

Italy @ **SPECIALITY FOOD FESTIVAL 2023**

7-9 November 2023 - Al Mustaqbal Plaza , Dubai World Trade Center

Sustainability is SustainabITALY





Sustainability is Sustainable**ITALY**

Global export of Italian food products hit the record value of 60 billion euros in 2022, up 17% from 2021, and 32 billion euros in the first semester of 2023.

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

These are the drivers which continued to boost Italian export to the UAE where the demand for Italian agri-food reached 419 million euros in December 2022, a growth of 40% from 2021, and 230 million euros in the first semester of 2023.

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

Organic products account for 6% of the overall country's exports and generate a turnover of Euro 3.4 billion in 2022 (+16% vs 2021) and 3.6 billion in 2023 (estimated). In 10 years, the demand for the Italian Bio agri-food products has increased by +203%, and the Italian land dedicated to organic cultivation increased by 96% now exceeding 2.3 million hectares (17.4% of the country total cultivation area); moreover, Italy is one of the European countries with the highest number of companies involved in the organic sector, over 90,000.

Organic farming is widely considered to be a far more sustainable alternative when it comes to food production and the popularity of bio food products has been driven by consumers who have become increasingly concerned about the environment and are attracted by their healthy nutritional properties, safety assurance and a sustainable approach to environment and communities. Regarding “products certification”, Italy has over 840 classifications and holds first place in Europe for recorded and protected food- farming and viticulture products that contribute to 21% of exports in the Italian food-farming industry. Over the last few years (2011 to 2019) Italian agriculture recorded a drop of -32% on the use of phytosanitary products, confirming it as the most sustainable in Europe. The Italian industry with 30 M equivalent tons of CO generated is the most virtuous among the E.U countries.

Source: Symbola, Coldiretti, ITA Dubai, Eurostat

ITALIAN TRADE AGENCY - ITA



ITALIAN TRADE AGENCY

TRADE AND INVESTMENT

OPEN DOORS TO WORLD
OF OPPORTUNITIES

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

Find Your Italian Partner

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

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

ITA - Dubai Office



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Italian Trade Agency



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Floor Plan

Al Mustaqbal Plaza

Dubai World Trade Center



GULFOOD MANUFACTURING

ZABEEL HALL 3 | HALLS 3-4, 9
TRADE CENTRE ARENA | SHEIKH SAIED HALLS 1-3
HALLS 2-3 PAVILION | SHEIKH MAKTUUM HALL

THE SPECIALITY FOOD FESTIVAL

AL MUSTAQBAL PLAZA

PRIVATE LABEL MIDDLE EAST

AL MUSTAQBAL PLAZA

ISM MIDDLE EAST

HEIKH BASHID HALL

7-9 NOV 2023
DUBAI WORLD TRADE CENTRE



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ACETO BALSAMICO DEL DUCA

Stand No. HP2-236



Since 1891, the history of the Grosoli family has been synonymous with Balsamic Vinegar of Modena. A knowledge that has been handed down from the forefather Adriano for five generations to guarantee a unique product, made from cooked grape musts and selected, high-quality wine vinegars, that has become an irreplaceable dressing for vegetables, meat, and fish. A trusted ally for international chefs to enhance dishes of the most varied culinary traditions.

Over time, the company has positioned itself at the top of quality Balsamic production, proposing eco-friendly products, such as the Organic line, and emphasizing the strong link to the land of origin, with the short supply chain "Solo Modena" line (winner of the "2009 – 2010 Corporate Social Responsibility Award"). Aceto Balsamico del Duca means quality and elegance, and represents the city of Modena and its territory worldwide at the major international fairs. Remaining faithful to the tradition, and opening itself to new qualitative challenges, the company always proposes a Balsamic Vinegar of Modena, "at the top of flavour".



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*Aceto Balsamico del Duca
dal 1891*

ADAMAS CAVIAR

Stand No. HP2-K20



ADAMAS is the brand name of the caviar produced by Salmo Pan Srl, a farm which counts 3 generations of breeders, located in Pandino in the heart of the Tormo River Natural Park.

ADAMAS® caviar is a formidable product thanks mainly to the water where our sturgeons are born and raised: drinkable well water from the Tormo River Natural Park.

Our supply chain allows us to have full control over the quality of the final product. From egg to egg.

The pleasure of discovering and appreciating the know-how, hard work and passion that goes into making a unique and precious food, the perfect caviar.



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ADAMAS
EXCLUSIVE ITALIAN CAVIAR

AGNELLO DI SARDEGNA

Stand No. HP2-226



Presentation of Consorzio per la Tutela della IGP Agnello di Sardegna (CONTAS)

CONTAS have function of protecting, promoting, enhancing, informing consumer and general care about the lamb's meat produced in Sardinia, represented 5.000 sheep farmer and is composed of 35 economic operator belonging to the entire regional sheep production line. CONTAS produces about 1 million light IGP lambs every year from 4.5 kg up to 8.5 kg. Our lambs feed only mother's milk of sheep that graze the spontaneous essences of island. In Sardinia are reared 44% of the national sheep, 4% of the EU28 and we are leader in the dairy lamb segment for number of slaughtered animals with 48.185 tons year.

Our lambs can be sold fresh or frozen in the following cuts:

- Lamb with head and pluck
- Lamb carcasse
- Forequarter lamb
- Loin lamb
- Belly lamb
- Leg
- Fifth quarter lamb

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



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Agnello di Sardegna IGP



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AGRIDEAVALLILLO SRL

Stand No. HP2-H15



VALLILLO is a brand that was created to give VOICE and IMPORTANCE to those who work in the shadows and in silence. To give COURAGE and STRENGTH to those who want to grow, but in their own LAND.

Vallillo is the surname of my grandfather Gabriele, who has always been a farmer. He has always defended his land and work in the fields, bringing other farmers together and networking with them to get a fair return on the fruits of his labour and his land.

These ideas and values are encapsulated in the colours of our packaging: Red, as intense as the hard work and sweat poured out for love of our land; Green: like the hope we farmers place in each harvest; White: quality rather than quantity, to safeguard the health of all the customers who choose us.

Values and ideas that have been rewarded by the world association SLOWFOOD with the logo presidium OLIVI SECOLARI and recognised by the ACCREDIA CERTIQUALITY body with the Zero Residue Certificate No. 30737 by the ACCREDIA CERTIQUALITY body with the Zero Residue Certificate No. 30737



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vallillo[®]
SERRACAPRIOLA

AZIENDE AGRICOLE SCYAVURU

Stand No. HP2-L19



Scyavuru is an Italian manufacturing company which mainly produces spreadable creams, topping, sauces, marmalades and jams.

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

The company main goal is to satisfy every customers needs providing them quality products for the preparation of delicious and tasty recipes.

Our company is IFS and BRC and KOSHER and Halal certificated.



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SCYAVURU[®]
STORIE DI GUSTI E SAPORI DI SICILIA



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Scyavuru srl

BEVANDE FUTURISTE SRL

Stand No. HP2-224



Our mission is to bring beauty to everything, respecting the environment and promoting people's well-being.

For the consumer who knows what they want and refuses to conform. A drink suitable for any occasion.

A natural and organic alternative. A healthy lifestyle is glamorous when it's by Bevande Futuriste.



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BEVANDE FUTURISTE

BLANCO SRLS

Stand No. HP2-238



The culinary journey of the Blanco family began in 1986 when Grandfather Rocco, a master baker, decided to open a small bakery in Niscemi, a little town in southern Sicily. Thanks to his dedication to work, his children decided to join him in this adventure, specializing baked goods such as classical "Panettone" and traditional Sicilian biscuit. Thus, that small bakery evolved into a workshop by 1992, able to create delicious artisanal products for the local community.

After 2010, the idea emerged to leverage the production know-how inherited from Grandfather Rocco, aiming to export Sicilian traditional products. This idea came to fruition in 2014 when the grandchildren, having completed their studies and gained work experience, decided to join forces. Indeed, they built a new production site to expand production capacity and meet a growing demand for typical Sicilian sweets.

The excellent quality of the selected raw materials, combined with a passion for pastry-making and the search for regional specialties, have made the company stable and trustworthy.



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BUONONATURALE

Stand No. HP2-230



Buononaturale is a brand of Nouvelle Terre, a family-owned business operating out of Irpinia ("the land of wolves"), a fertile province along the Southern Italian Apennines. The Buononaturale products are based on original recipes, inspired by Italy's century-old culinary traditions but formulated in such a way as to help the modern consumer, busy yet demanding, to perform well without renouncing taste, health- and eco-consciousness, or enjoyment in the kitchen.



Buononaturale was created to provide the world with a one-stop shop for the highest-quality Made-in-Italy food production, organic and traditional. Our production is dislocated across rural Italy, with each product category being produced in the areas where that specific food (or ingredient) is typical. Our range of Italian fine products, semi-artisanally prepared based on recipes designed by our team of renowned chefs, is meant to take consumers on a journey through each region, and small village, of Italy where that food is typical.



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buononaturale

CAFFÈ' L'ANTICO SRL

Stand No. HP2-J20



Caffè L'Antico produces and distributes its own high quality coffee blends to over 45 countries around the world. In 2015 a second roasting company, the Indian branch Seven Beans coffee company, in partnership with the Shetty family, owner of endless coffee plantations in Bangalore, was inaugurated. With over 1000 tons of only high quality coffees roasted per year, Caffè L'Antico is in the market with a wide range of products targeted at both the Ho.Re.Ca and the large-scale retail distribution channels.

The green coffees directly imported from the countries of origin have been carefully selected during more than 110 years of activity, since 1909, and roasted in a slow traditional way of 18 minutes, to achieve today's high quality blends. Our company's home, Montecuccoli degli Erri castle, core of our company and brand as well, is one of the most important historical residence of Modena's province, build in 1490, home of the Count Raimondo Montecuccoli degli Erri and belonging to our family since the 18th century. This is the place where our partners come closer to the experience we offer, an experience not only of tastes but of different countless shades.



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CAFFÈ MORANDINI SRL

Stand No. HP2-L15



Caffè Morandini is an Italian coffee roasting company founded in the 1960s that has been trying to stand itself apart from the mass market, since its foundation, by offering high quality products.

This vision led the company to win, over the years, several National and International Awards, the most important of which is the Gold Medal at the International Coffee Tasting. In this regard we are proud to announce that we won the Gold Medal, with our blend Maxima 100% Arabica in the last edition of the contest, held in July 2023.

The products offered by Caffè Morandini are available in different formats: whole beans, ground coffee, compostable pods and compostable capsules. The blends ranges from 100% Arabica, to 90% Arabica, as far as 50%-50% and 40% Arabica 60% Robusta.

The offer includes both conventional and organic with Fairtrade certification coffees.



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MORANDINI
CAFFÈ

CAMPO D'ORO SRL

Stand No. HP2-J28



For more than 35 years Campo d'Oro company has been producing a wide range of food specialties that reflect the Sicilian culinary tradition.

All raw materials are processed by artisan methods. Immediately after harvesting they are processed and packaged using modern machinery, without any preservatives, in accordance with quality standards BRC, IFS, FSSC 22000, FDA, Bio, Kosher, Vegan, Halal, No Gmo, Ecovadis, Carbon Neutral, Gluten Free.

Campo d'Oro produces in Italy in the heart of the Sicilian countryside in an uncontaminated environment where nature, perfumes and colors are combined.



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CONSORZIO GROSSETO EXPORT

Stand No. HP2-J26



GOOD ADVICE – ITALIAN FOOD & WINE
www.good-advice.it

WHO WE ARE: We are a group of Italian agri-food and wine producers united by the same wish of broadening their horizons and entering foreign markets. We are a point of reference for those international buyers interested in filling their shelves with Made in Italy specialties. We aim to become a bridge between companies and markets, where small&medium-sized producers meet professionals of the agri-food sector.

OUR PRODUCTS: Good Advice is a business network made of Italian agri-food and wine companies representing the excellence of Made in Italy. Our producers of Italian specialties come from different regions and their products belong to different categories: baked products, cheese, chilled products, truffle, oil, vegetables in oil and pickles, rice and risotto, sauces and spreads, flour and pasta.

OUR SERVICES: Our strength lies in our wide range of products, which allows buyers to choose from a great variety of product categories, yet interfacing directly with a single interlocutor, able to provide them with all the information about both the whole portfolio and the single producers.



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good
advice
ITALIAN
FOOD & WINE

CORILU SOCIETÀ COOPERATIVA AGRICOLA

Stand No. HP2-L13



Corilu was founded in Lu, a village of a thousand inhabitants in the heart of Monferrato: a group of friends decided to convert their lands into hazelnut groves to pay tribute to a very old tradition, already present in these hills since 1500.

The gentle hills of Monferrato are the perfect place to grow hazelnuts: the mild slopes and sunny climate, responsive to cultivation, are an integral part of food and wine excellence and breathtaking views.

Today, Corilu cultivates and processes the most precious of Piedmont hazelnuts. The passion and respect for this little gem inspires us to enhance its characteristics with gentle roasting and meticulous selection.



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CORILU®

D.T.S. DOLCIARIA SRL

Stand No. HP2-H11



At home Pennisi, sicilian pastry is a family tradition.

Established more than 30 years ago in a small village at the foot of the mount volcano Etna, the company boasts of a wide range of products such as Sicilian cannoli shells, almond paste, soft nougat, marzipan fruit, pistachio cream and many other handmade products prepared according to the old family recipe.

Pennisi Dolceria Siciliana's secret is a mix of tradition and modernity, and all products are craft for style and quality.

With the Cannoli di Sicilia Pennisi, every house becomes a Sicilian pastry. Filled with ricotta cream and chocolate chips, with a sprinkling of icing sugar, this tasty dessert will be appreciated all over the world.



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DACATÈ SRL

Stand No. HP2-232



Focus on quality, innovation and passion. Thus was born, in Rome, Dacatè srl, owner of the four brands Golden Brasil Coffee, Arditi l'Espresso italia, Alunni Atelier del caffè and Max Caffè. A reality that has been able to conquer the public's taste by directly serving over 1,200 businesses including bars and restaurants, distributors in 13 Italian regions, 32 distributors worldwide and over 30 private label companies.

Today, our plant is structured for a production capacity of 100 tons/month, consisting of: two production lines for coffee beans, one for ground coffee, one for organic, one for tins, four for packaging, two single-serving lines with 13 different capsule formats and two pod formats, one for decaffeinated sachets, as well as two sugar lines, in sachets and sticks, and one for kits.

Our production versatility is able to offer a wide variety of products in different packaging and format solutions, guaranteeing the highest standards of quality and service, supplying the complete range in private labels.



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DOLFIN SPA

Stand No. HP2-H19



Dolfin'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 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.



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D'ORAZIO SRL

Stand No. HP2-H26



Frantoio D'Orazio is a family business company with more than 50 years of experience producing premium extra virgin olive oil and representing the authenticity of the olive-growing heritage of the Italian region of Puglia.

Between tradition and innovation, D'Orazio is firmly devoted at promoting its territory and biodiversity by selecting local suppliers and locally harvested olives in Conversano, south of Bari.

Frantoio D'Orazio offers different kinds of extra virgin olive oils: blend of olives (from conventional and organic farming) and five monovarietal extra virgin olive oils for every taste and palate.

Several packaging options are available for both Retail and Food Service: cans, bag in box, glass and tin bottles from 100 ml to 5 L.

Flavored dressings and many gift ideas for events, special occasions, hampers and corporate gifts expand the offer.



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Frantoio
D'ORAZIO[®]

DAL 1964

FIAMMA VESUVIANA SRL

Stand No. HP2-J17



FV Srl was founded in 1924 and we are reaching the milestone of 100years.

FV Srl is based in the south of Italy. It is headquartered near Naples in the town of Ottaviano at the bottom of the volcano Vesuvio, from which it takes the name: Vesuvius Flame.

In addition to producing canned Tomatoes and Vegetables, FV Srl is also involved in the production of pasta made from 100% durum wheat semolina and it is also known for its olive oil and vinegars.

Through the large variety of its products, typical of the Mediterranean Diet, the FV Srl meets the needs of the most exigent customers, as well as the high standards of worldwide markets.

Products follow a proved system of selection of raw materials and are manufactured according to rules of ISO 22000:5000 and HACCP certificates.

FV Srl is also Halal and Organic certified. FV Srl is an export - oriented company. Currently exporting in 80 countries around the world and it is proud to be one of the most reliable suppliers of Italian Quality Food.



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GSL EXPORT

Stand No. HP2-J22



GSL Export is an Italian nonprofit association, established back in 1991, operating in the subcontracting sector from the very beginning.

Marketing and know-how have been key elements of our strategy throughout the years.

We decided to offer our Export expertise to the Food sector, a sector of strategic importance in the better market thus launching the project of La via dei sapori "The Way of Flavors". Italian SMEs are therefore represented with their artisanal DOP products, enhancing what is true to the real Made in Italy Food experience bringing it straight to the UAE market.



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IRIO CAFFÈ S.A.S. DI VALANZANO CATELLO & C.

Stand No. HP2-L11



ARTISAN COFFEE ROASTERS

WOOD FIRED COFFEE



100%
**NATURAL
COFFEE**
PRESERVATIVE
FREE
WITHOUT
ADDITIVES

Irio's caffè history began in the early '80s in Naples from a great passion for coffee by the founder Catello.

For over thirty years the family company roasts and mixes coffee, choosing Arabica and Robusta origins from the best farms of the world.

Our philosophy consists in careful selection of the raw material, limited production and respect of the slow roasting and the processing time. Our Master Roasters take care scrupulously of each single production stage, working with passion, art and complete dedication with the aim to create a prestigious product of truly exceptional quality. We are one of few in the world to roast coffee on woods. This ancient and traditional method requires not just a good eye but also a lot of experience and training.

The result is each beans roasted perfectly for a coffee unparalleled in flavor, with low acidity, full body and crema.

We guarantee high standards of quality to satisfy even the most discerning customer, in HO.RE.CA., private label and other retail channels.



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LA BARONIA SRL

Stand No. HP2-242



The history of La Baronia cheese factory begins on February 19th 1990, the day when the two cousins Luca and Alfonso Cutillo gave life to a dairy activity.

The Mozzarella at La Baronia cheese factory is produced exclusively with buffalo milk crop in the hilly area of the province of Caserta in Campania, called "alto casertano", at the foot of the ridge of Maggiore mountain, in a territory called just "La Baronia", which takes the name of the Company.

For about 30 years, the processing of milk has been taking place following the ancient production rituals and, despite the large average size of the cheese factory, the cousins Cutillo carry on the craftsmanship of the process made by pasta filata method of working "cutted off" by hands, working daily the milk that, without the addition of additives and preservatives, preserves the organoleptic qualities and the old flavors.



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LA CONTADINA SRL

Stand No. HP2-H28



La Contadina Srl is a young and dynamic company with a strong experience in the production, reworking on its own account and on behalf of third parties, of high quality food preserves.

Our philosophy is to offer our customers only the best, through a rigorous selection of raw materials, a constant search for new tastes and a strong focus on the protection of biodiversity.

We are proud to represent the best of the Italian culinary tradition, always keeping an eye on innovation and the future.

We are committed to providing our customers with an authentic and genuine taste experience, because quality is at the heart of everything we do.



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lacontadina^{srl}

LODI EXPORT

Stand No. HP2-240



Since 1977, the Consortium Lodi Export has been supporting the international growth of Italian small and medium companies, especially in the Lodi province and nearby lands.

The Consortium provide qualified and convenient services of promotion, consultancy and training to businesses of any sector, intent on asserting themselves on international markets and consolidating their position over time.



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MAMU' PICCOLA PASTICCERIA

Stand No. HP2-H24



Mamù was born in 2019 with the aim to pay a tribute to our Land through what we love the most: baking. We genuinely believe in the Slow Food concept of good, clean, and fair food and implement it daily by creating a pastry of incredible simplicity packed with the best local ingredients we can find.

There is an honesty to every one of our products that speaks about the passion we put into them; the traditional way every mother bakes for their children is wrapped into a premium product. The craftsmanship, done entirely by hand, gives our biscuits that feel and taste of home. Monferrato is our home, the place we grew up in, a wonderful Piedmontese area in the province of Alessandria, overflowing with treasures to be used in our baking.

Therefore, whenever possible, we try to support local producers, trusting in the high quality of their products due to their exceptional abilities and the power of our land. We want to offer a feeling of home to everyone consuming our products, but we also want to infuse a taste of our home by promoting products from an area of Italy that is still relatively undiscovered but has immense treasures.



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MAMU

Piccola Pasticceria
ALESSANDRIA

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NERONOBILE SRL

Stand No. HP2-K11



Neronobile Coffee Group, is a leader in manufacturing and supplying of High Quality Coffee and compatible capsule (tea, coffee and also soluble drink in capsule) in Italy.

We are Private Label specialists, we could produce for your brands and we offer a variety of our caps in personalized packaging with graphics, design and sort according to your needs.

Our capsules are compatible with Nespresso, with Nescafe Dolce Gusto, Caffitaly, Lavazza a Modo Mio, Lavazza Blue, Lavazza Espresso Point and ESE 44mm too.

We have invested for quality and reliability so our certifications are: BRC IFS HALAL UTZ FAIRTRADE KOSCHER BIO HACCP FDA for USA.

All our coffees are roasted in Italy, according to the traditional knowledge of master roasters for an excellent aroma, which correspond to the oldest skill and experience in the field of coffee, recognized worldwide. We also offer our customers coffee beans and ground coffee of different origins, through strict selection which guarantees the high quality.



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Nero
NOBILE[®]
espresso italiano

NORD SALSE SRL

Stand No. HP2-J11



Nord Salse srl was founded in 1988 by Mr. Francesco Monte with the production of pesto, tomato sauces and spreadable creams. Today his sons and family carry on the company.

Today it's one of the market leaders for fresh pesto and creams in Italy and all over the world, completing its range with a wide selection of ambient temperature sauces, in both retail and Horeca formats (glass jars and plastic jars/bowls/buckets). The main aim of the Nord Salse is to produce quality products, thanks to the respect of traditional Italian recipes and the attentive choose of selected raw materials. It owns IFS, BRC and HALAL certifications and all sauces are gluten free. In 2021 it starts to offer also the line of premium products under the brand "Niasca Portofino", who includes food&beverage products lied to Liguria, the Italian region of the nice Portofino village. Soft drinks, gently sparkling, are produced with natural juices of citrus fruits and extracts of flowers, with no additives, no preservatives and without artificial flavours.

The company has a presence in the major international markets with a widespread distribution of both dry and fresh products in Europe, Saudi Arabia, UAE, Australia, Brazil, Canada, China, South Korea, Japan, Kuwait, Lebanon, Mexico, Russia and the USA.



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NORD SALSE
Since 1988



NUTIS SRL

Stand No. HP2-H17



Caffè Barbaro is an Italian coffee brand, specialized in the production of the finest Neapolitan espresso. The company was founded in 1956 in Santa Maria la Carità, by Don Giovanni Iovine. Today it is led by the third generation of the family.

The CEO constantly focuses on future opportunities to satisfy the upcoming needs of the market, but he keeps the familiar and artisan spirit to offer to our customers only high-quality coffee.

We select coffee beans from the best crops and source them directly from the countries of origin delivering an unmistakable velvety taste.

We produce beans for coffee shop but also pods and capsules for almost all the system present on the market. Moreover, we are specialized in a wide range of instant drinks, flavoured coffee, tea and infusion packaged in different boxes and sizes.

Over the past few years, we achieved many goals and have been certified as Growth Leader in 2021, 2022 and 2023. We are always ready to explore new opportunities!



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Caffè Barbaro



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PALAZZO DI VARIGNANA

Stand No. HP2-K22



"PALAZZO DI VARIGNANA" - HISTORY BEARS ITS FRUIT

Palazzo di Varignana is immersed in the Bolognese hills and the project intends to bring forward values such as tradition, local area, excellence, and health dating back to 1705.

The restoration project has expanded over time and, in 2015, the farm was born from the recovery of ancient indigenous crops. The estate consists of olive groves, vineyards, orchards, almond groves and organic saffron. All the crops follow an integrated supply chain system, using products with a low environmental impact, placing quality and the environment center-stage

Thanks to the regeneration project, today it boasts the largest olive grove in the whole of Emilia-Romagna, extending over more than 150 hectares of land and producing its own brand products, including 5 types of the finest extra virgin olive oil: three Monocultivar and two Blends.

Our brand includes delicious jams, fruit juices, precious saffron pistils, salts flavoured with medicinal herbs and Goji berries.



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PAPARELLA SALVATORE E FRANCESCO SRL

Stand No. HP2-J24



Frantoio Paparella: Where Taste meets Passion Since 1891

At Frantoio Paparella, we proudly preserve the rich culinary heritage of Apulia, an enchanting region in Southern Italy celebrated for its time-honored traditions, flavors, and Mediterranean lifestyle.

Founded in 1891, our family-owned company has been a custodian of the art of producing exceptional extra virgin olive oil for over 130 years.

Under our distinguished brand, LÓLIO, we harmoniously blend tradition with innovation. Our exclusive focus on the renowned Apulian cultivar, "Coratina," imparts a distinct character to our olive oils.

We are dedicated to sustainable production, preserving the biodiversity of our olive groves while embracing modern practices.

Our commitment to sustainability extends to every drop of our olive oil, reflecting our pledge to protect the environment for generations to come.



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LÓLIO
Frantoio Paparella

PASCAL SRL

Stand No. HP2-J13



Pascal Srl. is a dairy company in the north of Italy founded in 2014. It combines the love for tradition with the commitment to innovation and research to offer innovative products. The production is based on an avant-garde UHT system, covered by European patent, which allows for a rapid and constant sterilization and safeguards all the organoleptic qualities of the products. The choice of using fresh and locally-sourced milk and cream lets us obtain fresh and high-quality products.

Pascal Srl. stands out for its products entirely Made in Italy, which are easy to store, to transport and to use. Our leading products are:

- LA PANNA DI PA': A UHT cream characterized by its high yield quality, its high stability and its exceptional white colour. Our cream is just cream, no additives or stabilizers are added.
- LA RICETTA DEL GELATO DI PA': The high quality of the liquid UHT gelato bases is guaranteed by using carefully selected high-quality ingredients.
- IL DESSERT DI PA': Our line of spoon desserts ready to be served and enjoyed, made by using exclusively high-quality natural products and following the traditional Italian recipes.



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PASTIFICIO FABIANELLI SPA

Stand No. HP2-J19



Fabianelli Pasta company took shape in 1860 in Tuscany, Italy and has dedicated itself to producing premium durum wheat semolina pasta with respect to Italian traditions and quality.

With over 100 shapes, our pasta products are distributed throughout the world with various owned brands as well as Private Label: Fabianelli and Maltagliati are our classic brands of pasta made with 100% Italian durum wheat semolina, Pasta Toscana is our premium brand made with 100% Durum Wheat entirely grown and milled in Tuscany, Italy, bronze died, slowly dried and packed in an eco-friendly paper package.

Certified BIO, EAC, HALAL, KOSHER, BRC.



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PASTIFICIO
FABIANELLI



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PESCE AZZURRO CEFALU' SRL

Stand No. HP2-228



Pesce Azzurro Cefalù S.r.l. founded in 1979, is market's leader in the Italian fish canning industry.

We employ 49 workers and in the 2022 with a turnover of € 19.649.000,00.

The company's main principles are QUALITY and TRADITION, present during all processing, carried out according to our ancient Sicilian tradition. Our products are Anchovy Fillets, Anchovy Paste, Sardines, Tuna, Bottarga, Mackerel, Fish Sauces, Marinated fish, Smoked fish, Frozen fish. We produce our brands and for GDO brands (Carrefour, Crai, Coop, Esselunga, ect.).

We are certified BRC - IFS - Ecograppo Italia for Organic oil, Friend of the sea in according to the principles of sustainable fishing, AIC (Italian Celiac Association).

We produce Kosher foods conforming to the regulations Kashrut for Jewish market. We export in Europe, Australia, Spain, Japan, Poland, Germany, China, Canada.



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POLSELLI SPA

Stand No. HP2-K13



Born in Arce, in the province of Frosinone, in the first half of the twentieth century, from a small artisan reality, Polsellì today is the protagonist in the quality milling sector.

Guided by the entrepreneurial experience of a family that has now reached its fourth generation, the company works every day to satisfy the needs of consumers, with unique, natural and innovative products.

Innovation, this is the watchword: product innovation, through a constant commitment to obtain the best solutions; process innovation, thanks to the use of the best technology; control innovation, to ensure maximum food safety.



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 [@polselliifarinaitaliana9978](https://www.youtube.com/channel/UCpolselli)

 [@polselli.farine](https://www.instagram.com/polselli.farine)  Polsellì - La Farina Italiana

RISO MARGHERITA SRL

Stand No. HP2-K24



Riso Margherita is a brand of excellence in the Italian rice production panorama.

With an extension of almost 300 hectares of property, we produce the best varieties of Italian rice. All stages of production (cultivation, drying, transformation and packaging) are followed and processed directly in our company.

The family and the work group are a guarantee of tradition and care in every step of the production which respects the feeling of cooperation to get a unique product of its kind, without compromise.

Our philosophy is to maintain the artisanal manufacturing techniques, innovating but remaining faithful to traditions. The feature that distinguishes us is the "Stone Milling Process", an ancient processing method that allows to preserve all the organoleptic properties of the outer layers of the rice grain, taking on an amber colour that guarantees more flavour and an exceptional firmness when cooked. This method also allows the germ to remain naturally intact to the rice grain.

A rice earmarked for specialised gourmet retailers, high-level catering, in Italy and all around the world.



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**RISO
MARGHERITA**
DAL 1904

SARDINE POLLASTRINI SRL

Stand No. HP2-L17



The “Sardine Pollastrini di Anzio” company was founded in 1889. At the beginning, the company was dedicated to the production of sardines canned with olive oil.

During the fifties the Sepe family, after more than sixty years of experience and devotion to the fishing fields of activity, took over the “Pollastrini” company, starting the new production, using an old family recipe, of canned sardines with tomato sauce and spicy sardines, and anchovies in scatola. The Pollastrini Company works only the most high quality type of sardines of the Mediterranean Sea: the “Clupea Pilchardus” and anchovies “Engraulis encrasicolus” which is particularly rich of Omega-3 and other elements necessary for the physical energetic requirements of every human. According to the principles for the respect of the environment, the “Pollastrini” company uses ecological material for the packing of its products.



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SESSA TARTUFI

Stand No. HP2-J15



Welcome to the art of truffles from the heart of southern Italy! We are a passionate artisanal company committed to bringing you the authentic flavors of Italy. We use only the finest Italian raw materials and source truffles exclusively from southern Italy to provide you with an extraordinary culinary experience.

Our range of truffle products includes sauces, carpaccio, truffle butter, truffle oil, truffle tomato sauce, and truffle honey, all crafted with skill and dedication. Furthermore, we customize products with the client's label for a personalized touch.

But we don't stop there: we also have a range of organic products that embrace the rich culinary tradition of Campania. From ready-made tomato-based sauces to various pesto variations, we offer a wide selection to cater to every palate and lifestyle.

Come and discover the secrets of truffles and savor authentic Italian cuisine with us.



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SGAMBARO SPA

Stand No. HP2-H20



Sgambaro is a family, three generations who have constantly worked, lovingly and smartly, on building a great and beautiful house for pasta.

The focus has always been quality, a short and outstanding supply chain.

We are a sound pledge towards people and towards the environment.

We are proud of our 100% Italian high-quality pasta, and we wish the world to discover us and appreciate our deep range of products, enriched more and more with ancient grains and high nutritional profile lines.



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SPA SB - EUROCOMPANY

Stand No. HP2-H13

100% PURE NUT CREMA
What makes them special:

PURITY
Our spreads are pure and genuine because are made only with nut without sugar, oils, thickeners or any other added substances.

QUALITY
To be sure to have the best possible raw material, we select our suppliers with whom we have long-time relationships.

EXPERTISE
All our spreads are made in Italy by our operators who over the years have acquired in-depth experience in roasting and grinding techniques.

The 100% nut spreads are a fantastic ally for enriching even the most simple dish!

We are an Italian company based in Godo di Russi (RA), in the heart of Romagna. Since 1979, we have been producing, selecting and marketing nuts and dried fruit in all its forms.

We have a strong presence on the Italian market and are rapidly growing in the international market, with over 30 countries served.

In our 45 years of operation, our business has grown steadily and today we have around 400 employees.

WE ARE B-CORP

In 2019 Euro Company got the B Corp Certification which officially and independently recognize the values of social and environmental responsibility and transparency on which our company is based.

We believe in a better way of doing business.



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TRUFFLEAT SRL

Stand No. HP2-H22



TrufflEat Srl has been operating for more than 10 years in the commercialization of fresh truffles and exclusive high-quality Italian products, with and without truffles.

The truffle market is booming, with a growth trend of at least 12% per year. Our company deals with the supply of gastronomy products for the Horeca and Retail channels: condiments, salt, sauces, snacks, extra virgin olive oil, pasta, with and without truffles.

In Italy, it is well known that each region holds its own treasures for its cuisine. Every ingredient count, not just the chef and his grandmother's secrets! I went myself in search of these treasures, one by one, by personally meeting each producer, tasting every product to witness its goodness, and then creating our exclusive lines



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TRUFFLEAT
"Truffle it"

ZANICHELLI & GOVI SRL

Stand No. HP2-234



We are GoviFarm, an Italian special pasta producer based in Pegognaga, Mantova, North Italy.

We only use gluten free legumes and cereals flours mixed with superfood (chickpeas, red lentils, yellow lentils, green peas, black beans, rice, corn, teff, buckwheat, turmeric, pumpkin seeds, flaxseeds) for our products.

Our organic productions can offer a very wide range of products, weights and packaging solutions, including our new 100% paper recyclable bag (completely plastic free).

We can produce under our Libré Bio and Profi brands, or for your private label. We select only top-quality ingredients and our pasta can boast a high protein and fibers content, and a low content of saturated fats and glycemic index.

Last but not least our certifications: Organic / Gluten free / Vegan / Kosher / BRC Food (A grade) / IFS Food.



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 @govi_farm  Govi Farm



THE ITALIAN FOOD LAB PROGRAM

NOVEMBER 7, 2023

TIME	NOVEMBER 7	Italian Exhibitors involved
11:00	Michelin Star Chef  Chef Luigi Lionetti <i>Le Monzù - Capri - Italy</i> Sardines, Anchovies	SARDINE POLLASTRINI DI ANZIO Good Advice Italian Food & Wine - Consorzio Grosseto Export
11:40	Chef Sebastiano Ferlito Creamy orange risotto and pistacchio crumble	Riso Margherita Srl CAMPO D'ORO S.r.l.
12:10	Chef Sebastiano Ferlito Cream Caramel topped with strawberry marinated with balsamic tiers, and mint	Pascal srl Aceto Balsamico del Duca dal 1891
12:50	Michelin Star Chef  Chef Maria Grazia Soncini <i>La Capanna di Eraclio - Codigoro - Italy</i> Hosting: Cucina, Marriott Resort Palm Jumeirah	
13:30	Chef Sebastiano Ferlito Roasted lamb, on a bed of sauteed Carrots, topped with truffle cream	Consorzio per la Tutela dell'IGP Agnello di Sardegna Sessa Tartufi
14:10	Michelin Star Chef  Chef Fumiko Sakai <i>Palazzo Seneca - Norcia - Italy</i> Hosting: Capital Club, DIFC	
14:50	Chef Sebastiano Ferlito Spaghettino quadro, in Evo oil and basil, touched with caviar	ADAMAS CAVIAR - SALMO-PAN S.R.L. PASTIFICIO FABIANELLI SPA
15:30	Michelin Star Chef  Chef Alessandro Tormolino <i>Sensi - Amalfi - Italy</i> Hosting: Social, Waldorf Astoria Palm Jumeirah	
16:10	Chef Sebastiano Ferlito Gluten free pasta, with Vegan ragout on roasted yellow pepper cream	Buononaturale



Michelin Star



Green Michelin Star
Chef Sustainable Award

THE ITALIAN FOOD LAB PROGRAM

NOVEMBER 8, 2023

TIME	NOVEMBER 8	Italian Exhibitors involved
11:00	Chef Sebastiano Ferlito Pasta, in tuna lemon caper sauce, topped	PESCE AZZURRO CEFALU' S.R.L Frantoio D'Orazio
11:40	Chef Sebastiano Ferlito Calamarata pasta, with Octopus tomato sauce, and wasabi oil	LÓLIO - FRANTOIO PAPARELLA NORD SALSSE SRL
12:10	Michelin Star Chef 🌸 Chef Felice Lo Basso <i>Felix -Milano - Italy</i> Hosting: Bella, Grand Millennium Hotel - Business Bay	
12:50	Chef Sebastiano Ferlito Chick peas cream, roasted croutons, Olive oil	Agrideavallillo srl La Contadina srl
13:30	Chef Sebastiano Ferlito White mushrooms risotto, and canelle of mascarpone	Riso Margherita Srl Pascal srl.
14:10	Michelin Star Chef 🌸🌿 Chef Francesco Stara <i>Fradis Minoris -Pula - Italy</i> Hosting: Vanitas, Palazzo Versace, Jaddaf Waterfront	
14:50	Chef Sebastiano Ferlito Salty finger bread with anchovies, pesto trapanese and wasabi oil	SARDINE POLLASTRINI DI ANZIO Agrideavallillo srl Good Advice Italian Food & Wine - Consorzio Grosseto Export CAMPO D'ORO S.r.l.
15:30	Michelin Star Chef 🌸 Chef Ciro Sicignano <i>Lorelei - Sorrento - Italy</i> Hosting: Trattoria, Souk Madinat Jumeirah	
16:10	Chef Sebastiano Ferlito Pasta with lamb ragout, on truffle cream	Consorzio per la Tutela dell'IGP Agnello di Sardegna PASTIFICIO FABIANELLI SPA Sessa Tartufi



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THE ITALIAN FOOD LAB PROGRAM

NOVEMBER 9, 2023

TIME	NOVEMBER 9	Italian Exhibitors involved
11:00	Chef Sebastiano Ferlito Spaghetтини butter and caviar	ADAMAS CAVIAR - SALMO-PAN S.R.L PASTIFICIO FABIANELLI SPA
11:40	Michelin Star Chef 🌸 Chef Domenico Iavarone <i>Josè - Torre del Greco - Italy</i> Hosting: Casa Mia, Le Méridien	
12:10	Chef Sebastiano Ferlito Roasted pumpkin cubes, with mascarpone canelle and balsamic drops	Aceto Balsamico del Duca dal 1891 Pascal srl.
12:50	Michelin Star Chef 🌸🌿 Chef Marco Bottega <i>Aminta - Genezzano - Italy</i> Hosting: Vanitas, Palazzo Versace, Jaddaf Waterfront	
13:30	Chef Sebastiano Ferlito Pasta, pesto rosso and raw tuna can	Agrideavallillo srl NORD SALSE SRL PESCE AZZURRO CEFALU' S.R.L
14:10	Michelin Star Chef 🌸 Chef Giuseppe Stanzone <i>Glicine - Amalfi - Italy</i> Hosting: Eataly At The Beach, Jumeirah Beach Residence	
14:50	Chef Sebastiano Ferlito Pan fried marinated Cod, wasabi oil, on a bed of chick peas cream	La Contadina srl LÓLIO - FRANTOIO PAPARELLA
15:30	Chef Sebastiano Ferlito	
16:10	Chef Sebastiano Ferlito	



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