



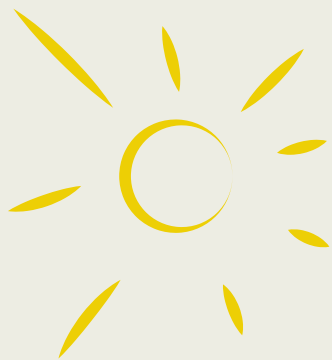
EXPORT CATALOGUE

2023/2024

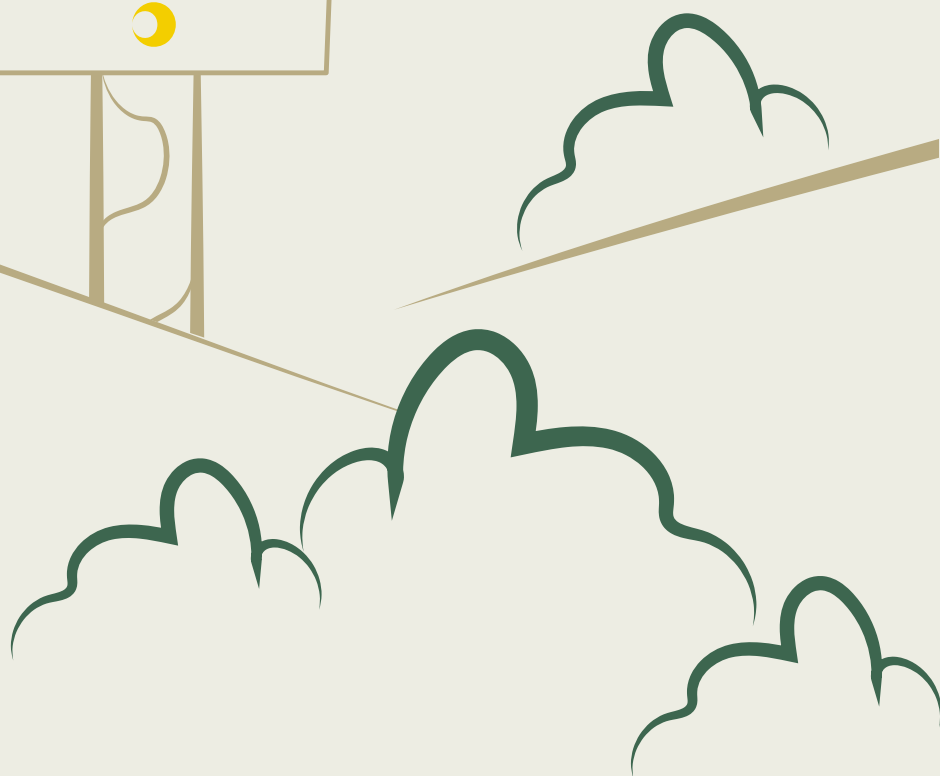
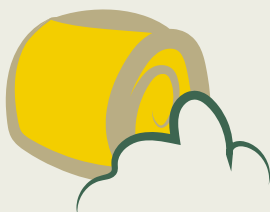


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FOOD·ITALIÆ



VALUES

Food Italiae is a company representing the Italian agri-food value chain and provides, through the companies that belong to the group, assurance for typicality and safety of each production phases, from farming to packing and wastes disposal.

The brand is able to offer a reliable and trustful answer to the rising quality and informative demands of the modern consumer, who is looking for total transparency and fully accessible information about the products they buy and consume.

All companies involved in the Food Italiae supply chain are following strict product and process procedures, and therefore offering to both national and international markets a wide selection of products, with the guarantee of high efficiency and quality.

100% ITALIAN CHAIN



UMBRIA ITALY
Registered Office

BLOCKCHAIN

BLOCKCHAIN



Our company is the project leader of the **Umbria Food Cluster** project that will use **IBM Blockchain to guarantee the traceability, authenticity and quality of our products** to the end consumer.

The UFC project was developed to create a set of **products guaranteed by blockchain technology**, to promote the excellence and unique organoleptic characteristics of our products. The consumer will therefore be able to know the history of our products that can be verified with total process traceability, offering maximum transparency and reliability.

The combination of Blockchain IFT and the worldwide recognition of our labels provides the consumer with an implicit and **undeniable guarantee of the quality of the raw material and its processing**.



BENEDETTI&GRIGI

MONTEFALCO

Wine



LA GAITA DEL FALCO

MIRACOLO



Wine



aliveris®



Flour

Pasta and egg pasta

Meat



aqua
roots
GROW ANYWHERE

Eggs and Egg products

Hydroponics



Honey and Pinsa

Chicken



WINE

IVINI DI
VERONELLI
2020



EROS

MONTEFALCO DOC GRECHETTO

Line Benedetti & Grigi
Montefalco DOC Grechetto

Its straw yellow colour anticipates a delicate bouquet conjuring up white fruit and meadow flowers. Crisp with floral aromas it has a soft and mildly almondy finish.

Blend Grechetto 100%
% Alcool* 13,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	70
GROSS BOX WEIGHT	7,20 KG	BOX MEASURES	120x80x120
BOTTLE PER BOX	6	EAN CODE	8059020150679
BOX NUMBER PER LAYER	10		



ARTEMIDE

MONTEFALCO DOC BIANCO

Line Benedetti & Grigi
Montefalco DOC Bianco

Straw yellow color with green reflections. This wine has an outstanding personality, offered by the peach and apricot fruity aromas combined with yellow flowers and jasmine nuances. Full bodied and persistent at palate, with a good acidity and pleasant almond aftertaste.

Blend Grechetto, Trebbiano Spoletino
% Alcool* 13,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	70
GROSS BOX WEIGHT	8,53 KG	BOX MEASURES	120x80x115
BOTTLE PER BOX	6	EAN CODE	8059020150693
BOX NUMBER PER LAYER	10		



ERMES

SPOLETO DOC TREBBIANO SPOLETINO

Line Benedetti & Grigi
Spoletto DOC
Trebbiano Spoletino

A modern-style, straw yellow wine with delicate green nuances. Its crisp, delicate bouquet with aromatic herb and green apple nuances gives it a pleasantly citrusy flavour.

Blend Trebbiano Spoletino
% Alcohol* 12,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	70
GROSS BOX WEIGHT	7,20 KG	BOX MEASURES	120x80x120
BOTTLE PER BOX	6	EAN CODE	8059020150105
BOX NUMBER PER LAYER	10		



ADONE

MONTEFALCO DOC GRECHETTO

Line Benedetti & Grigi
Montefalco DOC Grechetto

Structured, elegant. Straw yellow with golden reflections. Notes of ripe fruit and hints of vanilla originated by the barrique. Refined palate with notes of butter and almond combined with an important minerality.

Blend Grechetto DOC
% Alcohol* 13,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	90
GROSS BOX WEIGHT	7,20 KG	BOX MEASURES	120x80x110
BOTTLE PER BOX	6	EAN CODE	8059020150747
BOX NUMBER PER LAYER	10		



ATTUNIS

MONTEFALCO
DOC ROSSO

Line Benedetti & Grigi
Montefalco DOC Rosso

Easy drinking but great personality. This Montefalco is the fruit of the union of two traditional varieties, Sangiovese and Sagrantino, with two great international varieties, Merlot and Cabernet.

Blend Montefalco Rosso
% Alcool* 14,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	70
GROSS BOX WEIGHT	8,53 KG	BOX MEASURES	120x80x115
BOTTLE PER BOX	6	EAN CODE	8059020150129
BOX NUMBER PER LAYER	10		



ESTIA

MONTEFALCO
DOC ROSSO
RISERVA

Line Benedetti & Grigi
Montefalco DOC Rosso Riserva

Intense color with violet hues. Harmonious and elegant flavor of wild berries, raspberries and blueberries with a final note of cocoa. Thanks to its soft tannins, the taste is all encompassing and balanced with a very persistent aftertaste.

Blend Sangiovese, Merlot Cabernet e Sagrantino
% Alcool* 14,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	70
GROSS BOX WEIGHT	8,53 KG	BOX MEASURES	120x80x115
BOTTLE PER BOX	6	EAN CODE	8059020150839
BOX NUMBER PER LAYER	10		



AFRODITE

UMBRIA IGT ROSSO MERLOT

Line Benedetti & Grigi
Umbria IGT Rosso Merlot

Intense red color, with a taste of ripe fruit blended with cocoa and spices. The structure of tannins is rich and thick, offering a balanced, silky combination of fruity notes and a spicy acidity, resulting in a clean, persistent and full-bodied aftertaste.

Blend Merlot e Sangiovese
% Alcool* 15,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	70
GROSS BOX WEIGHT	8,53 KG	BOX MEASURES	120x80x115
BOTTLE PER BOX	6	EAN CODE	8059020150822
BOX NUMBER PER LAYER	10		



DIONISO

MONTEFALCO SAGRANTINO DOCG

Line Benedetti & Grigi
Montefalco Sagrantino DOCG

Soft and silky, this wine is full-bodied and long lasting with bright purplish highlights, a pronounced ripe red fruit bouquet and nutmeg, pepper, cocoa and spices in the finish.

Blend Sagrantino
% Alcool* 15,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	70
GROSS BOX WEIGHT	8,53 KG	BOX MEASURES	120x80x115
BOTTLE PER BOX	6	EAN CODE	8059020150112
BOX NUMBER PER LAYER	10		



ELOGIO DELLA ROSA

UMBRIA IGT ROSATO

Line Benedetti & Grigi
Umbria IGT Rosato

It is a lively pink colour with strawberry and cherry aromas and a tangy, zesty flavour. It is ideal as an aperitif and goes well with straightforward chicken dishes and vegetable flans. It is also excellent with offal such as pagliata.

Blend Sangiovese
% Alcool* 13,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	7,20 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	8059020150808
BOX NUMBER PER LAYER	10		



FALCO CODA BIANCA

UMBRIA IGT BIANCO

Line La Gaita Del Falco
Umbria IGT Bianco

Straw yellow with white flower and pineapple aromas, this wine is full-bodied and long in the mouth, perfect as a pre dinner drink and goes well with fish, cheese and white meats.

Blend White vineyards
% Alcool* 12,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,95 KG	BOX MEASURES	120x80x140
BOTTLE PER BOX	6	EAN CODE	8059020150174
BOX NUMBER PER LAYER	25		



FALCO PECCHIAIOLE

MONTEFALCO DOC GRECHETTO

Line La Gaita Del Falco
Montefalco DOC Grechetto

A crisp straw yellow with greenish highlights, this wine is fruity on the nose with pronounced citrus flower aromas. Crisp with floral aromas it has a soft and mildly almondy finish.

Blend Grechetto 100%
% Alcohol* 13,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	7,20 KG	BOX MEASURES	120x80x140
BOTTLE PER BOX	6	EAN CODE	8059020150655
BOX NUMBER PER LAYER	25		



FALCO ASTORE

SPOLETO DOC TREBBIANO SPOLETINO

Line Gaita Del Falco
Spoleto DOC
Trebbiano Spoletino

A modern-style, straw yellow wine with delicate green nuances. Its crisp, delicate bouquet with aromatic herb and green apple nuances gives it a pleasantly citrusy flavour.

Blend Trebbiano Spoletino
% Alcohol* 12,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	7,20 KG	BOX MEASURES	120x80x140
BOTTLE PER BOX	6	EAN CODE	8059020150549
BOX NUMBER PER LAYER	25		



FALCO SPALLE ROSSE

UMBRIA IGT ROSSO

Line La Gaita Del Falco
Umbria IGT Rosso

With a well-balanced body this wine is a bright, lively red colour with purplish highlights. It is spicy on the nose with pronounced red fruit aromas and elegant and mouth-filling on the palate.

Blend Sangiovese, Merlot, and others local vineyards
% Alcool* 14,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,95 KG	BOX MEASURES	120x80x140
BOTTLE PER BOX	6	EAN CODE	8059020150167
BOX NUMBER PER LAYER	25		



FALCO LANARO

MONTEFALCO DOC ROSSO

Line La Gaita Del Falco
Montefalco DOC Rosso

Easy drinking but great personality. This Montefalco is the fruit of the union of two traditional varieties, Sangiovese and Sagrantino, with two great international varieties, Merlot and Cabernet.

Blend Montefalco Rosso
% Alcool* 14,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	8,43 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	8059020150150
BOX NUMBER PER LAYER	25		

**FALCO SACRO**

MONTEFALCO SAGRANTINO DOCG

Line La Gaita Del Falco
Montefalco Sagrantino DOCG

Intense ruby red with garnet highlights, a spicy nose with red fruit, bitter cherry and prune aromas. This is a full-bodied and long in the mouth wine with a rich, well-balanced tannic finish.

Blend Sagrantino
% Alcool* 14,50%

BOX PER PALLET	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	8,43 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	8059020150198
BOX NUMBER PER LAYER	25		

**NETTARE DEL FALCO**

UMBRIA IGT ROSSO PASSITO

Line La Gaita Del Falco
Umbria IGT Rosso Passito

A sweet wine with a unique style. It is sweet, soft, velvety and long in the mouth with a sweet, long lasting aftertaste and mixed berry and spice nuances.

Blend Sagrantino Passito
% Alcool* 15,50%

NET WEIGHT	0,375 KG	BOX PER PALLET	77
GROSS BOX WEIGHT	5,43 KG	BOX MEASURES	120x80x110
BOTTLE PER BOX	6	EAN CODE	8059020150785
BOX NUMBER PER LAYER	11		

**FALCO GRIGIO**
UMBRIA
IGT GRECHETTO
*Line La Gaita Del Falco**Umbria IGT Grechetto*

Straw yellow color, with a fresh flavor of flowers and agrumes, broom and almond. Smooth at palate with a pleasant almond aftertaste, typical of this cultivar.

Blend Montefalco Grechetto**% Alcool*** 13,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	70
GROSS BOX WEIGHT	8,53 KG	BOX MEASURES	120x80x115
BOTTLE PER BOX	6	EAN CODE	8059020150792
BOX NUMBER PER LAYER	10		

**FALCO SEVERUS**
UMBRIA IGT
SANGIOVESE
*Line La Gaita Del Falco**Umbria IGT Sangiovese*

Intense red color, prevalence of plums and cherries notes with final smells of spices. The richness of tannins is well harmonized in order to have a final pleasant savor.

Blend Sangiovese**% Alcool*** 14,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	70
GROSS BOX WEIGHT	8,43 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	805920150815
BOX NUMBER PER LAYER	10		

**FALCO SMERIGLIO****UMBRIA IGT
ROSATO**

Line La Gaita Del Falco
Umbria IGT Rosato

It is a lively pink colour with strawberry and cherry aromas and a tangy, zesty flavour. It is ideal as an aperitif and goes well with straightforward chicken dishes and vegetable flans. It is also excellent with offal such as pagliata.

Blend Sangiovese

% Alcool* 13,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,95 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	8059020150730
BOX NUMBER PER LAYER	25		

**FALCONERIA****ROSSO
UMBRIA IGT**

Line La Gaita Del Falco

With a well-balanced body this wine is a bright, lively red colour with purplish highlights. It is spicy on the nose with pronounced red fruit aromas and elegant and mouth-filling on the palate.

Blend Sangiovese, Merlot and others local vineyards

% Alcool* 12,50%

NET WEIGHT	5 KG	BOX PER PALLET	36
GROSS BOX WEIGHT	-	BOX MEASURES	120x80x140
BIB. PER BOX	3	EAN CODE	8059020150471
BOX NUMBER PER LAYER	12		



BIANCO UMBRIA IGT

Line La Gaita Del Falco

Straw yellow with white flower and pineapple aromas, this wine is full-bodied and long in the mouth, perfect as a pre dinner drink and goes well with fish, cheese and white meats.

Blend White vineyards
% Alcool* 12,00%

NET WEIGHT	5 KG	BOX PER PALLET	36
GROSS BOX WEIGHT	-	BOX MEASURES	120x80x140
BIB. PER BOX	3	EAN CODE	8059020150297
BOX NUMBER PER LAYER	3		



GRECHETTO IGT

Line La Gaita Del Falco

A crisp, fruity white wine, straw yellow in colour with greenish highlights and a pronounced citrus flower nose. Dry and full-bodied it has a delicate acidic vein and a long lasting aftertaste.

Blend Grechetto, Trebbiano and others grapes
% Alcool* 12,50%

NET WEIGHT	5 KG	BOX PER PALLET	36
GROSS BOX WEIGHT	-	BOX MEASURES	120x80x140
BIB. PER BOX	3	EAN CODE	8059020150624
BOX NUMBER PER LAYER	3		

WINE



WINE

FLOUR

EGG PASTA

PASTA

EGGS PRODUCTS

EGGS

HONEY

MEAT

HYDROPONICS

CHEF KIT



GADGET

Culture book with the award-winning bottles set.



GADGET

Wooden box available for:

- 1 bottle 1,5 l
- 2 bottle 0,75 l each
- 3 bottle 0,75 l each



MIRACOLO ROSSO

MONTEFALCO SAGRANTINO DOCG

Line Miracolo

Intense ruby red with garnet highlights, a spicy nose with red fruit, bitter cherry and prune aromas. This is a full-bodied and long in the mouth wine with a rich, well-balanced tannic finish.

Blend Sagrantino
% Alcool * 14,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	8,43 KG	BOX MEASURES	120x80x160
BOTTLE PER BOX	6	EAN CODE	8054729201028
BOX NUMBER PER LAYER	25		



MIRACOLO NASCOSTO

MONTEFALCO DOC ROSSO

Line Miracolo

Easy drinking but great personality. This Montefalco is the fruit of the union of two traditional varieties, Sangiovese and Noble Autochthonous Vines, with two great international varieties, Merlot and Cabernet.

Blend Sangiovese, Merlot, Cabernet, Noble Native Vines
% Alcool * 14,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	8,43 KG	BOX MEASURES	120x80x160
BOTTLE PER BOX	6	EAN CODE	8054729200960
BOX NUMBER PER LAYER	25		



MIRACOLO BLU

UMBRIA IGT
ROSSO*Line Miracolo*

With a well-balanced body this wine is a bright, lively red colour with purplish highlights. It is spicy on the nose with pronounced red fruit aromas, elegant and mouth-filling on the palate.

Blend Sangiovese, Merlot, and others local vineyards

% Alcool* 12,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,95 KG	BOX MEASURES	120x80x150
BOTTLE PER BOX	6	EAN CODE	8054729207570
BOX NUMBER PER LAYER	25		



MIRACOLO FALCONERIA

UMBRIA IGT
ROSSO*Line Miracolo*

A full-bodied red derived from the union of different cultivars. Spicy bouquet with strong hints of red fruits. The taste is elegant and enveloping, reminiscent of red jam, it has soft tannins and a powerful finish.

Blend Sangiovese, Merlot, Cabernet, Noble Native Vines

% Alcool* 14,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,95 KG	BOX MEASURES	120x80x140
BOTTLE PER BOX	6	EAN CODE	8054729208812
BOX NUMBER PER LAYER	25		



MIRACOLO AZZURRO

SPOLETO DOC
TREBBIANO
SPOLETINO*Line Miracolo*

A modern wine, straw yellow in colour with delicate green nuances. Its crisp, delicate aroma with aromatic herb and green apple nuances gives the wine a pleasantly citrusy flavour.

Blend Trebbiano Spoletino**% Alcool*** 12,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	7,20 KG	BOX MEASURES	120x80x150
BOTTLE PER BOX	6	EAN CODE	8054729200953
BOX NUMBER PER LAYER	25		



MIRACOLO ORO

MONTEFALCO
DOC GRECHETTO*Line Miracolo*

A crisp straw yellowWhite with greenish highlights, this wine is fruity on the nose with pronounced citrus flower aromas. Crisp with floral aromas it has a soft and mildly almondy finish.

Blend Grechetto 100%**% Alcool*** 13,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	7,20 KG	BOX MEASURES	120x80x150
BOTTLE PER BOX	6	EAN CODE	8054729201011
BOX NUMBER PER LAYER	25		



MIRACOLO VERDE

UMBRIA IGT
BIANCO*Line Miracolo*

Straw yellow with white flower and pineapple aromas, this wine is full-bodied and long in the mouth, perfect as a pre dinner drink and goes well with fish, cheese and white meats.

Blend White vineyards**% Alcool*** 12,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,95 KG	BOX MEASURES	120x80x140
BOTTLE PER BOX	6	EAN CODE	8054729207563
BOX NUMBER PER LAYER	25		



GINEVRA

**MONTEFALCO
SAGRANTINO
DOCG**
Line La Polzella

Intense ruby red with garnet highlights, its nose is powerful and pronounced with wild berry, pepper and cinnamon aromas and a mildly balsamic note.

Blend Sagrantino
% Alcool* -

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,95 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	8059020150075
BOX NUMBER PER LAYER	25		



LORENA

**MONTEFALCO
DOC ROSSO**
Line La Polzella

Intense ruby red with purplish highlights. On the nose it conjures up ripe red fruit aromas, especially black currant and raspberry. It is mouth-filling with pronounced, non aggressive tannins.

Blend Sangiovese, Merlot, Cabernet, Noble Native Vines
% Alcool* 12,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,95 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	8059020150037
BOX NUMBER PER LAYER	25		



ELISABETTA UMBRIA IGT ROSSO

Line La Polzella

It is ruby red in colour with red fruit fragrances such as Marasca cherry and raspberry aromas. It is fresh and well-balanced in the mouth.

Blend Sangiovese, Merlot and others vineyards
% Alcool* 12,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,50 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	8059020150044
BOX NUMBER PER LAYER	25		



GLENDA SPOLETO DOC TREBBIANO SPOLETINO

Line La Polzella

It is yellow in colour with green highlights, a vinous, yellow flower and tropical fruit nose and a generous, zesty mouth.

Blend Trebbiano Spoletino
% Alcool* 12,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,95 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	8059020150587
BOX NUMBER PER LAYER	25		



CLARA

MONTEFLACO DOC GRECHETTO

Line La Polzella

Straw yellow in colour, it has citrus flower, broom and almond aromas. It is straightforward and zesty in the mouth.

Blend Grechetto 100%% **Alcool*** 13,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,50 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	8059020150068
BOX NUMBER PER LAYER	25		



ALIDA

UMBRIA IGT BIANCO

Line La Polzella

Lively straw yellow, on the nose it has white flower and pineapple aromas and a balanced, long lasting flavour.

Blend White grapes% **Alcool*** 12,50%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6,50 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	8059020150051
BOX NUMBER PER LAYER	25		

**RACHELE**

UMBRIA IGT ROSATO

Line La Polzella

It is a lively pink colour with strawberry and cherry aromas and a tangy, zesty flavour.

Blend Sangiovese, Cherry tree
% Alcool* 13,00%

NET WEIGHT	0,75 KG	BOX PER PALLET	100
GROSS BOX WEIGHT	6.95 KG	BOX MEASURES	120x80x145
BOTTLE PER BOX	6	EAN CODE	8059020150020
BOX NUMBER PER LAYER	25		



FARINA *FLOUR*

N.8 TYPE 0

**Bakery
Classic**



Type 0 flour made with blockchain selected grains suitable for traditional breadmaking and ideal for Umbrian and Tuscan breads.

Proteins min 11%

Ash content max 0,55%

Absorption 55,00-56,00%;

Stability time 4-5 min

W 180/210	P/L 0,60/0,90	SHELF LIFE 12 MONTHS		
1 KG	PRODUCT CODE	MGHORFT001000	EAN CODE	8054729200731
5 KG	PRODUCT CODE	MGLINFAM05000	EAN CODE	8054729200090
25 KG	PRODUCT CODE	MGHORFT02500	EAN CODE	8054729200939

N.9 TYPE 00

**Bakery
Classic**



Type 00 flour for artisan breadmaking made with blockchain selected grains, ideal for bread roll and baguette making.

Proteins min 11%

Ash content max 0,55%

Absorption 55,00-56,00%

Stability time 4-5 min

W 180/210	P/L 0,60/0,60	SHELF LIFE 12 MONTHS		
1 KG	PRODUCT CODE	MGHORFT001000	EAN CODE	8054729200748
5 KG	PRODUCT CODE	MGHORFT005000	EAN CODE	8054729200106
25 KG	PRODUCT CODE	MGHORFT002500	EAN CODE	8054729200120



N.12 TYPE 0 REINFORCED

**Bakery
Classic**

Type 0 strong flour with medium protein content made with a mixture of blockchain selected grains. Ideal for ciabatta and other medium-soft doughs.

Proteins min 13%

Ash content max 0,65%

Absorption 56,00-57,00%

Stability time 8-9 min

W 230/240	P/L 0,65/0,75	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORFOR2500	EAN CODE	8054729200724



N.11 TYPE 00 REINFORCED

**Bakery
Classic**

Flour reinforced with blockchain selected strong wheat grains. Ideal for bread rolls, loaves, baguettes, other types of bread and hollow bread products.

Proteins min 13%

Ash content max 0,55%

Absorption 56,00-57,00%

Stability time 8-9 min

W 230/250	P/L 0,60/0,90	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHOROOZ2500	EAN CODE	8054729200694



N.52 INTEGRAL WITH BRAN BIG

Bakery
Fiber

Whole wheat flour for coarse crumb breads made with fine grain mixtures ideal for whole wheat baguettes, rosetta rolls and other bread rolls.

Proteins min 12%

Ash content max 1,3-1,7%

Absorption min 53,00-54,00%

Stability time 4-5 min

W 180/220	P/L 0,60/0,90	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORFIN2500	EAN CODE	8054729200656



N.51 INTEGRAL WITH FINE BRAN

Bakery
Fiber

Whole wheat flour with fine bran for breadmaking made with fine Italian grain mixtures ideal for making whole wheat breads, breadsticks and short leavening foccacias.

Proteins min 12%

Ash content max 1,3-1,7%

Absorption 53,00-54,00%

Stability time 4-5 min

W 180/220	P/L 0,5/0,6	SHELF LIFE 12 MONTHS		
1 KG	PRODUCT CODE	MGGDOIGR0001	EAN CODE	8054729201981
25 KG	PRODUCT CODE	MGHORFIN2500	EAN CODE	8054729200663



N.41 TYPE 1 OLD GRIND BREAD

**Bakery
Fiber**

Type 1 bread made by milling preserving all the natural characteristics of the wheat. "Pane della Massaia" flour.

Proteins min 12%
Ash content max 0,80%
Absorption min 53,00-54,00%
Stability time 4-5 min

W 180/200	P/L 0,80/1,20	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORPAN2500	EAN CODE	8054729200137



N.71 00R/S CIABATTA BREAD

**Bakery
Fiber**

Type 00 strong flour with medium protein content made with a mixture of selected grains. Ideal for ciabatta and other medium-soft doughs.

Proteins min 13,5%
Ash content max 0,55%
Absorption 57,00-58,00%
Stability time 12-13 min

W 280/320	P/L 0,60/0,80	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORO052500	EAN CODE	8054729200687



N.72 OR/S ROSETTA

Bakery

Whole wheat flour with fine bran for breadmaking made with blockchain selected fine grain mixtures ideal for making whole wheat breads, breadsticks and short leavening foccacias.

Proteins min 13%

Ash content max 0,65%

Absorption 57,00-58,00%

Stability time 12-13 min

W 300/310	P/L 0,60/0,90	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORA00R2500	EAN CODE	8054729200700



N.73 TYPE 0 MANITOBA

Bakery

Manitoba type 0 flour made with selected American grains. Suitable for special cake making.

Proteins min 14,5-15,5%

Ash content max 0,65%

Absorption 59,00-61,00%

Stability time 16-17 min

W 430/440	P/L 0,65/0,75	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHOROMA2500	EAN CODE	8054729200717

N.91 SEMOLINA OF DURUM WHEAT

Semolina



Semolina made from a mixture of selected Italian hard wheats. Excellent for pasta, die extruded pasta and dried egg pasta.

Proteins min 11,5%

Ash content max 0,70%

Absorption -

Stability time -

W N.A.	P/L N.A.	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORSGD2500	EAN CODE	8054729200649

N.92 SEMOLINA REGRINDED OF DURUM WHEAT

Semolina



Semolina made from Italian, EC and non EC durum wheat semolina mixtures using the innovative debranning technology which allows for slow milling without altering the properties of the wheat.

Proteins min 11,6%

Ash content max 0,90%

Absorption -

Stability time -

W N.A.	P/L N.A.	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORSRD2500	EAN CODE	8054729200618



N.53 TYPE 2

Bakery

Type 2 bread made by milling preserving all the natural characteristics of the wheat. "Panedella Massaia".

Proteins min 12%

Ash content max 0,95%

Absorption 53,00-54,00%

Stability time 4-5 min

W 160/250	P/L 0,80/1,50	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORINT2500	EAN CODE	Z054729200014



N.31 THE GREEN

Pizza

Type 00 flour for quick leavening pizzas made with an exclusive selection of Italian wheats. Well-balanced, it is ideal for both deep pan and thin crust pizzas with marked softness and fragrance.

Proteins min 11%

Ash content max 0,55%

Absorption 55,00%

Stability time 5 min

W 180/210	P/L 0,60/0,90	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORV002500	EAN CODE	8054729200144

N.32 THE BLUE

Pizza



Type 00 flour obtained from a careful selection of protein rich Italian grains for an easy to work and roll out dough. Pizzas made with this our are friable and have an unmistakeable fragrance. Suitable for medium leavening.

Proteins min 11%
Ash content max 0,55%
Absorption 56,00%
Stability time 12 min

W 290/320	P/L 0,60/0,80	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORBOO2500	EAN CODE	8054729200151

N.33 THE RED

Pizza



Type 00 flour for long leavening pizzas from selected Italian grains. Its high protein content makes an easy to roll out dough which is easy to work even at minimal thicknesses.

Proteins min 14%
Ash content max 0,55%
Absorption 57,00%
Stability time 17 min

W 320/360	P/L 0,60/0,80	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORROO2500	EAN CODE	8054729200168



N.42 OLD PIZZA GRINDER

Pizza

Crunchiness, flavour and ease of digestion, these are the characteristics of this type 1 pizza flour made with the Vecchia Macina method which preserves the wheat's nutritional and flavour characteristics.

Proteins min 14%

Ash content max 0,8%

Absorption 58,00%

Stability time 15-17 min

W 320/350	P/L 0,50/0,60	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORMPLU2500	EAN CODE	8054729200236



N.43 OLD GRIND PLUS

Pizza

Ultra pure flour made with living wheatGerme for top quality products ranging from Neapolitan to deep pan pizzas with 100% hydration. Ideal mixed with other cereal ours. Made with selected grains.

Proteins min 14,5%

Ash content max 0,8%

Absorption 60,00%

Stability time 17 min

W 320/380	P/L 0,50/0,60	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORPLU2500	EAN CODE	8054729200380

N.54 THE GRAIN LA GRANOSA

Pizza



Ultra pure flour made with living wheat germe for top quality products ranging from Neapolitan to deep pan pizzas with 100% hydration. Ideal mixed with other cereal ours. Made with selected Italians grains.

Proteins min 13,5%

Ash content max 1,3-1,7%

Absorption 59,00-60,00%

Stability time 12-13 min

W 280/340	P/L 0,80	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORGRA2500	EAN CODE	8054729200670

N.22 BRIOCHE

Pasrty



From a mix of selected grains this flour absorbs fats well increasing volume and aeration making for excellent doughs. Created exclusively for brioche, small leavened products, fatty puff pastries and croissants.

Proteins min 13,5%

Ash content max 0,55%

Absorption 57,00-58,00%

Stability time 12 min

W 320/340	P/L 0,65/0,75	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORO0B2500	EAN CODE	8054729200434



N.24 PUFF PASTRY

Pasrty

Reliability, regularity and optimal protein content - these are the principal characteristics of an ideal puff pastry flour. Made with selected grains.

Proteins min 13%

Ash content max 0,55%

Absorption 55,00-57,00%

Stability time 10 min

W 210/240	P/L 0,70/1,20	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHOROSF2500	EAN CODE	8054729200403



N.21 LEAVENED

Pasrty

This product has been designed for the most exacting pastry chefs. Panettone, Colomba and Pandoro require high protein content, reliable and constant quality flours. Made with blockchain selected grains.

Proteins min 14%

Ash content max 0,55%

Absorption 59,00-60,00%

Stability time 15 min

W 400/410	P/L 0,5/0,7	SHELF LIFE 12 MONTHS		
1 KG	PRODUCT CODE	MGGDOLPC0001	EAN CODE	8054729201974
25 KG	PRODUCT CODE	MGHOROL2500	EAN CODE	8054729200427

N.23 BISCUIT

Pasrty



Shortcrust pastry and pasta colata (Savoirdi dough): a single flour to make both preparations. Low protein content flours made with selected grains making softer and more fragrant pastries and cakes.

Proteins min 9,5%

Ash content max 0,55%

Absorption 54,00-55,00%

Stability time 4 min

W 90/130	P/L 0,40/0,60	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHOROOT2500	EAN CODE	8054729200410

N. 93 FRESH PASTA

Line Professional



Low protein content, with reduced presence of ash. The contained proteins generate a gluten capable of driving a controlled humidity release, and therefore delaying the drying process. Made with selected wheats.

Proteins -

Ash content -

Absorption -

Stability time -

W 160/180	P/L 0,70-1,20	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGPASFRE2500	EAN CODE	8054729200199



CARMELA TYPE 0

Line Le Regine

This full-body 0 type flour is suitable for direct doughs. Ideal for the production of classic Neapolitan pizza and pan. It makes the product extremely soft.

Proteins min 11,5%
Ash content max 0,65%
Absorption 56,00%
Stability time 4-5 min

W 210/230	P/L 0,50	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGREGCAR2500	EAN CODE	8054729200281



GEMMA TYPE 0

Line Le Regine

0 full-body flour is suitable for pizza in the shovel, in baking pan and focaccia. Made exclusively with Italian grains, it contains wheat Germe. Designed for medium leavened products.

Proteins min 13,5%
Ash content -
Absorption 58,00%
Stability time 10 min

W 280/300	P/L 0,50	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGREGGEM2500	EAN CODE	8054729200298



ROSALINA TYPE 0

Line Le Regine

Suitable for pizza in shovels, in baking pan and focaccia. Made with Italian grains, it contains wheat germe. Flour with high hydration and which makes the product crisp and with a very marked fragrance. Designed for long leavened products.

Proteins min 14%

Ash content -

Absorption 59,00%

Stability time 15 min

W 340/360	P/L 0,50	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGREGROS2500	EAN CODE	8054729200311



MARGHERITA TYPE 1

Line Le Regine

Type 1 flour is suitable for pizza in shovel, baking pan and focaccia. Made with Italian grains, it contains wheat germe. High hydration flour with a marked flavor and aroma. Designed for medium - long leavened products.

Proteins min 13,5%

Ash content -

Absorption 58,00%

Stability time 10 min

W 350/360	P/L 0,50	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGREGMAR2500	EAN CODE	8054729200304



ASSUNTA WHOLE

Line Le Regine

Whole wheat flour suitable for pizza, contains wheat germe and excellent fiber, which makes the product digestible and with a very marked fragrance. Flour with high hydration. Designed for long leavened products.

Proteins min 14%

Ash content -

Absorption 59,00%

Stability time 15 min

W 330/350	P/L 0,50/0,60	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGREGMAR2500	EAN CODE	8054729200984



MULTI CEREAL

Line Le Regine

Made from a mix of cereals, including soy. Flour with a high fiber content with a dark marked color, an excellent fragrance and an excellent flavor. Suitable for pizza, bread and focaccia.

Proteins min 13,5%

Ash content -

Absorption 58,00%

Stability time 10 min

W N.A.	P/L 0,50	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGREGMUL2500	EAN CODE	8054729200328

RISPOLVERO

Line Le Regine



Gluten-free product that makes the product fragrant and crunchy. This rice semolina reduces the risk of contamination for the production of gluten-free pizza and increases the spreading speed of the product.

Proteins min 11,5%
Ash content max 0,65%
Absorption 56,00%
Stability time 4-5 min

W N.A.	P/L N.A.	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGREGRI2500	EAN CODE	8054729200441

THE BLUE TYPE 0

Line Farine del Maestro



Especially suitable for product hydration. It is best used for direct or indirect doughs with a 12h to 30h room temperature leavening or up to 72h controlled temperature leavening. 100% Italian supply chain wheat.

Proteins min 13%
Ash content max 0,5%
Absorption -
Stability time -

W 290/320	P/L 0,60/0,70	SHELF LIFE 12 MONTHS		
10 KG PACK CARTA	PRODUCT CODE	MGUPB01000	EAN CODE	8054729201103
12,5 KG PACK ATM	PRODUCT CODE	MGUPB01250	EAN CODE	8054729201097

THE GREEN TYPE 00

Line Farine del Maestro



Excellent absorption skills, consistent throughout the whole year, this is particularly indicated for direct doughs with a 6-24h room temperature leavening or up to 48h under controlled temperature. 100% Italian supply chain wheat.

Proteins min 15%
Ash content max 0,5%
Absorption -
Stability time -

W 170/230	P/L 0,65/0,95	SHELF LIFE 12 MONTHS		
10 KG PACK CARTA	PRODUCT CODE	MGUPV001000	EAN CODE	8054729201110
12,5 KG PACK ATM	PRODUCT CODE	MGUPV001250	EAN CODE	8054729201127

TYPE 1

Line Farine del Maestro



This flour contains heat-treated wheat germ, fiber and mineral salts. It has an outstanding absorption capacity and is suitable for both direct and indirect doughs.

Proteins min 13%
Ash content max 0,8%
Absorption -
Stability time -

W 320/350	P/L 0,50/0,60	SHELF LIFE 12 MONTHS		
12,5 KG PACK ATM	PRODUCT CODE	MGUPVHP1250	EAN CODE	805429201158

TYPE 2

Line Farine del Maestro



Semi wholemeal flour with a high nutritional value. It is rich in fibers and mineral salts, enriched with heat-treated wheat germ. Ideal for direct and indirect doughs, provided with high absorption capacity. 100% Italian supply chain wheat.

Proteins min 13%
Ash content max 0,95%
Absorption -
Stability time -

W 160/250	P/L 0,80/1,50	SHELF LIFE 12 MONTHS		
12,5 KG PACK ATM	PRODUCT CODE	MGUPINT1250	EAN CODE	8054729201165

MIX PER PALA

Line Farine del Maestro



This is the ideal flour for bakers and pizza chefs who seek a tender but crunchy product with high hydration. This blend is meant to be used without "biga" or "pre-mix" since it contains freeze-dried mother yeast.

Proteins -
Ash content -
Absorption -
Stability time -

W 280/310	P/L 0,60/0,80	SHELF LIFE 12 MONTHS		
12,5 KG PACK ATM	PRODUCT CODE	MGUPINT1250	EAN CODE	8054729201134

MULTI CEREAL

Line Farine del Maestro



Made with whole seeds, toasted barley malt and freeze-dried mother yeast, that grant an unmistakable balance of flavors. Ideal for direct and indirect doughs. Italian and EU origin controlled supply chain wheats.

Proteins min 14%

Ash content -

Absorption -

Stability time -

W N.A.	P/L N.A.	SHELF LIFE 12 MONTHS		
12,5 KG PACK ATM	PRODUCT CODE	MGUPMUL1250	EAN CODE	8054729201172

ASPORTO EXPORT 6-24H

Line Farine del Maestro



Excellent and steady absorption capacity. Ideal for direct doughs with 6-24h leavening at room temperature, or up to 48h under controlled temperature. 100% Italian supply chain wheat.

Proteins min 15%

Ash content max 0,5%

Absorption -

Stability time -

W N.A.	P/L N.A.	SHELF LIFE 12 MONTHS		
12,5 KG PACK ATM	PRODUCT CODE	MGUPEXP1250	EAN CODE	8054729201141

FLOUR



WINE

FLOUR

EGG PASTA

PASTA

EGGS PRODUCTS

EGGS

HONEY

MEAT

HYDROPONICS

CHEF KIT



BELLA NAPOLI

Line Professional

Soft wheat flour mix "(00 type)"

*Proteins -
Ash content -
Absorption -
Stability time -*

W N.A.	P/L N.A.	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORPZR2500	EAN CODE	8054729200861



ROMAN PINSA

Line Professional

Soft wheat flour mix "(1/0 type)"

*Proteins -
Ash content -
Absorption -
Stability time -*

W N.A.	P/L N.A.	SHELF LIFE 12 MONTHS		
25 KG	PRODUCT CODE	MGHORPZR2500	EAN CODE	8054729201301



N.10 FLOUR TYPE 1

Retail Line

Type 1 bread made by milling preserving all the natural characteristics of the wheat. "Pane della Massaia" flour.

Proteins 12%

Ash content max 0,80%

Absorption 53,00- 54,00%

Stability time 4-5 min

PRODUCT CODE	MGHORPAN0100	EAN CODE	8054729201004
W	180/200	P/L	0,5/0,6
NET WEIGHT	1 Kg x 10 pz.	SHELF LIFE	12 months



N. 54 WHOLE WHEAT LA GRANOSA

Bakery

Whole wheat organic spelt flour, stone milled Italian chain spelt for fragrant, tasty and easy-to-digest doughs thanks to a low gluten content.

Proteins 13,5%

Ash content 1,3-1,7%

Absorption 59,00-60,00%

Stability time 12-13 min

PRODUCT CODE	MGGDOIGR0050	EAN CODE	8054729200489
W	180/220	P/L	0,5/0,6
NET WEIGHT	500 gr x 12 pz.	SHELF LIFE	24 months



PIZZA AND FOCACCIA

Bakery

Type 00 flour for quick leaving pizza made with an exclusive selection of Italian grains. Ideal for both deep pan and thin crust pizza it is characteristically well-balanced and makes for soft, fragrant doughs.

Proteins 13%

Ash content max 0,55%

Absorption 56,00-57,00%

Stability time 8-9 min

PRODUCT CODE	MGGDOPEF0050	EAN CODE	8054729200540
W	180/210	P/L	0,6/0,9
NET WEIGHT	500 gr x 12 pz.	SHELF LIFE	24 months



N.73 MANITOBA

Pasrty

Manitoba type "0" made with selected italians grains. Suitable for special cake making.

Proteins 14,5-15,5%

Ash content max 0,65%

Absorption 59,00- 61,00%

Stability time 16-17 min

PRODUCT CODE	MGGDOMAN0050	EAN CODE	8054729200496
W	430/440	P/L	0,5/0,6
NET WEIGHT	500 gr x 12 pz.	SHELF LIFE	24 months



N.21 LARGE LEAVENED PRODUCTS

Pasrty

This product has been designed for the most exacting pastry chefs. Panettone and Colomba require high protein, reliable and constant performance ours. Made with selected Italian grains.

Proteins 14%
Ash content max 0,55%
Absorption 59,00-60,00%
Stability time 17 min

PRODUCT CODE	MGGDOLPC0050	EAN CODE	8054729200595
W	400/410	P/L	0,5/0,6
NET WEIGHT	500 gr x 12 pz.	SHELF LIFE	24 months



N.23 COOKIES AND SHORTCRUST PASTRY

Pasrty

Shortcrust pastry and pasta colata (Savoirdi dough) in a single flour. Made with local (Umbrian and Tuscan wheats) this flour makes for soft, fragrant cakes and pastries. The mixture is also suitable for cream making.

Proteins 9,5%
Ash content max 0,55%
Absorption 54,00- 55,00%
Stability time 4 min

PRODUCT CODE	MGGDOBPF0050	EAN CODE	8054729200533
W	190/230	P/L	0,50
PESO NETTO	500 gr x 12 pz.	SHELF LIFE	24 months



PASTA EGG PASTA

FUSILLI N.96

With organic soy germ



Fusilli made with the best 100% Italian organic durum wheat semolina and Bio soy Germe. Bronze die extruded according to our local traditions. With blockchain certification.

Energy 1514 kJ/357 kcal - Fat 1,5g of which saturated 0,3g - Carbohydrate 72g of which sugars 3,5g - Fibres 3,0g - Proteine / Proteins 12,4g - Sale / Salt 0,01g

500 GR	PRODUCT CODE	ALFUSBIOCOO50	EAN CODE	805632670896
	PIECES PER CARTON	10	SHELF LIFE	36 mesi

PENNE RIGATE N.173

With organic soy germ



Penne rigate made with the best 100% Italian organic durum wheat semolina and Bio soy Germe. Bronze die extruded according to our local traditions. With blockchain certification.

Energy 1514 kJ/357 kcal - Fat 1,5g of which saturated 0,3g - Carbohydrate 72g of which sugars 3,5g - Fibres 3,0g - Proteins 12,4g - Salt 0,01g

500 GR	PRODUCT CODE	ALPERBIOCC0050	EAN CODE	805632670889
	PIECES PER CARTON	10	SHELF LIFE	36 mesi

WINE

FLOUR

EGG PASTA

PASTA

EGGS PRODUCT

EGGS

HONEY

MEAT

HYDROPONICS

CHEF KIT

MEZZE MANICHE N.64

With organic soy germ



Mezze maniche made with the best 100% Italian organic durum wheat semolina and Bio soy Germe. Bronze die extruded according to our local traditions. With blockchain certification.

Energy 1514 kJ/357 kcal - Fat 1,5g of which saturated 0,3g - Carbohydrate 72g of which sugars 3,5g - Fibres 3,0g - Proteins 12,4g - Salt 0,01g

500 GR	PRODUCT CODE	ALMMABI0C0050	EAN CODE	8056326720872
	PIECES PER CARTON	10	SHELF LIFE	36 mesi

RIGATONI N.86

With organic soy germ



Elicoidali made with the best 100% Italian organic durum wheat semolina and Bio soy Germe. Bronze die extruded according to our local traditions. With blockchain certification.

Energy 1514 kJ/357 kcal - Fat 1,5g of which saturated 0,3g - Carbohydrate 72g of which sugars 3,5g - Fibres 3,0g - Proteins 12,4g - Salt 0,01g

400 GR	PRODUCT CODE	ALRIGBIOC0050	EAN CODE	8056326720858
	PIECES PER CARTON	10	SHELF LIFE	36 mesi



SPAGHETTI N.3

With organic soy germ

Spaghetti made with the best 100% Italian organic durum wheat semolina and Bio soy Germe. Bronze die extruded according to our local traditions. With blockchain certification.

Energy 1514 kJ/357 kcal - Fat 1,5g of which saturated 0,3g - Carbohydrate 72g of which sugars 3,5g - Fibres 3,0g - Proteins 12,4g - Salt 0,01g

500 GR	CODICE PRODOTTO	ALSPABIOCO050	EAN CODE	8056326720902
	PIECES PER CARTON	10	SHELF LIFE	36 mesi

EGG PASTA

aliveris®

WINE

FLOUR

EGG PASTA

PASTA

EGGS PRODUCTS

EGGS

HONEY

MEAT

HYDROPONICS

CHEF KIT



COD. ALPFUFET0050

FETTUCCINE

Retail Line

Our egg fettuccine pasta comes from a careful processing, obtained following traditional methods, with the use of high quality Italian raw materials, selected durum wheat semolina and pasteurized eggs. Cut dies in bronze, slow drying.

Cooking time 6 min.;

Ingredients Semola di grano duro, uova (26%)

UNIT WEIGHT	500 G	PACKS PER CARTON	12
SHELF LIFE	24 mesi	EAN CODE	8054729201264



COD. ALPFUSPA0050

SPAGHETTI

Retail Line

Our egg spaghetti pasta comes from a careful processing, obtained following traditional methods, with the use of high quality Italian raw materials, selected durum wheat semolina and pasteurized eggs. Cut dies in bronze, slow drying.

Cooking time 9 min.;

Ingredients Semola di grano duro, uova (26%)

UNIT WEIGHT	500 G	PACKS PER CARTON	12
SHELF LIFE	24 mesi	EAN CODE	8054729201288

EGG PASTA

aliveris®

WINE

FLOUR

EGG PASTA

PASTA

EGGS PRODUCTS

EGGS

HONEY

MEAT

HYDROPONICS

CHEF KIT



COD. ALPFUPAC0050

PACCHERI

Retail Line

Our egg paccheri pasta comes from a careful processing, obtained following traditional methods, with the use of high quality Italian raw materials, selected durum wheat semolina and pasteurized eggs. Cut dies in bronze, slow drying.

Cooking time 7 min.;

Ingredients Semola di grano duro

UNIT WEIGHT	500 G	PACKS PER CARTON	12
SHELF LIFE	24 mesi	EAN CODE	8054729201271



COD. ALPFUTAG0050

TAGLIATELLE

Retail Line

Our egg tagliatelle pasta comes from a careful processing, obtained following traditional methods, with the use of high quality Italian raw materials, selected durum wheat semolina and pasteurized eggs. Cut dies in bronze, slow drying.

Cooking time 6 min.;

Ingredients Semola di grano duro, uova (26%)

UNIT WEIGHT	500 G	PACKS PER CARTON	12
SHELF LIFE	24 mesi	EAN CODE	8054729201295



l'ovì



EGG EGG PRODUCTS



EGGS



BRING UP TO THE GROUND NATIONALS

Line The Nationals

Our eggs derive from hens raised exclusively on the ground. They are fed only with vegetable feed. 100% Italian product chain.

Energy kJ 535 kcal 128 - Fat g 8,7 of which saturated g 3,17 - Carbohydrate g <0,5 of which sugars g <0,5 - Proteins g 12,4 - Salt g 0,34

			PACKS PER CARTON
PACK OF 4 EGGS	TG. DISP.	PMG (330 g)	24
PACK OF 6 EGGS	TG. DISP.	PMG (330 g)	16
PACK OF 10 EGGS	TG. DISP.	PMG / M / L	16
TRAY OF 60 EGGS	TG. DISP.	PMG / M / L	
TRAY OF 90 EGGS	TG. DISP.	PMG / M / L	
TRAY OF 180 EGGS	TG. DISP.	PMG / M / L	



ORGANIC

Line The Nationals

Our BIO eggs come from hens with free-range breeding. 100% Italian product chain.

Energy kJ 535 kcal 128 - Fat g 8,7 of which saturated g 3,17 - Carbohydrate g <0,5 of which sugars g <0,5 - Proteins g 12,4 - Salt g 0,34

			PACKS PER CARTON
PACK OF 4 EGGS	TG. DISP.	PMG	24
PACK OF 6 EGGS	TG. DISP.	PMG	16
TRAY OF 4 EGGS	TG. DISP.	PMG / M / L	
TRAY OF 90 EGGS	TG. DISP.	PMG / M / L	
TRAY OF 180 EGGS	TG. DISP.	PMG / M / L	

EGGS



WINE

FLOUR

EGG PASTA

PASTA

EGGS PRODUCTS

EGGS

HONEY

MEAT

HYDROPONICS

CHEF KIT



YELLOW PASTE

Line The Regional

Our yellow paste eggs derive from free-range hens. 100% Italian product chain, suitable for yellow puff pastry.

Energy kJ 535 kcal 128 - Fat g 8,7 of which saturated g 3,17 - Carbohydrate g <0,5 of which sugars g <0,5 - Proteins g 12,4 - Salt g 0,34

			PACKS PER CARTON
PACK OF 4 EGGS	TG. DISP.	PMG (330 g)	24
PACK OF 6 EGGS	TG. DISP.	PMG (330 g)	16
TRAY OF 4 EGGS	TG. DISP.	PMG / M / L	
TRAY OF 90 EGGS	TG. DISP.	PMG / M / L	
TRAY OF 180 EGGS	TG. DISP.	PMG / M / L	



BRING UP TO THE GROUND REGIONAL

Line The Regional

From free-range hens raised exclusively in the indicated regions, with animal feed of plant origin, without antibiotics.

Energy kJ 535 kcal 128 - Fat g 8,7 of which saturated g 3,17 - Carbohydrate g <0,5 of which sugars g <0,5 - Proteins g 12,4 - Salt g 0,34

			PACKS PER CARTON
PACK OF 4 EGGS	TG. DISP.	M / L / PMG	24
PACK OF 6 EGGS	TG. DISP.	M / L / PMG	16
PACK OF 10 EGGS	TG. DISP.	L	16
TRAY OF 4 EGGS	TG. DISP.	PMG / M / L	
TRAY OF 90 EGGS	TG. DISP.	PMG / M / L	
TRAY OF 180 EGGS	TG. DISP.	PMG / M / L	

THE EGG MOUNTAIN

Mountain Line



Our eggs are hand picked and come from mountain free-range hens at 1407 m.s.l. The different colored yolk comes from the exclusive vegetable feeding. From controlled supply chain.

Energy kJ 535 kcal 128 - **Fat** g 8,7 of which saturated g 3,17 - **Carbohydrate** g <0,5 of which sugars g <0,5 - **Proteins** g 12,4 - **Salt** g 0,34

PACK OF 5 EGGS	TG. DISP.	PMG
TRAY OF 4 EGGS	TG. DISP.	PMG / M / L
TRAY OF 90 EGGS	TG. DISP.	PMG / M / L
TRAY OF 180 EGGS	TG. DISP.	PMG / M / L



CONVENTIONAL (CAGE)

Conventional Line

Our eggs come from hens raised in cages, with animal feed of plant origin.

Energy kJ 535 kcal 128 - **Fat** g 8,7 of which saturated g 3,17 - **Carbohydrate** g <0,5 of which sugars g <0,5 - **Proteins** g 12,4 - **Salt** g 0,34

PACK OF 15 EGGS	TG. DISP.	PMG (330 g)
TRAY OF 4 EGGS	TG. DISP.	PMG / M / L
TRAY OF 90 EGGS	TG. DISP.	PMG / M / L
TRAY OF 180 EGGS	TG. DISP.	PMG / M / L

GROUND EGG WHITE

Egg product Line
Ground farming

Ideal product for protein rich meals. This is particularly aimed at sport nutrition. The bottle content (1000g) is equivalent to roughly 30 eggs. To be consumed after cooking.

Energy kJ 170 kcal 40 - **Fat** g 0 **of which saturated** g 0 - **Carbohydrate** g 0 **of which sugars** g 0 - **Fibres** g 0 - **Proteins** g 10 - **Salt** g 0,40



REFER. DISP.	TETRAPACK	1 Kg
	BAG IN BOX	10 Kg
	PALLET COIN/INOX	1000 Kg

YOLK EGG LAND

Egg product Line
Ground farming

Ideal product for bakery products, desserts and custards preparation. The bottle content (1000g) is equivalent to roughly 50 eggs. To be consumed after cooking.

Energy kJ 1217 kcal 294 - **Fat** g 26 **of which saturated** g 8,7 - **Carbohydrate** g 0 **of which sugars** g 0 - **Fibres** g 0 - **Proteins** g 15 - **Salt** g 0,34



REFER. DISP.	TETRAPACK	1 Kg
	BAG IN BOX	10 Kg
	PALLET COIN/INOX	1000 Kg



MIXED EGG LAND

Egg product Line
Ground farming

Ideal product for confectionary, fresh pasta, omelettes, crepes and breading preparation. The bottle content (1000g) is equivalent to roughly 20 eggs. To be consumed after cooking.

Energy kJ 566 kcal 134 - **Fat** g 9,5 *of which saturated* g 3,2 - **Carbohydrate** g 0 *of which sugars* g 0 - **Fibres** g 0 - **Proteins** g 12 - **Salt** g 0,34

REFER. DISP.	TETRAPACK	1 Kg
	BAG IN BOX	10 Kg
	PALLET COIN/INOX	1000 Kg



EGG YOLK SUPER YELLOW EARTH

Egg product Line
Ground farming

Ideal product for bakery products, desserts and custards preparation. The bottle content (1000g) is equivalent to roughly 50 eggs. To be consumed after cooking.

Energy kJ 1217 kcal 294 - **Fat** g 26 *of which saturated* g 8,7 - **Carbohydrate** g 0 *of which sugars* g 0 - **Fibres** g 0 - **Proteins** g 15 - **Salt** g 0,34

REFER. DISP.	TETRAPACK	1 Kg
	BAG IN BOX	10 Kg
	PALLET COIN/INOX	1000 Kg

MIXED EGG SUPER YELLOW

Egg product Line
Ground farming

Ideal product for confectionary, fresh pasta, omelettes, crepes and breading preparation. The bottle content (1000g) is equivalent to roughly 20 eggs. To be consumed after cooking.

Energy kJ 566 kcal 134 - **Fat** g 9,5 **of which saturated** g 3,2 - **Carbohydrate** g 0 **of which sugars** g 0 - **Fibres** g 0 - **Proteins** g 12 - **Salt** g 0,34



REFER. DISP.	TETRAPACK	1 Kg
	BAG IN BOX	10 Kg
	PALLET COIN/INOX	1000 Kg

EGG WHITE CAGE

Egg product Line
Standard

Ideal product for protein rich meals. This is particularly aimed at sport nutrition. The bottle content (1000g) is equivalent to roughly 30 eggs. To be consumed after cooking.

Energy kJ 170 kcal 40 - **Fat** g 0 **of which saturated** g 0 - **Carbohydrate** g 0 **of which sugars** g 0 - **Fibres** g 0 - **Proteins** g 10 - **Salt** g 0,40



REFER. DISP.	TETRAPACK	1 Kg
	BAG IN BOX	10 Kg
	PALLET COIN/INOX	1000 Kg

EGG YOLK

Egg product Line
Standard Cage



Ideal product for bakery products, desserts and custards preparation. The bottle content (1000g) is equivalent to roughly 50 eggs. To be consumed after cooking.

Energy kJ 1217 kcal 294 - **Fat** g 26 **of which saturated** g 8,7 - **Carbohydrate** g 0 **of which sugars** g 0 - **Fibres** g 0 - **Proteins** g 15 - **Salt** g 0,34

REFER. DISP.	TETRAPACK	1 Kg
	BAG IN BOX	10 Kg
	PALLET COIN/INOX	1000 Kg

MIXED EGG

Egg product Line
Standard Cage



Ideal product for confectionary, fresh pasta, omelettes, crepes and bread preparation. The bottle content (1000g) is equivalent to roughly 20 eggs. To be consumed after cooking.

Energy kJ 566 kcal 134 - **Fat** g 9,5 **of which saturated** g 3,2 - **Carbohydrate** g 0 **of which sugars** g 0 - **Fibres** g 0 - **Proteins** g 12 - **Salt** g 0,34

REFER. DISP.	TETRAPACK	1 Kg
	BAG IN BOX	10 Kg
	PALLET COIN/INOX	1000 Kg

EGG YOLK SUPER YELLOW

Egg product Line
Standard Cage

Ideal product for bakery products, desserts and custards preparation. The bottle content (1000g) is equivalent to roughly 50 eggs. To be consumed after cooking.

Energy kJ 1217 kcal 294 - **Fat** g 26 **of which saturated** g 8,7 - **Carbohydrate** g 0 **of which sugars** g 0 - **Fibres** g 0 - **Proteins** g 15 - **Salt** g 0,34



REFER. DISP.	TETRAPACK	1 Kg
	BAG IN BOX	10 Kg
	PALLET COIN/INOX	1000 Kg

MIXED EGG SUPER YELLOW

Egg product Line
Standard Cage

Ideal product for confectionary, fresh pasta, omelettes, crepes and bread preparation. The bottle content (1000g) is equivalent to roughly 20 eggs. To be consumed after cooking.

Energy kJ 566 kcal 134 - **Fat** g 9,5 **of which saturated** g 3,2 - **Carbohydrate** g 0 **of which sugars** g 0 - **Fibres** g 0 - **Proteins** g 12 - **Salt** g 0,34



REFER. DISP.	TETRAPACK	1 Kg
	BAG IN BOX	10 Kg
	PALLET COIN/INOX	1000 Kg

MIXED EGG BIOLOGICAL

Egg product Line
Organic



Organic product, ideal for confectionary, fresh pasta, omelettes, crepes and breadding preparation. The bottle content (1000g) is equivalent to roughly 20 eggs. To be consumed after cooking.

Energy kJ 566 kcal 134 - **Fat** g 9,5 **of which saturated** g 3,2 - **Carbohydrate** g 0 **of which sugars** g 0 - **Fibres** g 0 - **Proteins** g 12 - **Salt** g 0,34

REFER. DISP.	TETRAPACK	1 Kg
	BAG IN BOX	10 Kg
	PALLET COIN/INOX	1000 Kg

HONEY



HONEY



COD. MSHONCAS250

CASSANDRA

Chestnut honey

250G

This type of honey is made with chestnut flowers and it is harvested between June and October. It is a dark honey, the fragrance is aromatic and the taste is complex.

Energy kJ 1370 Kcal 322 - *Fat* g 0,1 *of which saturated* g 0,1 - *Carbohydrate* g 80 *of which sugars* g 78 - *Proteins* g 0,4 - *Fiber* g 0,1 - *Salt* g 0,01

UNIT WEIGHT	250 GR	NO. FLOORS PER PALLET	5
NO. PCS PER CARTON	19	NO. OF CARTONS PER PALLET	40
NO. CARTONS PER FLOOR	8	PALLET WEIGHT	536 KG
PALLET HEIGHT	140 CM	EAN CODE	8054729209888



COD. MSHONMEL250

ELISSA

Noneydew honey

250G

It's a very peculiar and precious substance that is produced from nectars, and it is harvested from the tree leaves. It has many antibiotic proprieties. In fact, it is rich in iron, and it is an excellent natural mineral and oligo mineral supplement.

Energy kJ 1370 Kcal 322 - *Fat* g 0,1 *of which saturated* g 0,1 - *Carbohydrate* g 80 *of which sugars* g 78 - *Proteins* g 0,4 - *Fiber* g 0,1 - *Salt* g 0,01

UNIT WEIGHT	250 GR	NO. FLOORS PER PALLET	5
NO. PCS PER CARTON	19	NO. OF CARTONS PER PALLET	40
NO. CARTONS PER FLOOR	8	PALLET WEIGHT	536 KG
PALLET HEIGHT	140 CM	EAN CODE	8054729209758

COD. MSHONACC250

DAFNI

Acacia honey

250G - 500G



The acacia honey is visibly the lightest of the common honeys. It is liquid, and at room temperature it hardly crystallizes. The fragrance is faint and flowery, and the taste is delicate, velvety, and it reminds of the taste of flowers.

Energy kJ 1270 Kcal 304 - *Fat* g 0 *of which saturated* g 0 - *Carbohydrate* g 80,3 *of which sugars* g 80,3 - *Proteins* g 0,6 - *Fiber* g 0 - *Salt* g 0,01

UNIT WEIGHT	250 G	NO. FLOORS PER PALLET	5
NO. PCS PER CARTON	19	NO. OF CARTONS PER PALLET	40
NO. CARTONS PER FLOOR	8	PALLET WEIGHT	536 KG
PALLET HEIGHT	140 CM	EAN CODE	8054729209741

COD. MSHONMIL500

ARTEMIDE

Wildflower honey

250G - 500G



This honey - as its name suggests - is created with more than one type of flowers, and it is perfect for those who need to energize or cleanse their body.

Energy kJ 1370 Kcal 322 - *Fat* g 0,1 *of which saturated* g 0,1 - *Carbohydrate* g 80 *of which sugars* g 78 - *Proteins* g 0,4 - *Fiber* g 0,1 - *Salt* g 0,01

UNIT WEIGHT	500 GR	NO. FLOORS PER PALLET	5
NO. PCS PER CARTON	12	NO. OF CARTONS PER PALLET	40
NO. CARTONS PER FLOOR	8	PALLET WEIGHT	571 KG
PALLET HEIGHT	140 CM	EAN CODE	8028537010301

WINE

FLOUR

EGG PASTA

PASTA

EGGS PRODUCTS

EGGS

MEAT

HYDROPONICS

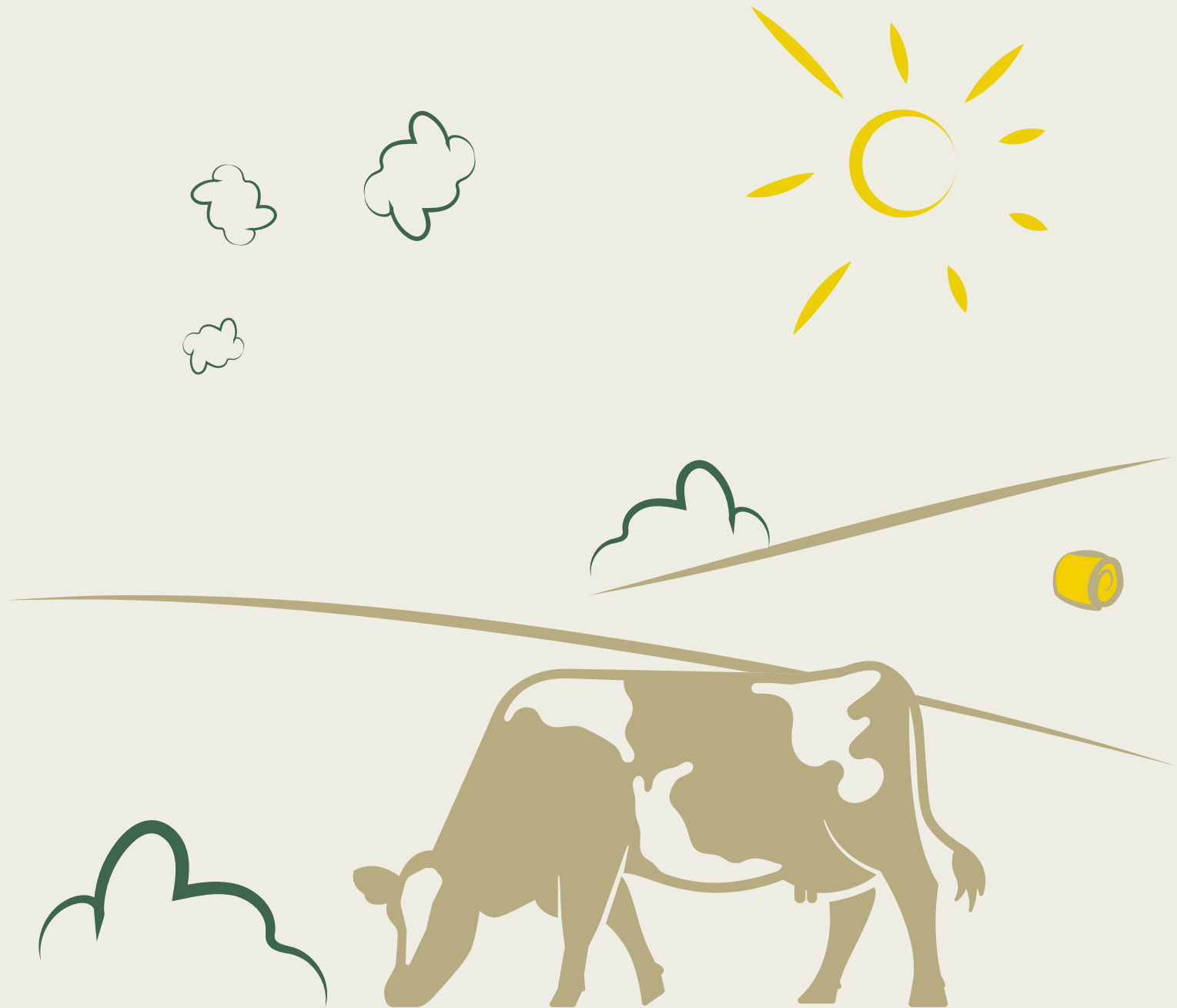
CHEF KIT

PRODUCTS AVAILABLE IN

WOODEN DISPLAY MULTI-SHELF WITH CUSTOMIZED CROWNER



MEAT



MEAT

MEAT 100% UMBRIAN

With the project "Meat 100% Umbra" we want to promote our love for the land, the passion for what for centuries has been the work of man and make known how over the years the work of farmers and breeders has changed, maintaining as a core value the principle of quality.

We do not use native breeds (Chianina, Podolica), but we have chosen to pair the best dairy breed, the Italian Frisone, with meat genetic animals, the Belgian Blue and the Limousine.

The meat is slaughtered and packaged at the slaughterhouse of Ponte San Giovanni (PG).



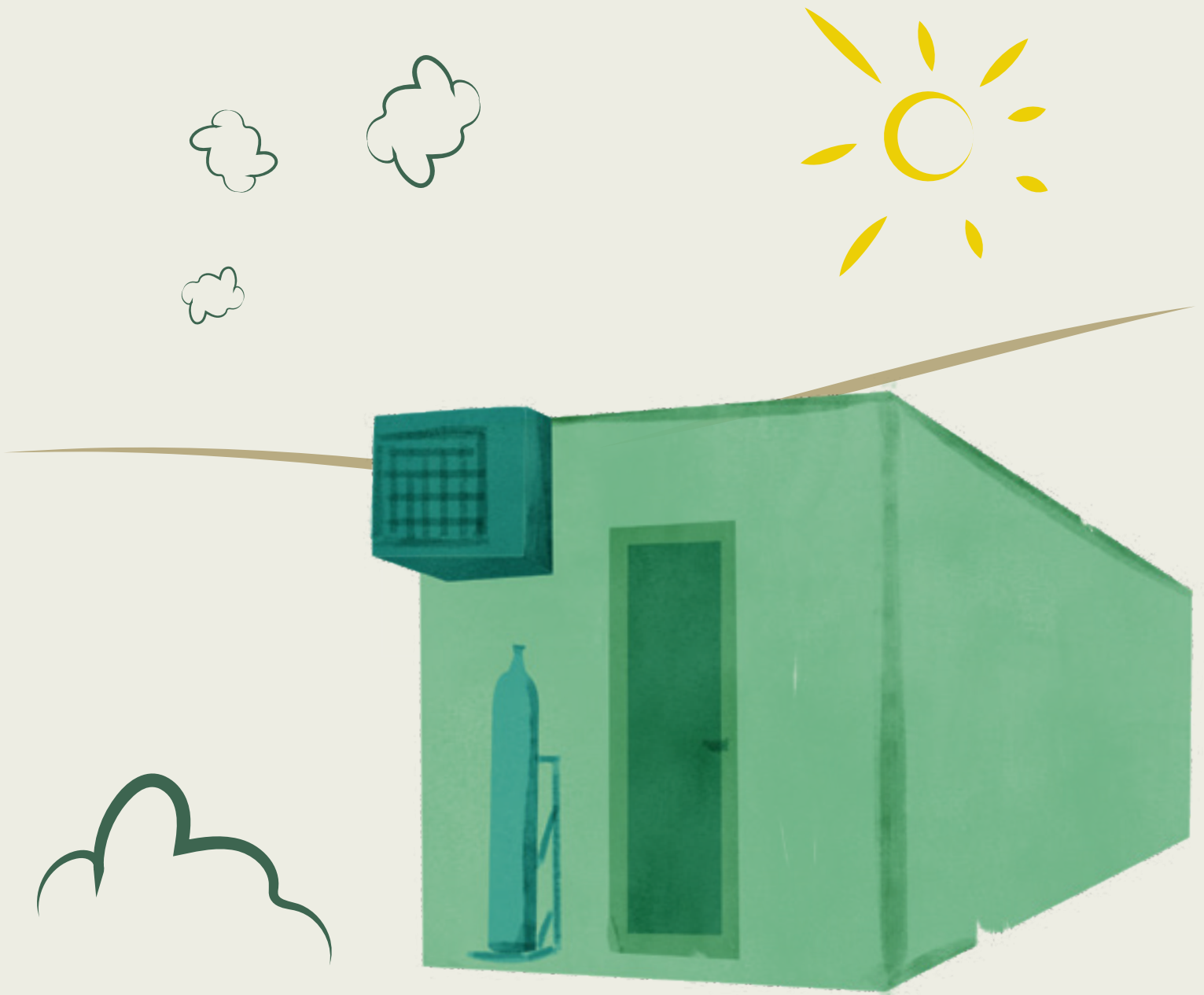
MEZZENA DI BOVINO ADULTO

Meat

Our high-quality meat is the result of breeding the Frisone Italiana dairy breed with Belgian Blue and Limousine meat genetics. The entire supply chain is 100% traced and certified to enhance the production of our territory and offer non-GMO and antibiotic free products.

HYDROPONICS

**aqua
roots**
GROW ANYWHERE



HYDROPONICS

AQUARROOTS

Aquaroots is an innovative company that operates in the field of hydroponics, a sustainable system in which plant roots are immersed only in water, which provides all the necessary nutrients for their growth.

The mats are made of biodegradable and compostable materials. They contain a natural substrate on which high-quality seeds are placed, without GMOs, chemical additives, pesticides, or insecticides.

Hydroponics



The nutritional properties of the products grown with the Aquaroots method remain unchanged until they are consumed on the table. Unlike supermarkets, our products can be conveniently harvested and remain alive until consumption. Furthermore, the finished product continues to grow, simply by watering it, for up to 8 days. The mats have dimensions of 10x15 cm. It is possible to produce a variety of vegetables, from herbs to salad.

CHEF KIT



CHEF KIT

COD. ALPERBIO0050

SWEET-SPICY

Pasta Kit



All explosive flavors come from few selected ingredients, with the aim to recall the famous Italian “Amatriciana”: the dried fruit plays the role of bacon, avoiding any animal source raw materials. Perfect also for vegan nutrition.

Contains Mezze maniche Aliveris, frutti rossi disidratati, peperoncino intero, menta disidratata.

COD. ALPERBIO0050

MEDITERRANEAN *Pasta Kit*



A worldwide easy and loved meal, getting inspiration from the sun and the Mediterranean flavors. Our particular recipe relies on tomato concentrate, which allows a boost of taste and color with a minimal usage of ingredients, therefore avoiding waste and dosage mistakes. A handful of oregano is the final touch for a fresh and strong aftertaste.

Contains Penne rigate Aliveris, concentrato di pomodoro, pomodori essiccati, origano.

COD. ALPERBIO0050

SHAKERATA

Pasta Kit



A funny but precious blending technique inside a glass jar. All the ingredients become part of a cocktail. They are marinated with soy sauce and shaken together with “Antico Magno Antica Forma” sweet, added with just a bit of sour cream to tie everything together. The final result is an extraordinary combination of taste and sweetness.

Contains Fusilli Aliveris, albicocche in semi-conserva, salsa di soia.

COD. ALPERBIO0050

CARBONARA WITH SAFFRON

Pasta Kit



This is where the roman tradition meets the Far East flavors, thanks the particular use of an exotic ingredient such as saffron. The starches and soy germ release from our pasta Aliveris contribute to a special creaming without being forced to use eggs and other animal fats as it happens in the traditional “Carbonara”.

Contains Spaghetti Aliveris, zafferano, scorza di limone grattugiata.

COD. ALPERBIO0050

GRICIA WITH GINGER AND CURRIES

Pasta Kit



This is special adaptation of the famous “Gricia”, where black pepper is being replaced by Chia seeds. Mezze maniche pasta is pan-cooked with ginger and curry, to offer an exotic recall which perfectly matches with lard. The strong complexity of the taste is obtained through the right balance of spices, that also allows to avoid using salt in the boiling water. The combination between taste and health is also additionally granted by the lard drying technique, before creaming, which secures a reduced amount of animal fat in the meal, without sacrificing that unmistakable smoky aroma.

Contains Mezze maniche Aliveris, zenzero in polvere, curry in polvere, semi di chia.



COD. MGGDOPKI0065

TRADITIONAL PANETTONE

Panettone Kit

Our special selected flour “Grandi Lievitati”, our “Ovi Italiae” eggs, high quality raisins and the perfect blend of mother yeast with brewer’s yeast, sided with sugar, honey, orange zest and fresh butter. These are the ingredients to create, step by step, your home-made Panettone.

Contains Farina Grandi Lievitati “Molino Gatti - Molino Italiae”, dried sourdough, dry yeast, candied raisins and orange, panettone mold.



COD. ALPERBIO0050

PANETTONE WITH RED FRUITS

Panettone Kit

The traditional dough that recalls the taste of holidays, the family atmosphere, with the special addition of forest red fruits. These are precious allies to our health, contain natural sugars and nutritional acids very useful for the human cells and nervous system shielding. This grants an healthy and functional boost, to the most famous Christmas sweet!

Contains Farina Grandi Lievitati “Molino Gatti - Molino Italiae”, dried sourdough, dry yeast, cranberries, panettone mold.



COD. ALPERBIO0050

BEER PANETTONE

Panettone Kit

In order to obtain a higher and healthier product, this recipe is replacing butter with our virgin olive must, from 100% Italian supply chain and produced in Umbria. The must will soften the dough and bind to the spicy aromas of the raisins and the beer. On top of that, it will add a nutritional benefit of using vegetable mono-unsaturated fatty acids, antioxidants and vitamins.

Contains Farina Grandi Lievitati "Molino Gatti - Molino Italiae", dried sourdough, dry yeast, raisins, Bastian Birrario beer, panettone mold.

WINE

FLOUR

EGG PASTA

PASTA

EGGS PRODUCTS

EGGS

HONEY

MEAT

HYDROPONICS

CHEF KIT



COD. - GOURMET BOX

Gourmet

Gourmet tasting box with products from the Food Italiae supply chain.
Ideal as a gift.



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OUR FOOD CHAIN

BENEDETTI&GRIGI
MONTEFALCO



MIRACOLO



Wine



Eggs and Egg products

Hydroponics



Flour

Pasta and egg pasta

Meat



Honey

Chicken