# TO MITALY® 100% italian quality

# **ITALIAN QUALITY**

Presentation





## WHY TOMITALY ?

## BEHIND OUR PRODUCTS, THERE IS A LONG HISTORY OF PASSION FOR QUALITY.

We search for the **excellence** of raw materials produced in the Italian fields and processed in our Country: from the choice of the **best land** to the selection of the best seeds, through **careful cultivation**, **harvesting and processing**, to preserve the original nutritional value and guarantee the authenticity.

In particular, we are looking for all those niche foods, produced with short and certified supply chains, that can best represent the many regional flavors.

Our products are offered to our customers with the prestigious "Tomitaly ® - 100% Italian quality" brand.

A part of our products can be labeled in private labels, while maintaining the quality standards that distinguish ourselves. An advanced and efficient logistics structure also allows us the optimization of commercialization towards foreign markets.



## PRIVATE LABEL

Tomitaly presents itself as a key partner for the production of international Private Labels.Starting from a storage warehouse, Tomitaly is able to manage packaging activities with a "just in time" policy on the basis of different typologies and quantitites requested by large-scale retail trade.

The packaging service also includes the check of cans integrity through radioscopic systems and vacuum control.





## PACKAGING

With regards to the products in tinplate it is possible to provide the following configurations:

- Bulk product only tray and tray + film
- Clustered cardboard product / only film

- Clustered product / pliofilmEach package can also be equipped with a sticker showing the 50x110 mm bar-code, necessary for reading with automatic systems.

The packages are palletized on 80x120 cm pallets, on 100x120 cm pallets and on 60x80 cm demipallets; each pallet is wrapped with "ANTI-DUST" mode stretched film and coverage top.





#### **OUR PRODUCTS**

# TO 0% italian quality



#### The Kyobi Table | Proposal 2020





#### **TOMATO PRESERVES**

The entire range of purees, pulp and peeled tomatoes is produced using the best tomatoes from the fields of the countryside of some Italian regions (mainly: Emilia Romagna, Puglia, Basilicata and Campania), harvested at the right degree of ripeness, processed immediately after harvesting and checked during processing.

Tomatoes are of Italian origin coming from integrated production and obtained from non-GMO raw materials in accordance with the regional regulations for integrated production (Emilia Romagna law N. 28/99 and Reg. 1829 and 1830/03 / CE).

Allergens are absent (in compliance with Legislative Decree no.114 of 08/02/06, Directive 2006/142 / ECand EU Reg. 1169/2011).

All our products are suitable for all groups of consumers, excluding those with a specific sensitivity to the product.In particular, they are suitable for consumption for celiac, diabetic, vegetarian and vegan people; it is also suitable for Kosher and Halal diets.

The product is ready to use and can be used as it is or with the addition of other ingredients and does not require cooking and further preparation. It is suitable for the preparation of pizzas, first and second courses and side dishes.





#### PRESERVED VEGETABLES AND PULSES

Our tasty and versatile range of pulses are produced in Italy; pulses are lightly boiled and immediately packed in order to preserve fresh flavour and to ensure high quality products.

All ingredients do not contain GMO. Pulses are a delicious healthy addition to your favourite culinary recipes and are an excellent alternative source of protein especially for vegetarians, vegans and the elderly.

Pulses are a protein powerhouse and are rich in fibre, vitamins and minerals and are low in fat.

All our products are suitable for all groups of consumers, excluding those with a specific sensitivity to the product.





#### PASTA

Our raw material strategy starts from the selection and control of the total supply chain of the Durum cultivation.

A high quality gluten content and a high proteic level are at the base of our products.Tomitaly pasta is created to satisfy the most demanding consumers!

We use the very best 100% durum wheat semolina, which has 14% protein level and has a high level of gluten; these qualities guarantee exceptional cooking "al dente".

The products are "trafilata al bronzo" which means they are produced with the traditional method of drawing the pasta dough through bronze dies which gives the pasta a rough appearance and better cooking performance while absorbing more of the sauce.

All Tomitaly legume pa in Italy.



All Tomitaly legume pastes are organic, vegan, gluten-free and 100% made



The flours offered by Tomitaly are still produced in a traditional way, granting the highest quality standards. Thanks to an agreement with local farms, the flours are made by grinding only local wheat, which means the product is obtained with very little environmental impact. The short production chain is granted by DNV GL's certification ISO22005.FLOUR TYPE "0" FOR BAKING - W 220 P/L 0.50This flour is produced with grains from Emilia-Romagna region by local farmers in the cities of Modena and Reggio-Emilia. It is ideal for the production of short leavening bread.FLOUR TYPE "1" – w 200 p/l 0.60-0.70Type "1" flour is produced by grinding Emilian wheat, containing bran, semolina and wheat germ, which means it is naturally rich in fiber and poor in gluten. The best way to keep you healthy!FLOUR TYPE "00" FOR PIZZA - W 200 D/L 0.50 - W 300 D/L 0.50 - W 400 D/L 0.50This flour is available in three versions: for short, medium and long leavning. Short and medium leavening types are produced with grains from Emilian farmers, while the long leavning flour also contains manitoba of the highest quality.FLOUR TYPE "00" FOR BAKERY – W 200 P/L 0.60-0.70It is ideal for the production of shortcrust and tea pastry, cakes and pies. This flour is suitable both for traditional and instant leavening by using chemical yeast. It is made with 100% Emilian grains.FLOUR TYPE "00" FOR FRESH PASTA – W 200 P/L 0.60-0.70This is a refined type of flour for traditional fresh and stuffed pasta, both hand-crafted and industrial. It is produced by using a blend of local wheat.







#### **SOFT - WHEAT FLOURS BY TOMITALY**



### EXTRA VIRGIN OLIVE OIL

On the slopes of the Ligurian hills, from the typical dry stone walls in support of olive tree plantations, in an olive grove on the heights of Lavagna (GE) of approximately 8,000 square meters, our oil originates. The beauty and diversity of environments and placed very difficult orographic conditions make the Ligurian olive landscape unique in the world. The extra virgin oil "D.O.P. Riviera Ligure Riviera di Levante" is made in prevalence with Lavagnina, a cultivar indigenous of our hills for centuries. This extra virgin olive oil is produced with olives from the best olive groves according to our oldest traditions. The particular climatic conditions and the mild sea breeze give it that particular flavor typical of this product. Its organoleptic characteristics make it unique. The flavored extra virgin olive oil is produced with the "Nostrano oil", made in prevalence with Lavagnina. The aromas, distilled and added in varying percentages into the oil, give a distinct aroma without covering the base of our oil. This combination create a high quality product to pair with many gourmet dishes. The flavors available are: smoke, ginger, basil, chili pepper, rosemary, bergamot and truffle.





#### **ITALIAN WINE**

The wine offered by Tomitaly comes from vineyards that produce 60 quintals per hectare, half of the standard production. It does not decrease the number of plants per hectare but the number of bunches per plant. The grapes on the bunch are thinner and smaller because the plants are not stressed to increase the production of grapes. The wind that passes through the spaces of the bunch avoid the formation of mold and parasites and the consequent use of systemic chemicals.

Anti-parasitic prophylaxis with sulfur and copper are the only human intervention on plants, these treatments are external and do not combine with the fruit and not come into the glass. The wines spend the aging period in Allier oak barriques in the cellars of a medieval castle located on the hills of Val Luretta.





#### **BALSAMIC VINEGAR OF MODENA PGI**

All the Tomitaly Balsamic Vinegar of Modena PGI is certified by control body authorized by MiPAAF and are guarantee the application of the hygienically, sanitary self-control system in compliance with (CE) Reg. 852/04 and following modifications on the hygiene of food products. The balsamic vinegars are obtained from cooked grape must and wine vinegar. Tomitaly "Broccato" is a Balsamic Vinegar with pleasant and unmistakable sweetness, dense and smooth consistency, with precious notes of cooked must, dried fruit and wood. Tomitaly "Velluto" and Tomitaly "Seta" are a Balsamic Vinegar with balance taste and pleasant notes of fresh fruit. Tomitaly Glaze with Balsamic Vinegar of Modena has dark brown, shiny, smooth color; the glaze is velvety on the palate, fruity and sweet with a gentle pungency. The glaze is obtained from grape must and Balsamic Vinegar of Modena

The glaze is obtained from grape must and Balsamic Vinegar of Modena (cooked grape must, wine vinegar), modified starch.







#### **ESPRESSO GHIACCIATO TOMITALY**

Is designed for those who want to drink espresso coffee all year round, even when the weather is hot and only want iced drinks!Our iced espresso coffee is frizzy and 100% natural and organic, with no added flavorings, no colorings, no preservatives.



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## CONTACT INFORMATION

#### WE'D LOVE TO HEAR FROM YOU!

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