



FOODEXPORT

Product brochure



*"The road to abroad.
You choose, we deliver everywhere in the world."*

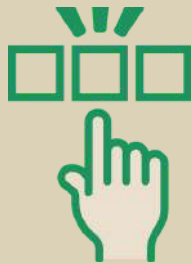
Product brochure



We prospect and select the best Importers and Distributors in the world, to offer our Italian Food Selection, as well as the best logistics and food-travel services.



Browse through our brochure



Choose product categories you are interested in



Write us at
welcome@ichooseitalia.com to
ask for more information, to
receive producers brochures
and customized pricelist

Vision

We convert Made in Italy awareness into agri-food excellence direct experience.

Made in Italy is synonymous with culture, good food, quality, style and innovation, it is known and appreciated all over the World.

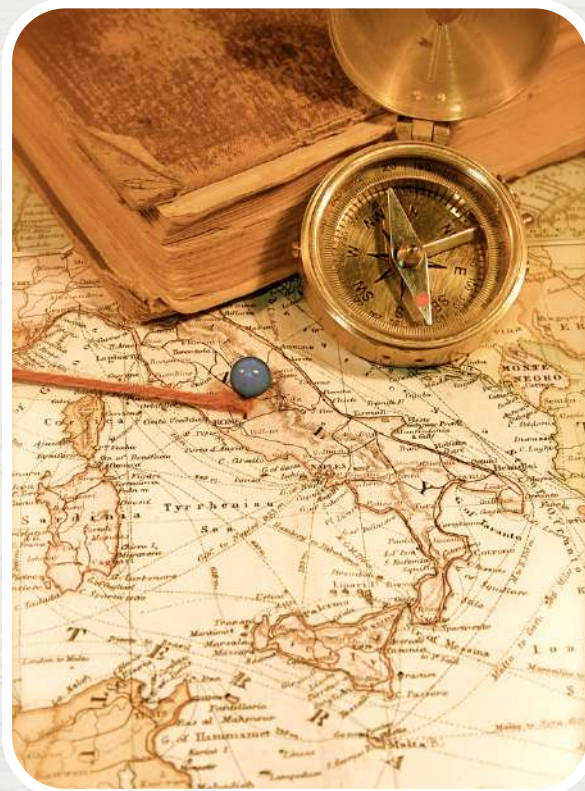
Our vision is to convert this awareness and appreciation into a direct experience of Italy and its values, through agri-food products and companies that produce them.



Mission

We make Italian food&beverage excellences be appreciated and chosen in the world, enabling local firms to promote themselves abroad to the best distribution Business Partners.

Our mission is to enable companies operating in Italian agri-food business, to meet the best international distribution Partners, so that the local excellences can be experienced worldwide.





Passion

We put our heart into what we do



Italianness

We share food value



Customer satisfaction

We put our customers at the centre



Originality

We look for original, tailor-made solutions



Excellence

We work with premium products, Companies and Partners

Our values

We help Italian food&beverage manufacturers and international Importers and Distributors to meet and optimize their way of doing business, through a proven method of success, that enables them to achieve their goals quickly and efficiently.

We are inspired every day by our values, which are the foundation of our actions and the best ingredients for our success.

Cheeses & Dairy Products



Italy is a country where milk production and its transformation into cheese have always played a central role in nutrition.

There are many typical Italian cheeses: every Italian region of Italy has at least one cheese that truly represents it.

Our offer

- Parmigiano reggiano PDO
- Grana padano PDO
- 100% Italian milk hard cheese
- Buffalo Mozzarella PDO
- Buffalo burrata
- Stracciatella
- Pecorino Romano PDO
- Other Pecorinos
- Gorgonzola PDO
- Cow mozzarella
- Asiago PDO
- Butter
- Mascarpone



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

Italian milk
QUALITY
Family
PDO controlled supply chain
B/Q CERTIFICATIONS
TERRITORY tradition
SEASONING





Cured Meats & Cold Cuts

Italian cured meats and cold cuts are the result of our country's great production expertise. It is precisely the history of these products that makes them unique in the World.

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Our offer

- Parma prosciutto (ham) PDO
- San Daniele prosciutto (ham) PDO
- MEC prosciutto
- Cooked prosciutto (ham)
- Deli meats and truffle
- Salami Milano - Ungherese...
- Spianata - Spianata piccante
- Pancetta (belly) - rolled - smoked - with pepper
- Coppa
- Speck
- Bresaola



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

cold cuts
CURED MEET
PDO *seasoning*
TERRITORY
Quality **IGP**
TRADITION
sliced PIZZA



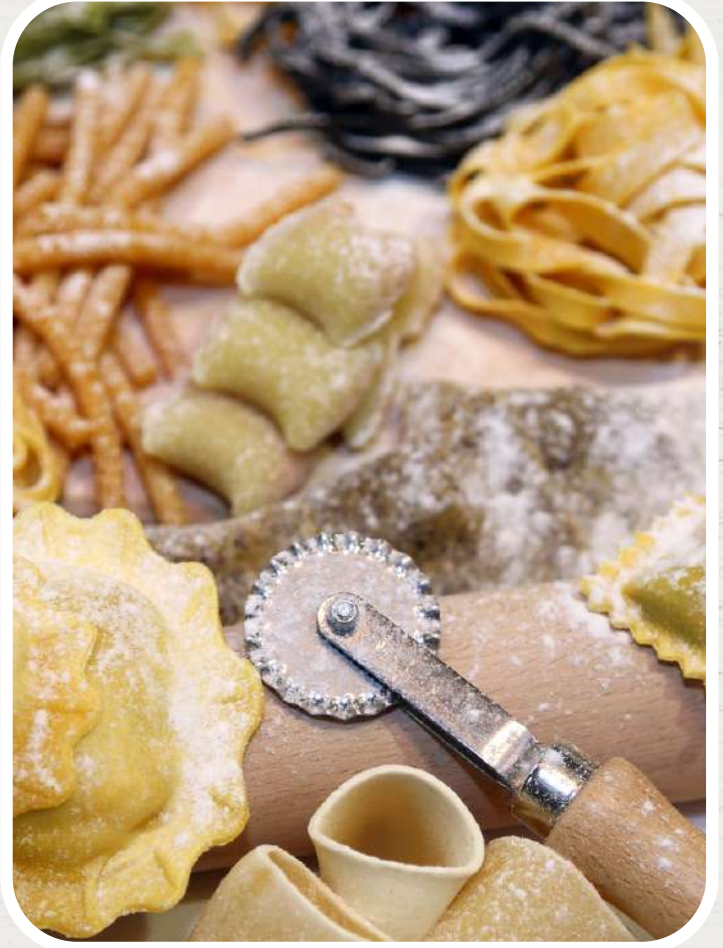
A close-up photograph of a white plate featuring a serving of spaghetti. The pasta is coated in a vibrant red tomato sauce and garnished with several fresh, green basil leaves. A drizzle of golden olive oil is visible on the plate around the pasta. In the background, out of focus, are some red tomatoes and a small jar of sauce.

Pasta & Rice

Pasta and rice are the most famous Italian first course dishes. They have a hundred-year-old history and can be prepared in a thousand different ways that are always nutritious and healthy.

Our offer

- Dry artisanal pasta
- Fresh pasta
- Stuffed pasta
- Carnaroli rice
- Superfine Arborio rice
- Ready-to-eat risottos



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

fresh pasta
SPAGHETTI
CARNAROLI RICE
Tortellini
Ravioli **QUALITY**
long shelf life
TAGLIATELLE
FILLED PASTA





Tomato

Tomato and its world of sauces, passata, gravies and other condiments is one of the most widely used products in Italian cooking because of its versatility, properties and taste.

Our offer

- Tomato sauce
- Tomato gravies
- Tomato Puree
- Yellow tomato puree
- Peeled Tomato
- Organic peeled tomatoes
- San Marzano tomato PDO
- Tomato pulp
- Tomato pulp BIO
- Cherry tomato
- Datterino Tomato



Brand

- Producer brand
- Private label


Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

cherry tomato
ORGANIC
italian tomato
purée *pizza*
sauce *PASTA*
Peeled *gravi*
San Marzano PDO



Pesto



Pasta with Genoese pesto is one of the most iconic Italian main courses. Traditional Genoese pesto is made in a marble mortar, where small, tender Genoese basil leaves are pounded together with garlic, pine nuts, coarse salt and the addition of extra virgin olive oil, Parmigiano Reggiano PDO and Pecorino Romano PDO.

Our offer

- Genoese Pesto
- Red pesto
- Pistachio Pesto
- Rocket Pesto
- Lemon Pesto
- Taggiasca olive cream
- Mediterranean sauce
- Garlic cream



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

basil GENOA
PDO GARLIC
Parmigiano Reggiano
pine nuts
PERORINO ROMANO
TRADITION
extra virgin olive oil



Truffle



Different types of lush plants contribute to the diamond of the forest creation: the truffle. Ancient oaks, poplars, hazelnut trees are just some of the plants that can be found in the tall, leafy Italian forests.

Our offer

- Fresh white truffle
- Fresh black truffle
- Truffle oil
- Truffle butter
- Truffle Parmesan cream cheese
- Truffle Pecorino cheese cream
- Truffle powder
- Truffle ham
- Truffle breadsticks
- Truffle biscuits



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

white truffle
UNESCO HERITAGE
quality **AUTUMN**
nature **forest**
BLACK TRUFFLE
tradition





Pizza & Flour

The traditional art of the Neapolitan pizza maker has been recognised as part of the cultural heritage of mankind, passed down from generation to generation and continuously recreated.

Our offer

- Frozen pizzas
- Pizza bases
- Pinsa bases
- Wheat flour
- Durum wheat flour
- Semolina



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

T O M A T O
Neapolitan flour
Margherita
PIZZA PINSA
NAPOLI *ham*
m o z z a r e l l a
buffalo





Grissini & Taralli

Hand-rolled artisanal breadsticks are a workhorse of Piedmontese craftsmanship excellence. A product born in Savoy territory in the 17th century. Their lightness, taste and fragrance make them ideal as bread substitutes and as an accompaniment for any dish.

Our offer

- Breadsticks
- Artisanal breadsticks
 - with olives
 - walnut
 - rosemary
 - truffle
- "Tongues"
- Taralli
- Tarallini



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

TARALLI *flour*
chilli OLIVES
extra virgin oil
tradition
hand-rolled breadsticks





Snack

Rice, corn and lentil cakes and mini-cakes maintain a healthy eating style by adding an explosive taste thanks to the imagination of those who create them with love and innovate day by day.

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Our offer

- Rice cakes
- Corn cakes
- Lentil cakes
- Black rice little cakes
- Ginger little cakes
- Broccoli little cakes
- Truffle little cakes



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

healthy
RICE CAKE
ginger CORN
organic
SNACKS
truffle LENTILS





Extra Virgin Olive Oil

Extra virgin olive oil is among the healthiest foods in the Mediterranean diet, already in ancient times considered a true marvel, not only in cooking, but also in medicine.

Our offer

- Italian extra virgin olive oil
- EU extra virgin olive oil
- Frying oil
- Seed oil
- Pomace oil



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

100% ITALIAN
flavoured
EVOO *cold pressed*
extra virgin olive oil
monocultivar
FRYING **dressing**
unfiltered **EU**





Aceto Balsamico

Traditional Balsamic Vinegar of Modena is obtained from cooked grape must, matured by slow acetification deriving from natural fermentation and progressive concentration through very long ageing in a series of jars of different woods, without any addition of aromatic substances.

Our offer

- Balsamic vinegar of Modena PDO
- Traditional balsamic vinegar of Modena PDO
- Balsamic vinegar of Modena glaze
- Single-varietal wine vinegar
- White wine vinegar
- Red wine vinegar
- Apple vinegar

Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution



Balsamic vinegar

MODENA

PGI *Glaze*

white wine vinegar

APPLE **VINEGAR**

RED WINE VINEGAR





In Oil & Pickled Vegetables

Every major Italian lunch or dinner normally include appetizers at the table, which can be cold or hot, usually fresh vegetables, crudités, pickled or in oil, olives, peppers and others.

Our offer

- Olives
- Dried tomatoes
- Artichokes
- Pickles
- Spring onions
- Giardiniera
- Salad
- Sliced aubergines
- Mushrooms
- Sliced peppers

Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution



UNDER OIL

appetizer

OLIVE *pickle*

pickled vegetables

mushroom

vinegar extra virgin oil

porcini mushroom





Biscuits & Sweets

Every region in Italy has been producing characteristic and traditional sweets and pastries for centuries. Crumbly and delicious, simple, with chocolate, hazelnuts or almonds, fruit jams or seasonal fruits, handcrafted to make everyone discover the tastes of yesteryear.

Our offer

- Amaretti
- Lady Kisses
- Canestrelli
- Cantucci
- Meringues
- Torcetti
- Savoiard biscuits



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

Chocolate
AMARETTO
Biscuit PASTRY
TORCETTO CREAM
PISTACHIO tradition
SWEET





Panna Cotta

Panna Cotta is an Italian dessert invented in the 19th century, the origins of which are unclear: it is said to have been created in the Piedmontese Langhe by a lady of Hungarian origin, but there is written evidence from the mid-19th century coming directly from Giacomo Leopardi, who described the ingredients to his father during a stay in Bologna.

Our offer

- Natural panna cotta
- Chocolate panna cotta
- Coffee panna cotta
- Pistachio panna cotta
- Hazelnut panna cotta
- Panna cotta with caramel
- Panna cotta with zabaglione and amaretti biscuits
- Panna cotta with custard
- Panna cotta piemontese
- Panna cotta with peanut butter



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

Panna cotta
100% Italian milk
no preservatives
90-day shelf life *Family*
PIEDMONT tradition
SHORT SUPPLY CHAIN





Chocolate

Chocolate is an Italian food culture basic element. It is used in cooking and confectionery in many ways, most of these are to produce delicious sweets and pastries but is also offered in bars and pralines, truly a complete food for gourmets and more.

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Our offer

- Chocolate bars
- Chocolate pralines
- Chocolate cream
- Chocolate egg
- Cocoa powder
- Chocolate cake mixes
- Gift suggestions



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

chocolate

PRALINES

white chocolate *Cocoa*


chocolate cream

chocolate egg *tradition*

DARK CHOCOLATE



Panettoni & Colombe



With its gourmet notes of butter, raisins, candied fruit and citrus zest, Panettone is the Italian Christmas dessert par excellence (as well as Colomba is for Easter). This imposing filled brioche is present on every Italian table at Christmas, delighting young and old with its sweetness and fruity flavors.

Our offer

- Panettone
- Artisanal Panettone
- Colomba
- Artisanal Colomba



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

panettone
ARTISANAL
Christmas *Easter*
butter **COLOMBA**
almond
sultanas *tradition*



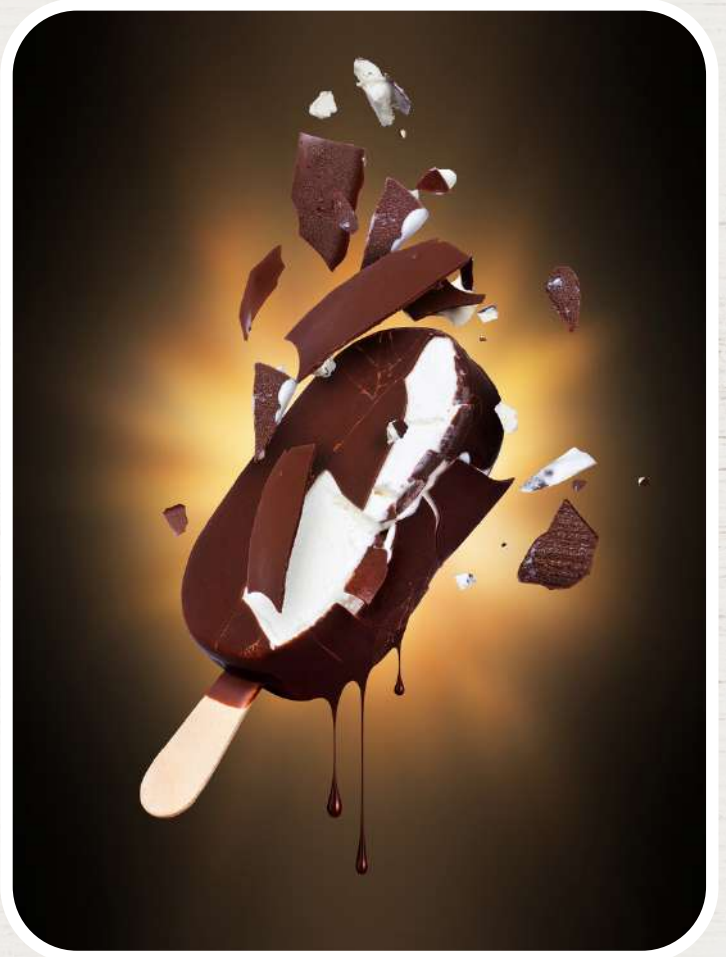
Ice cream



Ice cream made from milk or cream was born quite recently. It was created around 1565 at Caterina de' Medici's Court in Florence by the architect Bernardo Buontalenti, who made an almost icy sorbet using snow, salt (by a physical law, salt lowers the temperature), lemons, sugar, albumen and milk.

Our offer

- All flavors selection
- Cups
- Corns
- Sticks
- Biscuits
- Sorbetto
- 500ml



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

ice cream
CHOCOLATE
PISTACHIO
Gelato
Vanilla MILK
chocolate stick
CONE
Tradition





Water

Water plays an extraordinarily important role in the human organism as an element necessary for the proper maintenance of vital functions. In Italy, thanks to the Alps and the Apennines, some of the best waters in the world are bottled.

Our offer

- Still mineral water
- Sparkling mineral water
- Mildly sparkling mineral water



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

water **ALPS**
still mineral water
Glass Can
PET **design**
pure
sparkling mineral water



A close-up photograph of a hand holding a white straw, stirring a glass of orange soft drink. The glass is filled with ice and the drink has a vibrant orange color. The background is blurred, showing a bar or restaurant setting with warm lighting. A green banner is at the top, and a white text box is at the bottom.

Soft drinks

There are many Italian soft drinks that have made Belpaese history, becoming, over the years, real worldwide cults. They have been part of the evolution of society during the 20th century, especially in the post-war period, without ever losing the secret key that has guaranteed their success: respect for tradition and ingredients.

Our offer

- Molecola (Cola)
- Orangeade
- Red orangeade
- Gazzosa
- Tonic
- Chinotto
- Lemonade
- Piedmont spume
- Ginger
- Pink grapefruit
- Cedrata
- Peach tea
- Lemon tea



Brand

- Producer brand
- Private label


Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

drink PIZZERIA
taste experience
non-alcoholic
design
ORGANIC *restaurants*
every drop counts



Wine & Beers



Italy is the largest wine producer in the world: almost one fifth of the wine produced globally comes from our country, 18.5% to be exact. There are 341 DOC wines and 78 DOCG wines. The regions with the most DOCG and DOC wines in Italy are in descending order: Piedmont, Tuscany, Veneto, Apulia, Lazio and Lombardy.

Our offer

- Red wines
- White wines
- Rosé wines
- Prosecco
- Italian industrial beers
 - Peroni
 - Nastro Azzurro
 - Moretti
 - Ichnusa
- Italian craft beers



Brand

- Producer brand
- Private label

Distribution channel

- Horeca/Food service
- Retail/Large-scale distribution

wine DOCG
BAROLO
Prosecco DOC
Valpolicella
Lambrusco





IChooseItalia

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Meet us @:

1. Tuttofood Milano 8-11 May 2023

2. Anuga Cologne 7-11 October 2023