



from field to fork



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# COMPANY

Fiordelisi Srl starts its activity in 1954 in the fertile Apulian Plain.

Antonio Fiordelisi has dedicated his entire life to the production and growing of vegetables putting all his passion and commitment.

In 1978 his five sons joined the project which has given birth to the long tradition of producing and conserving sun-dried tomatoes.

Within a decade, the Company has extended its production to the first-ever semi-dried tomato. Fiordelisi Srl has become over time a giant in the production of dried vegetables at a European level, being the first undisputed supplier of sun-dried tomatoes.









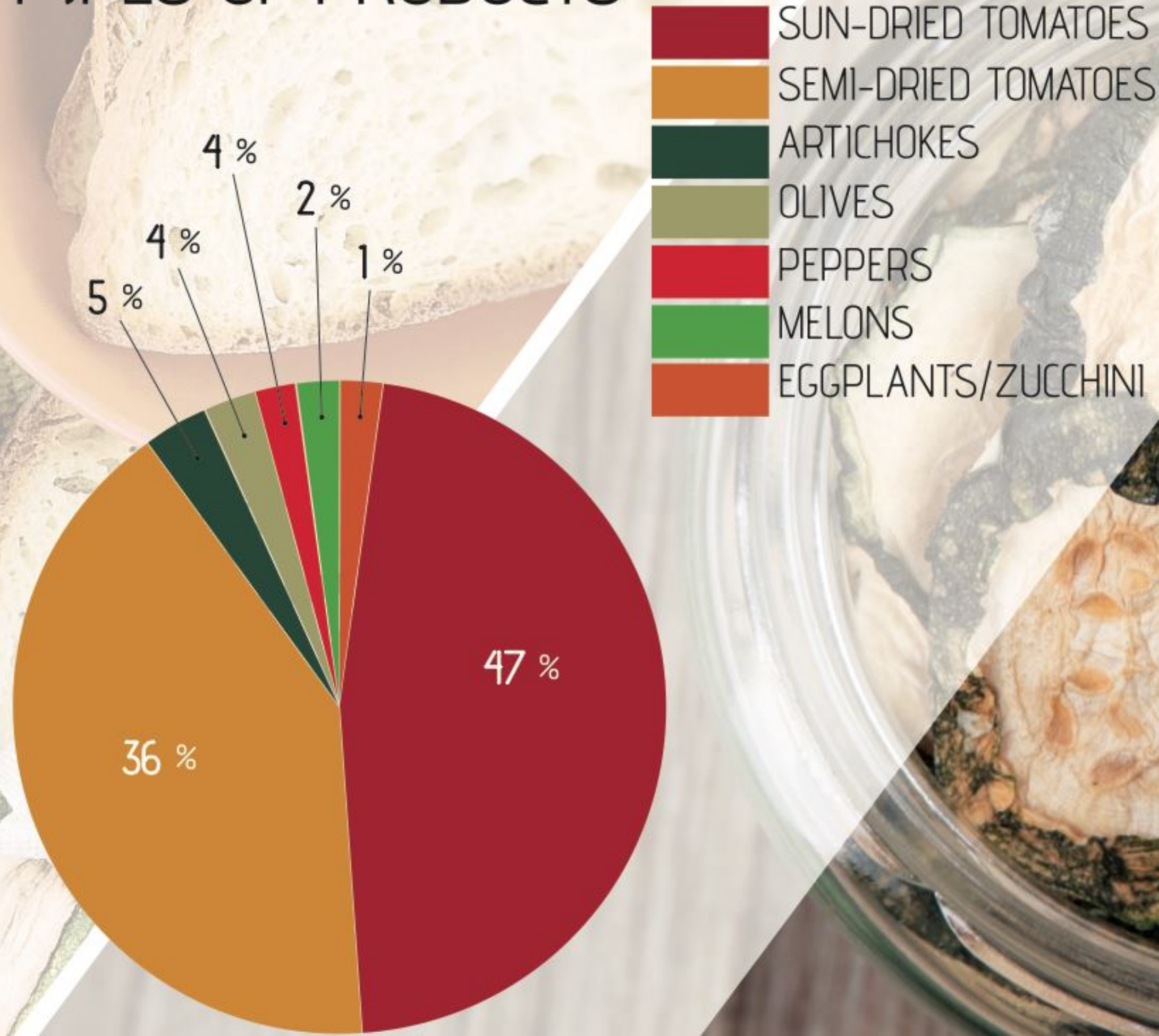
# PRODUCTS

Innovation speaks the same language as tradition, from which it draws values and taste. Fiordelisi Srl offers a wide variety of products among which grilled or sun-dried eggplants, zucchini, artichokes, peppers, chili peppers, semi-finished as well as finished products such as savoury round peppers filled with tuna or goat cheese, tasty creams, pâté or olives and appetizing sun-dried vegetables mixes. This great differentiation is aimed at meeting the various needs and trends of the market. Vegetables are processed through specific methods and ways of conservation in accordance with their natural properties.





# TYPES OF PRODUCTS





Vermiglio  
RED







## SUN-DRIED TOMATOES

Being the uncontested leader in the European production of sun-dried tomatoes, Fiordelisi Srl follows the entire creation of the product, from the selection of seeds to the final product. Sun-dried tomatoes are produced in Italy and can be recognized for their brilliant and vivid red color and their elongated shape. Their consistency is soft and palatable and evokes the taste of tradition and experience. No chemical additives are employed during desiccation: just the sun and the salt. It is properly the salt which acts as natural preservative maintaining the vivid color of tomatoes. At the same time, the innovative method of salting employed for this production makes the final product low in salt. With its 100.000 meters square of drying installations, Fiordelisi Srl can attain a productive capacity of over 1.300 tons of sun-dried tomatoes per year.





*Scarlatto*  
RED







## SEMI-DRIED TOMATOES

The baked semi-dried tomatoes have been included in Fiordelisi's production as a step forward in the research carried on new methods of processing tomatoes. Cherry tomatoes are employed for this production, being a different - but more suitable - variety.

Tomatoes are hand selected, calibrated, cut in slices that are distributed in great continuous conveyor ovens and left to dry out for hours and hours at a not too high temperature. On the one hand, this process preserves the compact pulp, the brilliant red color as well as the natural features of the product; on the other, it intensifies the taste and smell.







# ORGANIC LINE

Fiordelisi Srl puts great emphasis on the organic and this translates into a line which embodies all values of tradition and love for a healthy life. The Company already tends to prefer methods which do not alter the natural fertility of soil in conventional agriculture. In organic agriculture, this attitude attains its apex. Regulations -which allow the only use of organic materials and productive models which limit the exploitation of natural resources - are followed meticulously, as recently certified by Codex.







  
FIORDELISI  
BIO  
from field to fork







## SECTORS

Fiordelisi's production is largely destined to foreign markets where quality and efficiency are particularly praised for. The Company stands as a bastion which is deeply rooted to its terroir, being able to meet the needs of a varied market.

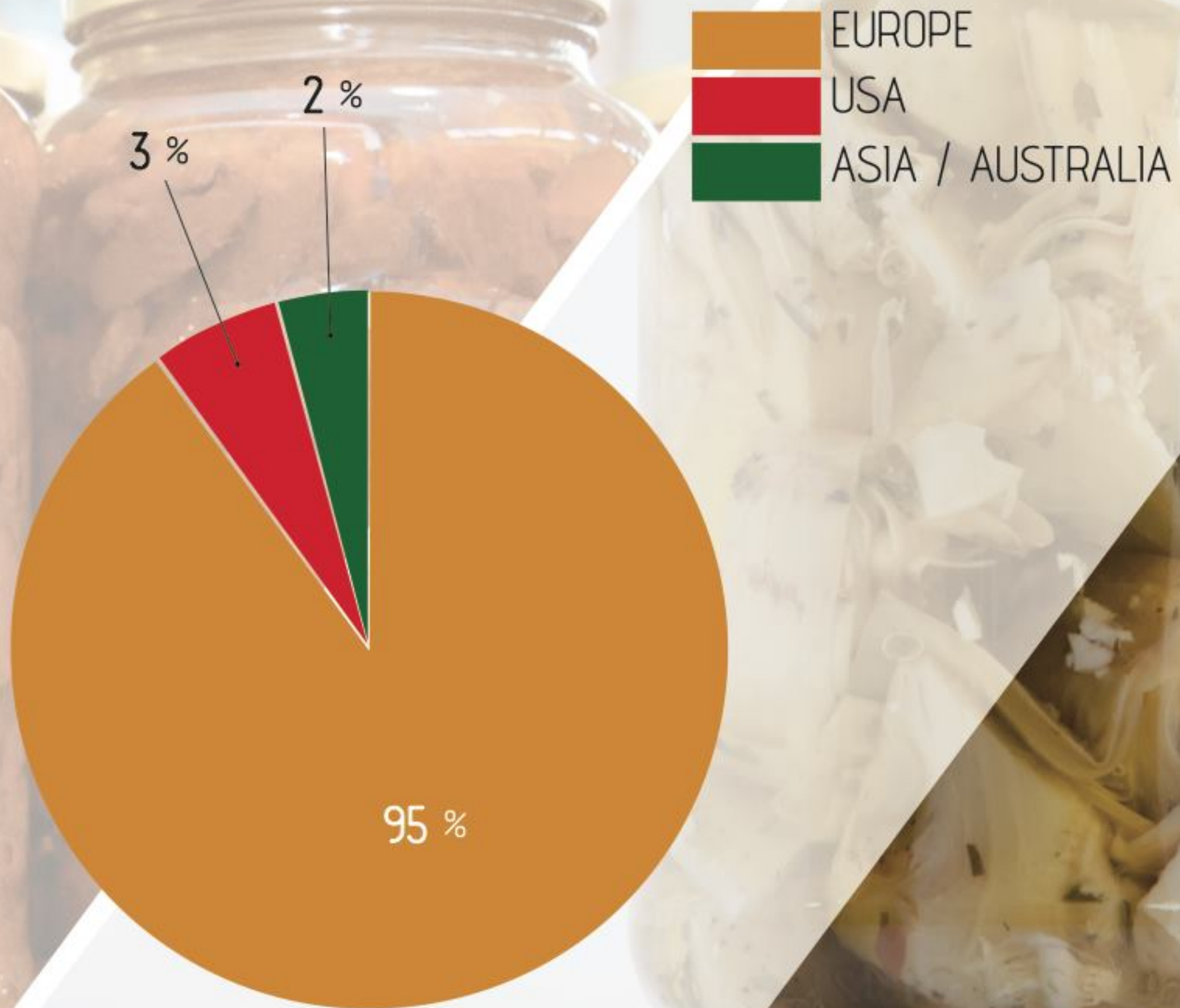
From manufacturing to food service to retail, Fiordelisi Srl offers a variety of services and a wide scale of products that can be customized in labelling and ingredients.

That's the intrinsic dynamism of the Company.





# SECTORS







## B2B

Fiordelisi Srl can work for all suppliers indiscriminately since it can match up with the specific needs of manufacturing industries as well as the food service sector and retail world.

**MANUFACTURING.** Growing and processing fresh vegetables generate high-quality semi-finished products which the great food industries translate into finished products. Over time, the Company has consolidated its practices of drying, semi-drying and conservation, obtaining ready-for-use products with all organoleptic features kept intact.

**FOOD SERVICE.** Fiordelisi Srl mainly supplies the great industrial food industries which in their turn supply the food service industry,

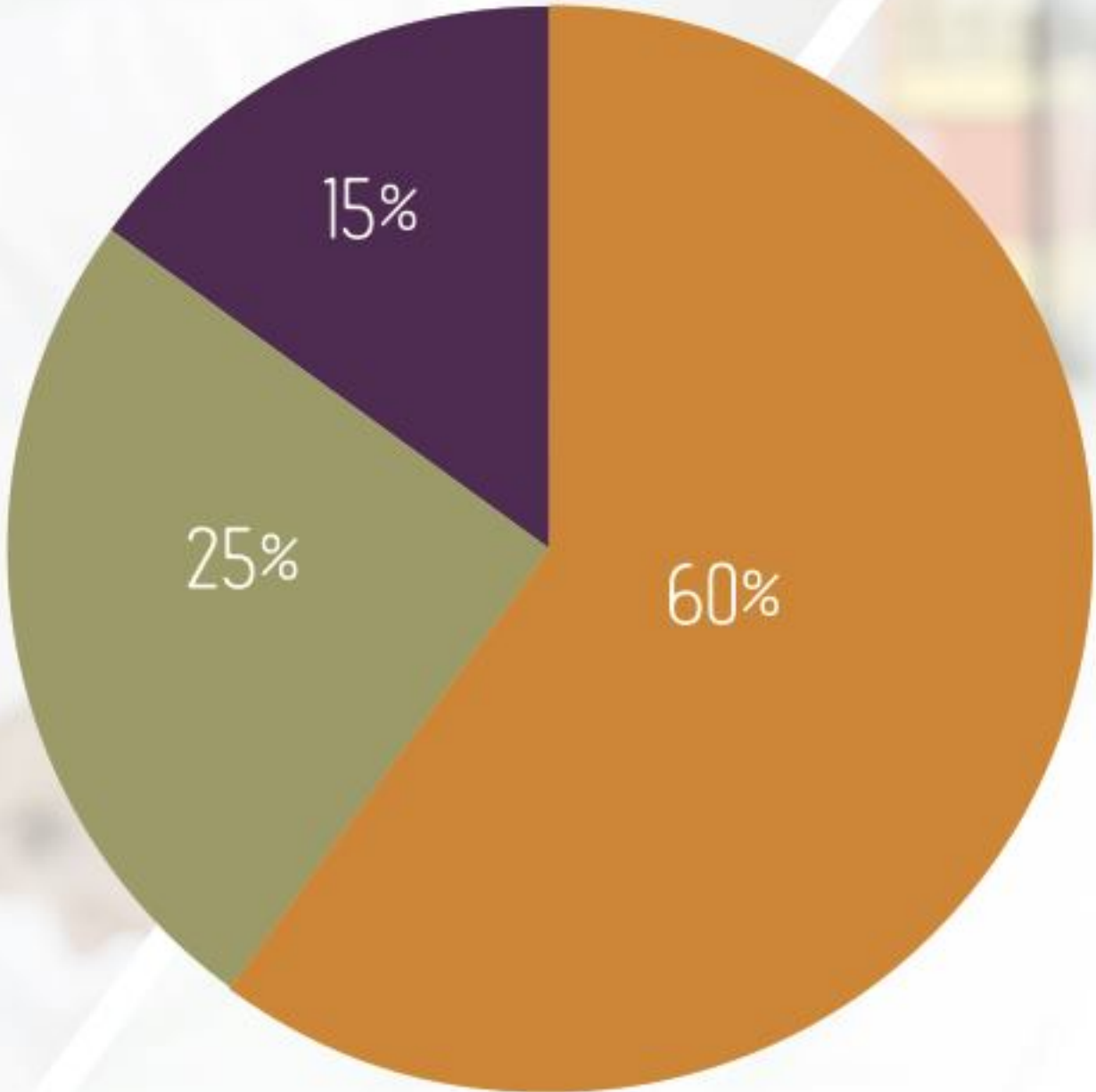
the deli-counter, supermarkets chains, but also the many restaurants blossoming here and there at every corner of Europe and abroad. Fiordelisi Srl provides its clients with the biggest formats, preferring plastic food trays and buckets in order to better preserve food freshness.

**RETAIL.** Fiordelisi Srl believes in flexibility and customization; for this reason, it offers tailored packaging or recipes. This credo allows matching up with the needs of the most demanding operators, i.e. the biggest representatives of European supply chains that choose these products also in the light of the private labelling.



# B2B

- MANUFACTURING
- RETAIL
- FOOD SERVICE







STORNARELLA

Foggia

Bari

Taranto

Brindisi

Lecce

Roma

Pescara

Ancona

Napoli





# MISSION

Fiordelisi Srl owes its sparkling success to the From-Field-To-Fork concept, the Company's motto sounding as a genuine promise of commitment and authenticity which is renewed day by day.

Innovation speaks the same language as tradition from which it draws values and taste.

The Company is strongly bound to its territory and to local productions, but with a view to the international market where it sells its products.











# PRODUCTION CHAIN

Fiordelisi Srl monitors the entire production process, from the selection of seeds to the final outcome.

A breaking-through technology and a team of experts are the key elements to ensure the highest quality standards.

The From-Field-To-Fork concept is the core mission in order that a genuine and safe product arrives on world consumers' tables. The important product and process certifications obtained over years are evidence of it.





1. SELECTION OF SEEDS AND SHOOTS

from field

5. SALES





2. HARVEST

3. DRYING AND PROCESSING

4. PACKING

d to fork





# PRIVATE LABEL

The natural consequence of many years of experience in the production, processing and packaging is the trust shown by the biggest market suppliers from all over the world which commit entirely their brand productions to Fiordelisi Srl.

Fiordelisi Srl takes this privilege as the task par excellence, thus paying the same attention given to its own brand production.















## RESEARCH & DEVELOPMENT

Fiordelisi Srl is proud to have a team of experts collaborating constantly with many academic and national research centers along with the main European seed industries in order to foresee and meet the needs of a more and more demanding market.

The study and development of different types of vegetables and innovative production technology is aimed at creating new concepts with the intent to satisfy all consumers by selling high-quality products.









# QUALITY

Fiordelisi Srl considers quality of the utmost importance and monitors the production process from the beginning to the end through an in-house analytical laboratory and external specialized facilities.

The production chain undergoes frequent and accurate controls, from raw materials to final products.

Quality means promise and commitment: a promise of authenticity and respect of nature and a commitment in refining and optimizing the process at each step. This double value is proved by the numerous product and process certifications that the Company obtained in the past years.





# CERTIFICATIONS

Fiordelisi Srl has obtained many important product and process certifications, as far as the organic production too, since it pays close attention to international regulations.

First, the **Global Gap** bands together the most important European supply chains in order to ensure food safety and environmental respect. Second, the **ISO 9001** norms are universal and protect consumers by attesting that the company operates in compliance with the highest standards in a view of continuous development.

Third, the **BRC Global Standard Food** certifies that products are obtained in accordance with the highest quality standards.

And fourth, last but not least, the international organization **SEDEX (Supplier Ethical Data Exchange)** certifies that finished products are supplied and sold in a responsible and ethical way.







**FIORDELISI**  
from field to fork




member



**GLOBALG.A.P.**  
The Global Partnership for Good Agricultural Practice



A photograph of an elderly man, Antonio Fiordelisi, standing in a tomato field. He is wearing a tan flat cap, a brown jacket over a blue and white striped shirt, and has a mustache. He is looking towards the camera with a slight smile. The background is filled with green tomato plants and some ripe red tomatoes. In the bottom right corner, there is a small inset image showing a close-up of several bright red, sun-dried tomatoes.

Antonio Fiordelisi,  
forefather of the family and founding father of Fiordelisi Srl.

Passion, commitment, love for territory, vision.

These are the values which make Antonio Fiordelisi the undisputed leader in growing and producing vegetables in the sunny lands of the fertile Apulian Plain.

These values have been handed down to his five sons who, since then, have never ceased to experiment new ways of production and conservation of sun-dried and semi-dried tomatoes, the very pride and joy of the Company.

Nowadays Fiordelisi Srl plays a leading role across the world for its top-class products and its invaluable know-how.









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