

Food Matters Live...

London ExCel

21-23 November 2017



ITALIAN TRADE AGENCY
ICE - Italian Trade Commission
Trade Promotion Office of the Italian Embassy



Italian **Kosher**
and **Halal** Exhibitors
Stand 545



Ministero
dello Sviluppo Economico



FEDERALIMENTARE
Federazione Italiana dell'Industria Alimentare

FIERE Di PARMA



WORLD WEEK OF
ITALIAN CUISINE

20 - 26 NOVEMBER 2017



ITALIAN TRADE AGENCY
ICE - Italian Trade Commission
Trade Promotion Office of the Italian Embassy

Welcome to **ITA** pavilion at **Food Matters Live 2017**.

We are proudly hosting a selection of Italian companies, **showcasing our top food specialties**: extra virgin olive oil, pasta, cheese, canned food, charcuterie, and many more, all the products on show are Halal and/or Kosher certified.

Come and visit us to enjoy the true extraordinary Italian Taste.

HALAL

Halāl, "licit", also spelled **hallal** or **halaal**, refers to what is allowed following the traditional Islamic percepts. The Halal certification covers more often food and drinks but apply also to cosmetics, fashion, services etc. The Halal certification guarantees that products and services meet the requirements of the Islamic doctrine and are suitable for the consumption of observant Muslim people. It is compulsory for meat products and highly recommendable for other food products such as processed food, milk and additives. Regarding meat products, the Halal certification guarantees that the slaughtering complies with the Islamic percepts and pork meat is absolutely forbidden.

KOSHER

The Jewish religion incorporates within its tenets a regimen of dietary laws. These laws determine which foods are acceptable and conform to the Jewish Code. The word kosher (or Kasher) is an adaptation of the Hebrew word meaning "fit" or "proper." It refers to foodstuffs that meet the dietary requirements of Jewish Law

The barometer of kosher and non-kosher depends on two variables: the source of the ingredients and the status of the production equipment. Kosher certification, which is the guarantee that the food meets kosher requirements, revolves around these two criteria.

Kosher certification is compulsory for all kind of food products with a special attention to meat products, also in this case slaughtering should comply with the kosher percepts and pork meat is absolutely forbidden.

The Kosher certificate is a document issued by the Chief Rabbinate of Israel and certification agencies (in which only a Rabbi can certify) stating that the products referred (usually food products) follows the biblical precepts of the Jewish religion.



ITALIAN TRADE AGENCY
ICE - Italian Trade Commission
Trade Promotion Section of the Italian Embassy



THE EXTRAORDINARY
ITALIAN TASTE

food matters live...



ALFONSO SELLITTO SPA

Corso Caracciolo, 50, Sant'Eustachio
84085 Mercato San Severino (SA)
Tel: +39 089 893450
Cell: +39 340 6065951
vendite@sellittospa.it
www.sellittospa.it
Region: **CAMPANIA**
Kosher Certification: **OU**
Halal Certification: **HALAL INTERNATIONAL AUTHORITY**



Alfonso Sellitto SPA has been operating for almost seventy years in the processing industry. Its products are exported all over the world under “La Valle” brand. Peeled plum tomatoes, chopped tomatoes, pizza sauce and tomato puree are canned using only ripe fruits of selected varieties and rigorously controlled through modern facilities. A bright red colour, high quality, firm consistency, naturalness and freshness are the characteristics of these products.

AZIENDE AGRICOLE DI MARTINO SAS

Via Annibale Maria di Francia, 178
76125 Trani (BT)
Tel: +39 081 1956700
Cell: +39 333 3356724
Az.agricoledimartino@libero.it
www.schinosa.it
Region: **PUGLIA**
Kosher Certification: **1K KOSHER**



Aziende Agricole di Martino is a family run business based on the love for land and farming. Extra-virgin olive oil has been made in the Masseria Schinosa for over three-hundred years. The olive groves are kept following the most modern farming techniques and in the production of the extra-virgin olive oil tradition and innovation meet and melt together to give life to products of quality, tangible expressions of a territory and its history. The olives, harvested in the moment of perfect ripeness - are taken to the company-run, oil mill: a modern structure which uses an Amenduni continuous cycle, two-phase production line so that the olives are cold pressed on the same day that they are picked.

BRAZZALE SPA

Via Pasubio, 2
36010 Zané (VI)
Tel: +39 0445 313900
Cell: +39 366 576718
sandraselwan@gmail.com
www.brazzale.com
Region: **VENETO**
Halal Certification: **HALAL FOOD COUNCIL OF EUROPE**



The Brazzale family is Italy's oldest dairy company, specialised in the production of cheese and butter since 1784. Gran Moravia hard cheese is vegetarian, naturally lactose-free, halal certified and preservatives-free. With its aromatic and delicate flavour, it is excellent as an everyday table cheese. Grated, slivered or sliced, it can be used both as an ingredient in meat or vegetable fillings, as topping for salads or to make a good grilled cheese sandwich.

COPPOLA INDUSTRIA ALIMENTARE SRL

Via Macello, 3/9
84085 Mercato San Severino (SA)
Tel: +39 089 0976679
ernesto@coppolafoods.com
www.coppolafoodsgroup.com
Region: **CAMPANIA**
Kosher Certification: **KLBD**
Halal Certification: **HCE**



Coppola Foods is an innovative food company committed to making good food better. We offer a comprehensive range of premium quality, tasty, nutritious and sustainable food products together with an excellent service and innovative solutions aimed at fulfilling the needs of customers and markets. Our range of authentic Italian products are cornerstones of the Mediterranean diet and it includes: tomatoes, legumes, vegetable products, sauces, rice, polenta, cous cous and oil.

DIMENSIONE CARNE SRL

Via Ungheria, 2
35028 Piove di Sacco (PD)
Tel: +39 0499 708628
Cell: +39 348 6432378
Lorella.roncolato@dimensionecarne.it
www.dimensionecarne.it
Region: **VENETO**
Halal Certification: **HALAL ITALIA**



Dimensione Carne is a family run business and it is the evolution of a small reality famous in the little town of Piove di Sacco for the processing and transformation of horsemeat. Born in the 1950's as a butcher shop, this little business believes in keeping the meat as natural as possible, because when the raw material is excellent and fresh, the processing must be very little. Love and passion for their job is the characteristic of this company.

JOE&CO SRL

Via Sebastiano Caboto, 40
36075 Montecchio Maggiore (VI)
Tel: +39 0444 022084
Cell: +39 345 2327639
Elisabetta.matticari@joeandco.it
www.joeandco.it
Region: **VENETO**
Kosher Certification: **1K KOSHER**



Joe&Co. is specialized in the production of vegetable oils, organic and vegan certified, from seed oils such as flaxseed, sunflower, canola, sesame and corn seed oil to special oils like argan, hemp, avocado, virgin coconut, sacha inchi, pumpkin and omega 3&6 oil along with the classic extra virgin olive oil.

PASTIFICIO ATTILIO MASTROMAURO GRANORO SRL

SP 231, Km 35,100
70033 Corato (BA)
Tel: +39 080 8721821
i.martinelli@granoro.it
www.granoro.it
Region: Puglia
Kosher Certification: **KOSHER PARVE**
Halal Certification: **HALAL FOOD COUNCIL OF EUROPE**



Granoro is specialised in the production of pasta since 1967 and it is the fifth pasta producer of Italy. We produce not only high quality pasta, but also tomatoes and extra virgin olive oil. We are certified ISO 22000, BRC, Halal and Kosher.

PASTIFICIO FABIANELLI SPA

Via Sant'Antonino, 107
52043 Castiglion Fiorentino (AR)
Tel: +39 057 565601
Cell: +39 3483128640
luca@fabianelli.it
www.fabianelli.com
Region: **TOSCANA**
Kosher Certification: **OU**
Halal Certification: **HALAL INTERNATIONAL AUTHORITY**



For over 150 years and through 5 generations of the Fabianelli family, the group has maintained its passion and devotion to traditional pasta making methods. In 1860 they began producing handmade pasta with the finest Tuscan durum wheat in a small lab in Castiglion Fiorentino, the heart of Valdichiana. In this small industrial area alongside the railway, Fabianelli made its break. The current production capacity is 1000 tonnes of fine pasta per day. The pasta Fabianelli produces conjures up the scents of Tuscany with its strong and distinguishable style and the unique and fragrant flavour of a tradition that can only be described as an art.

SOCIETÀ AGRICOLA BERTINELLI GIANNI E NICOLA SAS

Via Costa Garibaldi, 25

43014 Medesano (PR)

Tel: +39 0521 620776

Cell: +388 8287492

monia@bertinelli.it

www.bertinelli.it

Region: **EMILIA ROMAGNA**

Kosher Certification: **OK KOSHER**

Halal Certification: **HALAL ITALIA**



The Bertinelli company has made creativity its strength. It is a historic company founded in 1895, that has later reinvented itself thanks to the passion and expertise of Nicola Bertinelli that made treasure of the great grandfather's and father's tips, transforming the family business into a new business model. Today the company is managed as four business units, functional to a portfolio strategy:

the "classic" production and sale of Parmigiano Reggiano, the retail points of sale Bertinelli, food service and evening entertainment.

THE BRIDGE SRL

Via Mercicaglia, 20

36070 San Pietro Mussolino (VI)

Tel: +39 0444 687880

Cell: +39 338 5019093

zerbatopatrizia@thebridgesrl.com

www.thebridgebio.com

Region: **VENETO**

Kosher Certification: **KLBD**



THE BRIDGE
LA FAMIGLIA ORGANIC

The Bridge SRL is a company specialised in the production of organic and vegetable food, such as vegetable milks, creams and desserts made from rice, oat, spelt, quinoa, buckwheat, soya, almond, coconut and brazil nut.

NOTES

NOTES



ITALIAN TRADE AGENCY
ICE - Italian Trade Commission
Trade Promotion Office of the Italian Embassy



Ministero dello Sviluppo Economico