients, without preservatives or colourings. The Ghiottini are also available in the single-wrapped packaging to be sold in the Horeca market.
Expiration date and conservation
18 months. To keep in a cool and dry place.
International certifications
BRC, IFS.

ELLEDI
www.elledi.com

Elledi is a company focused on confectionery products. Currently consists of two factories and 160 employees with a yearly turnover of 30 million euros. The Company holds a large products portfolio such as shortbreads, layerpies, tarts as well as croughnuts but the core business is the wafers production which represents nearly the 75% of the total turnover.

POKER WAFER 45g
45g wafer portions in a special Horeca box, in 5 flavours: cocoa, hazelnut, vanilla, cappuccino and lemon.
Expiration date and conservation
12 months.
International certifications
Halal and Kosher.

GRISSIN BON
www.grissinbon.it

Grissin Bon has been operating for over 60 years in the production and marketing of bakery products such as breadsticks and toast rusks. Grissin Bon has five manufacturing plants, one in Canada. The company works with many different sales channels such as wholesalers, retailers, independent sellers, large resellers, large-scale retail trade and catering. Grissin Bon produces private labels for the most important national and international large-scale retail trade.

FAGOLOSI CLASSICI RISTORANTE
The Fagolosi are made with wheat flour and enriched with the flavour of olive oil and a light salting on the surface. The accurate manufacture and the careful choice of cooking times make Fagolosi friable and crisp. To enjoy the fragrance of Fagolosi in convenient portions in classic flavour or with rosemary or with sesame seeds. Available in 480 g packs.
Expiration date and conservation
180 days. Do not expose to heat. Store in a cool dry place.
International certifications
BRC, IFS.

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HAUBIS
www.haubis.at

We are a family owned company in the 6th generation. Our range consists of approx. 330 pre-portion ready-to-bake-products, pre-baked products, frozen products and gluten-free-products. 32% of our production is certified organic.

BUFFETSGOURMETBREADS
The perfect bite-size offerer for breakfast and seminar snacks.
Expiration date and conservation
Deep-frozen, 12 months velocity.
International certification
Organic certification by SGS-Austria, IFS, Halal, AMA certification.

AMARELLI FABBRICA DI LIQUIRIZIA DI FORTUNATO AMARELLI & C.
www.amarelli.it

Amarelli's history finds its real and metaphorical origins in the wonderful Region of Calabria. Old records testify that the Amarelli family was interested in the roots of a particular plant which grew wild along its wide Ionian coastline the seventh century. In year 1731 Amarelli established a 'condo', one of the first pre-industrial organization in order to extract the juice of the sweet oak plant. So, shiny black liquorice was born for children's pleasure and for everyone who enjoyed eating a very natural product.

LIQUORICE EXTRACT
Brown powder, uniform, impalpable, and soluble dry intense aroma, well balanced typical taste.
Expiration date and conservation
3 years.
International certifications
ISO, Kosher.

PUGLIA SAPORI
www.pugliasapori.com

For 25 years, Puglia Sapori has been specialized in production of conventional, gluten free and organic snacks.

TARALLINI SNACK GLUTEN FREE WITH EXTRAVIRGIN OLIVE OIL
Typical bakery product with an amber-golden brown color. Available in a 30 g bag.
Expiration date and conservation
9 months. Store in a cool, dry place, away from light and heat.
International certifications
BRC, IFS.

CDM FOOD
www.cdmfood.it

Located in Puglia, Pugliaimpasti is a symbol of the best Apulian traditional bakery since 1987, with a wide range of typical bakery products. All of our products are suitable for catering and Ho.Re.Ca.

LINEA SNACK
A range of products in practical sizes designed for catering and the Horeca Hint for sliced snacks we have tastier snacks following the traditional Apulian recipes, available in traditional or with farmed seeds from 40 gr in packs of 250 g. We also have Quacretti with bacon taste and with potatoes and rosemary taste, and Stuzzichini with farmed seeds or with pizzaiola taste, both in sizes from 40 g or available in packs of 250 g.
For the sweet palates we have the Pagottini line, products of fine Italian pastry which are bundles of pastry stuffed with cacao-hazelnut, apricot jam and apple jam in single serving packs of 30 g or available in the six pack of 180 g.
Expiration date and conservation
12 months.
International certifications
Iso 9001, IFS.

A.D.R - AZIENDE DOLCIARIE RIUNITE
www.sassellese.it

The company history has always been strictly bound with the beautiful area in which we live, starting from the name, a tribute to Sassello, a gorgeous area of the Ligurian Apennines that claims its confectionery vocation since the mid nineteenth century with the handmade production of the traditional Amaretto Morbido.

SOFT AMARETTI OF SASSELLO
Baked confectionery product. Amaretto has a rounded shape with chapped upper surface, it is soft with typical almond taste.
Expiration date and conservation
Shelf life 6 months. Keep in a cool and dry place away from sunlight.
International certifications
ISO 9001, Skal cert. IFS and BRC, environmental ISO 14001.

MONTEBOVI
www.montebovi.com

Montebovi has always been committed in producing high quality products. The research of the right ingredients is one of the essential steps in the creation and preparation of simple and genuine products.

MINIONS
Cocoa Bisc, as with 6 vitamins, iron and calcium.
Expiration date and conservation
18 months.

PESCARADOLCE
www.falconedolciaria.com

Founded in 1997, the company is specialized in the confectionery industry. We manage to combine the modern needs of the snack with the traditional taste of our land. We brought Amaretta into Italy preserving the 'tradition' of the classic Cookies but using an all-Italian recipe.

COOKIES
Falcone's cookies are inspired by the classic American cookies with the addition of an all-Italian touch. Palm oil free.
Expiration date and conservation
12 months.
International certifications
BRC, IFS.

ROBERTO INDUSTRIA ALIMENTARE
www.robertoalimentare.com

Since 1962, Roberto Alimentare has been producing bakery products by using natural and high quality ingredients, made through a careful processing method. The range includes bread, breadsticks, snacks and a vegan line.

CROCCHINI BREADSTICKS
Tasty crispy and light, with an irresistible aroma that combines with the appetizing flavor of rosemary in a recipe that is ideal for snacks and aperitives. Available in a 350 g bag with 10 single servings.
Expiration date and conservation
300 days. Store in a cool and dry place.

VALLEDORO
www.valledorospa.it

For more than 60 years Valledoro has been a leading manufacturer of high quality baked products such as Breadsticks and salted snacks of several shapes and flavours. Our products are divided into 3 main lines: food service, Delicatessen and family Packs.

SATINÉ BREADSTICKS
The new breadsticks with an original shape and taste. With extra virgin olive oil to make them more tasty and crunchy. Hotel&Ca packs of 240 g.
Expiration date and conservation
6 months. Store in a cool and dry place.
International certifications
BRC, IFS, ISO 9001:2008.

CIOCCOLATO LA MOLINA
www.lamolina.it

La Molina is a Tuscan company dedicated to the production of the finest artisanal chocolates. The name 'La Molina' has ancient roots. Riccardo Fazzari, the Tuscan artist who created it and who designed the company branding and packaging, wanted to pay tribute to "Molina", the nickname of the personal chocolate maker of Maria Theresa of Habsburg (or of Austria), wife of Louis XIV the Sun King.

ONCE UPON A TIME
Milk ganache with whole hazelnuts and Tonka bean from Portugal. Lactose free. This product may contain traces of various nuts, peanuts, sesame, cereals with gluten and eggs.
Expiration date and conservation
18 months. Store in a dry place (16°C-18°C).
International certifications
FDA.

NUTKAO
www.nutkao.com

Nutkao, founded in 1982 by Giuseppe Bracca, produces spreads and semi-finished products for the confectionery industry. The company has grown over the years to become an international leader in the production of spreads in the Private Label sector. Moreover, it plays a significant role in the Italian market of semi-finished products for the confectionery industry.

FOOD SERVICE LINE
The classic hazelnut spread or white cream spread with market leading quality through diligent sourcing of our raw materials and traditional processing methods. All our spreads are gluten free, Halal and Kosher certified. The line, exclusive to food service providers, is a line of spreads and creams in formats designed to satisfy the needs of bakeries, ice cream parlours, hotels, pastry makers, crêperies and yogurt shops.
Expiration date and conservation
18 months.
International certifications
HSPO and Kosher.

RUGGERI
www.ruggerishop.it

Ruggeri is an Italian company founded in 2004, that commercializes special flours, yeasts, bread and cake mixes which meet the needs of those who love genuine food. Ruggeri's products contain natural ingredients only. Well-performing, easy to use and versatile, they are perfect for all uses.

ACTIVE SOURDOUGH WITH WHEAT GERM
It's a cubic sourdough yeast, when added to any kinds of flour, it increases their organoleptic qualities. It improves the fermentation and the development of the dough, enriching the aroma and making the final product lighter, more friable and digestible. It replaces brewer's yeast and it's perfect for bread, pizza, focaccia, breadsticks, crackers.
Expiration date and conservation
6 months. Keep in a fresh, dry place, max 25°C.

TONITTO 1939
www.tonitto.com

Tonitto has a long experience in Italian ice cream manufacturing. In the business since 1939, its commitment to a refined, classic recipe has lately brought the company to become one of the most appreciated wholesalers firm in Italy.

BAG IN BOX
Bag in box 3.0 helps your business with a single gesture you can now craft an authentic Italian ice cream in 20 different flavours. Our mixtures are "instinct and ready to use just call box. It. There is nothing else to add: no water, no milk, no other semi-finished ingredients.
Expiration date and conservation
12 months. Store in a cool, dry place. Once the package is opened, the ice-cream mixture should be used quickly and stored in a refrigerator at +4°C.
International certifications
BRC, IFS, UTZ, BIOFORG (raspberry sorbet).

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ALCAR UNO
www.alcaruno.it

Alcar Uno was established in the Lucchesi in Emilia Romagna, a land where the art of producing cured meats dates back thousands of years. To achieve the best result, we combine traditional knowledge with constant innovation and technology improvements, in order to maintain high quality standards for all of our products.

DRY CURED HAM DEBONED ALL NATURAL
Dry cured ham deboned, seasoned 10 months all natural, without preservatives.
Expiration date and conservation
TMC 180 days. Conservation +2/+4°
International certifications
IFS, BRC.

CARNESÌ
www.bioallevo.it

To call yourself an organic advocate is not enough, you have to really believe in it. For Bio Allevo, it has never been just a "fashion", but a true vocation: producing organic meats and salami's to bring the real pleasure of quality to your table, the complete range organic beef, pork, poultry.

BRESAOLA
Bresaola is a cured meat from beef. Salted and maturing in 21/40 days. The anatomic cut used is the topside, one of the most valuable cuts of the animal thigh.
Expiration date and conservation
90 days vacuum pack. Conservation: ≤ 4°C.
International certifications
Organic, IFS, Halal.

ERMES FONTANA
www.fontanaermes.it

Fontana Ermes is an Italian company specialized in production of Parma Ham and all traditional Italian charcuterie and meat cooked such as Salami, Coppa, Pancetta, Bresaola. Founded by Mr. Ermes in 1959, the company has always been managed with dedication and passion by the Fontana family. Mr. Ermes began his business selling and curing 17 hams, today it counts over 400,000 pieces.

CURED PARMA HAM
Parma Ham is an all-natural product made from only two ingredients: pork leg and sea salt. To become Prosciutto di Parma, the pork legs have to be specially selected, salted and cured for at least 12 months.
Expiration date and conservation
180 days.
International certifications
OHSAS 18001, UNI EN ISO 9001:2008, UNI EN ISO 22005:2008, UNI EN ISO 14001, UNI EN ISO 22000:2005, ISO 50001, BRC, IFS, Organic, Gluten free, HAS CCPB, EMAS.

SALUMIFICIO PEDRAZZOLI
www.salumificiopedrazzoli.it

Salumificio Pedrazzoli, born in 1951, is today a leading producer of organic and traditional meats. It is a direct loop company, a structure unique in its kind, where farming, slaughtering and processing are truly integrated and all Pedrazzoli's property. All our products are made without milk by-products as milk flours, lactose and gluten. Furthermore, our Primavera line does not use preservatives.

IL DOSSO SAN DANIELE RAW HAM 20 MONTHS
The typical characteristic of the San Daniele ham is its ficile shape and the "trotter" in the far end of the leg. It is obtained from fresh 100% Italian heavy pork meat and production is limited only to the natural borders of San Daniele. After 3 months in resting cells, prosciutto San Daniele is seasoned for 14 months. The San Daniele Dosso of the Q+ line has a longer ripening period of 20 months. Weight with the bone: 6 kg 11, without bone (from kg 9/10).
Expiration date and conservation
12 months with bone, 180 days without bone.
International certifications
BRC, BCI 1.5, JAS.

BOMBIERI
www.salumificiobombieri.it

An idea, a project, an enterprise, a family. Carlino Bombieri, his wife Antonietta and later their children, have given life and value to their long-standing experience and passion with the birth of Bombieri. Their commitment to produce supreme quality cooked hams and a wide variety of typical cut meats in the respect for Italian traditions and to deliver them to your table.

FESA DI TACCHINO AL FORNO NAZIONALE "NATIVA" ROLLÉ SV
Produced with topside national turkey breasts and skinny. It is cooked in the steam oven at high temperature that enhance the flavor of the spices. After cooking and packaging, it is pasteurized in order to exalt the aromatic characteristics, quality and guarantee its food security and conservation.
Expiration date and conservation
Shelf life 150 days from the date of packaging. Storage between +1°/+4°C.
International certifications
ISO 9001:2008, BRC, IFS.

CESARE FIORUCCI
www.fioruccifood.it/en

With a tradition stretching over 130 years, Fiorucci's philosophy of innovation and attention to details has made one of the favourite consumer brands in Italy, known for its quality and handmade character. We believe in our values like respect for diversity, entrepreneurship, fairness and teamwork. With the spirit we are able to give only the best of Italian salumeria and cold cuts to all our consumers.

ROSTELLO
The most famous Roast Ham in France, steamed and browned in the oven at high temperature using the noblest part of the pork with natural flavorings to obtain slices crunchy "external" and "fragrant".
Expiration date and conservation
100 days for the bulk version and 30 days for the slices version. Conservation at 1/2/4°C.
International certifications
IFS, BRC, ISO 9001:2008, Haccp.

GABBA SALUMI
www.gabbasalumi.it

The Gabba Salumi activity began over 30 years ago. We produce and commercialize regional processed meats as well as the entire range of the national cured meat traditional products, manufactured in the most prestigious laboratories.

SALAME 'NATURELLO'
Small salami low of salt. In comparison to our traditional salami we recover by 30% the contain of salt (chloride of sodium) in order to offer the healthier version of salami and, at the same time, to maintain its original organoleptic characteristics. Sacked in natural bowel, the product does not contain gluten and derivatives of the milk.
Expiration date and conservation
90 days of the date of production.

SCHERZERINO
www.scherzerino.it

The story of La Rocca family and Scherzerino has been handed down from father to son. Everything started in 1940s with Scherzerino's grandfathers, a butcher and selected livestock. Then it was up to his son Antonio and today it is a lively young company thanks to the work of Scherzerino's successor and his dedicated, qualified staff.

LOMBO NERO SCHERZERINO
This delicacy is made from Nero Casertano, an autochthonous breed of black pig, with the acding of whole wheat sea salt, Moscato wine from Nuova Acaruso, herbs and spices. Seasoning: 12 months. Weight: about 8-10 kg.
Expiration date and conservation
180 days. Store in a cool and dry place away from direct sunlight.

ALIMENTARI RADICE
www.alimentariradice.com

The origins of Alimentari Radice date back to the end of the Second World War in Meda, a small town in the green Brianza, a few kilometers far from Milan. The company is specialized in the manufacturing of a wide range of gastronomic specialties, processed meats and meat-based products.

ROAST BEEF 'ENGLISH-COOKED'
Anatomical shaped product, obtained from beef silverside, salted, churned, hand-tied and oven baked; after the cooling is packed under vacuum. OGM free, gluten free, allergens free.
Expiration date and conservation
30 days. Don't puncture the package, store at a refrigeration temperature between 0°C/+4°C, once the packaging is opened, keep the product refrigerated and consume it within 2/3 days.

COMAL INDUSTRIA ALIMENTARE
www.comalsrl.it

Since its founding in 1980, Comal has focused on the production of cooked ham, from the choice of selected raw material to packaging, reaching levels of excellence in terms of quality and sales.

FETTA FACILE
2 slices high quality cooked ham in 3 flavours: classic, smoked, with herbs, with pepperoncino and with truffle.
Expiration date and conservation
Shelf life 180 days, 120 days from delivery.
International certifications
IFS, BRC.

F.LLI GALLONI
www.galloniprosciutto.it

Fratelli Galloni has been producing high quality Parma ham since 1980. Our method is still artisanal, and starts from an extreme care in the selection of raw materials. Salting is carried out by hand, seasoning is made mainly with natural air and is much longer than average.

PARMA PROSCIUTTO IN BARRIQUE (BONE-IN)
This Parma Prosciutto ends its aging into "the red wine barrels. After 18 months of seasoning it remains in the old barrels for additional 4 months. The wine yeast enriches the meat generating a special and delicate flower savour for an extraordinary taste experience.
Expiration date and conservation
To be stored in a cool and dry place, preferably at < 20°C.
International certifications
UNI EN ISO 9001:2008, IFS, BRC.

GELLI SALUMI
www.gellisalumi.com

Gelli Salumi, specialize in production of cured meats of fine quality, offers a wide range of pork salami, such as the Finocchiona (fennel salami) PGI, the traditional Tuscan salami, the unique salami with our local onion, the PDO Tuscan ham, wild boar salami and sausage, truffle salami and sausage, and many other products strongly tied to the Tuscan farming tradition.

WILD BOAR SALAMI
This medium grinding salami is made by wild boar and pork meat, and finely spiced with pepper and garlic, as usual in Tuscan tradition. Curing time: 30-40 days. Available in 3 kg, 1.5 kg, 800 and 200 g size, unpackaged or vacuum packed.
Expiration date and conservation
Best before: 180 days from packaging date. To keep between 0 and +18°C. If vacuum packed: between 0 and +12°C.
International certifications
IFS, BRC.

LIMONTA PROSCIUTTI
www.dolcevalleprosciutti.com

Limonta Prosciutti in the heart of Brianza, a exclusive distributor for Prosciutto Dolcevalle, procured in Langhirano in the heart of the typical area of Prosciutto di Parma, in the plant owned by the Limonta family and founded in 1976.

PROSCIUTTO DI PARMA DOLCEVALLE 'SELECTION' (18 MONTHS' PDO SO PIATTO
The secret of Prosciutto Dolcevalle is a combination of two ingredients: the selection of the best meats by skilled artisans and traditional processing methods. Seasoning 18 months. Weight kg 9.

Expiration date and conservation
Boned: 180 days. Store in a refrigerated room <16/17°

International certifications
UNI EN ISO 9001:2008.

COOPERATIVA PRODUTTORI SUINI PRO SUS
www.prosus.it

Pro Sus is a cooperative of pig producers with 60 member breeders, completely belonging to the agricultural world. We process only pigs born and reared in Italy following the strict protocols of the PDO Parma and San Daniele circuits. This ensures a complete traceability of the meat, from the breeding to the consumer's dish.

BREADED LOIN CUTLET
The breaded cutlet derives from the anatomical cut of the pork loin. We produce two kind of breaded cutlet: raw and IQF frozen, packed in carton boxes of about 5 kg; we also produce pre-cooked breaded cutlets, fried in sunflower oil, IQF frozen and then packed in 2,5 kg carton boxes.

Expiration date and conservation
360 days from production date.

International certifications
IFS, BRC, sanitary authorization for export to USA and Japan.

SALUMIFICIO CAMPIDANESE 'SU SARTIZZU'
www.susartizzu.com

In Monastir, a sunny and quiet village 20 Km from Cagliari, the passion for the good cookery has been transformed into an art which is handed on from father to son. Still today the Salumificio Campidanese Su Sartizzu preserves antique family recipes to produce salted-meat delicatessen with a unique and inimitable taste.

MUSTELA
From the adult, full-grown pork counterflies, flavoured and aged for as much as 60 days, is obtained Mustela, a typical product of Sardinia having a sweet-yet slightly peppery flavour. Preserved in pieces weighing about 1,000 gr or in packaged pieces.

International certifications
CEE, export CE Haccp.

SALUMIFICIO SOSIO
www.labresaoladebaita.it

The company history starts in Sernogo, in Alta Valtellina, in the early 1950s. Thanks to the care and ability of our grandpa, a new little first production of bresaola was started and with it also the story of our brand. Today there are two plants: Chiuro, that is dedicated to production and Semogo, that instead is perfect for seasoning.

BRESAOLA DE'BAITA' (AIR DRIED CURED BEEF)
Produced with the choice top cut, the excellent selection of beef leg, the Bresaola De'Baita' distinguishes itself in every sense to the table, because it is distinctive and delicate in flavour and to the sight, for the way of keeping its natural and homogeneous red colour on the slice, to the smell, thanks to the secret recipe, which is prepared with and to the touch, for its firm and evenly soft texture, result of a careful drying and seasoning process. Weight 2,1÷4 kg. Since 2011 the company's products range has extended with the De'Baita' Halal certified Bresaola.

Expiration date and conservation
Expiration 90 days from packing date. Keep cool +2/+4°C

SALUMIFICIO MOTTOLINI
www.mottolini.it

We have been procuring bresaola since 1986 in Poggiridenti Valtellina. We started our company for passion, in a unique place that has been dedicated to agriculture, viticulture and the production of high-quality cured meat since its origins. Bresaola Mottolini is synonym for quality.

BRESAOLA GRAN GUSTO
From the beef's leg muscle and thanks to a handcrafted production following Valtellina traditions, we obtain a product with an intense but harmonic taste and a hard and elastic consistency. Bresaola Gran Gusto is perfect for the ristorazione sector.

ROBUSTELLINI
www.robustellini.com

The company's activity dates back to 1949, in Grosotto, in high Valtellina, thanks to the initiative of our beloved grandfather Piero. His suggestions helped us to grow and move to Nuova Olonio, in a new a modern factory where perfectly matching handcraft mastery with the latest production systems we can guarantee products of unique and constant quality for our customers.

BRESAOLA DELLA VALTELLINA IGP PUNTA D'ANCA 'BLACK LABEL'
The Black Label Bresaola is only manufactured with high quality selected beef meats, virtually with no fat, processed according to the strict PGI protocol guidelines and undergoing a long seasoning cycle. Weight is about 3,0 Kg whole pieces.

Expiration date and conservation
120 days. Store in the refrigerator at 0÷4°C

International certifications
PGI, BRC, IFS.

SALUMIFICIO MARCHISIO
www.salumificiomarchisio.com

Salumificio Marchisio is an Italian family-run company, founded in 1958 and based in Parella, in Piedmont. We produce a whole range of gluten-free, high quality cured meat products.

MARCHISIO SALAMI WITH BLACK TRUFFLE
We make salami with black truffle following our classical recipe for the best Marchisio salami: to the traditional mixture of selected meat and spices, we add black truffle in flakes. Salami with black truffle is stuffed in natural bowels in Turista size (about 180 g).

Expiration date and conservation
Store up to six months in a dry and cool place. Ideally it should be hanged in air to let it 'breathe'.

SALUMIFICIO SORRENTINO
www.salumisorrentino.com

Salumifico Sorrentino was founded in 1982 by an outstanding artisan, Marino Sorrentino, a cured meat master. His art was handed down to his son Giovanni and the young grandchildren Marino and Ornella.

SPIANATA PICCANTE
Typical product with a flat shape ('spianata'), wrapped in synthetic casing with a selected lean and belly meats. Very spicy taste, size 2,5 kg.

Expiration date and conservation
6 months. Store in a cold and dry place.

International certifications
IFS, BRC.

MARTELLI SALUMI
www.martellinaturalmente.it

Founded in 1959 from a small slaughterhouse of farming tradition, the Martelli Group is made up of seven producing units pertaining to two different companies. Combined together, these develop a complete productive cycle from pig-farming to slaughtering, from the processing and distribution of the fresh meats, to the production of cooked and cured hams.

ROSEMARY HIGH QUALITY COOKED HAM
Rosemary high quality cooked ham is a master handcrafted ham, which is oven-cooked on a grill and hand-processed in line with the best tradition. A delicate blend of crushed spices and herbs is added during cooking.

Expiration date and conservation
160 days, refrigerate between +1/+4°C.

International certifications
USDA, BRC, IFS.

LENTI RUGGER
ww.lenti.it

Since 1935 Lenti is a family-run Italian company with four generations of expertise in cooked ham and roasts production, keeping the focus on our traditional workmanship together with a modern organization, technology and innovation.

ITALIAN BEEF CARPACCIO
Select Italian beef top inside round (punta d'anca), slow marinated and gently massaged to tenderize the meat. Expert seasoning and gentle drying maintains the fragrance and tenderness of this product, ideal to enjoy on its own or dressed with a drizzle of extra-virgin olive oil. Less than 1% of fat.

Expiration date and conservation
Shelf life 60 days. Storage temperature 0/+4°C.

International certifications
BRC, IFS, Gluten, lactose and casein free, no added Glutamate and Polyphosphates.

SALUMIFICIO MENATTI
www.menatti@menatti.com

Not only the use of selected meat, but also a special care in the processing and production of the Valtellina cured meat, enable us to offer to our customers a wide range of products with an exclusive and excusite flavor.

CARPACCIO DI BRESAOLA
Typical product from Valtellina, obtained from the finest beef leg cuts.

Expiration date and conservation
60 days.

International certifications
IFS.

SALUMIFICIO ROSSI – CA' DI PARMA
www.salumificiorossi.it
www.culaccio.com

The Rossi family inaugurates as producers of cured meats dates back to the 19th Century, when they procured their products in a small shop in the centre of the town of Fontanellato. Today the family is in its sixth generation.

CULACCIO
Culaccio is an exclusive product of Salumificio Rossi. Only the legs of full-grown, italian-bred pigs are used, actually the same kind as the ones used to produce the consortium regulated parmesan prosciutto. It is one of the few cured meats that does not contain any preservatives. Whole size pieces of 5÷6 kg in weight, also available in half size 2,5÷3 kg.

follow

ACETIFICIO MENGAZZOLI
www.mengazzoli.it

Vinegar in Mantua is a tradition dating back in time, inherited from father to son. The turning point was 1962, when Giorgio Mengazzoli had a dream controlling the vinegar handicraft tradition in Mantua and exporting it all over Italy and worldwide. Today Aceti Fini Mengazzoli is an organized company producing wine and balsamic vinegars, balsamic creams and seasonings.

APPLE BALSAMIC CREAM 'BRUNO HELD'
The balsamic cream with organic apples is a product based on 'Aceto di mele - Balsamico di mela' suitable to decor and enrich your courses. The dense and sticky texture remains stable on both dish and food. Available also with Aceto Balsamico di Modena IGP suitable for stuffing canapés and appetizer.
Expiration date and conservation
2 years from the production date. Keep cool, far from light sources. Once opened, keep in the refrigerator.
International certifications
Organic IT BIO 011.

BENVOLIO 1938
www.wellnessoils.it

Benvolio 1938 has been carrying on an act of love for almost one hundred years. Oil Piave is the result of this exclusive love that brings its products all over Italy from the Marca Trevigiana in Veneto Region to the Port of Venice, until the tables of all Italian people at home and abroad.

EXTRAVIRGIN OLIVE OIL ORGANIC PIAVE 1938
100% Italian Piave 1938 organic extra virgin olive oil is extracted from an accurate selection of the best olives grown in Italy. It is a superior category olive oil extracted directly from olives solely by mechanical processes. The smoking point of this oil is 210°C (410°F) and is not recommended over 190°C (374°F). Sold in a 100% recyclable, 500 ml can.
Expiration date and conservation
Shelf life: 18 months. Store in cool, dry place away from light and heat sources.
International certifications
Vegan Ok, Organic, Kosher.

REDORO
www.redoro.it

Redoro, located in Grezzana, in the lush green hills of the Val d'Illasi area, north of Verona, has for many years produced high quality 100% Italian extra virgin olive oil with the method of cold pressing, which maintains unaltered the natural organoleptic properties of the fruit.

REDORO EXTRAVIRGIN OLIVE OIL
Extra virgin olive oil 100% Italian.
Expiration date and conservation
18 months. Keep in a fresh place away from light and heat.
International certifications
BRC, IFS, ISO 22000.

GABRO
www.gabro.it

Gabro is an ancient European organic oil mill. Gabro's production chain starts from the olives orchards that surround the factory. Olives are picked up, supplied to the oil mill and processed in 24 hours. The oil mill is equipped with three production lines able to process up to 60,000 kg of olives a day. The bottling line, totally automated, is able to produce 3,000 bottles per hour.

ORGANIC EXTARVERGINE OLIVE OIL
Organic 100% Italian extra virgin olive oil.
Expiration date and conservation
18 months. Store in cool and dry place away from direct light.
International certifications
NOR.ISO, JAS, FDA registration, Kosher.

BELLEI LUIGI E FIGLI
www.bellei.it

Acetaia Bellei is a family owned company manufacturing balsamic vinegar of Modena since the 18th Century. The core of the production is represented by 3,000 oak barrels with a capacity ranging from 220 to 10 liters, where the vinegar matures and ages for years in the total respect of a recipe and a manufacturing process handed down from generation to generation inside the Bellei family.

BELLEI BALSAMIC VINEGAR OF MODENA
Balsamic Vinegar with density 1.18 obtained by the slow and natural acetification of cooked grape must and wine vinegar. The grapes used are selected 100% Italian grapes, no colorants or preservatives are added.
Expiration date and conservation
Best before 5 years, store at room temperature.
International certifications
IGP, BRC, IFS, FDA.

ALCE NERO
www.alcenero.com

We are a group of organic farmers, beekeepers and processors who have been striving to produce good food that provides the right nourishment since the 1970s. Our nearly 300 organic products are mostly farmers' recipes processed in Italy but we also have a fairtrade organic line from our Latin American producing partners.

ORGANIC PEELED TOMATOES
Alce Nero organic peeled tomatoes from the Apulia, Basilicata or Molise regions are selected and harvested exclusively when they have reached the perfect level of ripeness, so that the distinctive aromas and flavours remain intact.
Expiration date and conservation
Shelf life 36 months. Keep refrigerated after opening and consume within 3-4 days.
International certifications
BIO 83407.

NATURELLO
www.naturello.eu

Naturello is specialized in the production of semi-finished vegetables, pesto, sauces and soups for the retail, food service and industry market.

PESTO ALLA GENOVESE 'I FRESCOBUONI'
Premium quality Pesto alla Genovese, made with selected ingredients, without preservatives and flavourings. With Grana Padano PDO cheese and Pecorino Romano PDO cheese.
Expiration date and conservation
Fresh: 60 days. Frozen: 12 months.
International certifications
BRC, IFS, Organic, Vegan, Global G.A.P.

PEDON
www.pedon.it

Pedon is a European well-established company engaged in processing, packing and distributing grains, pulses and seeds, conventional and organic, traditional and quick cook. Pedon is present in all sales channels either with own-brand products either as private labels in the grocery chains with more than 100 ranges.

MORE THAN PASTA
Four varieties of bean pasta: red lentil pasta, green pea pasta, chickpea pasta and yellow lentil pasta.
All of them are 100% natural and made of only one ingredient, kosher certified and GMO free. With this new product, we give the consumer the possibility to eat a real pasta that has double protein, double fibre, 30% less carbs compared with the normal one and also gluten free. It looks and cooks like pasta, but it's tastier and healthier. The packaging is 100% recyclable, made of a new food grade paper obtained from food by-products.
Expiration date and conservation
Shelf life 24 months. Store in a cool, dry and clean place, away from strong light and odours. Once opened reseal well the box.
International certifications
Gluten free, Kosher, Non GMO, FSC mix/Fsc packaging.

F. DIVELLA
www.divella.it

For over 125 years, Divella has been among the most important producers of pasta in the world, always sharing the typical Apulian values of goodness and genuineness.

SPAGHETTI RISTORANTE N.8
Durum wheat semolina pasta.
Expiration date and conservation
36 months. Store in a dry and cool place.
International certifications
ISO 22000, Kosher, Halal.

PASTIFICIO ANDALINI
www.andalini.com

Since 1956, the Andalini's family has been producing egg and semolina pasta, organic pasta are specialties following the most authentic and ancient Umbrian tradition.

ANDALINI LE BIOLOGICHE
Organic half whole wheat Semolina Cappelli pasta.
Expiration date and conservation
Shelf life 2 years. Store in a cool and dry place.
International certifications
Organic and Vegan certifications.

SGAMBARO
www.sgambaro.it

The love of our family for pasta has lasted three generations. Focusing with no hesitation on a green philosophy, in an honest and transparent way. We were the first company in Italy to receive the "100% Italian Durum Wheat" certification, in 2003, and among the first to start a new organic Italian wheat production.

SGAMBARO FOODSERVICE CONVENTIONAL AND ORGANIC PASTA
100% Italian durum wheat pasta.
Expiration date and conservation
3 years of shelf life, Years moisture, store in a cool and dry place.
International certifications
IFS, BRC, Kosher.

G.F.H.
www.gfhfood.com

The decades of experience gained by members of the company in the field of gluten and flour for special medical purposes and biological - accompanied by the identification and implementation of more specific and innovative technological products - has led to the development of the Gluten Free House project.

AMARANTO FRESH PASTA
Fresh filled pasta, extruded through bronze. "Ready-fry" in tank ATM.
Expiration date and conservation
40 days in a controlled atmosphere.
International certifications
BRC, IFS, Gluten free, Organic.

SOAVE
www.pastasoave.it

Soave was founded in the early '30s when Domenico Bianco opened the first factory for the production of fresh pasta in Francavilla Fontana, in the heart of Apulia. The deep knowledge and the selection of the best raw materials, together with the secrets of artisan processing, represent the result of more than 70 years of experience and love for the world of pasta of durum wheat semolina.

FRESH DURUM WHEAT SEMOLINA PASTA
The "natural" production process of Soave's Pasta is unique in the scenario of fresh pasta industrial production. The accurate hydration of the superfine flour and the slow pasteurization at a low temperature allow the natural respect of the times and the ways necessary to preserve the typical tradition of our products. The range includes fresh whole wheat pasta, fresh egg filled pasta, fresh gluten-free filled pasta.
Expiration date and conservation
Store in the refrigerator at 0°C/+4°C. Best before 90 days.
Certifications
IFS, ISO 22000:2005.

BIOSTOCK
www.biostock.it

Biostock, a company of the Probios Group founded in 2003, is a leader of organic raw materials in bulk. The company offers a wide range of selected and certified ingredients in several formats, such as grains and spices, legumes and grains, flours and starches, oils, condiments and deli products.

SORGHUM
Sorghum is a grass species cultivated for its grain. This cereal is grown mainly in tropical areas in Asia, Africa and America. Our sorghum is grown in Italy and it's a source of fiber and gluten-free.
Expiration date and conservation
5 kg pails 18 months, 25 kg pails 12 months.
International certificates
Gluten free.

ITALIA ALIMENTARI
www.ibis-salumi.com

Italia Alimentari is a food company specialized in cured meats present with its own plants situated in the areas valorizing the typical production by the brands PDO and PGI - Culatello from Zibello, Bresaola from Valtellina, Mortadella from Bologna, Italian Cacciatora Salami. The company is also specialized in the preparation of sliced products and in the confectioning of snacks and ready meals, disposing of 18 avant-garde processing plants.

GLUTEN-FREE SANDWICHES
The range will consist of 4 gourmet recipes - roasted ham and mushrooms, mozzarella cheese (lactose free) and tomatoes, tuna tomatoes and olives, shrimp and vegetables - to suit all tastes of the traditional sandwich lovers.
Expiration date and conservation
35 days.
International certifications
IFS, BRC.

MORGAN'S
www.morganspizza.com

Morgan's was established in 2007 for the production of frozen gluten-free pizzas. The large factory as our company headquarters is dedicated exclusively to the production of gluten-free pizzas and is equipped with specialized, modern equipment. The defining characteristic of Morgan's is unquestionably its reliability, precision and ethical approach to business.

DEEP FROZEN GLUTEN-FREE MARGHERITA PIZZA
Weight 340 g, diameter 30 cm. The pizza is packaged in film.
Expiration date and conservation
Shelf life 12 months. Stores at -18°C.
International certificates
UNI EN ISO 9001:2008.

PIADA D'ORO
www.piadadoro.com

Piada d'oro was born in 1996, affirming its experience already consolidated as laboratory from 1990. Our range includes piadinas, piada farcita with a filling and cassoni piadina folded in half and sealed around the edges with a variety of fillings. We produce chilled range and deep frozen range.

FROZEN CASCIONE WITH TOMATO AND MOZZARELLA CHEESE
Piadina folded in the shape of a half moon and filled with tomato and mozzarella cheese like 'calzone'.
Expiration date and conservation
Total shelf life 360 days, storage temperature -18°C.
International certifications
IFS, Organic.

GRUPPO MANGIARSANOGERMINAL
www.mangiarsanogerminal.com
www.germinalbio.it

Gruppo MangiarsanoGerminal is specialized in the production and sales of organic top quality food and healthy products. The Group produces organic sweet-bakery goods, as well as gluten-free, baby-food and healthy food products. Thanks to a partnership with a manufacturing company operating in the organic and vegan food industry, it has accordion to offer to the ready-to-eat food market.

READY MEAL PREPARED WITH CEREALS, FLAX, SESAME AND SUNFLOWER SEEDS
A complete dish, with an intense taste. The variety of cereals and the different types of seeds give to this dish a lot of particular tastes that explode in an amazing fusion.
Expiration date and conservation
30 days. Keep refrigerate between 0° C and +4° C.
International certifications
Q Certification Srl 11810-014.

MOLINO GRASSI
www.molinograssi.it

Molino Grassi is a leading mill specialized in the production of high quality flour and semolina. Born in 1934, it has been the first mill to start the organic production.

ORGANIC AND CONVENTIONAL FLOUR AND SEMOLINA
High quality flour and semolina useful for different purposes: pizza, bread, pastry, bakery, fresh and dry pasta and gluten free lines as well.
Expiration date and conservation
1 year for flour, 6 months for semolina.
International certifications
We have all the certification for the conventional and also the organic ones exporting all over the world.

TARTUFLANGHE
www.tartuflanghe.com

Tartuflanghe is a family company, manufacturing truffle specialties from Piedmont and gourmet products since 1980. Constant research for innovation creates cutting edge products, where tradition is revisited and new techniques are involved.

TRUFFLE PERLAGE
The Perlage range sees the light in 2010 when Tartuflanghe, first company in the world, applied the 'spherification' process to truffle water. It looks like caviar but tastes like truffle. This is the characteristic of the Truffle Perlage, crafted with Tartuflanghe winter black truffle juice (Tuber Melanosporum), that is obtained from the fresh truffles. The small beads can be used both for cold and hot dishes since the membrane can resist to a temperature of max 60-70°C.
Expiration date and conservation
18 months. Stores in the fridge between +2/+8°C.
International certifications
IFS, BRC.

BOVIS
www.bovis.it

Bovis is an Italian company active in the food industry and specialized in the production and sale of seasonings and granulated stocks for broth. Ever since it was founded, Bovis has always made healthy and natural food products free from gluten, glutamate and hydrogenated fats.

STOCKS IN GRANULAR FORM - GLUTAMATE FREE
Healthy and natural seasonings free from gluten, glutamate and hydrogenated fats.
Expiration date and conservation
Shelf life 36 months. Storage: cool and dry place.
International certifications
UNI EN ISO 9001:2015.

KAMUT ENTERPRISES OF EUROPE
www.kamut.com

The philosophy of Kamut International is to preserve the purity, uniqueness and authenticity of the ancient Khorasan wheat variety while promoting organic agriculture, fairness and sustainability for farmers. Today, Kamut brand Khorasan wheat can be found throughout the world in products including breads, pasta, pizza, cereals, snacks, pastries, crackers, beer, green foods and cereal drinks.

KAMUT KHORASAN WHEAT
Khorasan wheat is an ancient wheat, guaranteed under the Kamut brand to be always grown certified organic, never hybridized or genetically modified and is prized for its nutrition, ease of digestibility, sweet nutty buttery taste and firm texture. Compared to most modern wheat, it has more protein, amino acids, vitamins and many minerals, especially selenium, zinc and magnesium.
International certifications
Organic.

SIPA INTERNATIONAL
www.martinotaste.com

Sipa International is the first Italian couscous producer since 1994. The company is the official supplier of the most important French chains and it's growing quickly all over the world. Sipa also follows the Ha.Re.Ca market with special 3 kg and 25 kg bags.

COUSCOUS
Cous cous is pre-cooked and can be cooked in 3 minutes, it's volume arrives to 2.6 times. Thanks to quality studies the company has achieved this important result, so for the Horeca channel it is very important to know that the cous cous standard rehydration is 2 times instead of Sipa 2.6 times.
Expiration date and conservation
2 years in a dry and cool place.
International certifications
BRC, IFS, Kosher, Organic.

D.A.F.AL.
www.dafal-bio.it

D.A.Fal. is a family managed company established in 1825. We produce corn and other vegetables, organic and conventional, cultivated only in the province of Piacenza and freshly canned at our unique plant in San Giorgio Piacentino (PC).

ORGANIC SWEET CORN
Organic sweet corn kernels, grown and canned in Italy. 2630 ml can, drained weight 1810 g, net weight 2495 g.
Expiration date and conservation
4 years from canning.
International certificates
ISO 22000, IFS, EU Organic.

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26 FEBBRAIO - TARGATOCN

Not only Nut. Il successo della Nutella emerge anche dal latte alpino di qualità

Il prodotto simbolo del Colosso Ferrero nel mondo è la risultante di una filiera che seleziona e lavora l'oro bianco delle stalle piemontesi in sinergia con la Inalpi di Moretta

Not only Nut. La Nutella, la crema di nocciole che da decenni e da generazioni simboleggia il marchio Ferrero e la merenda pane & cioccolato preparata nelle case di tutto il mondo, deve il proprio successo a un sapiente mix in grado di coniugare la produzione industriale su scala planetaria con il mantenimento della originaria filosofia della tracciabilità degli ingredienti.

Tracciabilità a cui concorre quello che viene definito il "terzo segreto" del prodotto principe del Colosso dolciario albese impegnato a celebrare le proprie settanta candeline: il latte alpino, che attraverso un rigoroso lavoro di selezione e di lavorazione assicura un prodotto sostenibile, responsabile e censibile in ogni momento.

Dinamica a cui collabora in maniera decisiva il Gruppo Inalpi della Famiglia Invernizzi di Moretta, che da una parte ha instaurato e stabilizzato collaborazioni con centinaia di stalle e produttori piemontesi di "oro bianco", dall'altra ha accelerato sulle proprie dotazioni tecnologiche per fare fronte alla crescente domanda di latte pastorizzato e in polvere da conferire alla realizzazione del prodotto dolciario finale.

Una filiera dalle solide radici locali che dal latte di ottima qualità ha saputo far emergere il meglio del tessuto agricolo, allevatoriale e di ricerca e applicazione agroindustriale su scala mondiale.