

# Participants

95 participants for Sicily2Japan: Food and Beverage Virtual Mission.

# 'A RICCHIGIA SRL

## Producer

Country	Italy
City	BRONTE
Street	VIA CARDINALE DE LUCA 115
Web	<a href="http://www.aricchigia.com">http://www.aricchigia.com</a>



## Contact

Name	LAURA LUPO
Role	ADMINISTRATOR



## Description

A Ricchigia S.r.l. is located at the slopes of the Etna Volcano and it offers, to the Italian and international markets, natural food products deeply-rooted in a pure environment, since tens of decades.

The A Ricchigia's strength is artisanal processes and the highest quality of raw materials, such as the Bronte's Pistachio D.O.P. and Sicilian Almonds. Much of them come from the family firm, specialized in production and trade of Bronte's Pistachio and dried fruits, for over fifty years.

The Mission of A Ricchigia is to respect the values and cultural heritage of the cultivation of pistachios in the Etna area, fostering its market potential in Italy and abroad, in the continuity of traditional Sicilian pastry and cuisine.

The Vision of A Ricchigia is offering products with pistachio, and other high quality dried fruits, made with only natural ingredients and PDO, processed according to traditional techniques and dedicated to customers who care to taste, tradition and authenticity.

The values of A Ricchigia are:

- Respect for the Etna land and the raw materials processed
- Culinary tradition of Sicilian pastry and cuisine
- Craftsmanship of production processes
- Authenticity of the products

## Areas of Activity

- Pastries, cakes and biscuits
- Gluten free
- Organic products

## Marketplace Opportunities

### PRODUCT

### ORGANIC PISTACHIO CREAM

Our excellent Organic pistachio cream gluten-free and lactose-free, produced with Green Pistachio

from Bronte D.O.P. BIO, the flagship of the Bronte confectionery tradition for its irresistible and genuine taste. A spreadable cream with an intense flavor of lightly toasted pistachios, ideal to be enjoyed with homemade bread, perfect mix for lovers of pistachio and genuine products.  
Excellent also for stuffing hot crepes, or homemade desserts.

#### PRODUCT

### ORGANIC PISTACHIO PESTO

Organic pistachio pesto is a product with a fresh and aromatic taste that enhances the unique and unmistakable flavor of these fruits. It is the perfect seasoning for pasta and can also be smeared on crispy toasted croutons to serve as appetizing appetizers

#### PRODUCT

### ORGANIC PISTACHIO OIL

Pure pistachio oil, only cold-pressed and filtered pistachios, nothing more.  
Preservative free. True pistachio concentrate, it has antibacterial, antioxidant and regenerating properties  
Ideal for dressing carpaccio, salads, grilled meat and fish

#### PRODUCT

### ORGANIC PISTACHIO PDO

The organic pistachio from Bronte PDO is one of the symbols of the wealth of agricultural products of which Sicily is the cradle. Versatile and delicious dried fruit that can be enjoyed on its own, appreciating its richness of aromas, or to enrich dishes such as pasta, meat or fish. Known as green gold, the Pistachio of Bronte was born on the slopes of Etna and has valuable and unique characteristics due to the deep bond with this territory. The particular lava soil in which the pistachio tree grows, gives this fruit aromatic and organoleptic notes unique in the world.

# A. Barbagallo Di Mauro s.r.l.

## Producer

Country	Italy
City	Fiumefreddo di Sicilia
Street	Via Regina Margherita 56
Web	<a href="http://www.barbagallo1911.it">http://www.barbagallo1911.it</a>



## Contact

Name	Agata Barbagallo
Role	Export manager



## Description

MILL, PASTA FACTORY & LOCUST BEAN GUM PRODUCTION since 1911

The A. Barbagallo Di Mauro Company was founded in 1911 in Fiumefreddo di Sicilia, in the island's province of Catania, with the aim to bring the excellence of Sicilian agricultural products to tables around the world through a production in harmony with nature.

The founders, Angelo and Giacomo Barbagallo, were inspired by the abundance of pure, cold water that flows directly to the foothills from Mount Etna, and the vast fertile soil rich with lava in the area. Over 100 years ago, they built their first mill for durum wheat and other activities connected with the processing of typical Sicilian raw materials. They continued on to make the company a model of excellence in the production of pasta and flour, and a noted supplier to the foreign market who is in search of authenticity and made in Italy high quality products. This story of vision, passion and pride has been handed down from father to son (and now daughters) until today.

Our organic pasta and flours are made from Sicilian ancient wheat, produced through an artisanal production process that fully respects the environment and are packed in an innovative compostable certified material plastic-free.

### ANCIENT GRAINS

Choosing the high quality of ancient grains over the vast quantities assured by modern grains varieties, the company is committed to the protection and enhancement of the Sicilian biodiversity heritage. These grains are naturally wild, easily adapt to climate changes and maintain the soil fertile thanks to the deepest roots. Furthermore ancient grains are easily digestible thanks to the low gluten index and particularly indicate for those who suffer of gluten sensitivity.

### SUPPLY CHAIN & SUSTAINABLE PRODUCTION PROCESS

In full harmony and respect for nature and its fruits, A. Barbagallo Di Mauro boasts a short, transparent supply chain with the highest sustainability standards.

The purchase of the raw material takes place locally during the harvest, is immediately stored for the season's production, and flows into the 28-step milling process, as tradition dictates, as daily orders

demand, in order not to overheat the grain, notoriously thermo-sensitive.

The stone and cylinders mill in the production site ensures that the semolina is processed into pasta within 24 hours, avoiding oxidation. The slow extrusion of the dough through bronze dies, as well as slow drying at low temperatures (from 50° to 65° C), does not stress the product and maintains its nutritional properties, aroma and unmistakable taste.

The use of solar energy for the milling -- thanks to the solar panels located on the rooftop of the old building -- and the recycling of hot water for the pasta drying dramatically reduce energy consumption, making the production process of A. Barbagallo Di Mauro among the greenest in its category.

#### CERTIFIED COMPOSTABLE PACKAGING

Following attentive research and development, the company choose a unique eco-friendly packaging for the ancient grains pasta range: a certified compostable packaging, 100% bio-based and plastic free.

The compostability certification is granted only to those materials that degrade completely after 12 weeks of industrial composting, releasing nutrients into the soil that make it naturally fertile. A sustainable packaging that brings an end forever to the use of plastic, to safeguard and pass on to future generations the precious resources of our planet.

#### Areas of Activity

- Gourmet Food
- Grocery
- Organic products
- Health & Wellbeing

#### Marketplace Opportunities

##### PRODUCT

#### ORGANIC ANCIENT GRAINS SPAGHETTI (400g. in certified compostable pack)

The origin of spaghetti is as old as time and the civilizations claiming its paternity are many. The first written testimony of this traditional shape dates back to 1154 A.D., when Al-Drisi, the geographer of Roger II of Sicily, mentions the production of a wire-shaped pasta, made by the people of Trabia, a small village at the gates of Palermo.

Our semi-whole wheat Spaghetti born from the best Sicilian Ancient Grains, carefully selected based on the availability of the moment and the agricultural year between Timilia, Russello, Cappelli and Perciasacchi. Processed with artisanal methods, maintain the flavor of authentic and genuine Sicily.

Our Sicilian Ancient grains semi-whole wheat Spaghetti, just as tasty as they were in the old days, come in a bioplastic compostable packaging of natural origin, to be disposed of in the wet waste. Our commitment for a plastic-free world, your choice for a more sustainable future.

##### PRODUCT

#### ORGANIC ANCIENT GRAINS PENNE (400g. in certified compostable pack)

For our Sicilian Ancient Grains semi-whole wheat Penne, we choose only ancient grains of the highest quality, from Sicilian organic farming, carefully selected based on the availability of the moment and the agricultural year between Timilia, Russello, Cappelli and Perciasacchi. With the gradual milling and pasta making process within 24 hours using pure Mount Etna water, the bronze extrusion and the slow drying at low temperature we are sure to bring only the most genuine pasta to the tables of the world, the result of man's patience and the goodness of our Earth.

Our Sicilian Ancient Grains semi-whole wheat Penne, rough and wrinkled like the typical homemade pasta, are suitable for many recipes. Try them with pesto of dried tomatoes, Salina capers and basil to bring Sicily on your plate! A tasty choice with an environmentally friendly plastic free packaging.

#### PRODUCT

### ORGANIC ANCIENT GRAINS FUSILLI (400g. in certified compostable pack)

Our Semi-whole wheat Fusilli are made using only the best organic Sicilian Ancient Grains wheat, carefully selected based on the availability of the moment and the agricultural year between Timilia, Russello, Cappelli and Perciasacchi. Processed using the artisanal method, bronze extruded and slowly dried at low temperature, they are among the oldest shapes of Italian pasta. Fusilli were named after the "fuso", an ancient tool used to spin wool, which resembles the knitting needle used in the past to curl the dough and give it its unique spiral shape.

Organic, light and easily digestible.

Our Sicilian Ancient Grains semi-whole wheat Fusilli, with their typical spiral shape, are suitable for many recipes, with fresh sauces and pesto.

Their packaging, made of compostable bioplastics of natural origin, can be disposed of in wet waste.

# Agricola Filippone

## Producer

Country	Italy
City	Petralia Sottana
Street	via Secoli, 31
Web	<a href="http://www.agricolafilippone.it">http://www.agricolafilippone.it</a>



## Contact

Name	Gandolfo Filippone
Role	Owner



## Description

Filippone farm is situated at one thousand metres above the sea level, in the pure environment of Madonie Park, in the heart of Sicily.

High mountain climate, air purity, soil and water quality make this area the ideal place for the cultivation of Sicilian agriculture products of the highest quality, such as oregano and fennel. From father to son, the passion for agriculture of the Filippone family helped to start an innovative company which makes the rediscovery of the most characteristic aromatic plants of the Mediterranean such as laurel, sage, rosemary, thyme, fennel, lavender and especially the origanum vulgare the focus of its production.

This last still grows spontaneously in the territory of the Madonie, enclosing in its huge aromas the very essence of authentic Sicily. Authentic as the Filippone Farm, which reaffirms every day the value of environment-friendly cultivation methods in line with the roots of true rural tradition.

## Areas of Activity

- Grocery
- Organic products
- Private labels

## Marketplace Opportunities

### PRODUCT

### Organic Sicilian Herbs

Dry Organic Herbs Branches

### PRODUCT

## OREGANO

Dry Organic Sicilian Oregano Branches

### PRODUCT

## Bay Leaves

Dry Organic Sicilian Bay Leaves Branches

### PRODUCT

## Sage

Dry Organic Sicilian Sage Branches

### PRODUCT

## Rosemary

Dry Organic Sicilian Rosemary Branches

### PRODUCT

## Lavander

Dry Organic Sicilian Lavander Branches

### PRODUCT

## Chilli Pepper

Dry Organic Chilli Pepper



# Alicos

## Producer

Country	Italy
City	Salemi
Street	Via M. Cremona 21
Web	<a href="https://www.alicos.it/">https://www.alicos.it/</a>



## Contact

Name	Export Alicos
Role	Export manager



## Description

### Our Story

Gaetano Palermo is the founder of Soc. Agr. Alicos. He is graduated in Agricultural and Forest Sciences with a postgraduate degree in viticulture and oenology. Mr Palermo has been devoting himself to research and experimentation. He had been managing for decades many of the most important farm in the Southern Italy until 2005, when he decided to invest all his resources in Alicos which was designed, founded and managed by himself, his wife and his sons. Today our company operates all over the world and over the 40% of its sales volume comes from export. Alicos is a world trademark

### Our Customers

Alicos is proud to be a supplier of EATALY, the biggest food and wine centre in the world where people can buy, eat and study high quality food and drinks. Our products are available in all Eataly stores in Italy (including FICO in Bologna) and all over the world (USA, Brasil, Corea, Japan, Arab Emirates, Germany, Russia, Denmark, Sweden and Las Vegas). We have big ambitions for Oriental market, for this reason we signed recently an agreement in order to strengthen our business in South-East Asia. Finally we are an enthusiastic partner with BANCA MEDIOLANUM, which designated us to produce thousands of gift boxes for its best customers.

### Production and Selling

Alicos pride is the production and selling of extra virgin olive oil made by Cerasuola olives. Our oil, totally produced in our family firm and characterized by a fruity aroma and an intense flavor, won many important awards.

Our products range includes canned preserves, pestos, pate, ready-made sauces, sweet creams, marmelades and jams. As we are a customer-orientated company, our products are available in conventional, organic and vegan lines. We aim to high quality market and we have been acquiring important costumers both in Italy and abroad.

### Love and Passion

Alicos comes from the love for our homeland, the ardent passion of Palermo family, the traditions passed out through generations and the continuous research for the taste of authentic Sicilian delicacies.

## Mission

Our mission is "to take care of health and wellness of people of the world". We promote the personal care through a healthy diet in order to improve nutrition. Nature gives us the best every day and we are inspired by nature to create absolute delights.

## Research and Attention to Details

Each product comes from attention to details and research for the finest ingredients. We preserve the typical ancient recipes which allowed us to promote the beauty and delights of Sicily.

## Areas of Activity

- Canned food, Preserved
- Confectionery, Chocolate, Jams
- Gluten free
- Organic products
- Private Label / OEM
- Olive Oil

## Marketplace Opportunities

### PRODUCT

#### READY-TO-USE SAUCE OF CHERRY TOMATOES AND MINI PLUM TOMATOES

Ready-to-use sauce with the sweet and delicate taste of cherry tomatoes and mini plum tomatoes.

Ingredients: Cherry Tomatoes 55%, Mini Plum Tomatoes 42%, extra virgin olive oil, basil, salt.

Suggestions: Ready to use sauce, perfect to put on pasta or cold dishes.

Net weight: bottle 330g - bottle 660g - Bag in box 3 kg

N° of pieces per box: 12 (330g) - 9 (660g) - 2 (bag in box)

Shelf life: 30 Months

### PRODUCT

#### SPICY SUNDRIED TOMATO PATE'

This delicious product was born from the combination of dried tomatoes, capers, and hot peppers.

Ingredients: Sundried tomatoes 46%,extravirgin olive oil, capers 7%, wine vinegar, salt, chili peppers, oregano, rosemary.

Suggestions: As starter/appetizer, it spreads on toasted bread or it adds on fried eggs. It adds a special typical Mediterranean taste with pasta. Net weight: Jar 90g - Jar 180g - Jar 970g

N° of pieces per box: 16 (90g) - 12 (180g) - 6 (970g)

Shelf life: 24 Months

### PRODUCT

#### SICILIAN CAPONATA

Classical recipe of the Sicilian cuisine, prepared according to the ancient tradition and using only extra-virgin olive oil. Excellent to serve on a very warm slice of toasted bread. Ingredients: Eggplant 39%, tomato sauce,extra virgin olive oil, celery 9%, onion 6,5%, olives, capers, wine vinegar, sugar, salt.

Suggestions: As appetizer or side dish.

Net weight: Jar 180g - Jar 970g

N° of pieces per box: 12 (180g) - 6 (970g)

Shelf life: 24 Months

### PRODUCT

#### PISTACHIO PESTO

The simplicity of ingredients makes this pate unique of its kind. It's the ideal base of many fish and vegetable courses. It's very good as appetizer on slices of toasted bread.

Ingredients: Pistachio 65%, extra virgin olive oil, salt, peppers. Suggestions: It's very good appetizer to spread on slices of toasted bread and to prepare first courses with fish and vegetables. Net weight: Jar 40g- Jar 90g - Jar 180g - Jar 1000g

N° of pieces per box: 56 (40g) - 16 (90g) - 12 (180g) – 6 (1000g)

Shelf life: 18 Months

#### PRODUCT

### VEGAN PISTACHIO CREAM

This cream is obtained with few vegan ingredients where extra virgin olive oil brings out flavour and aroma.

Ingredients: Pistachio 28%, sugar, vegetable oil and fats (extra virgin olive oil, cocoa butter, sunflower oil in variable proportions), vegetable fiber inuline.

Turmeric E100 – Chlorophyl E141 Colourants.

Suggestions: It can be used to spread on slices of bread or for preparing cakes or crepes.

Net weight: Jar 40g- Jar 190g - Jar 1000g

N° of pieces per box: 56 (40g) - 12 (190g) – 6 (1000g)

Shelf life: 18 Months

#### PRODUCT

### MIX FOR BRUSCHETTA WITH FRESH TOMATO AND BASIL

Ready to use mix with fresh tomatoes and basil, perfect with toasted bread.

Ingredients: Fresh tomato 87%, extra virgin olive oil, basil 1,5%, salt, garlic.

Suggestions: As appetizer or side dish.

Net weight: Jar 180g - Jar 970g

N° of pieces per box: 12 (180g) - 6 (970g)

Shelf life: 24 Months

# Altamarea s.r.l.

## Producer

Country	Italy
City	Agrigento
Street	Viale dei Giardini , n°148
Web	<a href="http://www.altamareasrl.com/en/home-2/">http://www.altamareasrl.com/en/home-2/</a>



## Contact

Name	CARLO SESSA
Role	Export Manager



## Description

We have been producing smoked fish since 1996.

We pay special attention to the curing of swordfish, tuna fish and salmon, and we are always committed to developing and researching new products: smoked seabream, seabass, merlin...

During the process of the fish, we employ only the traditional method of cold smoking by hanging and we exclusively use natural ingredients without any chemical additives.

To guarantee high-quality products, all processing phases, from the supply of goods to delivery, are traced and undergo health controls and laboratory checks.

Collaboration with packaging companies allows us to meet our customers' need and partnership with logistic platforms guarantees fast and safe deliveries.

We boast the following certifications: MSC, ASC, IFS, BRCS and ISO 22000

## Areas of Activity

- Delicatessen, specialties, dry food, Snacks
- Fish & Shellfish
- Frozen food products
- Gourmet Food
- Private Label / OEM
- Private labels
- Ready-made dishes/food to go

## Marketplace Opportunities

### PRODUCT

#### Smoked billfish

The Merlin fillet is hand-worked by our smoking artists according to the artisan tradition of cold smoking by hanging. No chemical additives or preservatives are added and this allows it to maintain the delicacy of its flavour and the compactness of its texture.

????? 50 days fresh/ 730 days deep-frozen

????????? chunk 1200/1500 kg

### PRODUCT

## smoked mackerel

Once carefully chosen and selected, the mackerel is hand-worked by our smoking artists according to the artisan tradition of cold smoking by hanging. No chemical additives are added and only beechwood smoke, salt and brown sugar are used.

The fillet thus processed stands out for its balanced taste and its delicate and soft consistency.

????? ???? 35 days fresh / 730 deep-frozen

????????? about 250 gr sleeve

### PRODUCT

## Smoked sea bream

Thanks to the craftsmanship through cold smoking by hanging, the sea bream fillet releases a distinctive and delicate taste, where the aftertaste of the beech smoke is harmonious with the delicacy of the fish. Its meats, among the most appreciated by gourmets, are versatile, thanks to their lightness and the high quality of their flesh.

????? ???? 35 days fresh / 730 days deep-frozen

????????? about 250 gr sleeve

### PRODUCT

## Smoked Seabass

The smoked sea bass stands out for its nutritional virtues which position it as a healthy and tasty food. Its white, tender and firm meats are sectioned by our smoking artisans and each phase of the smoking is subjected to numerous checks to preserve its goodness and lightness. The result of its traditional smoking, without the addition of chemical additives, is a healthy and light product, suitable for adults and children.

????? ???? 35 days fresh / 730 days deep-frozen

????????? about 250 gr sleeve

### PRODUCT

## Smoked swordfish with aromatic herbs

Before undergoing the artisanal process of smoking by hanging, the swordfish chunk is manually flavoured with a meticulous selection of aromatic herbs that enhance its natural and original taste.

????? ???? 50 days fresh /730 days deep-frozen

?????????

- Chunk 1200/1500 gr
- Presliced in a case 100 gr
- Presliced in a neutral sleeve (100 gr, 500 gr)
- Catering pack: 1200/1500 gr divided into 3 presliced neutral sleeves of 400/500 gr each

### PRODUCT

## Smoked swordfish with pink pepper and lemon peel

Pink pepper and lemon peels give to the artisanal-smoked swordfish that extra something that makes the difference. The delicate flavour of the fish is pleasantly pepped up, releasing notes of freshness and spiciness to the plate.

????? ???? 50 days fresh /730 days deep-frozen

?????????

- Chunk 1200/1500 gr

- Presliced in a case 100 gr
- Presliced in a neutral sleeve (100 gr, 500 gr)
- Catering pack: 1200/1500 gr divided into 3 presliced neutral sleeves of 400/500 gr each

#### PRODUCT

### Smoked Yellowfin Tuna with aromatic herbs

Before being subjected to cold smoking by hanging, the piece of tuna is flavoured with herbs chosen with care and attention by our research and development team. These herbs enhance the flavour of the fish, without covering it, ensuring a rich but balanced taste.

????? ???? 50 days fresh /730 days deep-frozen  
 ??????????

- Chunk 1200/1500 gr
- Presliced in a case 100 gr
- Presliced in a neutral sleeve (100 gr, 500 gr)
- Catering pack: 1200/1500 gr divided into 3 presliced neutral sleeves of 400/500 gr each

#### PRODUCT

### Smoked yellowfin tuna with pink pepper and lemon peel

The addition of pink pepper and lemon peel makes the smoked tuna appetizing and with a lively flavour. The spicy and citrus hints do not dominate the natural taste of the fish rather they harmoniously enhance it.

????? ???? 50 days fresh /730 days deep-frozen  
 ??????????

- Chunk 1200/1500 gr
- Presliced in a case 100 gr
- Presliced in a neutral sleeve (100 gr, 500 gr)
- Catering pack: 1200/1500 gr divided into 3 presliced neutral sleeves of 400/500 gr each

#### PRODUCT

### Smoked salmon with aromatic herbs

The salmon, before being cold-smoked by our artisans, is flavoured with a selection of aromatic herbs, which enhance the flavour with balanced delicacy.

????? ???? 30 days fresh /730 days deep-frozen  
 ??????????

- Presliced in a case 100 gr
- Presliced in a neutral sleeve (100 gr, 300 gr, 900/1200 gr)
- Neutral sleeve (whole fillet) 900/1200 gr
- Catering pack: 900/1200 gr divided into 3 presliced neutral sleeves of 300/400 gr each

#### PRODUCT

### Smoked salmon with mix of spices and lemon peel

Salmon chunk flavour is enhanced by the particular aroma of the spices and the lemon peel. They give the meats pleasant spicy hints and citrus notes.

????? ???? 30 days fresh /730 days deep-frozen  
 ??????????

- Presliced in a case 100 gr
- Presliced in a neutral sleeve (100 gr, 300 gr, 900/1200 gr)
- Neutral sleeve (whole fillet) 900/1200 gr
- Catering pack: 900/1200 gr divided into 3 presliced neutral sleeves of 300/400 gr each

#### PRODUCT

### Spadetta: rolled swordfish with aromatic herbs

This product is part of our gourmet and premium line. The swordfish fillet, before being subjected to our traditional smoking process, devoid of any chemical additive, is flavoured inside with a mix of spices and then rolled upon itself. This process makes it stand out for its precious aroma and for its soft and easy to cut meat.

????? ???? 40 days fresh /730 days deep-frozen

?????????

- Chunk 1200/1500 gr
- Presliced in a case 100 gr
- Presliced in a neutral sleeve (100 gr, 500 gr)
- Catering pack: 1200/1500 gr divided into 3 presliced neutral sleeves of 400/500 gr each

#### PRODUCT

### Duetto: a hug between swordfish and tuna

Our gourmet product "Duetto" is a roll of swordfish and yellowfin tuna, which embrace each other in a mix of spices and aromas to release, during cold smoking, the best of their tastes and flavours.

????? ???? 45 days fresh /730 days deep-frozen

?????????

- Chunk 1200/1500 gr
- Presliced in a case 100 gr
- Presliced in a neutral sleeve (100 gr, 500 gr)
- Catering pack: 1200/1500 gr divided into 3 presliced neutral sleeves of 400/500 gr each

#### PRODUCT

### Smoked Swordfish

Smoked swordfish is carefully made by hand to maintain the original organoleptic properties. Thanks to the precious smoking, it releases a light hint of beech wood, resulting sweet in taste and excellent balanced in flavor.

????? ???? 60 days fresh /730 days deep-frozen

?????????

- Chunk 1200/1500 gr
- Presliced in a case 100 gr
- Presliced in a neutral sleeve (100 gr, 500 gr)
- Catering pack: 1200/1500 gr divided into 3 presliced neutral sleeves of 400/500 gr each

#### PRODUCT

### Smoked yellowfin tuna

Smoked tuna is subjected to a manual process that guarantees the inalterability of its natural taste. Its tender and at the same time compact consistency is emphasized by artisanal smoking by hanging and dry salting.

????? ???? 60 days fresh /730 days deep-frozen

?????????

- Chunk 1200/1500 gr
- Presliced in a case 100 gr
- Presliced in a neutral sleeve (100 gr, 500 gr)
- Catering pack: 1200/1500 gr divided into 3 presliced neutral sleeves of 400/500 gr each

## PRODUCT

### Smoked salmon

Smoked salmon has a low salt content and undergoes a light smoking process to preserve its natural and original taste. On the palate it reveals a mix of fatness, softness and sweetness that makes the product appetizing and distinctive.

????? ???? 40 days fresh /730 days deep-frozen

?????????

- Presliced in a case 100 gr
- Presliced in a neutral sleeve (100 gr, 300 gr, 900/1200 gr)
- Neutral sleeve (whole fillet) 900/1200 gr
- Catering pack: 900/1200 gr divided into 3 presliced neutral sleeves of 300/400 gr each



# Antico Frantoio s.a.s.

## Producer

Country	Italy
City	Sambuca di Sicilia (AG)
Street	Contrada Mendolazza
Web	<a href="http://www.anticofrantoiosas.com">http://www.anticofrantoiosas.com</a>



## Contact

Name	Sofia Lamanno
Role	Export Manager



## Description

Antico Frantoio s.a.s. is a family business founded in 2000 in Sambuca di Sicilia, a small village in western Sicily. The owners, Salvatore and Antonella, along with their sons, Sofia and Nicola have been carrying on, for twenty years, the traditions of the past trying to preserve the authentic flavors of the past.

Custodians of traditions and authentic tastes. That's how we like to define ourselves. This philosophy, engine of our company, accompanies us from the beginning. And it is precisely this that has pushed us over the years to do better and to invest in another field dear to us: the world of wine.

In 2010, in fact, the dream that connects three generations of winemakers was consolidated: the family winery was created to give voice to the twenty hectares of vineyards. From the beginning our objectives were clear: to maintain the ancient traditions of cultivation and production without neglecting technological and process innovation and attention to the environmental causes dearest to us.

The first step was to move to a sustainable agriculture and fully organic, followed by the installation of a photovoltaic system that can produce 40% of the energy needs of our company.

## Areas of Activity

- Organic products
- Fruit & Vegetable juices
- Organic drinks
- Wine

## Marketplace Opportunities

### PRODUCT

### Extra Virgin Olive Oil

Our extra virgin olive oil is cold extracted exclusively by mechanical processes in order to preserve its

flavors and aromas.

The result is a genuine product because the organoleptic qualities are not altered thanks to the company's choice not to filter the oil. The oil we obtain is a 100% Italian oil, medium fruity and natural blend of autochthonous cultivars "Nocellara del Belice" and "Biancolilla". What sets it apart is the quality of its aromas, the fruity taste of fresh grass and its low acidity.

#### PRODUCT

### LIOLA' White Wine

Tasting notes: Liolà has an intense straw-yellow color. The bouquet has a distinct citrus scent combined with mineral and floral notes. The taste is wrapping with a dominance of mineral note that determines its pleasantness, Liolà is fresh and balanced.

#### PRODUCT

### CIUCIULÌU

Tasting notes: Ciuciuliu has a straw-yellow colour with greenish reflections. White-pulp fruit with hints of jasmine stand out on the nose. During the stopover in bottle it takes on balsamic notes of Mediterranean medicinal plants. To the taste the acidity and structure of the wine are perfectly balanced, in perfect harmony. Sapid, recalls the characteristics of the land where it is cultivated.

#### PRODUCT

### BISSO Red Wine

Tasting notes: Bisso, Sicilian soul. Deep and intense red color with purple reflections. During the evolution in the bottle takes on garnet reflections. The bouquet is rich and intense, spicy and fruity with recognizable notes of blackberry and ginger. The taste is full-bodied, velvety, with a great balance and a long persistence

# Antonino Affronti S.R.L.

## Producer

Country	Italy
City	Palermo
Street	Piazza Don Luigi Sturzo n.4
Web	<a href="http://www.affrontisrl.it">http://www.affrontisrl.it</a>



## Contact

Name	Vincenzo Affronti
Role	Owner / Sales Manager

## Description

The company Antonino Affronti SRL is a family business, which for 4 generations has been involved in the processing, selection and packaging of dried fruits, especially Sicilian almonds, hazelnuts and pistachios, both Organic and conventional.

Our factory is located near Palermo and has a covered area of 2.500 sm on a total area of 7.000 sm

### Certifications

Quality is one of the key aspects that our company has been pursuing for three generations, and as such it is the focus of our daily activities.

When we speak about quality, we are not referring only to that dictated by current standards – HACCP, ISO 9001:2008 – but we focus more attention from the purchase of raw materials to finished product delivery.

Doing so, we are always able to meet all the specifications agreed with our customers.

We carry and treat registration of habitual self-control procedures that are part of the HACCP protocol to prevent hygienic-sanitary issues and to highlight – possibly updating the HACCP plan – any new criticals that could become evident.

Our company has the following certifications:

- Organic product certification as per EEC Regulation 2092/91 since 1998 – check code 014 BIO IT 3761
- ISO 9001:2008 certification Quality Management System since 2006
- NOP (National Organic Program) certification since 2008 – check code Y009.
- BRC/ICF certification
- GLOBALGAP certification

## Areas of Activity

- Pastries, cakes and biscuits
- Additives/Ingredients
- Gluten free
- Organic products

- Confectionery, Chocolate, Jams

## Marketplace Opportunities

### PRODUCT

#### Pistachios

Sicilian pistachio is famous and appreciated, it is cultivated at altitudes between 300 and 800 meters on the slopes of volcano Etna.

The pistachio of Bronte (an area located in the eastern side of Sicily) is known throughout the world for its emerald green color and the intense taste that make it unique in the world with its sweet taste that fruit produced elsewhere not have.

The pistachio is also cultivated in a way that makes it unique, because one year "produces" and a year "rest" and during this last, the producers eliminate the few gems that are grow over the branches so the plant can store all the energy to explode the next season.

#### TYPE OF PRODUCT MARKETED:

Sicilian product available in both organic and conventional.

- shelled pistachios
- peeled pistachios

#### OUR PRODUCTS ARE AVAILABLE IN THE FOLLOWING SIZES:

(other packages or custom packages on request)

big bag of 500 kgs. or 1.000 kgs.

poly bags of 25 kgs.

poly bags of 5 kgs.

vacuum bags of 2,5 kgs. or 1 kg.

doypack of 500 grs.

carton-boxes of 15 kgs.

### PRODUCT

#### Almonds

It is from Asia, today it is grown mainly around the Mediterranean basin.

Phoenicians introduced it – in 1100 a.C. – in our country, specifically in Sicily.

Here's why Sicilian almonds grow in a habitat suited for centuries to this type of cultivation.

Only in Sicily there are about 35 varieties, among which: Ferragnes, Bottara, Americana, Tuono, Fellamasa.

Almond is the edible seed of almond tree. It's a tablet oval drupe with a green surface that, when it is mature, releases a oblong stone, that is commonly called almond too. The latter, woody and porous, contains within it one or two half-white seeds – rich in oil, sweet or bitter taste – covered with a thin brunette skin.

The almonds can be harvested green in spring before the stone becomes woody or almost green in July and August. But you can find dried almonds on the market throughout the year. After the harvest and before being marketed, almonds are subjected to various processes: hulling, drying, peeling, trimming, sorting and grading.

#### TYPE OF PRODUCT MARKETED:

Sicilian product available in both organic and conventional.

- almonds in shell
- shelled almonds

- blanched almonds

OUR PRODUCTS ARE AVAILABLE IN THE FOLLOWING SIZES:

(other packages or custom packages on request)

big bag of 500 kgs. or 1.000 kgs.

poly bags of 25 kgs.

poly bags of 5 kgs.

vacuum bags of 2,5 kgs. or 1 kg.

doypack of 500 grs.

carton-boxes of 15 kgs.

## PRODUCT

### Hazelnuts

Italy is one of the leading producers of hazelnut in the world.

Sicily is one of the main producers in Italy.

In Sicily it grows almost exclusively in Nebrodi mounts – with a cultivated area of 13,000 hectares – where they produce a product with low yields but high in quality compared to the same product from other parts of Italy and other countries.

It grows almost spontaneously over 600 meters above sea level.

The fruit is a diclesio (hazelnut and housing), which woody pericarp contains a sweet and oily fruit (hazelnut). The pericarp, that is initially greenish and brown in maturity, is partially covered by a foliaceous involucre. Inside there is seed, it is edible, of crunchy texture. It can be consumed fresh, but in most cases it is consumed dried.

TYPE OF PRODUCT MARKETED:

Sicilian product available in both organic and conventional.

- hazelnuts in shell

- shelled hazelnuts

- roasted hazelnuts

OUR PRODUCTS ARE AVAILABLE IN THE FOLLOWING SIZES:

(other packages or custom packages on request)

big bag of 500 kgs. or 1.000 kgs.

poly bags of 25 kgs.

poly bags of 5 kgs.

vacuum bags of 2,5 kgs. or 1 kg.

doypack of 500 grs.

carton-boxes of 15 kgs.

# Arabicaffè srl

## Producer

Country	Italy
City	Catania
Street	Via San Giuseppe La Rena 86
Web	<a href="https://www.arabicaffe.it/">https://www.arabicaffe.it/</a>



## Contact

Name	Paola Marchetti
Role	Export Manager



## Description

Arabicaffè is an Italian company operating in the sector of Coffee Roasting.

The company was born in 1953 out of the promising idea of three friends, Francesco Bonaccorsi, Vincenzo Musumeci and Santo Longo, who thought of creating a high-quality product to be introduced in the Sicilian market, to meet a more and more growing demand from Bars and Restaurants.

Since then, supported by the fervor of the three founding members' sons and in full respect of the original values both family and management-oriented, that original intuition has turned into today's reality of Arabicaffè. We are talking about a dynamic booming company that produces, works and commercializes its products on large scale, making sure its brand to be present in Italy (Sicily, Sardegna, Calabria, Campania, Lazio, Marche, Abruzzo, Toscana, Lombardia, Piemonte, Trentino ) as well as at international level (Holland, England, Germany, Switzerland, Spain, Belgium, Polonia, Ungheria, Bulgaria, Russia, Ukraina, United States, Canada, Korea).

### Our Mission

Our Mission is that of perfectly matching the wish for coffee of the most demanding palates with a product that looks at the future with constant attention but keeps unaltered its traditional quality. In view of a continuous development and expansion of the core business of the company it introduced the packaging of single-dose coffee wafers in controlled atmosphere (to guarantee fresh coffee like espresso and hygienically safe), plus the use of nitrogen in all packages.

### Our Values

The basic and irremissable values that characterize us are our Story, full of passion and courage, our Tradition, which we have proudly shown along the pathway of our evolution, and Quality, perfect expression of the originality and purity of our products.

We firmly believe in the values of entrepreneurship, we always apply in our way of being and operating as well as aiming at the quality for us and our collaborators, fully respecting the environment and society we live in.

## Areas of Activity

- Tea, Coffee
- Health & Wellbeing

## Marketplace Opportunities

PRODUCT

### Supermarket selection

Range of products dedicated to the supermarkets or delicatessen

PRODUCT

### full catalogue

Coffe and accessories

# Az. Agr. Calafiore Giuseppa

## Producer

Country	Italy
City	Sortino
Street	contrada Gallonazzo
Web	<a href="https://www.informazione-aziende.it/Azienda_AZ-AGR-CALAFIORE-GIUSEPPA">https://www.informazione-aziende.it/Azienda_AZ-AGR-CALAFIORE-GIUSEPPA</a>

## Contact

Name	christian liistro
Role	owner



## Description

Production of organic Tarocco oranges.

It's a family business three generations old, in a land, close to the Anapo river, in the Natural Park of Pantalica, with fresh autumns and springs and hot summers. The temperature difference between day and night allows the 40-50 years old plants not to be stressed and to give high quality fruits. Compared to the area of Catania/Etna, our area provides oranges in the late month of February to end of March, covering a period where normally there are no oranges left to pick. This will allow you to keep enjoying oranges until the end of April if properly stored.

## Areas of Activity

- Fresh fruit, vegetables
- Organic products
- Health & Wellbeing

## Marketplace Opportunities

### PRODUCT

#### Organic Tarocco oranges

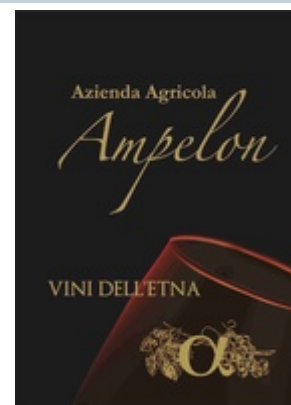
We always have a late harvest, compared to the Catania/Etna area, since we are in an area - Siracusa - where oranges enjoy the cooling effect of the river Anapo. Thus, we are able to provide oranges when most of the producers have none and continue the pleasure of a fresh orange until April.



# Azienda Agricola e vitivinicola Ampelon

## Producer

Country	Italy
City	Randazzo
Street	C.da Calderara
Web	<a href="http://www.viniampelon.it">http://www.viniampelon.it</a>



## Contact

Name	valter gazzotti
Role	commercial manager



## Description

Ampelon was founded in 2009 from Barbara e Valter Gazzotti on the northern slope of the volcano Etna (Italy – Sicily), after discovering old abandoned vineyards of the indigenous grape nerello mascalese in some of the best vine spots of the area.

After a long and struggling work of recovery of these old vineyards (located among the 700 and 800 meters above the sea level), today Ampelon runs the 8 hectares totally owned with the only aim to produce handcraft top quality wines, able of long ageing and to reflect the soil and the vintage. The choice of believing in ancient vineyards with a massive population of very old vines (even hundred year old) makes the vineyards conduct very complicated, requiring manual work and light and iterate operations. Working hard on the soil and on the vegetation, with a very short time of reaction against any possible threat in terms of vineyard disease, allow to Ampelon a very environmental friendly vineyards management avoiding the use of any dangerous chemicals.

## Areas of Activity

- Wine

## Marketplace Opportunities

### PRODUCT

Etna Rosso Doc Le Caldere

Etna Rosso Doc

### PRODUCT

Etna Bianco Doc Ampelon

Etna Bianco doc

PRODUCT

Etna Rosso Doc Passo Alle Sciare

Etna Rosso Doc

PRODUCT

Etna Wines

Etna Wines

# azienda agricola FAGRUMINDA

## Producer

Country	Italy
City	Ali Terme
Street	via Crispi 12
Web	<a href="http://www.fagruminda.it/">http://www.fagruminda.it/</a>



## Contact

Name	Antonia Briguglio
Role	Owner



## Description

My name is Antonia Briguglio, I am an architect and founder of Fagruminda, a citrus fruits marmalades and confectionery brand created by me in 2015.

I belong to a family that has been producing and marketing citrus fruits for six generations here in Sicily.

I produce different varieties of citrus fruits, handmade jams prepared with the fresh fruits of my citrus groves and shortbread biscuits with extra virgin olive oil and essential citrus oils.

The high quality of my products is accompanied by packaging in fresh Sicilian style, extra-chic, with pastel colors and vintage inspiration.

## Areas of Activity

- Confectionery, Chocolate, Jams
- Pastries, cakes and biscuits
- Gourmet Food

## Marketplace Opportunities

### PRODUCT

#### Marmellata di Limoni Interdonato

Fagruminda marmalade is made with the pulp and peel of the fresh fruits of our citrus groves, sugar and nothing else.

A classic for breakfast, on bread or on rusks.

Ideal for making tarts, cakes and biscuits.

Special to accompany fresh, medium and long aged cheese.

A teaspoon of our marmalades melted in hot tea flavours it pleasantly!

The of " LEMON INTERDONATO " marmalade is a real delight in combination with Gorgonzola cheese or Roquefort. Superchic to pair with fish and shellfish.

To be brought to the table directly in its vintage - inspired jar - Shelf life: 3 years from the production date - Packs 230 e 100 grams - Jam jar 230 g: box da 6 pz, cm 17x26x9h, gross weight kg 2,450 - Jam jar 100g: box da 12 pz, cm 19x26x7h, gross weight kg 2,550 - No minimum order quantity

#### PRODUCT

### Marmellata di Arance Tarocco

Fagruminda marmalade is made with the pulp and peel of the fresh fruits of our citrus groves, sugar and nothing else.

A classic for breakfast, on bread or on rusks.

Ideal for making tarts, cakes and biscuits.

Special to accompany fresh and medium and long aged cheese.

A teaspoon of our marmalades melted in hot tea flavours it pleasantly!

The marmalade of "TAROCCO ORANGES" is fantastic for stuffing and / or accompanying chocolate cakes. To be brought to the table directly in its vintage-inspired jar - Shelf life: 3 years from the production date - Packs 230 e 100 grams - Jam jar 230 g: box da 6 pz, cm 17x26x9h, gross weight kg 2,450 - Jam jar 100g: box da 12 pz, cm 19x26x7h, gross weight kg 2,550 - No minimum order quantity

#### PRODUCT

### Marmellata di Clementine Nova

Fagruminda marmalade is made with the pulp and peel of the fresh fruits of our citrus groves, sugar and nothing else.

A classic for breakfast, on bread or rusks.

Ideal for making tarts, cakes and biscuits.

Special to accompany fresh, medium and long aged cheese.

A teaspoon of our marmalades melted in hot tea flavours it pleasantly!

The marmalade of "CLEMANTINE NOVA" is fantastic for stuffing and / or accompanying chocolate cakes.

To be brought to the table directly in its vintage-inspired jar - Shelf life: 3 years from the production date - Packs 230 e 100 grams - Jam jar 230 g: box da 6 pz, cm 17x26x9h, gross weight kg 2,450 - Jam jar 100g: box da 12 pz, cm 19x26x7h, gross weight kg 2,550 - No minimum order quantity

#### PRODUCT

### Marmellata di Cedri e Mele

Fagruminda marmalade is made with the pulp and peel of the fresh fruits of our citrus groves, sugar and nothing else.

A classic for breakfast, on bread or on rusks.

Special to accompany fresh and medium and long aged cheese.

A teaspoon of our marmalades melted in hot tea aromatizes it pleasantly!

The "CEDRI E MELE" marmalade is particularly suitable for enriching the Strudel.

To be brought to the table directly in its vintage-inspired jar - Shelf life: 3 years from the production date - Packs 230 e 100 grams - Jam jar 230 g: box da 6 pz, cm 17x26x9h, gross weight kg 2,450 - Jam jar 100g: box da 12 pz, cm 19x26x7h, gross weight kg 2,550 - No minimum order quantity

#### PRODUCT

### Lemon Biscuits

The "citrus leaves" are delicious and fragrant biscuits handmade by hand one by one. They are born from a recipe and a process devised by Fagruminda.

The ingredients are all natural and of high quality, including the extra virgin olive oil produced on our land, fresh eggs and precious 100% natural and made in Sicily citrus essential oils. The "citrus leaves" do not contain artificial preservatives and flavors. The "leaves", in the flavors of lemon, orange and mandarin, are the ideal biscuit to accompany a good tea or a glass of sweet wine. When the package is opened, it releases immediately an intense and very pleasant citrus scent that tastes so much of Sicily. Shelf life: 5 months from the production date - Packs 200 grams - Box da 10 pz- cm 30x20x18h- gross weight kg 2,00 - No minimum order quantity

## PRODUCT

### Orange Biscuits

The "citrus leaves" are delicious and fragrant biscuits handmade by hand one by one. They are born from a recipe and a process devised by Fagruminda. The ingredients are all natural and of high quality, including the extra virgin olive oil produced on our land, fresh eggs and precious 100% natural and made in Sicily citrus essential oils. The "citrus leaves" do not contain artificial preservatives and flavors. The "leaves", in the flavors of lemon, orange and mandarin, are the ideal biscuits to accompany a good tea or a glass of sweet wine. When the package is opened, it releases immediately an intense and very pleasant citrus scent that tastes so much of Sicily. Shelf life: 5 months from the production date - Packs 200 grams - Box da 10 pz- cm 30x20x18h- gross weight kg 2,00 - No minimum order quantity

## PRODUCT

### Mandarin Biscuits

The "citrus leaves" are delicious and fragrant biscuits handmade by hand one by one. They are born from a recipe and a process devised by Fagruminda. The ingredients are all natural and of high quality, including the extra virgin olive oil produced on our land, fresh eggs and precious 100% natural and made in Sicily citrus essential oils. The "citrus leaves" do not contain artificial preservatives and flavors. The "leaves", in the flavors of lemon, orange and mandarin, are the ideal biscuit to accompany a good tea or a glass of sweet wine. When the package is opened, it releases immediately an intense and very pleasant citrus scent that tastes so much of Sicily. Shelf life: 5 months from the production date - Packs 200 grams - Box da 10 pz- cm 30x20x18h- gross weight kg 2,00 - No minimum order quantity

# Azienda Agricola Laura Lanteri

## Producer

Country	Italy
City	palermo
Street	via sciuti, 180
Web	<a href="http://doncosimo.it">http://doncosimo.it</a>



## Contact

Name	cosimo spica
Role	Owner



## Description

The firm agricultural "Don Cosimo" of Laura Lanteri produces oil Extravirgin of Olive of great quality,

Our oil is Organic and extract with cold method, Biological Certification of "Suolo e Salute" operator 30256. We have the fortune to have the oil mill for the bordering workmanship of the olives inside the firm and also provided it of biological certification, this it allows us to pick up and to work the olives in brief time succeeding in this way in maintaining all the qualities of it and to entirely move her to the oil. Our production of oil is characterized for the Monocultivars, we produce an Oil of Nocellara, an oil of Biancolilla and a Blend of (Cerasuola Biancolilla Nocellara and Carolea).

## Areas of Activity

- Olive Oil

## Marketplace Opportunities

### PRODUCT

Olio Extravergine di Oliva Biologico IGP Sicilia "Don Cosimo"

Tin 5 Liters

### PRODUCT

Olio Extravergine di Oliva Biologico IGP Sicilia "Don Cosimo"

Bottle 0,50 liters

### PRODUCT

Olio Extravergine di Oliva Biologico IGP Sicilia "Don Cosimo"

Bottle 0,25

# Azienda Agricola Oliva

## Producer

Country	Italy
City	Siracusa
Street	
Web	<a href="https://www.agricolaoliva.it/en/">https://www.agricolaoliva.it/en/</a>



## Contact

Name	Francesca Oliva
Role	Owner



## Description

Since 1957 we are a family farm and olive oil mill based in Siracusa, Sicily. Our "favola" extra virgin olive oil comes from the best local cultivar and tells the Sicilian rural identity and our family history: a product harvested and sealed by hand.

## Areas of Activity

- Fresh fruit, vegetables
- Olive Oil

## Marketplace Opportunities

### PRODUCT

#### Favola Organic Tonda Iblea

The must for all the olive oil lovers. Do not miss it to dress a salad, to season at bet your "bruschetta" or "pane cunzato". It is harvested in the mountains of Buccheri and it will let you find out the best aromatic notes of Sicily. It reminds sensory notes of fruit and usually a bitter and spicy taste of medium intensity. It is featured by the olfactory and retro-olfactory notes of green or slightly ripe tomato, almond and sometimes, in the early stages of maturation, of tomato leaves.

### PRODUCT

#### Favola Organic Moresca

Perfect extra virgin olive oil for all raw dishes, it can enhance the taste of a tuna carpaccio and lightly season a raw vegetables salad. At the table it reveals to be an olive oil that can be paired with all the tastes and all the dishes. It is one of the early cultivars in terms of ripening, that normally produces a light fruity's olive oil, although if harvested when olive are still green, you can get higher aromatic olive oils. Usually it gives sweet oils with low intensity of bitterness and pungency. It can give pleasant scents



of almond and green apple.

#### PRODUCT

### Favola Moresca

Extra virgin olive oil obtained from the Moresca variety and cold pressed in the estate mill. It can be characterised as a delicate extra virgin olive oil with light fruitiness, but it also amazes for its strong character. We recommend it preferably on fish dishes, raw and grilled vegetables.

#### PRODUCT

### Favola Opunzia

Extra virgin olive oil obtained from Nocellara Etnea and Cerasuola and cold pressed in the estate mill. The cultivar Nocellara Etnea is typical of the area between Syracuse and Catania; whereas the cultivar Cerasuola is typical of the western area of Sicily. Together they create a high quality extra virgin olive oil with balanced sensory notes.

This extra virgin olive oil has a light fruitiness and lends itself well to being paired with meat, fish and boiled and grilled vegetables.

#### PRODUCT

### Favola Tonda Iblea

Extra virgin olive oil obtained from the Sicilian variety Tonda Iblea and cold pressed in the estate mill. For us at Agricola Oliva Tonda Iblea is the "ciaurusa" olive that smells of mountain wind.

Tonda Iblea is a medium fruity, very pleasant extra virgin olive oil, characterised by fresh scent with notes of tomato and freshly cut grass.

This extra virgin olive oil is exceptional when eaten raw on a simple slice of bread or to season traditional Mediterranean dishes, salads, soups and grilled vegetables.

#### PRODUCT

### Favola Cerasuola

Extra virgin olive oil obtained from the Cerasuola variety and cold pressed in the estate mill. This cultivar is typical of western Sicily, but grows also in the area of Syracuse. It stands out for its extraordinary amount of polyphenols, which are the antioxidants determining both the organoleptic properties, for example bitter and spicy notes, and the nutritional facts of an excellent extra virgin olive oil.

This medium-high intensity extra virgin olive oil can be perfectly paired with fish and grilled meat dishes and also with the typical sicilian pane cunzato.

#### PRODUCT

### Favola EVO Palette

A practical kit to recreate the tasting experience directly in your home.

Play with the combinations and find out if you prefer the strong flavor of Tonda Iblea, the delicacy of Moresca or the balance of Opunzia. The perfect gift for lovers of good food, is the first ideal approach to these three varieties of extra-virgin olive oil "favola".

© Registered Design

# Azienda Agricola Sant'Andrea

## Producer

Country	Italy
City	Petralia Sottana (Palermo)
Street	Contrada Sant'Andrea
Web	<a href="http://www.villasantandrea.eu/">http://www.villasantandrea.eu/</a>



*Villa Sant'Andrea*

## Contact

Name	Gandolfo Brancato
Role	CEO



## Description

Sant'Andrea Farmhouse is located in the area of the charming Madonie Nature Park, north of sicily. Within the large estate of the farm, you can find the ancient owners' villa, aristocratic eighteenth century house, completely restored, respecting the architectural tradition.

In Sant'Andrea estate we produce, with the purest and most genuine methods of rural traditions, extra-virgin olive oil from biological agriculture.

## Areas of Activity

- Olive Oil
- Health & Wellbeing

## Marketplace Opportunities

### PRODUCT

"Nascita dell'Olio" etiquette - Special, numbered edition of a prestigious Organic Olive Oil, Wooden box and internal painting by artist Croce Taravella

Villa Sant'Andrea company has been producing Organic Extravirgin Olive Oil for many generations.

The organic extra-virgin olive oil Sant'Andrea is produced using the traditional hand harvesting and cold pressing systems. These features give our oil a durable delicate taste.

Besides the sale of organic extravirgin olive oil in common bottles, we are now proposing a unique project, which is a combination of agricultural and paintings arts.

We have launched a new project, the special, numbered, limited edition of the "Nascita dell'Olio" Magnum bottles, in wooden boxes painted by famous artists.

For the first numbered, limited edition (only 499 pieces), the magnum bottles are contained in precious wooden boxes. Inside the wooden box, there is a painting by the famous artist Croce Taravella.

<https://crocetaravella.it/>

This painting is called "Nascita dell'Olio" (the birth of Oil) and it is a trait d'union between pictorial and oil art.

Each piece of art (numbered on the back) is painted on aluminium, and can be extracted by the wooden box and hung on the wall.

Its suggestive nature and its strong chromatic dynamism describe metaphorically the waterfall of the "green gold" of the precious organic extra virgin olive oil contained in the magnum bottle.

The product was exhibited in Milan at the last Salone del Mobile.

The painter and sculptor Croce Taravella is working, together with Sant'Andrea company, to propose new limited editions, still connected to the extravirgin olive oil.

## PRODUCT

**"Spirituality in the Material" etiquette, limited edition of Organic Extra Virgin Olive Oil in Art Boxes by artist Giacomo Rizzo**

Villa Sant'Andrea company has been producing Organic Extravirgin Olive Oil for many generations.

The organic extra-virgin olive oil Sant'Andrea is produced using the traditional hand harvesting and cold pressing systems. These features give our oil a durable delicate taste.

Besides the sale of organic extravirgin olive oil in common bottles, we are now proposing a unique project, which is a combination of agricultural and paintings arts.

This project proposes three special, numbered, limited editions called "Spirituality in Material": Organic Extravirgin Olive Oil magnum bottles, are contained in a special pieces of art made by the world known artist Giacomo Rizzo. <http://www.giacomorizzo.it/it>

Each of the 3 designs is made in only 199 numbered pieces.

The first pieces were exhibited in New York at the premises of the United Nations, and at Salone del Mobile Milano.

# Azienda Agricola Terre di Zaccanello

## Producer

Country	Italy
City	Racalmuto (AG)
Street	Viale E. Spalanca, 18
Web	<a href="http://www.terredizaccanello.it">http://www.terredizaccanello.it</a>



## Contact

Name	Federica Milioto
Role	General Director



## Description

The farm Terre di Zaccanello stretches for about 10 hectares northeast of Agrigento's coast, in the county of Racalmuto. The olive grove, from which a fine extra virgin olive oil is produced, dominates the landscape and embraces their boundaries.

Every kind of olive cultivated is characterised by a different smell and taste. A unique oil comes from the careful mixture of "Nocellara del Belice", "Biancolilla", "Gioconda" and "Bella di Spagna", combined with constant care of the olive trees.

Our mission is to enhance Sicily, its territory and its wonderful products and we try to pursue it while minimizing our environmental impact through sustainable solutions.

The electricity we use comes exclusively from our solar panels, while the thermal panels allow us to produce hot water. We also collect and filter rainwater to irrigate our lands and compost organic waste to obtain natural fertilizers.

We use biodegradable soaps and try to minimize the waste of plastic. Where possible, we use natural, biodegradable and biocompatible paints, which do not present any element of toxicity.

We believe that awareness is the first step towards a more sustainable future: for this reason, we invite you to recycle our bottles and cans properly, or to reuse them making original flower pots, lamps and chandeliers.

## Areas of Activity

- Olive Oil

## Marketplace Opportunities

### PRODUCT

#### Blend IGP Sicilia (bottle 250 ml – 500 ml)

Terre di Zaccanello Extravirgin olive Oil Blend IGP Sicilia has a degree of acidity below 0,2% and comes quite dense, bright green with golden hints.

The fragrance is intense, with elegant notes of aromatic herbs, green tomato and freshly ground olives. The taste is rich with tones of almonds, nuts shell and artichoke stem with moderate bitterness and spiciness. It is composed of 60% Nocellara del Belice and 40% Biancolilla. The bottle-like a jar is an homage to Pirandello, to his novel and to his birthplace.

#### PRODUCT

### Monocultivar Nocellara del Belice (bottle 250 ml – 500 ml)

Terre di Zaccanello Extravirgin olive Oil Monocultivar Nocellara del Belice has a degree of acidity below 0,2% and comes quite dense, emerald green.

The fragrance is intense and very aromatic, with elegant notes of green tomato and herbs.

The taste is rich with tones of almond, walnut, artichoke and toasted bread with moderate bitterness and spiciness distinctive in flavour.

The bottle-like a jar is an homage to Pirandello, to his novel and to his birthplace.

#### PRODUCT

### Monocultivar Biancolilla (bottle 250 ml – 500 ml)

Terre di Zaccanello Extravirgin olive Oil Monocultivar Biancolilla has a degree of acidity below 0,2% and comes quite dense, brilliant yellow. The fragrance is moderate intense and aromatic, with elegant notes of flowers. The taste is gentle and harmonic with moderate bitterness and spiciness. The bottle-like a jar is an homage to Pirandello, to his novel and to his birthplace.

#### PRODUCT

### Blend Classic (bottle 250 ml – 500 ml -750 ml – Tin 5000 ml)

Terre di Zaccanello Extravirgin olive Oil Blend Classic has a degree of acidity between 0,2% and 0,3% and becomes quite dense, light green with golden hints. The fragrance is medium intense and aromatic, with elegant notes of red tomato, herbs and freshly ground olives. The taste is rich with tones of almond and toasted bread with moderate bitterness and spiciness. It is composed of 60% Nocellara del Belice, 20% Biancolilla and the remaining part of Gioconda, a cultivar typical from the Agrigento area which today tends to disappear due to its poor yield. Its presence in this blend makes the oil extremely special, it softens the two most well-known cultivars and harmonizes the taste.

# Azienda Valenti

## Producer

Country	Italy
City	Ragusa
Street	via Carducci 192
Web	<a href="http://vinivalenti.it">http://vinivalenti.it</a>



## Contact

Name	Francesco Valenti
Role	Ceo



## Description

Valenti company is a family business, which has been involved for more than six centuries in the production of high quality wines, such as Moscato di Noto Acantus DOP, one of the finest and oldest white wines in the Sicilian south east and the best known Nero d ' Avola.

In addition, our Moscato, is used for the artisanal production of a series of unique products such as salami, Modica chocolate, jams, jellies and panettone.

Moscato wine is the only ingredient used as a preservative, distinguishing our production with the aromatic characteristics typical of this exceptional grape variety.

Moved by the constant need to experiment and innovate, in order to expand our range of products, from this year, in close collaboration with an artisan distillery, we have started the production of a Muscat brandy in dry and amber version, of which we are proud to be the only producers in Sicily.

L'azienda Valenti è una piccola medio impresa familiare impegnata da più di sei secoli nella produzione di vini di alta qualità, quali il Moscato di Noto Acantus DOP, bianco tra i più pregiati e antichi del sud est siciliano e il più noto Nero d'Avola. In particolare il nostro Moscato, impiegato nella produzione artigianale di una linea di prodotti quali, salumi, cioccolato di modica, marmellate, gelatine e panettoni, è l'unico ingrediente impiegato come conservante, distinguendo la nostra produzione con le caratteristiche aromatiche tipiche di questo eccezionale vitigno. Mossi dalla costante necessità di sperimentare, al fine di ampliare la nostra gamma di prodotti, da quest'anno, in stretta collaborazione con una distilleria artigianale, abbiamo iniziato a produrre un'acquavite di moscato in versione secca e ambrata, di cui siamo orgogliosi di essere gli unici produttori in Sicilia.

## Areas of Activity

- Delicatessen, specialties, dry food, Snacks
- Alcoholic beverages
- Gourmet Food
- Wine
- Olive Oil
- Confectionery, Chocolate, Jams

## Marketplace Opportunities

## PRODUCT

### Valenti Wines: Acantus, Gesira, Trebacche, Eloro and Theia brandy of Muscat of Noto white and amber 40 °

#### - Acantus Moscato di Noto, sweet

It is produced in limited quantities as befits a precious jewel, from yellow muscat grapes or moscatella in purity. This wine of singular beauty honours the Sicilian enology enhancing the noble land that produces it. Check the specifications here <http://www.vinivalenti.it/eng/acantus-d.php>

#### - Acantus Moscato di Noto, dry wine

From an innovative reinterpretation of the classic dessert wine Moscato di Noto, a unique product with scents and tastes not alike any other table white wine. Ideal to be combined with meats, fish, cheese or to be used as an aperitif, it keeps the amazing aroma and flavours of the classical Acantus with the addition of a dry taste. Check the specifications here: <http://www.vinivalenti.it/eng/acantus-s.php>

#### - Gesira Nero d'Avola red wine

Made by pure Nero d'Avola grapes, this wine has a ruby red color with violet and garnet shades and an intense, robust and slightly ethereal aroma. To the taste, it is characterised by a savory flavor, a remarkably dry tannic aftertaste, bitter and lightly fresh. Check the specifications here:

<http://www.vinivalenti.it/eng/gesira.php>

#### - Trabacche Chardonnay, white wine

This wine of an intense straw yellow colour comes from chardonnay grapes in absolute purity. Thanks to the characteristics of the soil in which it is grown, it presents aromas of strong intensity, with notes of apricot, exotic fruits and flowers, on a background of vanilla. Check the specifications here:

<http://www.vinivalenti.it/eng/trebacche.php>

#### - Eloro Nero d'Avola, red wine

Made with nero d'Avola grapes, Eloro Nero d'Avola has a dark ruby color with violet hues and complex hints. It gives intense aromas typical of red fruits, with a shade of cranberry. On the palate, the taste is surprisingly soft, full and structured, fading into a bitter aftertaste and recalling the scent of wood. It goes well with pasta, red meats, game and medium-aged cheese.

#### - Theia brandy of Muscat of Noto white and amber 40 °

The production of wines and Theia brandy is complemented by a "Wine Planet", consisting of sweet and savory food products, which use the Acantus Muscat wine as an ingredient:

- cold cuts
- jellies and jams
- panettone
- Modica chocolate pralines.

See the products in the pictures and read the details in the next Product Windows.

## PRODUCT

### A range of 8 Cold Cuts with Moscato di Noto wine

When the wine making art meet the ancient cured meats traditions, the result is a taste which blends in perfection.

The production of a wide range of unique and delicious cold cuts stems from a joint venture of Valenti and Scherzerino companies, both .

The line of cured meats is inspired by the philosophy of being able to create a basket of food products of excellence, characterized by the royal presence of the wine as ingredient.

The best choice of meats and wisely balanced spices leads to a richness of taste and refinement, all typical qualities of an artisanal production.

The range of cold cuts with Moscato di Noto wine:

- Capocollo (Pork neck) reserve, with Moscato di Noto wine: Italian pork neck, of deep red color, with garnet shades between the meat and the white of the fatty parts. Of meaty and velvety flavor it is

superficially covered by natural molds, typical of ageing in cellars. The slice releases sweet fragrant notes, because of the high quality of the meat used and Moscato Acantus wine. The taste is generous and of remarkable structure, it continuously evolves proposing multiple sensations and scents, leaving a clean mouth.

- Culatta al Moscato di Noto Acantus (Rump)

From the cut of pork leg comes a simple and valuable product of pleasant and intense aroma. The color is pure white in the fat part and bright red in the lean one. It has aromas of extraordinary harmony, for the presence of Moscato Acantus and of carefully selected spices, surprising with both sweet and savory flavor. The aftertaste is long and delicate.

- Pancetta with Moscato di Noto Acatus (Bacon)

With the aromatic notes that only a meat of extreme quality can evoke, the herb and Moscato di Noto Acantus bacon brings a wise balance between refined aromas and fragrant sensations. The Color is between pure white and deep red with a typical rectangular shape. Tasty aromas are deeply absorbed thanks to the process of ageing in the cellar, which lasts from 8 to 10 months, until the right maturity is reached. Herbal aromas join the taste with a rising sensations of extremely pleasant flavour. The savoury of the meat is moderated by the tanning and by the wine flowery notes giving a fine and lasting aftertaste.

- Guanciale alle erbe (Pork cheek with herbs)

Moscato di Noto Acantus Pork cheek finely spiced with fresh herbs and sea salt. Its taste is balanced and juicy with sweet notes due to the fattiness of the meat. The color is milky white with streaks of deep red flesh color and typically shaped triangular. It stands out for its flavour and very structured tastes, leaving in the mouth an amazing aroma and a spicy aftertaste.

- Salame al pepe di Rimbàs (Rimbàs pepper salami)

An exotic balance between fine Italian meats and intriguing aroma of Rimbàs black pepper. When cut, the slice releases spicy notes of black pepper and thanks to the presence of Moscato Acantus, the mouth is delighted with tastes and aromas. The sweetness of the fat along with the charming and strong spicy notes of black pepper build the structure of the product.

- Salami with coriander and chilli

From a mixture of spices and Italian pork, take life the coriander and hot pepper salami. It is immediately recognised by the notes of citrus and hazelnut emanating from the cutting. Thanks to chilli pepper the taste of the meat is greatly enhanced in a rising of flavors from the ethereal persistence and intensity due to Moscato Acantus.

- Salame al finocchietto selvatico (Wild fennel salami)

Italian pork meat, of Mediterranean character, with wild fennel, bell pepper and Moscato Acantus. The great structure of the meat used mitigates with extreme elegance the strong taste of wild fennel. A flavor that evolves and changes constantly, giving multiple sensations.

- Coriander Salami

Italian pork meat to enjoy slice after slice, with notes of coriander, sweet chili, natural flavors and Moscato di Noto Acantus. The color is deep red in the lean part alternating with white of the fat one. Externally is covered by a slight haze of natural molds due to the slow maturation in cellar. Unleashing intense and pleasing hints of citrus and nutty aromas thanks to the coriander roasting level.

## PRODUCT

### Vini Valenti: Moscato di Noto Jams and wine jellies

Valenti Jams are created from the best fruit of our countryside. Characterized by soft and flowery tone, they are perfect to eat along with fresh or mildly seasoned cheese and herb cheese. Thanks to Moscato Acantus, which gives exceptional hints and tastes, they flow into high gastronomic poetry verses of Mediterranean flavour. Available tastes: Sicilian oranges, Lemon, Tangerine and Washington Navel oranges.

Superfine wine jellies lend themselves to exalt every dining experience with unique and exclusive



flavours. They recall the unique organoleptic characteristics of the wines used, maintaining their typical fruity aromas and delicious smells. To eat along with fresh or mildly seasoned cheese, they bring to the palate surprisingly flowery nuances with typical aromas of Sicily. Available tastes: Nero d'Avola and Moscato di Noto Acantus

## PRODUCT

### Modica chocolate bar and pralines with Moscato di Noto Acantus

An example of artisanal processing, realized according an ancient Aztec recipe, for a unique product. Azienda Valenti Pralines, of a dark black colour, have a rustic but elegant appearance, and recall to ancient tradition of the land. Their peculiarity is the rough processing of chocolate used for the external covering, with sugar cane and cocoa paste, for an extraordinary texture. Surprisingly is at last, the balance of flavours given by Moscato di Noto, which is able to blend both chocolate variety, in an extrafine flavour.

## PRODUCT

### SWEETBREADS: Panettoni and Colombe with Moscato di Noto Acantus

Valenti company offers a wide range of sweetbreads:

#### - Pan di Vino Panettone

The sweet balance between the scents of the Mediterranean and the flowery fragrance of Moscato di Noto gives life to the Pan di Vino, the classical version of the Panettone Valenti. The perfect combination of candied orange, cedar and precious raisins, slowly infused in Muscat and a soft consistency, topped with a light glaze.

#### Specification

Ingredients: Soft wheat flour, Raisins (15%), Butter, Eggs, Sugar, Candied orange peels (10%) (Orange peels, Glucose syrup, Fructose, Sucrose, Acidity regulator citric acid), Sourdough, Egg yolk, Marsala, Honey, Inverted sugar, Emulsifier mono and diglycerides of fatty acids, Cocoa butter, Skimmed milk powder, Sake, Acantus Moscato di Noto, Natural flavorings, Vanilla beans. It may contain traces of nuts and shell fruit. DOES NOT CONTAIN GENETICALLY MODIFIED INGREDIENTS

#### - Panettone and Colomba Pear and Chocolate

Fabulous interpretation that fuses in a sweet bread the addictive taste of the candied pear combined with fine dark chocolate, with Moscato di Noto Acantus to amalgamate the tastes in a catching aromatic nuance

#### Specification

Ingredients: Soft wheat flour, Candied pear cubes 15% (Cubes of pear, Glucose Fructose syrup, Citric acid), Fresh eggs, Butter, Sugar, Chocolate chips 6% (Sugar, Cocoa paste, Cocoa butter, Emulsifier: Soy lecithin, Aroma: Vanillin), Fresh egg yolk, Milk, Sourdough, Emulsifiers: mono and diglycerides of fatty acids, Moscato Passito di Noto 2%, Glucose syrup, Spices, Cocoa butter, Salt. It may contain traces of shell fruit and nuts. DOES NOT CONTAIN GENETICALLY MODIFIED INGREDIENTS

#### - Panettone and Colomba Pineapple and Apricot

Charming reinterpretation of traditional Panettone where, instead of the classic candied fruit, there are exquisite pieces of pineapple and apricot, inserted in the dough after a slow infusion in Moscato di Noto. This peculiarity of processing improves the organoleptic qualities and gives a soft and overwhelming note. The whole covered with a glaze of pistachio

#### Specification

Ingredients: Soft wheat flour, Raisins (15%), Butter, Eggs, Sugar, Candied orange peels (10%) (Orange

peels, Glucose syrup, Fructose, Sucrose, Acidity regulator citric acid), Sourdough, Egg yolk, Marsala, Honey, Inverted sugar, Emulsifier mono and diglycerides of fatty acids, Cocoa butter, Skimmed milk powder, Sake, Acantus Moscato di Noto, Natural Flavorings, Vanilla beans. Icing (Egg whites, Sugar, Rice flour, Annelline, Herbs, Pistachio paste) Pistachio of Bronte (4%) Pearl Sugar. DOES NOT CONTAIN GENETICALLY MODIFIED INGREDIENTS

- Panettone and Colomba Walnuts and Figs

A renewal of the classic Panettone, enriched with candied figs and walnuts left to macerate in Moscato di Noto wine. A mediterranean combination of softness and flavour, baked according to a traditional recipe of one of the most famous artisanal bakeries.

Specification

Ingredients: Soft Wheat flour (0) Sugar, Emulsifier, Mono and diglycerides fat (E471), Salt, Skimmed milk powder, Dextrose, Vanillin), Flour, Yeast, Sugar, Egg yolk, Butter, Walnuts, Figs, Muscat Noto Acantus, Icing (Sugar, Rice flour, Almond flour (10%), Malted flour), Egg white

- Tronchetto with Moscato Acantus

Tronchetto with Moscato di Noto is a baked sweet bread of remarkable elegance, it lends itself to delight any time of the day. The careful choice of candied pineapple and apricot, left to macerate in Moscato di Noto, creates a dessert unlike any other. On the surface shines a glaze with pistachios that gives it an attractive look.

Specification

Ingredients: Soft Wheat flour, Cubes of pineapple and Candied apricots (13%) (Glucose syrup, Sugar, Acidity regulator citric acid), Butter, Eggs, Sugar, Sourdough, Egg yolk, Marsala, Honey, Inverted Sugar, Emulsifier mono and diglycerides of fatty acids, Cocoa butter, Milk powder, Salt, Acantus Moscato di Noto, Natural flavorings, Vanilla beans. Icing (Egg whites, Sugar, Rice flour, Annelline, Herbs, pistachio paste) Pistachio of Bronte (4%) Sugar pearls. DOES NOT CONTAIN GENETICALLY MODIFIED INGREDIENTS

# Baglio Bonsignore Soc. Agricola S.r.l.

## Producer

Country	Italy
City	Naro
Street	C.da Giddio snc
Web	<a href="https://bagliobonsignore.it/">https://bagliobonsignore.it/</a>



## Contact

Name	Luigi Bonsignore
Role	Marketing Director



## Description

Baglio Bonsignore is a young winery established in 2016. The estate is located in the countryside of Naro, near the Valley of the Temples in Agrigento, a territory of the inner Sicily where time has been enchanted, where the air is still pure.

Baglio Bonsignore is a family enterprise and it represents for Luigi, Debora and their three sons a return to humanity and to Mother-Earth, the gathering of their family, the research of passion and the fulfillment of a dream. They have as a mission to cultivate by respecting the environment: workings of the vineyards are not intensive and use of chemical treatments are limited, as it was used in the past, in order to go into a better future. This is why Bonsignore's motto is "Back to the future".

The winery is located in an area renowned for growing some of the best Nero d'Avola and Grillo in Sicily. The warm temperate climate, with good temperature excursions, create the ideal conditions for our vineyards and to obtain high quality grapes, thanks to a slow and even rate of maturity.

The estate is planted with vines of different varieties such as Nero d'Avola, Syrah, Grillo. From them, three quality wines are produced:

- CUBBÙRO (Nero d'Avola and Syrah)
- IO (Nero d'Avola)
- OI (Grillo)

These three wines are unique and strongly characterized because they are a pure expression of the sites from which they came. They have already received excellent feedbacks from expert sommelier and winelovers and have also obtained prestigious awards.

## Areas of Activity

- Olive Oil
- Wine

## Marketplace Opportunities

### PRODUCT

Cubburo - Nero d'Avola e Syrah

A superb red wine made by a blend of two autochthon varieties such as Nero d'Avola and Syrah. Intense and deep garnet red, refined and fruity bouquet (fresh aromas of cranberries, currants and cherries are combined with delicate notes of licorice and chocolate). Soft and velvety tannins. Fresh and spicy texture, youthful elegance and a lot of charm combined with mineral and stimulating persistence convince the palate.

Wine type: Red Sicilia Doc.

Grape variety: Nero D'Avola 70% - Syrah 30%.

Average age of the grapevine: 5 years old.

Planting: Vertical trellis with Guyot pruning.

Plants per hectare: Density of product is 4.200 plants per hectare.

Yield per hectare: 8000 kg. per hectare.

Grape harvest: Syrah during the first 10 days of September. Nero d'Avola during the second 10 days of September.

Wine making: crushing-stemming followed by malolactic fermentation in stainless steel tanks, remaining for 15-20 days with the skins at a controlled temperature of 26°C.

Refinement: 1 year in French oak barrels.

Refinement in bottles: 6 months before marketing.

Vintage: First year of wine production 2016.

Alcohol content: Vol 14.00 % -Acidity: 5.60 g/l -Residual sugar: 1.80 g/l. -ph: 3.55

Aging : 10-15 years.

Bottles: Borgognotta cl 75 – Borgognotta Magnum – Borgognotta Jéroboam o doppio Magnum.

Food culinary

- Meat: bushmeat, roasted pork, lamb and beef stew
- Cheeses: aged sicilian cheeses

## PRODUCT

### IO Nero d'Avola

Bright ruby red color, pleasant hints of red berry fruits and spicy aromas. The palate is characterized by gentle tannins and balanced minerality that give freshness and long persistence.

Wine type: Red Sicilia D.O.C.

Grape variety: Nero D'Avola 100% .

Average age of the grapevine: 5 years old.

Planting: Vertical trellis with Guyot pruning.

Plants per hectare: Density of product is 4.200 plants per hectare.

Yield per hectare: 8000 kg. per hectare.

Grape harvest: Second 10 days of September.

Wine making: crushing-stemming followed by malolactic fermentation in stainless steel tanks, remaining for 6-8 days with the skins at a controlled temperature of 26°C with 4 replacements.

Refinement: 8 months in steel tanks.

Refinement in bottles: 3 months before marketing.

Vintage: First year of wine production 2017.

Alcohol content: Vol 14.00 % -Acidity: 5,4 g/l -Residual sugar: 1.8 g/l -ph: 3.50.

Aging : 10-15 years.

Bottles: Borgognotta cl 75 – Borgognotta Magnum.

Food culinary

- Fish: sweet-and-sour tuna

- Meat: bushmeat, pork, lamb
- Cheeses: aged sicilian cheeses

## PRODUCT

### OI - Grillo

Stunning freshness and bouquet that ranges from exotic fruits, including papaya, toasted almonds and a hint of honey. Upon tasting, it convinces by it's effect of strength, freshness and elegant structure, emphasizing its mineral streak and highlighting its creamy freshness and Savour. Long fresh finish.

Wine type: White Sicilia D.O.C.

Grape variety: Grillo 100%

Average age of the grapevine: 1 years old

Planting: Vertical trellis with Guyot pruning

Plants per hectare: Density of product is 4.200 plants per hectare

Yield per hectare: 8000 kg. per hectare

Grape harvest: First decade in september

Wine making: In white at a controlled temperature

Refinement: 3 months in steel

Refinement in bottles: 2 months before marketing

Vintage: First year of wine production 2017

Alcohol content: Vol 12.50 %

Acidity: 6.20 g/l

Residual sugar: 2.00 g/l -ph: 3.20

Bottles: Borgognotta cl 75 – Borgognotta Magnum lt 1,5

#### Food culinary

- Fish: all kind of fishes, raw or cooked
  - Meat: beef carpaccio, tartare
  - Cheeses: fresh and soft cheeses
- OI is the ideal wine for aperitifs.

# Barone Beneventano

## Producer

Country	Italy
City	Viagrande
Street	Via salto del corvo 62
Web	<a href="http://www.baronebeneventano.com">http://www.baronebeneventano.com</a>



## Contact

Name	Pierluca Beneventano della Corte
Role	Owner



## Description

Artisanal wine producer on Mount Etna (an active volcano UNESCO heritage), in Sicily region, southern Italy. Our wine is made respecting nature and our old traditions, with an eye on the innovation to guarantee quality to costumers and researching projects to give unique wines than can exalt our terroir and our grapes variety.

We are on the southeast slope of Etna Volcano near the municipality of Viagrande and Trecastagni. Our Cru (here called Contrade) are very unique because we are surrounded by inactive volcanic cones that give sandy soil very rich in minerals. The vineyards are sea fronting, constantly ventilated by the breeze of the sea, that enriches the wine with a salty note. The high altitude of the vineyards, between 600-800 meters above sea level, allows us to have a better thermal excursion, this gives better aromas to the wine.

We cultivate our wine as the old tradition wants, the system of growing the vine is the Alberello Etneo (bush trained vine, with this type of training all the work we do in the vineyard, is all manual. It's hard work but pays off because we can be very precise by controlling each vine every season of the year. All these benefits allow us to get the best grape without using too many chemicals in the vineyard or in the wine.

All our wines are made by indigenous variety grapes of Etna, that can give the best on the volcanic soil.

## Areas of Activity

- Wine

## Marketplace Opportunities

PRODUCT

Etna Rosso

Grapes:

80% Nerello Mascalese 20% Nerello Cappuccio

Aging 3 years:

1 year in still tank

1 year in 50% French oak Barrique 50% barrels of Sicilian Chestnut

1 year in bottle

Viticulture note

handpicked grapes of our vineyard situated in the southeast slope of mt. Etna, all works are managed following the traditional method and respecting nature.

Tasting note:

Medium body, great elegance and balance that immediately enchants for its aromas of red fruit and its delicate spice, and thanks to excellent longevity it will open up in a complex wine of great satisfaction

## PRODUCT

### Etna Bianco

Grapes:

60% Carricante 30% Catarratto 10% Minnella Bianca

Aging:

2 years:

1 year in still tank

1 year in bottle

Viticulture note

handpicked grapes of our vineyard situated in the southeast slope of mt. Etna, all works are managed following the traditional method and respecting nature.

Tasting Note:

In his youth it expresses in purity the peculiarities of the Etna terroir, giving fresh aromas of citrus and crunchy yellow berry fruit. The great evolutionary capacity enriches it over time with very complex and fascinating aromas

## PRODUCT

### Rosato

Grapes:

100% Nerello Mascalese

Aging:

2 years:

1 year in still tank

1 year bottle

Viticulture note

handpicked grapes of our vineyard situated in the southeast slope of mt. Etna, all works are managed following the traditional method and respecting nature.

Tasting Note

Light body and freshness give this wine the pleasure that makes it very easy drinking.

Produced just in the vintage 2018



# BIRRA DEI VESPRI

## Producer

Country	Italy
City	Altavilla Milicia (PA)
Street	Via Chiesazza Sperone 35
Web	<a href="http://WWW.BIRRADEIVESPRI.IT">http://WWW.BIRRADEIVESPRI.IT</a>



## Contact

Name	Gaetano Bucaro
Role	General Manager



## Description

From the passion for beer to the creation of a company, it was born from the experience of home-brewed beer by Gaetano Bucaro, where everything started almost as a game. The Birra dei Vespri plant is located in Altavilla Milicia is a 3ht Simatec plant with 3 fermenters 2 of 6 ht and 1 of 10 ht and 2 barriques ex Jamaican rum and ex whiskey jim beam. "Our beers have character, both as hopping, which makes them fragrant, bitter and with an intense flavor, and as an alcoholic degree. Birra dei Vespri offers five different products and all, from the name, have a clear reference to Sicily but range from American and Belgian inspired beers. The Clarenza is golden, with a nice persistent white foam hat. On the nose, citrus notes of lemon and orange predominate. Hints of cereal and bread crust. In the mouth it is more fruity, slightly bitter with the Giustalisa organic wheat which makes it slightly acidic. Lavika is an amber colored beer in pure American style. Intense citrus and exotic fruit notes given by simcoe and citra hops; on the palate a floral aroma and strong hints of ripe fruit. Triskele is a beer with a golden yellow color, with a slender body on a fairly intense finish in terms of flavor and aroma. The English pale malt par excellence, Maris Otter, is the master with its biscuit tones. Moramora is a "meditation" beer. Its color is an intense and impenetrable black, with a creamy beige foam. The nose reveals intense aromas of cocoa, coffee and licorice, and delicate scents of coconut and vanilla. Finally, Scisciri is a beer of typical Belgian inspiration. Sweet, orange in color, with an intense and inviting character. The foam is soft and persistent. The aromatic profile is rich in esters and with hints of ripe fruit, honey and sugar candy. A dangerously drinkable beer, although the alcohol content is higher, 8.5 degrees. On the basis of Moramora, we will soon refine an even more alcoholic beer with the addition of coffee and vanilla beans, for at least 4 months in our barrels.

## Areas of Activity

- Beer

## Marketplace Opportunities

## PRODUCT

### CLARENZA (wheat ale)

Golden with a nice persistent white foam hat. On the nose, citrus notes of lemon and orange predominate. Hints of cereal and bread crust. In the mouth it is more fruity, slightly bitter with the organic wheat of Giustalisa which makes it slightly acidic. Slim body and strong carbonation. A beer for everyone. In late summer cooked we add organic Verdello lemon zest.

Excellent to combine especially with:  
Pizza, red and white meats

#### Ingredients:

Water, barley malt, wheat malt, Giustalisa organic wheat, organic verdello lemon peel, hops, yeast, sugar

IBU 14

ALC. VOL % 5

## PRODUCT

### LAVIKA (Amber Ipa)

Amber colored beer in pure American style. The nose has intense citrus and exotic fruit notes given by the simcoe and citra hops; on the palate a floral aroma and strong hints of ripe fruit. The bitterness is very marked but well balanced by the fullness of taste of the caramelised malts. A true champion. 2<sup>nd</sup> at the Cerevisia Award 2018 in the High Fermentation category.

Excellent to combine especially with:  
Red meats, pasta with sauce.

#### Ingredients:

water, barley malt, sugar, hops, yeast.

IBU 40 7

ALC. VOL 6,0%

## PRODUCT

### SCISCIRI' (Belgian Strong Ale)

Our typical Belgian-inspired beer. Sweet orange color with an intense and inviting character. Soft and persistent foam. The aromatic profile is rich in esters and with hints of ripe fruit, honey and candied sugar. Dangerously drinkable, despite the high alcohol content. 8.5 degrees of pure pleasure.

Excellent to combine especially with:  
Caponata and parmigiana, seafood and fish, pizza.

#### Ingredients:

Water, barley malt, oats, wheat, sugar, hops, yeast

Ibu 18 Alc. Vol 8,5 %

## PRODUCT

### TRISKELE (Golden Ale)

Golden yellow beer, with a slender body on a fairly intense finish in terms of flavor and aroma. The English pale malt par excellence, the Maris Otter, is the master with its biscuit tones. Intense hopping

both in aroma and in dry hopping, with citrus base, with a fairly intense bitterness. Very drinkable and refreshing thanks to its low alcohol content.

Excellent to combine especially with:  
Risotto and fresh pasta, white and red meats, pizza

Ingredients:  
water, barley malt, sugar, hops, yeast.  
Ibu 35  
Alc. Vol 5,5 %

#### PRODUCT

### MORAMORA (American Stout)

Meditation beer. Its color is an intense and impenetrable black, with a creamy beige foam. The nose reveals intense aromas of cocoa, coffee and licorice, and delicate coconut and vanilla. In the mouth it is a soft and velvety beer thanks to oats, very intense due to the high alcohol content, a non-invasive bitter that leaves room for a very long taste.

1<sup>st</sup> at the Cerevisia Award 2018.

Excellent to combine especially with:  
Desserts, aged cheeses, oysters

Ingredients:  
Water, barley malt, oats, toasted coconut, sugar, hops, yeast.  
High fermentation.  
Ibu 40  
Alc. Vol 7,0 %

#### PRODUCT

### CHIMERA

A unique beer, an imperial stout that has been aged for 4 months in american barrels of ex bourbon and ex rhum jamaican and other 3 months in bottle that have released a imposing note of wood rich in bourbon, chocolate, coffee liqueur, vanilla. in the background there are light roasts that remind of coffee and cocoa powder and also an ethyl note (8.5 degrees and not feeling them). the sweet aroma, very velvety and contained carbonation, full body. a complex alcoholic mix on the nose: maple syrup and freshly ground coffee, whiskey liqueur, chocolate. warm and fulfilling feeling. slight toasts.

IBU 20  
ALC. VOL 8,5%

# BIRRIFICIO NAMASTE'

## Producer

Country	Italy
City	ACI CATENA
Street	L.GO A. OLIVETTI, SNC
Web	<a href="https://www.birrificionamaste.eu">https://www.birrificionamaste.eu</a>



## Contact

Name	GIANCARLO DI GIULIO
Role	AMMINISTRATORE



## Description

Our Company was founded in December 2014 with the aim to produce a Craft Beer that came from outside the classical schemes, known until today, today we produce 13 types of Beer on 3 Lines ( Premium - Amurusa - Special ), thus covering a large range of partners (B2B) individuano in us not only a qualified and attentive partner, but also a great attention towards the consumers, which, in turn, recognize our products, features High production Quality, organoleptic and sensory out of the ordinary.

In 2018, the Brewery Namastè was awarded two awards very sought-after in Italia; for the packaging of the Premium Line we got the prize "Label of Silver, 2018" and for the product of ARETUSA always the Premium Line of the "Hop Silver 2018" by Federbirra (National Association of Breweries Italian).

In 2019 with the "ANFITRITE" we have won the "Hop Silver 2019" in the category of Belgian Dark Ale.

## Areas of Activity

- Beer

## Marketplace Opportunities

### PRODUCT

#### Craft Beer

Our company produces 13 types of beer with a strictly artisanal method. Subdivided into three "Premium", "Amurusa" and "Special" lines, we offer a wide range of flavors and fragrances, which make our product unique in the Italian brewing scene.

### PRODUCT

#### Beer Vinegar

A novelty in the Italian brewing scene is beer vinegar, this new product is being tested and will feature the "Premium Line" of our beers in the "Vinegar" version. Our proposal consists of a pack of 6 vinegars with different characters.

# Caffè Morettino

## Producer

Country	Italy
City	Palermo
Street	
Web	<a href="http://www.caffemorettino.it">http://www.caffemorettino.it</a>

The logo for Morettino, featuring the brand name in a stylized, red, cursive font with a registered trademark symbol.

## Contact

Name	Francesco Panzera
Role	Export Manager



## Description

Morettino is an authentic story of love for coffee that began in the 1920's in Sicily, in the heart of Mediterranean. For the past four generations we have been creating an excellent artisanal coffee: we spread its culture and its traditions by pursuing our natural passion for outstanding quality. Spreading the coffee culture is in our soul: the Coffee Muse daily inspires us to spread the authentic quality coffee culture, and of its historical, social and cultural meanings.

## Areas of Activity

- Private labels
- Tea, Coffee
- Delicatessen, specialties, dry food, Snacks
- Gourmet Food
- Organic products

## Marketplace Opportunities

### PRODUCT

#### Morettino

We make our selections unique for any tasting experience by carefully selecting the world's finest coffee, and a wise aging process of the raw and roasted coffee beans. Morettino coffee selections includes 1) The "classic blends" a selection of the world's finest coffee available in 250 gr of ground coffee in vacuum packs; 2) Morettino "premium blends" the most representative worldwide quality coffee origins available in 1 Kg packs and 250 gr in tin both beans and ground coffee; 3) The "Musa Nera" and "Coffee Lab" a unique range of origins 100% Arabica in soft bag of 200 gr ground and beans; 4) The "Organic line" produced through a slow, environmentally friendly production process, available in soft paper bag of 200 gr ground, 500 gr and 1 Kg in beans and pods; 5) The "Filter coffee" available in 200 gr ground, 500 gr and 1 Kg in beans; 6) "Pods and Capsules".

# CAMPISI Citrus

## Producer

Country	Italy
City	Siracusa
Street	
Web	<a href="https://www.campisicitrus.it/en/home_en/">https://www.campisicitrus.it/en/home_en/</a>



## Contact

Name	Barbara Campisi
Role	Marketing & Sales Representative



## Description

CAMPISI Citrus is a subsidiary of OPAC Campisi, which is a leading company in the agricultural sector. CAMPISI Citrus offers a vast variety of products, from freshly squeezed and immediately frozen organic citrus juices to essential oils, zests and slices of various shapes and dimensions.

## Areas of Activity

- Fruit & Vegetable juices
- Lifestyle Drinks
- Diet-, children-, health-food
- Organic products
- Additives/Ingredients
- Organic drinks
- Fresh fruit, vegetables
- Frozen food products
- Gluten free
- Halal/Kosher
- Health & Wellbeing

## Marketplace Opportunities

### PRODUCT

#### Juices and Essential Oils

Campisi Citrus is a leader producer agro-food company operating in the fields of Juices and Essential Oils. The process guarantees the complete supply chain, from the nursery of certified plants, to production, to processing and packaging on the fresh, closing and completing the chain of the processed product, with maximum traceability and guarantee of freshness

Campisi Citrus includes:

- 700 citrus hectares
- 150.000 lemon trees
- 70.000 orange trees
- 100% lemon PGI (Protected Geographical Indication of European Union).

### PRODUCT

#### Citrus juice and fresh fruit - natural freezing

From citrus fruits and fruit grown and packaged in Sicily. Ideal to drink, for the preparation of ice cream, soft drinks, cocktails and for cooking.

<https://www.campisictrus.it/en/juice/#products>



# Campisi OPAC

## Producer

Country	Italy
City	SIRACUSA
Street	VIA ELORINA 184
Web	<a href="https://www.campisi.it/en/">https://www.campisi.it/en/</a>

## Contact

Name	Nino Campisi
Role	CEO Campisi Citrus srl

## Description

O.P.A.C Campisi (<https://www.campisi.it/en/>) is a leader company in the agricultural segment with specific know how in the production of citrus and vegetables. The Organization of Producer started its work in the national and international market since the early sixties.

The company is part of the "Channelling System" to allow an higher value of the typical local products. The channelling system is an added value to the local products allowing an higher visibility respect their competitors.

Products: <https://www.campisi.it/en/products/>

## Areas of Activity

- Fruit & Vegetable juices
- Organic drinks

## Marketplace Opportunities

### PRODUCT

#### Agro-food products

1) LEMON "Femminello siracusano": The variety recognized from the European community as "Lemon of Siracusa IGP" is named Femminello Siracusano. The name represent a connection between the fertiltly considering the plant itself produces many flowerings per season and its available during all year.

2) BLOND ORANGE: Like all Citrus it has Vitamin C and Rutina (to absorb the Vitamines). It is a good source of Vitamin A and some minerals like Calcium, Phosphorus and Potassium.

3) COURGETTES: The courgettes cultivar have a long form and a dark green striped colour. Zucchini can be stored in the refrigerator at a temperature of 2 to 6 °C for maximum 10 days.

4) POTATO: They have a low energetic value of circa 85 Kcal per 100 gr. A low fat content (1%). This information do not means this tuber have low nutritional value. They are on the contrary one of the most important sources of potassium for the human organism. (570 mg per 100 gr of product).

Link: <https://www.campisi.it/en/products/>

# CAMPO D'ORO S.R.L.

## Producer

Country	Italy
City	Sciacca
Street	Contrada Scunchipane snc
Web	<a href="http://www.campodoro.com">http://www.campodoro.com</a>



## Contact

Name	Francesco Marcocci
Role	Export Manager



## Description

Campodoro srl is involved in the production of pesto, pasta dressings, in oil preserves and Sicilian sauces

## Areas of Activity

- Canned food, Preserved
- Gourmet Food

## Marketplace Opportunities

### PRODUCT

In oil preserves, pesto, sicilian sauce, marmalades

Pickled vegetables as Sun Dried Tomatoes, Olives, Artichokes

Pesto as Pistachio pesto, Sicilian Pesto, Trapanese pesto

Pasta Sauces as Tomato and Basil sauce, Arrabbiata Sauce, marinara Sauce

Jelly as Orange Marmalade, Strawberry marmalade

Sea Salt, as Salt with truffle, Salt with herbs, Cuttlefish ink / Black Ink

# Caruso & Minini

## Producer

Country	Italy
City	Marsala (TP)
Street	Via salemi,3
Web	<a href="http://www.carusoeminini.it">http://www.carusoeminini.it</a>

## Contact

Name	Giovanna Caruso
Role	Export Manager



## Description

Caruso & Minini, two families and two different stories that merge when Stefano Caruso, the third generation of winemakers, meets Mario Minini, owner of a marketing company in Northern Italy. Together, back in 2004, built the foundations of Caruso & Minini, an state of the art winery in Marsala, city at the extreme part of western Sicily.

It is an ambitious challenge, which sees as protagonists the Caruso family's agricultural tradition and the Minini sales expertise. A Winning bet because, to date, wines reach fans in more than 30 countries around the world.

Tradition and competence, with a look into the future. In fact, today Stefano is flanked by his two daughters Giovanna and Rosanna who are actively taking part of the daily work at the winery. A management in pink that has brought a breath of freshness among the barrels.

## Areas of Activity

- Wine

## Marketplace Opportunities

### PRODUCT

#### TERRE DI GIUMARA INZOLIA

Inzolia, which is characterized by intense and elegant fragrances, is a result of an ancient equilibrium between the strong and generous soil and the vine that seems to never suffer. Clean and graceful. Its intense bouquet expresses soft refinement and grace. The taste is fruity, crisp and soft. In one's mouth it is persistent and intense.

### PRODUCT

#### TERRE DI GIUMARA ZIBIBBO

Smooth to the palate, this wine offers a wide shade of perfume that range from spices to floral and fruits. Sipping this wine will feel like a caress to all your senses.

#### PRODUCT

### TERRE DI GIUMARA FRAPPATO NERELLO MASCALESE

This blend reaches perfect equilibrium between the notable tannins of the Nerello Mascalese and the low tannins content of Frappato. Light refreshing wine with a full bouquet. Notes of spices and wildberries. Notable acidity.

#### PRODUCT

### TERRE DI GIUMARA NERO D'AVOLA

Only one third of the wine is aged in barrique for 4 months, just the needed time to build some structure without compromising the freshness. The wine strikes with its density and its royal ruby color. In one's nose is rich of scents, deep and pure. Mature red fruits merged with herbs and ripe cherry. Expresses excellent varietal character, featuring smooth, velvety tannins and incredibly harmonious balance.

#### PRODUCT

### TERRE DI GIUMARA GRECANICO

Elegance and freshness are the main characteristics of the Grecanico produced in our vineyards of "Terre di Giumara". Grapes are hand picked and then gently crushed. Intense and fine. Its color and brightness anticipate a richness of fragrances with wide and varied shades. Its aroma is characterized by white fruits with orange blossoms. It is fresh- tasting, pleasant and scented.

#### PRODUCT

### NATURALMENTE BIO GRILLO ORGANIC

Grillo vines are the flagship of our varieties. For this wine we have chosen the highest hill in order to exalt its freshness and flavour. We put it into tonneaux to trap its body giving it a delicate note of oak and acacia. Such good care for a wine symbol of western Sicily. Intensity and elegance are the perfect mix of this wine. Wide bouquet with a natural delicacy.

#### PRODUCT

### NATURALMENTE BIO CATARRATTO ORGANIC

Fresh and clean. Elegant and balanced fragrance that ends in a mineral and long finish.

#### PRODUCT

### NATURALMENTE BIO PERRICONE ORGANIC

For decades the Perricone, or the so-called pignatello, had been the undisputed leader of the red grapes in western Sicily. A careful vinification has transformed the prickly character into a incomparable personality: a one of a kind wine. Rich with red fruits, mixed with notes of liquorice, a typical expression of the relationship between the variety and its land. Wine of great power and harmony while expressing, at the same time, a fresh and lively character.

#### PRODUCT

### NATURALMENTE BIO NERO D'AVOLA ORGANIC

Fruity and vibrant Nero d'Avola finds a balance of soft tannins and a harmonic finish.

#### PRODUCT

## CUSORA CHARDONNAY

This wine is fresh and tasty with a complexity that confirms the wonderful balance reached between the grape and its vineyard. Great bouquet with intense fragrances featuring vanilla and tropical scents. Aromatic and vegetable notes exalts its complexity. In one's mouth it surprises with rich flavours and balance.

### PRODUCT

## CUSORA CABERNET SAUVIGNON

A wine that expresses, in an wide and complete way, all its special and unique characteristics of the ground from which arises. It is hard to believe how this wine can surprise you each time you sip it with new spicy fragrances, dancing together and trying to confuse you. It's amusing how opulence can be so elegant.

### PRODUCT

## CUTAJA NERO D'AVOLA RISERVA

The vineyards are situated in the surroundings of Mazara del Vallo, past the gravel bank of the river. This testifies to the presence of the typical water-rounded stones called "Cuti". Thus, the name of this wine is derived from the originality of its soil which makes it both unique and special. Complex and intense. Mature red fruits like currant and prune merged perfectly with herbs and scents of cocoa. It's spicy, silky and persistent.

### PRODUCT

## DELIA NIVOLELLI SYRAH RISERVA

It shouldn't be a surprise that our top red is made of a non-indigenous variety; Syrah is the best-adapted black grape in the western Sicilian soil. Two years of ageing in tonneax have give it the Riserva Apellation.

A combination of power and smoothness is supplemented by a touch of fruitiness made intriguing by a thin vein of oak. The harmonious roundness found in one's mouth does not affect the fragrance of the fruit.

# Ciomod

## Producer

Country	Italy
City	Modica
Street	Via Nazionale Modica Ispica SN
Web	<a href="https://ciomod.com/it/">https://ciomod.com/it/</a>



## Contact

Name	Innocenzo Pluchino
Role	CEO



## Description

Ciomod was founded in Modica in 2003 by a project of Innocenzo Pluchino.

As the Sicilian traditions want, we (of Ciomod) are proud of our land and we have chosen to be "brave" and stay here instead to go abroad, choosing our land everyday, feeling (on the contrary) the responsibility to contribute to make our land known. We are convinced to live in a magic place and, using the best ingredients like the respect of our history and a meticulous search of matters, we work hard to present our territory to the public which will appreciate the essence. Immediately the idea was clear: tradition and innovation of the packaging of the product had to coexist to propose it on the market. We tried to Create an original packaging (attractive, fashionable and with a design) and put on it the sicilian tradition and the innovation together: this was and continue to be the challenge of Ciomod. Invented and stabilized the first production of Modica' Chocolate, our energy splitted to create a "liquid" alternative: our first liquor was born, a Chocolate liquor. The laboratory of liquors, of our ownership, is a little factory and it is steadily increasing, focusing on the quality of the product. The finished product is the result of an accurate choice of raw materials that identify "our Sicily". The famous liquor with the Chocolate of Modica has been the first one of the specialties that we now boast on the market. From different packaging of Chocolate liquors, gradually, have been created different types of liquor, we started to produce: Almond liquor, Pistachio liquor, wild Fennel liquor, Cinnamon liquor and Carob liquor. The bottle, the label, the ribbon, that complete the wrapping of the liquor are chosen carefully to put the product onto the market, a product with the strength of quality and with an aesthetics of elegance and simplicity. After 10 years of activity, our commitment, towards a positive and regular growth, doesn't stop. In the last few years, Ciomod choose to invest not only in a big range of product, but also (and especially) in our territory trying to express it through new channels: HOSPITALITY and RECEPTION; we consider, before to sell a product, we sell ourselves, our identity and our way to welcome. And that is how our home, CASA CIOMOD, was born. Ciomod headquarters is a place where you can live like a real house. This is the idea of Sicilian life that gives us a 360 degree view: from the production to the sale of the regional typical products, to the experience dining and sipping a glass of wine in Casa Ciomod. Made up of production, laboratory and offices, the staff of Ciomod goes fast, writes, replies, deals with numbers and shippings, and, at the same time, deals with recipes, reception, suggests and pay attention to the customers.

### THE STAFF

The average age of the crew members is under 30 years, the team embraced the Ciomod's project ,

starts to be part of a family, accepting our corporate philosophy. Always motivated and with a lot of energy to do, the crew embraced new challenges and is ready to catch all the opportunities of development that will arise in the future: our team thinks CIOMOD!

## Areas of Activity

- Alcoholic beverages
- Confectionery, Chocolate, Jams

## Marketplace Opportunities

### PRODUCT

#### Handmade Chocolate with Trapani sea salt

Chocolate with Trapani Sea Salt - 50g

Sea water, Sun and Wind. These are the essential elements for the birth of Salt.

Salt production takes place in summer, when the hot Sicilian sun becomes an essential ingredient and that is characterised by persistent crystals and white colour.

Compared to other salts, the Trapani's contains more potassium, magnesium and a smaller amount of sodium chloride.

Even today Trapani salt is produced with ancient craft proceedings, preferring natural processes and avoiding unnecessary treatments.

Ingredients: Ecuador National single origin cocoa mass, brown sugar, Trapani's salt (0,3%).

Minimum 60% cocoa - Vegan Friendly

### PRODUCT

#### Arauca - 70% cacao From Bea to Bar

In Arauca, Columbia, some of the worlds best cocoa grows. Here is a high-quality product which is characterised by its pleasant fruity acidity, sweetness and hints of honey and flowers.

Ingredients: cocoa mass, brown sugar.

Minimum 70% cocoa

### PRODUCT

#### Chilli Pepper - Handmade Chocolate from bean to bar

The intense and fruity notes of Huila cocoa beans meet the chilli pepper.

Our bar is entirely handmade, from production to final packaging: after roasting, we process the cocoa beans by adding only brown sugar and chilli.

Ingredients: cocoa mass, brown sugar, chili pepper (0,2%).

Minimum 65% cocoa.

### PRODUCT

#### Handmade Chocolate with extra virgin olive oil



Chocolate with extra virgin olive oil D.O.P of the Iblei mountains - 50g

In the south of Sicily, close to the heart of Mediterranean sea, are the Iblei mountains and with them the millenarian tradition of Sicilian olive oil, that dates back to the period of "Magna Grecia".

The extra virgin oil of Iblei mountains is produced today how it was 2000 years ago. Olives are squeezed by a cold process within 48 hours, without adding chemical additives or performing other physical manipulations.

The fruity flavour and the fresh scent of the oil produced by Frantoio Oleario Ruta meets refined single origin cocoa mass.

Ingredients: single origin cocoa mass, brown sugar, extra virgin olive oil of Monti Iblei (7%)

#### PRODUCT

### Huila 80% cacao From Bean to Bar

Huila - Bean to bar 80% Cacao - 50 g

Huila is one of the first territories in Columbia where cocoa was cultivated.

This ancient cocoa is characterised by fruity notes of blackberry, grapes, and ripe strawberries with floral aromas of violets and wild flowers.

Ingredients: cocoa mass, brown sugar.

Minimum 80% cocoa

#### PRODUCT

### Handmade Chocolate with Ispica sesame seeds

Chocolate with Ispica Sesame seeds - 50g

In this chocolate we the echo of the influence of Arab domination which has left its marks in many aspects of life in our island.

Ispica, in the province of Ragusa, has always been an important agricultural centre. Here is conserved a very ancient production. A little seed with a strong flavour that characterises many recipes of Sicilian cuisine.

A mediterranean flavour for a chocolate that is unmistakable because of the nice crispy consistency of the sesame.

Ingredients: Ecuador Nacional single origin cocoa mass, brown sugar, Ispica roasted sesame (8%).

Minimun 65% cocoa.

#### PRODUCT

### Handmade Chocolate with the late mandarin of Ciaculli

Chocolate with the late mandarin of Ciaculli 50g

The refined Ecuador National single origin cocoa meets fresh delicate flavour of Ciaculli late mandarin.

Ciaculli was born in 1940 in Sicily from a spontaneous mutation. Its name comes from the fact that it matures later than other mandarins, from January to March. It stands out for its very few seeds, sweetness and its juiciness!

Ingredients: single origin Ecuador's cocoa mass, brown sugar, Ciaculli's mandarin peelings (5%).

Minimum 60% cocoa.

## PRODUCT

### Handmade Chocolate with Thyme

Hand Crafted Artisan Chocolate with Thyme 50g

Wild thyme, also called Satra, has a history that is lost in the mists of time.

The Satra is an aromatic and endemic plant from the Mediterranean with a scent that resembles the scent of wild oregano, it has always been used for its antiseptic properties.

The Greeks believed thyme might give courage and ardour, the Romans used it as a painkiller and were the first to use it in the kitchen, in the Middle Ages was donated to the knights because they believed would protect them in battle.

It became a symbol of strength and courage, today the Satra is primarily used in cooking and is known for its antibacterial properties.

In the Iblei area this plant, with its sacred history, thrives in sandy and sunny soils.

For our bar, the precious Ecuador single origin cocoa meets the Satra that gradually releases its fragrance and its aromatic notes. The result is a chocolate with an enchanting and persistent flavour.

Ingredients: Ecuador National single origin cocoa mass with wild thyme (10%), brown sugar.

Minimum 70% cocoa

## PRODUCT

### Handmade Chocolate with ginger

The intense and fruity notes of Huila cocoa beans meet the ginger.

Our bar is entirely handmade, from production to final packaging: after roasting, we process the cocoa beans by adding only brown sugar and chilli.

Ingredients: cocoa mass, brown sugar, ginger (2%).

Minimum 65% cocoa.

## PRODUCT

### Chocolate with almond

Chocolate bar with almond.

Cocoa minimum 50%

100 g

Ingredients: cocoa mass, brown sugar, almond (5%)

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained

PRODUCT

Chocolate with chilli pepper

Chocolate bar with chilli pepper

Cocoa minimum 50%

100 g

Ingredients: cocoa mass, brown sugar, chilli pepper (0,2%)

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained

PRODUCT

Chocolate with Cinnamon

Chocolate bar with cinnamon

Cocoa minimum 50%

100 g

Ingredients: cocoa mass, brown sugar, cinnamon (0,3%)

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained

PRODUCT

Chocolate bar with coffee

Chocolate bar with coffee

Cocoa minimum 50 %

100 g

Ingredients: cocoa mass, brown sugar, coffee (1,5%).

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained

PRODUCT

NEROPURO - chocolate bar with 65% cocoa

Minimum cocoa 65%

100 g

Ingredients: cocoa mass, brown sugar

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained

PRODUCT

Chocolate bar 80% cocoa

Cocoa minimum 80%  
100 g  
Ingredients: cocoa mass, brown sugar.

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained

#### PRODUCT

### Chocolate bar with Jasmine

Chocolate bar with jasmine  
Cocoa minimum 50%  
100 g  
Ingredients: cocoa mass, brown sugar, jasmine aroma (0,01%).

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained

#### PRODUCT

### Chocolate bar with orange peel

Chocolate bar with orange peel  
Cocoa minimum 50%  
100 g  
Ingredients: cocoa mass, brown sugar, orange peel ( 4%), natural flavours.

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained

#### PRODUCT

### Chocolate bar with pistachio

Chocolate bar with pistachio  
Cocoa minimum 50%  
100 g  
Ingredients: cocoa mass, brown sugar, toasted pistachio (5%)

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained

#### PRODUCT

### Chocolate bar with Sicilian sea salt

Chocolate bar with Sicilian salt  
Cocoa minimum 50%  
100 g  
Ingredients: cocoa mass, brown sugar, sicilian salt (0.3%)

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained

#### PRODUCT

### Chocolate bar with vanilla

Chocolate bar with vanilla

Cocoa minimum 50%

100 g

Ingredients: cocoa mass, brown sugar, vanilla (0.1%)

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained.

#### PRODUCT

### Sugar free - Cocoa mass 100%

Sugar free - 100% cocoa mass - 60g

Ingredients: cocoa mass.

May contain traces of nuts and fava beans. Gluten free.

No milk or derivatives contained.

#### PRODUCT

### Almond Liqueur

Almonds are the edible seed of *Prunus dulcis*, more commonly called the almond tree. Bringing a very distinctive flavour to this creamy liqueur.

Serve poured over ice or chilled or on its own from the fridge.

Bottle 500ml

17% Alcohol

Ingredients: water, sugar, alcohol, milk powder, toasted almond (2%), natural flavours.

#### PRODUCT

### Carob Liqueur

Carob Liqueur

The carob is a flowering evergreen tree in the legume family, cultivated for its edible pods. Carob is naturally sweet and traditionally claims a number of health benefits too.

Serve chilled.

Ingredients: water, carob syrup (20%), alcohol, natural flavours.

Bottle 500ml

Alcohol 24%

#### PRODUCT

### Cinnamon Liqueur

Cinnamon comes from the inner layer of bark of the Cinnamomum tree and has a delicate fragrant aroma bringing a warm sweet flavour to this liqueur.

A definite to have around at Christmas time!

Serve room temperature or chilled.

21% Alcohol

Bottle 500ml

Ingredients: water, sugar, alcohol, cinnamon (4%)

#### PRODUCT

### Ginger Liqueur

Ginger is a flowering plant whose ginger root is widely used as a spice. Ginger has a long history of being used in traditional/alternative medicines and aids digestion – making it a perfect digestive.

Serve chilled.

Bottle 500ml

25% Alcohol

Ingredients: water, sugar, alcohol, ginger (1.07%).

#### PRODUCT

### Chocolate Coffee Liquor

Chocolate Coffee Liquor

Bottle 500ml

Alcohol 17%

Ingredients: water, sugar, alcohol, cocoa (8%), coffee (4%), natural flavours.

#### PRODUCT

### Chocolate Liqueur

Our classic chocolate Liqueur. Can be enjoyed by itself or mixed with coffee, fruit, cocktails or ice cream.

Ingredients: water, sugar, alcohol, cocoa (8%), natural flavour.

May contains traces of nuts.

Bottle 500ml

17% Alcohol

#### PRODUCT

### Chocolate Orange Liqueur

Chocolate Orange Liqueur

Sicily is famous for the vitamin-rich citrus fruit due to fertile soil and high water content in the ground. The combination of orange and chocolate in this liqueur creates a decadent after dinner treat on it's own or poured over ice .

Ingredients: water, sugar, alcohol, cocoa (8%), orange flavour (0.25%), natural flavour.

Bottle 500ml

Alcohol 17%

#### PRODUCT

### Chilli Pepper Chocolate Liqueur

Chilli Pepper Chocolate Liqueur

The velvety flavour of chocolate with the added kick of sweet chilli makes this liqueur a real hit bringing warmth and a smile.

Serve chilled.

Bottle 500ml

17% Alcohol

Ingredients: water, sugar, alcohol, cocoa (8%) chilli (0.045%), natural flavours.

#### PRODUCT

### Mint Chocolate Liqueur

Mint Chocolate Liqueur

Mint is a perennial herb grown for its leaves, part of the Mentha genus of herbs it is a very aromatic herb. The addition of mint to chocolate creates a refreshingly different creamy liqueur served after a meal or added to ice cream!

Bottle 500ml

Alcohol 17%

Ingredients: water, sugar, alcohol, cocoa (8%), mint flavour (0.18%), natural flavour.

#### PRODUCT

### Lemon Liqueur

Lemon Liqueur

Us Sicilians are very proud of our lemons and nine out of ten lemons come from Italy. So it is no

surprise that lemon features strongly here.

Pop it in the freezer for a short while before serving very chilled– delicious!

25% Alcohol

Bottle 500ml

Ingredients: water, sugar, alcohol, infused fresh lemon peel (2%), natural flavour.

#### PRODUCT

### Pistachio Liqueur

Pistachio Liqueur

The pistachio seed is a member of the cashew family, the pistachio is not only tasty but also super healthy. This liqueur brings a creamy sweetness and unusual flavour to your table.

Serve poured over ice or chilled on it's from the fridge.

Ingredients: water, sugar, alcohol, toasted pistachio (6%), milk powder, natural flavors. Emulsifier: soya lecithin.

It contains pistachio, milk and soya lecithin. May contains other trace of nuts.

Bottle 500ml

17% Alcohol

#### PRODUCT

### Wild Fennel Liqueur

Wild Fennel Liqueur

The plant is a fine leafed perennial that can reach a height of 3m. A cut plant will smell strongly of aniseed. This liqueur has a very distinctive taste and look and will certainly be a talking point around the table!

Serve chilled or over ice.

Bottle 500ml

28% Alcohol

Ingredients: water, infusion of fennel (34%), sugar, alcohol.

#### PRODUCT

### Cocoa grappa

The Ciomod Grappa was born when a pure distillate of mount Etna met Cocoa beans.

This is a specialist grappa with a soft flavour and amber colour due to the cocoa bean infusion. The beans are added during the bottling process.

Delicious as a digestivo (after dinner drink) or in the morning with espresso coffee as a kick start to the



day!

40% alcohol

700ml Bottle

# Corallo srls

## Producer

Country	Italy
City	Modica
Street	c.da Raddusa Vanella 98
Web	<a href="http://www.dolceriacorallo.it">http://www.dolceriacorallo.it</a>



## Contact

Name	Giulio Stracquadanio
Role	CEO



## Description

### Corallo

Tradition and flavour since 1966

Every day, here at Corallo we bake traditional Sicilian Biscuits and cakes in our workshops and then place

them into elegant, graceful packages.

Founded by Giorgio Corallo over fifty years ago in Modica – a city known for its exquisite confectionery tradition – our family firm is today run by his daughter Raffaella and by his grandchildren. Squisiti, Sicilian Ladyfingers,

Mandorlini soft almond biscuits, Modica chocolate PGI and many other specialties: Corallo produces and exports biscuits and cakes from the delicious Sicilian tradition – made with the finest ingredients – genuine, full of flavour and as tantalisingly fragrant as ever. Alongside these traditional product lines are others made using innovative recipes based on traditional methods: novel flavours and sugarless cakes, to meet the needs of even our most demanding customers.

## Areas of Activity

- Confectionery, Chocolate, Jams
- Private labels

## Marketplace Opportunities

### PRODUCT

### Chocolate of Modica PGI (Protected Geographical Indication)

The artisan chocolate of Modica is the only one in Europe to be certified PGI (Protected Geographical Indication) because of its unique authenticity to a particular area.

This chocolate is processed as tradition holds, by cold milling in the town of Modica, just like it was in the 18th century.

This is why Modica chocolate is a local, Sicilian specialty, found nowhere else.

#### PRODUCT

### Spreadable cream 30% Sicilian Pistachio

The unmistakable essence of Sicilian pistachio, enclosed in a sinuous and enveloping cream, for a tasty charge of energy.

#### PRODUCT

### Tris of cannoli

Iconic Sicilian confectionery: the cannolo. A crispy outer shell filled with tasty cream and crunchy hazelnut and pistachio pieces. Available in chocolate, pistachio and hazelnut versions.

#### PRODUCT

### Almond cookies

Delicious ready-to-eat almond paste biscuits

#### PRODUCT

### Spreadable cream Cocoa Ruby

A gift from nature in a jar of exquisite sweetness. The characteristic pale pink colour and berry notes of ruby cocoa beans give a totally new taste experience.

#### PRODUCT

### COUNTER TOP DISPLAYS - USEFUL, PRACTICAL, EASY

Three practical and easy to use displays on the counter.

#### PRODUCT

### Campanelle mix

Campanelle with hazelnut, pistachio and gianduia: a shortcrust pastry with a creamy heart accompanied by the authentic flavors of Sicily. The perfect biscuit to end the meal with sweetness.

# D.T.S. DOLCIARIA SRL

## Producer

Country	Italy
City	BELPASSO
Street	VIA ALBERTO ASCARI 32
Web	<a href="http://www.cannolidisicilia.it">http://www.cannolidisicilia.it</a>



## Contact

Name	ORAZIO PENNISI
Role	Administrator



## Description

The confectionery products Pennisi - La Dolceria Siciliana enclose the rich and intense taste of the ancient flavors of the past.

The image of the brand evokes the ancient crafts of Sicilian pastry.

The company boasts a wide range of artisan products prepared according to traditional Sicilian recipes.

The raw materials are carefully selected from the property, and new packages make the products more practical and elegant.

Our products are good to taste individually, but they are also excellent "pastry products" to create decorations and prepare delicious desserts in a short time.

We list below our specialties:

- CRUNCHY ALMOND - HAZELNUT - PISTACHIO;
- ALMOND PASTE (traditional, pistachio, orange, lemon);
- SOFT NOUGAT ALMOND - PISTACHIO;
- ALMOND PASTE - PISTACHIO;
- MARTORANA FRUIT (available in different formats and weights);
- CANDIED CITRUS PEEL (available in various flavors orange, lemon and citron);
- SICILIAN CANNOLI SHELLS (available in the format Maxi, Grande, Medio, Cannolicchio and Mignon, in cocoa version or with Chocolate Icing);
- PISTACHIO PESTO (available in different formats and weights);
- NUIFS FRUIT AND CITRUS FRUIT CREAMS (available in pistachio, almond, hazelnuts, lemon and in different sizes and weights);
- PANETTONI AND COLOMBE (available in classic, glazed, chocolate, pistachio, all in different sizes and weights).

IFS and KOSHER Certified.

## Areas of Activity

- Canned food, Preserved
- Confectionery, Chocolate, Jams
- Pastries, cakes and biscuits

## Marketplace Opportunities

### PRODUCT

#### PISTACHIO PESTO

70% PISTACHIO.

Ideal to prepare bruschette and as condiment of meat-based second courses, it naturally goes well together with pasta, preferably seasoned after cooking with a sprinkling of pistachio grain.

### PRODUCT

#### PISTACHIO CREAM

This sweet cream is ideal to spread onto bread or to use as a filling for cakes and other desserts.

Available in different flavors: Almond, Lemon, Nut and Pistachio.

Available weights: 90g - 190g

### PRODUCT

#### CANNOLI SHELLS

Shells of fried dough, ready to be stuffed

The shell yield tasty and fragrant manages to keep its crispiness long enough to be able to taste the cannoli filling the next day.

Available in the format Max, Large, Medium, Cannolicchio and Mignon, in cocoa version or with Chocolate Icing.

Available: pack and bulk pack.

### PRODUCT

#### SOFT NOUGAT WITH PISTACHIO

Sicilian sweet made with pistachios, sugar and honey

### PRODUCT

#### MARZIPAN FRUIT

Typical sicilian cakes obtained from a soft mixture of almonds, sugar and honey base. Its preparation provides in form and in appearance the perfect imitation or reproduction of fruit and sometimes vegetables. Authentic artworks that become a pleasure for sight over that for the palate.

### PRODUCT

#### ALMOND PASTE

The almond pastes are a classic of Sicilian pastry.

They are obtained from a soft paste by almond base, sugar for a sublime taste.

### PRODUCT

## PANETTONE AND COLOMBA

### PANETTONE and COLOMBA

Available in classic, glazed, chocolate, pistachio, all in different sizes and weights.

### PRODUCT

#### CRUNCHY ALMOND - HAZELNUT - PISTACHIO

Traditional sicilian sweets, prepared with selected almonds, hazelnuts and pistachios.  
Available in different weights.

# Dais SpA

## Producer

Country	Italy
City	Belpasso
Street	Zona Industriale Piano Tavola
Web	<a href="http://www.dais.it">http://www.dais.it</a>



## Contact

Name	Giorgio Andronico
Role	export manager



## Description

We are manufacturer of confectionery products.

Croissants and quick snacks, Panettone and Pandoro cakes, Colomba cakes, almond cookies, nougats, almond drink, cannoli shells etc. IFS and ISO22000 certified.

## Areas of Activity

- Confectionery, Chocolate, Jams
- Pastries, cakes and biscuits
- Delicatessen, specialties, dry food, Snacks

## Marketplace Opportunities

### PRODUCT

#### Croissants

Sicilian Citrus fruit cream filled croissants made from Sicilian durum wheat semolina  
Leavened 36 hours using "mother dough" and without palm oil  
Produced with sicilian durum wheat semolina (Timilia and Russello)  
Enriched with a delicate Sicilian citrus fruit filling  
It is the real taste of Sicily!

### PRODUCT

#### Croissants

Chocolate and Hazelnut croissants Leavened 36 hours using "mother dough"  
Enriched with a delicate filling

### PRODUCT

#### Cuore Siciliano Pandoro cake

Filled with Sicilian pistachio cream and chocolate drops

The wonderful taste of Sicily! Enjoy it during Christmas time

#### PRODUCT

### Almond cookies

Authentic Sicilian specialty cookies; made with simple ingredients: sugar, almonds and eggs enriched with real pistachio. The wonderful taste of Sicily! Enjoy it in all occasions.

#### PRODUCT

### Soft nougat with Almonds and Pistachio

Made with simple ingredients: Sicilian almonds, honey and white eggs, covered in 4 different flavours (Dark, white, lemon and orange chocolate).

No festive occasion is complete without it.

#### PARTNERSHIP

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We are looking for distributors / importers focused on made in Italy. Well introduced both in the "ethnic" channel and in the chains of large-scale distribution



# Damiano S.p.A. unipersonale

## Producer

Country	Italy
City	TORRENOVA
Street	CONTRADA ZAPPULLA
Web	<a href="https://www.damianorganic.it/">https://www.damianorganic.it/</a>



## Contact

Name	MAGDA CHILINSKA
Role	Sales Department



## Description

In our establishment in Torrenova we have been making nuts since 1964. Actually we started with dried fruit, but now we do lots more: spreads, chocolate-coated almonds, pistachios, pine nuts and all the rest. All strictly organic. Our company has worked and grown relentlessly since 1964.

The best part for us is the journey from one accomplishment to the next, the constant learning process, the impossible things we make possible through our work, the new technology we invent for our production lines; the best part for us are the faces of the people around the world who use our products, the miles we fly to meet our clients, the fields of our Sicily that bestow on us their precious fruits and our certifications we are so proud of.

Check the recipes that you can prepare with our products: <https://www.damianorganic.eu/ricettario/>

## Areas of Activity

- Delicatessen, specialties, dry food, Snacks
- Gluten free
- Gourmet Food
- Organic products
- Additives/Ingredients

## Marketplace Opportunities

### PRODUCT

Nuts: almonds, hazelnuts, pistachios, pine nuts, Brazil nuts

We can offer a wide range of products:

- Blanched Almonds

The Damiano almonds are fruits of outstanding quality, 100% organic Sicilian almonds that we put in our packets only after a painstaking selection process carried out in our establishment of Torrenova.

- Blanched Roasted Almonds Salt and Lemon-Flavoured

Almonds and lemons: two classic and superb flavours of Sicilian tradition.

We blanched and roasted the best Sicilian almonds (we know they are the best because we put the utmost care into their selection), we added some lemon essential oil and a little salt. Traditional flavours, innovative organic cultivation methods and selection, in a handy packet you can take with you at all times.

#### - Raw Almonds

Beautiful and delicious. Our raw almonds at their finest: with their skin rich in healthy nutrients.

Our almonds:

are cultivated only with organic methods in southern Sicily (directly by Damiano Agricola or by farmers who have been working with us for so long that we consider them part of our family). Our almonds are rigorously selected by real people and by highly sophisticated machines; they are a definitely delicious and healthy addition to your diet. No chemical additives, 100% natural.

#### - Roasted Almonds

Take the best Sicilian almonds, grown with rigorous organic methods in the groves of Syracuse and south of Caltanissetta. Add a meticulous selection process carried out on every single fruit, entrusted to operators who can spot a good almond even with their eyes closed, working with the aid of super-technological machines. Then comes our expertly performed roasting that exalts the almonds' delicious fragrance and aroma without affecting the fruit's quality. What do we get? Irresistible roasted almonds. Ideal as a tasty and healthy breakfast, as a snack (did you know that almonds make you feel full for longer?), or why not, as an ingredient adding character to your recipes, be it a salad or a dessert. Or for any other occasion you can think of!

#### - Raw Hazelnuts

A hazelnut tree grove is a beautiful place, all the more so if in a natural park like the one of the Nebrodi mountains, with peaks over 1,000 meters above sea level, almost reflecting their image in the sea. No factories, no pollution. Nature reigns. Sometimes uncontrollably, since dormice are often the first to taste our fruits. But we don't get discouraged, because we want to bring you these round, sweet and aromatic hazelnuts that only the trees growing on these mountains can offer. We add nothing to them, only our hard work and passion: 100% organic raw hazelnuts from the Nebrodi mountains and nothing else. Try giving them to the kids as a snack. They will love them. And once they've tried them there will be no going back to sugary unhealthy snacks.

#### - Raw Pistachios

Does the word pistachio immediately make you think of Sicily? Yes! That's because Sicily is where the best pistachios come from, and if you have ever had the chance of tasting them, you'll know that not all pistachios are the same. Perhaps it's because here they grow on the igneous soil on the slopes of mount Etna. We pick the pistachios and then take them to our establishment in Torrenova, where we check them one by one and package them for you. The authentic flavour of Sicily's best pistachios. That's all you need.

#### - Roasted and Salted Pistachios in Shell

What does the word aperitif bring to mind? A good glass of chilled wine with a handful of mouth-watering roasted and salted pistachios, perhaps? We pick our pistachios on the sun-kissed terraced slopes of Etna and then we take them to Torrenova where we select them, roast them and sprinkle them with salt: because we know that you like them that way, sweet inside and savoury and tasty outside. Once you start it is hard to stop, and that is not necessarily a bad thing as they are rich in antioxidants that work against cell-aging free radicals. But do leave some for the others!

#### - Raw Pine Nuts

Tiny, delicate and valuable: pine nuts are a healthy masterpiece of flavour, little gems that take three years to ripen on their trees, the Italian Stone Pines. And we don't hurry nature: we thoroughly check the organic integrity of the supply chain and carry out a meticulous selection. This is how we can offer

you the perfect ingredient for an infinite variety of pestos, baked treats and even smoothies. And what about the shells? Have you ever wondered what happens to them? We at Damiano make a point about not wasting any of nature's gifts and we've found a way of recycling them.

#### - Brazil Nuts

Deliciousness made simple. Brazil nuts are scrumptious and full of important nutrients, you know that. The problem is that the shell protecting such goodness is as hard as can be. But no fear, we are happy to be of assistance: we thoroughly check the organic integrity of the supply chain in order to assure you premium Brazil nuts and then we shell them for you. No fuss for you.

### PRODUCT

#### 100% Organic, Nuts butters

For Those of You Who Read the Label on the Back of the Jar

Our products are healthy and delicious because we preserve all the flavour of the dried fruit with no additives to make them smoother. Our butters have this characteristic: they are made with dry fruit that is grounded and pounded for as long as it takes to reach the perfect result until the oil produced during the process blends into the nut paste. On our label you'll read "organic roasted hazelnuts" because that is exactly what is in the jar, 100% organic roasted hazelnuts! Now, where is your slice of bread?

- Blanched Almond Butter
- Brazil Nut Paste
- Chocobella
- Chocobella Noir
- Pistachio butter
- Pumpkin seeds paste
- Raw Almond Butter
- Raw Cashew Paste
- Roasted Almond Butter
- Tahini, Sesame seed Butter

### PRODUCT

#### My choco: chocolate coated dry fruits

Almonds and hazelnuts are delicious as they are, we know that: the perfectly tasty, nutritious snack. A handful of these fruits has the power to make you feel at peace with the world. So just imagine them coated in chocolate! Why not taste them? And these lovely packets make the perfect gift. One, just a thought. All of them, what a delight!

- Dark Chocolate Coated Almonds
- Dark Chocolate Coated Almonds with Chili
- Dark Chocolate Coated Almonds with Cinnamon
- Dark Chocolate Coated Hazelnuts
- Milk Chocolate Coated Almonds
- Multipack selection

### PRODUCT

#### NUTS FLOURS AND DICED NUTS

The almonds we grow in the south of Sicily and the hazelnuts from the Nebrodi mountains don't all end up in our packets, we also roast and grind them to make almond and hazelnut flour. This means you

can use them for baking or to make granolas to sprinkle on desserts, savoury dishes or simply eat as they are, as a snack.

Diced almonds and hazelnut or flours in handy compact packets. And sliced almonds too, to garnish and add that special touch. Almond paste, marzipan, pastiera, biscuits, baci di dama, brittles: come on, don't dither, just open the packet and get cooking.

# DOLFIN SPA

## Producer

Country	Italy
City	catania
Street	ss 114 Km 71,043
Web	<a href="http://www.dolphin.it/en">http://www.dolphin.it/en</a>



## Contact

Name	Luca Turchet
Role	Export Area Manager



## Description

Dolphin's story began in 1914 with the production of handmade candy. From a local regional business, Dolfin has become a company of international relevance. Dolfin products are currently present in the entire Italian distribution network and the export share of sales reached in 2020 20% of the company's turnover in key markets of Europe, South Korea, Japan, Taiwan, China and North America. Dolfin is leader with the summer Product Polaretti, delicious ready to freeze ice lollies for kids, with real fruit juice and a domestic market share of 96%. Dolfin is also a major Italian manufacturer of chocolate eggs, and the reach of these products has been extended from the local to the main European markets. Highest level certifications such as IFS and BRC prove Dolfin's commitment to ensure that all branded products are produced according to well-defined quality standards and in compliance with the minimum requirements.

## Areas of Activity

- Organic products
- Private Label / OEM
- Private labels
- Ready-made dishes/food to go
- Halal/Kosher
- Confectionery, Chocolate, Jams
- Diet-, children-, health-food
- Gluten free

## Marketplace Opportunities

### PRODUCT

Polaretti ready to freeze fruit juice ice lollies.

Polaretti is one of Europe's leading ready to freeze ice lollies, with a nearly 30 years brand presence on the market. Made with real fruit juice, pasteurised, without preservatives and without artificial colourings, it's shipped at ambient temperature and does not require any specific temperature control during transport, storage and sales.

### PRODUCT

SensoFreddo Sorbetto & Granita

Real Sicilian Sorbet and Granita in double-cup pack of 2 x 100ml, made with real juice, pasteurised and without preservatives, without artificial colours and flavour. Ready to freeze, no need for temperature control during transport and storage.

#### PRODUCT

### Milk Chocolate surprise eggs

Milk Chocolate from Belgium 30%, hollow figure wrapped in foil, with top children license and containing a toy surprise. In single egg 20gr or tripack

# DRAGO SEBASTIANO

## Producer

Country	Italy
City	Siracusa
Street	Via Stentinello 10/A
Web	<a href="http://www.dragoconserva.it">http://www.dragoconserva.it</a>



## Contact

Name	Pierpaolo Drago
Role	Sales Manager



## Description

Drago Sebastiano

Tuna fillets in oil, mackerel fillets, salmon, swordfish, amberjack, Mediterranean tuna, Mediterranean red tuna, since 1929, a tradition that has been handed down for 90 years

The company, founded in 1929, operates in the conservation of fish products in compliance with the Sicilian tradition and with the experience acquired over four generations.

All the fish is cleaned by hand without chemicals and without the use of preservatives or flavor enhancers.

To satisfy the tastes of the new generations, in addition to the classic tuna fillets in oil, mackerel fillets, salmon, swordfish, amberjack, Mediterranean tuna, Mediterranean bluefin tuna, the company also produces fish creams and paté, fish sauces which can be used to season first courses.

All these products, unlike others on the market, in addition to making your tables more imaginative, have no added starch.

The attention to quality begins with the selection of raw materials, continues with the processing of products, cooking and packaging. Each stage of the entire production process takes place in compliance with tradition and the strictest and most severe food safety standards, now certified by the BRC and IFS standards.

We also have MSC certification for sustainable fishing.

## Areas of Activity

- Private labels
- Canned food, Preserved
- Delicatessen, specialties, dry food, Snacks
- Gluten free
- Gourmet Food
- Grocery

- Fish & Shellfish

## Marketplace Opportunities

### PRODUCT

#### Fillets of tuna

Filetti di Tonno in oil

<https://www.instagram.com/p/B722fWnCcLD/>

"L'Italia a morsi" in visita da "Drago Conserve" - Chiara Maci - Food Network

[https://youtu.be/\\_dfEUAzkVo0](https://youtu.be/_dfEUAzkVo0)

Spot Drago

<https://youtu.be/LSFv3wPAa7A>

Drago Tutto Food 2019

### PRODUCT

#### Patè of Fish - Ragù of Fish

Fish sauces, pasta sauces, black ink, etc.

### PRODUCT

#### Fillets of Mackerel

Fillets of Mackerel in oil

### PRODUCT

#### ELITE - Products in EXTRA VERGIN OLIVE OIL

The best Selection for Gourmet Store

### PRODUCT

#### MSC FISH PRODUCTS

MSC Fish Products

### PRODUCT

#### Tomato Sauce

Do you have an interest in tomato sauce?

We can offer you

Ragù of Tuna

Ragù of Mackerel

Ragù of Swordfish

Sauce of Seppia Ink



# fasdfasf

## Producer

Country Bahamas  
City ryterayr  
Street

## Contact

Name Giada Platania  
Role gadsgsa



## Description

asfasdfsadfasdf

## Areas of Activity

- Alcoholic beverages
- Additives/Ingredients
- Fresh fruit, vegetables

## Marketplace Opportunities

PRODUCT

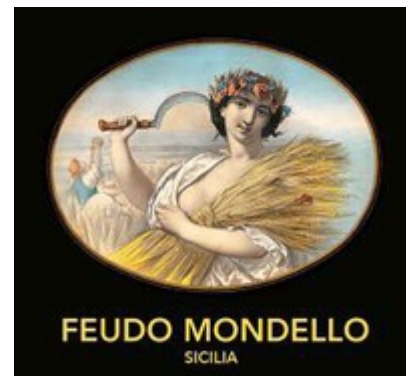
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# Feudo Mondello

## Producer

Country	Italy
City	Palermo
Street	Via dei Nebrodi 55 90146 Palermo
Web	<a href="http://www.feudomondello.it">http://www.feudomondello.it</a>



## Contact

Name	Antonia Mangoni di S.Stefano
Role	Export Manager



## Description

"Feudo Mondello" estate is a Sicilian artisan pasta factory with a stone mill that produces exclusively wholemeal pasta of the best quality by using only the wheat harvested in our fields. Our family estate is located in Sicily in the Belice Valley near Palermo, in an unspoilt area away from industrial settlements and cities. For centuries, this area was devoted just to agriculture. After stone-milling the wheat, the whole durum wheat semolina becomes pasta through bronze dies. Then the pasta is desiccated slowly in static cells, where the temperature is always kept at 38° to maintain the colour, fragrance, and taste of Sicilian durum wheat. Using specifically coarse semolina, our pasta is "naturally rough" in order to retain sauces better. This production process creates an exceptional wholemeal pasta that takes us back to the authenticity of yesteryear's pasta, the pasta of our grandmothers and grandfathers. The contents have a high nutritional value for the low Glycemic Index common to products with bran and wheat germ, giving a natural nutritional supplement.

## Areas of Activity

- Grocery
- Health & Wellbeing
- Gourmet Food

## Marketplace Opportunities

### PRODUCT

#### Pasta production flow

The wheat of the Feudo Mondello wheat pasta is grown in the fields of the feudo which is located in Sicily in the Belice valley. The company covers a single plot of 270 hectares (667 acres) and the wheat is cultivated following voluntarily the principle of "integrated agriculture" with low environmental impact. Feudo Mondello guarantees the perfect traceability of the production.

In order to obtain a high quality durum wheat we plant it after the harvest of our Chick pea, Lentil, Sulla grass and Broad bean, which besides enriching the ground with nitrogen improve its structure permitting the durum wheat to develop all its properties.

Durum wheat varieties used are the "Horizon" and the old "Senatore Cappelli". These grains have excellent characteristics for pasta and the grains have special tastes and aromas that, adopting a process "conservative", is found in derivative products

The pasta is produced in a modern factory in keeping with tradition, food standards and craftsmanship of the production. The durum wheat at the harvest time is immediately stored in the silo bag. This storage system does not allow the development of insect pests, of mycotoxins, and causes the grain to maintain the color and scent of freshly harvested wheat. For the production of pasta, durum wheat is taken from the silo bag and transported by big bag inside the mill factory. The grain after the pre-cleaning, with which dust and light bodies are removed, is cleaned by removing large and small foreign bodies. Then it goes through the magnetic separator, which retains all the ferrous parts, possibly present. The subsequent decortication removes a part of bran and especially delete any bacterial load. After decortication, the grain crosses a "tarara" in counter-current of air which eliminates the presence of powders by performing a real washing. It follows the grinding that is performed strictly with a natural stone grinder that respects the qualities of the grain while maintaining the germ and the bran. The semolina produced is tumbled in the from where the pasta semolina is selected which has a granularity of calibrated 550 micron. After a few days from grinding, the semolina is transformed into paste. The semolina after having undergone the vibrator screening (to eliminate any foreign bodies) is mechanically disinfected by the entoleter which eliminates the presence of bodies or eggs of insects. The semolina is combined with the drinking water in the pre-mixer and then passes into the press mixing tanks. After proper hydration, the dough is extruded with bronze dies to maintain a perfect roughness. From this point the process follows two paths: long pasta or short pasta. Long pasta having been deposited mechanically deposited on the barrels with spreader unit undergoes a heat treatment tunnel pre-drying. The canes with the spaghetti are taken and placed on special trolleys that are inserted in the static drying cell. Short pasta: The short pasta after the pre-drying treatment, is loaded on trays that are stacked on a special trolley on top of each other and inserted into the static drying cell. Following packing.

In summery Using the own durum wheat, grinding with a mill stone, transforming the semolina within few days from the milling of the wheat into pasta, the slow pasta making and the drying of the pasta by low temperature are the features that make our product different from an industrial one. Consorzio Feudo Mondello

## PRODUCT

### Whole weath pasta

Spaghetti, Busiate, Casarecce, Maccheroni, Mezze penne, Penne ,Pipe

# Feudo Vagliasindi

## Producer

Country	Italy
City	Randazzo
Street	S.P. 89 Randazzo (CT)
Web	<a href="http://feudovagliasindi.it">http://feudovagliasindi.it</a>



*Feudo Vagliasindi*

## Contact

Name	Paolo Vassallo
Role	CO-OWNER



## Description

On the north side of the Etna Volcano in Sicily, in a naturalistically uncontaminated and healthy area, we produce Etna DOC wines and extra virgin olive oil in organic farming. For centuries the Etna earths offered precious fruits that turn into oils and top quality wines. The lands of Feudo Vagliasindi manor are mostly cultivated in organic olive trees, from which come a DOP oil with high organoleptic qualities. The remainder land is devoted to the vine Nerello Mascalese, from which are produced the superb Etna wine DOC.

## Areas of Activity

- Private labels
- Olive Oil
- Wine
- Organic products

## Marketplace Opportunities

### PRODUCT

#### Feudo Vagliasindi Etna Rosso DOC

Feudo Vagliasindi Etna Rosso DOC is a wine obtained from Nerello Mascalese and Nerello Cappuccio, native grapes grown on the slopes of Etna, in the territory of Randazzo, close to Catania city, at 620 meters above sea level. The volcanic and mineral soil on which the vine stands (low yield, but of high quality, not exceeding 60 quintals per hectare) and the sensitive temperature range (up to 13 ° -15 ° C in July and August) give at this wine an austere character, but at the same time, an intense structure. The important alcohol content is accompanied by a remarkable acidity and complexity, while elegant aromas of licorice, spices and berries anticipate the tasting, which reveals a balance, warmth, harmony and freshness. At the table it is served at a temperature of about 18 °C, combined with first courses of meat sauces, risotto with porcini mushrooms, second courses with red meats and lightly aged cheeses.

Name: Etna Rosso DOC

First year of production: 2009

Area of production: Contrada Feudo S. Anastasia Randazzo (Catania)

Vines type: Nerello Mascalese 90%, Nerello Cappuccio 10%.

Extension of the vineyard: ha 2,5

Yield per hectare: 60 q/ha

Characteristic of soil: volcanic and rich in skeleton

Exposure: north side of mount Etna, 650 meters a.s.l.

Age of the grapes: 15 anni

Breeding: espalier, spurred cordon

Time of harvest: second decade on October

Harvest: manual

Winemaking: alcoholic fermentation at controlled temperature (22° - 25° C); maceration on the peels for 6-10 days

Refinement: aging 12 months in steel and 2 months in bottle

Look: red ruby

Smell: floral of violet and dried rose, ripe marasca fruit and small red fruits and sweet spicy

Flavor: fresh, sapid and soft, with soft tannins and good persistence

Combine with: structured first courses, second courses of meat also elaborated, medium-aged cheeses

Recommended serving temperature: 18°-20° C

Alcohol content: 13,5%

Annual production: 10000 bottles (0,75 l)

## PRODUCT

### Feudo Vagliasindi Etna Rosato DOC

Feudo Vagliasindi Etna Rosato DOC, obtained from Nerello Mascalese and Nerello Cappuccio grapes, is produced through the bleeding technique, consisting in taking, from the maceration tank, a certain quantity of must of red grapes: these will be vinified in white, giving life to a fine rosé color. Fermentation takes place in barriques, to allow the fixing of the pale pink color, with some ruby nuances, and the extraction of fruity aromas of the wood. The result is an elegant wine, but with a strong flavor, ideal for both meat and fish dishes.

Name: Etna Rosato DOC

First year of production: 2017

Area of production: Contrada Feudo S. Anastasia Randazzo (Catania)

Vines type: Nerello Mascalese 90%, Nerello Cappuccio 10%.

Extension of the vineyard: ha 2,5

Yield per hectare: 60 q/ha

Characteristic of soil: of volcanic origin, mainly sandy, rich in skeleton and organic substance

Exposure: north side of mount Etna, 650 meters a.s.l.

Age of the grapes: 15 anni

Breeding: espalier, spurred cordon

Time of harvest: second decade on October

Harvest: manual

Winemaking: alcoholic in barriques of 225 lt, without temperature control

Refinement: in barriques in about three months

Look: cherry pink color

Smell: it presents itself with notes of violet and rose, berries, cherry, spicy notes

Flavor: the taste is fresh, sapid and persistent

Combine with: meat and fish dishes, cold cuts and cheeses

Recommended serving temperature: 15° C

Alcohol content: 13,5%

Annual production: 1200 bottles (0,75 l)

## PRODUCT

### Feudo Vagliasindi Olio Extravergine d'oliva

The extra virgin olive oil Feudo Vagliasindi is obtained from Nocellara etnea, a cultivar used both as an olive oil and as a table olive. Our olive grove, covering about 6 hectares, is located in the territory of Randazzo, in province of Catania, at 620 meters above sea level, at the feet of Etna. The ventilated climate and the volcanic soil constitute a "unicum", capable of giving our extra virgin olive oil unrepeatable characteristics: golden yellow color with green reflections, fruity smell, aromatic flavor, in a perfect balance between bitter and spicy and a maximum total acidity expressed in oleic acid, not exceeding 0.6 grams per 100 of oil.

#### Harvesting and milling

The harvest of olives is carried out in the first ten days of November, directly from the plant, by hand combing the crowns or with electric tools and harvesting nets, in order to prevent the olives from mixing with those already on the ground for some time. The maximum yield of the olives in oil does not

exceed 20%, extracted thanks to mechanical crushers (kneaders), the milling of which is preceded by the separation of the leaves using aspirators and by an accurate washing of the olives, which subsequently pass on vibrating grates that eliminate water, residues of leaves and foreign bodies. The pasta of olives from Nocellara etnea remains in the kneader for about fifty minutes, while the temperature of the water in the external cavity must ensure that the olive paste being processed does not exceed 27° C. (cold pressing) so that the nutritional and physical characteristics of the extra virgin olive oil remain unchanged.

#### Nutritional and organoleptic properties

Thanks to its chemical, physical and organoleptic characteristics, Feudo Vagliasindi extra virgin olive oil is particularly appreciated for its high nutritional value. Equipped with a high degree of digestibility, it also has an important antioxidant and anti-radical power, thanks to the "olive polyphenols", able to protect our body from various pathologies such as arteriosclerosis, cardiovascular diseases and skin damage due to long exposure to solar radiation.

#### PRODUCT

### Feudo Vagliasindi Nerello Cappuccio IGT Terre Siciliane

Feudo Vagliasindi is one of the few producers who vinify, in purity, the Nerello Cappuccio, a fine native grape variety which, together with the Nerello Mascalese, constitutes the perfect mix of Etna red wines. Superb in its marked typicality, Feudo Vagliasindi Nerello Cappuccio Terre Siciliane IGT gives soft and persuasive aromatic notes, hints of berries and licorice, a strong ruby red color with violet reflections, delicate tannins and an intense and seductive drink.

Name: Nerello Cappuccio

First year of production: 2017

Area of production: Contrada Feudo S. Anastasia Randazzo (Catania)

Vines type: Nerello Cappuccio 100%.

Exstension of the vineyard: ha 2,5

Yield per hectare: 60 q/ha

Characteristic of soil: volcanic and rich in skeleton

Exposure: north side of mount Etna, 650 meters a.s.l.

Age of the grapes:15 anni

Breeding: espalier, spurred cordon

Time of harvest: first decade on October

Harves: manual

Winemaking: alcoholic fermentation at controlled temperature (25° - 28° C)

Refinement: aging in large oak barrels (30 hl). Bottling after 8 months of aging in wood, in small 225 l barrels

Look: ruby

Smell: ripe fruit and sweet spices

Flavor: balanced, of good intensity and freshness, of great finesse

Alcohol content: 14,5%

Annual production: 5700 bottles (0,75 l



# Ficurinia

## Producer

Country	Italy
City	Augusta
Street	
Web	<a href="http://www.ficurinia.com">http://www.ficurinia.com</a>



## Contact

Name	Paolo Garelli
Role	CEO



## Description

We are a company really specialized in a transformation of Prickly pear organic fruit and plant from Etna Vulcan.

## Areas of Activity

- Gluten free
- Organic products
- Health & Wellbeing
- Organic drinks
- Private label/OEM
- Tea, Coffee
- Wine
- Diet-, children-, health-food
- Packaging / Handling
- Alcoholic beverages
- Fruit & Vegetable juices
- Private Label / OEM

## Marketplace Opportunities

### PRODUCT

### Organic prickly pear nectar , Super healthy!

Ficurinia prickly pear nectar is produced exclusively from organic Sicilian PDO (Protected Designation of Origin) prickly pears from Etna.

The process we use for the production of our nectar allows to obtain a natural product with important beneficial properties. Ficurinia nectar naturally contains: polyphenols and bioactive compounds (double compared to that contained in other prickly pear juices), pigments, pectins and natural mucilages, taurine (naturally contained in the fruit), vitamin C and antioxidant constituents.

The following properties are highlighted:

High antioxidant property

Prebiotic  
Hypoglycemic  
Slimming  
Gastroprotective  
Stimulator of the nervous system  
Participates in the synthesis of bile acids by facilitating the control of cholesterol  
Antimicrobial

Ingredients: organic PDO prickly pear juice from Etna (50% minimum fruit), water, organic Sicilian lemon juice.

The nectar is also available in the 100% fruit juice version.

Ingredients: organic PDO prickly pear juice and pulp, organic Sicilian lemon juice 3%.

## PRODUCT

### Infusion of prickly pear flowers and dried fruits, PDO - Unique product, Healthy!

Ficurinia infusion of prickly pear flowers and dried fruits is produced exclusively from organic Sicilian PDO (Protected Designation of Origin) prickly pears from Etna.

The processing and drying process developed by the company allows to preserve all the beneficial qualities of the fruit and flower, which are thus transferred to the drink.

The Ficurinia infusion contains betalains (Betanin and Indicaxanthin), vitamin C and flavonoids (isorhamnetin is the most representative) making the product rich in antioxidants.

Ingredients: dried organic flowers and prickly pears from Sicilian PDO of Etna.

## PRODUCT

### Organic Prickly pear Serum

Ficurinia serum is produced with oil obtained from the first cold pressing of organic Sicilian PDO (Protected Designation of Origin) prickly pear seeds from Etna, which guarantees the high quality of the product.

Also rich in vitamin E and sterol, Ficurinia serum protects the skin from free radicals by slowing down its aging and acting as a regenerating as well as restructuring.

The serum can be used as a day cream, anti-wrinkle cream, after sun, anti-stretch mark solution and soothing, nourishing and refreshing moisturizer for the skin.

Ingredients: 93% organic PDO prickly pear seed oil from Etna, essential oil of orange blossom.

## PRODUCT

### Organic prickly pear SALT, semi-finished product, a real special ingredient

Ficurinia prickly pear salt is obtained using only Sicilian PDO (Protected Designation of Origin) prickly pears from Etna and Trapani IGP sea salt.

In addition to being an excellent food condiment, it can be widely used in the salting industry of meats such as raw hams and as flavored salt in fresh meat mince.

Ficurinia prickly pear salt is also an excellent cosmetic solution as an exfoliant for the skin.

Ingredients: IGP Trapani salt, organic PDO prickly pear from Etna.

Applications: food, meat and salami, cosmetics and cosmeceutics, supplements and nutraceuticals.

## PRODUCT

### Organic prickly pear JUICE - Semi-finished product - Superfood for gourmet food, supplements, nutraceutical

Ficurinia juice is produced using only organic Sicilian PDO (Protected Designation of Origin) prickly pear from Etna.

Ficurinia processing methods and company research have made it possible to obtain a highly antioxidant juice, so much so that it has been classified by the University of Catania as "super food".

Ficurinia juice is rich in polyphenols and bioactive compounds, pigments (betaxanthin and betacyanina), pectins, natural mucilages, taurine (naturally contained in the fruit), vitamin C and antioxidant constituents.

The following properties are highlighted: high antioxidant, prebiotic, hypoglycemic, slimming, gastroprotective, nervous system stimulant, anti microbial properties, it participates in the synthesis of bile acids facilitating the control of cholesterol.

Ficurinia juice can be used in the production of juices, liqueurs, beer, as an ingredient for the production of yogurt and prickly pear desserts as well as as a natural flavoring in drinks and foods such as vinegar.

In the fresh meat and cured meat industry, juice is an excellent flavoring ingredient that can be used for the preparation of gourmet dishes.

Thanks to its beneficial properties, Ficurinia juice is also used in the field of food supplements and nutraceuticals.

Ingredients: 100% organic prickly pear juice from Etna.

Applications: food, beverage, meat and salami, supplements and nutraceutical.

## PRODUCT

### Organic prickly pear DRIED FLOWERS, for infusions, herbal teas, nutraceutical products

Ficurinia prickly pear dried flowers are hand-picked exclusively from organic Sicilian PDO (Protected Designation of Origin) prickly pears from Etna. The prickly pear flower extracts have anti-inflammatory and anti-diabetic properties. The alcohol extracts of the flowers of the prickly pears have an anti-inflammatory effect and a strong analgesic action. Studies show that opuntia ficus flower extracts have antioxidant, anti-ulcerative and beneficial effects against prostatic hyperplasia and diseases of the gastrointestinal tract. Thanks to the high content of vitamin C, sailors used the extracts of prickly pear flowers to combat scurvy.

Dried prickly pear flowers can be used for the preparation of herbal teas and infusions (alcoholic or otherwise) and are used in the field of nutraceuticals and food supplements.

The aqueous concentrate of prickly pear flowers is used in the cosmetic field for its antioxidant and anti-inflammatory effects.

Ingredients: 100% dried organic prickly pears from Etna.

Applications: cosmetic and cosmeceutical, infusions and herbal teas, supplements and nutraceuticals.

## PRODUCT

### Organic prickly pear SEEDS OIL, for food supplements, nutraceutical, cosmetics

Ficurinia prickly pear seeds oil is produced exclusively from organic Sicilian PDO (Protected Designation of Origin) prickly pear seeds from Etna.

The prickly pear seed contains 62% linoleic acid and 20% oleic acid. The prickly pear seeds oil is also rich in tocopherols (845 mg / liter) and essential fatty acids. Tocopherols give the oil its impressive antioxidant properties. Ficurinia guarantees the quality of the oil by performing a strictly cold pressing of the seeds. Being rich in vitamin E and sterol, Ficurinia prickly pear seeds oil protects the skin from free radicals by slowing down the aging and coloring of the skin.

Thanks to its characteristics, Ficurinia oil is an excellent soothing, nourishing and refreshing moisturizer for the skin.

The beneficial properties of this oil are even higher than Argan oil (prickly pear oil contains 65% polyunsaturated fatty acids (nutrients) compared to 33% contained in Argan oil).

Thanks to the presence of monounsaturated and polyunsaturated fatty acids, lipids and vitamins, prickly pear oil is also used as a functional food.

Ingredients: organic PDO prickly pear seeds oil from Etna.

Applications: cosmetic and cosmeceutical, supplements and nutraceuticals.

## PRODUCT

### Organic prickly pear SEED FLOUR - Semi-finished product for food supplements, nutraceutical

Ficurinia prickly pear seeds flour is a gluten-free flour with excellent nutritional properties and is produced exclusively from organic Sicilian PDO (Protected Designation of Origin) prickly pear seeds from Etna.

The defatted seeds contain on average 4.5% of proteins, 4% of lipids and 15.5% of fibers. The flour contains a high amount of iron and magnesium, potassium, phosphorus and calcium (calcium with 1,200 milligrams per kilogram, potassium with 533 milligrams per kilogram, magnesium with 117 milligrams per kilogram and phosphorus with 1,627 milligrams per kilogram).

Thanks to a high "link point with the oil" (which means the prickly pear seed flour "sticks" very well with the oil), the prickly pear flour is ideal, as well as for bread-making, for the preparation of meats, salami and desserts. The proteins present in the flour, thanks to their high emulsifying and foaming properties, are also excellent as dressings for salads, sausages, soups, semifreddo and cakes.

Prickly pear seeds flour can be used as a complementary ingredient for the production of biscuits and gluten-free products.

In the cosmetic field, thanks to the rich presence of essential fatty acids, sterols and vitamin E, the prickly pear seeds flour, produced in the version with greater grain size, can be used as an exfoliating, anti-aging and antioxidant product.

Ingredients: 100% organic PDO prickly pear seed of Etna.

Applications: food, cosmetics and cosmeceuticals, supplements and nutraceuticals.

## PRODUCT

Organic prickly pear DRIED FRUIT for infusions, herbal teas, food supplements and nutraceuticals.

Ficurinia prickly pear dried fruit is produced from organic Sicilian PDO (Protected Designation of Origin) prickly pears from Etna by means of a particular processing and drying procedure developed by the company.

The adopted drying procedures allow to preserve all the beneficial qualities of the "fresh" fruit which are transferred to its dried version.

The high content of vitamin C and flavonoids makes the dried Ficurinia fruit a product with a high antioxidant benefits.

Ficurinia prickly pear dried fruit is widely used in the infusion and herbal tea industry as well as in the field of nutraceuticals and natural supplements.

Ingredients: 100% dried PDO prickly pear fruit from Etna.

Applications: infusions and herbal teas, supplements and nutraceuticals.

## PRODUCT

### Organic prickly pear PUREE for food supplements and nutraceuticals

Ficurinia prickly pear puree is produced exclusively from organic Sicilian PDO (Protected Designation of Origin) prickly pears from Etna.

Naturally rich in amino acids (Taurine and Proline are predominant) it has beneficial effects on the heart, retina, central nervous system and hormonal system.

In addition to the high presence of minerals such as magnesium and calcium, Ficurinia puree is rich in vitamin C; it also contains polyphenols and bioactive compounds, pectins and natural mucilages which give the product antioxidants, prebiotic, hypoglycaemic, antimicrobial and gastro protective properties.

There are many applications in the field of functional nutrition, nutraceuticals and food supplements. Ficurinia prickly pear puree is indicated for the production of homogenised products, slimming bars and natural energy bars.

Ingredients: 100% organic PDO prickly pear from Etna.

Applications: food, supplements and nutraceuticals.

## PRODUCT

### Organic prickly pear PULP - Semi-finished product for food, beverage, supplements and nutraceutical

Ficurinia prickly pear pulp is produced exclusively from organic Sicilian PDO (Protected Designation of Origin) prickly pears from Etna. It is naturally rich in amino acids (including Taurine and Proline which are predominant), with beneficial effects on the heart, retina, central nervous system and hormonal system.

In addition to the high presence of minerals such as magnesium and calcium, the prickly pear pulp is rich in vitamin C.

Ficurinia prickly pear pulp also has hypoglycaemic and beneficial properties against metabolic

disorders and has beneficial effects against sunburn.

Multiple applications in the field of energy drinks and other functional drinks (smoothies, yogurt, tropical cocktails, fruit drinks).

In addition to being an excellent product for the preparation of sorbets, creams, ice creams, slushes, jams and other confectionery products, the Ficurinia prickly pear pulp is used in the field of nutraceuticals and food supplements.

Ingredients: 100% organic PDO prickly pear from Etna.

Applications: food, beverage, supplements and nutraceutical.

# FRATELLI CONTORNO SRL

## Producer

Country	Italy
City	Palermo, Sicily
Street	Via A. Contorno, 4
Web	<a href="http://www.fratellicontorno.com">http://www.fratellicontorno.com</a>



## Contact

Name	Gaetano Contorno
Role	EXPORT MANAGER



## Description

Historical Sicilian Company in the field of Preserved Vegetables, widely known for the Eggplant Caponata Appetizer & the Sardines & Fennel Sauce for Pasta. Its portfolio includes tomato sauces & other Sicilian recipes as well. The company has reached 100+ years of activity and is IFS & BIO certified.

## Areas of Activity

- Gluten free
- Grocery
- Organic products
- Private labels
- Canned food, Preserved
- Fish & Shellfish

## Marketplace Opportunities

### PRODUCT

#### EGGPLANT CAPONATA APPETIZER

sweet & savory appetizer based on chopped fried eggplant, olives, celery & capers from Sicily, ideal on top of sliced bread or bruschetta or as side dish for chicken or swordfish.

### PRODUCT

#### CHERRY TOMATOES SAUCE

Smooth & ready seasoning for Spaghetti or Pizza, derived from Cherry tomatoes.

### PRODUCT

#### SARDINES & YOUNG FENNEL SAUCE

Regional seasoning for Pasta based on young fennel sauce & sardines.

### PRODUCT

## Squid Ink Pasta Sauce

Squid Ink based seasoning for spaghetti or rice, typical Sicilian recipe.

### PRODUCT

## TRIPLE TOMATO CONCENTRATE

Tomato paste in 5 kg bucket, 55°Brix after concentration processing.

### PRODUCT

## Basil & Almond Pesto

Creamy & tasty basil sauce enriched with crushed almonds. Ideal for pasta, pizza or bruschetta.

### PRODUCT

## ORGANIC PASTA SAUCES FOR PRIVATE LABEL

Our portfolio includes a wide range of traditional organic Sauces for Pasta:

- Arrabbiata Sauce
- Tomato with Basil
- Roasted Garlic Sauce
- Puttanesca Sauce
- Sicilian Basil Pesto
- Genovese Basil Pesto



# GALARDO - Extravirgin Olive Oil

## Producer

Country	Italy
City	Palermo
Street	Via Enrico Parisi
Web	<a href="https://www.galardooliveoil.com/">https://www.galardooliveoil.com/</a>



## Contact

Name	Orsola Provenzano
Role	General Manager



## Description

Galardo is a company that has been representing a reality in the production of organic extra virgin olive oil for 4 generations. Galardo is a Female business since 1872 and consists of 120 Ha divided in Olive Groves, Vineyards, lands cultivated with weath and legumes and a beautiful Farmhouse with 4 apartments. Galardo was discovered in by Idrisi, the personal geographer of the King of Sicily Roger the II, and for these reasons our Farm has Arab Origins (1120-1150). It became a place of working for the nuns of Ss. Salvatore of Monreale and after after Garibaldi's arrival in Sicily, who took possession of the nuns' farm, our great-great-grandfather decided to buy it directly from him in 1872 and from that day the company has always belonged to our family. Galardo Olive Oil is now marketed both in the United States and in Italy in the Ho.Re. Ca., positioning itself in a high-end market.

## Areas of Activity

- Organic products
- Olive Oil

## Marketplace Opportunities

### PRODUCT

#### Galardo Extra Virgin Olive Oil

We have been producing extra virgin organic olive oil for 4 generations and we have always combined tradition and innovation in the utmost respect for the environment: we fertilize the soil organically, we prune our plants naturally, we produce green energy and avoid water exploitation, in respect of our healthy values. Our mission is indeed to give you a quality product and for this reason we ensure that all processing steps are controlled and certified. We therefore pay particular attention to your health and the surrounding environment, in addition to the transparency you deserve.

The harvest is strictly hand-made during the period of veraison, that is when the olives change their color: in fact, we harvest between mid-October and mid-November, in order to guarantee the greatest stability and quality of the oil.

Our olives are picked by hand to avoid injury and therefore fermentation of the fruit during harvesting: all this allows us to maintain low levels of acidity in the oil as well as preserving the aroma, taste and natural organoleptic properties.

The olives are then placed and stored in perforated and well-ventilated boxes and transported to the mill in the shortest possible time.

This also can be used for different kinds of savoury and sweet recipes.

You can check here some ideas: <https://www.galardooliveoil.com/en/the-recipes.html>

It goes very well with Japanese dishes.

# Geleat Srl

## Producer

Country	Italy
City	Carini (PA)
Street	Via Archimede 9
Web	<a href="http://www.geleat.it">http://www.geleat.it</a>



## Contact

Name	Daniela Russo
Role	Sales & Consultant



## Description

Geleat, a start-up that was born from the meeting between the internationally renowned technician and ice cream Maestro Peppino Cuti and the Palazzolo group which has been operating in the logistics and catering sector for over 20 years.

The objective of the company is raising the quality level in the production of bases for ice cream and drinks / sorbet. Our ice cream blend is unique in the world in terms of quality and without additives (E) (neutral) and with a clean label. It is an innovative and artisan prebiotic and nutraceutical product, 100% natural, artisan, that does not require pasteurizer and most importantly, all production without waste of the product and considerable energy savings. We have many flavors also gluten-free and lactose-free.

## Areas of Activity

- Dairy products
- Additives/Ingredients

## Marketplace Opportunities

### PRODUCT

#### UHT liquid for Gelato (ice cream)

We created an UHT liquid mix with no preservatives, additives or artificial colors, rich of fibre and vitamins, prebiotic;

We produce many different tastes of gelato, from those well known classics to unusual gastronomic types of ice cream or special types such as: gluten free, lactose free, sugar free, vegan. All these "special" types maintain the original taste of the Authentic Italian ice cream;

There is no need of highly qualified personnel;

You don't have to add other ingredients;  
It has 12 months storage time at room.

#### PRODUCT

Liquid mix for Gelato - Ready in just 6 minutes !

- Liquid mix Milk Base UHT
- Liquid mix Fruit Base UHT
- Liquid mix Vegan Base UHT
- Liquid mix Sugar Free Base UHT
- Liquid mix Lactose Free Base UHT

# GIASIRA

## Producer

Country	Italy
City	ROSOLINI
Street	C.da Ritillini snc
Web	<a href="http://www.lagiasira.it">http://www.lagiasira.it</a>



## Contact

Name	Teresa Gasbarro
Role	Sales & Marketing Manager



## Description

GIASIRA Wine Farm, owned by Giovanni Boroli, is located in a corner of rare beauty of Sicily. The estate extends for about 130 hectares at an altitude of 180-250 meters above sea level, stretching in the territories of Siracusa and Ragusa.

The principles of sustainable agriculture and the respect for the environment represent the farm philosophy and the guiding thread of all GIASIRA production.

All the farm's production is certified organic.

Today the winery has about 13 hectares of vineyards, made up mainly of autochthonous vines such as Nero d'Avola, Catarratto, Grillo, Moscato and Nerello Mascalese and in a small part of international vines such as Chardonnay and Merlot.

## Areas of Activity

- Wine
- Olive Oil

## Marketplace Opportunities

### PRODUCT

#### GIASIRA BIANCO

IGT Terre Siciliane

It is our white wine blend, obtained from a perfect balance of white Moscato, Chardonnay and Catarratto grapes which give it a unique character.

It is a fresh wine, with an attractive bouquet and an excellent acid note, which makes it extremely versatile and of extraordinary drinkability. Excellent to drink as an aperitif and with light appetizers or unprocessed dishes.

Production technique: vinification in stainless steel tanks at controlled temperature, with subsequent ageing in stainless steel tanks for 6 months and in bottle for 3 months.

## PRODUCT GRILLO

Sicilia DOC

It is a single variety wine obtained from Grillo grapes, an indigenous Sicilian grape, vinified in purity. A fresh, savory and, at the same time, intense wine as well as the character of Sicily.

It is a wine with intense aromas, with strong citrus and vegetable hints. In the mouth the wine is fresh, elegant, with great vibrancy and flavor. Wine to pair with first courses with seafood or vegetables, fish courses or young cheeses.

Production technique: vinification in stainless steel tanks at controlled temperature, with subsequent ageing in steel tanks for 6 months and in bottle for 3 months.

## PRODUCT KERATION

IGT Terre Siciliane

It is a single variety wine made from "Catarratto lucido" grapes, a Sicilian indigenous grape, vinified in purity. A savory and complex wine, unforgettable like Sicily.

It is a complex wine with intense fragrances of orange blossom and yellow pulp fruits. In the mouth, the wine is elegant and intriguing, with a perfect balance of acidity, minerality and flavor. It perfectly blends with vegetarian menus, Sicilian seafood and medium-aged cheeses.

Production technique: vinification in stainless steel tanks at controlled temperature, with subsequent ageing in steel tanks for 6 months and a small part in barriques and ageing in bottle for 3 months.

## PRODUCT GIASIRA ROSSO

IGT Terre Siciliane

It is our red wine blend, obtained from a perfect balance of Nero d'Avola and Merlot grapes, that give it great harmony and pleasantness.

It is a wine with an aroma reminiscent of ripe red fruits and vegetable notes, in the mouth it is full and savory, with a delicate polyphenolic structure, softness and persistence, which make it extremely drinkable. Excellent to accompany with vegetable pies, pizza, medium-aged cheeses and with unprocessed dishes.

Production technique: vinification in stainless steel tanks at controlled temperature, with subsequent ageing in steel tanks for 9 months and a small part in barriques and in bottle for 3 months.

## PRODUCT NERO D'AVOLA

Sicilia DOC

It is a single variety red wine made from Nero d'Avola grapes, the prince of Sicilian indigenous vines, vinified in purity. Wine of great longevity, character and at the same time of great elegance.

It is a wine with an intense and intriguing bouquet, characterized by notes of berries, blackberry jam and delicate hints of tobacco. In the mouth the wine is intense, with great structure and persistence, with perfectly balanced tannins. Perfect with Mediterranean dishes, excellent with savory first courses,

meat dishes, cold cuts and aged cheeses.

Production technique: vinification in stainless steel tanks at controlled temperature, with subsequent maturation in oak barrels of 25 hectoliters for 12 months and ageing in bottle for 6 months.

## PRODUCT MORHUM

IGT Terre Siciliane

It is a single variety red wine made from Nerello Mascalese grapes, a native Sicilian grape, vinified in purity. Wine of great elegance and harmony.

It is a wine with an elegant and attractive bouquet, characterized by pleasant notes of dried rose, berries and delicate hints of pepper. On the palate the wine has a good structure, with a marked acidity and persistence. It is a very versatile wine, to be drunk throughout the meal, excellent with pizza, cold cuts and medium-aged cheeses.

Production technique: vinification in stainless steel tanks at controlled temperature, with subsequent ageing in steel tanks for 9 months and in 25-hectolitre oak barrels for 9 months; bottle ageing for 3 months.

## PRODUCT ROSSO ISABELLA

IGT Terre Siciliane

It is a single variety red wine obtained from Merlot grapes vinified in purity. Wine with great personality and at the same time with great elegance, like the woman to whom it is dedicated.

It is a wine with an elegant and decisive bouquet, characterized by aromas of small berries and delicate balsamic and spicy hints. On the palate the wine is intense, with soft tannins, a good body and great persistence. It is a perfect wine with cold cuts and aged cheeses but also with grilled meat and game second courses.

Production technique: vinification in stainless steel tanks at controlled temperature, with subsequent maturation in barriques for 12-15 months and ageing in bottle for 6 months.

## PRODUCT SIC!

IGT Terre Siciliane

It is a Classic Method sparkling wine, obtained from Nerello Mascalese grapes vinified as a Brut Rosé. Seductive wine with great elegance and harmony.

It is a wine with an elegant antique pink colour and a fine and persistent pérlage; the wine has a pleasant note of wild strawberries, roship and delicate hints of red fruits. In the mouth the wine is velvety and at the same time with marked acidity and persistence, which make it extremely pleasant. It is a very versatile wine, to drink throughout the meal, excellent with seafood crudités, carpaccio and fish tartare or crustaceans.

Production technique: vinification in stainless steel tanks at controlled temperature, maceration few hours on the skins, fermentation in steel tanks and re-fermentation in the bottle, resting on the lees for about 24 months.

## PRODUCT AURANTIUM

### IGT Terre Siciliane

It is a wine made from white Moscato grapes, naturally dried on racks. This wine expresses all the warmth and aromas of Sicily.

It is a wine with an intense golden yellow colour, tending to amber. The nose shows pleasant aromatic notes of candied citrus fruits, yellow pulp fruit and sage. In the mouth its sweetness is never cloying because it is well balanced by a good acidity. Ideal pairing with Sicilian dry pastries and fruit tarts; this wine also goes perfectly with blue cheeses or long ageing cheeses.

Production technique: vinification in stainless steel tanks at controlled temperature, with subsequent maturation in barriques for 5-6 months and ageing in half-liter bottles for 3 months.

### PRODUCT

#### EXTRA VIRGIN OLIVE OIL

Our Extra Virgin Olive Oil is an organic oil obtained from a blend of indigenous olives: Moresca, Verdese, Tonda Iblea and Biancolilla. The cold pressing of the olives, within few hours of harvesting, keeps all the polyphenols intact in the oil, enhancing its aromatic profile and its particular fruity and spicy flavour.



# Giuseppe Alagna fu Antonio srl

## Producer

Country	Italy
City	marsala
Street	
Web	<a href="http://www.alagnavini.com">http://www.alagnavini.com</a>



## Contact

Name	Antonio Alagna
Role	Export manager



## Description

Hi  
our historical winery can offer you:

SICILIAN WINES: Grillo, Nero d'Avola, Marsala, Cremovo, Flavored Marsalas, Vermouth, Zibibbo, Moscato, Holy church wine, Almond wine, cooked grape must, Super Sicilian Lanni' red wine , KOSHO sushi wine, Fortified wines

TOURISTIC SERVICES: It organizes tours for tourists and tour operators

BULK WINE: It sells bulk wine for food / ice cream, vinegard producers and other wineries

PRIVATE LABELS: It can make private labels and it has many parallel brands

NEW PROJECTS: It is developing new projects such as: Bag in Box, Chardonnay, syrah, Limoncello, Bitters.....

GIUSEPPE ALAGNA FU ANTONIO SRL - Via Salemi/C.da Amabilina n.752 - 91025 - MARSALA (TP) – ITALY Tel: (0039) 0923/981022 – fax: 0923/981302- e.mail:info@alagnavini.com P.IVA / VAT 02361810811  
Follow us: Facebook: alagna vini, Instagram:alagna\_vini, LinkedIn: alagna vini

## Areas of Activity

- Alcoholic beverages
- Wine
- Additives/Ingredients

## Marketplace Opportunities

### PRODUCT

Sicilian wines (check <https://www.alagnavini.com/en/vini/>)

Grillo  
Nero d'Avola  
Marsala  
Cremovo (Marsala with cream taste)  
Vermut  
Zibibbo  
Moscato  
Holy Church wine / Vino da santa messa  
Almond wine (vino alla mandorla)  
KOSHO Sushi wine  
Lanni' Super Sicilian red wine  
Mosto cotto / Cooked must  
Crema caffè (Marsala with Coffee taste)  
Crema Mandorla (Marsala with Almond taste)

We also sell wines in Bulk and do wine tours of the winery  
We can make private labels

We are working to develop new references such as Syrah, Chardonnay, Amaro/Bitter, Limoncello, ....

# I SEMPRE GHIOTTI

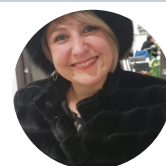
## Producer

Country	Italy
City	Aragona (Agrigento)
Street	Viale delle Industrie, SNC - Zona Industriale ASI
Web	<a href="http://www.sempreghiotti.it">http://www.sempreghiotti.it</a>



## Contact

Name	Paolina Lobue
Role	CEO



## Description

Our company is based in Agrigento, one of the main cities of southern Sicily and it is specialised in the production of frozen food. Our dishes' roots come from the Sicilian gastronomic history and are hand-made with fresh vegetables, ingredients and fish coming from our sea and region. Most of the raw materials that we use are a 0 km supply that we buy from local producers. A large part of our dishes are fish-based as we aim to offer a healthier food that can be adapted to different market segments. Although we care to produce with an artisanal touch, at the same time we guarantee standard sizes and weight and advanced industrial packaging comparable to large industrial production. So far we have privileged the b2b channel with a dedicated line for Hotel Restaurants and Catering, but starting this September we have created an attractive retail packaging based on the Sicilian tradition and history to offer our amazing products to individual customers and families that are looking for a high quality product that feels home made. The line will be now distributed both in premium supermarkets as well as street-food restaurants. We are looking for importers specialised in wholesale and retail food distribution aiming to position our product in a premium segment. Despite the high quality of our ingredients we can still offer attractive and competitive prices that make our company somehow unique.

## Areas of Activity

- Halal/Kosher
- Fish & Shellfish
- Frozen food products
- Gluten free
- Gourmet Food
- Meat products
- Private labels
- Ready-made dishes/food to go

## Marketplace Opportunities

### PRODUCT

AUBERGINES CAPONATA -AUBERGINES WITH TOMATOES AND OLIVES-

AUBERGINES CAPONATA WITH TOMATOES AND OLIVES

PRODUCT

## AUBERGINES AND SWORDFISH CAPONATA

AUBERGINES WITH TOMATOES, OLIVES AND SWORDFISH.

PRODUCT

## RAGOUT RICE BALL

Rice ball stuffed with ragout sauce and mozzarella

PRODUCT

## LASAGNE WITH RAGOUT SAUCE

Lasagne with ragout sauce.

PRODUCT

## LASAGNE RICOTTA AND SPINACH

Lasagne with ricotta and spinach

PRODUCT

## SARDINES ROLLS 'BECCAFICO' STYLE WITH BATTER

Fillets of sardines stuffed with bread, anchovies, raisins, eggs and citrus fruits. Completed with crunchy breading.

PRODUCT

## POTATO CROQUETTE

POTATO CROQUETTE

PRODUCT

## SARDINE BALLS

SARDINE BALLS

PRODUCT

## BLACK INK PANELLE

Dough of chickpea flour with squid ink

PRODUCT

## SWORDFISH CROQUETTE

Swordfish croquette

PRODUCT

## BECHAMEL AND BAKED HAM RICE BALL

Rice ball stuffed with bechamel, baked ham and mozzarella

PRODUCT

## CODFISH SMALL CUTS IN BUTTER

Codfish small cuts in butter

### PRODUCT

## SPINACH RICE BALL

Rice ball stuffed with spinach and mozzarella

# IMPRESA AGRICOLA SEMPLICE F.LLI CALI

## Producer

Country	Italy
City	Piedimonte Etneo
Street	via Pantano 20
Web	<a href="https://www.vinicali.com/">https://www.vinicali.com/</a>



## Contact

Name	Mario Cali
Role	Owner



## Description

We are a family of winemakers located in Linguaglossa on the Mount Etna. We produce just organic, vegan-friendly, sustainable wines from our grapes. Our packaging is closely connected with sicilians legends because we want to export our wines and culture around the world.

## Areas of Activity

- Wine

## Marketplace Opportunities

### PRODUCT

#### Fanciulla Etna Bianco Wine

Location: C.da Lavina, Linguaglossa, north facing Etna

Blend: Carricante 80% cataratto 15% grillo 5%

Colour: Pale yellow with golden reflections

Perfum: Notes of eucalyptus, citrus and fresh herbs and local flowers

Palette: Fresh, well rounded and elegant

Food Pairings: Antipasti, seafood, soft cheese and white meats

Alcohol Content: 12.5%

### PRODUCT

#### Moro Etna Rosso Wine

Location: C.da Lavina, Linguaglossa, north facing Etna

Blend: Nerello Mascalese 80% Nerello Cappuccio 20%

Colour: Intense ruby red

Perfum: Elegant and fresh, with hints of red fruits, spicy and balsamic notes.

Palette: Balanced and delicate, with ripe, harmonious and sweet tannins.

Food Pairings: Perfect with barbecue meat

Alcohol Content: 12.5%

# Irìas Società Agricola

## Producer

Country	Italy
City	Torrenova
Street	Via Rosmarino, 84
Web	<a href="https://www.birrairias.com/">https://www.birrairias.com/</a>



## Contact

Name	Giorgia Antonacci
Role	Export Manager



## Description

Irìas is the result of the evolution of an home-brewing activity started in 1994. Irìas is a project moved by the passion for beer on one side and Sicily on the other and the wish to combine them together in our products. "Irìas", the name comes from the Sicilian country area where the project was born and took shape. What is more, "Iria" is the name of an ancient ruin of Greek origin located in the same area. The company's aim, as well as its belief, is to produce a high quality craft beer with a strong local identity, using the best raw materials, partly km0 and from our own production.

## Areas of Activity

- Beer
- Alcoholic beverages

## Marketplace Opportunities

### PRODUCT

#### Indica

Indica is born as a Belgian traditional beer and turned into a "Specialty Fruit Beer" thanks to the addition of the Sicilian quintessentially fruit, the Prickly Pear. Its flavour is unique and its colour varies from a strong orange to a bright red on the basis of the prevalence of fruits of the "Sulfarina" cultivar or the "Sanguigna" cultivar. Prickly pears are rich in antioxidants and polyphenols which make it a beer with beneficial properties. Our Indica pairs well with fresh cheese, dry pastries and fruits.

### PRODUCT

#### Rubra



Rubra represents our personal interpretation of IPA style, i.e. "Indian Pale Ale", its processing is slightly different and its red is more intense than the traditional IPA. Our Rubra is characterised by intense scents of plum and caramel which contrast with a hint of toasted but blend well with a light hopping. The result is a well balanced beer.

#### PRODUCT

### Nigra

Nigra is a classic Imperial Stout with an alcoholic content between 9 and 10%. Its special taste comes from the aromas of coffee, chocolate, licorice and tobacco, as a result of the malts toasting. Our Nigra pairs well with red meat, mature cheese, dry pastries or dark chocolate.

#### PRODUCT

### Al Zabir

Al Zabir is our "Italian Grape Ale": a pleasing surprise in which Bacchus meets Ceres. It is indeed produced with Zibibbo grapes, a typical Sicilian vineyard, called "Zabib" in Arabic - hence the name Al Zabir. This product is a tribute to the Arab culture in Sicily which influenced the evolution of Sicilian culture during centuries. With its vinous character, our Al Zabir has an intense body, with a spicy taste and a sweet aftertaste. It can be enjoyed either as meditation or end-of-meal beer.

#### PRODUCT

### Cincu Tummina

Cincu Tummina is a "Sicilian Wheat Ale" produced with five of the many ancient Sicilian grains, namely Maiorca, Tuminia, Biṛi, Russello and Perciasacchi. This beer is a km0 product since we use our grains that we grow in the land of our property in Valledolmo (PA) - a small lowland village in the Sicilian hinterland surrounded by fertile farmland. Our Cincu Tummina perfectly pairs with any pizza - also gourmet ones, being a light a balanced beer with an alcoholic content of 6%.

#### PRODUCT

### Ambra

Ambra can be defined as a "Sicilian Blonde Ale" being inspired by the Belgian-Style Saison and deeply revisited according to Irías style. It is a tasty blonde ale spiced with ginger and coriander, made unique by Sicilian bitter orange zest. Our Ambra has a special taste, but is a light beer, and therefore can be paired with any dish, including fish.

#### PRODUCT

### Libre

Libre is our special Gluten Free beer. Libre is inspired by our Ambra and it can also be defined as a "Sicilian Blonde Ale" - Belgian-Style Saison deeply revisited according to Irías style. It is a tasty blonde ale spiced with ginger and coriander, made unique by Sicilian bitter orange zest. With an alcoholic content of 4.5% it can be perfectly paired with any kind of dish, including fish.

#### PRODUCT

### Aura

Aura is a truly expression of Irías, it's what we define a "Strong Sicilian Ale" characterised by all our malts which contrast with Sicilian grape juice and coriander without affecting all the flavours of our

beer. Aura can be easily paired with risotto, delicate first courses and cheese.

# L'Arcolaio soc. cooperativa - Organic products

## Producer

Country	Italy
City	Syracuse
Street	
Web	<a href="https://www.arcolaio.org/en/">https://www.arcolaio.org/en/</a>



## Contact

Name	Marina Magnani
Role	Export Manager

## Description

L'Arcolaio produces traditional Sicilian sweets and other typical products of Sicily using organic raw materials from local agriculture and fair trade networks, promoting the social and occupational integration of prisoners and other disadvantaged people. All products are branded Dolci Evasioni (sweet escapes in Italian).

## Areas of Activity

- Delicatessen, specialties, dry food, Snacks
- Gourmet Food
- Organic products
- Pastries, cakes and biscuits
- Private labels
- Health & Wellbeing
- Canned food, Preserved
- Confectionery, Chocolate, Jams
- Diet-, children-, health-food

## Marketplace Opportunities

### PRODUCT

#### Natural almonds

Sicilian almonds are highly appreciated for their sweetness and intense aroma. They are well-known for having extraordinary organoleptic properties, being particularly rich in calcium, iron and vitamin E.

L'Arcolaio selects the best Sicilian organic shelled almonds and vacuum packs them, to guarantee for a long time all the properties and goodness of this delicious fruit.

Available in 30 gr (the daily quantity suggested by health experts), 200 gr and 1 kg pack. Note: 30 gr packs are sold in a 20/50-item dispenser and are not vacuumed.

### PRODUCT

#### Peeled almonds

Sicilian almonds are highly appreciated for their sweetness and intense aroma. They are well-known for having extraordinary organoleptic properties, being particularly rich in calcium, iron and vitamin E.

Sicilian almonds are highly appreciated for their sweetness and intense aroma. They are well-known for having extraordinary organoleptic properties, being particularly rich in calcium, iron and vitamin E.

L'Arcolaio selects the best Sicilian organic almonds to offer an irresistible snack and a versatile ingredient for many kind of recipes.

Available in 200 gr and 1 kg vacuumed pack, guaranteeing all the properties and goodness of this delicious fruit

#### PRODUCT

### Toasted almonds

Sicilian almonds are highly appreciated for their sweetness and intense aroma. They are well-known for having extraordinary organoleptic properties, being particularly rich in calcium, iron and vitamin E.

We toast the best Sicilian organic almonds in our laboratory to achieve the ideal crunchiness and offer an irresistible snack and a versatile ingredient for many kind of recipes.

The package is vacuumed, to guarantee you all the properties and goodness of this delicious fruit.

Available in 100 gr and also 30 gr pack (the latter not vacuumed and sold in a 20/50-item dispenser).

Dolci Evasioni toasted almonds won the Judges Award for best "Dried / toasted fruit" of the year at the International Taste Awards 2020.

#### PRODUCT

### Toasted and salted almonds

Sicilian almonds are highly appreciated for their sweetness and intense aroma. They are well-known for having extraordinary organoleptic properties, being particularly rich in calcium, iron and vitamin E.

We toast the best Sicilian organic almonds in our laboratory carefully dosing cooking times and quantities of sea salt, to offer you a delicious and balanced snack or a refined aperitif.

The package is vacuumed, to guarantee you all the properties and goodness of this delicious fruit.

Available in 100 gr pack.

#### PRODUCT

### Salt with Sicilian herbs

This herb dressing is the result of a meticulous blend of sea salt from the Trapani and Paceco Nature Reserve, our aromatic herbs grown in the heart of the Iblei Mountains and dried peels of the best Sicilian lemons.

This product is an outcome of Frutti degli Iblei, the social agriculture project by L'Arcolaio aimed at recovering uncultivated land, enhancing the biodiversity of the territory and offering opportunities for socio-working integration to people facing difficult paths.

The Salt with herbs of Sicily Dolci Evasioni received the Silver medal ("excellent" product) at the International Taste Awards 2020.

Ingredients: Sea salt, dried lemon peel \* 6%, oregano \* 5%, rosemary \* 2.5%, thyme \* 2.5%, sage \* 2.5%, bay leaf \*. \* From organic farming

Available in 110g glass jar.

#### PRODUCT

### Salt with Sicilian orange

This dressing mixes the sea salt of the Trapani and Paceco Nature Reserve with the dried peels of the most aromatic and fragrant Sicilian oranges.

This product is an outcome of Frutti degli Iblei, the social agriculture project by L'Arcolaio aimed at recovering uncultivated land, enhancing the biodiversity of the territory and offering opportunities for socio-working integration to people facing difficult paths.

Ingredients: Sea salt, dried orange peel \* 20%. \* Organic ingredient

Available in 130g glass jar.

#### PRODUCT

### Salt with Sicilian lemon

This dressing mixes the sea salt of the Trapani and Paceco Nature Reserve with the dried peels of the most aromatic and fragrant Sicilian lemons.

This product is an outcome of Frutti degli Iblei, the social agriculture project by L'Arcolaio aimed at recovering uncultivated land, enhancing the biodiversity of the territory and offering opportunities for socio-working integration to people facing difficult paths.

Ingredients: Sea salt, dried lemon peel \* 15%. \* Organic ingredient

Available in 130g glass jar

#### PRODUCT

### Herbal gomasio with Ispica sesame

Gomasio Dolci Evasioni is made with Ispica sesame only, which has always been known, sought after and appreciated for its high quality and characterized by its small size, amber color and intense flavor. Today the cultivation is reduced to a few hectares cultivated in the surroundings of Ispica (Ragusa district, Sicily) by some producers who still apply an entirely manual cultivation technique in small plots of land. Thanks to these characteristics, Ispica Sesame was recently recognized as a Slow Food Presidium.

Another distinctive note of Gomasio Dolci Evasioni are the herbs of the Iblei mountains. Among the varieties that we grow in our countryside, we have selected oregano, rosemary, sage and thyme, which give the dressing a unique aroma, with the unmistakable scent of Sicily.

Gomasio with herbs Dolci Evasioni received the Silver medal ("excellent" product) at the International Taste Awards 2020.

Ingredients: Ispica sesame \* Slow Food Presidium 91%, Trapani sea salt, oregano \* 1% rosemary \* 1%, thyme \* 1%, sage \* 1%. \* From organic farming

Available in 90 gr glass jar.

#### PRODUCT

### Mix of dried vegetables with wild fennel

Tomato, pepper, onion and courgette, classic Mediterranean flavors, meet wild fennel, a characteristic flavor of Sicilian cuisine.

Organic, without preservatives or dyes, the dried mix is simple and practical to use: just rehydrate it to prepare a tasty sauce for pasta or couscous, an omelette, a cream for croutons or meatballs. It can be enriched with spices and other vegetables to transform any dish with creativity.

This product is an outcome of Frutti degli Iblei, the social agriculture project by L'Arcolaio aimed at recovering uncultivated land, enhancing the biodiversity of the territory and offering opportunities for socio-working integration to people facing difficult paths.

Ingredients: Zucchini 37% \*, tomato 27% \*, onion 20% \*, wild fennel leaves 10% \*, pepper 6% \*. \* From organic farming

Available in a 40 gr glass jar

#### PRODUCT

### Candied lemon covered with chocolate

L'Arcolaio selected the most fragrant Sicilian lemons, candied the zests and covered them with extra dark chocolate. The result? Irresistible chocolate candies releasing the flavor and fragrance of Sicilian citrus fruits.

Ingredients: Extra dark chocolate \* (cocoa mass \* °, cane sugar \* °, cocoa butter \* °, emulsifier: non-GMO soy lecithin, vanilla extract \* °), candied lemon peel (\* lemon peel \*, sugar cane\*). Minimum cocoa in chocolate: 60% \* From organic farming

Available in bag of 100 gr.

#### PRODUCT

### Candied orange covered with chocolate

L'Arcolaio selected the most fragrant Sicilian oranges, candied the zests and covered them with extra dark chocolate.

The result? Irresistible chocolate candies releasing the flavor and fragrance of Sicilian citrus fruits.

Ingredients: Extra dark chocolate \* (cocoa mass \* °, cane sugar \* °, cocoa butter \* °, emulsifier: non-GMO soy lecithin, vanilla extract \* °), candied orange peel (\* lemon peel \*, sugar cane\*). Minimum cocoa in chocolate: 60% \* From organic farming

Available in bag of 100 gr.

# Licia Guccione Bio

## Producer

Country	Italy
City	Palermo
Street	Piazza G. Mameli 1
Web	<a href="http://www.licia guccione.it">http://www.licia guccione.it</a>



## Contact

Name	Licia Guccione
Role	Owner



## Description

I am Licia, Sicilian, agricultural entrepreneur in love with my land and my work.

In the hinterland of Sicily island, in an uncontaminated agricultural context, we produce ALMONDS and OLIVES with ORGANIC method.

ALMONDS are processed in the company and packaged in various formats.

The OLIVES are transformed into an oil with a genuine and harmonious taste and packaged in various formats.

## Areas of Activity

- Organic products
- Olive Oil
- Fresh fruit, vegetables

## Marketplace Opportunities

### PRODUCT

### Organic Almonds and Extravirgin Olive Oil

- ORGANIC shelled almonds, peeled in various sizes from 70 g snacks to 1000 g packs
- ORGANIC Evo Oil in various formats from 60 to 5000 ml

Organic shelled /peeled/almonds, various sizes .

ORGANIC EXTRA VIRGIN OLIVE OIL / various formats / bottle / can

All our production is Organic

Almonds: variety FERRAGNES and variety GENCO

ORGANIC EXTRA VIRGIN OLIVE OIL: a blend of NOCELLARA DEL BELICE/MESSINESE/ETNEA varieties

# Limonio Sas

## Producer

Country	Italy
City	Partinico (PA)
Street	C/da Ingastona
Web	<a href="http://www.limonio.com">http://www.limonio.com</a>

## Contact

Name	Valeria Russo
Role	CEO

## Description

LIMONIO a Sicilian company that produces high quality liqueurs resulting from a balanced mix of tradition and innovation. The name, LIMONIO, is taken by our first and most important product, very similar to the better known "limoncello" even if it has a distinctive receipt and the best ingredients in terms of quality.

Other products are Liqueurs of Black Mulberry, Prickly Pear, Tangerine, Orange, Cinnamon, Mediterranean Spices, Laurel-Bay Leaf, Coffee, Chocolate, AMARO Bitter, Gin and a delicious Extra Virgin Olive Oil. All liqueurs are delicious after meals as a digestive but also a basic ingredient for cocktails to be served icy for all occasions, all can match meat, fish, cheeses, cakes and ice-cream. They are beautifully handily packed.

The only ingredients of our products are the best BIO ORGANIC typical fruits without any chemical components, the best alcohol coming from our grapes, no colouring, no chemical additives, cultivated by us in our territory in Partinico (near Palermo – Sicily in an area called Conca D'Oro famous for the best fruity lemons in the world that contains much more essential healthy oils) with care and passion.

## Areas of Activity

- Fruit & Vegetable juices
- Additives/Ingredients
- Organic drinks

## Marketplace Opportunities

### PRODUCT

#### LIMONIO lemon liqueur

Colour: green olive more or less intense according to the type of seasonal fruit used;

Flavour: deep and intense scent of Lemon caused by the essential oil of the peels;

Taste: persistent, but softly elegant flavour of lemons.

IT CAN MATCH FISH BISCUITS, SWEETS, CAKES, ICE CREAM, FRUIT SALAD, DESSERT, GOOD IN COOKING FOOD AND IN PREPARING CREAMS AND BASE OF COCKTAILS, GOOD AS TONIC AND DIGESTIVE AFTER MEAL OR NIGHTCAP.



Ingredients: BIO Organic Lemons, alcohol obtained from the distillation of sicilian grapes, sugar and water.

# Lumaca Madonita Srl

## Producer

Country	Italy
City	Campofelice di Roccella
Street	Via Salvatore Cipolla 66
Web	<a href="https://www.lumacamadonita.it">https://www.lumacamadonita.it</a>



## Contact

Name	Davide Merlino
Role	Ceo Cofounder



## Description

Snail Madonita is the largest Italian company producing gastronomy snails, Snails Caviar and snail slime. For some years it has also been dealing with snail slime-based cosmetics.

## Areas of Activity

- Canned food, Preserved
- Meat products
- Additives/Ingredients

## Marketplace Opportunities

### PRODUCT

#### Live Snails

Born from the cross between French breeding breeding specimens and native snails, it is truly a unique species of snail characterized by a shell with very intense colors, a well-defined border and an exceptionally robust consistency.

### PRODUCT

#### Helipure - Cosmetic Line from Snails Slime

Helipure is a line of high quality natural cosmetics born from the ten-year experience of the company "Snail Madonita", the largest snail farm in Italy, which in recent years has also become a spearhead in high-level cosmetics.

The strength of Helipure is to make the most of the benefits of snail slime to combat acne, wrinkles, skin spots and psoriasis.

The snail slime, contained in the products, is in fact manually extracted from the snails of their own breeding, this allows to certify the origin and quality of the pure slime but above all to produce creams and serums with a high percentage of snail slime (in addition to 80%).

For proper facial skin care, the use of the Snail Slime and Aloe Vera Cream is recommended, which has

an antibacterial, moisturizing and elasticizing action, combined with that of the Snail Slime and Hyaluronic Acid Face Serum which, being more liquid and less fat, it allows the snail slime to penetrate deeper into the epidermis.

The treatment is completed by the Eye Contour with Snail Slime and Hyaluronic Acid which visibly reduces the signs of aging and fatigue, also reducing dark circles and bags under the eyes.

The cream and face serums are now joined by new deodorants which, by exploiting the properties of rock alum, snail slime and aloe vera, guarantee a long-lasting effect while fully respecting the skin. The quality of Helipure products is presented in elegant packages that lend themselves as a gift idea for men or women, perfect for any occasion.

## PRODUCT

### Snail Caviar

Madonie Pearls are the precious eggs produced by the Madonita snail!

Snail Madonita is the first producer in Italy and fifth in the world

The uniqueness of the Pearls derives directly from our original farming method and the type of diet our snails are used to: for them we only grow organic vegetables, and the microclimate of the Madonie helps us to obtain a unique product in the world!

Since these are eggs, and because of their spherical shape, they are compared to normal caviar and erroneously nicknamed "snail caviar" or "white caviar", especially in Italy.

Pearls boast dietary properties as they are absolutely free of fat and rich in sodium, calcium and potassium.

The taste is an unexpected surprise to be discovered

The unique flavor that distinguishes the Madonie Pearls is that hint of mineral, humid earth and herbaceous.

A mix of flavors not comparable to any other food in the world make Pearls a special ingredient for starred dishes.

The pure white aspect of the spheres embellishes even the simplest dishes, enriching them and making them of great impact and then amaze the taste when crushing them, we will have an explosion of unexpected but very delicate flavors in the mouth! To be used with raw fish and vegetables, beef tartare, on wild black rice or raw red shrimp, with dark chocolate or as a decoration for gourmet dishes Exceptional in all its purity accompanied by classy bubbles!

# Macaluso S.r.l.

## Producer

Country	Italy
City	Palermo
Street	Via Sampolo 3
Web	<a href="https://www.coalma.it/">https://www.coalma.it/</a>



## Contact

Name	Claudia Pellitteri
Role	BRAND MANAGER



## Description

Macaluso is an Italian company based in Sicily that has produced since 1922 canned fish, faithfully respecting the traditional Sicilian recipe that involves cooking the tuna in water and sea salt, to enhance the quality of the raw material without affecting texture and taste. With its brand: Coalma, not only does the company produce quality food chosen by generations of consumers, but it also shows its intense love for healthy gastronomic traditions rooted in our land, in full respect of the natural characteristics of all fishing or agricultural areas. Our main fish products are also available in Food service size.

## Areas of Activity

- Canned food, Preserved
- Fish & Shellfish

## Marketplace Opportunities

### PRODUCT

#### Mediterranean tuna in olive oil

Euthynnus Alletteratus caught in the Mediterranean Sea and cooked according tradition in Sicily and preserved in olive oil.

Jars 200g-300g-550g

### PRODUCT

#### Coalma Yellowfin solid tuna preserved in olive oil

Since 1922 with undiminished passion for the sea and its fruit, we have been producing Coalma l'Autentico 100% solid tuna. Carefully selecting the best Yellowfin tuna and only genuine ingredients. The respect for our consumers starts from the beginning, through the safeguard of our oceans, a resource for everyone. We only select certified fish from unexploited areas. Our tuna is Friend of the sea and Dolphin Safe certified.

This product is available in cans and glass jars

#### PRODUCT

### Capogallo canned tuna preserved in oil

A perfect quality-price product that suits the GDO demand.  
Skypjack tuna in olive oil and sunflower oil

#### PRODUCT

### Tuna in pouches and cans for the Food service sector

In 2019 our company has developed his business with a Food service line composed by 1,730kg  
canned tuna and pouches of 1kg in sunflower oil both with Yellowfin and Skypjack tuna.

# Maia di Manzella Giovanni & C. sas

## Producer

Country	Italy
City	VENTIMIGLIA DI SICILIA
Street	VIA GIUSEPPE GARIBALDI 18
Web	<a href="http://www.manzellabio.it">http://www.manzellabio.it</a>



## Contact

Name	giovanni manzella
Role	Legal representative



## Description

The Maia company of Manzella Giovanni is looking for importers and distributors to consolidate foreign markets where the company exports like Japan and China, and to reach new horizons in new foreign states.

We want to bring and make known the area where we operate through importers and distributors: Ventimiglia di Sicilia. Above the Rosamarina dam, adorned countryside and countryside little adorned. The road that starts from Trabia is a continuous curve of perfumes and trees fruit. This land has never been the focus of attention beyond fires and illustrious arrests. Even the PDO oil was a conquest, because, in this soft place of village houses, foresters waiting for work, of chickens in the middle of the road and of little attraction for tourism, olive culture has always lacked knowledge needed to appear. Thus, those who experience seriousness as a mission, between Ventimiglia and Caccamo, it can make an oil that does not exist, beyond any logic, with that tranquility from the absence of competition and unexplored markets that it already is story.

Giovanni Manzella was born here, he wants to make known the high quality of the organic and dop product he produces. An oil: light from Biancolilla, colored from pitted, persistent from Nocellara, slightly spicy, green ceremony, dried fruit, a hint of thistle, little full-bodied, none impurities, a very light fruitiness to please everyone and a delicacy outside from that world this is the product we want to make known to everyone.

Manzella is looking for importers or distributors of high quality food products in the food sector who are interested in addition to his oil also to products that he himself has looked for among the delicacies of Madonie (Sicily), all products united by rigorous control that meets the strictest dictates on Organic Agriculture are:

- tomato sauce siccagno tomato
- pasta
- wine

This organic farming products are characterized by a quality level that only respect for the land, the long agricultural tradition and the advanced technologies of transformation of the raw materials can

guarantee and ensure that even the color and the perfume evoke the good flavors of a time.

## Areas of Activity

- Olive Oil
- Canned food, Preserved

## Marketplace Opportunities

### PRODUCT

#### Extra Virgin Olive Oil Pitted Bio / Dop

The altitude of the olive trees on 600 meters, the particular microclimatic characteristics and the natural fertility of the soils are decisive conditions to which are added the hand-picked olives exclusively in open ventilated boxes of the Biancolilla and Nostrale varieties, recently introduced is the Nocellara variety del Belice which gives an intense fruity product with delicate notes of artichoke and dried fruit. Milling within a few hours of harvesting and storage in a controlled atmosphere, the adoption of innovative techniques such as the preventive uncoiling of the olives, give the product a light and very delicate fruitiness. Our oil is suitable for all uses of cooking recommended for a right Mediterranean diet.

### PRODUCT

#### Organic Tomato Sauce

Tomato is a solanaceae plant that usually requires a lot of water, so it needs emergency irrigation in hot periods. Yet within the province of Palermo, the chronic lack of water for irrigation and the particular climatic conditions have meant that the farmers in the area developed a cultivation technique that would allow them to complete the maturation cycle by exploiting the characteristics of the soils, the humidity of the atmosphere and the altitude of the atmosphere, and the altitude of the soils above 600 meters above sea level. The dried tomato purée derives from drought events and particularly dry seasons the organoleptic peculiarities capable of expressing the qualitative and nutritional characteristics of the typical Sicilian tomato. From organic cultivation, harvested by hand and processed fresh, without the addition of any ingredient, it has a very high yield, contains little water, a lot of pulp and a high sugar content, enhancing the typical characteristics of the tomato and returning a food with a low intake caloric (only 7Kcal / 100gr) is rich in antioxidants, very important for health, such as lycopene present in an average amount higher than traditional tomatoes, beta-carotene (Vitamoin A) and vitamin C.

### PRODUCT

#### Tuna and anchovies in extra virgin olive oil

Tuna and anchovies in extra virgin olive oil

extra virgin olive oil combines the excellence of the organic agriculture of our farm with tuna and anchovies caught in the Mediterranean and processed exclusively in Sicily: a selection of products of exceptional quality in the farm from our sea: - Fillets of Tuna in Organic Extra Virgin Olive Oil - Anchovy Fillets in Organic Extra Virgin Olive Oil - Anchovy Fillets in Organic Extra Virgin Olive Oil with Organic Garlic and Parsley - Anchovy Fillets in Organic Extra Virgin Olive Oil with Organic Capers - Anchovy fillets in organic extra virgin olive oil with organic hot pepper

# Maira Bio

## Producer

Country	Italy
City	Caltanissetta
Street	
Web	<a href="https://www.mairabio.it/">https://www.mairabio.it/</a>

M A I R A B I O



## Contact

Name	Marcello Maira
Role	CEO



## Description

The company, based on the organic method, is located on a hilly area in the center of Sicily; natural and balanced conditions have been created through our ethic that respects nature. Fauna, microclimate, solar exposure and the work of nature make it possible to obtain genuine products, including oil, vegetables, pistachios, almonds and pomegranate.

## Areas of Activity

- Organic drinks
- Canned food, Preserved
- Diet-, children-, health-food
- Gluten free
- Gourmet Food
- Fruit & Vegetable juices
- Delicatessen, specialties, dry food, Snacks
- Organic products
- Olive Oil

## Marketplace Opportunities

### PRODUCT

#### ORGANIC EXTRA VIRGIN OLIVE OIL

Oil obtained from native Sicilian crops (Tonda Iblea and Moresca), where a medium-intense fruitiness is highlighted, accompanied by a bouquet of varies scents such as tomato, almond, thistle and mown grass. It has a hint of spicy with a predominant bitter aftertaste which is very balanced.

### PRODUCT

#### ORGANIC READY-MADE-TOMATO SAUCE

From organic farming sugar-free sauce mainly composed by Brigade "siccagno" tomatoes and extra virgin olive oil, Vegan and gluten free product.

### PRODUCT

#### EGGPLANT'S CREAM WITH ALMONDS



Preserved product based on eggplants, extra virgin olive oil and almonds from organic farming. Vegan and Gluten free.

PRODUCT

**Red onions cream in bitter-sweet**

Preserved product based on red onion, extra virgin olive oil and raisins, from organic farming. Vegan and Gluten Free.

PRODUCT

**Zucchini cream**

Preserved product mainly based on zucchini, onions, extra virgin olive oil and rosemary from organic farming. Vegan and Gluten Free.

PRODUCT

**Pomegranate juice**

100% organic pomegranate juice

# Miele Meli di Claudio Meli

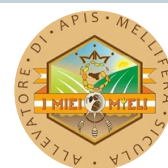
## Producer

Country	Italy
City	Trabia
Street	Contrada Sant'Onofrio Speciale, s.n.c.
Web	<a href="http://www.mielemeli.com">http://www.mielemeli.com</a>



## Contact

Name	Claudio Meli
Role	Owner



## Description

I am a breeder of "apis mellifera sicula" (the native Sicilian bee). I produce different varieties of Sicilian honey, beeswax, propolis, mead (the only Sicilian laboratory authorized by the Customs Office), spreadable mead jelly and citrus honey jelly candies, chestnut honey, propolis, mead, with honey and berries and honey and pine buds. Soon I will be out on the market with some traditional Sicilian sweets based on honey: nougat and cubbaita (snacks with honey and sesame).

## Areas of Activity

- Alcoholic beverages
- Gluten free
- Gourmet Food
- Private Label / OEM
- Health & Wellbeing
- Production, Machines & Equipment
- Diet-, children-, health-food
- Honey
- Private labels

## Marketplace Opportunities

### PRODUCT

#### Nachè Mead

Nachè Mead is the Sicilian reinterpretation of the oldest drink in human history. Extremely slow water fermentation, fine honeys and selected yeasts, expertly mixed, give rise to the first Sicilian mead: the original.

Originally from the ancient Egyptians, later arrived in Caesar's Rome, passing through the Middle Ages where it became the favorite drink of Celts and Vikings, today it has arrived in Sicily.

Product highly appreciate by chefs (including Michelin stars), pastry chef and bartenders.

### PRODUCT

#### Honey

Miele Meli by Claudio Meli produces honey extracted by centrifugal force only and not subjected to any heat treatment.

Since it is honey from hives that have not been chemically treated, the producing farm ensures its maximum naturalness.

Cold extracted product, handmade labelling procedure.

Love and passion are the only ingredients that distinguish this nectar.

## PRODUCT

### Jelly Mead

Nachè Jelly Mead:

Nachè jelly was born from the desire to give my customers the alternative, plan B.

I wanted to clear the conception of mead as a dessert drink or at the end of a meal, giving the opportunity to combine the Gods Nectar with an appetizer, entrée, or even an aperitif.

A unique way to open the dance, perhaps by spreading it on platters of cold cuts and fine cheeses.

Very suitable spread on meat and fish before, during or after cooking.

## PRODUCT

### Miele Meli Candies (Gelée)

Miele Meli candies: the greedy part! The re-enactment of the old jelly candies of the past. No OGM, no gums, no modified starches, no artificial colors, vegan product, no animal gelatin, no preservatives, "gluten free". The most natural way to indulge in a moment of infinite sweetness. "Plastic free" glass jar for a better and lasting preservation of the product, in full respect of the environment.

Tastes:

- with chestnut honey;
- with citrus honey;
- with Nachè Mead;
- with propolis;
- with pine buds & honey;
- with berries & honey.

# Mocciaro Li Destri - Award Winning Premium Extra Virgin Olive Oils

## Producer

Country	Italy
City	Palermo
Street	Via G. La Farina 3
Web	<a href="http://www.mocciarolidestri.it">http://www.mocciarolidestri.it</a>



## Contact

Name	Ari Mocciaro Li Destri
Role	Owner



## Description

We produce award winning high quality organic extra virgin olive oils at 600mt above the sea level in Sicily.

The height of our territory increases the polyphenols in our oils, giving them intense taste and making them a strong antioxidant health booster.

### The Farms

For over two centuries we have been cultivating with passion in the Madonie mountain range in Sicily. Our estates are Corvo, Casalgiordano and Santa Barbara; each one of them expresses the specific climatic characteristics, the terroirs and the traditions of the areas of Geraci Siculo, Blufi and Gangi in the province of Palermo. In our farms we grow olive trees, cereals, forage, hemp, vegetables, fruits, pasture and woods. Each estate has its own microclimate which we respect, adapting the choice of what to grow and how to take care of each cultivation to the organoleptic traits and the vocations they possess.

We blend the resources and competences of our territories with technological innovation. Our growth is centered on organic farming, and environmental and social sustainability.

Our ambition is to celebrate the quality and the variety of our territories by offering outstanding products.

We strive to bring the best experience of extra virgin olive oil tasting to the table of customers who care about health, quality and taste.

## Areas of Activity

- Organic products
- Olive Oil

## Marketplace Opportunities

### PRODUCT

## ARI Premium Extra Virgin Olive Oils

Four Award Winning High Quality Organic Extra Virgin Olive Oils: three monocultivar and one blend. Historic varieties of olives autoctonous to the Madonie Mountain range in Sicily, grown at 600mt above the sea level, pressed and conserved according to the best international standards have produced Unique Medium Intensity Extravirgin Olive Oils.

The height of our territory increases the polyphenols in our oils, giving them intense taste and making them a strong antioxidant health booster.

A modern interpretation of antique traditions render these oils special. Our varieties are: Crastu, Passulunara, Rizza and a blend that uses Biancolilla.

### PRODUCT

## ARI Rizza

Extra Virgin Olive Oil

Rizza

VARIETY

Rizza

HARVEST TECHNIQUE

Picked manually in October

PRESSING

Pressed within 14 hours from the harvest.

Mechanical extraction through continuous cold cycle (two phases)

TASTING NOTES

A green oil with golden reflections. On the nose this oil has the typical aromas of the Madonie area: green olives, grass, artichokes, thistle, rocket salad and a hint of liquorice. A distinct trait of black pepper enriches its taste.

It is a well rounded oil, with an intense but not overpowering nature. It is ideal with fish, crudité, vegetables, cheeses and soups.

FOOD MATCHING

Grilled foods \*\*

Steamed \*\*\*\*\*

Crudité \*\*\*

Soups \*\*\*\*

Fresh cheeses \*\*\*\*

Salads\*\*\*\*\*

GUSTO

Fruity \*\*\*\*

Bitter \*\*\*

Spicy \*\*\*\*

SENTORI  
Herbs\*\*\*\*  
Almond  
Artichoke \*\*\*\*  
Tomato  
Black pepper\*\*\*\*  
Thistle \*\*\*

#### PRODUCT

### ARI Passulunara

Extra Virgin Olive Oil  
Passulunara

#### VARIETY

Passulunara

#### HARVEST TECHNIQUE

Picked manually in October

#### PRESSING

Pressed within 14 hours from the harvest.

Mechanical extraction through continuous cold cycle (two phases)

#### TASTING NOTES

A light green oil. On the nose this oil has the aromas of green olives, grass, artichokes, thistle. A distinct trait of rocket salad and a hint of liquorice enriches its taste.

It is a well rounded oil, with an intense nature. It is ideal with meat, grilled foods, crudité, vegetables, cheeses and soups.

#### FOOD MATCHING

Grilled foods \*\*\*\*\*

Steamed \*\*

Crudité \*\*

Soups \*\*\*\*\*

Fresh cheeses \*\*\*

Salads\*\*\*

#### GUSTO

Fruity \*\*\*\*\*

Bitter \*\*\*

Spicy \*\*\*\*

Sweet \*

#### SENTORI

Herbs\*\*\*\*

Almond

Artichoke \*\*\*

Tomato

Black pepper\*\*\*

Thistle \*\*\*

Medicinal Herbs \*\*\*

#### PRODUCT

### ARI Premium

Extra Virgin Olive Oil

Premium

VARIETY

Biancolilla and Passulunara

HARVEST TECHNIQUE

Picked manually in October

PRESSING

Pressed within 14 hours from the harvest.

Mechanical extraction through continuous cold cycle (two phases)

TASTING NOTES

A light green oil with golden streaks. On the nose this oil has the aromas of green grass and tomato leaf, enriched by traits of almond and green banana. The taste of this oli confirms these aromas and mixes them with a hint of thistle and black peper.

It is a well rounded and delicate oil, of medium intensity. It is ideal to make sauces, for light dishes and for delicate foods.

FOOD MATCHING

Grilled foods \*\*

Steamed \*\*\*\*\*

Cruditè \*\*

Soups \*\*

Fresh cheeses \*\*

Salads\*\*\*\*\*

GUSTO

Fruity \*\*\*\*

Bitter \*\*\*

Spicy \*

Sweet \*\*

SENTORI

Herbs\*\*\*\*\*

Almond\*

Artichoke \*

Tomato \*\*\*

Black pepper\*

Thistle \*

# MOLINI DEL PONTE SRL

## Producer

Country	Italy
City	Castelvetrano
Street	Via G. Parini 29
Web	<a href="http://www.molinidelponte.com">http://www.molinidelponte.com</a>



## Contact

Name	FABIO BILLERI
Role	export manager



## Description

Since 1967 Molini del Ponte has produced fine flour and semola using antique millstones from the 1800's as well as the most technologically advanced cylinder mills.

Our time-long dedication to the quality of our products is now certified according to the ISO 22000 standard. The milling of our grain follows ancient artisan practices, using the same La Ferte millstones used hundreds of years ago, but also going through a modern selection and cleaning process using Buhler and Ocrim machinery, the most advanced in the industry, producing a flour of distinctive quality.

All our flour and semola is produced exclusively with hard and soft grains cultivated in the Region of Sicily, Organically and conventionally grown, milled using Ferte natural stones as well as modern cylinder mills.

Our pasta is produced with our whole grain semola, made using ancient grains and Sicilian hard grains. The artisan pasta is bronze extruded and dried from three to five days at temperature less than 38 degrees."

## Areas of Activity

- Gourmet Food
- Organic products
- Private labels
- Olive Oil

## Marketplace Opportunities

### PRODUCT

### TUMMINIA BIO

Durum wheat flour natural stone-ground,

tumminia durum wheat is an ancient variety of wheat grown in Sicily.

All our products are made from grains grown in Sicily, no additives or preservatives.

1kg - 5kg - 25kg



## PRODUCT

### BUSIATE DI TUMMINIA

Busiate pasta is made with Tumminia, a type of grano duro (durum wheat). Tumminia is a very special grain variety that has ancient roots in Southern Sicily. It is the principal grain used in the famous, Slow Food recognized, Pane Nero di Castelvetro (black bread from Castelvetro). What distinguishes this Busiate from conventional pasta is that they are not meant to be a vehicle for sauce - they are the dish itself. The perfect recipe to use with this Busiate? Olive oil. Just a splash of good extra virgin olive oil lets the flavors of the oil and the grain stand out.

The Tumminia grains used in these Busiate are organic and were stone milled (that is ground using an actual STONE!).

## PRODUCT

### Primula Verde

#### Italian Extra Virgin Olive Oil

The olive grove of about 900 trees from which the olives are harvested by hand, is located in Contrada Latomie 3 km from the Archaeological Park of Selinunte, along the road that leads to the Park.

Although it is not a product marked with the organic label, however, the cultivation of olives is done according to the practice of organic farming, so without any additives, Philip says: "I call it the oil of my house, and given the amount in excess of the use of home I am forced to sell it.

Molini del Ponte is a company that historically produces flours and only 3 years ago it has been facing the world of oil by buying a land of 7 hectares adjacent to the Archaeological Park of Selinunte.

The olives collected in small crates are pressed within 36 hours, the oil is stored in small stainless steel tanks, left to decant and bottled not before three months.

# MONTERBE

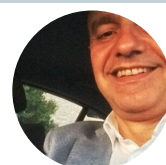
## Producer

Country Italy  
City PALAZZOLO ACREIDE  
Street VIA IV NOVEMBRE, N. 66  
Web <http://WWW.AKRAISPIRITS.IT>



## Contact

Name PAOLO RAMETTA  
Role RESPONSABILE



## Description

Craft distillery, carries out its work, with the use of discontinuous copper stills, with the raw material inserted in a tank isolated from the heat source, from a compartment where the heating water vapors are placed. The products thus obtained are homogeneously heated and do not have burns in any point. The Charentaise distillation method allows the pre-heating of the wine, and the production of P.A.T (Traditional Agri-food Product) Wine spirit. The company's choice is to concentrate and distill at a low temperature, to obtain only products with a high alkalizing value and low basic acid content. The distillery is located in Akrai, Polis Greca Corinthia, where since the 6th century BC. the rites of the thesmophoria of Demeter were celebrated, here the consumption of mead was recorded (the fermented that leads to the distillate now produced by the distillery, all from 100% pure honey). All procedures follow careful technological protocol, and are subjected to food production verification by the Siracuse Customs

## Areas of Activity

- Wine
- Alcoholic beverages
- Lifestyle Drinks
- Private label/OEM
- Water

## Marketplace Opportunities

### PRODUCT

Aphrodision 418 distillato di miele

Millefiori honey distillate, 100% pure

### PRODUCT

Aphrodision 664

Thymus honey distillate, 100% pure

PRODUCT

**Acquavite di Vino moscato bianco**

The Charentaise distillation method allows the pre-heating of the wine, and the production of P.A.T (Traditional Agri-food Product) Wine spirit.

PRODUCT

**Acquavite di vino tradizionale**

The Charentaise distillation method allows the pre-heating of the wine, and the production of P.A.T (Traditional Agri-food Product to Sicily) Wine spirit.

PRODUCT

**Gin carob**

This magnificent and original product is obtained from the distillation of the Solarino (Syracuse) carob

# MULINO SAN GIUSEPPE DI VIRZI CALOGERO & C SAS

## Association/Agency

Country	Italy
City	catenuova
Street	via centuripe,38
Web	<a href="http://www.mulinosangiuseppe.it">http://www.mulinosangiuseppe.it</a>



## Contact

Name	cristina virzi
Role	partner and sales manager



## Description

The company "MULINO SAN GIUSEPPE" was founded in Catenanuova, in the province of Enna, in the second half of the sixties by Calogero Virzi, aiming, right from the start, for the refining and marketing of edible salt starting from the extracted sodium chloride blocks directly from the mines of Petralia Soprana in the province of Palermo.

The epicentric position of the company in Sicily and the proximity to a soil, climatically and historically suited to the production of durum wheat, made the owner aware of the possibility of developing the company with the activation of a mill. Thus, grinding over time has become more and more passion and commitment with an artisanal knowledge of knowledge of all the realities of agricultural production and selection of suppliers with the awareness that the quality of the finished product and customer loyalty are pursued.

The availability of raw materials, selected from the territory, allows us to provide customers with semolina that perfectly meets their needs and expectations while maintaining quality and safety parameters with high-profile sensorial standards. The grinding production process while maintaining the traits of tradition has seen the introduction and development of cutting-edge technological systems such as decortication and optical selection, which have allowed the improvement of the entire production process, helping to increase the health and quality of the product .

The company has an Infratec Grain Analyzer system: a scanning spectrophotometer in the NIR (Near InfraRed, near infrared) spectral region for the quality control of the grains supplied. The system is able to analyze wheat samples as they are in seconds without requiring the use of reagents or preliminary treatments, such as grinding the sample, obtaining quality values.

The milling activity of wheat has been accompanied by the transformation of Sicilian chickpeas with the production of flour, which is widely used in the regional, national and community areas for the creation of traditional Sicilian dishes such as panelle and polenta. Typical.

Today, durum wheat semolina and Mulino San Giuseppe salt are perfect allies of many professional operators in the baking, production of pizzas and fresh pasta, where the high quality of the raw material for traditional products is sought.

In a production area of 1500 square meters, the various processing lines allow you to make not only semolina, flour and salt for food, but a wide range of legumes and spices which, distributed in large-scale distribution and specialized shops, are also intended for domestic consumption, bringing on the tables all the scent, flavors and nutritional qualities of Sicily and the Mediterranean.

### Areas of Activity

- Grocery
- Private labels

### Marketplace Opportunities

#### PRODUCT

#### Durum Wheat Semolina (Semola Rimacinata di grano duro)

Durum Wheat Semolina from Sicily

#### PRODUCT

#### Wholemeal Timilia

The "Timilia" wheat (*Tricum durum* var, affine) was already grown in Sicily in Greek age with the name "trimeniaios" and takes on great relevance f

# Occhipinti Latticini di Fattoria

## Producer

Country	Italy
City	Ragusa
Street	Via degli Artigiani snc
Web	<a href="https://www.latticinidifattoria.it/">https://www.latticinidifattoria.it/</a>



## Contact

Name	Leandro Migliore
Role	Sales director



## Description

In the blossoming countryside near San Giacomo (south east of Sicily), our family continues a very old tradition of dairy production and processing.

Our Farm stands on these hills, 500 meters above sea level, where the "muri a secco" (dry wall) adorn almond's field, carob trees, olive trees and cereals. For over forty years, we have transformed this tradition into a flourishing family business. All of our animals eat the highest quality foods, to constantly ensure the best produce of milk, with all its unique nutritive principles and antioxidants. We use this fine dairy to produce the finest of Sicilian cheeses: as Ragusano, Provole, Canestrato, and many others. Our Ragusano PDO (Protected Designation of Origin) cheese is still produced using the ancient methods, using special wooden utensils. We pride ourselves on our creativity and passion. We are always inventing new products, while keeping our family tradition alive.

## Areas of Activity

- Dairy products
- Organic products
- Gourmet Food

## Marketplace Opportunities

### PRODUCT

#### Organic plane "Canestrato" middle aged

Typical Modica cheese dough pressed straw yellow with thin crust and a cylindrical shape, with faces where you can see the ruts left by the characteristic baskets, the equipment used during its production.

## PRODUCT

### Organic Ragusano PDO slice cheese "Middle Aged"

DOP (Denominazione di Origine Protetta) cheese among the oldest of Sicily, made exclusively from cow's milk in the entire territory of the province of Ragusa and Noto towns, Palazzolo Acreide and Rosolini in the Province of Syracuse. So that the product is certified DOP, its production and maturation must follow the precise specifications. Ragusano soon as product is placed inside features wooden equipment, the "mastredda", from which the particular form of a parallelepiped. To form are put of fasceri affecting hot on two sides to the written "Ragusa", and a matrix in casein, that serves for the traceability of the product. After resting for a short time in mastredda, the cheese is lowered for brine of salt and water where the Ragusano acquires its special flavor. All manufacturers have to follow scrupulously the ripening process in ventilated rooms with a temperature of 14-16 ° C. Here the pairs of cheeses are tied with ropes and rope hanging from wooden beams to ensure a perfect ventilation of the entire surface of the form. For forms intended for a prolonged maturing is provided for the capping with extravirgin olive oil. Past the minimum curing period of 90 days the cheese is analyzed, and if complies with all the requirements is branded hot reading "Ragusano dop" at the ends.

## PRODUCT

### Organic Ragusano pdo slice "12 month aged"

DOP (Denominazione di Origine Protetta) cheese among the oldest of Sicily, made exclusively from cow's milk in the entire territory of the province of Ragusa and Noto towns, Palazzolo Acreide and Rosolini in the Province of Syracuse. So that the product is certified DOP, its production and maturation must follow the precise specifications. Ragusano soon as product is placed inside features wooden equipment, the mastredda", from which the particular form of a parallelepiped. To form are put of fasceri affecting hot on two sides to the written "Ragusa", and a matrix in casein, that serves for the traceability of the product. After resting for a short time in mastredda, the cheese is lowered for brine of salt and water where the Ragusano acquires its special flavor. All manufacturers have to follow scrupulously the ripening process in ventilated rooms with a temperature of 14-16 ° C. Here the pairs of cheeses are tied with ropes and rope hanging from wooden beams to ensure a perfect ventilation of the entire surface of the form. For forms intended for a prolonged aturing is provided for the capping with extravirgin olive oil. Past the minimum curing period of 90 days the cheese is analyzed, and if complies with all the requirements is branded hot reading "Ragusano dop" at the ends.

## PRODUCT

### Organic Ragusano Pdo slice "24 month Aged"

DOP (Denominazione di Origine Protetta) cheese among the oldest of Sicily, made exclusively from cow's milk in the entire territory of the province of Ragusa and Noto towns, Palazzolo Acreide and Rosolini in the Province of Syracuse. So that the product is certified DOP, its production and maturation must follow the precise specifications. Ragusano soon as product is placed inside features wooden equipment, the mastredda", from which the particular form of a parallelepiped. To form are put of fasceri affecting hot on two sides to the written "Ragusa", and a matrix in casein, that serves for the traceability of the product. After resting for a short time in mastredda, the cheese is lowered for brine of salt and water where the Ragusano acquires its special flavor. All manufacturers have to follow scrupulously the ripening process in ventilated rooms with a temperature of 14-16 ° C. Here the pairs of cheeses are tied with

ropes and rope hanging from wooden beams to ensure a perfect ventilation of the entire surface of the form. For forms intended for a prolonged maturing is provided for the capping with extravirgin olive oil. Past the minimum curing period of 90 days the cheese is analyzed, and if complies with all the requirements is branded with reading "Ragusano dop" at the ends.

#### PRODUCT

### Organic Ragusano Pdo slice "36 month aged"

DOP (Denominazione di Origine Protetta) cheese among the oldest of Sicily, made exclusively from cow's milk in the entire territory of the province of Ragusa and Noto towns, Palazzolo Acreide and Rosolini in the Province of Syracuse. So that the product is certified DOP, its production and maturation must follow the precise specifications.

Ragusano soon as product is placed inside features wooden equipment, the mastredda", from which the particular form of a parallelepiped. To form are put of fasceri affecting hot on two sides to the written "Ragusa", and a matrix in casein, that serves for the traceability of the product. After resting for a short time in mastredda, the cheese is lowered for brine of salt and water where the Ragusano acquires its special flavor. All manufacturers have to follow scrupulously the ripening process in ventilated rooms with a temperature of 14-16 ° C. Here the pairs of cheeses are tied with ropes and rope hanging from wooden beams to ensure a perfect ventilation of the entire surface of the form. For forms intended for a prolonged maturing is provided for the capping with extravirgin olive oil. Past the minimum curing period of 90 days the cheese is analyzed, and if complies with all the requirements is branded with reading "Ragusano dop" at the ends.

#### PRODUCT

### Organic Ricotta Salata

It is obtained from fresh ricotta, which is left to drain for a few days before being salted or baked. Salting is done exclusively by hand with sea salt. After a few days of aging (an average of a minimum 10 to a maximum of 30), the salt or baked ricotta cheese is ready for consumption. It has a taste and a texture more marked than the fresh ricotta, and can be used as an alternative to grated cheese.



# Oleificio San Calogero di Santangelo Giuseppe&Cs.a.s

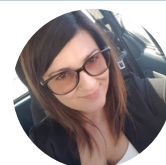
## Producer

Country	Italy
City	Sciacca
Street	Contrada Tabasi s.n
Web	<a href="http://www.frantoiosantangelo.it">http://www.frantoiosantangelo.it</a>



## Contact

Name	ELISABETA DINU
Role	SALES MANAGER



## Description

We are a family Company that have been producing artisanal olive oil on the south coast of Sicily since 1923.

We started as an olive mill , and thru generations also developed an export area which is now in full development. We are organized in 6 to handle the business during the year but, during the olive oil campaign we have the strength of 10 more employees .

## Areas of Activity

- Delicatessen, specialties, dry food, Snacks
- Gourmet Food
- Organic products
- Private labels
- Olive Oil

## Marketplace Opportunities

### PRODUCT

#### Don Alfonso - Monocultivar line

Our Don Alfonso line includes 3 types of monocultivar evoo: Nocellara del Belice, Cerasuola and Biancolilla.

### PRODUCT

Regno Degli Ulivi - evoo blend of Cerasuola, Biancolilla and Nocellara, and evoo based condiments.

Our Regno Degli Ulivi line is the blend of our 3 cultivar, and is a bilaced evoo very versatile, good for all uses. With this bend we've created a condiments line that is representative of our food culture.

#### PRODUCT

### Dedalo - blend of Cerasuola and Nocellara

Is the result of blending our top cultivar; linked to the history of our grounds and enriched by particular chemical properties of the local underground activity (water flows and hot vapours), Dedalo has unequaled sensorial characteristics.

# Olio Arkè - Extravirgin Olive Oils and flavoured olive oils

## Producer

Country	Italy
City	Serradifalco (Caltanissetta)
Street	C.da Grotta d'Acqua sn
Web	<a href="http://www.olioarke.it/jp/">http://www.olioarke.it/jp/</a>



Arke  
oli di Sicilia

シチリア産 エキストラバージンオリーブオイル

[olioarke.it](http://olioarke.it)

## Contact

Name	Daniela Diliberto
Role	Export Manager



## Description

In the heart of Sicily, our farm produces high quality Organic extra virgin olive oils typical of varieties such as Moresca and Nocellara. They are carefully processed by our own mill and our family personally manages every production phase. (Harvest, receipt of olives, crushing by our company's mill, conservation and bottling implementing the Product Tracking and Traceability System for a quality control feature).

Our extra virgin olive oils arise from the heart of Sicily, in an area which has always been suitable for olives growing and devoted to it. For over three generations the passion for olive oil production has characterized our farm, which devotedly researches and selects the best olives to produce an extraordinary quality olive oil. Arkè company is known by 4 different Brand names: Arkè BIO, Arkè. Arkè PGI Sicily, Kora. Food Certificates: PGI SICILY, FDA, NOP, Organic, JAS

Our social media addresses:

Instagram [https://www.instagram.com/arke\\_extra\\_virgin\\_olive\\_oil/](https://www.instagram.com/arke_extra_virgin_olive_oil/)

Facebook <https://www.facebook.com/olioarke/> Twitter <https://twitter.com/olioarke>

LinkedIn <https://www.linkedin.com/in/daniela-diliberto-6076881a6/>

## Areas of Activity

- Olive Oil

## Marketplace Opportunities

### PRODUCT

Arkè Bio Extra Virgin Olive Oil- Monovariety/ ARKE BIO – モレスカ種のみ

ARKE BIO – モレスカ種のみ

単一品種：モレスカ種 100%

生産地域：サン・カタルド、ピエトラペルツィーア、バッラフランカ (シチリア中部)

平均海拔：460 m

収穫：10月10日から11月15日の間、香り成分と抗酸化成分を最大限に引き出すため、中熟の状態で手作業による収穫

搾油：収穫から12時間以内に冷間圧搾法にて抽出

貯蔵：温度管理 (18°C) されたステンレス製貯蔵庫内で自然沈殿

ノート：完熟トマトやアーティチョーク、ハーブのアロマが強く、しっかりとしてエレガントな香りです。最後に、アーモンドとセージの優しい存在感をもたらします。

苦みと辛みの最高のバランスを作り出す調和の取れた作りで、非常に柔らかい風味が特徴です。最後にフルーツとピスタチオに包みこまれるような風味が残ります。

容器：ボトル入り 0.1 リットル、0.25 リットル、0.5 リットル、0.75 リットル / 缶入り 2 リットル、3 リットル、5 リットル

Variety: Moresca 100% from ORGANIC FARM

Production Area: San Cataldo, Pietrapersia, Barrafranca (central Sicily).

Altitude: 460 m a.s.l.

Harvest: hand-picking mid-way through the ripening period in order to preserve and exalt the antioxidant and aromatic characteristics, from October 10th to November 15th.

Crushing: continuous cycle cold-milling process within 12 hours from the harvest.

Storage: natural settling (without filtering) in steel silos in storage room with temperature monitoring (18 °C).

Organoleptic Notes: Olfactive profile featured by sharp and elegant traits presenting evident flavours of ripe tomatoes, artichokes and herbs. In the aftertaste it offers delicate smells of almond and sage. When tasted, the results are definitely soft, in its harmonious structure which perfectly describes the bitter-piquant balance. In the end of the tasting you are embraced by a sensation of fruit and pistachio.

Size: bottle 0,1 l, 0,25 l, 0,5 l, 0,75; can 2 l, 3 l, 5 l

Award History:

Italy – Andria, "BIOL 2012", International prize for the best organic extra-virgin olive oils – Gold Medal, Arkè Bio

Italy – Andria, "BIOL 2013", International prize for the best organic extra-virgin olive oils – Gold Medal, Arkè Bio

Italy – Andria, "BIOL 2016", International prize for the best organic extra-virgin olive oils – Gold Medal, Arkè Bio

Germany – Nuremberg, "Biofach Olive Oil Award" 2018, International Competition for Organic Extra Virgin Olive Oils – award for Arkè Bio

Ingredients: 100% Organic Extra Virgin Olive Oil

Single package type, size, volume: bottle 0,1 l, 0,25 l, 0,5 l, 0,75; can 2 l, 3 l, 5 l

容器：ボトル入り 0.1 リットル、0.25 リットル、0.5 リットル、0.75 リットル / 缶入り 2 リットル、3 リットル、5 リットル

Product's best before period/expiry period: months from order

Standard sized box info: 1 box: 12 bottles; 1 box: 4 cans

Standard quantity per pallet: Each size has his specific packaging information details.

Current exporting country(ies): South Korea, Canada, Usa, Switzerland, Sweden, France, Denmark, Germany, Belgium, The Netherlands, United Kingdom, Monaco, Austria, Lithuania.

## PRODUCT

Arkè PGI Sicily Extra Virgin Olive Oil / (IGP 認証)

Arkè IGP Sicilia

品種：チェラスオーラ種 40%、サンタガテーゼ種 40%、ピアンコリッラ種 20% (IGP 認証)  
品質認証：IGP シチリア (シチリア地理的表示保護制度) 認証  
生産地域：セッラディファルコ、デーリア、カルタニセッタ (シチリア中部)  
平均海拔：500 m  
収穫：フルーティーさを高め、長期にわたる風味と構造を支えるため、初期の段階で手作業による収穫10月1日から11月2日まで  
搾油：収穫から12時間以内に冷間圧搾法にて抽出  
貯蔵：温度管理 (18°C) されたステンレス製貯蔵庫内で窒素を使った自然沈殿  
ノート：リンゴのゴールドデンデリシャスとアーモンド、アーティチョークを感じさせる完熟トマトの柔らかく包み込むようなアロマが広がります。  
しっかりとした味わいで、苦みと辛みのバランスが特徴です。あと味は香りが残り、甘いフルーツをイメージするような心地よさです。  
容器：ボトル入り 0.1 リットル、0.5 リットル / 缶入り 2 リットル、5 リットル;  
Variety: Cerasuola 40%, Santagatese 40%, Biancolilla 20% - PGI Sicily Certification (Protected Geographical Indication mark of Quality)  
Mark of Quality: PGI Sicily certification - Protected Geographical Indication SICILY certified by the Regional Committee  
Production Area: Serradifalco, Delia, Caltanissetta (central Sicily).  
Altitude: 500 m a.s.l.  
Harvest: Early hand-picking to enhance aromas and give a long-lasting quality. From October 1st to November 2th.  
Crushing: continuous cycle cold-milling process within 12 hours from the harvest.  
Storage: natural settling in stainless steel silos topped with nitrogen inert gas and stored in temperature controlled rooms (18 °C).  
Organoleptic Notes: Wide olfactory range to the nose: an explosion of soft and enveloping aromas. Initial flavours of ripe tomatoes stand out, followed by golden apple, almond and delicate artichoke notes.  
Powerful and lively to the taste. A majestic and well-proportioned structure pleases the palate with a perfect balance in its bitter and spicy persistence ending with a pleasant sweet fruit notes.  
Size: bottle 0,1 l, 0,5 l, can 2 l, 5 l  
Ingredients: Extra Virgin Olive Oil - PGI Sicily Certification (Protected Geographical Indication mark of Quality)  
Single package type, size, volume: bottle 0,1 l, 0,25 l, 0,5 l, 0,75; can 2 l, 3 l, 5  
容器：ボトル入り 0.1 リットル、0.25 リットル、0.5 リットル、0.75 リットル / 缶入り 2 リットル、3 リットル、5 リットル  
Product's best before period/expiry period: 22 months from order  
Standard sized box info: 1 box: 12 bottles; 1 box:4 cans  
Standard quantity per pallet: Each size has his specific packaging information details.

## PRODUCT

### Arkè Extra Virgin Olive Oil

#### Arkè

品種：トンダイブレア種 40%、ノチェッラーナ・デル・エトナ種 30%、ジャラツファ種 30%  
生産地域：サン・カタルド、セッラディファルコ、デーリア、カルタニセッタ (シチリア中部)  
平均海拔：600 m  
収穫：10月15日から11月20日の間、香り成分と抗酸化成分を最大限に引き出すため、中熟の状態を手作業による収穫  
搾油：収穫から12時間以内に冷間圧搾法にて抽出  
貯蔵：温度管理 (18°C) されたステンレス製貯蔵庫内で自然沈殿  
ノート：しっかりとした香りで、グリーントマトの風味の後に広がる刈り取られたばかりの緑のニュア

ンスが特徴です。さらに、茄子とリンゴのゴールドデリシャスを感じさせるインパクトのあるオイルです。

口の中でゴージャスに広がり、エレガンスとバランスに優れています。苦みと辛みのバランスがよく、満足のいく軽い構造を完璧にサポートしています。あと味は長く、香りが続きます。

容器：ボトル入り 0.1 リットル、0.25 リットル、0.5 リットル、0.75 リットル / 缶入り 2 リットル、3 リットル、5 リットル

Varieties: Tonda Iblea 40%, Nocellara dell'Etna 30%, Giarraffa 30%.

Production Area: San Cataldo, Serradifalco, Delia, Caltanissetta (central Sicily).

Altitude: 600 m a.s.l.

Harvest: hand-picking mid-way through the ripening period in order to preserve and exalt the antioxidant and aromatic characteristics, from October 15th to November 20th.

Crushing: continuous cycle cold-milling process within 12 hours from the harvest.

Storage: natural settling (without filtering) in steel silos in storage room with temperature monitoring (18 °C).

Organoleptic Notes: The olfactive density is characterized by a definite nuance of green tomato accompanied by an intense sensation of freshly cut grass; vivid remembrances of aubergine and golden apple follow.

At taste, it results simply magnificent with its great elegance and equilibrium. Well balanced in its bitter and spicy sensations, perfectly calibrated to support an agile and satisfying structure. The after taste is harmonious and lingering.

Size: bottle 0,1 l, 0,25 l, 0,5 l, 0,75; can 2 l, 3 l, 5 l

Award History:

Italy – Aidone, "Morgantimon 2012" Regional Contest – Gold medal, Arkè

Japan – Tokyo, "Olive Japan 2013", International Extra Virgin Olive Oil Competition – Silver Medal, Arkè

Japan – Tokyo, "Olive Japan 2014", International Extra Virgin Olive Oil Competition – Silver Medal, Arkè

Japan – Tokyo, "Olive Japan 2015", International Extra Virgin Olive Oil Competition – Silver Medal, Arkè

Italy – "L'Orciolo d'Oro" 2015, Italy Extra Virgin Olive Oil Competition – award for mild-intense fruity  
Arkè

Italy – "L'Orciolo d'Oro" 2016, Italy Extra Virgin Olive Oil Competition – award for mild-intense fruity  
Arkè

Japan – Tokyo, "Olive Japan 2018", International Extra Virgin Olive Oil Competition – Silver Medal, Arkè

Ingredients: Extra Virgin Olive Oil

Single package type, size, volume: bottle 0,1 l, 0,25 l, 0,5 l, 0,75; can 2 l, 3 l, 5

容器：ボトル入り 0.1 リットル、0.25 リットル、0.5 リットル、0.75 リットル / 缶入り 2 リットル、3 リットル、5 リットル

Product's best before period/expiry period: 22 months from order

Standard sized box info: 1 box: 12 bottles; 1 box:4 cans

Standard quantity per pallet: Each size has his specific packaging information details.

## PRODUCT

### Kora Extra Virgin Olive Oil

Kora

品種：ノチェラーナ・デル・ベリーチェ種 50%、チェラスオーラ種 30%、ビアンコリッラ種 20%

生産地域：アグリチェント県 (シチリア南東部)

平均海拔：380 m

収穫：10月1日から11月10日の間、香り成分と抗酸化成分を最大限に引き出すため、中熟の状態を手作業による収穫

搾油：収穫から12時間以内に冷間圧搾法にて抽出

貯蔵：温度管理 (18 °C) されたステンレス製貯蔵庫内で自然沈殿

ノート：力強く、エレガントな香りが印象的です。幅広いフローラルとアーモンドのノートとハーブを

イメージさせるしっかりとした印象的なオイルです。

表現力に富んだ個性ある味わいです。堂々としたバランスのとれた作りで、口の中でフルーティーに広がり、しっかりと味わいが持続します。

容器：ボトル入り 0.1 リットル、0.25 リットル、0.5 リットル、0.75 リットル / 缶入り 2 リットル、3 リットル、5 リットル

Variety: Nocellara Del Belice 50%, Cerasuola 30%, Biancolilla 20 %.

Production Area: Agrigento area (South-eastern Sicily)

Altitude: 380 m a.s.l.

Harvest: hand-picking mid-way through the ripening period in order to preserve and exalt the antioxidant and aromatic characteristics, from October 1st to November 10th.

Crushing: continuous cycle cold-milling process within 12 hours from the harvest.

Storage: natural settling (without filtering) in steel silos in storage room with temperature monitoring (18 °C).

Organoleptic Notes: The smell is characterized by energy and elegance. It contains resolute sensations recalling herbs, accompanied by a wide range of flower and almond marks.

The taste is unique for its expressive power. A majestic and well-proportioned structure pleases the palate with fruity sensations that advances in a lingering and delighting persistent taste.

Size: bottle 0,1 l, 0,25 l, 0,5 l, 0,75; can 2 l, 3 l, 5 l

Award History:

Japan – Tokyo, "Olive Japan 2013", International Extra Virgin Olive Oil Competition – Gold Medal, Kora

Ingredients: Extra Virgin Olive Oil

Single package type, size, volume: bottle 0,1 l, 0,25 l, 0,5 l, 0,75; can 2 l, 3 l, 5 l

容器：ボトル入り 0.1 リットル、0.25 リットル、0.5 リットル、0.75 リットル / 缶入り 2 リットル、3 リットル、5 リットル

Product's best before period/expiry period: 22 months from order

Standard sized box info: 1 box: 12 bottles; 1 box: 4 cans

Standard quantity per pallet: Each size has his specific packaging information details.

## PRODUCT

### Arkè Flavoured Olive Oils

#### フレーバーオイル

Arkè はこれまでの経験の中で、よりシチリアとそのさまざまな姿を楽しませてくれるフレーバーと出会ってきました。

アロマやスパイス、柑橘果物によって引き立てられる、素朴で原材料の個性が光る伝統のお料理のために作りました。

庭にあるレモンの木の香りから、唐辛子のスパシーな香り、咲き誇るアーモンドの木の香りからローズマリーの香りまで、経験が物語ります。

このシリーズから、レモンと唐辛子とローズマリーとオレンジとハーモニーのフレーバーオイルができました。Arkè の各種フレーバーオイルは、当社のエクストラバージンオリーブオイルに天然材料をインフュージョンしています。

容器：ボトル入り 0.10 リットル、0.20 リットル、0.10 リットル x 5本セット

Among the experiences of Arkè there is also the meeting with the more reminiscent flavours of Sicily and its many faces.

The story of an experience that ranges from citrus notes of "gardens" of lemons to those spicy of hot pepper, from flowering almond trees up to aromatic taste of our rosemary.

From this idea the Arkè Flavoured Oils: - Lemon - Hot Pepper - Rosemary

-Orange

-Armònia (almond/tomato/garlic)

All the Arkè flavoured olive oils are obtained by infusion of natural ingredients in our extra virgin olive oil.

SIZE : bottle 0,1 l and gift box 5bottles x 0,1 l; bottiglia 0,20 l

Single package type, size, volume: bottle 0,1 l and gift box 5bottles x 0,1 l; bottiglia 0,20 l 容器 : ボトル  
入り 0.10 リットル、 0.20 リットル、 0.10 リットル x 5本セット

Product's best before period/expiry period: 22 months from order

Standard sized box info: 1 box: 6 bottles;

Standard quantity per pallet: Each size has its specific packaging



# ORTOGEL S.P.A.

## Producer

Country	Italy
City	Caltagirone
Street	C.da Balchino Z.I. Caltagirone
Web	<a href="http://www.ortogel.com">http://www.ortogel.com</a>



## Contact

Name	Lorena Smerlo
Role	Key Account



## Description

Ortogel S.p.A. is located in Caltagirone, the center of the Sicilian citrus production area. The factory was founded in 1978. The core business is represented by the sicilian red orange juice. Our Company is also appreciated for its technological system and its high-level processing lines. Ortogel has a production capacity that has come to turn over 80.000 tons of Sicilian citrus fruit.

The factory produce: Natural NFC juice, Juice concentrate, cut back juice, cloudy, juice low pulp, Comminuted, Base for drink, cell of citrus fruit, clod pressed essential oil, oil phase, water phase, dried peel and citrus fiber.

Products can be frozen or preserved in tanks, drums, pails or plates.

## Areas of Activity

- Organic drinks
- Fruit & Vegetable juices

## Marketplace Opportunities

### PRODUCT

#### CITRUS NFC JUICE

Frozen NFC juice, no sugar, no addies, no preservaties

### PRODUCT

#### Ortogel products

Ortogel sells different products for the industry, retail and end consumer sectors. It sells both ready-made products and products that still need to be processed further.

The Company also packages its products in different formats, to meet the customers' needs.

Apart from producing branded products for many (Italian and foreign) supermarket chains

# PAC srls

## Producer

Country	Italy
City	Siracusa
Street	Via delle Grazie 31
Web	<a href="https://www.facebook.com/Osteria-da-Pillucciu-307124296422996/?ref=bookmarks">https://www.facebook.com/Osteria-da-Pillucciu-307124296422996/?ref=bookmarks</a>



## Contact

Name	Vincenzo Provenza
Role	owner



## Description

The mission of PAC is to allow to any customer in the world to eat the very traditional Sicilian food made only by local ingredients. Our Company manage 2 famous hystorical restaurants in Siracusa where we offer the very traditional sicilian food. We produce frozen semi finished and frozen food for HORECA

## Areas of Activity

- Frozen food products
- Ready-made dishes/food to go
- Gourmet Food
- Delicatessen, specialties, dry food, Snacks

## Marketplace Opportunities

### PRODUCT

#### Caponata Siciliana

Our Caponata is made only by sicilian ingredients: eggplants, pepperoni, capers, olives, seed oil, onions. It is ready to serve We sell as frozen food (-20 C°) in different box 300g or 1000g or bags of 2500g. It need 4minutes of Microware owen to be served

### PRODUCT

#### Polpette di patate

We prepare our traditional potatoes balls only with local potatoes, mint, olive oil and breadcrumb. We sell frozen (-20 C°) in polyethylene bags of 1000g.

### PRODUCT

## Polpette di melanzane

Traditional eggplants balls made bu eggplants, mint and breadcrumb. We sell in bags of 1000g. They need only 5 minutes of frying to be served.

### PRODUCT

## Polpette di zucchini

Traditional zucchini bals prepared with zucchini, breadcrumb and mint. We sell in bags of 1000g. They need only 5 minutes of frying to be served

### PRODUCT

## Homemade pasta

We make fresh traditional pasta called "Cavateddi" normally served with tomato sauce or other different sauces. We offer frozen pasta in 1000g bags.

### PRODUCT

## Parmigiana di Melanzane

We make parmigiana following the traditional receip: only fried eggplants, tomatoes sauce, basil and grated cheese. We offer as frozen food in single portion box 250g or in 1500g box.

### PRODUCT

## Frozen stuffed homemade pasta "ravioli"

We make homemade pasta filled with sheep's milk ricotta cheese. We offer frozen "ravioli" in 1000g bags

### PRODUCT

## Sarde Beccafico

Traditional sardins prepared according traditional sicilian receip. We offer frozen single portion box. It need 5 minute of frying to be ready.

# Palikè Project s.n.c.

## Producer

Country	Italy
City	Palagonia
Street	Via Palermo, sn
Web	<a href="http://www.palikeorganic.it">http://www.palikeorganic.it</a>



## Contact

Name	Michele Moschetto
Role	OWNER and CEO Palikè Project s.n.c.



## Description

Palike Project is the natural evolution of a Family Company which has a very long history of three generations family, started more than one hundred years ago.

A story passionate, fragrant, colourful, just like our oranges. From grandfather to father, from father to sons, our family living and working nearby Volcano Etna.

Currently, we are third generations.

Palike Project Company initially started to commercialize some various delicious ranges of Oranges, especially red oranges, collected in the "Triangle Red Orange", located between Palagonia, Scordia, Francoforte, and distributed in the most important markets in the world.

All our products coming from our land in Sicily, South Italy.

Our long-lasting relationships with our farmers, guarantee that we know exactly where all of our ingredients come from, ensuring ethically sourced and carefully selected.

Palike Project has two brands:

DUCEZIA produces Jams and Marmalades Organic with Organic Citrus and Organic Sugar Cane; PALIKE' produces Compotes with Organic Fruit and Organic Sugar from Grape without Pectin and Citric Acid.

All our products Jams, Marmalades and Compotes are Certified as Organic Products (according to European rules and laws).

From December until April, will be available Orange, Lemon and Tangerine Fresh, both Organic and Conventional.

### Mission

We want to delight all people who love "healthy lifestyle", with the best products of our Land.

We want to offer a unique experience of flavours and fragrances to give memories for who has already been in Sicily and tastes for who hopes to know our Land.

## Areas of Activity

- Confectionery, Chocolate, Jams
- Fresh fruit, vegetables
- Gourmet Food
- Organic products
- Health & Wellbeing

## Marketplace Opportunities

### PRODUCT

#### Compote Mixed Citrus

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Mix Sicilian Citrus(Organic Orange with Peel 27,5%, Organic Lemon With Peel 14%, Organic Tangerine with Peel 13,5%), Organic Grape Sugar 45%

### PRODUCT

#### Compote Orange and Cinnamon

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Sicilian Orange with Peel 55%, Organic Grape Sugar 44%, Organic Cinnamon 1%

### PRODUCT

#### Compote Sicilian Orange

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Sicilian Orange with Peel 55%, Organic Grape Sugar 45%.

### PRODUCT

#### Compote Red Orange

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Red Orange with peel 55%, Organic Grape Sugar 45%

### PRODUCT

#### Compote Lemon and Ginger

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Lemon with peel 55%, Organic Sugar from Grape 44%, Organic Ginger 1%.

## PRODUCT

### Compote Tangerine and Turmeric

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Tangerine with peel 55%, Organic Sugar from grape 44%, Organic Turmeric 1%.

## PRODUCT

### Compote Bitter Orange

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Sicilian Bitter Orange with peel 55%, Organic Grape Sugar 45%.

## PRODUCT

### Compote Bergamot

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Bergamot with Peel 55% Organic Grape Sugar 45%

## PRODUCT

### Compote Clementine

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Sicilian Clementine with peel 55%, Organic Grape Sugar 45%.

## PRODUCT

### Compote Sicilian Lemon

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Sicilian Lemon with peel 55%, Organic Sugar from Grape 45%

## PRODUCT

### Compote Orange and Ginger

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Sicilian Orange with peel 55%, Organic Sugar from Grape 44%, Organic Ginger

1%

#### PRODUCT

### Compote Sicilian Tangerine

Our compotes are made only with ingredients derived from fruit. In fact, we do not use refined sugars, cane sugar or liquid sweeteners but we use crystalline sugar from organic grapes. Furthermore, our compotes do not contain Pectin, Citric Acid and additives of any kind.

Ingredients: Organic Sicilian Tangerine with peel 55%, Organic Sugar Grape 45%.

#### PRODUCT

### Marmalade Organic Red Orange

DUCEZIA brand has four different flavours of Marmalades, made with Sicilian citrus from organic farming, Organic Cane Sugar, Citric Acid and Pectin from Fruit.

Fruit used 55g per 100g

Ingredients: Organic Blood Oranges with peel, Organic Brown Sugar, acidity regulator: citric acid, gelling agent: fruit pectin

#### PRODUCT

### Marmalade Organic Sicilian Lemon

DUCEZIA brand has four different flavours of Marmalades, made with Sicilian citrus from organic farming, Organic Cane Sugar, Citric Acid and Pectin from Fruit.

Fruit used 55g per 100g

Organic Lemons with peel, Organic Brown Sugar, gelling agent: fruit pectin, acidity regulator: citric acid.

#### PRODUCT

### Marmalade Organic Sicilian Tangerine

DUCEZIA brand has four different flavours of Marmalades, made with Sicilian citrus from organic farming, Organic Cane Sugar, Citric Acid and Pectin from Fruit.

Fruit used 55g per 100g.

Ingredients: Organic Tangerine with Peel, Organic Brown Sugar, gelling agent: fruit pectin, acidity regulator: citric acid

#### PRODUCT

### Marmalade Organic Sicilian Bitter Orange

DUCEZIA brand has four different flavours of Marmalades, made with Sicilian citrus from organic farming, Organic Cane Sugar, Citric Acid and Pectin from Fruit.

Fruit used 55g per 100g

Organic bitter Oranges with peel, Organic brown sugar, acidity regulator: citric acid, gelling agent: fruit pectin.

#### PRODUCT

## Organic and Conventional Fresh Fruit

From December until April, will be available Orange, Lemon and Tangerine Fresh, both Organic and Conventional



# PietraCava

## Producer

Country	Italy
City	Butera
Street	viale don Luigi Sturzo 16
Web	<a href="http://www.pietracava.it">http://www.pietracava.it</a>



## Contact

Name	Antonino Ortoleva
Role	Sales Manager



## Description

PietraCava is a niche winery that has been operating in the sector since 2006. Our company is a family business. All the grapes are of our production. The conjugation of the old winemaking traditions (natural fermentation, study of the moon phases, manual harvesting) combined with modern technologies, guarantees us to produce the highest quality grapes, an ideal base for obtaining wines capable of exciting and every single sip.

## Areas of Activity

- Wine

## Marketplace Opportunities

### PRODUCT

#### Pioggia di Luce

Grillo 100%

### PRODUCT

#### Septimo

100% Nero d'Avola

### PRODUCT

#### Millelune

100% Inzolia

PRODUCT

**Bacc'auri**

100% Chardonnay

PRODUCT

**Nelumbo**

100% Rosè di Nero d'Avola

PRODUCT

**Oneiros**

100% Syrah

PRODUCT

**Sofalè**

100% Moscato secco

PRODUCT

**Neofos**

100% Sauvignon Blanc

PRODUCT

**Idria**

100% Chardonnay Oaked

PRODUCT

**Manaar**

100% Nero d'Avola Oaked

PRODUCT

**Kalpis**

100% Cabernet Sauvignon Oaked

# Radici Rosse - FRES srl

## Producer

Country	Italy
City	Giarre (CT)
Street	Via Ungaretti 1H S1
Web	<a href="http://www.radicirosse.com">http://www.radicirosse.com</a>



## Contact

Name	Rossana Spampinato
Role	CEO



## Description

Sicilian company producing organic jams, pistachio spreads, without GMOs, pectin, without preservatives, without dyes.

## Areas of Activity

- Confectionery, Chocolate, Jams

## Marketplace Opportunities

### PRODUCT

#### Extra jam organics and organics marmalades - pistachio spreads

Without pectin, without OGM, without dyes, without aromas and without preservatives to enjoy the true taste of Sicilian fruit.

In addition to the classic flavors, peach, cherry, strawberry, apricot we have, the details, orange, figs, black mulberries and, the special ones, Etna apples (cola ice cream variety), clementines and last taste created a few months ago pink grapefruit, all in jars of 50 gr., 240 gr, and 1 kg.

We also created the organic pistachio cream, gluten-free, without palm oil, without hydrogenated fats, suitable for vegans and gluten-free.

### PRODUCT

#### Extra jam organic apricot

Ingredients: Organic Apricot and Organic brown Sugar.

3,70 oz fruit used, for 3,52 oz of finished product.

Jars format: 50 gr, 240 gr, 1 kg.

### PRODUCT

## Organic orange marmalade

Ingredients: Organic Orange and Organic brown Sugar.  
3,52 oz fruit used, for 3,52 oz of finished product.  
Jars format: 50 gr, 240 gr, 1 kg.

### PRODUCT

## Extra jam organic cherries

Ingredients: Organic Cherry and Organic brown Sugar.  
3,70 oz fruit used, for 3,52 oz of finished product.  
Jars format: 50 gr, 240 gr, 1 kg.

### PRODUCT

## Organic pistachio cream

Organic pistachio cream  
Ingredients: Organic brown sugar, organic pistachio, organic sunflower oil, organic cocoa butter, organic salt. Pistachio used 30%.  
Jars format: 200 gr, 1 kg

### PRODUCT

## Pistachio cream

Ingredients: sugar, sunflower oil, 30% pistachio, whole milk powder, cocoa butter, soy lecithin, vanilla.  
Without palm oil, without dyes, without chemical components.  
Jars format: 190 gr, 1 kg.

### PRODUCT

## Extra jam organic figs

Ingredients: organic figs and Organic brown Sugar.  
3,35 oz fruit used, for 3,52 oz of finished product.  
Jars format: 50 gr, 240 gr, 1 kg.

### PRODUCT

## Extra jam black mulberries

Ingredients: Black mulberries and brown Sugar.  
3,70 oz fruit used, for 3,52 oz of finished product.  
Jars format: 50 gr, 240 gr, 1 kg.

### PRODUCT

## Extra jam organic Etna apples (cola gelato apples variety)

Ingredients: Organic Etna apples and organic brown sugar.  
4,23 oz fruit used, for 3,52 oz of finished product.  
Jars format: 50 gr, 240 gr, 1 kg.

### PRODUCT

## Organic pink grapefruit jam

Ingredients: Organic pink grapefruit and organic brown sugar.  
Fruit used, per 100 gr. of finished product, 95 gr.  
Jars format: 50 gr, 240 gr, 1 kg.

# Ramaddini Winery

## Producer

Country	Italy
City	Pachino
Street	C.da Lettieria sn, Presso Cantina Ramaddini - Marzamemi
Web	<a href="https://www.feudoramaddini.com/">https://www.feudoramaddini.com/</a>



## Contact

Name	Carlo Scollo
Role	Legal Representative



## Description

Talking about wine for Ramaddini winery means, above all, talking about Sicily and the wonderful fruits of this magnificent land. In each of our wines there is history, in each flavour a story, in each sip a step nearer to the origins of these unique wines.

Ramaddini Winery and its vineyards are witness to the history of people dedicated to wine production and wine culture. Our vineyards are in the south of Sicily between the highland around Noto and the sea at Marzamemi. Ramaddini's vineyards stretch over 20 hectares of calcareous land and follow a regime of integrated agriculture, respecting nature and the seasonal climate changes in eastern Sicily. We strive at achieving balance in both cultivation and production. Extensive olive groves provide the olives from which we obtain our very fine extra-virgin oil. Ramaddini looking to protect the environment by using natural farming techniques, without the use of pesticides and chemical fertilizers and since 2018 is certified organic.

Starting from 2003 when the vines were planted, the quality of Ramaddini wines has been recognised and appreciated in all the surrounding area. We mainly produce wines made with native vines such as NERO D'AVOLA, GRILLO, CATARRATTO, MOSCATO DI NOTO but also with international grapes such as Syrah, Cabernet Franc. From the very moment our clients taste our wines they are aware of the authentic nature, colour and unique flavour of the wines of southeast Sicily.

We also have the Perla Marina - Sparkling Brut IGT. Produced in Sicily from the white Moscato grape. Our wines have won many awards in the most prestigious Italian and international wine fairs.

## Areas of Activity

- Alcoholic beverages
- Organic drinks
- Wine

## Marketplace Opportunities

### PRODUCT

Ramaddini - Vignaioli a Marzamemi

Italian wine history is fascinating and ancient. The Phoenicians and the Greeks introduced the culture of wine in our country, they passed down the passion for wine to the Romans who, over the years and under the Roman Empire, created an important tradition of wine, an institution throughout Europe. Certainly, the first port of landing that involves the traffic of wine under the Hellenic and Roman domination, was our island, Sicily. In this thousand-year history, our winery was born in 2003.

Talking about wine for Ramaddini winery means, above all, talking about Sicily and the wonderful fruits of this magnificent land. In each of our wines there is history, in each flavour a story, in each sip a step nearer to the origins of these unique wines.

Ramaddini Winery and its vineyards are witness to the history of people dedicated to wine production and wine culture.

We mainly produce wines made with native vines such as NERO D'AVOLA, GRILLO, CATARRATTO, MOSCATO DI NOTO but also with international grapes such as Syrah, Cabernet.

The excellence of Ramaddini winery among Sicilian wines can be sampled at trade fairs, such as Vinitaly, Cibus and ProWine, Merano Wine Festival, Douja d'or... century.

For Ramaddini promoting our wines and this area of is of the greatest importance.

For further information and details regarding the Ramaddini winery, please do not hesitate to contact us or consult our website.

E-mail [info@feudoramaddini.com](mailto:info@feudoramaddini.com) [export@feudoramaddini.com](mailto:export@feudoramaddini.com)

Web [www.ramaddini.com](http://www.ramaddini.com)

#### PRODUCT

### "Rama' Rosso IGT Terre Siciliane 2018, BIO. 13% VOL. L 0,75 - RED WINE"

65% Nero d'Avola, 35% Syrah - Organic wine

Tasting notes: Intense, lively and bright red.

SMELL: Clear notes of small fruits, of those wild brambles that grow spontaneously in the uncultivated land of the area. TASTE: Balanced and sweet

PAIRING: Roasted meat and medium-aged cheeses

#### PRODUCT

### Nassa DOC Sicilia Grillo BIO

Nassa - Grillo Sicily. Produced from the Grillo vine, typical of the Sicilian territory, cultivated in espalier. Organic wine

Tasting notes

View : straw yellow

Nose : delicate sensations of white flowers and lemon blossom, white pulp fruit and citrus fruits

Taste : fresh-savory balance, good softness, full-bodied

Pairings : appetizers, white meats and fish

#### PRODUCT

### Ramà Bianco IGT Catarratto BIO

Ramà Bianco IGT 100% Catarratto

Organic Wine

Tasting notes

VIEW: Straw yellow with greenish reflections

SMELL: Fruity reminiscent of the original grapes

TASTE: Fresh and savory, light, lively, harmonious and pleasantly aromatic

PAIRING: Fish-based dishes, fresh cheeses and white meats

#### PRODUCT

### Note Nere DOC Noto Nero d'Avola

Red Wine - Nero d'Avola. Produced from the main vine of south-eastern Sicily, grown on calcareous soils.

Tasting notes

View : intense red, bright

Nose : red flowers, small red fruit, fascinating spiciness

Taste : soft, round, balanced palate, integrated tannins, good freshness

Pairings : falsomagro, baked pasta

#### PRODUCT

### None nere DOC Sicilia Syrah BIO

Tasting notes

View : deep red

Nose : hints of red fruit, ripe plum, subtle spiciness, menthol notes

Taste : enveloping softness, taste of good structure, savory

Pairings : red meats and game

#### PRODUCT

### Note Nere DOC Sicilia Cabernet BIO

Tasting notes

View : intense ruby red

Nose : hints of blackberries and black cherries , subsequently of ripe pepper, licorice

Taste : full, round, good flavor, quite persistent

finish Pairings : particularly tasty and elaborate dishes, such as pork ragout, braised meats

#### PRODUCT

### Friscur'è Blanc de Noir - Cabernet

Fresh, Sparkling, Fruity

The hand-picked grapes at dawn at the beginning of ripeness when the berries are characterized by soft colors that recall the sunset, are gently squeezed to release the still white juice. The slow and prolonged fermentation allows to maintain the freshness, the vivacity that can be tasted in the bottle.

Tasting notes

View : Pale straw color with light warm nuances

Nose : Subtle, delicate with hints of undergrowth

Taste : Determined, fresh, lively

Pairings : Aperitifs and summer first courses

#### PRODUCT

### Friscur'è Rosè de Noir - Nero d'avola



Fresh, Sparkling, Fruity

The Nero d'Avola grapes are selected and collected in small crates, pressed and left to rest for a few hours with their own juice to enrich themselves with flavor and acquire the right color. Fermentation allows for freshness and effervescence that release splendid emotions when tasted.

Tasting notes

View : Strong rosé color

Nose : Characteristic, floral, with light notes of red fruit

Taste : Soft, full, fresh

Pairings : Aperitifs, snacks

## PRODUCT

### Perla Marina - Spumante Moscato Brut IGT

Moscato di Noto, a native vine par excellence, finds a new expression: the brut sparkling wine "Perla Marina".

Val di Noto bubbles, four thousand bottles in all produced with the Charmat method, a fine, persistent bubble; Approaching it to the nose, the typical hints of Moscato burst forth, with its Mediterranean, floral and delicate sensations. Pleasant in the mouth, elegant. Medium-low sugar residue, good acidity, excellent for aperitifs or to accompany grilled fish dishes.

Tasting notes

View : Brilliant straw yellow color with green hues

Nose : Intense and delicate, persistent with flavors of orange blossom, golden apple, bread crust

Taste : Delicate, fresh, harmonious, well structured and persistent

Pairings : Ideal as an aperitif, it goes perfectly with first and second courses of fish

## PRODUCT

### Quattroventi IGT Chardonnay Catarratto

Tasting notes

View : intense straw yellow, golden

reflections Nose : yellow flowers, pineapple and ripe peach, aromatic herbs and icing sugar

Taste : soft, enveloping, good freshness

Pairings : chickpeas with cuttlefish, shellfish, cannelloni, ricotta and spinach

## PRODUCT

### Al Hamen DOC Moscato Passito di Noto

Al Hamen - Moscato Passito di Noto DOC.

Produced in Sicily from the white Moscato grape.

Tasting notes

View : golden yellow

Nose : sensations of candied fruit, apricot jam, honey, aromatic herbs

Taste : great balance between softness and freshness, return of candied fruit, persistent

finish Pairings : blue cheeses, almond paste, Sicilian cassata

## PRODUCT

### Patron DOC Noto Nero d'Avola Riserva 2016

Olimpo Patrono - Red Wine - Nero d'Avola. With a great personality, intense red color, with evident purple hues.

Tasting notes

View : intense red

Nose : withered flowers, small berry red fruits, dehydrated bitter orange peel, leather, sensations of blood and salting, marine

Taste : fleshy and extraordinarily savory, velvety tannin, long

finish Pairings : aged cheeses, first courses important, stewed lamb

# Rete d'impresse Graniblei

## Other

Country	Italy
City	Palazzolo Acreide
Street	Via Silvio Pellico 14
Web	<a href="http://www.mulinoangelica.it">http://www.mulinoangelica.it</a>



## Contact

Name	Paolo Terranova
Role	Chief Manager



## Description

Network of companies in the cereals sector.  
Specifically, we take care of the entire wheat supply chain.  
From seed to pasta and flour

## Areas of Activity

- Diet-, children-, health-food
- Gourmet Food
- Pastries, cakes and biscuits
- Health & Wellbeing

## Marketplace Opportunities

### PRODUCT

#### Artisanal Pasta

Pasta of ancient Sicilian grains.  
Drawn in bronze and at low temperatures.  
Available in different shapes.

### PRODUCT

#### Ancient grain Flour

Stone-ground ancient grain flour with a particular process.  
Flours from washed wheat.  
Possibility to choose different varieties, such as Russello, Perciasacchi and Maiorca

# Romano Vincenzo & C sas

## Producer

Country	Italy
City	Bronte
Street	Contrada Corvo San Nicola
Web	<a href="https://www.romanovincenzo.com/">https://www.romanovincenzo.com/</a>



## Contact

Name	Silvia Rossi
Role	Export Manager



## Description

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

Frantoio Romano specializes in the production of top quality extra virgin olive oil, selecting olives for harvesting, following the entire production chain, from harvesting to bottling. This is why we are able to guarantee total safety, provenance and total traceability of the oils we have put on the market.

Here our collection:

- Le Sciare Novecento ETICHETTA ROSSA (Monovarietale Nocellara dell'Etna – Selection of olives cultivated at 900mt on vulcano area) bottle 500ml
- Le Sciare ETICHETTA NERA (Nocellara dell'Etna –Selection of olives from the Etna area)
- Sicilia IGP ( Nocellara dell'Etna, Nocellara del Belice) bottle 500ml
- DOP Monte Etna (Monovarietale Nocellara dell'Etna) bottle 100ml / 250ml / 500ml
- Bio (Nocellara dell'Etna, Nocellara del Belice) bottle 100ml / 250ml / 500ml
- Don Micè (Nocellara dell'Etna, Coratina, Nocellara del Belice) bottle 250ml / 500ml / 750ml
- Co-milled oils (Lemon, basil, hot Pepper) 1s award 2019 bottle 100ml / 250ml
- Le contrade (Condiment with Nerello Mascalese grape must and wine vinegar) 250ml
- Orange Jam, Pistachos Cream, Dried tomatoes cream, olives cream) jar 220ml

Frantoio Romano is also specialized in the packaging of private label products and supply in bulk or bottled products, according to specific customer requests.

## Areas of Activity

- Delicatessen, specialties, dry food, Snacks
- Gourmet Food
- Organic products
- Private labels
- Olive Oil

## Marketplace Opportunities

PRODUCT

## Olio Extra Vergine di Oliva Sicilia IGP

Special blend of the Best Sicilian olives for a great olive oil, in a unique "Sicilian" bottle

# SALEMI PINA SOC AGR SRL

## Producer

Country	Italy
City	SORTINO
Street	VIA PLATANI 24
Web	<a href="http://WWW.SALEMIPINA.COM">http://WWW.SALEMIPINA.COM</a>

**salemipina**

## Contact

Name	NANCY SANTO
Role	EXPORT MANAGER



## Description

Salemi Pina is a craft business of production, processing and marketing of agri-food products and biological olive-growing, its flagship products are the Tomato Ciliegino Sauce and the pesto of seasonal vegetables.

Salemi Pina was born several decades ago because of the close link between Salemi Family and his territory.

The production process is based on a closed supply chain: raw materials (Pomodoro Ciliegino, Basilico, Olive, Olio extra vergine di Oliva, Zucchine, Peperoni, Peperoncino...) used in the transformation are grown in the firm and picked only when they are ripe and ready to be transformed within a few hours. Each jar is the result of the natural path: from sowing to harvest to the recipe to bring to the table, as in the home kitchen. For the production of his sauces Salemi Pina uses only POMODORO CILIGIENO from organic farming, creating recipes typical of the Sicilian tradition that adapt perfectly to the habits of consumers, increasingly conscious of the quality of the products, the taste but at the same time the healthiness of the same. For this reason, the recipes created by Salemi Pina are so simply that remind the grandmother cooking. Raw materials (Cherry Tomato, Basil, Olives, Extra virgin olive oil, Zucchini, Pepper, Hot Pepper...) used in the transformation are grown in the firm and picked only when they are ripe and ready to be transformed within a few hours with the latest facilities. Each jar is the result of the natural path: from sowing to harvest to the recipe to bring to the table, as in the home kitchen. For the production of his sauces Salemi Pina uses only POMODORO CILIGIENO from organic farming, creating recipes typical of the Sicilian tradition that adapt perfectly to the habits of consumers, increasingly conscious of the quality of the products, the taste but at the same time the healthiness of the same. For this reason, the recipes

created by Salemi Pina are so simply that remind the grandmother cooking. Our sauces are born from Organic Ciliegino Tomato, harvested only when fully ripe, from the simplest and most demanded in the market, the Tomato Basil Ciliegino Sauce, to the most seasoned ones Sugo alla Puttanesca, Sugo all'Arrabbiata, Sugo alla Palermitana, Sugo con Olive e Capperi, all references exclusively "MADE IN SICILY", a brand we are proud of!

## Areas of Activity

- Organic products

## Marketplace Opportunities

### PRODUCT

#### ORGANIC CHERRY TOMATO SAUCES

Ready-to-use sauce for first courses, only to be heated, it does not require cooking. After opening store in the fridge and consume within 3/4 days.

### PRODUCT

#### ORGANIC CHERRY TOMATO SAUCE WITH BLECK OLIVES AND CAPERS

Ready-to-use sauce for first courses, only to be heated, it does not require cooking. After opening store in the fridge and consume within 3/4 days.

### PRODUCT

#### ORGANIC WILD FENNEL PESTO

Serve as first course dressing and to enhance the flavour of sauces. After opening, add extra virgin olive oil on top and store in the fridge. Consume within 10/12 days.

### PRODUCT

#### PREMIUM GIFT BOX

The Premium gift box of Salempina contains inside these goods:

- N° 1 Bottle of Cherry Tomato Sauce 330 g

From Organic Farming

- N° 6 Glass jars of Pesto and/or Bruschetta 190 g for each one, that you could choose between all the goods present in our catalogue

From Organic Farming

- N° 1 Bottle of Extra Virgin Olive Oil 0,5 mL

From Organic Farming

Size of each exhibitor closed box: 340x320x72 mm

### PRODUCT

#### ORGANIC ARRABBIATA BRUSCHETTA

Serve on toasted bread as a starter. After opening, add extra virgin olive oil on top and store in the fridge. Consume within 10/12 days



# SCIARA S.r.l. - Pistachios and pistachio products

## Producer

Country	Italy
City	Bronte
Street	Viale Cavalieri di V. Veneto, 11
Web	<a href="https://www.sciarapistacchio.com/en/home-page/">https://www.sciarapistacchio.com/en/home-page/</a>



## Contact

Name	Denny Cascino
Role	Export Manager



## Description

Sciara srl is located in one of the largest municipalities in the province of Catania, Sicily, with a territory of 24990 HA and an altitude between 380 and 3112 m a.s.l., home of the renowned pistachio "Bronte green PDO".

The company Sciara takes its name from the sicilian lavic soil, known as "sciara" in local dialect, which can give stunning scenery and excellent products.

The logo of Sciara, is the image of Mount Etna, the highest active volcano in Europe, the gentle giant of Sicily. Bronte, located between Etna and Nebrodi Park, in fact, boasts a very special gift from the nearby volcano.

A unique land, the arid and rugged lava, where the best quality of pistachio is produced.

Sciara offers its customers all the flavour of pistachio, delicious products such as spreads and pesto, along with various types of dried fruit.

Colors and unique flavours characterize all products that come from the varied Sicilian soil, of which the pistachio is the main product.

These are the aspects that Sciara intends to preserve and offer its consumers.

Pistachio, dried fruit and semifinished products, along with delicious handmade creations, such as spreads, pestos, sweets and nougats: our products are ideal for use in pastry and catering and great to give space to imagination and goodies in every kitchen.

All Sciara products derive from artisanal processing, are inspired by the precious heritage of traditional recipes and perfected by the use of modern technologies of processing and storage, «with one foot in the past and look straight ahead and open in future».

## Areas of Activity

- Confectionery, Chocolate, Jams
- Delicatessen, specialties, dry food, Snacks
- Private Label / OEM
- Health & Wellbeing

## Marketplace Opportunities

## PRODUCT

### Pistachios and Almonds - the best dry fruits from Sicily

#### Shelled Sicilian Pistachio

Sciara shelled Pistachio keeps all its natural peculiarities, from the harvest to the packaging. Pistachio is just dried, shelled and stored in special spaces with controlled temperature. The intense taste of Sicilian shelled Pistachio doesn't need any roasting or salting and it's perfect for cooking and pastry uses. A simple, natural and healthy product to enjoy as nutritious snack or to use as precious cooking decoration.

Nutritional values (average values per 100 g):

Calories 579 Kcal/2403 KJ, Fat 45 g, Saturated Fat 5,8 g, Total Carbohydrate 24 g, Sugars from carbohydrate 13 g, Protein 19,4 g, Sodium 0,3 g.

Shelf-life: 12 months from manufacture date. Store in a cool and dry place and away from light.

#### Pistachio Grain

Pistachio grain by Sciara is a simple and genuine product made with the best raw materials. Well as being a precious and tasty culinary ornament, it keeps all the beneficial properties of pistachio. Sciara Pistachio grain is an extremely versatile product: excellent to enrich both first and second courses, it is also an ideal topping for ice cream, cakes, crepes and all kinds of sweet.

Nutrition facts (per 100 g):

Calories 571 kcal / 2391 KJ, Fat 45,9 g, Proteins 21,3 g, Carbohydrates 28,0 g, Dietary fiber 10,0 g, Sodium 10 mg.

Expiration date: 12 months from production. Store in a cool and dry place.

#### Pistachio flour

Pistachio flour by Sciara is made only by the best raw chopped pistachio nuts. With this Pistachio flour you can make pasta dishes, creating tasty breading or decorate your cakes.

The bright color, the unique taste, the sweet taste and its unmistakable aroma make the pistachio appetizing and tasty and, thanks to its chopped finishing, great for garnish even cake and cookies.

Nutrition facts (average values per 100 g):

Calories 571 kcal / 2391 KJ, Fat 45,9 g, Proteins 21,3 g, Carbohydrates 28,0 g, Dietary fiber 10,0 g, Sodium 10 mg.

Expiration date: 12 months from production. Store in a cool and dry place.

#### Shelled Sicilian Almonds

Natural Anti-inflammatory, antioxidant, valuable supplement of diets, rich in nutrients, the Sicilian Almond is inevitable in the bakery of quality, in the superb granite, at the elegant almond milk and most valuable confetti.

Natural anti-inflammatory, antioxidant, precious nutrition supplement, rich in nutritional principles, Almond is among the healthiest and nutritious dry fruits. To be used as a delicious and healthy snack, as ingredient for cakes and biscuits or as a precious cooking decoration.

Nutritional information (average values per 100 g):

Energy value 575 kcal/2407 kJ, Fat 49,4 g, Protein 21,2 g, Carbohydrate 21,7 g, Fiber 12,2 g, Sodium 1,0 mg.

Expiration: 12 months from date of manufacture.

Store in a cool and dry place.

#### Peeled Sicilian Almonds

Ideal for use in confectionery. They are also a delicious and energizing snack, perfect for breakfast with yogurt and cereals or to recuperate after physical activity. Almonds are also ideal to enrich pasta dishes and salads with taste and nutrients.

Nutritional information (average values per 100 g):

Energy value 575 kcal/2407 kJ, Fat 49,4 g, Protein 21,2 g, Carbohydrate 21,7 g, Fiber 12,2 g, Sodium 1,0

mg.

Expiration: 12 months from date of manufacture .

Store in a cool and dry place.

## PRODUCT

### Ice Cream bases: 100% Sicilian pistachio, almonds, hazelnuts pastes

Ideal for making home made ice cream.

#### Pistachio paste - ice cream base

Pistachio paste for ice cream by Sciara is ideal for making homemade ice cream. With the pistachio pure paste you can give flavor to all your Sciara creations, both sweet and savory, with the certainty of a 100% natural and handmade product. The Sciara base for ice cream is the result of a careful selection of raw materials. The product is available in various types, able to satisfy the different requirements of use. From the classic ice cream to desserts, from savory dishes to creams. Unique, intense and unmistakable taste of pistachio in a practical and quality product.

Nutrition facts (per 100 g):

Calories 507 kcal/ 2271 KJ, Fat 43 g, Saturated fat 5,6%, Proteins 20 g, Carbohydrates 20 g, Sugar 9%, Dietary fiber 10 g, Sodium 1 mg.

Expiration: 12 months from production. Store in a cool and dry place.

Gluten free.

#### Peeled Almond paste - ice cream base

Peeled Almond paste is a semi-finished product made exclusively from high quality almonds, ideal for use in pastry and ice cream parlor. Great for making parfait, ice creams and frozen desserts. Pure almond paste without additives, dyes and oils added. Valuable base of many recipes, like the almond milk and almond granita, our pure paste preserves all the unique taste of Sicilian almonds.

Nutritional information (average values per 100 g):

Energy value 682 kcal/2850 KJ, Total fat 57,4 g, Saturated fat 5,1%, Protein 20,3 g, Carbohydrate 21 g, Sugar 16%, Sodium 0,015%.

#### Hazelnuts paste - ice cream base

Hazelnut pure paste by Sciara is made by 100% Italian hazelnuts, with all their intense aroma and flavor.

The best hazelnuts are used to give arich and unique flavor to your creations. Sciara Hazelnut pure paste is excellent to enrich creams, cakes and biscuits. Great product to realise delicious handmade hazelnut ice cream.

Nutritional information (average values per 100 g):

Energy value 678 kcal/2804 KJ, Total fat 66,1 g, Saturated fat 4,2 g, Protein 14,8 g, Carbohydrate 4,1 g, Sugar 1,1 g, Fiber 3,01 g, Sodium 10 g.

## PRODUCT

### 100% Sicilian pistachio, almond and hazelnut pestos

#### Pistachio pesto

Pistachio pesto by Sciara reinterprets a classic of Italian cuisine in typically Bronte terms. A versatile condiment for pasta dishes, bruschetta or delicious second courses. It can be used as a classic pesto, straight from the jar to the plate or to enrich it with fried onion, bacon and crème fraîche to create a delicious pistachio sauce. Simple and tasty ingredients make this homemade pesto: chopped pistachios, salt, oil, a pinch of pepper and nutmeg to make it tastier.

Ingredients: Pistachio (60%), sunflower oil, salt, pepper, nutmeg, dietary fiber.

Nutrition facts (per 100 g):

Calories 690 Kcal, Calories from fat 476 Kcal, Fat 69 g, Saturated fat 10,4 g, Carbohydrates 6,2 g, Sugar from carbohydrates 3,5 g, Proteins 11 g, Sodium 0,67 g.

Expiry: 18 months from production. Store in a cool and dry place. Once opened keep refrigerated and consume within a few days.

Gluten free.

#### Oro (gold) Pistachio Pesto

Oro Pistachio Pesto with extravirgin olive oil is a perfect dressing for those who love full and intense tastes.

Oro Pistachio Pesto di Pistacchio is a versatile and genuine dressing.

With this product you can realize the most varied courses, from appetizers to first courses and meat or fish main courses.

It can be used as a classic Pesto, to be added as it is to your dishes, or to be enriched as you like to prepare delicious sauces for your kitchen creations.

Tasty and simple ingredients make this artisanal Pesto simply unique: 60% of Pistachio, extravirgin olive oil and a pinch of salt.

Ingredients: Pistachio (60%), extravirgin olive oil, salt.

Nutrition facts (average values per 100 g):

Calories 684 Kcal/2845 KJ, Fat 68,5 g, saturated Fat 3,8 g, Total Carbohydrate 4,1 g sugars 2,3 g, fiber 4,7 g, Protein 10,5 g, Salt 0,67 g.

Expiry: 18 months from production.

Store in a cool and dry place. Once opened, use within a short time.

Possible presence of oil on the surface does not constitute alteration of the product, but natural process of separation.

Gluten free and lactose free.

#### Almond pesto

Almond pesto encloses the unique aroma and flavor of the best almonds. Fancy and all to enjoy, it's perfect to be matched with first courses, meat or fish second courses and everything that imagination suggests to you! Sciara Almond pesto is much more than the usual dressings: an artisanal product that will satisfy any fork, a product that makes the naturalness and authenticity its own philosophy. Bring the flavors of Sicily to your table and embellish your course with this exclusive pesto that will let you conquer even the most discerning palates.

Ingredients: Almond (60%), sunflower oil, salt, pepper, nutmeg and dietary fiber.

Nutrition facts (average values per 100 g):

Calories 715 Kcal/ 2947 KJ, Calories from fat 490 Kcal, Fat 68,6 g, Saturated fat 5,4 g, Carbohydrates 5,1 g, Sugar from carbohydrates 2,1 g, Proteins 13,7 g, Sodium 0,6 g.

Expiry: 18 months from production. Store in a cool and dry place.

Gluten free.

#### Hazelnut Pesto

A genuine and natural dressing from Sicily to your table, delicious and ready to eat! The scent and the special flavor of the best hazelnuts to match with your dishes and every cooking invention. Perfect to be matched with first courses, fish and meat second courses. Passion and nature make Sciara Hazelnut pesto great for taste and quality. An artisanal origin product that will delight even the most demanding palates, an absolutely genuine and natural dressing to embellish every meal.

Ingredients: Hazelnut (60%), sunflower oil, salt, pepper, nutmeg and dietary fiber.

Nutrition facts (average values per 100 g):

Calories 737 Kcal, Calories from fat 547 Kcal, Fat 74,2 g, Saturated fat 6,4 g, Carbohydrates 3,6 g, Sugar from carbohydrates 2 g, Proteins 8,6 g, Sodium 0,5 g.

Expiry: 18 months from production. Store in a cool and dry place.

Gluten free.

## PRODUCT

### Sicilian desserts: snacks, nougat, pan-brioche

#### Pistachio crunchy snack

Chopped pistachio, sugar and honey to taste together in an irresistible small crunchy sweet. Sealed in practical single-portion sachets, the Pistachio crunchy snack is presented in an elegant 10 pieces box. An ideal snack at any time of the day, perfect as end of a meal, the best taste if it is accompanied by an excellent "Passito di Sicilia" wine. It can be enjoyed in its simplicity or reinvented creating delicious matching with dessert and ice cream.

Ingredients: Pistachio (60%), sugar, glucose syrup, vegetable oil: sunfloweroil, honey, emulsifier: soy lecithin, cream833% fat), flavours (contain lactose).

Nutrition facts (per 100 g):

Calories 543 Kcal/2260 KJ, Calories from fat 208 Kcal, Fat 38,3 g, Saturated fat 10 g, Carbohydrates 34,6 g, Sugar from carbohydrates 32,5 g, Dietary fiber 4,6 g, Proteins 12,2 g, Sodium 0,005 g, Vitamin A 25 µg/100g, Vitamin C 1,1 mg./100 g, Iron 1,7 mg./100 g, Calcium 87 mg./100 g.

Expiry: 12 months from production. Store in a cool and dry place.

Gluten free

#### Pistachio nougat

Pistachio nougat is an exquisite sweet to taste in its simplicity. It's a delicious and versatile small sweet, which can be also easily used in cooking. If reduced in grain, it can be used to give flavor and a crisp note to desserts or it can be added to melted chocolate to create delicious and original chocolates. The nougat is also an excellent ingredient for smoothies, ice cream, frozen desserts and tiramisu. It can be, finally, also used to make biscuits, mousse and creams.

Ingredients: Pistachio (60%), honey, sugar, glucose syrup, egg whites, 2% wafer coverage: (potato starch, water, olive oil), natural flavor.

Nutrition facts (average values per 100 g):

Calories kcal 538/KJ 2238, Fat 35.5 g, Saturated fat 3.5 g, Carbohydrates 39.6 g, Sugar from carbohydrates 35.5 g, Proteins 11.7 g, Fiber 6.7 g, Sodium 0.010 g.

Expiry: 12 months from production. Store in a cool and dry place and away from light.

Gluten free.

#### Pan brioche with frosting and Pistachio-chips

Pan brioche with Pistachio by Sciara is an artisanal sweet made with natural leavening, covered with pistachio frosting and enriched inside by greedy pistacchio cubes.

Our Pistachio Pan brioche al Pistacchio does not contain raisins or candied citrus peel.

This bakery product has a soft and fragrant dough, that encloses pistachio-chips with a very intense flavour.

It's made by an artisanal manufacture and strictly with mother yeast.

Sciara Pan brioche does not contain preservatives or dyes.

Moreover, Sciara Pan brioche it's made precious by a delicious frosting made with whole grains of pistachio and grains of sugar.

This bakery product is perfect to be enjoyed at the end of any meal or to enrich your greedy breaks.

Sciara Pan brioche is also a great gift idea to which no pistachio lover will resist!

This artisanal product Questo prodotto artigianale reflects the canons of the best bakery products and it is then hand-wrapped with care to give you all the pleasure of the best artisan pastry creations.

Ingredients: Wheat flour, pistachio chips 13.3% (50% pistachio, sugar), butter, egg yolk, sugar, natural yeast, emulsifier: E420 sorbitol, honey, invert sugar, salt, emulsifier: E471 mono and diglycerides of fatty acids, milk powder, vanilla beans, flavorings.

Cover: pistachio frosting (sugar, egg white, pistachio19%, almond).

Net weight: 400 g

Nutritional values (average values per 100 g):

Calories 468 Kcal/1959 KJ, Fat 24.3 g, Saturated Fat 9.2 g, Total Carbohydrate 46.2 g, Sugars from

Carbohydrate 27.8 g, Protein 15.3 g, Dietary Fiber 1.5 g, Sodium 0.6 g.

Best before: 6 months from manufacture date.

Store in a cool and dry place.

## PRODUCT

### Sicilian desserts: panettone with Pistachio and Modica chocolate

Panettone with Pistachio and Modica Chocolate

ALL THE MASTERY OF THE PASTRY ARTISANS AND THE INTENSE TASTE OF UNIQUE PRODUCTS OF THE AREA

In this Panettone, Pistachio and Chocolate of Modica come together to create an exclusive and tasteful creation.

Delicious nuggets of Pistachio and Chocolate inside and a covering of Dark Chocolate with grains of Pistachio and Chocolate of Modica.

With this Panettone, you can enjoy the irresistible taste of Pistachio together with the uniqueness of Modica Chocolate, a very intense chocolate obtained with a special cold processing.

Our Panettone with Pistachio and Modica Chocolate is also to be filled to taste with the 60% Pistachio Cream included in the package, using the practical Spalmino, also included.

A strictly artisan product, soft and fragrant, with a completely natural leavening, free of colorants and preservatives.

Inside an elegant package you will find the Pistachio and Chocolate Panettone 750 grams, together with a jar of 60% Pistachio Cream of 190 grams and our practical Spalmino.

Ingredients: Panettone with Pistachio and Modica Chocolate (750 g): type 00 soft wheat flour, butter, fresh egg yolk, sugar, drops of pistachio (11.2%), natural yeast, drops of "Cioccolato di Modica IGP". (8%) [cocoa mass (55%), sugar], honey, invert sugar, salt, emulsifier: mono and diglycerides of fatty acids, flavourings.

Coating: dark chocolate (sugar, cocoa mass, cocoa butter, emulsifier: soy lecithin, vanilla extract), pistachio grains 5%, grains of "Cioccolato di Modica IGP". (5%) [cocoa paste (55%), sugar].

Pistachio cream (190 g): Pistachio (60%), sugar, non-hydrogenated vegetable oils and fats, skimmed milk powder, whey powder, emulsifier (soy lecithin), aroma (vanillin).

Usage tips:

The ideal is to place the Panettone with Pistachio and Modica Chocolate on a cake stand with foot, rather than on a flat plate. In this way, in fact, you will make it more scenic and easy to cut.

To make Panettone with Pistachio and Modica Chocolate really irresistible, warm it up for a few minutes before serving, you will be won over by the texture and fragrance that will be released.

Cut, then, the Panettone with Pistachio and Modica Chocolate directly at the table to have a pleasant scenic effect: use a long knife with a serrated blade, then move the slices with a cake shovel.

We also advise you to serve the Panettone with Pistachio and Modica Chocolate with the Pistachio Cream on a plate, lying the slice of Panettone and sprinkling it with Cream thanks to our Spalmino.

Nutrition Facts (average values per 100 g):

Calories 458 Kcal/1913 KJ, Fat 26.3 g, Saturated fat 10.3 g, Total carbohydrates 37.2 g, Carbohydrate sugar 20.4 g, Protein 16.8 g, Dietary fiber 2.6 g, Salt 0.6 g.

Expiration Date Panettone: 4 months from date of production.

Store in a cool and dry place.

Once opened, consume in a few days.

Expiration Date Cream: 18 months from the date of production.

Store in a cool and dry place.

The product will keep intact for up to 1 month after opening, provided that the above storage requirements are met.

Any presence of oil on the surface does not constitute alteration of the product, but a natural

separation process.

## PRODUCT

### Panettone cake with Pistachio Cream 100% vegetable

#### SCIARA PANETTONE GETS "ORO"!

With all the taste of pistachio, dark chocolate and 100% vegetable products.

Sciara milk free Christmas pistachio cake encloses all the simplicity and the goodness of pastry handmade creations.

It does not have any candies or fillings, it is ideal for those who love the simple cakes. Sciara "Oro" milk free Christmas pistachio cake has to be filled as you prefer with the "Oro" Pistachio Cream included in the box.

Sciara "Oro" Christmas pistachio cake is without milk or animal products, it is perfect for those who are lactose intolerant and for everyone who have chosen a vegan lifestyle.

A strictly artisan product, soft and fragrant, with a completely natural leavening, absolutely free of dyes and preservatives.

Inside an elegant box you will find the 500 gram vegan Pistachio cake, together with a jar of pistachio cream, also vegan, of 90 grams.

Sciara "Oro" Christmas cake, in fact, does not have ready fillings, which would require the use of preservatives or alcohol-based additives, but it is to be filled as desired thanks to the "Oro" Pistachio Cream jar included in the package.

Ingredients: Cake (500 g): Wheat flour, vegetable margarine (contains soy), sugar, natural yeast, invert sugar, salt, emulsifier: E471, vanilla berries, flavorings.

Cover: dark chocolate (sugar, cocoa paste, cocoa butter, emulsifier: E322 soy lecithin, natural vanilla flavor), chopped pistachio (5%).

Cream (90 g): Pistachio (50%), sugar, extravirgin olive oil.

Cake Nutritional values (average values for 100g of product):

Calories 395 Kcal/1652 KJ, Fat 21,7 g, Saturated Fat 10,8 g, Total Carbohydrate 44,8 g, Sugars 20,9 g, Protein 4,7 g, Dietary Fiber 1,1 g, Sodium 0,8 g.

Cream Nutritional values (average values for 100g of product):

Calories 565 Kcal/2351 KJ, Fat 36,7 g, Saturated Fat 4,3 g, Total Carbohydrate 44,2 g, Sugars 42,4 g, Protein 11,7 g, Sodium 0,2 g, Dietary Fiber 5,4 g.

Cake Expiry: 6 months from production. Store in a cool and dry place.

Cream Expiry: 18 months from production. Store in a cool and dry place. Once opened use it within a short time.

## PRODUCT

### Pistachio Panettone cake

Pistachio panettone by Sciara is an artisanal delicious cake created to offer all the taste of the best Pistachio. A totally handmade product, soft and fragrant, this Panettone cake (750 grams) contains all the simplicity and goodness of the best pastry creations. No candies or stuffings, it is made just with natural yeast, this Panettone is perfect for those who love the simple cakes. Sciara Panettone is available in an elegant box that contains also a 190 grams jar of Pistachio cream to be used for the filling.

Ingredients: Panettone (750 g): Wheat flour, butter, egg yolk, sugar, natural yeast, emulsifier: E420 (sorbitol), honey, invert sugar, salt, emulsifier: E471 (mono and diglycerides of fatty acids), skimmed milk powder, vanilla beans, aromas.

Cover: white chocolate (sugar, cocoa butter, milk powder, whey powder, emulsifier: soy lecithin, vanilla

extract), chopped pistachios 5%.

Cream (190 g): Pistachio (30%), sugar, vegetable oils (soybean oil, rapeseed, sunflower and corn in varying proportions) and non-hydrogenated fat (palm), skimmed milk powder, whey powder, emulsifier: soy lecithin, aroma (vanillin).

Nutrition facts Panettone (average values per 100 g):

Calories 416 Kcal/1739 KJ, Fat 24 g, Saturated fat 10,9 g, Total carbohydrates 42 g, Sugar from carbohydrates 20,9 g, Proteins 7,8 g, Dietary fiber 1 g, Sodium 0,6 g.

Nutrition facts Cream (average values per 100 g):

Calories 630 Kcal/2616 KJ, Calories from Fat 306 Kcal, Fat 48,6 g, Saturated fat 17 g, Total carbohydrates 40,4 g, Sugar from carbohydrates 40 g, Proteins 7,7 g, Sodium 0,2 g.

Expiry:

Panettone: 6 months from production. Store in a cool and dry place. Once opened consume within a few days.

Cream: 18 months from production. Store in a cool and dry place and away from light. Once opened keep refrigerated and consume within a few days.

## PRODUCT

### Panettone with Almond cream and Panettone with Hazelnut cream

Panettone with Almond cream

Sciara Almond Panettone is a soft handmade Panettone accompanied by a jar of Almond Cream. Inside an elegant package you will find our Almond Panettone, a homemade baked cake with a soft and fragrant dough, together with a 190 gram jar of our Almond Cream.

Our Almond Panettone is easy to fill inside and with your favourite amount of our Almond Cream. Sciara Almond Panettone is a delicious and soft handmade cake created to offer all the taste of the best almonds, crowned with a delicious white chocolate frosting and drops of dark chocolate. The Sciara Almond Panettone, made exclusively with sourdough, contains all the simplicity and goodness of handmade pastry creations.

Our Almond Panettone contains neither candied nor stuffed, ideal for those who love the simple Panettone.

To be filled at will with the almond cream included in the package.

Ingredients: Panettone (750 g): Wheat flour, butter, egg yolk, sugar, natural yeast, emulsifier: E420 (sorbitol), honey, invert sugar, salt, emulsifier: E471 (mono and diglycerides of fatty acids), skimmed milk powder, vanilla beans, aromas.

Cover: white chocolate (sugar, cocoa butter, milk powder, whey powder, emulsifier: soy lecithin, vanilla extract), chocolate drops (sugar, cocoa paste, cocoa butter, emulsifier: soy lecithin, natural vanilla flavor).

Cream (190 g): Almond (30%), sugar, vegetable oils (soybean oil, rapeseed, sunflower and corn in varying proportions) and non-hydrogenated fat (palm), skimmed milk powder, whey powder, emulsifier: soy lecithin, aroma (vanillin).

Nutritional characteristics Almond Panettone (average values per 100 g): Calories 416 Kcal/1739 KJ, Fats 24 g, Saturated Fats 10.9 g, Total Carbohydrates 42 g, Carbohydrate Sugars 20.9 g, Proteins 7.8 g, Dietary fibers 0.7 g, Salt 0.6 g.

Nutritional characteristics Almond Cream (average values per 100 g)

: Calories 620 Kcal/2575 KJ, Calories from fats 286 Kcal, Fats 46.2 g, Saturated fats 16.2 g, Total carbohydrates 42.8 g, Carbohydrate sugars 42.5 g, Proteins 8.1 g, Salt 0.2 g.

Panettone Expiry date: 4 months from the date of production. Store in a cool, dry place.



Once opened, consume quickly.

Cream Expiry date: 18 months from the date of production. Store in a cool, dry place. The product will keep intact for up to 1 month after opening, provided that the above storage requirements are met.

Panettone with Hazelnut cream

Sciara Hazelnut Panettone is a soft handmade Panettone accompanied by a jar of Hazelnut Cream.

Inside an elegant package you will find our Hazelnut Panettone, an artisan baked cake with a soft and fragrant dough, together with a 190-gram jar of our Hazelnut Cream.

The Sciara Hazelnut Panettone, made exclusively with sourdough, contains all the simplicity and goodness of handmade pastry creations.

Our Hazelnut Panettone has no candied or stuffed, ideal for those who love simple sweets, this Panettone is filled at will with the Hazelnut Cream included in the package.

The Panettone alla Nocciola Sciara is a delicious and soft handmade cake created to offer all the taste of the best Hazelnuts, crowned with a delicious white chocolate frosting and drops of dark chocolate.

Our Hazelnut Panettone is easy to fill inside and with your favourite quantity of our Hazelnut Cream.

Nutritional characteristics Hazelnut Panettone (average values per 100 g)

: Calories 416 Kcal/1739 KJ, Fats 24 g, Saturated Fats 10.9 g, Total Carbohydrates 42 g, Carbohydrate Sugars 20.9 g, Proteins 7.8 g, Dietary fibres 0.7 g, Salt 0.6 g.

Ingredients: Panettone (750 g): Wheat flour, butter, egg yolk, sugar, natural yeast, emulsifier: E420 (sorbitol), honey, invert sugar, salt, emulsifier: E471 (mono and diglycerides of fatty acids), skimmed milk powder, vanilla beans, aromas.

Cover: white chocolate (sugar, cocoa butter, milk powder, whey powder, emulsifier: soy lecithin, vanilla extract), chocolate drops (sugar, cocoa paste, cocoa butter, emulsifier: soy lecithin, natural vanilla flavor).

Cream (190 g): Hazelnut (30%), sugar, vegetable oils (soybean oil, rapeseed, sunflower and corn in varying proportions) and non-hydrogenated fat (palm), skimmed milk powder, whey powder, emulsifier: soy lecithin, aroma (vanillin).

Nutritional characteristics Hazelnut Cream (average values per 100 g): Calories 624 Kcal/2591 KJ, Calories from fats 296 Kcal, Fats 47.5 g, Saturated fats 16.6 g, Carbohydrates 42.8 g, Carbohydrate sugars 42.1 g, Proteins 6.2 g, Salt 0.2 g.

Panettone Expiry date: 4 months from the date of production. Store in a cool, dry place.

Once opened, consume quickly.

Cream Expiry date: 18 months from the date of production. Store in a cool, dry place. The product will keep intact for up to 1 month after opening, provided that the above storage requirements are met.

## PRODUCT

### Vegan Colomba (Easter cake) with Pistachio cream and extra virgin olive oil

Milk free Colomba, made with natural yeast, without dyes either preservatives. Discover all the taste of Pistachio, of dark chocolate and 100% of vegetable ingredients.

Milk free Colomba "Oro" encloses all the simplicity and goodness of pastry handmade creations. Sciara milk free Easter cake is to fill ad lib with Pistachio Cream included, also milk-free and 100% vegan.

"Oro" Easter cake is perfect perfetta for those who are lactose intolerant or for those who have chosen a vegan lifestyle. A strictly artisan product, soft and fragrant, with a completely natural leavening, absolutely free of dyes and preservatives. Our vegan Pistachio "Colomba", weighing 500 grams, is accompanied by a jar of Pistachio Cream, also vegan, of 90 grams.

"Oro" Pistachio Colomba, in fact, does not have any ready fillings, which would require the use of preservatives or alcohol-based additives, but it's to fill ad lib thanks to the jar of "Oro" Pistachio Cream included.

Ingredients: Colomba (500 g): Wheat flour, vegetable margarine (contains soy), sugar, natural yeast,

invert sugar, salt, emulsifier: E471, vanilla berries, flavorings.

Cover: dark chocolate (sugar, cocoa paste, cocoa butter, emulsifier: E322 soy lecithin, natural vanilla flavor), chopped pistachio (5%).

Cream (90 g): Pistachio (50%), sugar, extravirgin olive oil.

Colomba Nutritional values (average values for 100g of product): Calories 395 Kcal/1652 KJ, Fat 21,7 g, Saturated Fat 10,8 g, Total Carbohydrate 44,8 g, Sugars 20,9 g, Protein 4,7 g, Dietary Fiber 1,1 g, Sodium 0,8 g. Cream Nutritional values (average values for 100g of product): Calories 565 Kcal/2351 KJ, Fat 36,7 g, Saturated Fat 4,3 g, Total Carbohydrate 44,2 g, Sugars 42,4 g, Protein 11,7 g, Sodium 0,2 g, Dietary Fiber 5,4 g. Colomba Expiry: 6 months from production. Store in a cool and dry place. Cream Expiry: 18 months from production. Store in a cool and dry place. Once opened use it within a short time.

## PRODUCT

### Pistachio Colomba (Easter Cake) With Cream

Pistachio Easter cake "Colomba" is the result of a natural leavening and a purely homemade making. Far from industrial products, the pistachio Colomba by Sciara does not contain any preservative or dye and that is why it is left to you the pleasure of stuffing the Easter cake to your liking with Pistachio cream. The frosting, then, crowns this sweet creation with the taste of the delicious pistachio grains.

Ingredients:

Easter Cake:

wheat flour, butter, egg yolk, sugar, milk powder, natural yeast, emulsifier: E420 (sorbitol), honey, inverted sugar, salt, emulsifier: E471 (mono and diglycerides of fatty acids), skimmed milk powder, vanilla berries, aromas.

Covering: white chocolate (sugar, cocoa butter, milk powder, milk whey powder, emulsifier: soylecithin , vanilla extract), pistachio grain (5%)

Pistachio Cream:

pistachio (30%), sugar, non-hydrogenated vegetable oils and fats, milk powder, milk whey powder, emulsifier: soy lecithin, flavouring (vanillin).

Colomba – Nutritional characteristics per 100g:

Calories 416 Kcal / 1739 KJ, Fat 24 g, Saturated fatty acids 10.9 g, Total carbohydrates 42 g of which sugars 20.9 g, Proteins 7.8 g, Dietary fibers 0.7 g, Salt 0.6 g.

Cream – Nutritional characteristics per 100g:

Calories 630 Kcal / 2616 KJ, Calories from Lipids 306 Kcal, Lipids 48.6 g, Saturated Fat 17 g, Total Carbohydrates 40.4 g of which sugars 40 g, Proteins 7.7 g, Salt 0.2 g.

Dove Expiration: 6 months from the production date.

Keep in a cold and dry place. Once opened, consume quickly.

Cream Expiration: 18 months from the production date.

Keep in a cold and dry place. Once opened, consume quickly.

## PRODUCT

### Sicilian pistachio spreadable creams

100% Pistachio Cream

100% Pistachio Cream. No sugar or salt, just pistachio!

Our 100% Pistachio Cream without sugar contains neither sugar nor salt.

From harvesting to packaging, 100% Pistachio Cream without sugar keeps all the peculiarities of pistachio intact. In fact, no additives are used in the manufacturing process.

The Pistachio used for our 100% Sugarless Pistachio Cream is lightly toasted and then ground so finely that it becomes a creamy paste that contains all the intense taste.

How to use Pistachio Cream:

Also known as Pure Pistachio Paste, you can use our 100% Pistachio Cream without sugar as a simple spreadable cream to enrich your breakfast and recharge your energy by spreading it on slices of bread, crepes or toast.

The 100% Pistachio Cream without sugar, thanks to its neutral taste, can also be used in the kitchen and pastry to make both sweet and savoury dishes.

For example, with our 100% Pistachio Cream without sugar in a 90-gram jar you can easily and quickly make up to 1 kg of Pistachio Ice Cream!

With 100% Pistachio Cream without sugar you can also give taste to all your creations, both sweet and savoury, with the certainty of a natural and artisanal product.

Nutritional characteristics (average values per 100 g):

Calories 621 Kcal/2577 KJ, Fat 47 g, Saturated fats 2.91 g, Carbohydrates 29.3 g, Sugars 4.92 g, Protein 15.2 g, Fiber 8.5 g, Salt 0.002 g.

Expiry date: 24 months from the production date.

Store in a cool, dry place.

The product will keep intact for up to 3 months after opening, provided the above storage requirements are met.

Any presence of oil on the surface does not constitute alteration of the product, but a natural separation process.

Gluten-free, milk-free and sugar-free.

60% Pistachio cream

Our Pistachio Cream is a spreadable cream without preservatives or colorants, containing 60% of pure Pistachio.

An intense taste and the very natural color of pistachio characterize this sweet spreadable cream.

Our 60% Pistachio Cream is ideal at any time of day, at breakfast or snack for a full of taste and energy, but also at the end of the meal, as it is or to use as a cream to stuff your desserts.

Ingredients: Pistachio (60%), sugar, non-hydrogenated vegetable oils and fats, skimmed milk powder, whey powder, emulsifier (soy lecithin), aroma (vanillin).

How to use Pistachio Cream:

Pistachio Cream Sciara is excellent on bread and perfect for filling cakes, crepes and for breakfast full of taste!

Our Pistachio Cream is a small and delicious Sicilian jewel able to embellish every snack or delight every end of a meal.

Ready, practical and spreadable, Pistachio Cream Sciara is a must-have product for every Pistachio lover: handmade quality, unique and irresistible taste!

Gluten free.

30% Pistachio cream

Our delicious and delicate Pistachio Cream is the result of an artisan production. Our Pistachio Cream is a spreadable cream without preservatives or colorants, containing 30% pure Pistachio.

How to use the Pistachio Cream:

The Pistachio Cream Sciara is great on bread and perfect for stuffing cakes, crepes and breakfasts full of taste!

Our Pistachio Cream is a small and delicious Sicilian jewel able to embellish every snack or delight every end of the meal.

Ready, practical and spreadable, it is an essential product for every Pistachio lover: artisan quality, unique and irresistible taste!

Ingredients: Pistachio (30%), sugar, oils (soybean oil, rapeseed, sunflower and corn in varying

proportions) and non-hydrogenated vegetable fat (palm), skimmed milk powder, whey powder, emulsifier (soy lecithin), flavouring (vanillin).

Nutritional characteristics (average values per 100 g):

Calories 609 Kcal/2529 KJ, Fat 46 g, Saturated fat 9.8 g, Carbohydrates 38 g, Sugars 37 g, Protein 8.9 g, Fibre 3.7 g, Salt 0.18 g.

Gluten free

Expiry date:

18 months from the date of production.

Store in a cool, dry place. The product will keep intact for up to 1 month after opening, provided that the above storage requirements are met.

The presence of oil on the surface is not an alteration of the product, but a natural process of separation.

Gluten free.

Lactose free Pistachio cream

Lactose free Pistachio cream made with the combination of only three simple and top quality ingredients. Pistachio, Olive oil and Sugar make this cream an essential product for anyone who loves a healthy and genuine life, while not giving up the pleasure of flavor.

With flavor and color 100% natural "Oro" Cream is Lactose- free, gluten-free, palm oil-free and without any natural or artificial colourings. This spreadable cream is ideal for a sweet break every moment of the day

Ingredients: Pistachio (50%), sugar, olive oil.

Nutritional values (average values for 100g of product):

Calories 565 Kcal/2351 KJ, Fat 36.7 g, Saturated fat 4.3 g, Total carbohydrate 44.2 g, Sugars from carbohydrate 42.4 g, Protein 11.7 g, Dietary fiber 5.4 g, Sodium 0.2 g.

Expiry: 12 months from production. Store in a cool and dry place.

## PRODUCT

### Sicilian Almond spreadable creams

100% Almond Cream

The quality of this 100% Almond Cream without sugar is guaranteed by the totally artisan workmanship and the use of only selected almonds.

With the 100% Almond Cream without sugar from Sciara you can stuff cakes, sweets and crepes or enrich slices of bread, simple or toasted, to enjoy a delicious moment of pleasure.

This 100% Almond Cream without sugar, gluten free and lactose free, is a delicious way to benefit from all the properties of Almond: high nutritional value, vitamins A, B, E, minerals such as calcium, iron, potassium, phosphorus and polyunsaturated fatty acids.

Ingredients: Selected peeled almonds (100%), natural aroma.

How to use Pistachio Cream:

The Cream of Pistachio Sciara is excellent on bread and perfect for filling cakes, crepes and for breakfast full of taste! Our Pistachio Cream is a small and delicious Sicilian jewel capable of embellishing every snack or delighting every end of a meal.

Ready, practical and spreadable, the Cream of Pistachio Sciara is a must-have product for every Pistachio lover: handmade quality, unique and irresistible taste!

Nutritional characteristics (average values per 100 g):

Calories 682 Kcal/2850 KJ, Fats 57.4 g, Saturated fats 2.93 g, Carbohydrates 21 g, Sugars 3.36 g, Protein 20.3 g, Fibre 12.7 g, Salt 0.015 g.

Expiry date: 24 months from the date of production.

Store in a cool and dry place.

The product will keep intact for up to 3 months after opening, provided that the above storage requirements are met.

Any presence of oil on the surface does not constitute alteration of the product, but a natural separation process.

Gluten free

#### 30% Almond cream

Almond cream can be used to fill cakes, pastries and crepes, or enrich slices of bread, plain or toasted, to enjoy a delicious moment of pleasure. A luscious way to benefit from all the properties of Almond: high nutrient value, vitamins A, B, E, minerals such as calcium, iron, potassium, phosphorus and polyunsaturated fatty acids. Sciara Almond Cream is obtained using of the best Sicilian almonds, peeled and lightly toasted. The quality of this cream is guaranteed by the totally craftsmanship and the use of only natural ingredients.

Ingredients: Almond (30%), sugar, vegetable oils (soybean oil, rapeseed, sunflower and corn in varying proportions) and non-hydrogenated fat (palm), milk powder, whey powder, emulsifier: soy lecithin, flavor (vanillin).

Nutrition facts (average values per 100 g):

Calories 620 Kcal/2575 KJ, Calories from fat 286 Kcal, Fat 46,2 g, Saturated fat 16,2 g, Total carbohydrates 42,8 g, Sugar from carbohydrates 42,5 g, Proteins 8,1 g, Sodium 0,2 g.

Expiry: 18 months from production. Store in a cool and dry place.

Gluten free

## PRODUCT

### Sicilian hazelnut spreadable creams

#### 100% Hazelnut cream

The 100% Sugar Free Hazelnut Cream of Sciara is a handmade specialty that contains 100% Italian Hazelnuts, ideal to enrich your breakfast or finish every meal with all the sweetness of Hazelnut. Our 100% Sugar Free Hazelnut Cream is a creative and original way to include dried fruit in your recipes and small culinary inventions. Intense flavor and color characterize our 100% Hazelnut Cream without sugar, free of additives and colorants, 100% natural.

How to use Pistachio Cream:

The 100% Hazelnut Cream without sugar is a spreadable handmade cream, the ingredient that gives an extra touch to your recipes and your table.

Wertvolle Haselnüsse zum Verteilen auf Zwieback oder als Beilage zu Ihren süßesten Kreationen: cakes, biscuits, crepes and much more. Also known as Hazelnut Paste, this cream is ideal to make the classic Hazelnut Gelato, but it is also excellent to enrich creams, cakes and biscuits.

Ingredients: Hazelnuts (100%).

Nutritional characteristics (average values per 100 g):

Calories 678 Kcal/2804 KJ, Fat 66.1 g, Saturated fats 4.2 g, Carbohydrates 4.1 g, Sugars 1.1 g, Protein 14.8 g, Fibre 3.01 g, Salt 0.01 g.

Expiry date: 24 months from the date of production.

Store in a cool, dry place.

The product will keep intact for up to 3 months after opening, provided the above storage requirements are met.

Any presence of oil on the surface does not constitute alteration of the product, but a natural separation process.

#### 30% Hazelnut cream

Artisanal and quality Hazelnut spread, the ingredient that gives a special touch to your recipes and your table. Dried fruit has never been so good! Precious hazelnuts to spread on bread, on crackers or to

accompany your sweetest creations: cakes, cookies, crepes and much more. An artisanal specialty to make every breakfast better and to end each meal with all the sweetness of hazelnut. A creative and original way to put the nuts in your recipes and in your small culinary inventions.

Ingredients: Hazelnut (30%), sugar, vegetable oils (soybean oil, rapeseed, sunflower and corn in varying proportions) and non-hydrogenated fat (palm), milk powder, whey powder, emulsifier: soy lecithin, flavor (vanillin).

Nutrition facts (per 100 g):

Calories 624 Kcal, Calories from fat 296 Kcal, Fat 47,5 g, Saturated fat 16,6 g, Carbohydrates 42,8 g, Sugar from carbohydrates 42,1 g, Proteins 6,2 g, Sodium 0,2 g.

Expiry: 18 months from production. Store in a cool and dry place.

Gluten free

# Service

## Association/Agency

Country	Italy
City	Siracusa
Street	ss 114 n° 58
Web	<a href="http://www.servicesrl.online">http://www.servicesrl.online</a>

## Contact

Name	giorgio Ottaviano
Role	Project Manager



## Description

Love for the land, respect for nature for a product to be proud of. Production and marketing of all the excellent products that I identify during my travels in Sicily

## Areas of Activity

- Alcoholic beverages
- Private label/OEM
- Health & Wellbeing

## Marketplace Opportunities

### PARTNERSHIP

#### Infusions of hemp flowers and natural flavors

Distribution of our products in Japan

### PRODUCT

#### Infusions of hemp flowers and natural flavors

Liquor and homemade infusions obtained with the hydroalcoholic infusion technique and the use of a few simple ingredients,

The goal is to combine the citrus aroma of the natural hemp inflorescences that blend with it in a perfect balance between flavor, intensity, alcohol and pleasure.

The hemp inflorescences are never alone, because with them in infusion there are also the aromas given by fresh fruit.

# SICIL ACQUE MINERALI SRL

## Producer

Country Italy  
City MODICA  
Street CONTRADA SANTA MARIA ZAPPULLA SN  
Web <http://WWW.ACQUASANTAMARIA.IT>



## Contact

Name Daniele Frasca  
Role Responsabile qualita'

## Description

PRODUCER OF NATURAL MINERAL WATER

## Areas of Activity

- Water
- Diet-, children-, health-food
- Private labels

## Marketplace Opportunities

### PRODUCT

### ULTRAPURE NATURAL MINERAL WATER

Santa Maria low mineral content water flows from a spring in the heart of the Modican territory, in the furthest part of south-eastern Sicily.

Every natural mineral water is unique: along the underground path, which may take decades to pass, the water comes into contact with the rocks, as though they left their distinct fingerprint upon it.

Our Certifications:

ISO 9001  
ISO 14001  
IFS FOOD  
EQM  
IMS

Contact: [INFO@ACQUASANTAMARIA.IT](mailto:INFO@ACQUASANTAMARIA.IT)



# SICILIAN FACTORY DI SIRACUSA CALOGERO

## Producer

Country	Italy
City	VILLALBA
Street	VIA G. MELI, 28
Web	<a href="http://sicilianfactory.com/">http://sicilianfactory.com/</a>



## Contact

Name	CALOGERO SIRACUSA
Role	BUSINESS OWNER



## Description

Sicilian Factory is a young, dynamic and modern company closely linked to the tradition and flavors of the Sicilian territory.

The company was born from the entrepreneurial initiative of Calogero Siracusa, flanked by a team of qualified people with twenty years of experience in the Gourmet sector.

Located in Villalba, in the heart of Sicily, Sicilian Factory specializes in jams and extra citrus jams and other typical Sicilian fruits. Immediately, thanks to its success, it has expanded its range alongside other quality products, such as the line of spreadable creams (pistachio, almond and hazelnut), honey and pistachio pesto.

Sicilian Factory offers products with a high culinary profile, based on the concept of "clean label" - it does not introduce any foreign chemical ingredients, only the best selection of Sicilian fresh fruit to preserve the authentic aromas and flavors of the Sicilian territory;

A company attentive to consumer needs and sensitive to the values of bio-diversity and eco-sustainability.

"We particularly care about the environment but above all who lives it".

## Areas of Activity

- Confectionery, Chocolate, Jams
- Delicatessen, specialties, dry food, Snacks
- Gluten free
- Gourmet Food
- Honey
- Canned food, Preserved

## Marketplace Opportunities

### PRODUCT

### Sicilian Blood Orange Marmalade

Sicilian Blood Orange Marmalade prepared with selected seasonal fruit, manually peeled and cooked

at low temperature to maintain the organoleptic properties unaltered. The Sicilian Factory gourmet jam dedicated to taste lovers stands out from the others and we explain why: it is prepared according to an exclusive recipe in which blood oranges, sanguinello varieties, rich in vitamin C, are sweetened with brown sugar.

We use very high percentages of fruit without adding Pectin, citric acid, ascorbic acid, flavors, dyes, preservatives.

Gluten free.

Ingredients: Sicilian Blood orange, cane sugar.

Fruit used for 100g of product 90g

Allergens: ABSENT - NO GMO

Any color browning, due to the absence of antioxidants, is synonymous with product quality and authenticity.

## PRODUCT

### MARMALADE MANDARIN

Mandarin Marmalade prepared with selected Sicilian seasonal fruit, manually peeled and cooked at low temperature to maintain the organoleptic properties unaltered. The Sicilian Factory gourmet jam dedicated to lovers of taste stands out from the others and we explain why: it is prepared according to an exclusive recipe in which Mandarins (in very high quantities) are sweetened with cane sugar.

Mandarins rich in vitamins C, B and A, in fiber and carotene, have a substantial percentage of iron, magnesium and folic acid, have remarkable therapeutic properties.

We use very high percentages of fruit without adding Pectin, citric acid, ascorbic acid, flavors, dyes, preservatives.

Gluten free.

Ingredients: Sicilian Mandarin, cane sugar.

Fruit used for 100g of product 140g

Allergens: ABSENT

NO GMO

Any color browning, due to the absence of antioxidants, is synonymous with product quality and authenticity.

## PRODUCT

### PISTACHIO CREAM - OPERA DI PISTACCHIO

Opera di Pistacchio is a cream prepared with 30% of selected Sicilian pistachios, simply sweetened with cane sugar, delicate and exquisite, excellent for spreading or filling, perfect at any time of the day for both adults and children. "Pistachio Opera" is an unmistakable cream for taste and creaminess, it is a work that represents a gift for the palate and an act of love for oneself. Compared to other creams, ours is produced without palm oil generally used. We care to be particularly attentive to the health of the people who choose us and to respect the environment. It also does not contain lactose and milk proteins and is also designed for those with special dietary needs, both intolerances and for a vegan lifestyle. It does not contain hydrogenated fats, lecithin and / or other emulsifiers, dyes, flavors, soybeans. It does not contain gluten.

The guiding principles in our productions have always been: authenticity, craftsmanship and

naturalness.

#### PRODUCT

### ITALIAN HONEY

#### ITALIAN HONEY:

- 10 varieties mainly coming from the Sicilian territory.
- COLD CENTRIFUGATION No heat treatment is used to keep the organoleptic characteristics and nutritional properties intact.
- HARVEST AREAS careful selection of the harvest areas with honeycombs positioned in uncontaminated environments.

#### PRODUCT

### PISTACHIO PESTO

- PISTACHIO 60% Traditional recipe and craftsmanship in Bronte, with selected first choice Pistachio.
- WITH NO ADDED CHEMICAL ADDITIVES: We do not use preservatives, flavorings, food colorings and any other foreign ingredients.
- GLUTEN FREE prepared with pistachio and sunflower oil, the pesto is naturally gluten-free.
- VEGAN

# Sicindustria

## Organisation

Country

City

Street

## Contact

Name            Antonia Benigno

Role             Owner



## Description

# sicindustria

## Other

Country Italy  
City palermo  
Street VIA A. VOLTA,44  
Web <http://www.sicindustria.eu>

## Contact

Name iole candido  
Role international affair unit

## Description

%%%%%%%%%%

## Areas of Activity

- Gluten free

# Soc. Agr. Paul-Bricius & Co. S.r.l.

## Producer

Country	Italy
City	Vittoria
Street	VIA DUCA D'AOSTA, N. 16/18
Web	<a href="http://www.paulbricius.com/english.html">http://www.paulbricius.com/english.html</a>

*Paul-Bricius*  
*il Birrificio più antico di Sicilia*

## Contact

Name	Luca Traina
Role	Export Manager



## Description

The company Paul-Bricius & Co. S.r.l. was founded in 2004 in Vittoria in the province of Ragusa, as a craft microbrewery with the aim of bringing to market a beer with a more refined and natural taste. grows the barley in its lands for beer production.

Paul Bricius beer in fact comes from raw materials grown directly by the company which therefore guarantees the absence of mycotoxins.

## Areas of Activity

- Beer

## Marketplace Opportunities

### PRODUCT

#### Special Ale - 6.5% vol. (bottle 330 ml, 750 ml)

Beer whit a color gold orange with slight haze from fermentation, rich lather and stops; It is characterized by complex and elegant aromas of light honey, chamomile, wheat, citrus fruits and resins with good durability.

In the mouth a little bitter pronounced albeit late, little contrasts the sweetness of citrus.

In the bitter aftertaste and fruity follow long without ever prevail over one another, an evolution of scents that are intense, pleasing and long on the palate.

Serving suggestions: beer throughout the meal with a preference for appetizers, stuffed pizzas and delicate dishes.

### PRODUCT

#### GOLD GREEN - Session IPA 4,5 vol. (bottle 330 ml)

Beer with a color pale yellow brewed with barley grown in hilly soils with a light body, medium hopped and slightly spicy with citrus aromas that liberate middle-eastern scents and atmospheres.

A light, refreshing beer with a balanced aroma and low alcohol content. Drinkable and refreshing.

At the nose shows notes of acacia honey and oriental spices.

It's a session beer, a beer to drink in a single session, which can be drunk on several occasions and which slips away, leaving the mouth clean and ready for the next drink without its presence becoming invasive, both physically and mentally .

Serving suggestions: beer for all occasions, capable of expressing its best even if drunk alone.

#### PRODUCT

### RED STRONG ALE - 7% vol. (bottle 330 ml, 750 ml)

Excellent interpretation of a strong beer and amber, not far from a conception belgian, but deeply marked by territory with a slightly hazy appearance, with a very thin and imperceptible perlage, the foam is dense.

Olfaction full of fruity, with ripe plum, caramel and cocoa that are accompanied themselves in the mouth at good notes of liqueur combined with hints of floral and herbaceous.

Serving suggestions: smoked meats, cheeses, game, stews, dry desserts or almond paste.

#### PRODUCT

### 'MPARDIST ALE - Barley wine 11% vol. (bottle 330 ml)

It is a beer produced with the Maris Otter malt and English hops, wisely managed with italian style by our master brewer Fabrizio Traina, into our "self-built" brewing plant and produced according with a archaic method. The color was obtained with extended cooking of the must direct fire, matured for long time in refinement vats with last fermentation in bottle.

The 'MPARDIST ALE becomes better more aged, as the seasons alternance exalts its properties. It's a late evening meditation beer, sweet with bitter aftertaste, dry, structured, elegant, heavy alcoholic, that combines the tastes of seasoned cheeses, meat dishes, almond sweets and bitter chocolate.

A "must have" beer in your own wine cellar.

Produced in 4554 numbered bottles of 33 cl capacity, it has a maturity of 30 years. Suggested serving temperature 12 - 13 °C into very large goblet.

Serving suggestions: appetizers of cold cuts and aged cheeses, main dishes with red and white meat, almond and pistachio desserts, dark chocolate and sicilian sweets.

#### PRODUCT

### SPECIAL GRAPE ALE - 7,5% vol. - Seasonal specialities. (bottle 750 ml)

It 's a beer brewed with an exclusive method craft brew doing together 1/3 of red grape juice and 2/3 of barley.

It's a beer gained a long in vats before of the second fermentation in the bottle; this process takes to get a particular product, in which are mixed in a harmonious and elegant aromas and flavors originals.

Serving suggestions: freshness and slight acidity makes it combined with aged cheese, meat fat and especially to all the sausages.

# Società Agricola Carbona

## Producer

Country	Italy
City	Castelvetrano
Street	Contrada Strasatto
Web	<a href="http://www.agriturismocarbona.it">http://www.agriturismocarbona.it</a>

## Contact

Name	Vito Di Benedetto
Role	owner



## Description

Carbona agricultural company srl has been operating in the agricultural sector for 30 years, among the many crops, such as grapes, almond, wheat, vegetables, the largest is NOCELLARA olives from which we get the EVO Incoronati dop oil.

## Areas of Activity

- Fruit & Vegetable juices
- Wine

## Marketplace Opportunities

### PRODUCT

#### Extra Virgin Olive Oil "Incoronati"

'Incoronati extra virgin olive oil is produced in the Belice Valley, an area recognized as a D.O.P. The local oils, deriving from the indigenous variety "Nocellara del Belice", were renowned even before the Norman era, when they used to consecrate the canteens and anoint the right forearm of the kings during the coronation. The olives dedicated to the production of Incoronati oil are handpicked by the plant and after a careful selection of the best cold-pressed drupes within the following 24h. The result is an excellent oil, with an intense green color and a full and fruity aroma. Incoronati oil has a balance of nutritional components and organoleptic qualities that are kept unchanged thanks to natural settling and subsequent storage in dark glass bottles, capable of awakening the memory of ancient and genuine flavors of Mediterranean cuisine.



# Societa agricola Giardini del Mediterraneo srl

## Producer

Country	Italy
City	RAGUSA
Street	Contrada Cerasella, snc
Web	<a href="http://www.giardinidelmediterraneo.it">http://www.giardinidelmediterraneo.it</a>



## Contact

Name	Antonio Megna
Role	General Manager



## Description

Our company is an innovative startup specialized in the production of KIT of Organic ingredients for the preparation of traditional Sicilian recipes.

## Areas of Activity

- Organic products
- Ready-made dishes/food to go
- Olive Oil
- Canned food, Preserved
- Gourmet Food

## Marketplace Opportunities

### PRODUCT

#### PASTA ALLA NORMA - KIT BIO

It is the Sicilian recipe par excellence appreciated all over the world. This recipe has as its basic ingredient the short pasta (rigatoni), the cherry tomato sauce and the aubergines fried in extra virgin olive oil flavored with basil and to finish the salted ricotta which is supplied in a mignon version suitable to be fully consumed for the portions provided

Our KIT consists of all the ingredients necessary to make the portions with the right doses, in a simple way and in no time.

### PRODUCT

#### BUSIATE ALLA TRAPANESE - KIT BIO

History tells that "l'agghia pistata" (pounded garlic), basic ingredient of Pesto alla Trapanese, made with fresh and raw ingredients, comes from the inhabitants of Genoa who, coming from the Far East with their ships, docked at the port of Trapani.

The inhabitants of Trapani added what Sicily offered: almonds, tomatoes, basil and extra virgin olive oil seasoned the busiate (the pasta format that best matches the Trapani pesto), whose flavors and colors are strong as strong and colorful is Sicily and its people. It is a dish strongly linked to the territory and its population, a symbol of an identity which, like a flag, flies over the history of this ancient territory, considered one of the most beautiful in the world with mills, salt marshes, beams, towers, ports, a mix of cultures , religions, knowledge and flavors, which have always coexisted.

A dish that is a set of territory, food, knowledge of places, sea, salt, cultural identity, and for this, it must be loved, respected, made known and bequeathed to future generations.

#### PRODUCT

### SPAGHETTI ALLA EOLIANA - KIT BIO

The scent and flavor of the Aeolian islands and the Mediterranean. A fragrance that comes directly from nature. The recipe for Aeolian Spaghetti contains flavors and history. The products to make it: olives, capers, oregano, garlic, chilli and datterino tomatoes are made from the earth, simple but rich in taste.

It is not just any dish, at every bite we rediscover the authenticity and importance of popular maritime and peasant traditions.

#### PARTNERSHIP

### Introduction and marketing KIT of Italian recipes

Our idea is to create a partnership that allows us to design an adequate packaging - even single-dose - for commercial needs in Japan and for sale with vending machines or door to door. Subsequently, the partner will have to think about the launch of the products in Japan and their exclusive marketing

#### PARTNERSHIP

### Distribution BIO KIT for detail and HORECA

The partner must be an importer and distributor at retail (gourmet) and / or Ho.Re.Ca.

We are looking for a partner who is interested in the project to also develop new recipes based on the most requested tastes.

#### PARTNERSHIP

### Development of fast tasting centers for Italian dishes

Our idea is to provide a tasting center layout where the dishes are prepared in 2 minutes in front of the customer and where it is also possible to taste up to 3 mini portions (trio) in a single dish (Mac Donald type catering)

# Società Agricola Viridaria s.a.s. di Pupillo Carmela

## Producer

Country	Italy
City	Siracusa
Street	C.da Targia snc
Web	<a href="http://cantinepupillo.it">http://cantinepupillo.it</a>



## Contact

Name	Carmela Pupillo
Role	Owner



## Description

We produce fine Moscato wines, dry, sparkling and sweet, since the '80s and with the most modern production techniques. In the '00s we expanded our vineyards with other indigenous grapes, the white Catarratto and the red Nero d'Avola, achieving new heights for the company and for the Siracusa Doc.

## Areas of Activity

- Wine

## Marketplace Opportunities

### PRODUCT

#### Cyane

The famous nymph story from the Greek mythology gives the name to a unique wine: Cyane, a fabulous dry Moscato perfect for any dishes, tasting dry and soft, with a lingering persistence. The nose is intense and aromatic, floral and fruity.

### PRODUCT

#### Targetta

The Dionysian walls surrounding Pupillo farm were built by King Dionysus between 402 A.C. and 397 A.C. They protected the ancient town of Siracusa joining at the Erurialo Castle. The soil below, rich in limestone and volcanic rocks, revealed to be extremely suitable for the new grape: Catarratto lucido. Straw concentrated yellow, the nose is fine with hints of orange blossom, golden apple and peach, slightly mineral. The taste is dry, savory and fresh.

## PRODUCT

### Vignazza delle Monache

From a new vineyard planted on volcanic soil, in the highest area of the company once known as Vignazza delle Monache, comes this Nero d'Avola rosè. Strong in character but extremely versatile in food matching. Pink in color, the nose is full of cherries and berries, while the taste is fine and balanced.

## PRODUCT

### Podere 27

From our Podere 27 is born the homonymous sparkling wine, Classic Method, brut nature. The pale yellow color accompani a fine and continuous perlage. The nose is varietal, fragrant and floral. Delicately dry, fine and harmonious, fresh and savory.

## PRODUCT

### Pollio

A real challenge for those who are curious to taste a natural slightly sweet Moscato, fresh in its low alcoholic and sugar contents. Crystal clear yellow color, the nose is aromatic, floral and gently citrusy.

## PRODUCT

### Re Federico

100% Nero d'Avola, indigenous grape from East Sicilian coast. The vineyard extends between the Dionysian walls and the Ionian sea, giving off a combine of scents perfectly describing the Siracusa area terroir: fine and persistent with red fruits hints, vanilla and floral background. The taste is smooth, well-balanced and reveals good structure and pleasant charm.

## PRODUCT

### Baronessa di Canseria

The noble ancestress who inspired the love for our land gives the name to this wine, produced with pure Cabernet Sauvignon grapes from the lavic vineyard named Senie. Ruby red in color, the nose is complex and penetrating with a fresh scent of green pepper, slight notes of black cherry, cinchona root and leather. The taste is full-bodied, persistent and warm, soft and harmonious tannin with vanilla bouquet.

## PRODUCT

### Solacium

A naturally sweet white wine, made with a late harvest. Solacium is produced at a cross road of Mediterranean sea-breezes. This special terroir gives this wine a distinguished personality and intense, persistent flavour. Golden yellow in color, to the nose the aroma is spicy, full and ethereal with hints of apricot jam, honey, candied orange, white flowers, vanilla and cinnamon.

# SOCIETA' AGRICOLA PISCIOTTA SRLS

## Producer

Country	Italy
City	CAMPOBELLO DI MAZARA
Street	VIA UMBERTO I, 112/A
Web	<a href="http://www.agricolapisciotta.it">http://www.agricolapisciotta.it</a>



## Contact

Name	DORIANA CIRAVOLO
Role	export manager



## Description

We produce the (local) autochthonous Nocellara del Belice Olives DOP (Protected Denomination of Origin) by three generations.

The company has the total control of the complete chain of production from the cultivation, harvesting, processing and packaging, possessing more than 30 ha of olives grove on its own and a consolidated network of lenders

The production is done in the industrial plant in "Campobello di Mazara" town. It's equipped by production and packaging systems which, while respecting artisan production methods, ensure a high and flexible production capacity.

The company operates in the Italian and international market, even with large customers.

The range of products is positioned in the medium-high segment of the market, both in the HORECA and in RETAIL and GDO channel

## Areas of Activity

- Canned food, Preserved
- Gluten free
- Gourmet Food
- Organic products
- Private labels
- Olive Oil

## Marketplace Opportunities

### PRODUCT

#### Green olives in brine (with stone or without stone) - jar

Green olives of the local variety Nocelara del Belice DOP certified (Protected Denomination of Origin) in brine is good for appetizer or enrich salads and special foods. It's packed in jar (314ml/580ml/1062ml/3100ml) and it's pastourized product so it has a shell-life of 24 months. Also Private label.

### PRODUCT

## Cracked green olives in oilives oil - jar

Cracked green olives in olives oil is a typical product of the west Sicily. It is of the local variety Nocellara del Belice DOP certified (Protected Denomination of Origin) and it's packed in jar (130 g of olives). It's a pastourized product and its shell-life is 24 months. They're very appreciated and received several mentions of quality by Monnaoliva jude <http://www.monnaoliva.it/vincitori.html>

### PRODUCT

## Black olives at natural in olives oil - jar

Black olives at natural in olives oil is a typical product of the west Sicily. It is of the local variety Nocellara del Belice DOP certified (Protected Denomination of Origin) and it's packed in jar (130 g of olives). It's a pastourized product and its shell-life is 24 months.

Our black olives won several award at the unique Italian award named Monnaoliva <http://www.monnaoliva.it/vincitori.html>

### PRODUCT

## Olives in brine - can

Olives in brine of the local variety Nocellara del belice DOP certified packed in can, pastourized and with longer shell-life (36 months). The net weight is 4.15 kg.

The olives packed in can could be: green with or without stone, black with or without stone, sliced green or black, sweet green Castelvetro style.

It's usually sell to restaurant, bakery,...

### PRODUCT

## Patè - Spreadable cream of olives

Patè of olives is a spreadable cream of olives made with simple ingredients: Nocellara del Belice DOP olives (green or black), etravigin olives oil and salt.

# Sofi - Dolcesse di Sicilia

## Producer

Country	Italy
City	Bronte
Street	viale della regione 4 P
Web	<a href="https://www.pistacchiosofi.it/">https://www.pistacchiosofi.it/</a>



## Contact

Name	Alfredo Allia
Role	owner



## Description

On the western side of Etna, immersed in the countryside of Bronte, "Sofi Dolcesse di Sicilia" was born. A range of products made exclusively with Sicilian pistachio. A renowned artisan company born from the love for his daughter Sofia from whom it takes its name. Sofi is synonymous with sophisticated, like all our refined and unique products.

A family-run company that has managed to combine the art of the ancient tradition of Sicilian pastry with the continuous search for innovation. Thanks to our attention to the product we have grown in a few years, managing to become a solid reality. Among the many experiences we participated in the most important trade fairs in the sector throughout Italy.

In a few years we have managed to become a reference point for lovers of Sicilian pastry. We are proud of the work we have done and which has allowed us to make ourselves known throughout Italy and also abroad. A constant growth over time that is reflected in the new corporate image and in the presentation of our products.

## Areas of Activity

- Confectionery, Chocolate, Jams
- Pastries, cakes and biscuits

## Marketplace Opportunities

### PRODUCT

#### Pistachio Velvet

A revolutionary product, a sweet-salt cream, perfect to garnish cakes, crepes, ice cream but also good

with cheeses, meat and fish.

Size: 200 g

Items for box: 24

#### PRODUCT

### Pistachio Cream

Spreadable cream perfect for cakes, crepes or just on a bread slice!

Also available for vegans:

Sizes:

190 g - Items per box 22

90 g - Items per box 30

500 - Items per box 16

Vegan:

200 g - Items per box 24

100 g - Items per box 30

#### PRODUCT

### Lemon Cream

Spreadable gentle cream made with 100% Sicilian lemons, perfect for breakfast and to garnish cakes and pastries.

Palm Oil Free

Sizes :

190 g - Items per box 22

90 g - Items per box 30

#### PRODUCT

### Coconut Cream

Spreadable Coconut Cream perfect for cocktails and desserts, can be employed to garnish profiteroles, cannoli.

Sizes

190 g - Items per box 22

90 g - Items per box - 30

#### PRODUCT

### Almond Cream

Spreadable Cream made with 45% Sicilian almonds, perfect for breakfast and to garnish cakes.

190 g - 22 Items per box

90 g - 30 Items per box

#### PRODUCT

### Nazelnut Cream

Spreadable cream good for breakfast, snacks, cakes and sweets,

Sizes

190 g - 22 Items per box

90 g - 30 Items per box



PRODUCT

## Gianduia Cream

Spreadable cream made with Sicilian Hazelnuts, perfect for slices bread, for cakes, cookies.  
Palm Oil Free and preservatives free

Sizes

190 g - 22 Items per box

90 g - 30 Items per box

PRODUCT

## Pesto of Pistachio

This Pesto is made with the best Sicilian Pistachio. It is good to prepare main courses or other dishes.

Sizes

190 g - 24 Items per box

90 g - 24 Items per box

500 g - 24 Items per box

PRODUCT

## Pure Pistachio Paste

A perfect product for people interested in creating homemade patisserie creams, icecreams, cakes.  
Made with the best Sicilian Pistachio.

Sizes

200 g - 24 Items per box

PRODUCT

## Pistachio Flour / Chopped Pistachio

The best Sicilian Pistachio processed in flour for your recipes.

Sizes

100 g - 20 items per box

PRODUCT

## Baci del Ciclope

A unique cream made with the best ingredients. The original recipe came from the experience of the pastry chef.

Sizes

60 g - 12 Items per box

3 Kg

PRODUCT

## Pistachio Mini Roll

Original recipe coming from the experience of the pastry chef, it's a crumbly small pastry, with a unique Sicilian taste.

Sizes:

80 g - 15 items per box

40 g - 30 items per box

PRODUCT

## Pistachio Croccante

A very crumbly leaf which enhances the intense pistachio taste.

120 g - 12 items per box

1 kg - minimum 3 kg

### PRODUCT

## Soft Pistachio Nougat

From the traditional best Sicilian recipes the nougat mixes sugar, honey, egg white and pistachio.

Sizes

120 g - 15 items per box

### PRODUCT

## Pistachio Plumcake

Special Sicilian Sweet

Sizes

450 g - 10 items per box

### PRODUCT

## Pistachio Panettone

Made with yeast starter, it's a perfect mix between the traditional recipe of Christmas Panettone and Sicilian Pistachio.

Sizes

900 gr - 4 items per box

### PRODUCT

## Pistachio Chocolate

Pistachio Chocolate Bar

Sizes

100 gr - 15 items per box

### PRODUCT

## Almond Milk

A sugar and almond pat, good to prepare a wonderful home made almond milk or the traditional almond Sicilian granita.

Sizes

250 gr - 24 items per box

### PRODUCT

## Martorana

Typical Sicilian product, marzipan fruits made with sugar and almonds

### PRODUCT

## Pistachio or Almond Cake

A taste heap made with chopped pistachio and pistachio cream. It's perfect for every event: dinners, birthdays. Shelf life one month, in a dry place.

Sizes

500 gr - 2 items per box

PRODUCT

### Almond/Pistachio Pastries

Typical Bronte pastries, intense taste, good for every event, tea time, dinners.

Sizes

200 gr - 16 items per box

1 kg - minimum 3 kg

PRODUCT

### Pistachio Shortbread biscuits

From tradition and innovation coming from company's pastry chefs a pleasant biscuit is born, which mixes together shortcrust pastry and pistachio.

Sizes:

100 gr - 16 items per box

# Special Food SRL

## Producer

Country	Italy
City	Caltanissetta
Street	Via Leonardo Da Vinci
Web	<a href="http://www.comdimentisiciliani.com">http://www.comdimentisiciliani.com</a>



## Contact

Name	Maria Nasonte adriano
Role	Administrator



## Description

Our company products healthy food from family farm .

## Areas of Activity

- Canned food, Preserved
- Gourmet Food
- Grocery
- Organic products
- Private labels

## Marketplace Opportunities

### PRODUCT

#### Sicilian oregano

crushed sicilian oregano

### PRODUCT

#### Tomato and artichoke mix

Tomato and artichoke pesto ideal for various bruschetta and puatti first courses.

### PRODUCT

#### Peasant artichokes

Farmer's artichokes typical Sicilian product ideal for appetizers and to season first courses.

### PRODUCT

#### Mix of products

Mix of products: oregano, artichoke pate, sicilian pesto ideal for first courses and dried

tomatoes in oil ideal for appetizers various typical products of sicilian cuisine.

PRODUCT

**Fillet aubergines**

Fillet aubergines are used as appetizers and to dress various saladas.

PRODUCT

**Wild fennel sauce**

The wild fennel sauce is used both for seasoning and first courses it can also be accompanied by second courses,both meat and fish.

PRODUCT

**Pistachio pesto**

Pistachio pesto is a typical product of sicilian cuisine for both first and second courses,our pistachio pesto 75% pistachio,salt and black pepper powder.

PRODUCT

**Artisanal Pasta 100% Durum Wheat**

Durum wheat semolino - Agricultural production bronze die -  
Various formats

# Stramondo s.r.l.

## Producer

Country	Italy
City	Salemi
Street	Via Marsala, Contrada Gorgazzo, 2
Web	<a href="https://www.stramondo.it/en/">https://www.stramondo.it/en/</a>



## Contact

Name	Vincenzo Lo Castro
Role	Business Developer



## Description

Producer of ingredients for Italian Artisan Gelato, Creams to spread and Pastry. Sicilian artisans, since 1940.

## Areas of Activity

- Health & Wellbeing
- Delicatessen, specialties, dry food, Snacks
- Gluten free
- Gourmet Food
- Organic products
- Private Label / OEM
- Private labels
- Private label/OEM
- Confectionery, Chocolate, Jams
- Diet-, children-, health-food
- Fresh fruit, vegetables
- Pastries, cakes and biscuits

## Marketplace Opportunities

### PRODUCT

#### Spreads - BONCREAM

Spread creams with a high percentage of dried fruit (45%).

Available in various flavors, including Italian hazelnut and cocoa, Sicilian almond and Sicilian pistachio.

### PRODUCT

#### Pure dried fruit pastes (100%)

Pure pastes of the highest quality, from raw materials from our land. They can be used in ice cream, pastry and also in restaurants.

### PRODUCT

#### Marzipan

Marzipan available in various sizes and colors. A traditional product with only almond and sugar.

## PRODUCT

### Spreads - Organic, 100% dried fruit

100% Organic pistachio/almond/hazelnut pure cream to use to cook and for dessert preparation. To use to fill or to spread on bread or cookies, to taste at spoonful.

Gluten Free, Lactose Free, Vegan.

Also available in the non-pure version, but with a high percentage.

# Team 4x4 s.r.l.

## Producer

Country	Italy
City	Buccheri (SR)
Street	c/da Piana sn
Web	<a href="http://www.oliotereo.it">http://www.oliotereo.it</a>



## Contact

Name	Alfredo Galia
Role	Legal Representative



## Description

The Team 4x4 is based in Buccheri in the highest town in the Hyblaean mountains. A company born of two entrepreneurs who, from a family oil mill that has existed for generations since 1915, has made oil production its life. Today it has created the entire oil supply chain, from the cultivation and care of its olive groves to the transformation and production of its quality oil. Once collected, the olives are transformed into oil in our company oil mill with a modern continuous cycle system, two cold stages. The oil produced is stored in nitrogen-saturated steel tanks in a temperature controlled environment. It is bottled according to customer preferences.ort description of the Company (max 200 words):

## Areas of Activity

- Olive Oil

## Marketplace Opportunities

### PRODUCT

#### Extra virgin olive oil TERE0 DOP monti iblei subzone monte Lauro

Extra virgin olive oil TERE0 DOP Monti Iblei subzone Monte Lauro

The dop monti iblei oil comes from olives produced and milled exclusively in our area in Buccheri in the province of Syracuse. The olive cultivar used is Tonda Iblea, a characteristic olive found only here. In fact, the oil from the Monti Iblei sub-area of Mount Lauro characterizes the production site governed and controlled by the consortium and agro-quality regulation. It is an oil produced about two hours after harvesting in our two-phase crusher with cold extraction. Strong but at the same time delicate oil, bitter and spicy fruity with notes of artichoke, green tomato. Ideal on bruschetta, white and red meats, legume salads.

The oil can be had in 205 ml - 500 ml bottles. In 1lt, 3lt, 5lt cans



## PRODUCT

### Organic Tereo extra virgin olive oil

Oil produced and certified by our organic farming campaigns. The land is regulated by the Codex control body for the entire cultivation and production procedure. The cultivar used is the Tnda Iblea. Produced two hours after harvest, in our two-phase crusher with cold extraction.

Strong but at the same time delicate oil, bitter and spicy fruity with notes of artichoke, green tomato. Ideal on bruschetta, white and red meats, legume salads.

The oil can be had in 205 ml - 500 ml bottles. In 1lt, 3lt, 5lt cans

## PRODUCT

### Extra virgin olive oil Tereo Bio- Dop

From both the DOP and Organic certifications we have created a single label, to have the best certification and quality of the oil all together. The oil comes from our organic production campaigns and controlled by Codex and agroqualità, a cultivar used Tonda Iblea. Produced two hours after harvest, in our two-phase crusher with cold extraction. Strong oil but at the same time delicate, fruity, bitter and spicy with notes of artichoke, green tomato, and herbaceous notes. Ideal on bruschetta, white and red meats, legume salads.

The oil can be had in 205 ml - 500 ml bottles. In 1lt, 3lt, 5lt cans

## PRODUCT

### Extra virgin olive oil IGP Sicily

Oil produced from olives grown here in the area, cultivars present nocellara dell'etna, tonda iblea IGP Sicily certified IRVOS body from controlled land,. Produced two hours after harvest, in our two-phase crusher with cold extraction.

Strong bitter and spicy fruity oil with herbaceous notes, ideal for white and red meats, grilled and boiled vegetables.

The oil can be had in 205 ml - 500 ml bottles. In 1lt, 3lt, 5lt cans

## PRODUCT

### extra virgin olive oil Roccalta

Oil produced from local olives, cultivar used nocellara dell'etna, moresca, verdese, tonda iblea Produced two hours after harvest, in our two-phase crusher with cold extraction

Light fruity oil, slightly bitter and spicy with herbaceous notes suitable for all palates, good to use both raw and cooked

The oil can be had in 205 ml - 500 ml bottles. In 1lt, 3lt, 5lt cans

# TENUTA BENEDETTA

## Producer

Country	Italy
City	FOIANO DELLA CHIANA
Street	VIA DELLA RESISTENZA 36A
Web	<a href="http://www.tenutabenedetta.it">http://www.tenutabenedetta.it</a>



## Contact

Name	LAURA DAVIDDI
Role	OWNER/SALES MANAGER



## Description

Tenuta Benedetta is a small wine-growing and wine-producing business born from our love for Sicily and its unique products. Me, Daniele Noli and my wife Laura are the owners of Tenuta Benedetta, which takes its name from our daughter. I am a chemist and I have inherited my passion for wine from my father. I graduated in Viticulture and Enology, I attend to the whole production of the Tenuta, Laura deals with administration. Our property includes three vineyards: Vigna Laura, Vigna Benedetta and Vigna Mariagrazia.

Vigna Laura is located in Contrada Verzella in the municipality of Castiglione di Sicilia. It includes two vineyards prephylloxera of Nerello Mascalese and Nerello Cappuccio that date back to the beginning of the 1900. The grape wine are cultivated in the form of the typical "alberello", small tree vine of Etna. The density is 9000 plants per hectare.

Vigna Benedetta is a vineyard of Sangiovese cultivated in the form of the typical small tree of Etna. The vineyard is located in Passopisciaro, Contrada Feudo di Mezzo, in the municipality of Castiglione di Sicilia. Its density is 10000 plants per hectare. Vigna Mariagrazia is a vineyard of Carricante, cultivated in the form of the typical "alberello", small tree vine of Etna. It is located in the municipality of Milo and its density is 10000 plants per hectare.

The main purpose of our business is to produce wines which respect the identity of our extraordinary territory.

We produce three wines: Bianco di Mariagrazia is an Etna Bianco DOC, Rosso di Laura is an Etna Rosso DOC and Unico di Benedetta, IGP Terre Siciliane: this is a unique wine in the world, the unique Sangiovese 100% cultivated on Volcano Etna, the unique Sangiovese cultivated in the typical "alberello etneo" little tree

## Areas of Activity

- Alcoholic beverages
- Wine

## Marketplace Opportunities

## PRODUCT

### UNICO DI BENEDETTA - IGP TERRE SICILIANE - Unique Sangiovese wine in Sicily

Sangiovese 100%, harvest is made by hand at the end of September, Fermentation is made at controlled temperature in French oak tronco-conic vats. The ageing of the wine lasts about 15 months in 225 lt barriques and 500 lt French oak tonneaux, ageing in bottles at least 12 months. Pairings: Seasoned cheese, cold cuts, red meat, game.

Something extremely curious: a Sangiovese wine on the Etna. The character of the great.

Tuscan grapes interprets this magical territory, starting from the deep ruby red colour.

The nose is immediately fruity: ripe red fruits like black cherry and blackberry. Then violet, graphite, licorice and cinchona. In the mouth it is well-balanced, supported by alcohol and a velvety smoothness on one side and elegant tannins on the other. The taste is full and simple at the same time, thanks to the presence of acidity. Long lasting end.

This is a unique wine in the world, the unique Sangiovese 100% cultivated on Volcano Etna, the unique Sangiovese cultivated in the typical "alberello etneo" little tree

## PRODUCT

### ROSSO DI LAURA - ETNA ROSSO DOC

80% Nerello Mascalese 20% Nerello Cappuccio, typical grapes of Etna, Volcanic soil at 650 mt above sea level (Contrada Verzella), Etna's typical small tree at a density of 9,000 plants per hectare date back to the beginning of the 1900. Harvest is made by hand in October, fermentation is made at controlled temperature in French oak tronco-conic vats.

The ageing of the wine lasts 13 months in 500 lt French oak tonneaux, ageing in bottle at least 12 months. The colour is a bright ruby red with clear edges. The bouquet is full of typical smells: pot-pourry of red and dried fruits, where raspberry and cherry jump out of the glass, followed by Asian spices, aromatic herbs, graphite and salty sea notes. The taste embraces the mouth totally, with a long persistence, supported by good tannins and salty sea notes. The balance makes this wine elegant and ready to drink.

Long lasting end. Pairings: Seasoned cheese, cold cuts, red meat

## PRODUCT

### BIANCO DI MARIAGRAZIA - ETNA BIANCO DOC

80% Carricante 20% Catarratto Volcanic soil at 900 mt above sea level (Contrada Caselle - Milo) Etna's typical small tree at a density of 10,000 plants per hectare, harvest is made by hand at the end of September. The maceration of the grapes at 2-4°C is followed by the fermentation in steel vats at about 18°C. The ageing of the wine lasts 5 months: the 50% in steel vats and the other 50% in 500 lt French oak tonneaux 3rd passage.

Ageing in bottles at least 12 months. Pairings: Cheese, fish, white meat

In the glass the color is bright, with green and golden reflections.

The nose is a variety of smells: from the Mediterranean scrub, laurel oak and myrtle, to mint, lily of the valley, finishing with strong salty notes. The taste is a perfect harmony between salty notes and acidity, together with vegetal ones

# Terre di Gratia

## Producer

Country	Italy
City	Camporeale (Palermo)
Street	Via Principe, 19
Web	<a href="http://www.terredigratia.com">http://www.terredigratia.com</a>



## Contact

Name	Gaspare Triolo
Role	Owner/Sales Manager



## Description

The company was established in 2005.

Terre di Gratia is a family-owned winery with nearly a century long history of farming in Camporeale, western Sicily, Southern Italy.

In our name, our values: Gratia is a latin word meaning elegance, harmony and kindness, all values that Gaspare and Rosario Triolo found in their farm and express through the wines.

We've always been growing indigenous grapes, such as Perricone and Catarratto, with the organic method, to get unique and exciting wines. Currently, we produce red, white, rose, orange and sparkling wines, and we're the first winery, in Sicily, to use selected indigenous yeasts only.

All the process is powered by solar energy and we use natural and/or recycled packaging: this because we love our territory, our planet and our winelovers!

Terre di Gratia is a family-owned winery, run by the 5th generation of the Triolo family: Rosario, the production manager, who studied as Agronomist at the University of Pisa, and Gaspare, the sales manager, who graduated as Agronomist at the University of Palermo and has a Master's Degree in Business Strategies for Wineries.

In Terre di Gratia we all care about the environment, by using the organic method to cultivate the plants, by using solar energy to power the transformation and logistics and by reducing the impact of the packaging, with light bottles, zero carbon footprint corks and recycled cartons.

We also focus on the uniqueness of our production: we carefully select indigenous grapes from single vineyards and ferment them with selected indigenous yeasts, to preserve the link between the wine and his territory.

But, in the end, we produce pleasant, easy-to-drink wines that every wine lover would like to enjoy with friends.

We're looking for importers/distributors who (and whose customers) care about these values. Our motto is: growing the same passions, sharing the same values.

## Areas of Activity

- Alcoholic beverages
- Wine

## Marketplace Opportunities

### PRODUCT

#### "Dama Rosa", rosè wine

Color: deep, shimmering pink gold

Smell: pink rose, wild strawberry and red orange, as well as pink pepper and pomegranate

Taste: cheerful and exuberant, with a good acidity; strawberry, pink pepper and also the red bitter

Award History:

Luca Maroni's "I Migliori Vini Italiani" 2018: 90 Pts

Sicilian Wine Awards: Gold Medal - Best Rosè wine.

Ingredients 100% Perricone variety

Single package type, size, volume: bottle, 750ml, H 290 x W 90 mm

ABV (e.g. 5.5% if it is alcohol): 13% vol.

Specific transportation method: shipping temperature range 10-20 degrees C

Standard sized box info: 1 box, 6 bottles, H 300 x W 190 x D 280

Standard quantity per pallet: EPAL 105 boxes, 100x120 140 boxes

MOQ ( Minimum order quantity) NO

### PRODUCT

#### "27 Catarratto" - white wine

Product speciality, taste note

Color: straw yellow with green reflections

Smell: citrus and white fruit notes, but also thyme and star anise

Taste: pleasant and mineral, with fruity and floral hints

Award History:

Luca Maroni's "I Migliori Vini Italiani" 2018: 89 Pts

Guida ViniBio: Gold Ladybug (one of the 100 best organic wines of Italy)

Ingredients 100% Catarratto variety

Single package type, size, volume: bottle, 750ml, H 290 x W 90 mm

ABV (e.g. 5.5% if it is alcohol): 12% vol.

Specific transportation method: shipping temperature range 10-20 degrees C

Standard sized box info: 1 box, 6 bottles, H 300 x W 190 x D 280

Standard quantity per pallet: EPAL 105 boxes, 100x120 140 boxes

MOQ ( Minimum order quantity) NO

### PRODUCT

#### Dama d'Oro white wine

Product speciality, taste note

Color: bright golden yellow

Smell: ripe white fruit, apricot but also pine resin

Taste: light tannic grip, with fruity and floral returns

First vintage released

Ingredients 100% Catarratto variety (macerated 4 days with skins)

Single package type, size, volume: bottle, 750ml, H 290 x W 90 mm

ABV (e.g. 5.5% if it is alcohol): 12% vol.

Specific transportation method: shipping temperature range 10-20 degrees C

Standard sized box info: 1 box, 6 bottles, H 300 x W 190 x D 280

Standard quantity per pallet: EPAL 105 boxes, 100x120 140 boxes

MOQ ( Minimum order quantity) NO

## PRODUCT

### Perle di Grazia (Brut sparkling wine, Italian method)

Product speciality, taste note

Color: straw-yellow with green reflections

Smell: citrus and white fruit notes, like peach and pear

Taste: fresh and pleasant, with fruity and floral hints and thin bubbles

First vintage released

Ingredients 100% Catarratto (Brut, Italian method)

Single package type, size, volume: bottle, 750ml, H 310 x W 100 mm

ABV (e.g. 5.5% if it is alcohol): 12% vol.

Specific transportation method: shipping temperature range 10-20 degrees C

Standard sized box info: 1 box, 6 bottles, H 320 x W 210 x D 310

Standard quantity per pallet: EPAL 80 boxes, 100x120 100 boxes

MOQ ( Minimum order quantity) NO

## PRODUCT

### Don Sasà, Nero d'Avola red wine

Color: intense ruby red with purple reflections

Smell: intense, with currant and red rose, but also with Mediterranean thicket and graphite

Taste: gentle tannins, with good freshness and precise nose-mouth correspondence

Award History:

Luca Maroni's "I Migliori Vini Italiani" 2018: 91 Pts

Ingredients 100% Nero d'Avola grapes

Single package type, size, volume: bottle, 750ml, H 290 x W 90 mm

ABV (e.g. 5.5% if it is alcohol): 13,5% vol.

Specific transportation method shipping temperature range 10-20 degrees C

Standard sized box info: 1 box, 6 bottles, H 300 x W 190 x D 280

Standard quantity per pallet: EPAL 105 boxes, 100x120 140 boxes

MOQ ( Minimum order quantity) NO

## PRODUCT

### Don Sasà Grillo, white wine

Color: straw yellow, with beautiful brightness

Smell: varietal, with white peach, but also chamomile, nettle and anise

Taste: good acidity and sapidity, consistent to the nose, long and slightly bitter finish

Award History:

Luca Maroni's "I Migliori Vini Italiani" 2018: 87 Pts

Ingredients 100% Grillo grapes

Single package type, size, volume: bottle, 750ml, H 290 x W 90 mm

ABV (e.g. 5.5% if it is alcohol): 12,5% vol.

Specific transportation method: shipping temperature range 10-20 degrees C

Your standard sized box info: 1 box, 6 bottles, H 300 x W 190 x D 280

Your standard quantity per pallet: EPAL 105 boxes, 100x120 140 boxes

MOQ ( Minimum order quantity) NO

## PRODUCT

### Don Sasà Syrah, red wine

Color: impenetrable ruby red

Smell: intense aromas of black mulberry and plum, but also red rose, eucalyptol and black pepper

Taste: broad and durable, with a vigorous tannin, long persistence and consistent with the nose

Award History:

Luca Maroni's "I Migliori Vini Italiani" 2018: 91 Pts

Ingredients 100% Syrah

Single package type, size, volume: bottle, 750ml, H 290 x W 90 mm

ABV (e.g. 5.5% if it is alcohol): 13,5% vol.

Specific transportation method: shipping temperature range 10-20 degrees C

Your standard sized box info: 1 box, 6 bottles, H 300 x W 190 x D 280

Your standard quantity per pallet: EPAL 105 boxes, 100x120 140 boxes

MOQ ( Minimum order quantity) NO

## PRODUCT

### L'Oro di Grazia - Extravirgin Olive Oil

Color: bright green with yellow reflections

Smell: intense aromas of tomato leaf, cut grass, artichoke

Taste: fruity and velvety, with a light spicy aftertaste

Ingredients 60% Nocellara del Belice, 20% Cerasuola, 20% Biancolilla olives

Single package type, size, volume: bottle, 500ml, H 200 x W 75 mm

Product's best before period/expiry period: 18 months after bottling

Specific transportation method: shipping temperature range 10-20 degrees C

Standard sized box info: 1 box, 12 bottles, H 220 x W 260 x D 320

Standard quantity per pallet: EPAL 56 boxes, 100x120 84 boxes

MOQ ( Minimum order quantity) NO

## PRODUCT

### "170 Perricone" - Red Wine

Color: ruby red ink in purple shade, almost blue

Smell: balsamic notes, of cherry licorice, cocoa and coffee powder

Taste: marked and smooth tannin, consistent with the nose. Long aftertaste

Award History:

Luca Maroni's "I Migliori Vini Italiani" 2016: 92 Pts, 2017: 91 Pts, 2018: 92 Pts

Vinibuoni d'Italia: 4 stars

Sicilian Wine Awards: Great Gold Medal (92,3 pts) Best red wine.

Ingredients: 100% Perricone

Single package type, size, volume: bottle, 750ml, H 290 x W 90 mm

ABV (e.g. 5.5% if it is alcohol): 13% vol.

Specific transportation method: shipping temperature range 10-20 degrees C

Standard sized box info: 1 box, 6 bottles, H 300 x W 190 x D 280

Standard quantity per pallet: EPAL 105 boxes, 100x120 140 boxes

MOQ ( Minimum order quantity) NO

# Terrecosta di Costa Girolamo

## Producer

Country	Italy
City	Sciacca (AG)
Street	Via Pietro Mascagni 14
Web	<a href="http://www.terrecosta.com">http://www.terrecosta.com</a>

terrecosta

## Contact

Name	Luciano Federico Costa
Role	Sales Manager



## Description

Terrecosta is a small Sicilian farm. Ours is a story full of passion for the beautiful Sicilian land and its fruits, which is handed down from father to son for four generations. Our farm is located in Sciacca in the province of Agrigento within the Val di Mazara DOP area, a territory with a high olive-growing vocation for the production of high quality olive oil at about 200 meters above sea level. Our olive groves are constituted by age-old plants and by younger plants, which was planted in the last fifty years. In our farm, varieties mainly cultivated are Cerasuola and Biancolilla, from which we obtain our monovarietal olive oil.

## Areas of Activity

- Olive Oil

## Marketplace Opportunities

### PRODUCT

#### Terrecosta Extra Virgin Olive Oil Monocultivar Cerasuola

Cultivar: Cerasuola 100%

Production area: Sciacca Sicily (AG)

Height olive groves: average hill 175 meters s.l.m.

Breeding shape: vase

Harvest: october-november

Harvest method: hand-picked

Milling: continuous cycle cold-milling process within 12 hours from the harvest

Filtration: filtrated

Organoleptic notes: At smell, It's characterized by intense fruity with herbaceous, artichoke, tomato notes and with secondary notes of thistle and wild chicory.

Bitter and spicy has an average degree of intensity and they are well balanced. It is ideal to season meat and grilled vegetables dishes. The flavour is intensified for seasing raw in legume soup or for



bluefish, salads and mediterranean dishes.

Size: bottle 0,25 l, 0,5 l, can 3 l, 5 l

#### PRODUCT

### Terrecosta Extra Virgin Olive Oil Monocultivar Biancolilla

Cultivar: Biancolilla 100%

Production area: Sciacca Sicily (AG)

Height olive groves: average hill 175 meters s.l.m.

Breeding shape: vase

Harvest: October

Harvest method: hand-picked

Milling: Continuous cycle cold-milling process within 12 hours from the harvest

Filtration: filtrated

Organoleptic notes: At smell, It is characterized by a light fruity of green olives with herbaceous notes.

On tasting it presents an aftertaste of almond and light note of artichoke. Bitterness and spicy are lights and well balanced between them. Thanks to its delicate taste, it's suitable for raw seasoning and for fish and vegetables dishes.

Size: Bottle 0,25 l, 0,5 l, can 3 l, 5 l

# Torronificio delle Madonie dolciaria

## Producer

Country Italy  
City Bompietro  
Street Via cicchettoni  
Web <http://Www.mgmdolciaria.com>



## Contact

Name anna maria milazzo  
Role Commercial manager



## Description

Creativity, passion, commitment, these ingredients that combined with an innate sensitivity and constant research, outline and synthesize the all-female company philosophy of the Antico Torronificio delle Madonie, dated 1950 and, still today, the flagship

## Areas of Activity

- Confectionery, Chocolate, Jams

## Marketplace Opportunities

### PRODUCT

Panettone al pistacchio - Pistachio "Panettone"

BAKERY Product stufa ed with pistachio

# Tùdia azienda Agricola di Agata Ferlito

## Producer

Country	Italy
City	Petralia Sottana (PA)
Street	contrada Tùdia
Web	<a href="http://tudiasicilia.it">http://tudiasicilia.it</a>



## Contact

Name	Lucia Cappuzzo
Role	owner/sales manager



## Description

Our story, the story of a family and women (because we are all women) is set in the heart of Sicily. Tudia Home Farm is located in the hills of the Madonie area, in the middle of Sicily. The estate covers about 60 ha where sustainable farming practices, without artificial fertilisers, are used.

Seasonal vegetables and fruits grown locally are the main ingredients of our brand TUDIA ANTICHE RICETTE DI SCILIA. They are grown in open fields and processed few hours after their harvest to preserve their best qualities.

Our mission is to sell and manufacture a selection of premium products based on traditional Sicilian cuisine and produced according with sustainable farming practices. They represent the true Mediterranean food experience!

Our brand TUDIA offers a selected range of high-quality products:

TOMATO SAUCE

HONEY

JAM AND MARMALADE

VEGETARIAN PATE

EXTRA-VIRGIN OLIVE OIL

Our products doesn't contain additives of any kind and they are OGM and GLUTEN FREE

## Areas of Activity

- Delicatessen, specialties, dry food, Snacks
- Honey
- Gourmet Food
- Organic products
- Grocery
- Ready-made dishes/food to go

## Marketplace Opportunities

PRODUCT

## SOLE DI SICILIA

TOMATO SAUCE WITH OLIVE AND CAPERS READY TO USE

PRODUCT

### HONEY

THREE VARIETIES OF HONEY ALL NATURAL: SULLA, ORANDE AND WILDFLOWERS

PRODUCT

### PIZZAIOLA TOMATO SAUCE

Ready made tomato sauce with oregano and capers

PRODUCT

### SICILIAN ORANGE MARMALADE

Sicilian orange marmalade.

Obtained by processing fresh fruit harvested in our own farm.

INGREDIENTS: orange juice and pulp, cane sugar, lemon juice, orange and lemon zests.

Per 100 g of product:

- Fruit 85 g
- Total sugars 56 g

USE: ideal for spreading on bread and rusks, excellent for preparing cakes, pies and biscuits.

SHELF LIFE: 36 months.

PRODUCT

### "SICCAGNO" TOMATO SAUCE WITH BASIL

READY MADE TOMATO SAUCE WITH BASIL

PRODUCT

### LA NORMA

Tomato sauce with aubergines

# VALLE DEL DITTAINO SOCIETA' COOPERATIVA AGRICOLA

## Producer

Country	Italy
City	Catania
Street	VIA VINCENZO GIUFFRIDA 202
Web	<a href="http://www.pandittaino.it">http://www.pandittaino.it</a>



## Contact

Name	FEDERICA SAVASTA
Role	SALES AND MARKETING MANAGER

## Description

"Valle del Dittaino cooperativa" is located near Enna, in the heart of Sicily, surrounded by durum wheat. The company has storage silos, a mill for the semolina production, which is directly connected with the dough machine and the oven room. It also has four lines of production. The company follows the short chain scheme and only uses Sicilian certified grains, grown by the cooperative farmers.

## Areas of Activity

- Canned food, Preserved
- Pastries, cakes and biscuits
- Private labels

## Marketplace Opportunities

### PRODUCT

#### Bread Crumbs (Durum Wheat, Soft Wheat or Herb - Flavored)

The name "Breadcrumbs" derives from the fact that originally it was obtained by passing the pieces of stale bread on a grater and then drying the crumb obtained in the oven at a low temperature.

Pandittaino continues today to produce 100% Sicilian Durum Wheat Semolina Breadcrumbs "As it once was" and guaranteed by a zero km supply chain.

A mix of simple and natural ingredients, a skilful dedicated production combined with ancient grinding techniques makes the product irreplaceable in the pantries of Italians, in the two versions simple and flavored.

Today "Pandittaino" looks to the new needs by also launching the "Soft Wheat" line suitable for all breadings.

The range is completed by the reusable "Jar" format.

# VILLA COSTANZA

## Producer

Country	Italy
City	PALERMO
Street	VIA PIETRO BONANNO,42
Web	<a href="http://WWW.VILLACOSTANZA.COM">http://WWW.VILLACOSTANZA.COM</a>



## Contact

Name	MARCO DURASTANTI
Role	General Manager



## Description

We believe in product qualities and teamwork. We involve all our human resources in a process of growth and knowledge of raw materials through periodic visits to the farms, wineries, pastures and vineyards of our producers.

We are always looking for product excellence, which is why we have chosen to personally harvest the Villa Costanza wine. We have created three different types of beer to enhance small producers and tell them to the consumer. Our vegetables and vegetables come directly from our garden, the flagship of our restaurant philosophy.

We enrich our profound approach to food through comparison and sharing with training and in-depth meetings. We are part of the alliances of Slow Food Italia's chefs and we are part of the Slow Food Palermo conduct through the presence of various principals on our menus.

We have always been committed to sustainable catering and the creation of a menu that protects biodiversity. The last piece of these changes is seasonality: we believe it is important to follow the times of nature and its seasons.

## Areas of Activity

- Alcoholic beverages
- Beer
- Wine
- Olive Oil

## Marketplace Opportunities

### PRODUCT

#### Bitter Costanza

Thistle, chicory, lemon zest, fennel, sage and bay leaf. A set of aromatic herbs grown in our gardens in Ciaculli (Palermo). Amber color and intense nose with different vegetable nuances, tasting good

persistence and moderate intensity with a pleasant softness given by a slight sugary residue.

#### PRODUCT

### Grillo di Costanza - harvest 2019

Full involvement of all the staff in order to achieve greater awareness about the vinification of a wine. Full participation in the harvest for chefs, match leaders, kitchen and dining room staff, bellboys and pizza makers. All together for a day to collect grapes from the cricket and black avola vineyards in the Jato Valley. The result of an important collaboration with the Todaro winery

Grillo di Costanza is the first wine of our company. Raised at 450 meters high, it comes from an organic vineyard in San Giuseppe Jato (Pa). The boys of Villa Costanza, a restaurant that has always been attentive to the closure of the short chain, manually harvest it to sanction an intimate sense of belonging to the Sicilian territory and to the final product.

#### PRODUCT

### Nero di Costanza - harvest 2018

Full involvement of all the staff in order to achieve greater awareness about the vinification of a wine. Full participation in the harvest for chefs, match leaders, kitchen and dining room staff, bellboys and pizza makers. All together for a day to collect grapes from the cricket and black avola vineyards in the Jato Valley. The result of an important collaboration with the Todaro winery.

Nero di Costanza comes from Nero D'avola grapes grown in the C / da Chiusa, where the nature of the high Jato valley and the altitude (480/510 m.s.l.m.) give it a unique specificity. The wine obtained is harmonious and fruity, persistent in the mouth with an aftertaste of red berries. Elegance and immediacy are sensations that we find in the Nero di Costanza that make it suitable for any occasion.

#### PRODUCT

### Extravirgin olive oil Costanza - 50 ml

It was born from a beautiful collaboration with Giuseppe Pace. In Pettineo in the province of Messina, from olive trees overlooking the sea, a very careful selection of rigorously ground cold olives is born. The result is an oil with excellent dop and bio nutritional characteristics. Organic Cultivar Giarraffa and Santacatese.

#### PRODUCT

### Craft blond Beer Costanza ipa - sicilian lemon 33cl/75cl

The selection of our beers was born with the aim of enhancing a small Sicilian producer. To enhance Sicilian biodiversity through the insertion of our unique and highly territorial ingredients in our beers.

Alcohol 5%

Sicilian lemon

#### PRODUCT

### Craft beer amber ale Costanza - orange and sicilian honey 33cl/75cl

The selection of our beers was born with the aim of enhancing a small Sicilian producer. To enhance Sicilian biodiversity through the insertion of our unique and highly territorial ingredients in our beers.

Amber ale beer

alcohol 5 %

Sicilian orange and sicilian honey

PRODUCT

**Craft white Beer Bastione&Costanza - Manna 33cl/75cl**

The selection of our beers was born with the aim of enhancing a small Sicilian producer. To enhance Sicilian biodiversity through the insertion of our unique and highly territorial ingredients in our beers.

White beer with manna from Castelbuono (PA)

Alcohol 5 %



# Vinci Vini Srl

## Producer

Country	Italy
City	Marsala
Street	Contrada Santa Venera 7
Web	<a href="https://www.cantinevinci.it/#home/home">https://www.cantinevinci.it/#home/home</a>



## Contact

Name	Vincenzo Alagna
Role	Sales & Marketing Manager



## Description

Historical and leading winery in the production of table wines, Marsala and aromatic fortified wines

## Areas of Activity

- Alcoholic beverages
- Wine

## Marketplace Opportunities

### PRODUCT

#### Calavianca Grecanico/Inzolia

When the fineness and the grace of the Grecanico meet the olfactory and structural wealth of the Inzolia, the result is a great companion wine for all the occasions.

### PRODUCT

#### Calarussa Vino Rosso

This wine has got a distinctly sicilian character. It is obtained from hand picked local red grape varieties after the achievement of the right ripening level. It stands out for its colour and flavours.

### PRODUCT

#### Grillo

The most typical variety among the white grapes in the western Sicily, this wine is suitable to important occasions, to surprise with its fineness and with the enormous plenty of its aromas, also the most refined consumer.

### PRODUCT

#### Rosso Vivo Nero D'Avola

Jewel of the Sicilian viticulture, the "Nero D'Avola", with its proverbial full body and its notable thickness, represents in full the sunny land of its origin.

#### PRODUCT

### Origine Nero D'Avola/Perricone

Blend of two local grape varieties which express in the best way the vine growing origin of the western Sicily: "Nero D'Avola", full and round, with a strong personality, and "Perricone", a less common variety which has been rediscovered and revalued in the last years. This wine has a clear structure but also a gentle and rare pleasantness.

#### PRODUCT

### Calicanto Zibibbo Secco

The energy of the mediterranean sun, in harmony with the generous soil of Sicily, makes this wine marvellous, giving it an inebriating perfume that fully brings back to the origin fruit.

#### PRODUCT

### Lithos Nero D'Avola

Wine with a typical mediterranean character. Its harmonic perfume and its intense ruby red colour, anticipate the unmistakable and persistent aftertaste of ripe red fruits. Intense the signs of sweet spices given by the barriques.

#### PRODUCT

### Passito

This sweet wine is got from "Zibibbo" grapes. The drying of the grapes is carried out through natural processes, partly on the plant and partly on rush mattings, selecting every day the best berries. It is a yellow gold raisin wine with copper coloured reflections. Its bouquet is inebriating, persistent, aromatic and typical of ripe fruit, dried figs and honey.

#### PRODUCT

### Zibibbo Liquoroso Vigna Moresca

This wine is got from "Zibibbo" grapes, partially fermented at controlled temperature with the addition of alcohol. This fortified wine is the most natural expression of the "arabic grape".

#### PRODUCT

### Malvasia Liquorosa Vigna Moresca

It is got from "Malvasia" grape, an ancient grape variety of greek origin. Its aroma contains all the taste of the generous land of Sicily. The golden colour expresses all the mediterranean sunlight.

#### PRODUCT

### Moscato Liquoroso Vigna Moresca

Fortified wine obtained from White and Yellow Moscato grapes, whose grape varieties have particularly adapted to the pedoclimatic conditions of our generous and fertile land of Sicily.

#### PRODUCT

## Taninè Liquoroso Rosso

A red dessert fortified wine with an intense colour. It has got sophisticated and developed flavours of red ripe fruits. Its taste is warm and persistent.

### PRODUCT

#### Marsala Fine Ambra Semisecco

This Marsala wine is aged over one year in Slavonian oak casks. Its taste is armonic and sweet. It is a very good dessert wine but also an ideal and irreplaceable ingredient of different recipes.

### PRODUCT

#### Marsala Superiore Ambra Garibaldi Dolce

Classic dessert Marsala wine, it is aged for over two years in Slavonian oak casks. It was particularly appreciated by Garibaldi in his standstill in Marsala, infact it was dedicated to him.

### PRODUCT

#### Marsala Superiore Ambra Secco S.O.M.

This Marsala wine is aged over two years in Slavonian oak casks and it is considered the most classical type. It is excellent as dessert wine, cool can be appreciated as aperitif.

### PRODUCT

#### Marsala Vergine Soleras

It's a rare and precious Marsala wine, with a strong dry taste. It is aged for over ten years in Slavonian oak casks by the "Soleras" method. It can be considered a meditation wine for connoisseurs.

### PRODUCT

#### Vino Mandorla

Excellent dessert wine with almond flavour. It pairs perfectly with Sicilian dry pastries. It is ideal sprayed on fruit salads.

# Virzi' Family - Organic Extra Virgin Olive Oils

## Producer

Country	Italy
City	CESARO'
Street	Via Nazionale 21
Web	<a href="http://www.oliovirzi.com/en/">http://www.oliovirzi.com/en/</a>



## Contact

Name	Davide Scaravilli
Role	Export Manager



## Description

アジェンダ・アグリコラ・ヴィルジは、4世代にわたり父から子へと受け継がれてきた深い情熱から生まれました。自然への愛と土地との強い結びつきが私たちの生産の秘密であり、伝統を重んじ、最高品質の製品の創造を目指しています。

-有機エキストラバージンオリーブオイル

私たちのソーシャルメディアのアドレス。

Facebook: <https://www.facebook.com/Aziendaagricolavirzi>

Instagram: <https://www.instagram.com/oliocasavirzi/>

Youtube: <https://www.youtube.com/watch?v=QwYxgNOe-V4>

The Azienda Agricola Virzi was born from a deep passion handed down from father to son since four generations. Love for nature and a strong link with the land are the secrets of our production, made in the full respect of tradition, aiming to the creation of a top quality product.

-Organic Extra Virgin Olive Oil

Our social media addresses:

Facebook: <https://www.facebook.com/Aziendaagricolavirzi>

Instagram: <https://www.instagram.com/oliocasavirzi/>

Youtube: <https://www.youtube.com/watch?v=QwYxgNOe-V4>

## Areas of Activity

- Delicatessen, specialties, dry food, Snacks
- Fresh fruit, vegetables
- Gourmet Food
- Organic products
- Olive Oil

### PRODUCT

## カサ・ヴィルジのオイル - オーガニックエキストラバージンオリーブオイル // L'Olio di Casa Virzi' - Organic Extra Virgin Olive Oil

L'Olio di Casa Virzi' - BIO

品種。ORGANIC FARMのノチェッラーラ・エトネア、オグリアロラ・メッシーネーズ、ピアンコリーラ生産地。ボロ、チェザロ、メッシーナ（東シチリア島、エトナ火山の近く）。

標高: 700 m a.s.l.

収穫: 10月25日から11月20日までの間に、抗酸化作用とアロマの特徴を保持し、高めるために、成熟期の途中で手摘みで収穫します。

粉碎: 収穫後8時間以内に連続的に低温粉碎を行う。

貯蔵: 温度監視 (18°C) のある貯蔵室のスチールサイロで自然沈降 (フィルターは使用せず)

有機学的特徴 L'olio di Casa Virzi'は、柔らかく穏やかに香りを鼻に放ちます。花や果物のアロマはすぐにわかります。特に、黄色と青リンゴのノートが結合して軽いタンジェリンの香りになり、すぐに果物とレモンの花のエレガントなヒントが続きます。刈りたての草の香り、松の実やスイートアーモンドなどのドライフルーツ、チャードやトマトの葉などのベジタブルな香りも感じられます。地中海のポットハーブ (例: オレガノ) の香りが、嗅覚の絵を完成させます。口に含むと、草、甘いアーモンド、アーティチョークのバランスのとれた味わいで、カサ・ヴィルジはとてもエレガントです。後味には、マジョラムの美味しい香りがEVOオイルの味を完成させます。

苦味は非常にデリケートで、エレガントで中程度の辛味が喉に感じられます。

サイズ: ボトル0,1リットル、0,25リットル、0,5リットル、0,75リットル、缶1リットル、3リットル、5リットル

賞の歴史。

BIOL NOVELLO 2016 - GOLD MEDAL

BIOL 2017 - GOLD MEDAL

モルガンティノン2018 「ベストオーガニックEVOO」で銀メダル

L'Orciolo D'Oro 2018 ディンステインクシオン・ベストEVO

L'Orciolo D'Oro 2019 - ディンステインクシオン "ベストオーガニックEVOO"

L'Orciolo D'Oro 2020 - 品質保証書

テッレドーリオ2020 - ベストEVOへの道しるべ

原材料 100%オーガニックエキストラバージンオリーブオイル

標準サイズのボックス情報 1箱: 6/12/20本 6/12/20本、1箱: 4缶

パレットあたりの標準的な量。各サイズは彼の特定の包装情報の詳細を持っています。

現在の輸出国 (ies) 。ヨーロッパ、米国

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Variety: Nocellara Etnea, Ogliarola Messinese, Biancolilla from ORGANIC FARM

Production Area: Bolo, Cesarò, Messina (East Sicily, near Etna volcano).

Altitude: 700 m a.s.l.

Harvest: hand-picking mid-way through the ripening period in order to preserve and exalt the antioxidant and aromatic characteristics, from October 25th to November 20th.

Crushing: continuous cycle cold-milling process within 8 hours from the harvest.

Storage: natural settling (without filtering) in steel silos in storage room with temperature monitoring (18 °C).

Organoleptic Notes: L'olio di Casa Virzi' releases its scents to the nose softly and gently. The aromas of flowers and fruits are immediately recognizable – in particular, notes of yellow and green apple bonded together to a light tangerine scent, instantly followed by elegant hints of fruits and lemon flowers. You can also find notes of freshly cut grass, along with hints of dried fruits such as pine seeds and sweet almond, and the vegetal flavours of chard and tomato leaves. The perfumes of Mediterranean pot herbs (e.g. oregano) complete the olfactory picture. On the palate, Casa Virzi is

really elegant, with its balanced flavors of grass, sweet almond and artichoke. In the aftertaste, delicious aromas of marjoram complete the taste of the EVO oil.  
The bitterness is very delicate, followed by an elegant and medium pungency, perceptible in the throat.  
Size: bottle 0,1 l, 0,25 l, 0,5 l, 0,75 l; can 1 l, 3 l, 5 l  
Award History:  
BIOL NOVELLO 2016 - GOLD MEDAL  
BIOL 2017 - GOLD MEDAL  
Morgantinon 2018 - Silver Medal in "Best Organic EVOO"  
L'Orciolo D'Oro 2018 - Dinstintion Best EVO  
L'Orciolo D'Oro 2019 - Dinstintion "Best Organic EVOO"  
L'Orciolo D'Oro 2020 - Attestato di Qualità  
Terre d'Olio 2020 - guide to the Best EVOs  
Ingredients: 100% Organic Extra Virgin Olive Oil  
Standard sized box info: 1 box: 6/12/20 bottles; 1 box:4 cans  
Standard quantity per pallet: Each size has his specific packaging information details.  
Current exporting country(ies): Europe, USA

## PRODUCT

### SolOlio - プレミアムオーガニックエキストラバージンオリーブオイル // SolOlio - Premium Extra Virgin Olive Oil

SolOlio - プレミアムエキストラバージンオリーブオイル

品種: ORGANIC FARMのベルデッロ100%。

生産地。ポロ、チェザロ、メッシーナ（東シチリア島、エトナ火山の近く）。

標高: 700 m a.s.l.

収穫: 10月25日から11月20日までの間に、抗酸化作用とアロマの特徴を保持し、高めるために、成熟期の途中で手摘みで収穫します。

粉碎: 収穫後8時間以内に連続的に低温粉碎を行う。

貯蔵: 温度監視 (18°C) のある貯蔵室のスチールサイロで自然沈降 (フィルターは使用せず

器官学的な注意事項。トマトの香りと繊細な緑の野菜の香りがオリーブオイルを非常に心地よい味わいにしています。嗅覚分析では、SolOlioは良好な構造と強さを示しています。トマトの香りは、オリーブオイルの香りに始まり、緑と赤のトマトとトマトの葉の香りを感じさせ、ルッコラ、草刈り、レタス、チャード、セロリの緑の野菜の香り、ドライフルーツ、松とアーモンドの種、ジャスミンのフローラルな香り、シナモン、オレガノ、バジルのスパイシーなニュアンスが風味を豊かにしてくれます。ソリオは、口に含むと非常に心地よく、エレガントで軽やかなテクスチャーを持っています。草、アーモンド、レタス、柔らかい赤いトマトの香りがほのかに漂い、このEVOOの野菜の魂を構成しており、その後にはホワイトペッパーの軽やかなスパイシーさのノートが続きます。苦味は非常に繊細で、ソリオの辛味がテイasting後の口の中でのEVOOの一貫性と永続性を豊かにしています。

サイズ: ボトルのみ0,1L, 0,25L, 0,5L

原材料 100%オーガニックエキストラバージンオリーブオイル

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Variety: 100% Verdello from ORGANIC FARM

Production Area: Bolo, Cesarò, Messina (East Sicily, near Etna volcano).

Altitude: 700 m a.s.l.

Harvest: hand-picking mid-way through the ripening period in order to preserve and exalt the antioxidant and aromatic characteristics, from October 25th to November 20th.

Crushing: continuous cycle cold-milling process within 8 hours from the harvest.

Storage: natural settling (without filtering) in steel silos in storage room with temperature monitoring (18 °C).

Organoleptic Notes: SolOlio has a medium-light intensity on the nose, with tones of tomato followed

by delicate green vegetable perfumes which make the olive oil extremely pleasant to the taste; its bitterness feels delicate, and its pungency enriches the consistency and permanence of SolOlio in the mouth after the tasting. In the olfactory analysis, SolOlio shows a good structure and intensity. The scent of tomato introduces us to the olive oil aroma, with hints of green and red tomato and tomato leaves tones; the flavour is then enriched by green vegetable notes of arugula, cut grass, lettuce, chard and celery, along with aromas of dried fruit, pine and almond seeds, floral notes of jasmine, and spicy nuances of cinnamon, oregano and basil. SolOlio has a very pleasant, elegant light texture in the mouth. The aromas of grass, almond, lettuce and a soft red tomato hint of flavour make up the vegetable soul of this EVOO, which is then followed up by a light spicy note of white pepper. The bitterness is very delicate, and the pungency of SolOlio enriches the consistency and permanence of the EVOO in the mouth after the tasting.

Size: only bottles 0,1 l, 0,25 l, 0,5 l

Ingredients: 100% Organic Extra Virgin Olive Oil

## PRODUCT

### ラピージョ - オーガニックエキストラバージンオリーブオイル一種類 // Lapillo - Organic Extra Virgin Olive Oil Monovariety

品種: ORGANIC FARMのノセララ・エトネア100%。

生産地。ボロ、チェザロ、メッシーナ（東シチリア島、エトナ火山の近く）。

標高: 700 m a.s.l.

収穫: 10月25日から11月20日までの間に、抗酸化作用とアロマの特徴を保持し、高めるために、成熟期の途中で手摘みで収穫します。

粉碎: 収穫後8時間以内に連続的に低温粉碎を行う。

貯蔵: 温度監視（18°C）のある貯蔵室のスチールサイロで自然沈降（フィルターは使用せず）

器官学的な注意事項。嗅覚分析では、ラピージョはすぐに緑と赤のトマトの香りであなただを魅了し、これらの風味のトーンは、クルミ、グリーンアーモンド、刈り取られた草、軽いアーティチョークの香りと一緒にあります。さらに、ワイルドフェネルとセージのアロマティックな香りが香りを豊かにします。これらの香りはすべて、あなたの鼻を軽く中程度の強さで優しく満たしてくれます。口に含むと、アザミ、草、アーモンド、レッドトマト、ホワイトペッパー、マジョラムの軽やかな香りが感じられ、これらの香りは嗅覚分析で検出された香りとして調和しており、ノセララ エトネアという品種の魂をよく表しています。

ラピージョの苦味は心地よく軽やかで、長い辛味の感覚が後味の間、このEVOOの風味の記憶を喉にとどめてくれます。

サイズ: ボトル0,1リットル、0,25リットル、0,5リットル、0,75リットル、缶1リットル、3リットル、5リットル

原材料 100%オーガニックエキストラバージンオリーブオイル

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Variety: 100% Nocellara Etna from ORGANIC FARM

Production Area: Bolo, Cesarò, Messina (East Sicily, near Etna volcano).

Altitude: 700 m a.s.l.

Harvest: hand-picking mid-way through the ripening period in order to preserve and exalt the antioxidant and aromatic characteristics, from October 25th to November 20th.

Crushing: continuous cycle cold-milling process within 8 hours from the harvest.

Storage: natural settling (without filtering) in steel silos in storage room with temperature monitoring (18 °C).

Organoleptic Notes: In the olfactory analysis, Lapillo immediately enthralls you with scents of green and red tomatoes; these tones of flavour are then joined by scents of walnut, green almond, cut grass and a light artichoke aroma. This flavour bouquet is then enriched by aromatic hints of wild fennel and

sage. All these perfumes gently fill your nose with a light-medium intensity. On the palate Lapillo feels delicate, expressing light hints of thistle, grass, almond, red tomato, white pepper and marjoram; these flavours are coherent with the scents detected in the olfactory analysis, and they well describe the soul of the Nocellara Etna cultivar.

The bitterness of Lapillo is pleasantly light, enriched by a very long pungency sensation which keeps the memory of this EVOO's flavour in the throat during the aftertaste.

Size: bottle 0,1 l, 0,25 l, 0,5 l, 0,75 l; can 1 l, 3 l, 5 l

Ingredients: 100% Organic Extra Virgin Olive Oil

#### PARTNERSHIP

distributors / importers for Extra Virgin Olive Oils and Almonds from Etna volcano

We are looking for distributors / importers focused on made in Italy. Well introduced both in the "ethnic" channel and retail (gourmet) Ho.Re.Ca



# Zicaffè Spa

## Producer

Country	Italy
City	Marsala
Street	C.da San Silvestro 139/a
Web	<a href="http://www.zicaffe.com">http://www.zicaffe.com</a>



## Contact

Name	Giuseppe Trovato
Role	Export Manager



## Description

Zicaffè is a coffee roasting company founded in 1929, in Marsala Sicily. It was founded by Vito Zichittella, a coffee connoisseur, and it is now run by the 4th generation of the family. Zicaffè produces wide range of coffee blends. Products are packed in beans, ground and single serving. Our coffee blends are now sold in 50 countries worldwide.

## Areas of Activity

- Tea, Coffee

## Marketplace Opportunities

### PRODUCT

#### Cinquantenario

バランスと調和のとれたブレンドが特徴です。  
この最高級ブレンドはいわゆるチョコレート、フルーツ、フラワ-、焼き立てハンの薫り高い、ピロ-ドのような滑らかなクレマを演出します。  
スハイスと豊かなチョコレート of 穏やかな味わいの完璧なコ-ヒ-です。  
チンクワンテナリオ50の特異な口-スト・プロフィールはこの味すへてを届ける事ができ  
コ-ヒ-鑑定士には大変喜ばしいことです。

### PRODUCT

#### Professional Bar

プロフェッショナルバールは最上級のグリーンコーヒー、アラビカ種とインド産のロブスタ種のブレンドです。香り高く濃厚な味わいで、クレマ(泡)が消えません。  
エスプレッソのためのセレクト、ブレンド、ローストです。  
特殊なバルブ付きのバッグに暖かい豆を詰めることにより、香り・品質が持続します。

#### PRODUCT

### Black of Italy

Black of Italy is a balanced and harmonious blend made of the finest Arabica beans. The carefully selected washed and natural Arabica beans concoct an espresso with a velvety crema and an intense aromatic profile, full of flowery, fruity and honey notes.

Black of Italy, mild tasting notes of hazelnut and toasted bread, rich vanilla and cocoa aftertaste with a delicate sweetness.

The specific roasting profile of Black of Italy ensures that the coffee delivers all its taste, thus being highly appreciated by coffee connoisseurs.

#### PRODUCT

### Nespresso Compatible Capsules

Our single serving capsules can fit with any Nespresso brewing equipment.

We use our finest blends to manufacture this product, which allows you to get a cup of espresso and a cup of long coffee at home or in office.

# Zicity - Sicilian Food

## Producer

Country	Italy
City	Milazzo
Street	
Web	<a href="http://www.italiannice.it">http://www.italiannice.it</a>



## Contact

Name	Nino Zizzo
Role	Digital Export Manager

## Description

Zicity is the Sicilian gastronomic tradition travel that tells, through food, the story of a Sicily of a thousand cultures bringing it to the tables of the world of those who want to discover the authentic flavors and traditions of Sicily and Mediterranean. Zicity is specialized in:

- Sicilian product with organic certification, halal certification and gluten free.
- Sicilian Kit box with inside the ingredients and instructions for the preparation of typical Sicilian dishes for 4 people

All products are 100% made in Sicily and 100% natural.

## Areas of Activity

- Canned food, Preserved
- Confectionery, Chocolate, Jams
- Fish & Shellfish
- Pastries, cakes and biscuits
- Ready-made dishes/food to go
- Halal/Kosher
- Wine
- Dairy products
- Frozen food products
- Gluten free

## Marketplace Opportunities

### PRODUCT

#### Caponata di Melanzane - Aubergine Caponata

Sicilian cuisine has its roots in the poor tradition, based above all on some typical ingredients like aubergines, tomatoes and basil, which are the undisputed protagonists of the caponata, the delicious side that conquers all .. These ingredients, already common to other typical recipes create a mix of perfumes, colors and flavors that recalls the suggestions of a splendid land. The extent of the surface of Sicily allows you to have many variations of the caponata. From province to province, but also from

family to family, everyone has their own perfect recipe: with or without raisins, with or without tomato sauce ... just move a few meters to discover an ever-changing caponata, but all with an unmistakable common denominator: the use of sweet and sour dressing, which gives vegetables a unique flavor. The aubergines of Casa Montalbano caponata are fried in extra virgin olive oil and the jars are filled manually to give you a product like home-made.

General product characteristics:

Product name and designation: ideal as appetizer or side dish of roasted and braised.

Recommended method of preparation: Pour on and serve it as appetizer or side dish.

Best before date (when packed): 36 months

Dispatch period: 20 days

Ingredients: Aubergines 54%, Tomato sauce 12%, Onion, CELERY, Extra virgin olive oil, Green Olives, Vinegar, Capers, Sugar, Salt, Basil, Garlic, Pepper.

Products without added colorings, preservatives and artificial flavors

\* Seasonal product. Product availability while stocks last.

Technical Information:

Net weight: 205g

Packaging

Units for each pallet: 2592 pieces

Boxes for each layer: 18 pieces

Number of layers for each pallet: 12

Calculation units of each box: 12 pieces

Boxes for pallet: 216

Description of pallet protection: Stretch film.

## PRODUCT

### Carciofi Siciliani - Sicilian Artichokes

Sicilian Artichokes in Extra Virgin Olive Oil

Ingredients: Sicilian Artichokes 71%, Extra virgin olive oil 29%, Salt. Flavored vinegar.

Products without added colorings, preservatives and artificial flavors.

Product name and designation: ideal as appetizer or side dish of roasted and braised.

Recommended method of preparation: Pour on and serve it as appetizer or side dish.

Best before date (when packed): 24 months

Dispatch period: 20 days

Products without added colorings, preservatives and artificial flavors

\* Seasonal product.

\*\* Product availability while stocks last.

Technical Information:

Net Weight: 205g

Packaging

Calculating units for each pallet: 2592 pieces

Boxes for each layer: 18 pieces

Number of layers for each pallet: 12

Calculation units of each box: 12 pieces  
Boxes for pallet: 216  
Description of pallet protection: Stretch film.

## PRODUCT

### Macco di Fave - Dried Beans Soup

The macco of beans, one of the oldest and most delicious Sicilian recipes, is an authentic dish of poor peasant cuisine, whose origins date back to ancient Greece.

The origin of the name macco, however, derives from the Latin verb maccare, which means to crush, with reference to the beans that are crushed until obtaining a puree.

The macco (maccu) is widespread throughout Sicily, with some variations depending on the province: we can find it with fennel, with or without endive, with the addition of chopped onion and celery or tomatoes (the latter addition has more recent origins) or even with pork; but the original macco is simply made from dried beans, shelled and cooked in slightly salted water with wild fennel and possibly other aromatic vegetables.

The mash of beans of Casa Montalbano can be eaten as well or together with pasta, a perfect and exquisite combination.

Ingredients: Dried Beans regenerated with 64% water, Tomato pulp, Carrots, Onions, Extra Virgin Olive Oil, Wild Fennel, CELERY, Salt, Pepper, Chilli.

Products without added colorings, preservatives and artificial flavors

General product characteristics

Product name and designation: condiment for pasta or soup.

Recommended method of preparation: Heat with cooking water mix and serve.

Best before date (when packed): 24 months

Dispatch period: 20 days

Products without added colorings, preservatives and artificial flavors

\* Seasonal product. Product to availability while stocks last.

Technical informations of the products

Tare for each unit in: 205g

Packaging

Calculating units for each pallet: 2592 pieces

Boxes for each layer: 18 pieces

Number of layers for each pallet: 12

Calculation units of each box: 12 pieces

Boxes for pallet: 216

Description of pallet protection: Stretch film.

## PRODUCT

### Salsa pronta di Pomodoro Siccagno - Ready to Eat Tomato Sauce

Ready to Eat Siccagno Tomato Sauce

All the hot Sicilian sun and the heady scent of fresh basil for a sauce ready, prepared according to ancient traditions of homemade.

Ingredients: Tomato 90%, Onion, Extra virgin oil , Salt, Sugar, Garlic, Basil, Sugar, Pepper.

Product without added colorings, preservatives and artificial flavors

General product characteristics

Product name and designation: ideal as appetizer or side dish of roasted and braised.

Recommended method of preparation: Pour on and serve it as appetizer or side dish.

Best before date (when packed): 24 months

Dispatch period: 20 days

Products without added colorings, preservatives and artificial flavors

\* Seasonal product.

Product availability while stocks last.

Technical informations of the products

Tare for each unit in: 155g

Packaging 330g

Calculating units for each pallet: 17280 pieces

Boxes for each layer: 12 pieces

Number of layers for each pallet: 12

Calculation units of each box: 12 pieces

Boxes for pallet: 144

Description of pallet protection: Stretch film.

## PRODUCT

### Sugo Norma - Norma Sauce

The sweet taste of red tomatoes exalts Sicilian fresh aubergines. A sauce prepared with delicate and special flavor, fully vegetarian with extra virgin olive oil.

Ingredients: Tomato pulp 59%, Aubergines 23 %, Tomato sauce 10%, Onion, Extra virgin olive oil, Ricotta (soft white Italian cheese), Sugar, Salt, Garlic, Basil, Pepper.

General product characteristics

Product name and designation: ready-made sauce for pasta.

Recommended method of preparation: Warm the sauce in a pan, pour directly on stir pasta and wait on.

Best before date (when packed): 24 months

Dispatch period: 20 days

\* Seasonal product.

Product to availability while stocks last.

Technical informations of the products

Tare for each unit in: 205g

Packaging

Calculating units for each pallet: 1944 pieces

Boxes for each layer: 18 pieces

Number of layers for each pallet: 9

Calculation units of each box: 12 pieces

Boxes for pallet: 162

Description of pallet protection: Stretch film.

## PRODUCT

## Sugo Sarde e Fonocchietto - Sardina Fish and Wild Fennel Sauce

Dish symbol of the Sicilian tradition, pasta with sardines is a fabulous mix of colors, flavors and aromas. As for almost all Sicilian dishes there are different versions but in all they are the fennel that must be rigorously wild and fresh sardines.

Both delicious, ready to join the first with penne and the second to embrace the steaming al dente bucatini and give you balanced unique flavors, unmistakable suggestions, pleasant sensations of sun, land, sea: of Sicily.

To further enhance the flavor of the dish, Sicilians are used to serving it with pan-fried breadcrumbs. If you want to prepare it, just put a little breadcrumbs in a pan with a few drops of oil and stirring constantly until it takes a nice golden color, then put a handful on the ready-made plate and serve.

Ingredients: Tomato Sauce 69,5%, Filet of Sardina (Sardina Pilchardus) 13,9%, Fennel 6,2%, Onion, Extra virgin olive oil 2,5%, Raisin, Filet of Anchovies (Engraulis Encrasicolus), Sugar, Salt, Pepper.

### General product characteristics

Product name and designation: ready-made sauce for pasta.

Recommended method of preparation: Warm the sauce in a pan, pour directly on stir pasta and wait on.

Best before date (when packed): 24 months

Dispatch period: 20 days

\* Seasonal product.

Product to availability while stocks last.

### Technical informations of the products

Tare for each unit in: 205g

### Packaging

Calculating units for each pallet: 1944 pieces

Boxes for each layer: 18 pieces

Number of layers for each pallet: 9

Calculation units of each box: 12 pieces

Boxes for pallet: 162

Description of pallet protection: Stretch film.

## PRODUCT

### Sugo Nero di Seppia - Cuttlefish Ink Sauce

Zicity's delicious tomato sauces are the ideal complement to any of our pastas. Our Ink Black is gluten free and contains no preservatives so you can feel good serving it to your friends and family. We start with the highest quality ingredients like vine-ripened tomatoes, aromatic herbs, and extra virgin olive oil and simmer these together to develop a hearty and delectable sauce. Real taste comes from real ingredients!

Ingredients: Tomato pulp 40%, Tomato sauce 40%, Cuttlefish (Sepia Officinalis) 11% , Ink black 1,3%, Extra virgin olive oil 2,2%, Wine, Salt, Sugar, Garlic, Parsley, Pepper.

### General product characteristics

Product name and designation: ready-made sauce for pasta.

Recommended method of preparation: Warm the sauce in a pan, pour directly on stir pasta and wait on.

Best before date (when packed): 24 months  
Dispatch period: 20 days

\* Seasonal product.  
Product to availability while stocks last.

Technical informations of the products  
Tare for each unit in: 205g

Packaging  
Calculating units for each pallet: 1944 pieces  
Boxes for each layer: 18 pieces  
Number of layers for each pallet: 9  
Calculation units of each box: 12 pieces  
Boxes for pallet: 162  
Description of pallet protection: Stretch film.

## PARTNERSHIP

### We are looking

A business partner for business and other partnership



# Zumbo Vini dell'Etna

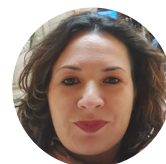
## Producer

Country	Italy
City	castiglione di sicilia
Street	ss 120 km 198
Web	<a href="http://www.sorellezumbo.it">http://www.sorellezumbo.it</a>



## Contact

Name	enrica zumbo
Role	producer



## Description

We are a young Etna winery "Zumbo Vini dell'Etna" owned by the Zumbo's sisters, Erica and Ramona. Our winery is located in Solicchiata, one of the most important wine districts of Castiglione di Sicilia, where all the most important wineries of Etna are located.

The vineyards are about 7 hectares (17 Acres) located in 2 important vineyards districts "Santo Spirito" and "Trimarchisa", mainly cultivated with Nerello Mascalese, Nerello Cappuccio, Inzolia, Carricante, Minnella Bianca, Catarratto and a small part of relic varieties.

We are very careful to respect the territory and to conduct sustainable agriculture, for this reason we started processing a vineyard organic certification.

Sorelle Zumbo is a young winery, which started bottling its wine production at 2015. We produce around 800 cases (10.000 btl), but our target is certainly making wine from all our grapes and reach our potential production of 4,200 cases (50.000 btl).

## Areas of Activity

- Alcoholic beverages

## Marketplace Opportunities

### PRODUCT

#### ETNA RED WINE "ANDICO"

ETNA RED WINE CALLED "ANDICO" YEAR 2016, PRODUCED IN CONTRADA SANTO SPIRITO-PASSOPSICIARO, MUNICIPALITY OF CASTIGLIONE DI SICILIA AT 700 ASL; 100% NATIVE VARIETY, NERELLO MASCALESE, PLANTED IN 1970.

NORTH OF ETNA, THE VINEYARD IS LOCATED ON A CAST OF 1890.

VINO ETNA ROSSO DENOMINATO "ANDICO" ANNO 2016, PRODOTTO IN CONTRADA SANTO SPIRITO-PASSOPISCIARO COMUNE DI CASTIGLIONE DI SICILIA A 700 SLM; VITIGNO AUTOCTONO, NERELLO MASCALESE 100%, IMPIANTATO NEL 1970.  
A NORD DELL'ETNA, IL VIGNETO SI TROVA SU UNA COLATA DEL 1890.

PRODUCT

**WHITE WINE IGT "PINEA"**

WHITE WINE IGT "PINEA" YEAR 2018, PRODUCED AT 700 ASL IN CONTRADA SANTO SPIRITO-PASSOPISCIARO, MUNICIPALITY OF CASTIGLIONE DI SICILIA. THE MAIN VINES: INZOLIA, CARRICANTE, CATARRATTO, MINELLA

VINO BIANCO IGT "PINEA" ANNO 2018, PRODOTTO A 700 SLM IN CONTRADA SANTO SPIRITO-PASSOPISCIARO COMUNE DI CASTIGLIONE DI SICILIA. I PRINCIPALI VITIGNI: INZOLIA, CARRICANTE, CATARRATTO, MINELLA

PRODUCT

**ROSE' ETNA WINE "CIURICIURI"**

ROSE ETNA WINE "CIURICURI" YEAR 2019, C / DA SANTO SPIRITO-PASSOPISCIARO, MUNICIPALITY OF CASTIGLIONE DI SICILIA.  
LAVA SOIL NORTH OF ETNA AT 700 SLM

VINO ETNA ROSATO "CIURICURI" ANNO 2019, C/DA SANTO SPIRITO-PASSOPISCIARO, COMUNE DI CASTIGLIONE DI SICILIA.  
TERRENO LAVICO A NORD DELL'ETNA A 700 SLM