

Taste the flavors, **FEEL LAZIO.**



THE SPECIALITY FOOD FESTIVAL

8 - 10 November 2022

HALL 4 Stand Z4 - C20/C40



Cofinanziato
dall'Unione europea



REGIONE
LAZIO



ITALIA



REGIONE
LAZIO

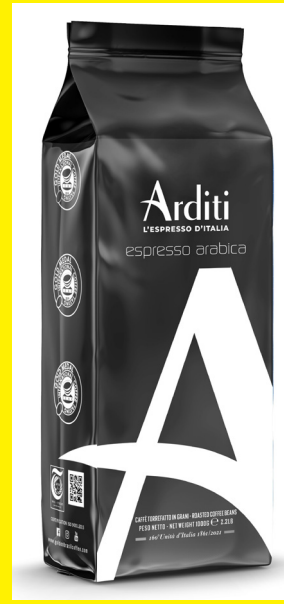
The Lazio district offers an infinity of typical products whose goodness is now recognized all over the world. Refined and unique products, fruit of the rich Mediterranean biodiversity, that cannot be missed at the Speciality Food Festival in Dubai, one of the most important food fairs in the world. Lazio is a national and European region leader in the agrifood sector. It has about 50 thousand enterprises, more than 70 thousand employees, more than 66% of which is employed in agricultural crops. It is among the most representative regions for typical products, with 29 food products equal to 9.6 percent of the total national basket and 36 wines equal to 6.9 percent of the national total that have obtained PDO, PGI or TSG certification. The area's high propensity towards these food excellences is confirmed here at the Dubai Food Speciality Festival with the presence of 13 companies from the area, representing quality agribusiness entrepreneurship.

Companies that present genuine products, flavors of yesteryear, special processing such as that of raw cocoa, ancient products such as olive oil and of excellence such as truffles.

The Lazio Region has always supported the internationalization of its high quality products. This is why it wanted the presence of these companies on the occasion of such an important showcase as the Speciality Food Festival. A showcase where, we are sure, the quality and excellence of Lazio's products can be appreciated by restaurateurs and chefs from all over the world attending the event.

Paolo Ornelli

Regional Minister for Economic Development, Commerce and Crafts,
University, Research, Innovation and Start-ups of Lazio



AZIENDA AGRICOLA AGNONI Vegetables Preserved in Oil, Creams and Extra Virgin Olive Oil

For centuries Agnoni's farm has been creating healthy, home made preserves, all the while maintaining time-honoured ancient flavours and tastes. The farm is located south of Rome, between hills and the sea, where an important culinary tradition exists. Agnoni's processing techniques have been passed from generation to generation for almost 400 years, maintained and developed in order to create products with the authentic taste of olden times. Agnoni's family respect the natural cycles of the soil – in this way, obtaining a truly biological product. Three important lessons, only learnt with time, leave their mark on the way the farm works: the cultivation of the earth, the transformation of its produce and the conservation of the resulting products. Agnoni's products are rigorously prepared and preserved in splendid extra virgin oil from Cori. The result of this is a very high quality product, healthy and easily usable in the preparation of appetizers,



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summer recipes and main courses. It is also possible to combine Agnoni farm produces from three generations: vegetables preserved in oil, vegetables cream and extra virgin olive oil. The production starts when there is the harvest, usually once a year and we use only fresh and local raw material. Our customers are specialty food gastronomy, high quality restaurant, gastronomy.



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BELLANTONI High Quality Chocolate

Bellantoni is a luxury brand in high quality handcrafted products, born from the passion and creativity of the award-winning master Giacomo Bellantoni. His continuous search for quality in artisanal production begins with the selection of the best raw materials in the world, which in synergy with each other create unexpected combinations. Each Bellantoni product has an internal approach and processing capable of making the tasting unique and unrepeatable. Our collection represents a sensory experience in the world of chocolate and other delicacies that involve all the senses.

Among our proposals: dragées, spreads, jams, honeys, gastronomic pesto, gelé, pralines and cremini and nougat. The refined and sustainable cases in real wood, the jars with metal labels embellish the details of our symbolic packaging, which distinguishes Bellantoni in the world market.

CACAO CRUDO Raw Gourmet and Organic Chocolate and other Cacao Products

Cacao Crudo is the first manufacturer of raw chocolate in Italy. We use the high-quality cacao Criollo variety directly from our supply chain which originates in the Peruvian Amazon. Such cacao is naturally fruity, floral and creamy. In order to preserve its precious organoleptic qualities and nutrients, we never process it at temperatures above 45 ° C. We produce chocolate bars, pralines, spreadable creams, stuffed dried fruits, fruit bars, the cake PanCrudo, some Torrone sweets and Easter eggs.



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CAFFÈ ARDITI ROMA High Quality Coffee Blends

Dacaté with the brands Golden Brasil Coffee, Caffè Arditi Roma and Alunni Atelier del Caffè brands serves over 1,200 Cafés and Restaurants directly in Rome, distributors in 11 Italian regions, 30 distributors around the world and 25 private label companies. The company is certified ISO, Halal and organic and has won 11 Gold Medals at the INEI coffee competitions. Our mission is product quality, customer satisfaction and optimization of services.

CINQUE FOGLIE Extra Virgin Olive Oil

Cinque Foglie brings the best Italian Extra virgin olive oil from the homeland of Etruscans and volcanoes that extends over the entire province of Viterbo. It is produced through the cold pressing of hand-picked Italian olives and harvested according to tradition. The company guarantees the highest quality to satisfy the taste of those who love to eat well in the name of healthy living. Cinque Foglie offers a variety of taste such as: lemon, fennel, orange and with chili to refine the flavor of different dishes.



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CIPRIANI TARTUFI Fresh Italian Truffles, Italian products with Truffles

Passion and experience, which the Cipriani family has handed down from father to father for five generations, as the legacy of a life dedicated to the research and collection of the most prestigious fruit on earth, the Truffle. Decades dedicated to the collection and supply for many of the major companies in the sector, then the decision to grow and extend our commitment, dedicating ourselves – directly and without intermediaries – to the production, transformation, and sale of our products. This is why Cipriani Tartufi was born.

Thanks to our choice of latest generation machinery, they manage to obtain a high quality of products, especially the ban on the use of thickeners, dyes, additives, acidifiers and all those chemical products. This is our strength, to use only natural products. Cipriani Tartufi is our commitment.

DARUMA SUSHI

Leading company
in the Sushi world,
with 7 stores in Rome
and one in Dubai

In 2003, three Roman brothers driven by a strong passion for Japan created DARUMA®, the first group in Rome specialized in Japanese cuisine. Daruma is now a leading company with unique records: we were the first business in Italy allowed by the UE to produce fresh sushi (2005) and to receive the ISO 9001 quality certification (2011). With 7 stores in Rome and one in Dubai, we serve thousands of excited customers every day, while maintaining the handcrafted production at the highest standard.



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FRANTOIO PRESCIUTTINI

Extra Virgin Olive Oil

My name is Pierluigi Presciuttini and I am an olive grower from Montefiascone (VT) who grew up among olive trees and in the family oil mill. The passion for these wonderful trees has led me to pursue with dedication and stubbornness the search for continuous agronomic improvements in the management of olive groves, starting from the cultivation with polyconic system to the instruments to indicate the correct harvesting period, always favoring a sustainable and natural cultivation and excluding the use of harmful chemical products, in the belief that the quality of the product must always be in the first place. Currently I manage about 3000 plants and almost all have been recovered from abandonment in the last 3 years. Many cultivars are Canino, many other Frantoio and others Leccino. With the aim of producing an absolutely natural oil, I am always looking for abandoned olive groves to recover. I am particularly attracted to trees that have been away from man for a long time because they are the best for production quality and rusticity of growth.

ICAF COFFEE

High Quality Coffee Blends

Since 1975. ICAF was born from the passion of the three founders that in a very short time were able to develop high quality coffee blends. Today we can manage a solid experience, handed down from generation to generation, that allows us to tour exclusive production to the international markets. The constant innovation and research for new blends with unique taste and aroma, gives the possibility to renew our passion and competence. This long path has brought us to a new proposal: a brand fit to communicate our evolution, characterized by the simplicity of its graphic lines.



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LE SQUISIVOGLIE

Olives, Vegetables antipasti, Spreads

The Piersanti Family is in the agro-food sector for 50 years. In the late seventies Franco Piersanti, founder of the Company, managed to introduce, first among others, packed olives into the fruit and vegetable department of the Italian supermarkets. Le Squisivoglie is now in the best supermarkets in Italy and abroad, with its olives and vegetables pickled in vinegar or oil and brings to the tables all over the world the pleasure of eating well and the taste of Mediterranean cuisine. In its manufacturing plant situated in Castel Madama, near Rome, Le Squisivoglie selects and processes the best raw materials to produce genuine and high quality products that meet the taste of the most demanding palates. To guarantee the consumer we have the BRC, IFS and ORGANIC certifications.

SARDINE POLLASTRINI Canned Sardines and Anchovies in Olive Oil and Organic Extra Virgin Olive Oil

The company Pollastrini, founded in 1889 and the first Italian company specialized in canning sardines, uses only one type of sardine of the highest quality from the Mediterranean Sea. The production is carried out in the modern industrial plant in Anzio area near Rome. Our experience and professionalism of the workers, and the strict application of health regulations and the use of advanced technologies, guarantee a top quality product well known in Italy and abroad.

POLLASTRINI

ANZIO - SINCE 1889

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TRUFFLEAT

— *Truffle it* —

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TRUFFLEAT Italian Products with Truffles

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

It was founded in Thailand in 2010, in collaboration with Italian manufacturer Urbani Tartufi, whose catalogue products they import under a licence authorized by the Food and Drug Administration. It is based in Italy and Thailand. TruffIEAT® today represents the excellence of Italian companies collecting and producing truffle products, one of the most prestigious Italian products. It also markets a line of own-brand products worldwide through e-commerce, private individuals and Franchise stores.

VELATO CREMA GELATO Agri Creamy Italian Gelato Natural 100% Gluten & Milk Free

The idea is born because we was always looking for natural, healthy foods. An image opens up by chance, describing an olive oil-based ice cream, exploring the topic and sensing that this is the perfect initiative to diversify and make the most of our Organic harvest, to produce a delicious Cream Ice cream so loved by many, and have the opportunity to use extra virgin olive oil to make an artisan ice cream product of excellent food Made in Italy, innovative, delicious but above all HEALTHY.

The plant owned gives tons of organic extra virgin olive oil per year ... quantities that allow you to start an in-depth study commissioned at Bocconi University in Milan to develop the project.

Once the feasibility has been ascertained, the GeoBio Società Agricola srl was established, managed by the young IAP, owner of the agricultural plant, which, together with a team



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of entrepreneurs and professionals with twenty years of experience in business related and adhering to the initiative, have financed the start-up of the project, which has already enjoyed undisputed success during these years from 2017.

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