



PRODUCTS' CATALOGUE 2019



AmoreTerra[®]

AmoreTerra[®]

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Customer Care
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High Quality Italian Food

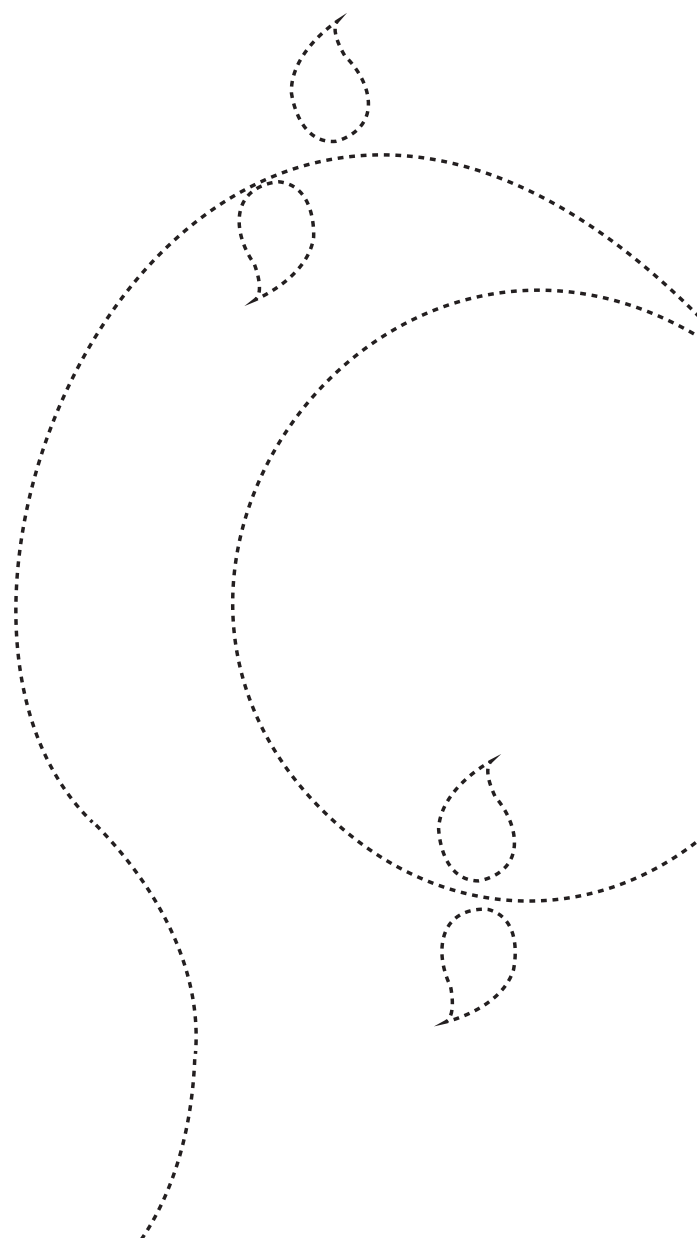
AmoreTerra merges in a unique brand the knowledge of more than one hundred farmers and artisans with our experience in the development of products and marketing.

For every product we handle the entire production chain, step by step and that's why we love to define us **manufacturers of production chains**.

The distinguishing element that differentiates us is the big **#FilieraAmoreTerra**, composed by production chains for every product. We have 360 hectares of organic lands and several handcrafted laboratories selected after years of researches.

Everything is **transparent**, written on the labels and showed through images that we publish on our Facebook and Instagram profiles.

Thanks to our production chain we can create **high quality organic food**, with intense fragrance and flavors and better nutritional and beneficial properties.



LOMBARDIA

■ Operative headquarters

PIEMONTE

- Transformation and packaging of sauces, pesto, ready legumes, honey and fruit.
- Packaging in ATM of legumes, seeds and cereals

LIGURIA

- Plantation of Liguria basil DOP

UMBRIA

- Packaging in ATM of flours, cereals, legumes and seeds

CALABRIA

- Plantation of DOP licorice and Rocca Imperiale IGP lemons for liqueurs

SICILIA

- Plantation of chickpeas

EMILIA ROMAGNA

- Plantation of ancient wheats, cereals, legumes
- Production of grinding stone flours and decorticated cereals

MARCHE

- Handcrafted pasta production

PUGLIA

- Plantation of ancient wheats, legumes, tomatoes, olives, almonds and fruit
- Handcrafted pasta production
- Handcrafted production of biscuits, taralli and breadsticks

BASILICATA

- Plantation of ancient wheats, legumes, olives, pistachio and fruits
- Production of extra virgin olive oil
- Handcrafted production of coffee
- Harvest of wild fennel for liqueurs
- Handcrafted production of liqueurs



Visit our production chain
also on Facebook and Instagram
#FiliaraAmoreTerra

#FiliereAmoreterra

The construction of products from A to Z

1.

Development
of innovative recipes
with superior properties.



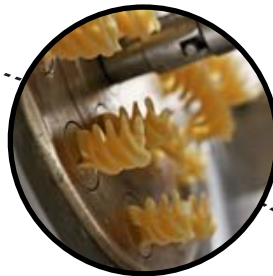
2.

Plantation
of high quality
raw materials.



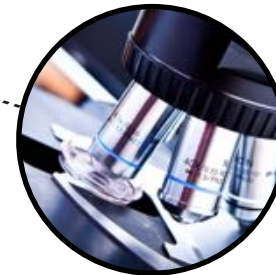
3.

Selection of the best
handcrafted laboratory
of transformation.



4.

Laboratory
and organoleptic test
for the product quality.



5.

Study
of packages
and distribution.





Our raw materials

We have only selected high quality standard farms, represented not only by the organic product certification, which is essential for us, but also by more requirements.

For that reason #FilieraAmoreTerra lands are at:

- **Pristine places**, far away from arterial roads and surrounded by nature or other organic farms.
- Areas with **big agricultural tradition**, such as in South Italy, where high quality cereals and legumes are produced since ancient times, or on the mountain, where the cold climate destroys every parasite.
- Farms which produce **ancient and fine products variety** since many years, selected not only for nutritional and healthy aspects, but also for their unique taste.

We cultivate our raw materials in this extraordinary places, where the beauty of landscape mixes with the perfume of the grain in order to become taste and nourishment.



Wheat ears khorasan saragolle, Emilia Romagna

Saragolle wheat is very ancient and we rediscovered and cultivated it. This type of wheat is the descendant of khorasan one, introduced in Italy more or less in 400 d.C. and mostly cultivated in the South for more than a millennium, before being replaced by other variety of durum wheat. The descendants developed in different ways during centuries, depending on territories and climate, reaching a big intern biodiversity. That's why today we prefer to use the plural term "saragolle".

Wheat and legume's lands, Basilicata

Here we are on the wheat fields near Matera, under the sun of June, at the time of harvest. Recent scientific studies have shown that thanks to the warm and dry climate of South Italy, it is possible to produce cereals naturally free of mycotoxins. Beyond the combine harvester, it is possible to recognize the beginning of chickpea land, extended up to the road that reaches the remains of an old farmhouse. The presence of cereals and legumes in the same company is essential for the practice of crops rotation, which allows the land to naturally regenerate and stay healthy.





**1
The wheat's harvesting, Basilicata**

This is the most waited moment by farmers. The sun illuminates the golden spikes and even the "Josca" (the chaff, in dialect) that flies on your face contributes to the beauty of the moment.

**2
Two wheat ears of Verna, Emilia Romagna**

On the Appennines we cultivate several ancient wheats.

**3
Immersed in the fields, Emilia Romagna**

A walk in the middle of the wheat before harvesting.

**4
Senatore Cappelli wheat field, Emilia Romagna**

High ears have numerous advantages (such as deeper roots, which can absorb more nutrients from the earth) but also negative points: for example in this case they were completely allettate (folded) due to a storm.

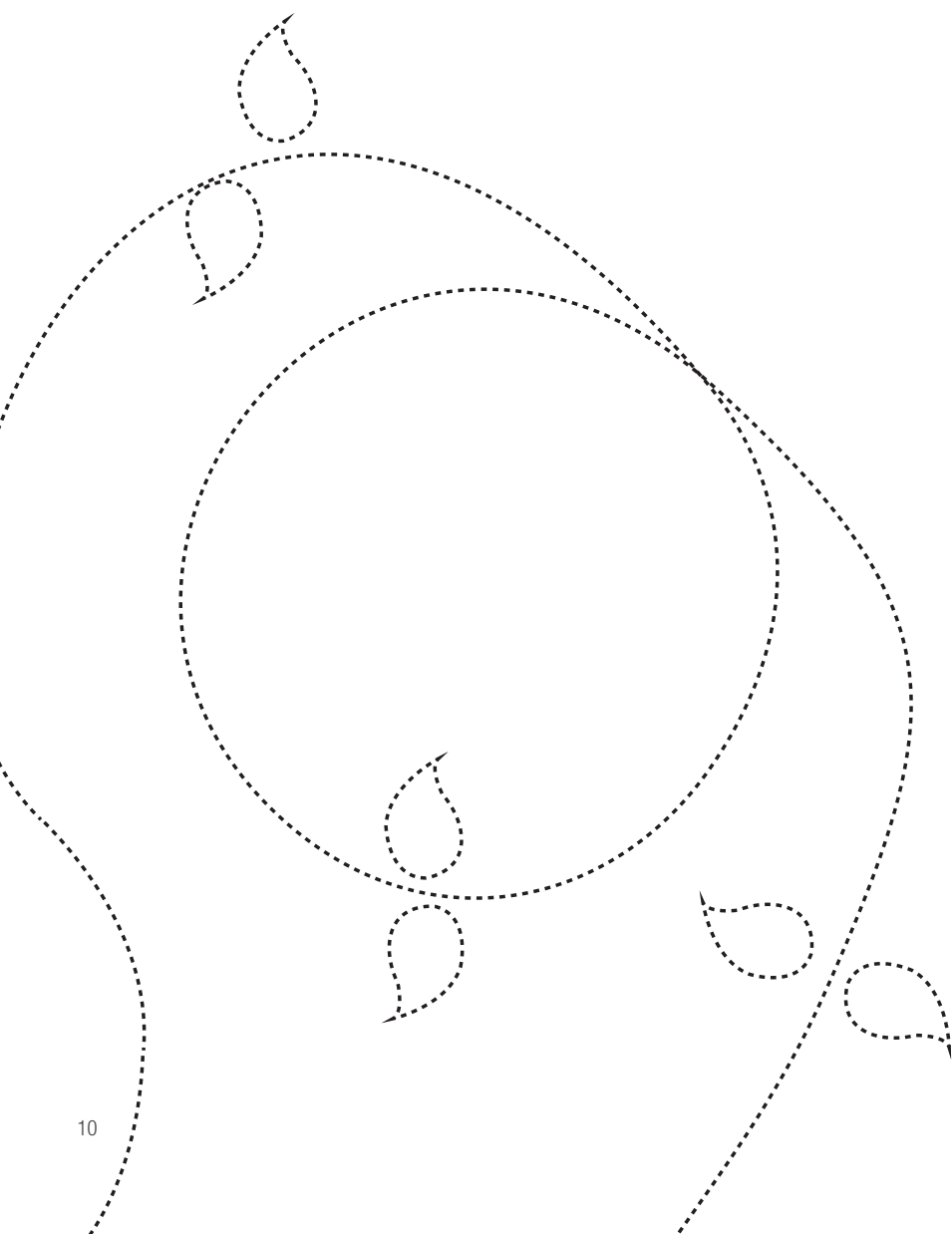
**5
Chickpeas, Basilicata**

Some pods picked up from the field that in the previous page image, were visible beyond the harvester.



Luce® field, Emilia Romagna

From this beautiful land it is born the Luce® flour, a flour developed from AmoreTerra to rediscover the taste of an ancient wheat, where the biodiversity was greater than now. This flour is obtained by the cultivation of 9 varieties of ancient wheat (Gentil Rosso, Mentana, Verna, Marzuolo, Autonomia, Inallettibile, Terminillo, Risciola and Grano del miracolo) in the same field. From year to year we have seen the changing of these varieties, exchanging some characteristics that brought them to become even more productive: an absolutely natural and spontaneous process of improvement of the species. They are ground with natural stone to preserve all their nutritional and organoleptic properties. They create a very fragrant flour rich in flavors, not present in modern wheats. We have called it Luce® flour because it's the synthesis of all the colors of this field, so as the light's colors of rainbow. It's very versatile, perfect to cook bread, pizza, flat bread, piadina, taralli, stick-breads, pasta and sweets.



How we transform

Raw precious materials are not enough to guarantee the quality of the final product. If we don't take care of every processing phase, the nutritional properties would be denatured and the risk to lose a big part of taste and perfume is very high.

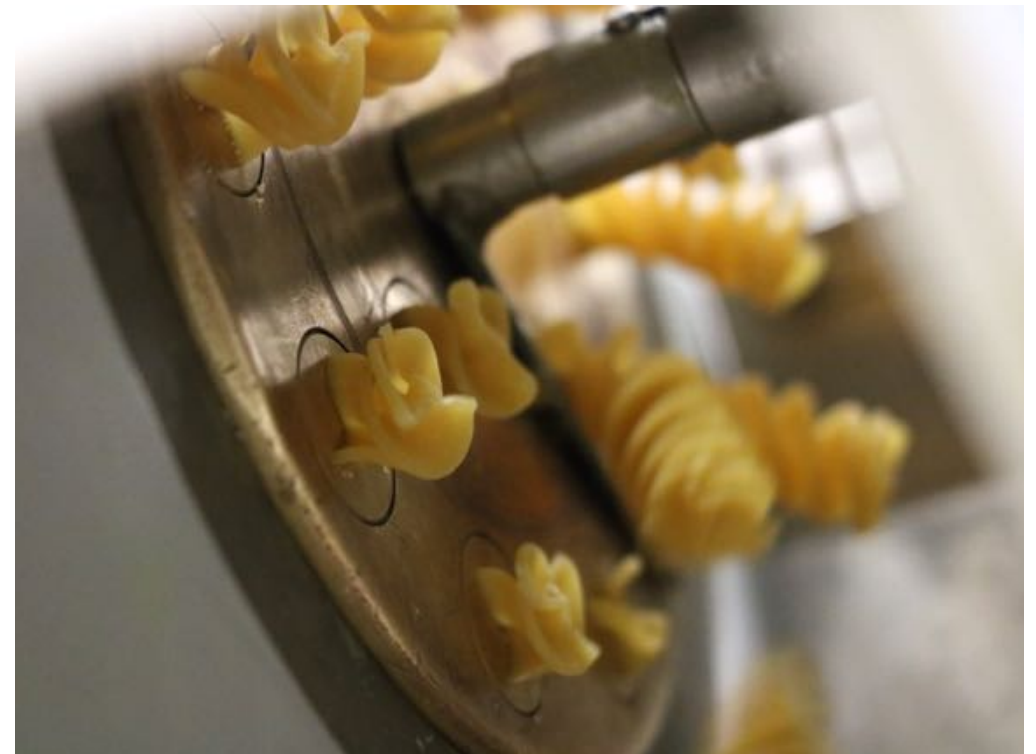
For that reason, all the laboratories of the #FilieraAmoreTerra must carry out the transformation processes according to two indispensable characteristics to obtain the quality we look for.

- **slowly**, in order not to overheat the raw materials and preserve its organoleptic characteristics
- **low tempratures**, to not denature them. For example, if pasta is dried over 176F, it loses more than half of the vitamins of B group and proteins are subjected to a transformation called Millard reaction, which makes the gluten gelatinous and determinates the intense yellow color typical of industrial pasta.



Handmade Taralli, Puglia

Thanks to the knowledge of baker masters of #FilieraAmoreTerra, we produce a line of handmade taralli, breadsticks and biscuits. All raw materials are precious and organic and the recipes were developed to give these products unique nutritional characteristics as low sugar content in biscuits.



Bronze drawing, Marche

Our processing is the best the craftsmanship and the Italian tradition can offer: bronze drawing and very low temperature drying for over a day. So we can obtain a perfumed and tasted pasta, easily digestible and with a perfect endurance during cooking.



2



4



1

Ancient seed selector, Emilia Romagna

This extraordinary machine can collect a selection of the best seeds usable for the sowing of the following year. It looks like a museum machinery, but it actually guarantees better performances than the most technological selectors.

2

Very low temperature drying, Puglia

The chickpea flour paste, stone ground and freshly drawn, is ready to be dried for 24 hours at a temperature of 93F. The industrial durum wheat pasta indeed, is dried in 2-3h at 230-248F.

3

The production of artisan pasta, Marche

The final check of durum wheat semolina Senatore Cappelli before the artisan pasta production.

4

Detail of the seed selector, Emilia Romagna

These ancient mechanisms, restructured but still original, allow the selection of the best seeds.



Stone mill, Emilia Romagna

This ancient stone mill dated back to 1800, is situated on the Modena Appennines at 850 meters high. It uses rock stone, the healthiest and natural material that could be used for the grinding. The flour is produced by the grain flattening between two big stones, a process which doesn't delete the precious germ of grain, rich of vitamins and mineral salts. Moreover, in order to avoid the product overheat, we keep the mill at the speed of 60 revolutions per minute, against 80-120 of normal stone milling.



You know what you eat

Also the product design takes place inside #FiliereAmoreTerra, thanks to professional figures that dedicate themselves to the communication of our values. Anticipating some of the world's most important trends of the packaging, we drew the whole line so that:

- It can give **all necessary information** for a conscious choice; for that reason we introduced a bar properties in the front of the labels.
- It transparently informs about the **growing places and all production stages** in a more precise way than in accordance with regulations; that is why we included a dedicated area to #FiliereAmoreTerra on the side or on the back of the packaging,
- It offers **a moment of calm and clarity** in an increasingly frenetic world, for this we have chosen a minimal and clean design, without elements that can confuse the consumer.

Areas of #FilieraAmoreTerra
with places of cultivation and transformation
and the description of the whole production chain



Bar properties
with every necessary
information
for a conscious choice



Prodotto di #FilieraAmoreTerra

Origine del grano: **ITALIA**
Paese di molitura: **ITALIA**
Paese di pastificazione: **ITALIA**

- Il **grano** duro Senatore Cappelli viene coltivato in Puglia, Basilicata ed Emilia Romagna su terreni incontaminati.
- La **molitura** avviene in Puglia, lentamente e a bassa temperatura per non denaturare le proprietà del grano.
- La **pastificazione** artigianale si svolge nelle Marche, in Puglia o in Basilicata con essiccazione statica a temperatura (meno di 44°C).

500g

entro il:

logo

CONTENE GLUTINE

VALORI NUTRIZIONALI

Energia:
Grassi:
di cui acidi grassi saturi
Carboidrati:
di cui zuccheri
Fibre:
Proteine:
Sale:

Ingredienti:
100% semola di grano duro varietà
Senatore Cappelli, acqua, - Ingredienti biologici.

CONTENE GLUTINE

Organic European
certification

Luce® product line

The top of research and development of AmoreTerra is Luce® flour, a unique product obtained cultivating together 9 varieties of ancient wheats at more than 850 meters high and grinding them by stone.



To enhance and protect this product we created a brand that guarantees the presence of different ancient wheats, cultivated on the same field, on the mountain and the slow stone milling cultivation.



THE PROJECT

Some years ago, together with Casa Minelli farm of #FiliaraAmoreTerra, we decided to start an ambitious project: we wanted to cultivate several varieties of ancient wheats in the same field. We did it to protect the wheat's biodiversity, threatened by industrial selection that favors a handful of high-gluten varieties and to rediscover the riches and prosperities of ancient wheat.



THE SOWING

Thanks to an antique machinery to select seeds, we chose the best grains of some ancient varieties cultivated for decades in the company: Gentil Rosso, Mentana, Verna, Marzuolo, Autonomia, Inallettibile, Terminillo e Risciola. Nature rewards us by the growing of a rare wheat, called "miracle grain", a natural wheat mentioned also in the Ancient Testament.





THE FIELDS

We chose to cultivate those wheats in an organic way on the mountain, where most pests are not present and during the winter, the snow keeps the grounds hydrated and protected. A winning choice: we have seen spikes change their aspects from year to year, adapt to the territory and weather and become always more productive: a natural and spontaneous process of species improvement.

THE GRIND

The grind is developed in that stone mill from the 1800s. It uses a rock of stone at a speed of 60 revolutions per minute (against the 80-120 of normal stone grinding). That process doesn't overheat the wheat, which keeps therefore unchanged its organoleptic characteristics, and doesn't delate the important wheat germ, rich of vitamins and mineral salts.



FLOURS

The result is a unique flour, very fragrant and tasty. It's easily digestible since the selected varieties have its origin in an ancient time, when wheat intolerances were almost unknown. Moreover, it's good for health: according to lots of studies, ancient wheats have a positive effect on cholesterol, intestine, inflammatory state and on cellular oxidation.

> Have a look at products in Flour's section

PASTA

This flour is perfect also for pasta production. It's hand made and dried to very low temperatures. This flour Luce® pasta presents an high digestibility, an excellent endurance during the cooking and an aromatic and persistent taste. We created a brand of pasta which doesn't need sauces: We called it "Ready with a trickle of oil".

> Have a look to the products in flavor Pasta and specialities section



BACKERY

The low gluten index, makes that flour perfect for backed products. The particular taste of ancient wheats gives flavours and fragrances impossible to find in other wheats. The handmade manufacturing allows to exalt organoleptic characteristics of Luce® flour and to create a tasty high quality product for pleasure and health.

> Have a look to products in Taralli and breadstick's section

SENATORE CAPPELLI PASTA

The durum wheat for excellence, the ancient variety Senatore Cappelli, perfect to produce an high quality of handmade pasta. It is cultivated in territories mostly conform to its production, **Puglia and Basilicata**, inside our #FilieraAmoreTerra.

The **pasta production** is carried out in the region Marche whit craft methods methods. It's used a bronze drawn dough and than it's dried slowly to low temperatures, about 24-36h under 111°F.

The outcome is a pasta with perfect cooking capacity and a rich and spicy taste typical of variety Senatore Cappelli.

It is full of vitamins and mineral salts thanks to the wheat buds and it's highly digestible thanks to the low gluten levels.





**SENATORE CAPPELLI
ELICHE**



**SENATORE CAPPELLI
PENNE RIGATE**



**SENATORE CAPPELLI
MEZZE PENNE RIGATE**













**SENATORE CAPPELLI
LUMACHINE**



**SENATORE CAPPELLI
RICCIOLI**

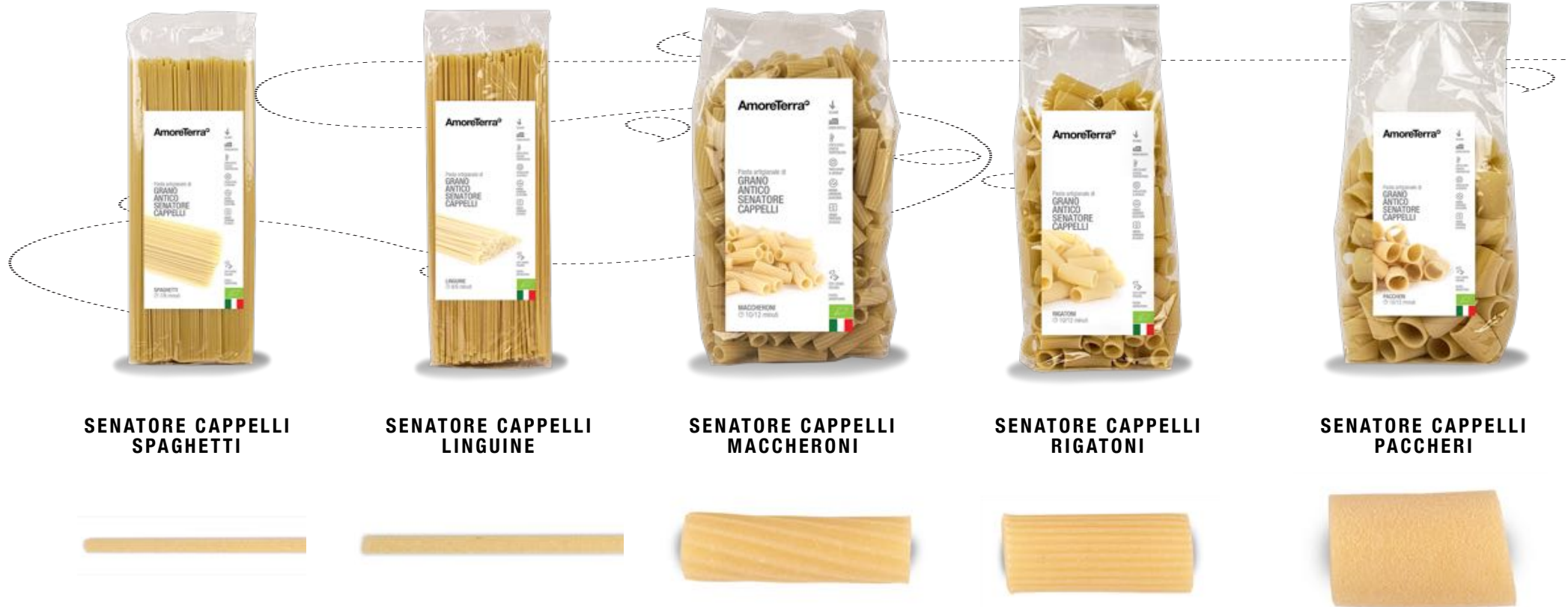


SENATORE CAPPELLI PASTA











					SL	PPP	RMO	PRODUCTION CHAIN
004	ELICHE	500g	Ingredients: Semolina of variety Cappelli, water		36	12	 Italy	 Made in Italy
009	PENNE RIGATE	500g	Ingredients: Semolina of variety Cappelli, water		36	12	 Italy	 Made in Italy
011	MEZZE PENNE RIGATE	500g	Ingredients: Semolina of variety Cappelli, water		36	12	 Italy	 Made in Italy
0004	LUMACHINE	500g	Ingredients: Semolina of variety Cappelli, water		36	12	 Italy	 Made in Italy
0006	RICCIOLI	500g	Ingredients: Semolina of variety Cappelli, water		36	12	 Italy	 Made in Italy

SL = Shelf Life (in months) | PPP = Pieces Per Pack | RMO = Raw Material Origin

BEST SELLER



SENATORE CAPPELLI PASTA

SENATORE CAPPELLI PASTA					SL	PPP	RMO	PRODUCTION CHAIN		
054	SPAGHETTI	500g	Ingredients: Semolina of variety Cappelli, water		36	12		Italy		Made in Italy
056	LINGUINE	500g	Ingredients: Semolina of variety Cappelli, water		36	12		Italy		Made in Italy
007	MACCHERONI	500g	Ingredients: Semolina of variety Cappelli, water		36	12		Italy		Made in Italy
075	RIGATONI	500g	Ingredients: Semolina of variety Cappelli, water		36	12		Italy		Made in Italy
029P	PACCHERI	500g	Ingredients: Semolina of variety Cappelli, water		36	12		Italy		Made in Italy

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**SENATORE CAPPELLI
TUBETTI RIGATI**



**SENATORE CAPPELLI
CONCHIGLIETTE**











**SENATORE CAPPELLI
STELLINE**



**SENATORE CAPPELLI
SEMI DI MELONE**



SENATORE CAPPELLI PASTA

				SL	PPP	RMO	PRODUCTION CHAIN
070	TUBETTI RIGATI	500g	Ingredients: Semolina of variety Cappelli, water	36	12	 Italy	 Made in Italy
038	CONCHIGLIETTE	500g	Ingredients: Semolina of variety Cappelli, water	36	24	 Italy	 Made in Italy
0111	STELLINE	500g	Ingredients: Semolina of variety Cappelli, water	36	24	 Italy	 Made in Italy
022	SEMI DI MELONE	500g	Ingredients: Semolina of variety Cappelli, water	36	24	 Italy	 Made in Italy

BEST SELLER

SENATORE CAPPELLI PASTA

REGIONAL SHAPE

Made by headmaster of pasta in a small pasta manufacturing plant in Puglia, those shapes represent a leap in our regional traditional asset.

From Ligurian trofie to torchietti going down through Italy in Emilia Romagna, for a leap in the south with orecchiette and trucioli from Puglia, to finish with cavatelli, raschiarelli and fusilli paesani typical of Basilicata.

The pasta production process takes place in Puglia. The process of bronze drowning, gives it ridges and allow us to appreciate every fragrances of Senatore Cappelli wheat. The drying to low temperatures (about 24-36h over 111°F) guarantees a tender cooking. Excellent nutritional proprieties.





**SENATORE CAPPELLI
ORECCHIETTE**



**SENATORE CAPPELLI
RASCHIARELLI**



**SENATORE CAPPELLI
CAVATELLI**



SENATORE CAPPELLI PASTA

					SL	PPP	RMO	PRODUCTION CHAIN
037	ORECCHIETTE	500g	Ingredients: Semolina of variety Cappelli, water		24	12		Italy Made in Italy
033B	RASCHIARELLI	500g	Ingredients: Semolina of variety Cappelli, water		24	12		Italy Made in Italy
028	CAVATELLI	500g	Ingredients: Semolina of variety Cappelli, water		24	12		Italy Made in Italy

BEST SELLER

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**SENATORE CAPPELLI
TROFIE**



**SENATORE CAPPELLI
FUSILLI PAESANI**



**SENATORE CAPPELLI
TORCHIETTI**



**SENATORE CAPPELLI
TRUCIOLI**



SENATORE CAPPELLI PASTA

					SL	PPP	RMO	PRODUCTION CHAIN
BEST SELLER	0123	TROFIE	500g	Ingredients: Semolina of variety Cappelli, water	24	12	Italy	Made in Italy
	031	FUSILLI PAESANI	500g	Ingredients: Semolina of variety Cappelli, water	24	12	Italy	Made in Italy
	TOR003	TORCHIETTI	500g	Ingredients: Semolina of variety Cappelli, water	24	12	Italy	Made in Italy
	TR004	TRUCIOLI	500g	Ingredients: Semolina of variety Cappelli, water	24	12	Italy	Made in Italy

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SENATORE CAPPELLI WHOLEMEAL PASTA

The well-rounded and fragrant taste of Senatore Cappelli in its entirety fullness, a wholemeal pasta of pleasant bran aftertaste which satisfies also the most demanding palates and it's appreciated by children too. Important nutritional values and benefits: source of fiber and proteins, easily to assimilate, contains more mineral salts than white pasta (in particular potassium, iron, calcium, phosphorus and zinc) and it's rich of beta-glucani contained inside the bran.

The wheat grows in Puglia and Basilicata, while the pasta making process is developed in Marche. Perfect combined with conofments of vegetables, pesti and white ragout.





SENATORE CAPPELLI WHOLEMEAL PASTA

					SL	PPP	RMO	PRODUCTION CHAIN
BEST SELLER	0107	WHOLEMEAL ELICHE	500g	Ingredients: 100% Wholemeal Semolina of variety Cappelli, water	36	12	 Italy 	Made in Italy
BEST SELLER	058	WHOLEMEAL PENNE RIGATE	500g	Ingredients: 100% Wholemeal Semolina of variety Cappelli, water	36	12	 Italy 	Made in Italy
	0111	WHOLEMEAL MEZZE PENNE RIGATE	500g	Ingredients: 100% Wholemeal Semolina of variety Cappelli, water	36	12	 Italy 	Made in Italy
	SISC100	WHOLEMEAL SPAGHETTI	500g	Ingredients: 100% Wholemeal Semolina of variety Cappelli, water	36	12	 Italy 	Made in Italy
BEST SELLER	0105	WHOLEMEAL LINGUINE	500g	Ingredients: 100% Wholemeal Semolina of variety Cappelli, water	36	12	 Italy 	Made in Italy

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**WHOLEMEAL
SENATORE CAPPELLI
RICCIOLI**



**WHOLEMEAL
SENATORE CAPPELLI
MACCHERONI**



**WHOLEMEAL
SENATORE CAPPELLI
PACCHERI**






**WHOLEMEAL
SENATORE CAPPELLI
TUBETTI**



**WHOLEMEAL
SENATORE CAPPELLI
SEMI DI MELONE**



SENATORE CAPPELLI WHOLEMEAL PASTA

				SL	PPP	RMO	PRODUCTION CHAIN
00061	WHOLEMEAL RICCIOLI	500g	Ingredients: 100% Wholemeal Semolina of variety Cappelli, water	36	12	 Italy	 Made in Italy
041	WHOLEMEAL MACCHERONI	500g	Ingredients: 100% Wholemeal Semolina of variety Cappelli, water	36	12	 Italy	 Made in Italy
0008	WHOLEMEAL PACCHERI	500g	Ingredients: 100% Wholemeal Semolina of variety Cappelli, water	36	12	 Italy	 Made in Italy
0114	WHOLEMEAL TUBETTI	500g	Ingredients: 100% Wholemeal Semolina of variety Cappelli, water	36	12	 Italy	 Made in Italy
0002	WHOLEMEAL SEMI DI MELONE	500g	Ingredients: 100% Wholemeal Semolina of variety Cappelli, water	36	24	 Italy	 Made in Italy

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BEST SELLER

SENATORE CAPPELLI WHOLEMEAL PASTA

**GRINDING STONE
REGIONAL'S SHAPES**

With this elegant packaging, we wanted to rediscover some of our typical shapes of our regional tradition in the wholemeal version.

Senatore Cappelli's wheat is grown and milled by natural stone on the mountain into the Modena Appennines. The pasta production is in Puglia with the drying system under 111°F for several days.

Among its advantages, we have not only the taste, but high fibre level, that promotes the intestinal transit and reduces cardiovascular and intestinal cancer risks.

It's also a provider of proteins and easy to digest thanks to the low gluten presence.





**WHOLEMEAL
SENATORE CAPPELLI
ORECCHIETTE**



**WHOLEMEAL
SENATORE CAPPELLI
RASCHIARELLI**



**WHOLEMEAL
SENATORE CAPPELLI
TORCHIETTI**



**WHOLEMEAL
SENATORE CAPPELLI
TRUCIOLI**



SENATORE CAPPELLI WHOLEMEAL PASTA

					SL	PPP	RMO	PRODUCTION CHAIN
037I	WHOLEMEAL ORECCHIETTE	500g	Ingredients: 100% Integral Semolina of variety Cappelli, water		24	12		Made in Italy
033BI	WHOLEMEAL RASCHIARELLI	500g	Ingredients: 100% Integral Semolina of variety Cappelli, water		24	12		Made in Italy
TOR003I	WHOLEMEAL TORCHIETTI	500g	Ingredients: 100% Integral Semolina of variety Cappelli, water		24	12		Made in Italy
TR0107	WHOLEMEAL TRUCIOLI	500g	Ingredients: 100% Integral Semolina of variety Cappelli, water		24	12		Made in Italy

BEST SELLER

KHORASAN SARAGOLLE WHEAT PASTA

WHOLEMEAL - GRINDING STONE

In this handmade pasta we have rediscovered Saragolle, a typical wheat of Italian tradition. This is a khorasan variety introduced in Italy in the 400d.C. and still cultivated in some territories where we have recovered seeds.

They grow in the mountain at over 1000 meters, on a land which has been uncultivated for more than 50 years in the Appennino modenese, those Saragolle ground by a stone are produced in a purity homemade way, and gave life to pasta with an imaginable aromatic and sweet taste.

Nutritional values are important: that pasta has a high content of fibre and it is a proteins source.





**WHOLEMEAL KHORASAN
SARAGOLLE
TRUCIOLI**



**WHOLEMEAL KHORASAN
SARAGOLLE
STROZZAPRETI**



**WHOLEMEAL KHORASAN
SARAGOLLE
TORCHIETTI**



**WHOLEMEAL KHORASAN
SARAGOLLE
RASCHIATELLI**



**WHOLEMEAL KHORASAN
SARAGOLLE
RIGATONI**



KHORASAN SARAGOLLE WHEAT PASTA

				SL	PPP	RMO	PRODUCTION CHAIN
PK004	WHOLEMEAL KHORASAN SARAGOLLE TRUCIOLI	500g	Ingredients: 100% Wholemeal flour of khorasan Saragolle's wheat, water	24	12		Made in Italy
PK036	WHOLEMEAL KHORASAN SARAGOLLE STROZZAPRETI	500g	Ingredients: 100% Wholemeal flour of khorasan Saragolle's wheat, water	24	12		Made in Italy
PK003	WHOLEMEAL KHORASAN SARAGOLLE TORCHIETTI	500g	Ingredients: 100% Wholemeal flour of khorasan Saragolle's wheat, water	24	12		Made in Italy
PK033B	WHOLEMEAL KHORASAN SARAGOLLE RASCHIATELLI	500g	Ingredients: 100% Wholemeal flour of khorasan Saragolle's wheat, water	24	12		Made in Italy
PK075	WHOLEMEAL KHORASAN SARAGOLLE RIGATONI	500g	Ingredients: 100% Wholemeal flour of khorasan Saragolle's wheat, water	24	12		Made in Italy

SL = Shelf Life (in months) | PPP = Pieces Per Pack | RMO = Raw Material Origin

BEST SELLER

BEST SELLER

SPELT DICOCOCCO PASTA

WHOLEMEAL - GRINDING STONE

We have chosen an wholemeal spelt by a selected variety of #FilieraAmoreTerra, grown in mountain and ground by natural stone in Emilia Romagna, in order to obtain an homemade pasta with unexpected aftertaste of hazelnut and a closing chestnut marks.

The slow producing in an artisan pasta factory in Marche (with a statics drying to low temperatures, less then 111°F for more than 24 hours) intensifies the taste and natural healthy preserves properties of spelt, in particular the abundance of B vitamins, proteins and fibre. A perfect pasta combined with vegetable, fish, pesto or white ragout's condiments.





**WHOLEMEAL SPELT
DICOCCO ELICHE**









**WHOLEMEAL SPELT
DICOCCO MACCHERONI**



**WHOLEMEAL SPELT
DICOCCO PENNE**



SPELT DICOCCO PASTA

				SL	PPP	RMO	PRODUCTION CHAIN
0024	WHOLEMEAL SPELT DICOCCO ELICHE	500g	Ingredients: 100% Spelt's flour ofcocco variety, water	24	12	 Italy	 Made in Italy
0025	WHOLEMEAL SPELT DICOCCO MACCHERONI	500g	Ingredients: 100% Spelt's flour ofcocco variety, water	24	12	 Italy	 Made in Italy
0026	WHOLEMEAL SPELT DICOCCO PENNE	500g	Ingredients: 100% Spelt's flour ofcocco variety, water	24	12	 Italy	 Made in Italy

BEST SELLER

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AROMATISED PASTA AND SPECIALITIES

We could reinvent our pasta in new and unexpected versions, thanks to the richness of #FilieraAmoreTerra.

The Luce® Pasta has a unique taste because it is produced with our 9 ancient grains Luce® Flour.

Cappelli's turmeric and black pepper pasta, with extraordinary antioxidant and anticancer properties, were selected, by BioBank 2018 among the 10 highlighted companies for organic innovation.

The two types of pasta of wholemeal cereals milled by stone give you the rustic and aromatic taste of rye and the strong and spicy taste of buckwheat corn. Flour chickpeas and lentils pasta ground by stone and not heat-treated keep impact the nutritional values of dry legumes intensifies the taste.





**LUCE®
TORCHIETTI**



**LUCE®
AND HEMPSEED
TORCHIETTI**















**LUCE®
CHICKPEAS
AND FENNEL
TRUCIOLI**



**LUCE®
CHICKPEAS
TURMERIC
AND BLACK PEPPER
TRUCIOLI**









LUCE® AROMATISED PASTA

				SL	PPP	RMO	PRODUCTION CHAIN
PLU003	LUCE® TORCHIETTI	250g	Ingredients: Luce® Type 2, water	24	18	 Italy	  Made in Italy
PLUC003	LUCE® AND HEMPSEED TORCHIETTI	250g	Ingredients: Luce® Type 2, hempseed, water	24	18	 Italy	  Made in Italy
PLUF004	LUCE® CHICKPEAS AND FENNEL TRUCIOLI	250g	Ingredients: Luce® Type 2, cheakpeas, fennel, water	24	18	 Italy	  Made in Italy
PLUCP004	LUCE® CHICKPEAS TURMERIC AND BLACK PEPPER TRUCIOLI	250g	Ingredients: Luce® Type 2, cheakpeas, turmeric, black pepper, water	24	18	 UE/ Non UE	  Made in Italy



AROMATISED PASTA

				SL	PPP	RMO	PRODUCTION CHAIN
BEST SELLER	PCUR037	CAPPELLI TURMERIC AND BLACK PEPPER ORECCHIETTE	250g	Ingredients: durum wheat semolina Cappelli's variety, 3% turmeric, 0.7% black pepper, water	24	18	 UE/Non UE  Made in Italy
BEST SELLER	PCUR003	CAPPELLI TURMERIC AND BLACK PEPPER TORCHIETTI	250g	Ingredients: durum wheat semolina Cappelli's variety, 3% turmeric, 0.7% black pepper, water	24	18	 UE/Non UE  Made in Italy
	PCUR009	CAPPELLI TURMERIC AND BLACK PEPPER PENNE	250g	Ingredients: durum wheat semolina Cappelli's variety, 3% turmeric, 0.7% black pepper, water	24	18	 UE/Non UE  Made in Italy



**RYE
STROZZAPRETI**



**RYE
TRUCIOLI**



**BUCKWHEAT
STROZZAPRETI**



**BUCKWHEAT
TRUCIOLI**



WHOLEMEAL CEREALS SPECIALITY

				SL	PPP	RMO	PRODUCTION CHAIN
PSEG036	RYE STROZZAPRETI	250g	Ingredients: 100% Rye flour, water	24	18		Italy Made in Italy
PSEG004	RYE TRUCIOLI	250g	Ingredients: 100% Rye flour, water	24	18		Italy Made in Italy
PS036	BUCKWHEAT STROZZAPRETI	250g	Ingredients: 100% Buckwheat corn flour, water	24	18		Italy Made in Italy
PS004	BUCKWHEAT TRUCIOLI	250g	Ingredients: 100% Buckwheat corn flour, water	24	18		Italy Made in Italy

BEST SELLER

BEST SELLER



LEGUMES SPECIALITY				SL	PPP	RMO	PRODUCTION CHAIN	
PL002	LENTILS CANNEROZZI	250g	Ingredients: 100% Lentils flour, water	24	18		Italy	Made in Italy
PL036	LENTILS STROZZAPRETI	250g	Ingredients: 100% Lentils flour, water	24	18		Italy	Made in Italy
BEST SELLER	PL004 LENTILS TRUCIOLI	250g	Ingredients: 100% Lentils flour, water	24	18		Italy	Made in Italy
	PC036 CHICKPEAS STROZZAPRETI	250g	Ingredients: 100% Chickpeas flour, water	24	18		Italy	Made in Italy
	PC003 CHICKPEAS TORCHIETTI	250g	Ingredients: 100% Chickpeas flour, water	24	18		Italy	Made in Italy
BEST SELLER	PC004 CHICKPEAS TRUCIOLI	250g	Ingredients: 100% Chickpeas flour, water	24	18		Italy	Made in Italy

READY SAUCES

The best Italian substances create those sauces, pesto and ready condiments, perfect accompaniment for every dishes of pasta.

Sauces are realised with pulp and organic tomato puree grown in south Italy. Seasoned with extra virgin olive oil and basils, provençal herbs, olives, aubergines or chili.

Two pesto types, traditional one and vegan one without garlic. Both of them are produced with ligure DOP basils grown at Sarzana, crushed (not blended) with extra virgin olive oil.

The product line is accomplished with Pizzichella, one hot chili cream.





BASIL SAUCE
















OLIVES SAUCE

ERBE SAUCE

AUBERGINES SAUCE

CHILI PEPPER SAUCE

READY TOMATOES SAUCE - WITH ITALIAN TOMATOES

READY TOMATOES SAUCE - WITH ITALIAN TOMATOES					SL	PPP	RMO	PRODUCTION CHAIN		
BEST SELLER	195SUGB	BASIL SAUCE	150g	Ingredients: Tomato (pulp and tomato puree) 80.8%, CELERY, carrots, onions, extra virgin olive oil, basil 1,3%.	24	6		UE		 Made in Italy
	195SUGOL	OLIVES SAUCE	150g	Ingredients: Tomato (pulp and tomato puree) 77.9%, CELERY, olives 4.9%, carrots, onions, extra virgin olive oil, salt.	24	6		UE		 Made in Italy
	195SUGE	ERBE SAUCE	150g	Ingredients: Tomato (pulp and tomato puree) 81.5%, CELERY, carrots, onions, extra virgin olive oil, salt, provencal herb (thyme 0.2%, oregano 0.1%, rosemary 0.1%).	24	6		UE		 Made in Italy
	195SUGM	AUBERGINES SAUCE	150g	Ingredients: Tomato (pulp and tomato puree) 74,5%, aubergines 9%, CELERY, olives 4.9%, carrots, onions, extra virgin olive oil, salt.	24	6		UE		 Made in Italy
	195SUGP	CHILI PEPPER SAUCE	150g	Ingredients: Tomato (pulp and tomato puree) 81.7%, CELERY, olives 4.9%, carrots, onions, extra virgin olive oil, salt, chilli pepper 0,1%.	24	6		UE		 Made in Italy



BASIL PESTO
(Basil DOP Ligure)

VEGAN BASIL PESTO
(Basil DOP Ligure)

PIZZICHELLA
CHILI PEPPER PASTA

PESTI E SALSE

BEST SELLER

				SL	PPP	RMO	PRODUCTION CHAIN
120PLIG	BASIL PESTO	120g	Ingredients: 36% extra virgin olive oil, 30% Cashew nuts, 25% basils DOP Ligure, WALNUT, 3% pecorino cheese (sheep MILK, caglio, salt), 2% Parmigiano Reggiano (MILK, caglio, salt), salt, 1% pine nuts , 1% garlic.	24	6	UE/Non UE	Made in Italy
120PVEG	VEGAN BASIL PESTO	120g	Ingredients: 36% extra virgin olive oil, Cashew nuts, 28% basils, WALNUT, salt, pine nuts .	24	6	UE/Non UE	Made in Italy
120PP	PIZZICHELLA - CHILI PEPPER PASTA	120g	Ingredients: 72% chili pepper, extra virgin olive oil, vinegar, salt.	24	6	Italy	Made in Italy

FLOURS

AmoreTerra flours are produced with selected ancient typical flour variety of the Italian territory. Flours are mostly grown in mountain between 850 and 1050 meters among Modena Appennines in order to naturally destroy pesticide and intensify qualities of mineral salts. Either the stone drawn (for wholemeal and mid-wholemeal flours) and cylinder drawn, takes place with reduced speed to maintain the product naturalness. The natural rock-stone mill of #FilieraAmoreTerra guarantees the absence of remaining ceramic and corindone (aluminium oxide), which are potentially dangerous materials for human healthy, and are naturally used in machineries of artificial stone.





**WHOLEMEAL
LUCE® FLOUR**












**LUCE® FLOUR
TYPE 2**



**LUCE® FLOUR
TYPE 0**

SOFT WHEAT FLOUR

						SL	PPP	RMO		PRODUCTION CHAIN
102LUCE	WHOLEMEAL LUCE® FLOUR	500g	Variable percentage of Gentil rosso, Marzuolo, Inallettibile, Verna, Mentana, Wheat del Miracolo, Autonomia, Terminillo, Risciola			18/24	12		Italy	  Made in Italy
111LUCE	LUCE® FLOUR TYPE 2	500g	Variable percentage of Gentil rosso, Marzuolo, Inallettibile, Verna, Mentana, Wheat del Miracolo, Autonomia, Terminillo, Risciola			18/24	12		Italy	  Made in Italy
104LUCE	LUCE® FLOUR TYPE 0	500g	Variable percentage of Gentil rosso, Marzuolo, Inallettibile, Verna, Mentana, Wheat del Miracolo, Autonomia, Terminillo, Risciola			18/24	12		Italy	  Made in Italy

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BEST SELLER


















**WHOLEMEAL FLOUR
GENTIL ROSSO**

**FLOUR TYPE 2
GENTIL ROSSO**

**FLOUR TYPE 0
GENTIL ROSSO**

**WHOLEMEAL FLOUR
MENTANA**

**WHOLEMEAL FLOUR
VERNA**

SOFT WHEAT FLOUR				SL	PPP	RMO	PRODUCTION CHAIN	
109	WHOLEMEAL FLOUR GENTIL ROSSO	500g	Ingredients: 100% Soft wheat flour variety Gentil Rosso	18/24	12		Italy	  Made in Italy
111	FLOUR TYPE 2 GENTIL ROSSO	500g	Ingredients: 100% Soft wheat flour variety Gentil Rosso	18/24	12		Italy	  Made in Italy
BEST SELLER 104	FLOUR TYPE 0 GENTIL ROSSO	500g	Ingredients: 100% Soft wheat flour variety Gentil Rosso	18/24	12		Italy	  Made in Italy
102MEN	WHOLEMEAL FLOUR MENTANA	500g	Ingredients: 100% Soft wheat flour variety Mentana	18/24	12		Italy	  Made in Italy
102VER	WHOLEMEAL FLOUR VERNA	500g	Ingredients: 100% Soft wheat flour variety Verna	18/24	12		Italy	  Made in Italy

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**SEMOLINA WHOLEMEAL
SENATORE CAPPELLI**

**FLOUR WHOLEMEAL
SPELT MONOCOCCUM**

**FLOUR WHOLEMEAL
SPELT DICOCCUM**





DURUM WHEAT SEMOLINA

BEST SELLER

102P	SEMOLINA WHOLEMEAL SENATORE CAPPELLI	500g	Ingredients: 100% durum wheat variety S. Cappelli	SL	PPP	RMO	PRODUCTION CHAIN
				18/24	12	 Italy  Made in Italy	

SPELT FLOUR

BEST SELLER

102FMON	FLOUR WHOLEMEAL SPELT MONOCOCCUM	500g	Ingredients: 100% Monococonut spelt variety	SL	PPP	RMO	PRODUCTION CHAIN
				18/24	12	 Italy  Made in Italy	
102FD	FLOUR WHOLEMEAL SPELT DICOCCUM	500g	Ingredients: 100% Spelt variety Ofcocco	SL	PPP	RMO	PRODUCTION CHAIN
				18/24	12	 Italy  Made in Italy	









OAT FLOUR

**FLOUR WHOLEMEAL
OF BUCKWHEAT**

**FLOUR WHOLEMEAL
OF CHICKPEAS**

CEREAL AND LEGUMES FLOUR

					SL	PPP	RMO	PRODUCTION CHAIN
BEST SELLER	102FCEC	CHICKPEAS WHOLEMEAL FLOUR	350g	Ingredients: 100% Chickpeas	18/24	12	 Italy	 Made in Italy
	102FIA	BUCKWHEAT WHOLEMEAL FLOUR	350g	Ingredients: 100% Buckwheat	18/24	12	 Italy	 Made in Italy
	102FSARI	OAT FLOUR	350g	Ingredients: 100% Oat	18/24	12	 UE	 Europe

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LEGUMES

All our legumes come from Italy, they're grown under the sun of South in the same organic lands of our ancient wheats. The hot and dry weather gives to legumes a superior compactness and a unique taste.

We obtain seeds rich of proteins, vitamins and mineral salts, perfect for an healthy alimentation and they can be replacement of other sources of proteins.

We produced them in two ways: desiccated and boiled for people who don't have time to prepare it. Are particularly adaptable the two desiccated lentils, green lentils (perfect with salads or stew) and red ones (perfect as a side dish or for soups). Our lentils don't need to get soaked.





**LITTLE
GREEN LENTILS**

**LITTLE
RED LENTILS**

**WHITE
CHICKPEAS**

**GREEN BOILED
PEAS**

**BOILED
CHICKPEAS**

DRY LEGUMES

				SL	PPP	RMO	PRODUCTION CHAIN
114P	LITTLE GREEN LENTILS	400g	Ingredients: 100% Little green lentils	18	12		Italy Made in Italy
114PR	LITTLE RED LENTILS	400g	Ingredients: 100% Little red lentils	18	12		Italy Made in Italy
115P	WHITE CHICKPEAS	400g	Ingredients: 100% White chickpeas	18	12		Italy Made in Italy

READY LEGUMES

				SL	PPP	RMO	PRODUCTION CHAIN
300PIS	GREEN BOILED PEAS	300g	Ingredients: 100% Green peas	36	6		Italy Made in Italy
300CEC	BOILED CHICKPEAS	300g	Ingredients: White chickpeas 73%, water, marine salt 3%	36	6		Italy Made in Italy

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BORLOTTI BOILED BEAN



CANNELLINI BOILED BEAN



TOMATO CANNELLINI BEAN



TOMATO LENTILS



LEGUMES SOUP

READY LEGUMES

				SL	PPP	RMO			
300BORL	BORLOTTI BOILED BEAN	300g	Ingredients: Borlotti bean 67%, water, marine salt, lemon juice	36	6		Italy		Made in Italy
300CANN	CANNELLINI BOILED BEAN	300g	Ingredients: Cannellini bean 75%, water, marine salt	36	6		Italy		Made in Italy
250FPOM	TOMATO CANNELLINI BEAN	270g	Ingredients: Canellini bean 45%, onions, tomato 30%, extra vergin olive oil, marine salt, bay tree.	36	6		Italy		Made in Italy
300LPOM	TOMATO LENTILS	300g	Ingredients: 46% lentils, 30% tomato, onions, water, extra virgin olive oil, marine salt, pepper, 1% bay tree.	36	6		Italy		Made in Italy
300ZLEG	LEGUMES SOUP	300g	Ingredients: Chickpeas, lentils, cannellini bean, water, carrots, onions, CELERY, marine salt, vegetal stock	36	6		Italy		Made in Italy

BEST SELLER

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CEREALS

#FilieraAmoreTerra's cereals are cultivated in organic lands surrounded by uncontaminated areas and they're inserted in a crop rotation system. From Appennini hills of South Italy, we have chosen the best place for every cultivation to obtain tasty and nutritious grains, perfect with soups and salads.

We have chosen the decortication system instead the pearled one, in order to preserve in the product all nutrients. The decorticated cereals, in fact, lost only a minimal part of bran and keep intact the germ and endosperm.

The offer can be completed with a white, red and black quinoa mix, from organic lands in Perù, Bolivia and Ecuador.





**DECORTICATED
MONOCOCCUM
SPELT**

**BARLEY
DECORTICATED**

**BUCKWHEAT
DECORTICATED**

MIX QUINOA
GLUTEN FREE

CEREALS

					SL	PPP	RMO	PRODUCTION CHAIN
BEST SELLER	100FMON	DECORTICATED MONOCOCCUM SPELT	400g	Ingredients: 100% Variety of Monococonut spelt	18	12	Italy	Made in Italy
	ORZDEC	BARLEY DECORTICATED	400g	Ingredients: 100% Barley	18	12	Italy	Made in Italy
	100SD	BUCKWHEAT DECORTICATED	400g	Ingredients: 100% Wheat buckwheat	18	12	NON UE	Turkish
	100QMIX	MIX QUINOA GLUTEN FREE	350g	Ingredients: 50% White quinoa, 25% red quinoa, 25% black quinoa	18	12	NON UE	South America

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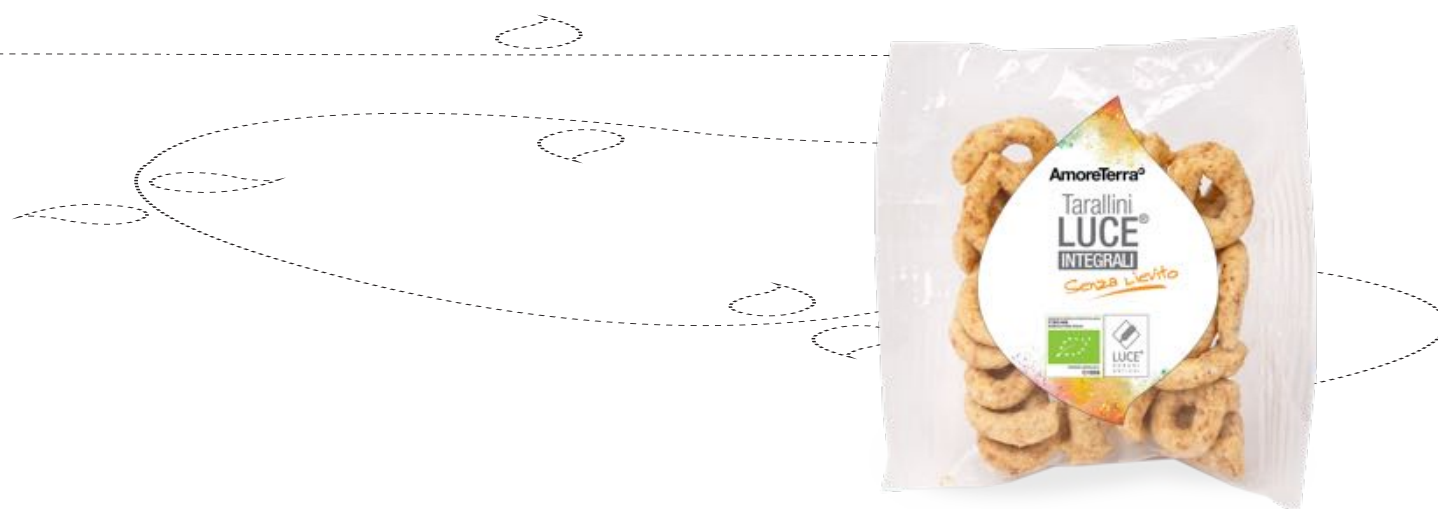
TARALLI AND BREADSTICKS

We have a brand of taralli and breadsticks, made with ancient wheat, mother yeast and extra virgin olive oil, from pugliese tradition.

The quality of handle raw selected materials, as ancient wheats of our Luce® Flour or Senatore Cappelli's variety, abbondanza and spelled khorasan, and rye are exalted by handmade production, which makes every piece a unique one.



Innovative and vegan recipes guarantee the best taste, the best nutritional and healthy contribution. The brand is composed by different types, from the simple one with purity wheats to the most selected one, created by seeds and spices.





**LUCE®
WHOLEMEAL
TARALLI**



LUCE® TARALLI				SL	PPP	RMO	PRODUCTION CHAIN	
40TLU	LUCE® WHOLEMEAL TARALLI	40g	Ingredients: Luce® wholemeal flour, extra virgin olive oil, wholemeal salt	12	24	 Italy		Made in Italy



**DELIGHT
OF CAPELLI
TARALLI**



**MOMENTS
OF KHORASAN
TARALLI**



**LOVE OF FARRO
TARALLI**













**DOUBLE GOODNESS
RYE AND SPELT
TARALLI**



**FENNEL
TARALLI**



HANDMADE TARALLI

				SL	PPP	RMO	PRODUCTION CHAIN
BEST SELLER	150TCAPP	DELIGHT OF CAPELLI TARALLI - WHOLEMEAL	150g	Ingredients: Semolina wholemeal of durum wheat variety S.Cappelli, mother yeast, oil evo, white wine, marine salt wholemeal			
				9	10	 Italy	 Made in Italy
	150TKHOR	MOMENTS OF KHORASAN TARALLI - WHOLEMEAL	150g	Ingredients: Semolina wholemeal of khorasan, mother yeast, oil evo, white wine, marine salt wholemeal			
				9	10	 UE	 Made in Italy
	150TFARR	LOVE OF SPELT TARALLI - WHOLEMEAL	150g	Ingredients: Flour wholemeal of spelt, mother yeast, oil evo, white wine, marine salt wholemeal			
				9	10	 UE	 Made in Italy
	150TSEG	DOUBLE GOODNESS RYE AND SPELT TARALLI - WHOLEMEAL	150g	Ingredients: Flour wholemeal of rye, wholemeal flour of spelt, oil evo, white wine, sesame's seeds, marine salt wholemeal			
				9	10	 UE	 Made in Italy
BEST SELLER	150TFIN	FENNEL TARALLI	150g	Ingredients: semolina of durum wheat varietà S.Cappelli, flour type "0" Abbondanza variety, natural yeast, extra virgin olive oil, white wine, fennel's seeds, marine salt wholemeal			
				9	10	 UE	 Made in Italy



**BLACK SESAME
TARALLI**



**SEEDS FANTASY
TARALLI**



**SPICES MAGIC
TARALLI**



**NATURAL ABBONDANZA
BREADSTICKS**



**BLACK SESAME
BREADSTICKS**



HANDMADE TARALLI

				SL	PPP	RMO	PRODUCTION CHAIN
150TSES	BLACK SESAME TARALLI	150g	Ingredients: Semolina of durum wheat variety cappelli, flour type 0 variety Abbondanza, mother yeast, oil evo, white wine, sesame's seeds, marine salt wholemeal	9	10	Italy	Made in Italy
150TSEM	SEEDS FANTASY TARALLI	150g	Ingredients: Flour type 0 variety Abbondanza, mother yeast, oil evo, white wine, sesame's seeds, poppy's seeds, flax's seeds, pumpkin's seeds, sunflower's seeds, marine salt wholemeal	9	10	UE/Non UE	Made in Italy
150TSPE	SPICES MAGIC TARALLI	150g	Ingredients: Flour type 0 Abbondanza variety, mother yeast, oil evo, white wine, turmeric, paprika, cardamom, marine salt wholemeal	9	10	UE/Non UE	Made in Italy

HANDMADE BREADSTICKS

				SL	PPP	RMO	PRODUCTION CHAIN
150GNAT	NATURAL ABBONDANZA BREADSTICKS	150g	Ingredients: Semolina of durum wheat variety cappelli, flour type 0 variety Abbondanza, mother yeast, oil evo, white wine, marine salt wholemeal	9	10	Italy	Made in Italy
150GSES	BLACK SESAME BREADSTICKS	150g	Ingredients: Semolina of durum wheat variety cappelli, flour type 0 variety Abbondanza, mother yeast, oil evo, white wine, sesame's seeds, marine salt wholemeal	9	10	Italy	Made in Italy

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BISCUITS

**WITHOUT SUGAR
HANDMADE**

These biscuits, realised in a pugliese handmade bakery, mix up tradition and innovation of recipes developed by AmoreTerra.

We can recognize the tradition in handmade production which makes every single biscuit a special one, but also thanks to the choice of Italian handle raw materials as ancient wheats and the extra virgin olive oil (used as a replacement of other unhealthy fats).

The innovation of recipes whit low content of sugar (less than 5g to 100g of product), are obtained through the barley malt's choice as sweetener. Moreover, all our products are adaptable to vegan peoples and producted with mother yeast or without yeast.





BUCKWHEAT MORNING BISCUITS












BUCKWHEAT AND COCONUT MORNING BISCUITS



RAISINS AND CHOCOLATE BISCUITS



HANDMADE BISCUITS				SL	PPP	RMO	PRODUCTION CHAIN
150BSAR	BUCKWHEAT MORNING BISCUITS	150g	Ingredients: Flour of wheat buckwheat, potato flour, extra virgin olive oil, soy milk, barley's malt, vanilla.	9	10	 UE	  Made in Italy
150BSARCOC	BUCKWHEAT AND COCONUT MORNING BISCUITS	150g	Ingredients: Flour of wheat buckwheat, potato flour, extra virgin olive oil, soy milk, barley's malt, coconut flour, vanilla.	9	10	 UE/Non UE	  Made in Italy
150BCIOCUV	RAISINS AND CHOCOLATE BISCUITS	150g	Ingredients: Flour of Soft wheat flour type 0 variety Abbondanza, potato flour, extra virgin olive oil, soy milk, barley's malt, dark chocolate (sugarcane, cocoa dough, emulsify: pasta of cacao, emulsionante: lecitina of soy, extracted of vanilla), raisins, sodium bicarbonate, vanilla.	9	10	 UE/Non UE	  Made in Italy



**LOVE OF SPELT
BISCUITS**



**NATURAL MELODY
BISCUITS**



**GLEE OF SEEDS
BISCUITS**



HANDMADE BISCUITS

BEST SELLER

					SL	PPP	RMO	PRODUCTION CHAIN
150BFAR	LOVE OF SPELT BISCUITS	150g	Ingredients: sfarinato wholemeal of spelt, potato flour, extra virgin olive oil, barely's malt, sodium bicarbonate, vanilla		9	10	UE	Made in Italy
150BVEG	NATURAL MELODY BISCUITS	150g	Ingredients: Flour of tender wheat type 0 variety Abbondanza, potato flour, extra virgin olive oil, barely's malt, sodium bicarbonate, vanilla		9	10	UE	Made in Italy
BEST SELLER	150BFOLL	GLEE OF SEEDS BISCUITS	150g	Ingredients: Extra virgin olive oil, cruschello of spelt, SOY milk, potato flour, sesame's seeds, poppy's seeds, flax's seeds, pumpkin's seeds, sunflower's seeds, raisins, ark chocolate (sugarcane, cocoa dough, emulsify: pasta of cacao, emulsionante: lecitina of soy, extracted of vanilla), barely's malt, chia's seeds, goji berries, sodium bicarbonate, vanilla	9	10	UE/ Non UE	Made in Italy



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DRY FRUIT

We can find in #FilieraAmoreTerra also the absolute Italian excellence as Toritto almonds of Filippo Cea variety. The Gambero Rosso describes it with following words: "Excellent taste, intense but also balanced and elegant, with a stick out mellowness and a mark of butter at the end".

This is a Slow Food product, which describes its qualities in the following way: "It has excellent characteristics: an high contents of oil and poyunsaturated fatty acids, a low acidity and an intense taste, but in the meanwhile, equilibrated, with butter's mark at the end. The intense mellowness makes it perfect to be use in a bakery".



DRY FRUIT					SL	PPP	RMO	PRODUCTION CHAIN	
250M	ALMONDS OF TORITTO SHELLED	250g	Ingredients: Toritto almonds of an ancient Filippo Cea variety.		18/24	12		Italy	 Made in Italy

FRUIT COMPOTES

**WITHOUT PECTINA
WITHOUT REFINED SUGAR**

That brand of fruit's compotes is realised with fruit only, without pectina and without refined added sugar, so that the sugar quantity in the finished product, is less than all the other compotes of fruit and jams.

The fruit quantity is more than 100% percentage: indeed it was necessary 130g of fruit for every 100g of product, because during the cooking process, there is a loss of weight.

We call them compotes thanks to the virtue of these added values. Jams and marmalades contain less fruit, and they can have 25 types of additives, while compotes can have max 4 additives (but our brand is even without additives).





**BLUEBERRIES
COMPOTE**



**APRICOTS
COMPOTE**



**BERRIES
COMPOTE**



**STRAWBERRIES
COMPOTE**



**ORANGES AND GINGER
COMPOTE**



**CITRUS FRUIT
COMPOTE**

COMPOSTE DI FRUTTA

					SL	PPP	RMO		
BEST SELLER	220MIRT	BLUEBERRIES COMPOTE	220g	Ingredients: Blueberry (120g every 100g), concentrated raisins sugar	36	6	UE		Made in Italy
BEST SELLER	220ALBI	APRICOTS COMPOTE	220g	Ingredients: Apricot (110g every 100g), concentrated raisins sugar	36	6			Made in Italy
	220BOSC	BERRIES COMPOTE	220g	Ingredients: Berries in a variable proportion: (blackberries, strawberries, raspberries, blueberries) (110g every 100g), raisins sugar	36	6	UE		Made in Italy
	220FRAG	STRAWBERRIES COMPOTE	220g	Ingredients: Strawberries (130g every 100g), concentrated raisins sugar	36	6	UE		Made in Italy
	220ARZE	ORANGES AND GINGER COMPOTE	220g	Ingredients: oranges with pieces of crust 60%, concentrated apple puree, ginger in dust 1%	36	6			Made in Italy
BEST SELLER	220AGRU	CITRUS FRUIT COMPOTE	220g	Ingredients: Agrumi with pieces of crust in variable proportion (oranges, lemons, clementine) 60%, concentrated raisins sugar, concentrated apple puree	36	6			Made in Italy

HANDMADE LIQUEURS

They're produced with few and simple ingredients, in a little laboratory at the foot of massiccio del Pollino with a recipe invented by AmoreTerra.

They're realised with natural aromas by organic Italian origine, as IGP lemons of Rocca Imperiale, Sicilian citrus, DOP liquorice and wild laurel.

They're sweetened with fruits sugar (raisins must): the absence of added sugar allow to obtain a low alcoholic graduation (less then 20%) and make these perfect not only ad digestive but also as pleasant aperitif mixed with water and seltz.



LEMONS LIQUEUR

FENNEL LIQUEUR

LIQUORICE LIQUEUR

LIQUORI ARTIGIANALI

				SL	PPP	RMO	PRODUCTION CHAIN
L004	LEMONS LIQUEUR	500ml	Ingredients: Water, alcol, natural aroma of lemon, concentrated grape must	n.c.	6	UE	Made in Italy
L001	FENNEL LIQUEUR	500ml	Ingredients: Water, alcol, natural aroma of wild finocchio, concentrated grape must	n.c.	6	UE	Made in Italy
L003	LIQUORICE LIQUEUR	500ml	Ingredients: Water, alcol, natural aroma of DOP liquorice, concentrated grape must	n.c.	6	UE	Made in Italy

BEST SELLER

BEST SELLER

SL = Shelf Life (in months) | PPP = Pieces Per Pack | RMO = Raw Material Origin

OLIVE

That brand of olives manufactured in elegant square jar offers two of the most particular South Italy variety. The black Celline olives are a typical variety of Salento. They're known as Celline of Nardò, a good with contribution of fat monoinsaturi acidic, of tocoeroli and beta-caroteni, important for their healthy anti-cholesterolemic, antioxidant properties and as prevention of cardiovascular diseases.










The green olives Nocellara of Belice, known as Olive of Castelvetrano, have a light color and a round shape. The intense and fruity taste makes them perfect to be consumed as aperitif.



**OLIVES IN BRIN
VARIETY NOCELLARA**

**OLIVES IN BRIN
WITHOUT PIT
VARIETY CELLINA**

**OLIVES IN EVO OIL
WITHOUT PIT
VARIETY CELLINA**

OLIVE				SL	PPP	RMO	PRODUCTION CHAIN			
314NOC	OLIVES IN BRIN VARIETY NOCELLARA	310g	Ingredienti: Olive varietà Nocellara, acqua, sale, acido lattico.	18	9		Italy			Made in Italy
314CELL	OLIVES IN BRIN WITHOUT PIT VARIETY CELLINA	280g	Ingredienti: Olive varietà Cellina, acqua, sale, acido lattico - acido citrico.	18	9		Italy			Made in Italy
212CELL	OLIVES IN EVO OIL WITHOUT PIT VARIETY CELLINA	180g	Ingredienti: Olive varietà Cellina, olio extravergine di oliva, sale marino, acido lattico - acido citrico.	18	9		Italy			Made in Italy

ALLERGENS DECLARATION

Compliance to Regulation CE 1169/2011 (Ann. II)

ALLERGENS PRESENT IN THE FINISHED PRODUCT

The formulation of this product includes the addition/intentional use, at any stage of production of one or more substances (including technological adjuvants, solvents and supports for flavorings, additives, auxiliary materials as release oils) repeated in the allergen table.

We have also taken into account the compound ingredients: chocolate used as ingredient that contains soy lecithin and powder milk, flavorings containing wheat maltodextrin.

TRACES OF ALLERGENS THAT COULD BE PRESENT
IN THE FINISHED PRODUCT

Allergens declared in traces if the possibility exists of accidentally allergens traces found in the product (cross-communication).

[illegible]



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Sede operativa e magazzino
Corbetta (Milano)

amoreterra.com

