



Ministero degli Affari Esteri
e della Cooperazione Internazionale

ITCA
ITALIAN TRADE AGENCY

madeinitaly.gov.it

The Italian Food Lab



Discover and taste the authentic
Italian cuisine live at
The Italian Food Lab from
17 to 21 February 2025

ITALIAN TRADE AGENCY - ITA



ITALIAN TRADE AGENCY

ITA - Italian Trade Agency is the Governmental agency that supports the business development of our companies abroad and promotes the attraction of foreign investment in Italy. With a motivated and modern organization and a widespread network of overseas offices, ITA provides information, assistance, consulting, promotion and training to Italian small and medium-sized businesses. Using the most modern multichannel promotion and communication tools, it acts to assert the excellence of Made in Italy in the world.

TRADE AND INVESTMENT

OPEN DOORS TO WORLD
OF OPPORTUNITIES

Find Your Italian Partner

ITA - Italian Trade Agency supports the business development of Italian companies abroad, increases business opportunities, improves the image of 'Made in Italy', promotes industrial collaboration and foreign investment in Italy. Find your Italian partner is a business directory with virtual showcases of Made in Italy companies. We offer you an overview of Italian businesses, including company profiles, products images and details, website, business proposals and contact information. Foreign companies or agent interested in Italian products or looking for partnership with Italian companies, can access the database with the profiles, searchable by sector or product, and find a business partner.

Register here: ice.it/en/my-home/login

ITA - Dubai Office



@ITADubai



Italian Trade Agency



@ITADubai





**EXHIBITORS AT
ITALIAN FOOD LAB**

A.I.T. ATTIBASSI INTERNATIONAL TRADING

Stand No. S1 - 300



Steeped in tradition since 1918, Attibassi is a taste of authentic Italian quality from Bologna! Born as a humble Pasticceria, Attibassi is now a world recognized multi awarded Coffee brand.

Ajman Free Zone
Dubai UAE

Costantino Bertuzzi - Attibassi Global Developer
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costa@myattibassi.com
www.coind.it



@attibassi_coffee



attibassicoffee



Costantino Bertuzzi



@CoindGroup



ATTIBASSI

Bologna

CONSERVE ITALIA SOC. COOP. AGRICOLA

Stand No. S1 - D52



Cirio is an Italian brand belonging to Conserve Italia Group, an Italian co-operative that brings together 14,000 farming companies spread all throughout the Italian territory. This unique company set up creates a strong link with the territory, which is always an advantage in the management of the agricultural supply chain, thus controlled and monitored from the seed to the tables of end consumers: it is a guarantee for quality and safety of the raw materials and the final products. As a leader in tomato-based products and vegetables Cirio success is aligned to the group's mission: "To be a European leader in the processed fruit and vegetable industry, delivering value both to the farmers' owners and to the end consumers, through the co-operative supply chain."

Via Paolo Poggi, 11
40068 San Lazzaro di Savena - BO
ITALY

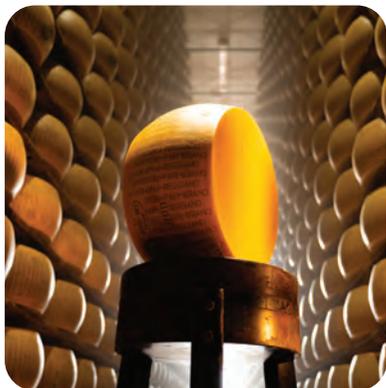
Christian Marcaccini
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www.conserveitalia.it



Autentico Italiano

CONSORZIO DEL FORMAGGIO PARMIGIANO REGGIANO

Stand No.S1 - 300



Via J.f. Kennedy 18
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@parmigianoreggiano



Consorzio del formaggio
Parmigiano Reggiano



@ParmigianoReggianoIT



@theonlyparmesan



DE MATTEIS AGROALIMENTARE SPA

Stand No. S1 - E17



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pastarmando



De Matteis Agroalimentare S.p.A.



granoarmando



GIACINTO CALLIPO CONSERVE ALIMENTARI S.R.L

Stand No. S1 - E9



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tonnocallipo



Biscottificio Verona



Giacinto Callipo Conserve Alimentari Srl



Giacinto Callipo Conserve Alimentari was founded in 1913 in Pizzo, Calabria: it was one of the first companies in Italy to process the Mediterranean Tuna. The unique features that differentiate us as international premium brand are:

- the exclusive use of Yellowfin round tuna;
- the fact to have been the first to use glass jars for our premium tuna fillets;
- the fully Italian hand-made manufacturing process.

IGOR S.R.L.

Stand No. HALL 1 C1 - 23



Strada Natale Leonardi, 32
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Giulia Leonardi - Export Sales Manager
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igorgorgonzola



Igor Gorgonzola



@IgorGorgonzolaItalia



IGOR is the leader in the production of PDO Gorgonzola, a typical Italian cheese, that is considered among the Italian gastronomic traditions of excellence.

IGOR was founded in 1935 and in 1996 it moved to a modern facility equipped with cutting-edge technologies.

Nowadays IGOR is at the 4th generation of the Leonardi family, with 5 production sites, exporting to more than 60 countries in the world, and is certified BRC, IFS, Organic and Halal.

INALPI SPA

Stand No. HALL 1 A1 - 24



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pasta_granoro



inalpi



Pastificio Attilio Mastromauro - Granoro SRL



@PastaGranoro



MAM FORNI MODENA

Stand No. S1 - 300



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MAMFORNI



SINCE 1904
AN ITALIAN STORY OF QUALITY



MANGIATORELLA.
PURE WATER, PURE ITALIAN PRESTIGE

MANGIATORELLA IS THE PURE AND LIGHT WATER THAT HAS ALWAYS FLOWED FROM THE UNSPOILED FORESTS OF CALABRIA, IN SOUTHERN ITALY, AND IT COMES IN AN ELEGANT GLASS BOTTLE THAT SHINES ON THE TABLE



PREMIUM ITALIAN MINERAL WATER



MANGIATORELLA.COM

WE LOOK FORWARD TO SEEING YOU
AT STAND Z2 - C95 - ZA'ABEEL HALL 2

Gulfood | 30TH EDITION

17-21 FEB 2025 | DUBAI WORLD TRADE CENTRE

MANGIATORELLA SPA

Stand No. Z2 - C95



Via Del Gelsomino, 45/c
89100 Reggio Calabria RC
ITALY

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acquamangiatorella



Gruppo Mangiatorella



@AcquaMangiatorellaSpa

OLIO ROCCIA DI ROCCIA ANTONIETTA

Stand No. S1 - 300



Via Lucania, 5
71022 Ascoli Satriano FG
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Antonietta Roccia - OLIO ROCCIA Managing Director
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www.olioroccia.it



OleificioRoccia



olioroccia

Olio Roccia is a dynamic, family-run agricultural company that uses technology and innovation while supporting the environment.

We produce extra virgin oil with olives from our olive groves in Puglia, carrying out cold pressing within a few hours of harvesting, to keep their organoleptic properties unaltered.

Our oil, rich in polyphenols, is produced following ecological cultivation methods without pesticides or chemical fertilizers.



PAPARELLA SALVATORE E FRANCESCO SRL

Stand No. Z1 - C19



Since 1891, Frantoio Paparella has stood as a benchmark of excellence in Apulian extra virgin olive oil. Combining state-of-the-art technology with timeless traditions, we continuously innovate while preserving our heritage. At Gulfood 2025, we are proudly showcasing our entire range, with a special focus on LÓLIO, our dedicated line for HORECA and Gourmet Retail, a result of years of commitment to meeting the ever-evolving needs of the markets.

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www.frantoiopaparella.it



FRANTOIO
PAPARELLA
DAL 1891

PASTIFICIO ANTONIO PALLANTE SRL

Stand No. S1 - D70



Pastificio Antonio Pallante Srl, one of the top ten major Italian manufacturers of pasta, since four generations - ultramodern production plant in South of Italy - 300 tons per day combining the best tradition of Italian pasta making & finest raw materials & high technology.

Present in more than 80 countries worldwide. Current certifications: ISO 9001:2008, ISO 22005:2008, ISO 22005:2008, ISO 22000:2005, IFS, BRC, HALAL
www.pastareggia.it

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PASTIFICIO ATTILIO MASTROMAURO GRANORO SRL

Stand No. S1 - D44



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pasta_granoro



granoro



Pastificio Attilio Mastromauro - Granoro SRL



@PastaGranoro



VICENZI S.P.A.

Stand No. S1 - D25



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matildevicenzi_global



MatildeVicenzi



Vicenzi S.p.A.



VicenziGroup



Matilde_Vicenzi

Authentic, traditional fine pastry, crafted in Verona since 1905.

In 1905, Matilde Vicenzi opened a small pastry shop near Verona, crafting biscuits & pastries with passion. By 1912, it became a company, and her treasured recipe book is still preserved today. Balancing innovation & tradition, we've grown into a leader in Amaretti Cookies, Ladyfingers, and Puff Pastries. Now a global brand, Matilde Vicenzi is in 110 countries.





ITA FOOD LAB PROGRAM

17 to 21 February 2025

THE ITALIAN FOOD LAB PROGRAM

FEBRUARY 17, 2025



Michelin Star

TIME	DETAILS	Chefs
11:00 - 12:00	<p>OPENING MASTERCLASS</p> <p>Conserva Italia Cirio the Italian peeled Tomatoes and tomatoes sauces</p>	<p>CHEF MARCO BOTTEGA </p> <p>CHEF ALESSANDRO TORMOLINO </p>
12:00-13:00	<p>MASTERCLASS</p> <p>Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes</p>	<p>CHEF MICHELE CIRCHIRILLO Pizzeria 48H Group</p>
13:00-14:00	<p>MASTERCLASS</p> <p>Conserva Italia Cirio the Italian peeled Tomatoes and tomatoes sauces</p> <p>Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes</p>	<p>CHEF ANDREA FIORAVANTI Grand Hyatt Abu Dhabi</p>
14:00-15:00	<p>CELEBRITY CHEFS Italian excellences</p>	<p>CHEF MARCO BOTTEGA </p> <p>Aminta Resort*, Genazzano (Roma)</p> <p>CHEF ALESSANDRO TORMOLINO </p> <p>Sensi*, Amalfi (SA)</p>
15:00-16:00	<p>MASTERCLASS</p> <p>Frantoio Paparella Since 1891, Frantoio Paparella has stood as a benchmark of excellence in Apulian extra virgin olive oil</p> <p>Pasta Reggia No compromise in quality and sustainability presenting Italian best quality pasta with traditional recipes and food tasting</p>	<p>CHEF MICHELE CIRCHIRILLO Pizzeria 48H Group</p>

THE ITALIAN FOOD LAB PROGRAM

FEBRUARY 18, 2025



Michelin Star

TIME	DETAILS	Chefs
11:00 - 12:00	<p>MASTERCLASS OPEN</p> <p>The Italian best chefs in Dubai presenting a signature dish</p>	<p>CHEFS ANTONIO MONZO & GAETANO PELLICCIA</p> <p>Ristorante Luna Rossa Dubai</p>
12:00-13:00	<p>MASTERCLASS PIZZA PALA</p> <p>Conserva Italia Cirio the Italian peeled Tomatoes and tomatoes sauces</p> <p>Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes</p>	<p>CHEF ALESSANDRO MICELI</p> <p>Dubai</p>
13:00-14:00	<p>MASTERCLASS</p> <p>Igor Gorgonzola</p> <p>A typical Italian cheese that is considered among the Italian gastronomic traditions of excellence</p>	<p>CHEF MARCO BOTTEGA 🌸</p> <p>Aminta Resort*, Genazzano (Roma)</p>
14:00-15:00	<p>MASTERCLASS</p> <p>Conserva Italia Cirio the Italian peeled Tomatoes and tomatoes sauces</p> <p>Frantoio Paparella</p> <p>The excellence in Apulian extra virgin olive oil. Combining state-of-the-art technology while preserving our heritage</p>	<p>CHEF DEVID DI BENIMEO</p> <p>Executive Chef Jumeirah Beach Hotel</p>
15:00-16:00	<p>MASTERCLASS</p> <p>Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes</p> <p>Pasta Reggia</p> <p>No compromise in quality and sustainability presenting Italian best quality pasta with traditional recipes and food tasting</p>	<p>CHEF ENRICO DERFLINGER 🌸</p> <p>President Euro-toques</p>

THE ITALIAN FOOD LAB PROGRAM

FEBRUARY 19, 2025



Michelin Star

TIME	DETAILS	Chefs
11:00 - 12:00	<p>MASTERCLASS OPEN</p> <p>The Italian best chefs in Dubai presenting a signature dish</p>	<p>CHEF ALEJANDRA ZAULI</p> <p>Ferrari World - Abu Dhabi</p>
12:00-13:00	<p>MASTERCLASS</p> <p>Callipo</p> <p>Among the first companies in Italy to can the prized Mediterranean tuna, caught with the "fixed trap" system</p> <p>Consorzio Parmigiano Reggiano</p> <p>The iconic Italian cheese presented in food tasting and original recipes</p>	<p>CHEF GIORGIO SERVETTO</p> <p>Vignamare*, Andora (SV)</p>
13:00-14:00	<p>MASTERCLASS</p> <p>Vicenzi</p> <p>Presenting authentic Tiramisu with the iconic Savoirdi</p> <p>Inalpi</p> <p>Is a leading Piedmontese dairy company that ensures premium dairy products</p>	<p>CHEF ANGELO BISCONTI</p> <p>Pasticceria Chèri - Dubai</p>
14:00-15:00	<p>MASTERCLASS</p> <p>Conserva Italia</p> <p>Cirio the Italian peeled Tomatoes and tomatoes sauces</p> <p>Pasta Reggia</p> <p>No compromise in quality and sustainability presenting Italian best quality pasta with traditional recipes and food tasting</p>	<p>CHEF IVAN LATTANZIO</p> <p>Naughty Pizza</p>
15:00-16:00	<p>MASTERCLASS</p> <p>Conserva Italia</p> <p>Cirio the Italian peeled Tomatoes and tomatoes sauces</p> <p>Consorzio Parmigiano Reggiano</p> <p>The iconic Italian cheese presented in food tasting and original recipes</p>	<p>CHEF BEATRICE SEGONI</p> <p>Pierchic Jumeirah al Nasseem</p>

THE ITALIAN FOOD LAB PROGRAM

FEBRUARY 20, 2025



Michelin Star

TIME	DETAILS	Chefs
11:00 - 12:00	<p>MASTERCLASS</p> <p>Conserva Italia</p> <p>Cirio the Italian peeled Tomatoes and tomatoes sauces</p>	<p>CHEF ALESSANDRO MICELI</p> <p>Dubai</p>
12:00-13:00	<p>MASTERCLASS</p> <p>Conserva Italia</p> <p>Cirio the Italian peeled Tomatoes and tomatoes sauces</p> <p>Pasta Reggia</p> <p>No compromise in quality and sustainability presenting Italian best quality pasta with traditional recipes and food tasting</p>	<p>CHEF DOMENICO STRANIERI</p> <p>Ristorante Pulcinella</p>
13:00-14:00	<p>MASTERCLASS</p> <p>Pasta Granoro</p> <p>The culture of healthy eating has always been the foundation of the deepest ethical principles and values of the Granoro Pastificio</p>	<p>CHEF ALESSANDRO TORMOLINO </p> <p>Sensi*, Amalfi (SA)</p>
14:00-15:00	<p>MASTERCLASS</p> <p>Consorzio Parmigiano Reggiano</p> <p>The iconic Italian cheese presented in food tasting and original recipes</p>	<p>CHEF MARCO DERIU</p> <p>Cucina Marriott the Palm</p>
15:00-16:00	<p>MASTERCLASS</p> <p>Consorzio Parmigiano Reggiano</p> <p>The iconic Italian cheese presented in food tasting and original recipes</p> <p>Pasta Armando</p> <p>Premium High Quality Italian Pasta from 100% Italian Durum Wheat</p>	<p>CHEF MICHELE CIRCHIRILLO</p> <p>Pizzeria 48H Group</p>

THE ITALIAN FOOD LAB PROGRAM

FEBRUARY 21, 2025



Michelin Star

TIME	DETAILS	Chefs
<p>11:00 - 12:00</p>	<p>MASTERCLASS OPEN The Italian best chefs in Dubai presenting a signature dish</p>	<p>CHEF OMAR CASTELLANI Bolle DXB</p>
<p>12:00-13:00</p>	<p>MASTERCLASS Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes</p>	<p>CHEF MARCO MARRAS Relais & Châteaux Oseleta*, Cordevigo (VR)</p>
<p>13:00-14:00</p>	<p>MASTERCLASS Consorzio Parmigiano Reggiano The iconic Italian cheese presented in food tasting and original recipes Olio Roccia Olio Roccia is a dynamic, family-run agricultural company producing extra virgin oil with olives from our olive groves in Puglia</p>	<p>CHEF ENRICO DERFLINGER  President Euro-toques</p>







ITCA



ITALIAN TRADE AGENCY

ROME HEADQUARTERS

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