



NATU**RELLO**
From nature to your table

WHO WE ARE

NATURELLO COMES FROM
THE **BURATTI FAMILY EXPERIENCE**.
THEY HAVE BEEN GROWING VEGETABLES
AROUND THE BERICI HILLS IN VICENZA
SINCE THE EARLY 20TH CENTURY.

WE ARE ONE OF THE LEADING
EUROPEAN COMPANIES IN **BASIL** GROWING
AND TRANSFORMATION.

WE ARE ALSO SPECIALIZED IN GROWING
GARLIC, PARSLEY, SPINACH AND CAULIFLOWER.



OUR ASSOCIATED PARTNER
ORTI DEI BERICI
IS ONE OF THE LEADING EUROPEAN
PRODUCER OF **BORETTANA**
AND **SILVER SKIN ONIONS**.

THANKS TO THE RANGE ENLARGEMENT
WITH NEW RECIPES AND SIZES,
OUR GOAL IS TO BECOME AN IMPORTANT
PLAYER IN THE FRESH VEGETABLE INGREDIENTS
EUROPEAN MARKET FOR INDUSTRY.



SOME NUMBERS

GRUPPO NATURELLO - ORTI DEI BERICI



OUR SHORT SUPPLY CHAIN IN BASIL PRODUCTION

OUR SEMI-FINISHED PRODUCTS
ARE HIGHLY VALUED WITHIN THE FOOD
INDUSTRY AND ARE ALSO USED
AS INGREDIENTS IN OUR OWN SAUCES;
PAYING PARTICULAR ATTENTION TO QUALITY
IN ALL THE SUPPLY CHAIN STEPS



THE RECIPE FOR QUALITY

SELECTED INGREDIENTS

WE PRODUCE ALL OUR SEMI-FINISHED PRODUCTS STARTING FROM FRESH VEGETABLES JUST HARVESTED, WITH NO PRESERVATIVES OR FLAVORS ADDED, TO MAINTAIN THEIR NATURAL FRESHNESS AND TASTE.

R&D

OUR TEAM IS FOCUSED ON THE CHEMICAL-BACTERIOLOGICAL TESTS ON INGREDIENTS, ORGANOLEPTIC VALUATION AND ON CONTINUOUS RESEARCH OF NEW RECIPES.



THE RECIPE FOR QUALITY

ADVANCED TECHNOLOGY

ADVANCED ORGANISATIONAL METHODS AND HIGH TECHNOLOGY FACILITIES ARE COMBINED WITH A HIGH LEVEL OF PRODUCTION EFFICIENCY.

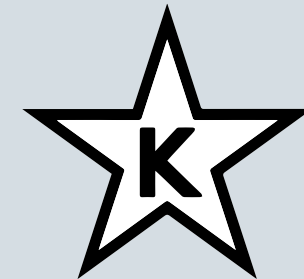
WE ARE EQUIPPED WITH A TECHNOLOGY SUITABLE FOR MANAGING “FRESH” AND “FROZEN” PRODUCTS, ABLE TO GUARANTEE HIGH QUALITY STANDARDS, FLEXIBILITY AND FOOD SAFETY.

CERTIFICATIONS










OUR PRODUCTION, TRACEABILITY, SUSTAINABILITY, ORGANIC PRODUCTION, KOSHER ARE GUARANTEED BY GLOBAL GAP, BRC, IFS, ISCC, ORGANIC CERTIFICATION, KOSHER.



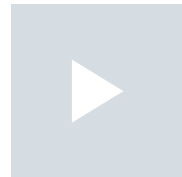
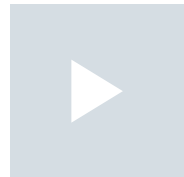
GLOBALG.A.P.



WHY CHOOSE NATURELLO INGREDIENTS

-  **CLEAN LABEL:** NO PRESERVATIVES, EVERYONE CAN USE OUR PRODUCTS WITHOUT RESTRICTIONS
-  **STANDARDIZATION:** HIGH CONTROL ON RAW MATERIAL WE PROCESS AND NEW TECHNOLOGY ON AGRICULTURE PRACTICES
-  **ASSURANCE:** ANALYSIS MADE FROM ACCREDITED LABORATORY
-  **PRACTICALITY:** EASY TO USE PRODUCTS, WITH NO TIME LOST
-  **LONG TERM PRICE:** NO FLUCTUATION OF PRICE DURING THE YEAR
-  **TRACEABILITY:** FULL TRACEABILITY OF OUR PRODUCT FROM THE FIELD TO THE FINAL PRODUCT
-  **SHELF LIFE:** 3/4 MONTHS OF SHELF LIFE AT 0°/+4°C
-  **365 DAYS:** PRODUCTS ARE ALWAYS AVAILABLE
-  **ORIGIN:** PRODUCT GROWN IN ITALY

TRACEABILITY

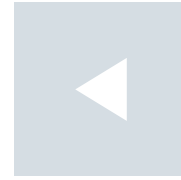
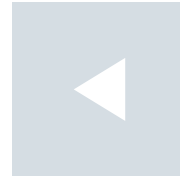
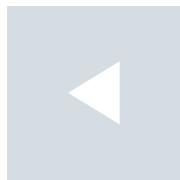


1. ASEPTIC BAG

2. LABELS

3. CHEMICAL ANALYSIS

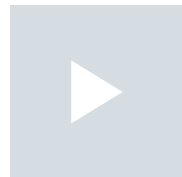
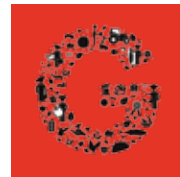
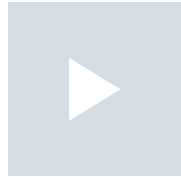
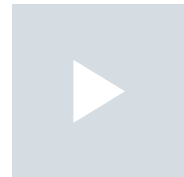
4. CCP CONTROL



7. TRANSPORT

6. RAW MATERIAL

5. GOODS IN CHECK



8. FIELD / HARVEST

9. TREATMENT REGISTER

10. G.A.P.

11. SEEDS / VARIETY

WHAT WE PRODUCE FOR INDUSTRY MARKET

CAULIFLOWER



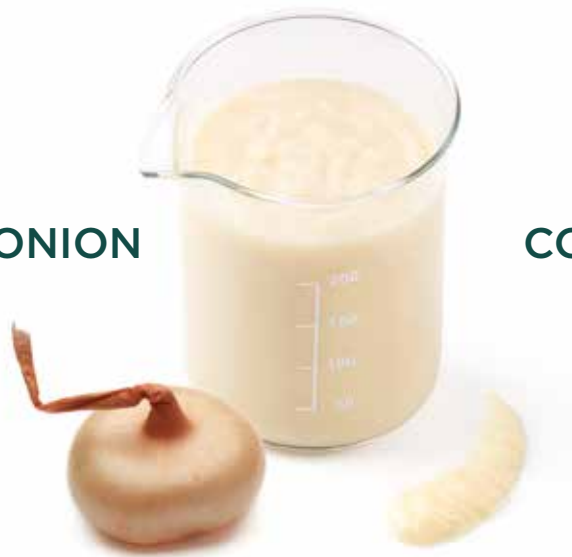
BASIL



GINGER



ONION



CORIANDER



SUN-DRIED TOMATOES



ROCKET



RADICCHIO



PARSLEY



GARLIC



SPINACH



SHALLOT



BEETROOT



NEW!



BLACK KALE



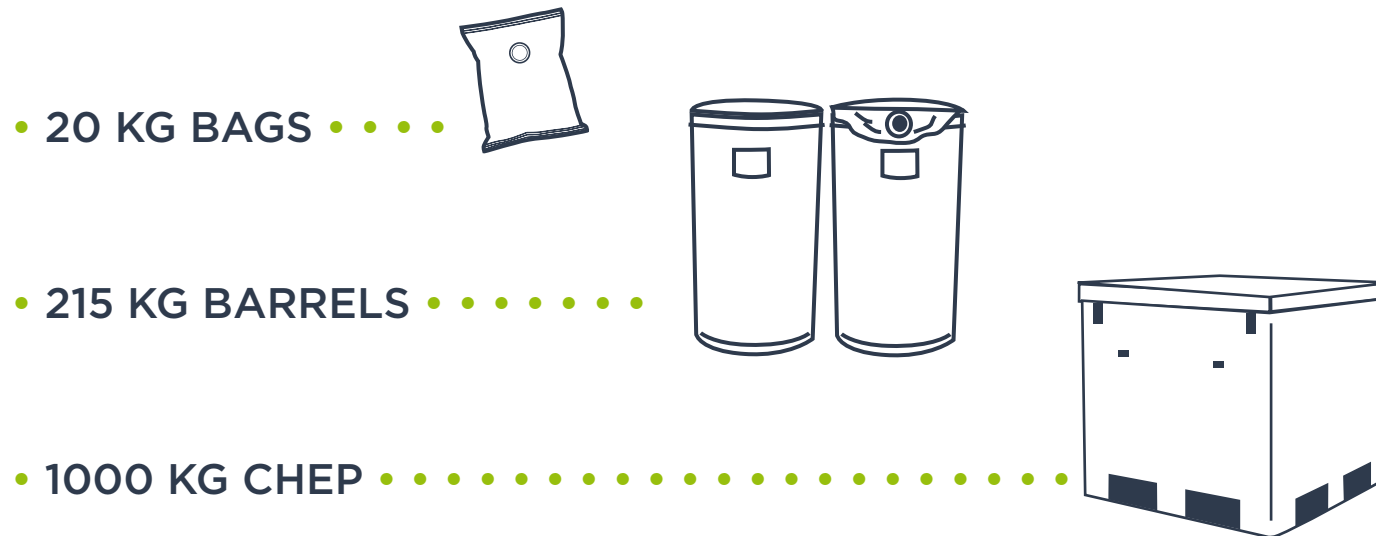
PEPPER



CHILI

PACKAGING

- ASEPTIC BAGS OF ABOUT 20/215/1000 KG;
- STORE AT 0°/+4°C -> SHELF LIFE 3/4 MONTHS;
- STORE AT 0°/-2°C -> SHELF LIFE 12 MONTHS;
- STORE AT -18°C -> SHELF LIFE 18 MONTHS;
- 20 KG -> 1 PALLET WITH 2 BOXES THAT CONTAIN 16 BAGS EACH ONE (ABOUT 640 KG)
- 215 KG -> 1 PALLET WITH 4 BARRELS (ABOUT 860 KG)
- 1000 KG -> 1 CHEP WITH 1 BAG (ABOUT 1000 KG)





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