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Partner for the selection of manufacturers and consultant for  
"Purchase » operations  
"Your own Purchase office in Italy"

W.B.C. offers a search service for certified Italian products that meet the needs and demands of customers and markets. This service is available to all foreign companies that primarily import Italian food products. As a result, foreign companies can use a single consultant for purchasing operations and management of all import phases, as well as have their own purchase office in Italy.

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[www.wbcitaly.it](http://www.wbcitaly.it)

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## IL MARCHIO DELL'OLIO SAPIO HA UNA STORIA SECOLARE

*The Sapiro oil brand has  
a centuries-old history*

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# SAPIO®



Thanks to our extensive experience, we carefully select the highest quality cultivars, transform them, and produce excellent oil with an unmistakable flavor and aroma. Stringent quality controls ensure the authenticity and exceptional quality of our product. We merge tradition with new technologies to create a production reality that is a testament to the quality of our territory.







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## L'ORO DI PUGLIA NEL MONDO

*The gold of Puglia  
in the world*

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*Il Buono d'Italia*



The love for tradition and innovation makes Luglio oil a landmark in oil processing in Bari. Expanses of olive trees and rugged plateaus are the characteristic framework in the town of Terlizzi. 1953 marked the beginning of the production of this "nectar" called extra virgin olive oil. Today, Luglio is considered the most valuable oil processing landmark in Bari and is highly esteemed worldwide.







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## IL NOSTRO SEGRETO È NELLE OLIVE

*Our secret is in our olives*

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DESANTIS



The company is located in the heart of one of the most important olive growing regions in Italy and the world, the Land of Bari. It has always had a strategic position for producing and trading extra virgin olive oil. Olearia Desantis has a history dating back to the 1950s, when Giovanni Desantis started producing olive oil in the family mill.

In the 60s and 70s, the company began packaging olive oil and in 1976, it purchased its first industrial plant. In 1987, thanks to the market's favor, the company "Olearia Desantis S.p.A." bought a new, technologically advanced plant to enhance the typical product of the South: olive oil. With the advent of the Single European Market, the company has experienced considerable growth while remaining faithful to the traditions of peasant culture to ensure the future of olive oil. Today, Olearia Desantis S.p.A. covers an area of 20,000 square meters, of which 6,000 are covered and is confirmed as one of the major local realities in its sector and among the most significant at the national level.







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# DANTE. L'OLIO CHE PARLA ITALIANO

*Dante.  
The oil that speaks Italian*

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The story begins in 1849 when Andrea Costa, the progenitor of the homonymous Genoese family, started selling olive oil and textiles from Sardinia to Liguria. In the second half of the 19th century, the Costa company specialized in buying raw olive oil in Mediterranean countries with the aim of exporting it overseas. With over 100 years of experience, today Olio Dante S.p.A. is one of the main olive oil producers on the international scene, thanks to its strong presence in a broad range of countries around the world. Traditional passion for the most authentic flavors and an age-old olive-making tradition drives the work of Olio Dante S.p.A. on a day-to-day basis. Always dedicated to satisfying its consumers and transforming every meal into a unique experience, the company blends craftsmanship, a cornerstone of Italian excellence, with the most modern technology. The constant aim of the Quality Control Laboratory is to ensure, at every step of the production process, the genuineness and healthiness of each Olio Dante product, in complete safety and compliance with rigorous processes certified according to international standards.





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## LA SECOLARE ESPERIENZA E PASSIONE

*Centuries-old experience and passion*

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ANDREA  
MILANO  
L'ARTE DELL'ACETO



In 1889, when Nicola Milano began producing vinegar, he had in mind his vision for producing a high-quality product. His son Andrea, for whom the company is named, continued his father's work, respecting the knowledge passed down to him. Acetificio Andrea Milano has been refining its production techniques ever since, without losing sight of the great Italian wine tradition. In the 1990s, the fourth generation, led by Andrea and Francesco, made significant strides in the company's growth by focusing on internationalization and acquiring a historic Modena vinegar factory. This acquisition has become a source of pride for the company, enabling it to expand its range to include the production of balsamic vinegar of Modena PGI. Now in its fifth generation, with Fabio and Marcello joining the company, Acetificio Andrea Milano has become one of the most important production companies in the sector. Modena vinegar remains the company's pride and joy, and encompasses the production of all types of balsamic vinegars with varying aging periods, ranging from 2 months to 25 years.







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## OLIO BONOIL QUALITÀ GARANTITA

*Bonoil oil quality guaranteed*

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# BonOil®



BONOIL SEEDS is a family-owned and operated company committed to the production and distribution of sunflower kernels in the global market. The company was founded in 2012 as an agricultural trading company, and over the years, it has focused on producing, processing, and exporting sunflower kernels, making it one of the leading producers in the international market. BONOIL SEEDS exports to over 20 countries worldwide and is based in South-Eastern Bulgaria. The factory is equipped with modern machinery covering all stages of sunflower kernel production. BONOIL SEEDS is a manufacturer of high-quality sunflower kernels that are in demand on the international market. The company uses high-quality sunflower seeds grown in eco-friendly areas in the South-Eastern Bulgarian region for production. It is a reliable long-term partner of local farmers and agricultural producers. Our seeds are known for their exceptional quality and taste.







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## IL VERO E UNICO ESPRESSO ITALIANO

*The True and Unique Italian Espresso*

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# CAFFÈ CAVALIERE

ESPRESSO ITALIANO DAL 1972



The quality of Caffè Cavaliere is guaranteed by our constant attention to updating our factory, where we ensure a uniform and consistent roasting process. Our production line has an important feature; blending operations are carried out using the air turbine method, following the ancient cooling process of the product. This ensures a unique aroma for our coffee, making it the true and unique Italian espresso.







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## PASTA ITALIANA PER ECCELLENZA

*Italian pasta for excellance*

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The quality of Granoro pasta is a result of the passion, care, and attention put into all stages of processing, which harmonize the ancient tradition of the pasta industry with modern production technologies. The result is a high-quality Italian pasta with an intense aroma and color, typical of the golden wheat from the sun. It has the "right thickness" for a balanced and uniform cooking time.



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## BUONA PASTA ITALIANA DAL 1949

*Good Italian Pasta Since 1949*

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Fioravanti began its operations in Genoa during the spring of 1949 when Mario Fioravanti relocated there to create fresh, handmade gnocchi that were distributed daily to shops across Liguria. In 1962, the company developed, tested and patented a new process for drying and preserving tortellini that enabled high-quality production with long shelf-life without requiring a cold chain, which was difficult to guarantee at that time. The company still adheres to traditional methods, utilizing the finest ingredients to achieve superior quality, just as they did in the past.







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## PASTIFICIO L'ANTICA MOLA: SEMPLICEMENTE IL MEGLIO DALLA NATURA

*Pastificio L'Antica Mola:  
simply the best from nature*



Pastificio L'Antica Mola: Simply the best from nature. The L'Antica Mola pasta factory produces highly sought-after potato gnocchi using the most modern machinery. We pay particular attention to the purchase of raw materials from companies that provide the widest guarantees, including UNIEN ISO 9000 certification, for all our production. Our gnocchi are made only with 00 type soft wheat flour from our own production, milled at the "L'Antica Mola" mill owned by the Pietrandrea family. With many years of experience in the production sector, we are able to offer a wide range of gnocchi that meets the needs of any customer. Our continuous research and development of our products guarantees the highest quality and safety.







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CHI MANGIA LA MIA PASTA,  
DEVE SORRIDERE DI PIACERE

*Who eats my pasta  
has to smile for pleasure*

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**maffei**  
PASTAIO IN ITALIA DAL 1960



Pastaio Maffei was founded in 1960 thanks to the determination of Savino Maffei, who has been running the company for over 50 years and devotes himself to the production of high-quality fresh pasta with the same passion every day. Maffei maintains its identity as a family-owned company with a great push towards innovation, which has allowed it to strengthen its role as a category leader year after year. In the Maffei company, every collaborator is important and plays a key role. They are all members of the same team and contribute to making Maffei's pasta unique. Maffei's mission is to offer the excellence of high-quality fresh pasta produced with the best raw materials and following high-quality standards. This involves combining artisan care with great industrial innovation.





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## DAL 1964, UNA STORIA DI PASTA E FAMIGLIA

*Since 1964, a story  
of pasta and family*

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*Firma d'autore dal 1964*



In 1964, Mario Temporin started producing pasta and tortellini in a small laboratory in Lugagnano, a small town in the province of Verona, together with his family. It was a sincere and genuine passion that inspired them. His son Antonio Temporin followed in his father's footsteps, learning his gestures and flouring his hands, dedicating his heart and soul to the production of egg pasta. The result was soon known by everyone. Over the years, Antonio's pasta-making skills grew, and the small workshop in Lugagnano became too cramped. It was time to think bigger, so in 2000, Pastificio Temporin moved to Sommacampagna, in the province of Verona, to a much more spacious establishment. Today, four complete production lines for dry, fresh, and filled pasta allow the pasta factory to bring the taste of tradition and the balanced goodness of Mediterranean cuisine to the world.







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## UNA STORIA DI FAMILIA, DI UOMINI E DI IDEE

*A story of family, men and ideas*

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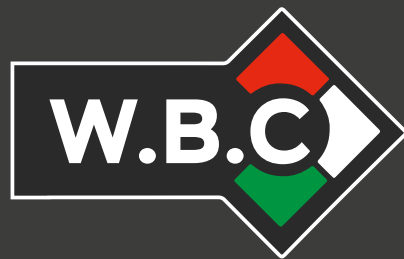
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**polSELLi**<sup>®</sup>  
LA FARINA ITALIANA



Quality, transparency, and reliability are the values upon which the Polsell family's passion for grain is based. These corporate principles are reflected in the use of high-quality wheat and in constant work to maintain high-quality standards, through the selection of raw materials and careful control of the entire production process in making our flour.





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## LA FARINA DAI MILLE COLORI

*The flour of a thousand colors*

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Il mulino di Napoli



Since 1924, we have been grinding wheat with generosity and passion to offer professionals and baking connoisseurs the very best in quality flour, produced with great respect for the raw ingredients and traditions. We produce a wide range of flours made for pasta and sweet dough professionals: several kinds of flours destined for different needs. The flour art of Caputo is born from these three values. Thanks to the experience developed over three generations as Master Neapolitan Millers, we guarantee extremely high standards of quality so that expert restaurateurs and artisans can express their creativity in the best possible way. The value of our product is appreciated and recognized all over the world because, thanks to the Caputo Method, our flours totally preserve the natural authenticity of flavors.







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## GRUPPO MAGRO: CIBO DI QUALITÀ NEL MONDO

*Magro group:  
quality food in the world*

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*A Tradition of Quality*



The Magro Group of Companies is a family-run organization dedicated to the production and supply of quality food. The group, known as "The Magro Food Village," was founded in 1916 and is now known around the world thanks to the three Magro brothers. The Magro family established the first tomato processing plant on the small island of Gozo. The Magro Group of Companies is a family-run organization dedicated to the production and supply of quality food. The group, known as "The Magro Food Village," was founded in 1916 and is now known around the world thanks to the three Magro brothers. The Magro family established the first tomato processing plant on the small island of Gozo.







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## SAPORI DELLA TRADIZIONE DAL 1956

*The flavors of tradition since 1956*

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In 1956, Cav. Luigi Patrizi revolutionized the frozen fish industry by introducing innovative techniques that led to the foundation of Esca in 1968. Esca was the first Italian company to produce and pack frozen seafood products in trays for large-scale distribution and in 60 years has become an established leader in the Italian market for ready-made frozen seafood recipes. The company, with its headquarters in Controguerra (TE), Via Piane Tronto 68, is still family-owned-and-operated. Throughout the years, the company has rapidly developed, whether in expertise or size, producing high-quality and innovative products and strengthening its presence in domestic and foreign markets. Thanks to the company's tireless resolve for innovation and research, the skin-effect packaging system was introduced, something that had never been used before in the frozen seafood sector. Subsequently, one of the greatest milestones in the company's long history was the launch of the Condi-presto line in 2001, the very first frozen seafood medley to be introduced in the market. An innovative product that rapidly conquered the Italian consumer market and is now mostly sold in this product category.





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IL BUON CIBO VA CONDIVISO

*Good food is meant to be shared*

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Food requires respect, precision, and culture because "we are what we eat". This is the philosophy with which Paolo Scapin founded Nova Funghi in 1980, creating a vast range of delicacies and a plethora of dedicated production lines. During the processing cycle, the mushrooms are cooked with a special process, unique to Nova Funghi. Our secret? Double-stage steam cooking, which means the mushrooms are steam-cooked in two stages in a process that immediately lowers the temperature, thus optimizing the mushroom's cooking without stressing the product and preserving all its properties. This also helps preserve the mushroom's fragrance and prevents them from oxidizing. Once the cooking stage is over, the mushrooms are gently sliced by an H2O cutting machine. The product is not subjected to any additional stress and is then seasoned and transferred to the various packaging departments. At the end of the processing cycle, the mushrooms are sterilized. This operation guarantees a 36-month shelf-life and ensures that the mushrooms retain all their organoleptic characteristics. Our production process is well-organized and can guarantee that raw materials are processed as soon as they arrive at the company. This ensures that when the fresh mushrooms arrive a few hours after being picked, they are processed immediately, and their genuine and crisp taste is preserved intact.







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## REIMMAGINARE IL TARTUFO

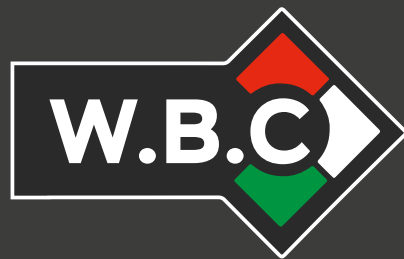
*Tartuflanghe: Reimmaginare il tartufo*

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We have been contributing to the development of gastronomic creativity since 1975. Our roots in Alba have led us to reimagine the truffle in new forms, contexts, and ways of using it. Instead of just putting it "on top" of tagliatelle, we put it inside. Instead of lasting only a couple of days, we cryo-dry it to extend its shelf life. Instead of being a product for a select few, we offer it to everyone for all occasions, from refined gourmet dishes to simple moments of pleasure. Our excellence in supply chain management and processing has enabled us to establish a special relationship with the world's top restaurants, which we help to innovate through constant research and development in our own workshops. Our story began in 1968, in Alba, when Beppe Montanaro opened a restaurant specializing in mushrooms and truffles. A few years later, he founded Tartuflanghe in 1975 in Piobesi d'Alba, together with his wife Domenica. Since then, our passion for a product that is a symbol of our territory, the White Truffle of Alba, has led us to create many others with which we weave interesting synergies, while remaining faithful to tradition. Today, we cultivate more than 20 hectares of truffle fields in the Langhe, Roero, and Monferrato regions, and our truffle hunters collect the truffles every day from this woodland heritage. Once they arrive at the company, they are checked one by one, selected, and cataloged according to their sensory and aesthetic characteristics. The best fresh truffles are shipped all over the world, and thanks to the processes devised by the Tartuflanghe team, some of them give life to new and innovative products.





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## RISO ELLEBI. LA QUALITÀ IN TAVOLA

*Riso Ellebi.  
Daily quality*

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The company has its roots in the 1980s when its founder, Luigi Bifulco, lived for several years in regions with the highest rice production in Italy. He then decided to establish a partnership with rice cultivation companies in Piedmont, leading ElleBi to become a company specialized in sorting and packing high-end rice. Over the years, the company's focus on quality, evident in the selection of raw materials, manufacturing, and customer service, has resulted in growing market appreciation, both domestically and internationally. Since the 1990s, ElleBi products have conquered the palates, appreciation, and confidence of importers and international consumers, to the point where they are now distributed in about 60 countries.

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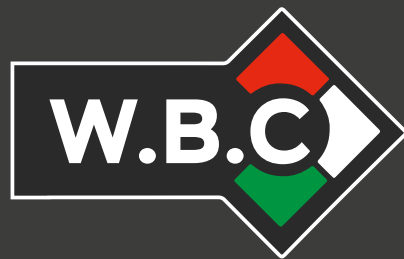
## TUTTO IL BUONO DEL RISO

*All the good of rice*



In over a century and a half, this family company has grown and evolved from an artisanal mill into an industrial rice-processing company, from a local business to a European rice group. However, the pride and commitment to producing the best rice have remained unchanged. The company has been able to combine respect for its origins with the innovative push required by the market. Always receptive to changes in taste and dietary habits, Riso Scotti is committed to producing products that enhance the health benefits of rice without sacrificing taste. This history of over a century and a half takes place in the Pavia area, nestled between the Po and the Ticino rivers, a land of rice fields and "land of water." At Riso Scotti, rice processing is a tradition handed down through six generations, and the pride and commitment to producing the best rice have not changed over time.





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GUSTOSO, NATURALE, SOSTENIBILE

*Tasty, natural, sustainable*

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Policom



The beginning of our story is linked to the artisanal tradition of our local area, focused on the production of nougat and almond paste, which are among the specialties of Calabria (known by the quality brand "Spe.cal," meaning Calabrian specialties). In the 1990s, the company, under the guidance of Sebastiano Polimeni, began to work with large retailers, redefining the concept of product seasonality based on the needs of families and a constantly changing market. Since 2003, the year of the market launch of the first almond milk, the current "Mand'Or" line, the processing of nuts and other almond-derived products has followed the company's distinctive values. Thus, Policom has become one of the reference points in the development of almond-based products. Since 2014, thanks to the second generation of the family joining the company, the offer has been structured organically, taking advantage of the numerous opportunities offered by the international market. We have always prioritized consumer health and respect for the environment. For this reason, we carefully choose raw materials, respecting natural growing cycles. Moreover, recent international studies have shown how the plant-based market is not just a "trend" but represents a decisive turning point in the sustainable management of resources. Therefore, as we believe in a healthy diet based on environmental sustainability, we have an integrated and controlled production chain, from the selection of raw materials to production and packaging.







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## MARTINO: IL RACCONTO DEI CAMPI DORATI DEL MOLISE

*Martino:  
the story of the golden  
fields of Molise*

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If Martino were an image, it could be summed up by the immense golden fields of Molise, where ears of corn sway as far as the eye can see, caressed by the wind. This mix of colors and scents was brought to life by Donato Martino's ingenuity, who, in 1870, with a simple and brilliant intuition, personalized the water mills and made the milling activity available to his son Andrea. Andrea Martino embraced his father's idea and founded the first pasta factory of the Martino family in 1904, thus beginning a century-long history that still continues today. Andrea Martino was the first of four generations to succeed each other at the helm of the company, which has now become a model, a successful example of Made in Italy, capable of successfully facing the challenges of modernity by drawing from its tradition.







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## MOLINO PEILA: SPECIALISTI DEL SENZA GLUTINE

*Molino Peila:  
gluten free specialists*



In the first half of the 19th century, a mill was built in the hamlet of Gallenca, in the small town of Valperga in the province of Turin. On July 17th, 1924, Domenico Peila bought the mill and continued his family tradition of producing common wheat flour. During the 60s and 70s, the mill was expanded and developed by Domenico's sons. By the end of the 80s, the founder's grandsons had foreseen the potential of the corn milling industry and had converted the mill into a corn mill. In 2010, the company expanded its product range by acquiring a plant for rice milling. In 2016, Molino Peila launched the production of a wide range of flours and mixes, both conventional and organic, including innovative and high-quality products that cater to new market trends, such as flours made from cereals, legumes, and superfoods, which are always gluten and allergen-free. Today, Molino Peila is a major industrial market leader in gluten-free raw materials, capable of meeting the needs of the most important national and international customers.







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## PESCE AZZURRO. IL GUSTO DELLA TRADIZIONE

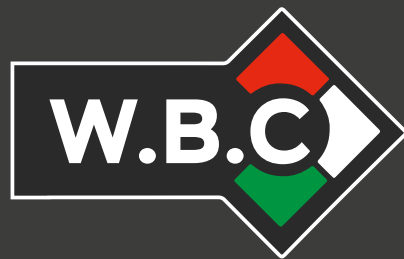
*Pesce Azzurro.  
Flavour of tradition.*



In the '50s Francesco Serio founded the homonymous company for the processing and preservation of salted anchovies. In 1979, to respond to new market and expansion requests, together with Rosario Cascio, the company became a capital company, constituting the current "Pesce Azzurro Cefali Sri". Today the company is a leader in the Italian market in the canned fish sector.



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DAL 1972:  
L'AMORE PER LA MIA TERRA  
E I SUOI PRODOTTI  
SULLE TAVOLE DI TUTTO IL MONDO

*Since 1972:  
the love for my land and its  
products on the tables  
of all over the world*

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LE BONTÀ DEL CASALE  
DA OLTRE 30 ANNI SULLA VOSTRA TAVOLA



Only if you are surrounded by a qualified staff you can get an uninterrupted speech to reach all the points of the original idea. You should keep a continuous dialogue between the various stages that arise from the design of a new product, to the realization until the sale and the customer's satisfaction.







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# FIORE DI PUGLIA SIAMO CIO CHE MANGIAMO

*Fiore di Puglia.  
We are what we eat*

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Fiore di Puglia, for over 20 years, produces healthy bakery snacks made only with high quality ingredients from Apulia. Fire di Puglia was born from the awareness of the importance of preserving food and in the same time and passing the stories of taste from father to son and by the great respect for the local food culture and thot of Apulia.







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## SINISI IL GUSTO SULLE NOSTRE TAVOLE

*Sinisi taste on your tables*



Sinisi is a second-generation family business founded by Michele Sinisi, who started the company by transforming olives and dried fruit in a small workshop. Over time, the company has grown and evolved, moving to a more technologically advanced location and developing the processing of high-quality raw materials into an art form, while respecting the preservation and enhancement of the intrinsic characteristics of food. Today, the company is led by Michele and his son Francesco, who maintain the company's unique qualities, values, and experience that have made Sinisi recognized nationally and internationally. Experience, professionalism, selection of the best products on domestic and international markets, care during production and processing, and the ability to transform the raw materials into exceptional products have been the company's biggest strengths. Working with skill and expertise to preserve the products' characteristics, enhance their taste, and make them perfect for consumption in restaurants, delis, supermarkets, and on our tables every day.



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## PATA SNACK: FRIGGERE A REGOLA D'ARTE

*Pata snack:  
flawless frying*

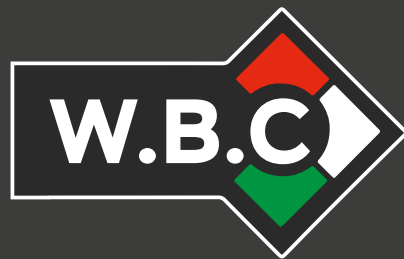


Pata was born in 1981 in Medole in the province of Mantova as a crisps producing company. The company, owned by Remo Gobbi, slowly grew and eventually set up on its current production site in Castiglione delle Stiviere (MN). Today, Pata is one of the main Italian industrial players in the sector, specialising in the production of savoury snacks. Pata stands out on the market due to its dynamism and ability to produce and launch innovative and unique products like its hand-cooked crisps - Pata's best - selling flagship product. The wide range of products includes classic and grilled crisps, corn puffs, tortilla chips, popcorn, peanuts, and many many more.



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## LA PATATINA CON UN SACCO DI AMICI INTORNO

*The potato chip  
with lots of friends around*



Amica Chips S.p.A. is an Italian food company that specializes in the production of packaged French fries, breadsticks, croutons, snacks, bread, and aperitifs. It was founded in 1990 in Castiglione delle Stiviere, in the province of Mantua, where it is still headquartered today. The company directly produces and markets its products in Italy. Amica Chips SpA is a leading Italian company in the snack industry. The company operates nationwide and produces and markets a wide range of crisps, snacks, and crostini products, including brands founded by the founder and majority shareholder, Alfredo Moratti, as well as brands acquired by the company. Amica Chips has a simple idea but with a strategy that aims to conquer the snack market with products that stand out from others, primarily focused on guaranteeing quality.



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C'E DECO NELLA VITA  
DI TUTTI I GIORNI DA 70 ANNI

*There is Deco in everyday life*

W.B.C.



We have been specialists in producing consumer products for the food industry, and for home and personal care for more than 60 years. Our history demonstrates this. Domestic food, household detergents and cosmetics: our daily challenge since 1951. We are now a well-established company supplying markets with our own brands and as contract manufacturers for leading retail brands and prestigious industrial customers. Every year, we produce more than 300 million packs of finished products, which fill the shopping trolleys of Italian foreign consumers. From the outset, our goal has always been to identify, develop and supply quality products that are safe and competitive in order to meet the needs of end consumers, as well as the expectations of the modern large-scale retail trade and the brand-name industry while prioritising respect for the environment and compliance with legislation.







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## PASSIONE ITALIANA

*Italian passion*

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"La Mole" è stata fondata nel 1978, ed è una società alimentare specializzata nella produzione di prodotti da forno. Impegno, passione e capacità produttiva garantiscono la qualità che caratterizza una società orientata alla soddisfazione del cliente. Linee di cottura e confezionamento altamente avanzate e completamente automatizzate, nonché l'uso esclusivo di materie prime di alta qualità, assicurano il rispetto di standard qualitativi di prima classe. Grazie a queste caratteristiche, l'azienda ha ottenuto le certificazioni UNI EN ISO 9001:2008, BRS e IFS. Con un forte know-how produttivo acquisito nel corso degli anni e uno spirito di ricerca e sviluppo di nuovi prodotti, l'azienda mostra una grande visibilità e competitività sia a livello nazionale che internazionale, consolidandosi in molteplici canali commerciali, sia sotto il proprio marchio che con marchi privati. "La Mole" diventa così una importante realtà aumentando considerevolmente in pochi anni la sua produzione e distribuzione.







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GUSTO PIENO E AROMA INTENSO.  
UN ASSAGGIO GOLOSO  
CHE SI TRASFORMA IN UN VERO  
MOMENTO DI PIACERE.

*Full taste and intense aroma.  
A greedy taste that turns into  
a real moment of pleasure.*

W.B.C.



Cerealitalia I.D. S.p.A. produces, in its two production plants in Corato (Ba) and Frigento (Av), Cereals and Chocolate under its own brand, for Private Labels and for important players in the confectionery sector, in Italy and abroad. It was born in 2013 and from 13th June 2017 it became a S.p.A. company. Cerealitalia is active in the production of the following product categories: breakfast cereals, cereal bars, chocolate bars, Easter eggs and chocolate nougats. Today Cerealitalia, present in 33 countries around the world, is distributed with its two main brands "Cerealitalia" (cereals) a "Duca Degli Abruzzi" (chocolate). Cerealitalia is a multichannel company, modernly organized, solid and structured, with a management oriented towards innovation and constant growth. Equipped with international quality certifications (BRC and IFS), it produces with the latest technology, boasting the ability to efficiently meet the emerging demands of the trade both with its own brand and with the private brand.

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CABRIONI.  
GLI INGREDIENTI  
FANNO LA DIFFERENZA

*Cabrioni.  
ingredients make the difference*

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Cabrioni: a world where tradition, technology, and a love for good things bake 100% natural cookies every day. There are no artificial flavors or palm oil, and everything used is completely natural. Cabrioni only uses the best ingredients because they believe in only using good things. And once you try them, you'll see that you'll like them too.





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LA STORIA DI CERTO  
NON SI DIMENTICA

*Story should not be forgotten*

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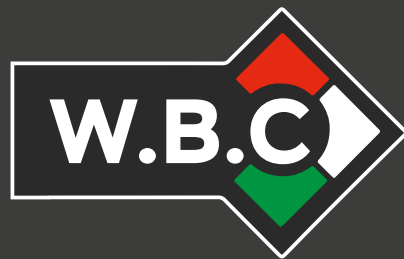
# Cerealitalia



The priority of Ceralitalia is to guarantee the highest quality. That's why we carefully select the best raw materials, study the most effective production systems, and use functional and secure forms of packaging that are environmentally friendly and less polluting, with the primary goal of preserving the product's fragrance. We monitor every production phase, including the dough, drippings, cooking, toppings, decorations, packing, and storage, to ensure the quality of our products.







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NON MERENDINE  
MA PICCOLI ISTANTI  
DI IRREPETIBILE DOLCEZZA

*Unique snacks for intimate  
moments of sweetness*

W.B.C.

W.B.C.

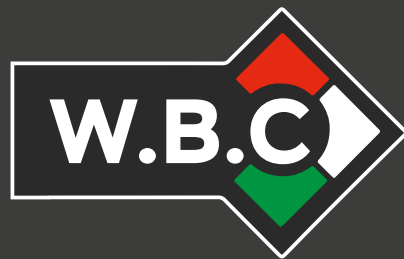


Our story began in 1949 with Luigi Freddi, a man with passion and enthusiasm, who opened the first bakery shop in the old town of Castiglione Stiviere, in the beautiful Lake Garda district. With his secondhand van, Luigi delivered his delicious cakes to shops, pastry-makers, and hotels. However, the bakery in the old town was no longer sufficient to satisfy the ever-increasing demand of its customers. So, in 1968, FREDDI moved to larger premises and transformed a small bakery workshop into an industrial reality.

We make sure to please all kinds of tastes all over the world, whether they are children, adults, cocoa lovers, or fruit lovers. Our cakes are designed to cater to everyone's taste. The quality of our raw materials, our attentive approach to innovation and research, and our ongoing technological updates ensure that our cakes are always delightful.







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"Our Experience For Your Business"

INGREDIENTI SEMPLICI.  
TRADIZIONE ITALIANA

*Simple ingredients.  
Italian tradition*

W.B.C.



Mr. Ettore Marin, an expert pastry chef who had gained experience in other biscuit-producing companies, founded Biscottificio Verona S.r.l. in 1984 and started producing pastry and savoirdi in Cerea, in the province of Verona. Over the years, the company continued to expand and increase its turnover, and in 2001, it decided to move to a new and modern building in Legnago, Verona. Since then, the business has continued to grow. In the new plant, three new production lines were installed for the production of savoirdi and biscuits, with a capacity of over 60,000 kg per day. Our products are sold all over the world and are particularly appreciated in the European, American, African, Asian, and Australian markets.







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"Our Experience For Your Business"

## DAL COLLE: MAESTRI PASTICCERI TRA ARTE E INNOVAZIONE

*Dal Colle:  
the art and innovation  
of Master Confectioners*

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# Dal Colle



Long experience in the art of confectionery and careful attention to changing tastes and trends: these two guiding principles have inspired the Dal Colle brand for over 120 years, and are embodied in a wide range to be enjoyed every day and on special occasions. Tradition and innovation inspire us in the production of pastries that are not only delicious but also of choice quality, thanks to the skilful processing of prime ingredients selected in response to consumers' demands. Because our is a daily mission, to which we give great importance: to offer sweet temptations for sharing at any time.







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## ASOLO DOLCE: L'ARTE E LA TRADIZIONE DELLA PASTA SFOGLIA

*Asolo dolce:  
the traditional art of puff pustry*

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Asole Dolce creates puff pastry delicacies and gourmet sweet specialties using modern and avant-garde methods while prioritizing the search for quality and authentic artisanal techniques. This is not hyperbole or a marketing gimmick but our everyday practice, based on a simple and delicious truth. Asole Dolce is a family-run business now in its second generation, and while our production volumes are high, our values and approaches remain the same as when the company was founded. The founder, who is still present in the company, has taught and passed down these values and approaches. Asole Dolce's story is one that is worth hearing.







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"Our Experience For Your Business"

# PASSIONE PER LA QUALITÀ RISPETTO DEL TEMPO E DELLA TRADIZIONE

*Passion for quality,  
respect of time and tradition*

# W.B.C.

W.B.C.

# MAINA®



In 1989, Maina became the first company outside of Northern Italy to produce Pandoro. With the development of this new production line, volumes increased dramatically, and the company needed to expand its covered surface and warehouse to avoid problems in stocking finished products. At the beginning of the new millennium, the family tradition continued with the entry of representatives from the second generation of the Brandani and O Gennaro families into the company. Together with the historic founders, they guaranteed the necessary business continuity. Today, the family has become a great team that offers everyone the pleasure of enjoying its products thanks to the fusion of traditional methods with highly innovative technologies. The decisions taken over the years have contributed to making Maina the modern, flexible, and dynamic company it is today, capable of achieving significant market shares in a short period. Today, Maina produces over 26 million cakes, including Panettone, Pandoro, Colombo, and other festive cakes. The company is present not only in the Italian market but also in about 50 countries around the world, with products developed ad hoc to satisfy the different tastes and consumption habits of the local market.





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## MATERIA PRIMA DI TUTTO

*First of all, raw material*

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The story of the Fiasconaro family began in the 1950s in Castelbuono, a small town in the Madonie Park in Sicily, and it still remains there. This is because the brothers Fausto, Martino, and Nicola have chosen to keep the legal, production, and administrative headquarters - the mind and heart - of this exciting adventure of Sicilian haute patisserie in Castelbuono. The story was written by their father, Mario Fiasconaro, who started from a small ice cream parlor in the main square of the town and built over time a thriving business in the pastry and catering field. The three brothers Fausto, Martino, and Nicola, who were little more than children, lent a hand in their free time and began to learn the trade. In the 1990s, with the generational turnover and the sons taking the helm of the company, the qualitative leap was made that transformed the Fiasconaro brand into a well-known reality outside the borders of the island. The turning point came from an intuition of Nicola, a talented master pastry chef, who chose to interpret the most traditional dessert of Northern Italy, the Panettone, in a Mediterranean style: a great success that changed the destiny of the company, which has never stopped growing. But the company has remained true to itself.







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## ACQUA MINERALE 100% MADE IN PUGLIA

*100% Made In Puglia Mineral Water*

# W.B.C.



SORGENTE DI PUGLIA



Acqua Orsini is a new brand of mineral water produced in Puglia, with the aim of creating a sustainable brand for our country's environment.

The company, Sorgente di Puglia s.r.l., was created specifically by local managers with extensive experience in the industry and knowledge of both the Italian and international markets. The goal was to revive an important industrial sector for the entire economy.

Currently, Puglia only meets 3% of its water needs through the extraction and bottling of mineral water, while the remaining 97% of consumption is covered by mineral water from other Italian regions.





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LA NOSTRA MISSION È ESSERE  
"AMBASCIATORE DEI VINI  
DI PUGLIA NEL MONDO"

*"Ambassador of Apulian  
wines in the world"  
is our Company mission*

W.B.C.

W.B.C.



TORREVENTO

vini di un'altra puglia



Torrevento is one of the most important wine producers in Apulia, with over ninety years of history. The company is located in the Apulian DOC area, which is named after Castel del Monte. This mysterious castle was built by the "stupor mundi" Federico I in the thirteenth century and is unique in the world for its typical octagonal shape. It has been a UNESCO World Heritage Site since 1995 and towers, solitary and imposing, on a hill 540 meters high.

Today, Torrevento controls a vineyard area of 500 hectares, promoting local wines from the Apulia region such as Nero di Troia, Aglianico, Negroamaro, Black Malvasia, Primitivo, White Bombino, Black Bombino, Moscato Reale, and Pampanuto. Torrevento produces high-quality wines that fully represent the areas of Castel del Monte, Salento, and Primitivo. Their wines have a full bouquet, spicy hints, and a full-bodied taste.







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LA TRADIZIONE CI ISPIRA,  
LA PASSIONE CI UNISCE

*Tradition inspires us,  
passion unites us*

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SENSI  
1890  
FAMILY OF WINEMAKERS SINCE



The history of our family and the Tuscan winemaking tradition is the driving force behind our actions. Our wines tell the story of how we have grown over the years, always focusing on quality and sustainability as unavoidable points of reference. Our wines speak of respect for the terroir, perfect raw materials, and our ability to interpret tradition by innovating with balance. Last but not least, our sincere wish is to build deep human relationships by choosing as partners, kind and passionate souls that can properly represent our brand: the elegance of Tuscany.

Making wine is a family tradition for us, a passion that has been handed down from generation to generation, but above all, it is the pleasure of continuous discovery. It is a fascinating journey between vines and terroir, between innovation and tradition, to explore flavors and emotions that can be shared with all those who, like us, love this wonderful product that results from the respectful collaboration between nature and people.





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# VIGNAIOLI DI FAMIGLIA DAL 1635

*Family Vintners Since 1635*

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# BOTTEGA

SpA

Family Vintners Since 1635



Bottega has a history spanning four centuries in the world of wine and grappa. Our ancestors began cultivating wine as tenant farmers in the 17th century, and today, Bottega grappa and liquors are appreciated all over the world. Bottega wines and liquors have received over 350 prizes and awards, and can be found in more than 140 countries, as well as in many duty-free shops and on airlines. Since 2017, Bottega Gold has been the second-best selling sparkling wine in travel retail, according to the IWSR rankings. From the vineyard to the bottle, every step of the product creation process is monitored with artisanal care and attention to detail. We choose simple, natural flavors that are connected with the territory. Bottega products are unique and cannot be replicated elsewhere due to their artisanal style and connection to the territory.







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QUI, DOVE TUTTO TORNA.

*Here, where it all comes back.*

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CANTINE  
CAVIRO



Caviro was founded in 1966 in Faenza, which is located in the heart of Emilia-Romagna, a region with a rich winemaking tradition, to enhance its members' grapes. Today, 50 years after its founding, the group exports its products to over 80 countries, and Caviro Sca is the largest winery in Italy, as well as the leading wine producer in the country. In addition, the group's subsidiary, Caviro Extra Spa, is engaged in the recovery of by-products derived from the wine and agri-food chain, which are transformed into biomethane and other valuable products for the food, pharmaceutical, and agriculture industries. In the market, the group is a leader in alcohol production in Italy and a world co-leader in natural tartaric acid production. Furthermore, through its partnership with Enomondo, the group is able to transform waste products into renewable energy sources. Every day, the group works to preserve natural resources by recycling and regenerating products and materials, thereby reducing the use of raw materials and energy at the source. This approach allows us to meet the needs of today's generations without compromising the opportunities available to future generations. Our model is more than just a virtuous cycle; it is a testament to the unity of the present and the future.







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# LAMONARCA. IN NOME DELLA QUALITÀ, NEL REGNO DEI VINI PUGLIESI.

*Lamonarca.  
In the name of quality,  
in the realm of Apulian wines.*



Located near Castel del Monte, in Ruvo di Puglia, which is at the heart of wine-growing Puglia, the Lamonarca winery is an established producer and marketer of Apulian wines under their own brand and private labels, catering to major Italian and European large-scale retail trade brands.

Continuous improvements in production processes and ample storage capacity enables Lamonarca to guarantee customers maximum availability and consistent quality across a diverse range of products, including native Apulian wines in bottles, wines in cartons, and PET bottles in various types and formats.



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## MAESTRI DEL LUPPOLO

*Hop masters*

W.B.C.



Like any great adventure, ours also began with a journey. Angelo Poretti travelled to Austria, Bohemia, and Bavaria where he met the best Master Brewers and discovered all the secrets of making good beer. Upon his return to Italy, Angelo Poretti fulfilled his lifelong dream. In 1877, he opened his brewery in Valganna, a precious land known for its sources of pure water, an essential ingredient for making quality beer. For over 144 years, Valganna has been the heart of our brewery, which today beats all over the world. Just as Angelo Poretti once travelled to Vienna in search of the best wooden barrels, today we use Draught Master technology, an innovative tapping system that uses recyclable PET kegs without CO2 addition, respecting the environment and human health. We remain faithful to tradition while continuously innovating. In 1881, Angelo Poretti achieved his first major success when he was called to participate in the National Exhibition in Milan. Today, over a century later, our brewery was selected as the official beer of the Italian Pavilion at EXPO Milano 2015, a definitive recognition of our true Italian quality beer.





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DISTILLATORI DAL 1951

*Distillers since 1951*

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DISTILLERIE  
**Valdoglio**  
DAL 1951

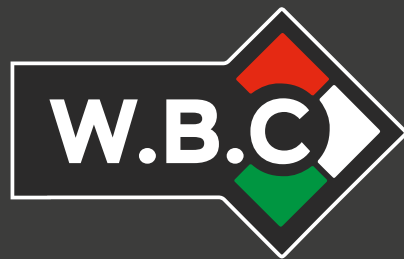


Established in the early 1950s as a small family-owned artisanal business, Distillerie Valdoglio transformed itself into a fully-fledged industrial company over the course of a decade. Since its inception, Distillerie Valdoglio has been part of the large-scale distribution market, and with its production location and management flexibility that distinguish it, it is today the ideal partner among producers of alcoholic beverages.

The fully automated production lines can produce up to 18,000,000 bottles, taking advantage of the best technologies that the market offers. The organizational flexibility of the company allows for a wide range of products and formats, always maintaining a focus on quality, and the ability to customize products upon request from customers. The pure distillates, such as grappa, brandy, and alcohol, are complemented by a wide range of liqueurs, ranging from traditional amari, fernet, sambuca, alchermes, maraschino, anise, licorice, and more, up to the recent fruit vodkas, whiskey creams, lemon creams, strawberry creams, fruit syrups, limoncino, which are now known all over the world and are a source of pride for the Italian liqueur tradition. We are also exclusive importers of scotch whiskey, white rum and dark rum, gin, tequila, port wine, cognac, armagnac, and calvados from their countries of origin.







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## BELTION, STORICO LIQUORIFICIO ITALIANO

*Beltion,  
historic italian liquor factory*

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**BELTION**

STORICO LIQUORIFICIO ITALIANO



Located in Puglia, at the gateway to the Itria valley, Beltion is a leading company in the production of alcoholic and non-alcoholic drinks. A constant search for excellence, customer satisfaction, innovation, and respect for the environment are the values that drive the company in its continuous improvement process, which is the foundation of our success. Today, Beltion can boast an ideal combination of high-value production and reliable organization, capable of guaranteeing an excellent price/quality ratio for the customer, low lead-time, immediate availability, and fast delivery. Beltion has also developed and adopted its own code of ethics and regulations through which it intends to promote an enterprise culture based on legality, transparency, ethics, correctness, and compliance with rules, as well as control each stage of decision-making and operational processes for corporate activity.





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## UN UNICO OBIETTIVO: PRENDERCI CURA DEGLI ANIMALI DA COMPAGNIA

*One main goal pet care*

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# vincent®

PET FOOD EVOLUTION



Altamura is a land rich in history and a location for a new pet food factory called VINCENT. This name evokes strength, virtue, health, vigor, and energy, all of which are characteristics that distinguish the new plant and its products. Our only goal is pet care, and we strive for the perfect balance between innovation, tradition, and devotion to work, which led the Lanzone family to create this facility.

It is an exciting challenge for the family, which has been working in the field for thirty years under the Meridiana Agri brand, and therefore knows the dynamics of the field well. The pet food industry is highly selective, where only the best can survive. To be among the best, it is necessary to choose raw materials of the highest quality, operate an efficient organization, ensure product safety, and be environmentally conscious. Nutritionists and breeders play an important role on VINCENT's staff, and their combination of practical and technical expertise is a perfect blend for producing the best pet food.







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## LA STORIA DEL PET FOOD IN ITALIA

*The story of Italian pet food.*

W.B.C.

W.B.C.

**MORANDO**  
La storia del pet food in Italia



It all started in the mid-1940s with the creation of "Enrico Morando & C. s.a.s.", which was later transformed into an S.p.A. in the 1980s. Mr. Enrico Morando was the pioneer and founder of the pet food "concept" in Italy. In the yearbook of Assalzoo (National Association of Manufacturers of Animal Feed), the term "Enrico Morando" corresponds to the definition of "the absolute first name in this field, a true pioneer in the history of Italian production of pet food."





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## DAL 1964, UNA STORIA DI PASTA E FAMIGLIA

*Since 1964,  
a story of pasta and family*

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Dagel is a young company with an artisanal and family-oriented approach, specializing in the production of high-quality dry food for dogs and cats. We are from Puglia, and for us, food is a serious matter. Who can resist the sweet eyes of their dog or cat when they look at us eagerly, waiting to receive a delicious treat? With Dagel, you can truly make your pet happy by bringing the genuine pleasure of Made in Puglia, the benefits of the Mediterranean diet, and the authentic flavors of tradition to your pet's bowl. In this way, you can guarantee health, happiness, and longevity with complete and delicious foods, the first ingredient of which is love for pets. Our dry food for dogs and cats is prepared using only the best ingredients from our local suppliers, including meat, fish, vegetables, oil, and fruit. This means that our dry food for dogs and cats is the ideal food that will accompany you at all times, whether your pet prefers meat or fish. Our foods for dogs and cats are complete, balanced, genuine, and have a high nutritional value, including proteins, carbohydrates, fats, vitamins, fibers, minerals, and natural elements. This ensures regular physical and metabolic activity for your dog or cat in all stages of life, from puppy to senior. Dagel has developed several lines of dry food for dogs and cats to meet the specific needs of pets and owners who are looking for much more than a meal in a bowl. All our foods are prepared with the same care and love that we put into bringing food to our tables, with a keen eye on nutritional balance and energy supply. This way, your furry friend will have everything he needs to live a healthy, peaceful, long, and happy life. And you will have the certainty of offering him only the best.







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## SPECIALISTI NELL'ALIMENTAZIONE ANIMALE

*Animal nutrition specialists*

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We have reached levels of technology that symbolize safety and guarantee the quality of our products and the yield-transformation of our blends. We carefully select each raw material, and we systematically exclude by-products from our finished product. We produce zootechnical foods using a simple yet refined technology: grinding, mixing, and, if necessary, pelleting of the ingredients. The strength of our production lies in the flaking of the product, which gives it a characteristic lamellar physical appearance. As a manufacturer of zootechnical feeds, we aim to contribute to the success of our customers and become partners in their supply chains. Through close collaboration with customers and partners, we aim to make a positive contribution to the welfare and health of animals, while fully complying with environmental and food safety regulations. Our time-tested working method involves a collaborative approach that supports all our customers and partners. With our experience in the feed industry, we have developed a complete line of food for sport horses that is specially formulated, balanced, and integrated to accompany the horse from birth to its entry into the industry, including special formulations for individuals with specific needs.

ItalFlocchi Monfort has a dedicated area for research and development, where we offer customers innovative products, new concepts, and new applications for the growth and optimal performance of animals. Our internal laboratory conducts accurate checks on incoming raw materials, as required by our certifications.





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## TAG D'AMORE

*Tags of love*

W.B.C.

W.B.C.

# myfamily



This is the story of an idea that forever changed the concept of ID tags. It all started in 2010 in Valenza, a city with a tradition in goldsmithing, with a new perspective: transforming pet ID tags into a design product capable of evoking emotions. MyFamily was founded to pursue the idea of giving a soul to metal ID tags, emphasizing their importance in helping quickly identify and assist lost cats and dogs. Based on this intuition, the company grew rapidly, offering hundreds of never-before-seen ID tags that are hand-enameled and perfect in every detail. MyFamily has also made it possible to customize each ID tag quickly and directly at the point of sale. The product range continues to expand each year with new collections, and it doesn't just include ID tags. Today, MyFamily also produces collars, leashes, and products for pet owners, such as fantastic leatherette keyrings, meticulously finished in every detail.







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## STEFANPLAST UN APPROCCIO ECOLOGICO

*Stefanplast  
Innovation & Green*

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Stefanplast was established in 1964 and currently employs a workforce of 190. It is one of Italy's leading manufacturers of plastic articles for domestic and gardening sectors. Recently, Stefanplast introduced the Peter Pet range of items for household pets. The company was founded by Antonio Stefani, who, in the early 1960s, recognized the tremendous potential of plastic for making objects of daily use.

With a fifty-year history behind it, Stefanplast has accumulated comprehensive knowledge of the remarkable material it uses - plastic. Throughout the years, the company has maintained a commitment to continuous renovation and a tenacious ability to look ahead to the future. Stefanplast consistently imagines and invents new shapes and different products while interpreting and preempting the needs of its customers. In terms of ideas and innovation, Stefanplast has always been a symbol of contemporary styling.





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DA OLTRE 200 ANNI,  
I MIGLIORI PRODOTTI

*For over 200 years,  
the best products*

W.B.C.

W.B.C.



The Beretta Group has been committed to producing the best Italian products for more than 200 years. The commitment of eight generations to the unique taste of fine Italian cured meats is the secret of a company that continually innovates in response to the diverse needs of an evolving market and its consumers. The company has always invested in the production of PDO and PGI cured meats and is now one of the leaders in Italian food production. Beretta is present in almost all European and non-European countries and is one of the most active and important Italian food exporters.







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PIÙ SANI, PIÙ BUONI, PIÙ BELLI

*Healty, tasty, happy*



The company Ca. Form was born from the passion for dairy products that has been handed down in the Chiomento family for generations. The headquarters of the company are located at the foot of the Asiago Plateau, a region that has always been devoted to breeding and cheese production. The construction of the dairy company began in July 1887, and it was inaugurated in January 1888. The latest machines for milk processing were adopted, from which products such as butter, fatty cheese, semi-fat, low-fat (sweet or salty), morlacco, and ricotta were obtained. Since then, our dairy company has continued to process milk with love and passion, obtaining new products and better quality results, thanks also to the continuous renewal of the plants. In 2012, following the construction of a brand new dairy company and the meeting with Adriano Chiomento, the company became Latterie Venete 1887 Spa, but its values remain the same: the love for milk and the desire to create good cheeses to share with the territory, Italy, and the world. In 2013, Caform Japan ([www.caform.jp](http://www.caform.jp)) was founded, and in 2014, Ca.Form USA ([usa.fiordimaso.it](http://usa.fiordimaso.it)) was established to distribute their products in the Japanese and American markets. We work with maximum effort in the search for good food every day, obtained from a food model based on safety and transparency. We want food to be a pleasure of life to share with those we love, to bring everyone the joy that only good food can give.



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## DALLE ALPI ITALIANE IL VERO SAPORE DEL LATTE

*From the Italian Alps  
the true taste of milk*

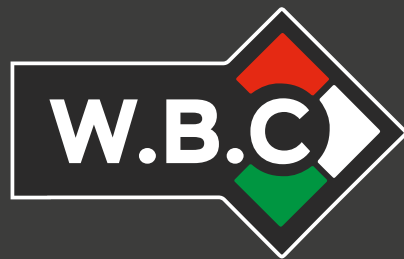
W.B.C.



A long history of love for the territory and passion of its inhabitants, which has become a participatory chain, in the name of quality. Inalpi was founded in 1966, and its path and evolution are closely linked to the Invernizzi and Barattero families, who over the years have been able to transform the family business into an industry without losing sight of the ethical and human values that have guided the founders. Artisanal experience and industrial efficiency together, in harmony, to make great dairy products accessible to all, enhancing professionalism and territory. The supply chain is a shared path towards a great ultimate goal: quality and safety. Inalpi's Moretta headquarters and Peveragno plant are located in Piemonte, in the Cozie Alps region. The INALPI chain is transparent and safe, participatory, and aims to guarantee the product's origin, quality, freshness, growth, and control of the breeding system. Inalpi Spa began the Protocol of Supply Chain in Piemonte in 2010, which establishes production standards. The remuneration of milk is not the result of economic negotiations but is obtained through a precise mathematical algorithm developed by the Catholic University of Sacred Heart of Piacenza. Fair, good, safe.







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UNA PIZZA UNICA,  
COME IL GUSTO ITALIANO VERACE

*A unique pizza,  
like the true italian taste*

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Edoardo Roncadin left Friuli and arrived in Germany at the age of 16. Without any experience or support, he started working as an apprentice in a shop. Many of his customers were Italian immigrants like him, and in their conversations, Edoardo realized that everyone had a great longing for the flavors and scents of their homeland. So, in 1968, he decided to open the "Vesuvio" pizzeria with an ice cream shop, two products that were in great demand among his compatriots who were far from home.

Edoardo's enterprising spirit infected his entire family, starting with his brothers. In 1991, pizza production started in Meduno, the current location. Today, Edoardo's large family is by his side: his wife Damar and children Dario, Katia, and Natascha. Having grown up surrounded by traditional flour and aromas, they look to the future of a large company, constantly striving for excellence in combining good food with new trends.







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## LO SPECIALISTA ITALIANO DELLE PATATE

*The Italian specialist of potatoes*

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Lo specialista italiano delle patate



Our company was founded in Budrio, near Bologna, in 1926 when Mario Pizzoli started a small potato trading business. In the late 1960s, Ennio and his brother Irnerio looked to the future by setting up a new production line for frozen fries. In the following twenty years, their increasing investments in technology and research contributed to widening the company's product portfolio, making it Italy's biggest potato company. Pizzoli fries made their debut in restaurants and supermarkets.







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## LA SICILIANITÀ IN UN CUCCHIAINO

*The Sicilian taste in a teaspoon*



The Gelateria Artigianale di Sicilia Sigel was founded in 1972 in Marsala by Onofrio D'Amico, forefather of a generation of ice cream makers and artisans of ice cream. The small laboratory, originally placed in the center of Marsala town, immediately knew a rapid growth, thanks to the quality of artisanal production. What initially was characterized as a reality almost exclusively family-owned, gradually became a well-established and well-known company throughout Sicily. The history of Sigel is a story of Italian entrepreneurial and artisan excellence: since the eighties the growth phase has accompanied the change in consumption and tastes of the market. In the Nineties, Sigel's has opened a new plant, located in the industrial area of Marsala, where produces icecreams according to the most innovative processes and machineries. Today the Sicilian Artisan Gelateria Sigel distributes its products all over Italy and it is ready to start new commercial challenges in foreign markets.







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INNOVAZIONE,  
QUALITÀ E SERVIZIO

*Innovation,  
quality and service*

W.B.C.



**bindi**  
fantasia nel dessert®



Drawing on years of experience and a constant desire to innovate, at Bindi we are always developing creative and functional solutions to better meet the needs of the international food service community. Quality is our top priority. From selecting the best raw materials to following the strictest production methods, our entire team of professionals is dedicated to maintaining high quality standards. Bindi prides itself on providing excellent service. From our wide range of quality products to our personal sales support and dependable cold chain distribution network, service is at the heart of everything we do. Quality is not only our priority, but also our duty and responsibility. We follow the strictest rules to ensure that all of our activities, products, and services are carried out according to precise internationally recognized safety standards. Our goal is to exceed these standards and we focus on continuous improvement in quality control.







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## ARTIGIANI PER PASSIONE

*Artisans Tor passion*

# W.B.C.

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The experience gained in the field of ice cream has immediately moved into the world of confectionery with the preparation of homemade cakes, single portion desserts, and national and regional specialties. We are proud of our excellence in the Baba, which is still "broken" by hand as in the past by our pastry chefs. Our company was born artisanal and wants to remain faithful to its origins even as it expands into the European and international market. Certain principles have always guided our work: tradition and innovation, passion and creativity. Preserving these concepts is our main mission. The company boasts an agile and avant-garde production and commercial structure today, while maintaining solid ties with the oldest pastry tradition and efficiently serving a constantly evolving market.





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## PASSIONE E TENACIA DAL 1960

*Passion and tenacity  
since 1960*

# W.B.C.

W.B.C.

**GIAGUARO** S.p.A.  
Industria conserve alimentari



The company was founded in the 1960s, in the heart of the Agro-Nocerino-Sarnese Valley, the traditional production area for canned tomatoes. Giaguaro SpA was established in 1978 and over the years, it has grown from a local level to a worldwide export company, with a commercial presence in over 60 countries around the world. Today, it is one of the biggest players in the industry.

The raw material is processed using the most advanced technologies, and in synergy with the knowledge of the Italian food industry, it allows us to satisfy even the most demanding customers. All of this has been possible through the pursuit of high-quality standards, a long-standing commitment to innovation, a special focus on our clients, and the collaboration of top-level professional figures. Thanks to the passion and tenacity of the entrepreneur.







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## IL NOSTRO FUTURO HA RADICI ANTICHE

*Our future has ancient roots*

# W.B.C.



MARCA  
**Fontanella**



Since 1957, we have been nurturing dreams to preserve and bring to the table. We select the best quality tomatoes from the fields, and we process them using the same techniques that our grandparents used - with the help of the best technologies that have been passed down to us: our sense of smell, touch, and heart. Each jar of tomato is like a treasure chest that holds the essence of its land, the story of the wind, the magic of water, and the warmth of the sun. After sixty years, the first 100 cans of preserves, which were the fruit of the work of a scaldier and the ancient skill of the women who peeled the tomatoes, have become 100,000 quintals per year, while still retaining the identity of a company that was born next to a fountain, the source of life. Our concept of a company is about entering people's homes, sitting at the table with them, and breathing in the same aromas that still roam the streets or waft from one kitchen to another in the neighborhood, savoring the same tastes as before. This is our vision of a real and authentic family business. Fontanella 1957 has a complete range of high-quality and certified products: tomatoes, ready-made sauces, legumes, vegetables, cereals, and fruit. We are able to meet the kitchen needs of both private individuals and HORECA customers. We take pride in our production of organic and DOP certified products, such as the San Marzano tomatoes from the Agro Sarnese-Nocerino area.







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## PRODOTTI ITALIANI AUTENTICI, DI ALTA QUALITÀ

*High quality Italian products*

# W.B.C

W.B.C.

# corex



Corex SpA was founded in 1979 by the Pisani family. The company has become one of Italy's most successful companies. Located in Southern Italy, in the Salerno area, the company supplies more than 500 supermarkets, importers, and distributors around the world. The company's mission is to provide authentic Italian food of high quality at the best price.







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DA 50 ANNI ACCAREZZIAMO  
LA TUA VITA QUOTIDIANA

*We have been caressing  
your daily life for 50 years*

W.B.C.



SANIGEN



SANIGEN S.p.A. Bari, established in 1983, produces cellulose articles for personal and home hygiene and is a characteristic expression of Apulian entrepreneurship, known for its dynamism, enthusiasm, and attention to detail. After thirty years of experience, Sanigen SpA has acquired a high level of know-how in the sector, consolidating its presence in both the national market and the countries of the Mediterranean basin. Sanigen was established in the industrial area of Bari in a 25,000 m<sup>2</sup> factory, of which 15,000 m<sup>2</sup> is covered. It uses highly specialized technologies and has a range of production lines for the manufacturing of baby diapers, women's sanitary towels (traditional and ultra slim), incontinence pads, kitchen rolls, and industrial rolls.





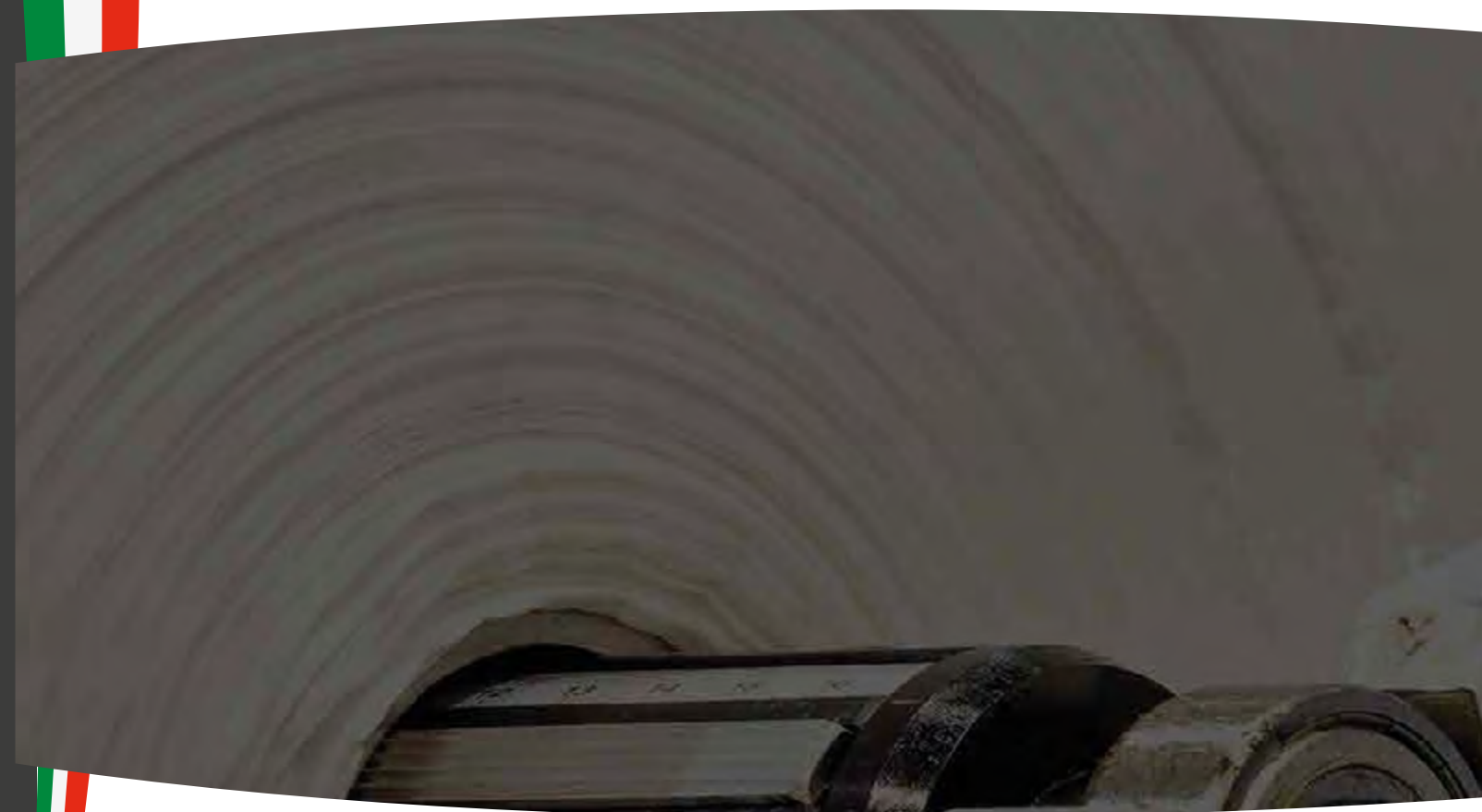
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W.B.C.

MG industry

## UN MONDO DI CARTA MORBIDA

*A soft world of paper*



MG Industry is a continuation of a generation that has made the paper industry their profession. The objective of MG Industry is to operate in the domestic, hygienic, and sanitary sectors using the latest advanced technologies. This ensures that we always provide a quality/price ratio that is adequate to satisfy the needs of the market.

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ORGOGLIOSI  
DI ESSERE ITALIANI

*Proud to be Italian*

W.B.C.

W.B.C.



# Malizia

Mirato was founded in the 1960s during the economic boom, a time characterized by strong growth in demand for new personal care and hygiene products. Corrado Ravanelli, the company's president, created successful products that have lasted decades and are used by millions of consumers every day. With Splend'Or hair spray, he laid the foundation for the company's development. The 1980s marked a crucial stage in Mirato's growth when the company launched Malizia, a complete line of practical, fresh deodorants with a variety of fragrances aimed at a young, female target. The line's extraordinary success was due to the identification of a specific target and a new line of "self-care" products that quickly established themselves as innovative, practical, and accessible to everyone. Our philosophy is to satisfy the infinite and particular requests of each person to help them find a better version of themselves, accessible to all. We are committed to carrying out this mission ethically and responsibly, while respecting different cultures and the environment. This is Mirato Company, an industrial reality with all-Italian characteristics but with an increasingly international reach, capable of satisfying different and specific requests and needs. The refinement of production techniques, constant attention to product quality, and effective commercial and marketing policies have contributed to making Mirato an industrial reality of primary importance.





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"Our Experience For Your Business"

TUTTO IL GUSTO DEL  
LATTE PUGLIESE  
SULLA TUA TAVOLA

*All the taste  
of Apulian Milk on your table*

W.B.C.

PRODUCT OF ITALY

W.B.C.

**M MALDERA**  
CASEIFICIO DAL 1972



Our region, Puglia, is filled with genuine flavors that blend the land and sea. It is a treasure trove of tradition and nature, offering the best raw materials.

Puglia is surrounded by a magical atmosphere where the past meets innovation, preserving and enhancing ancient traditions. Since 1972, milk has been the cornerstone of our dairy production that allows people to experience the taste and passion of our large family.

Caseificio Maldera processes the countless organoleptic properties of milk in a way that preserves and enhances its benefits, without any type of alteration.







With a fifty-year history behind it, Stefanplast has accumulated comprehensive knowledge of the remarkable material it uses - plastic. Throughout the years, the company has maintained a commitment to continuous renovation and a tenacious ability to look ahead to the future. Stefanplast consistently imagines and invents new shapes and different products while interpreting and preempting the needs of its customers. In terms of ideas and innovation, Stefanplast has always been a symbol of contemporary styling.





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"Our Experience For Your Business"

C'E DECO NELLA VITA  
DI TUTTI I GIORNI DA 70 ANNI

*There is Deco in everyday life*

W.B.C.

W.B.C.

DECO  
INDUSTRIE



We have been specialists in producing consumer products for the food industry, and for home and personal care for more than 60 years. Our history demonstrates this. Domestic food, household detergents and cosmetics: our daily challenge since 1951. We are now a well-established company supplying markets with our own brands and as contract manufacturers for leading retail brands and prestigious industrial customers. Every year, we produce more than 300 million packs of finished products, which fill the shopping trolleys of Italian foreign consumers. From the outset, our goal has always been to identify, develop and supply quality products that are safe and competitive in order to meet the needs of end consumers, as well as the expectations of the modern large-scale retail trade and the brand-name industry while prioritising respect for the environment and compliance with legislation.







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## ZOLA PREDOSA IL CUORE DI BIOCHIMICA

*Zola Predosa Biochimica's heart*

# W.B.C.



# biochimica®



Zola Predosa is the heart of Biochimica. This is where ideas are developed, innovation is fostered, and solutions and products are created. These products are now a part of the everyday life of many Italians. Our factory produces liquid detergents and covers an area of over 35,000 square meters, with a highly technological mixing department and 10 production lines. Our only goal within these walls every day is to reduce errors to zero.

There are only two atomization towers in Italy, one of which is located in Savigno and is the heart of the entire factory producing powder detergents. The atomization process ensures that all grains are identical and highly soluble even at low temperatures, providing better efficiency of the active components. In other words, the process guarantees a top-level product.



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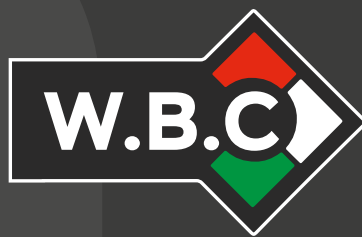
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[www.wbcitaly.it](http://www.wbcitaly.it)

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