



 fruttage<sup>®</sup>

natural  
choice



**12**  
**agricultural**  
**cooperatives**  
from Emilia-Romagna and Molise,  
with seven contributing  
raw materials,  
which in turn bring together  
hundreds of producers

WHO ARE WE



We are an agricultural cooperative specialising in the processing of fresh fruit and vegetables, cereals and pulses into finished products for retail, food service, door-to-door and food industry operators.

Our model integrates and promotes all stages of the supply chain, from the field to distribution, to guarantee the end-consumer food that preserves the properties of the fresh product, ensuring its quality, authenticity and safety.

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A STORY OF VALUES



For 30 years, our mission has been to create value for all actors in the agro-industrial supply chain – members, regions, customers and end-consumers – by increasing the efficiency and competitiveness of the chain through a high-quality presence in all phases.

2009

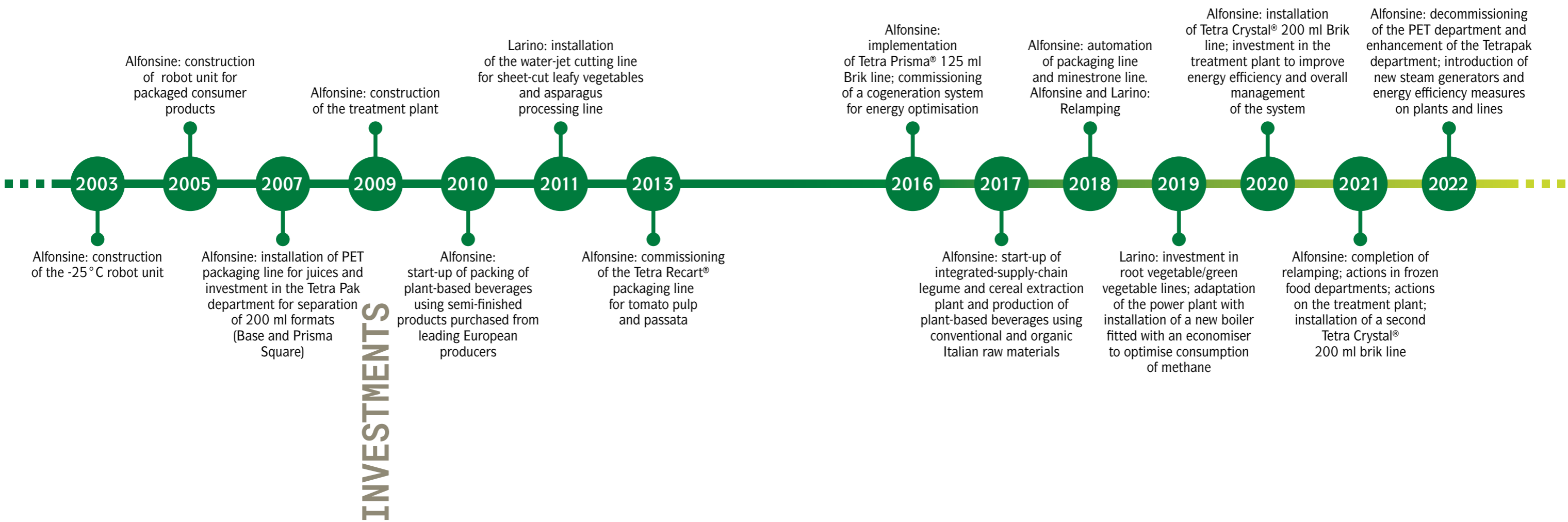
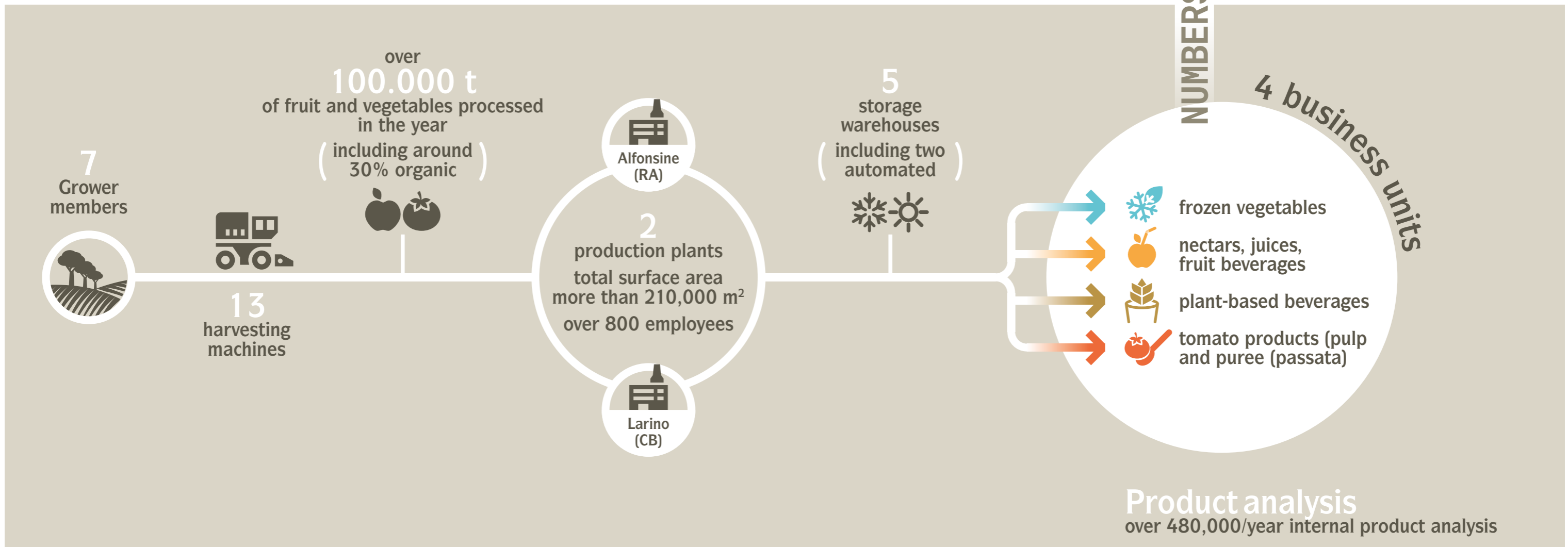
1998

1994

The Larino plant is incorporated into FruttageL following acquisition from the Molise Region

The company expands with the creation of the Consorzio FruttageL Molise to manage the plant in Larino (CB)

FruttageL is created through the acquisition of the Alfonsine (RA) plant. This takes in the legacy of two important cooperative entities: Ala Frutta, specialised in fresh fruit processing, and Parmasole, a leader in the processing of tomatoes and a pioneer in the production of Brik-packed juices



The Fruttigel frozen vegetables range is produced at both the Alfonsine and Larino plants. Around 50,000 tonnes of vegetables and pulses were processed at the two sites, from both **integrated and organic farming**, mostly from fields located **no further than 50 km** from the processing plants. This is an additional guarantee to safeguard the nutritional properties and organoleptic characteristics of the products, which are deep-frozen just a few hours after harvesting.

The Alfonsine site processes leafy vegetables (spinach, chard, chicory and beet tops), green beans, peas and borlotti beans, mixed vegetable for mixes and minestrone and frozen diced tomatoes. The company also packages frozen vegetables in retail and food service formats: this involves a dedicated department consisting of seven complete packaging lines, including automatic palletising, with capacities that vary according to product and format.

There are five production lines at the Larino plant: leafy vegetables (spinach, chard, chicory and beet tops); the dedicated line for processing of other vegetables, such as potatoes, carrots, cauliflower, etc., which

also makes it possible to obtain products in slices and cubes; the grilled products line, which processes eggplants, courgettes, peppers; la linea per la lavorazione dei tuberi; and the line for processing and packaging of asparagus fully sourced from Italian supply chains.



**Pack types available**  
*Boxes for flavours and bags for frozen vegetables*



PRODUCTS



# FROZEN VEGETABLES

For nectars, juices and fruit-based drinks, the company has chosen to promote the excellence of the Italian agricultural supply chain, processing more than 10,000 tonnes of **pears, peaches, apricots and apples** at its Alfonsine plant. These are four **typical local products**, an expression of Italian quality.

To expand its offer, the company also buys semi-finished products and concentrates of other fruits from selected suppliers.

Innovation and continuous research enable the company to offer not only more traditional beverages but also **functional drinks**, those with **high fruit content** and with **reduced sugar or no added sugar**, and **mixes of fruit and cereals or fruit and vegetables**.



**Pack types available**  
*Tetra Brik sizes from 200 ml to 1,500 ml, glass in sizes from 200 ml to 700 ml*



# NECTARS – JUICES – FRUIT BEVERAGES



From 2020 Fruttage has developed the production of plant-based drinks (soy, rice, oats, almonds and others), both conventional and organic, which are increasingly sought after by Italian consumers, and not only by those who follow particular diets or suffer from food allergies and intolerances.

The commissioning of an extraction plant for pulses and cereals has also enabled Fruttage to produce plant-based beverages since 2017 by directly processing raw materials in its Alfonsine plant.

**Pack types available**

*Briks in the following sizes:  
200 ml (cluster of 3 or 6 items), 250 ml (cluster of 3 items), 500 ml with cap, 750 ml with cap, 1,000 ml with cap, 1,500 ml with cap*



**In-house extraction plant**

# PLANT-BASED BEVERAGES



In the production of tomato products, Fruttage is one of the leading Italian organic processors: more than 30% of the tomatoes processed at the Alfonsine plant were organic every year.

After manual and optical sorting, the tomatoes are sent to two processing lines: one for puree (passata) and one for pulp.

In addition to the classic versions, Fruttage also produces pulps and passatas enriched with spices and herbs.

**Pack types available**

*Glass from 340 g to 700 g,  
Tetra Brik from 200 g to 1,000 g  
and Tetra Recart in 390 g and 500 g*



**Italian origin, pulp and passata, natural and enriched**

# TOMATO PRODUCTS





BRANDS



Fruttage is a founding member of Almaverde Bio, one of the most widely known and recognised organic brands in Italy, created in 2000 by a consortium of ten Italian agri-food companies with proven experience in the sector.



The brand used by Fruttage for conventional frozen vegetables for consumers and food service entities.



The brand used by Fruttage for grocery products: tomato passata, 100% fruit nectars and juices, fruit beverages, plant-based beverages, teas.

Fruttage operates on domestic and foreign markets through various sales channels, both under its own brands and under the commercial brands of distributors.



## DISTRIBUTION CHANNELS



## RESEARCH AND INNOVATION

2  
research  
and development  
teams

There are two teams devoted to interpreting new market trends and to R&D projects: one for long-life products (fruit juices, nectars and drinks, plant-based drinks and tomato products) and the other for frozen vegetables.

Both teams work with nutritionists, researchers and universities, analysing all aspects associated with the launch of new products: from legislative requirements to the supply of raw materials, and including development of new supply chains.





# QUALITY



## Chemical/Microbiological laboratory

Carries out organoleptic, chemical, physical and microbiological analyses on products, verifying compliance with specifications and requirements defined by law and customer specifications in the various processing steps.



## Pesticides laboratory

Verifies the compliance of raw materials and semi-finished and finished products in relation to the presence of pesticide residues; essential for controls on organic supply chains.



## Quality assurance

Manages quality systems and processes in cooperation with the company's technical departments, in order to ensure the food safety and healthiness of the products.



## Sensory panel

As a further guarantee of the organoleptic and quality-related stability of the products, Fruttigel formed a corporate sensory panel in 2015 to provide an objective assessment of the performance of food and beverages.

For Fruttigel, quality means integrating the work of all those involved in the various stages of the agro-industrial chain – production, processing, distribution, preparation and consumption –, and implementing operational procedures that guarantee the healthiness of the foods processed and systems that are able to monitor whether processes are applied correctly.

	YEAR	CERTIFICATION	
Alfonsine	15/10/2004	<b>BRC</b>	<b>GLOBAL STANDARD FOOD SAFETY</b> global standard for food safety <b>TOMATOES AND DERIVATIVES</b>
	13/10/2009	<b>BRC – IFS FOOD</b>	<b>GLOBAL STANDARD FOOD SAFETY</b> global standard for food safety <b>EXTENSION OF BRC STANDARD TO BEVERAGES, NECTARS, JUICES AND ADDITION OF IFS FOOD STANDARD</b>
	21/09/2010	<b>BRC – IFS FOOD</b>	<b>GLOBAL STANDARD FOOD SAFETY</b> global standard for food safety <b>EXTENSION TO FROZEN PRODUCTS</b>
	12/03/2009	<b>UNI EN ISO 9001</b>	<b>QUALITY MANAGEMENT SYSTEM</b>
	16/04/2015	<b>SMETA</b>	<b>Verification of ethical criteria in the supply chain according to the SMETA methodology</b> assessment criteria based on the ETI ( <i>Ethical Trade Initiative</i> ) code, supplemented by applicable national and local laws
		<b>FAIR TRADE</b>	<b>INCLUSIVE FRUIT JUICES</b>
Larino	17/04/2011	<b>UNI EN ISO 9001</b>	<b>QUALITY MANAGEMENT SYSTEM</b>
	13/12/2016	<b>BRC – IFS FOOD</b>	<b>GLOBAL STANDARD FOOD SAFETY</b> global standard for food safety
Alfonsine Larino	08/11/2011	<b>ITALIAN PRODUCT</b>	<b>ITALIAN ORIGIN OF THE AGRICULTURAL RAW MATERIAL FROM INTEGRATED PRODUCTION</b> processed at the Larino and Alfonsine plants
	08/11/2011	<b>INTEGRATED PRODUCTION</b>	Agricultural raw material grown according to <b>INTEGRATED PRODUCTION GUIDELINES</b>
	08/01/2015	<b>ISO 14001</b>	<b>ENVIRONMENTAL MANAGEMENT SYSTEM</b>
	08/01/2015	<b>OHSAS 18001</b>	<b>OCCUPATIONAL HEALTH AND SAFETY MANAGEMENT SYSTEM</b>
	19/02/2019	Transition from <b>OHSAS 18001 to ISO 45001</b>	<b>OCCUPATIONAL HEALTH AND SAFETY MANAGEMENT SYSTEM</b>
	2016	<b>KOSHER</b>	Certifying food products that are <b>“PERMITTED AND COMPLIANT” WITH THE RULES OF JEWISH LAW</b> <b>FROZEN PRODUCTS, TOMATOES, PLANT-BASED BEVERAGES</b>
		<b>ORGANIC PRODUCTION</b>	<b>FOR ORGANIC PRODUCTION</b> According to EC Regulation (EC) No 834/2007
	12/04/2017	<b>OK COMPOST</b>	Certificate for use and awarding of the label <b>“OK COMPOST” FOR FROZEN FOOD FILMS</b>
	Since 2018	<b>ISO 26000</b>	Related to governance in the field of <b>CORPORATE SOCIAL RESPONSIBILITY</b>
	Since 2020	<b>GRI ASSURANCE</b>	Compliance of the Sustainability Report according to the <b>GRI STANDARD</b>

For Fruttage, sustainability means acting in a number of areas, in the knowledge that development can only exist if economic growth is accompanied by social inclusion, environmental protection and cultural progress. Sustainable development guides the company's strategies in the medium to long term, and Fruttage is committed in particular to meeting goals 2, 3, 5, 6, 7, 8, 12 and 13 of the UN's 2030 Agenda for Sustainable Development.



<p><b>2</b> ZERO HUNGER</p>	<p><b>3</b> GOOD HEALTH AND WELL-BEING</p>
<p><b>5</b> GENDER EQUALITY</p>	<p><b>6</b> CLEAN WATER AND SANITATION</p>
<p><b>7</b> AFFORDABLE AND CLEAN ENERGY</p>	<p><b>8</b> DECENT WORK AND ECONOMIC GROWTH</p>
<p><b>12</b> RESPONSIBLE CONSUMPTION AND PRODUCTION</p>	<p><b>13</b> CLIMATE ACTION</p>

<p><b>In the field</b></p>	<p>Fruttage's commitment to sustainability starts in the field: the company selects its production areas by favouring geographical regions with a tradition of growing the best fruit and vegetables. Because its two plants</p>	<p>– Alfonsine and Larino – are strategically located in the north and south of Italy, Fruttage is able to source products directly from the places where they are grown.</p>
<p><b>Organic</b></p>	<p>Primary importance is given to organic production, interpreted not only as an innovative response to the needs of customers and consumers but also as a devel-</p>	<p>opment prospect for grower members and an environmentally friendly production method.</p>
<p><b>Packaging</b></p>	<p>Fruttage is focused on responding to and anticipating market demands, and has therefore chosen packaging types for its products that are as environmentally friendly as possible. For beverages and tomato products, the company mainly offers Tetra Pak® packaging, which is made essentially of paper, a renewable and recyclable raw material. In particular, from 2021, the company has chosen the Tetra Brik® Crystal pack for drinks and tomatoes in the 200 ml single-serve format: this product has a minimal environmental impact and is made of 86%</p>	<p>vegetable raw materials, generating a 14% reduction in CO<sub>2</sub> emissions compared to the previous pack (Carbon Trust-certified). The innovations developed with a view to environmental protection include the OK COMPOST-certified fully compostable frozen food pack, developed in accordance with the UNI EN 13432:2002 standard by TÜV Austria: this is an environmentally friendly pack made of bioplastic that can be disposed of with organic household rubbish.</p>
<p><b>Infrastructures</b></p>	<p>Fruttage equipped with an in-house water treatment plant at Alfonsine, which enables the recovery of water, thus significantly reducing drawdown of this resource. Another major achievement is the cogeneration system,</p>	<p>which partially covers the plant's electricity and thermal energy needs (hot water for heating and steam for production cycles), while also reducing CO<sub>2</sub> emissions.</p>
<p><b>Employment</b></p>	<p>Fruttage is committed to fostering continuous employment, characterised by a high degree of stability in employment relationships and a major commitment to contractual terms that lead the way in the area of welfare.</p>	<p>The company assigns a fundamental role to support measures intended to address the needs of employees in terms of employment and welfare matters and issues relating to work-life balance.</p>
<p><b>Food education</b></p>	<p>Through the "From the field to the counter with Ortilio" initiative, intended for primary school classes in the municipalities surrounding the Alfonsine and Larino plants, the company aims to foster healthy lifestyles and cor-</p>	<p>rect, balanced eating habits among our smallest citizens and their families, promoting the quality and wholesomeness of the food chain and encouraging environmentally friendly behaviours.</p>
<p><b>Fruttage and the community</b></p>	<p>Being an active player in the life of the communities in which it operates, and interpreting their needs and opportunities, is one of Fruttage's distinctive traits. The company therefore contributes to improving the lives of people in the areas in which its plants are locat-</p>	<p>ed and in which its members work. Activities associated with corporate social responsibility include support for the weakest sections of the population, initiatives for employees, projects designed to prevent food waste, and cultural and sporting events.</p>
<p><b>Environmental sustainability and increased efficiency</b></p>	<p>Fruttage is particularly focused on and committed to implementing projects to increase water and energy efficiency and to manage its own waste, scrap and by-products.</p>	<p>Fruttage has set itself precise targets for improvement in these areas, with a view to environmental sustainability and cost containment.</p>

**Certification according to GRI**  
**ISO 26000 certification**  
 Fruttage Sustainability Report  
 certifications confirmed by  
 third-party Bureau Veritas



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