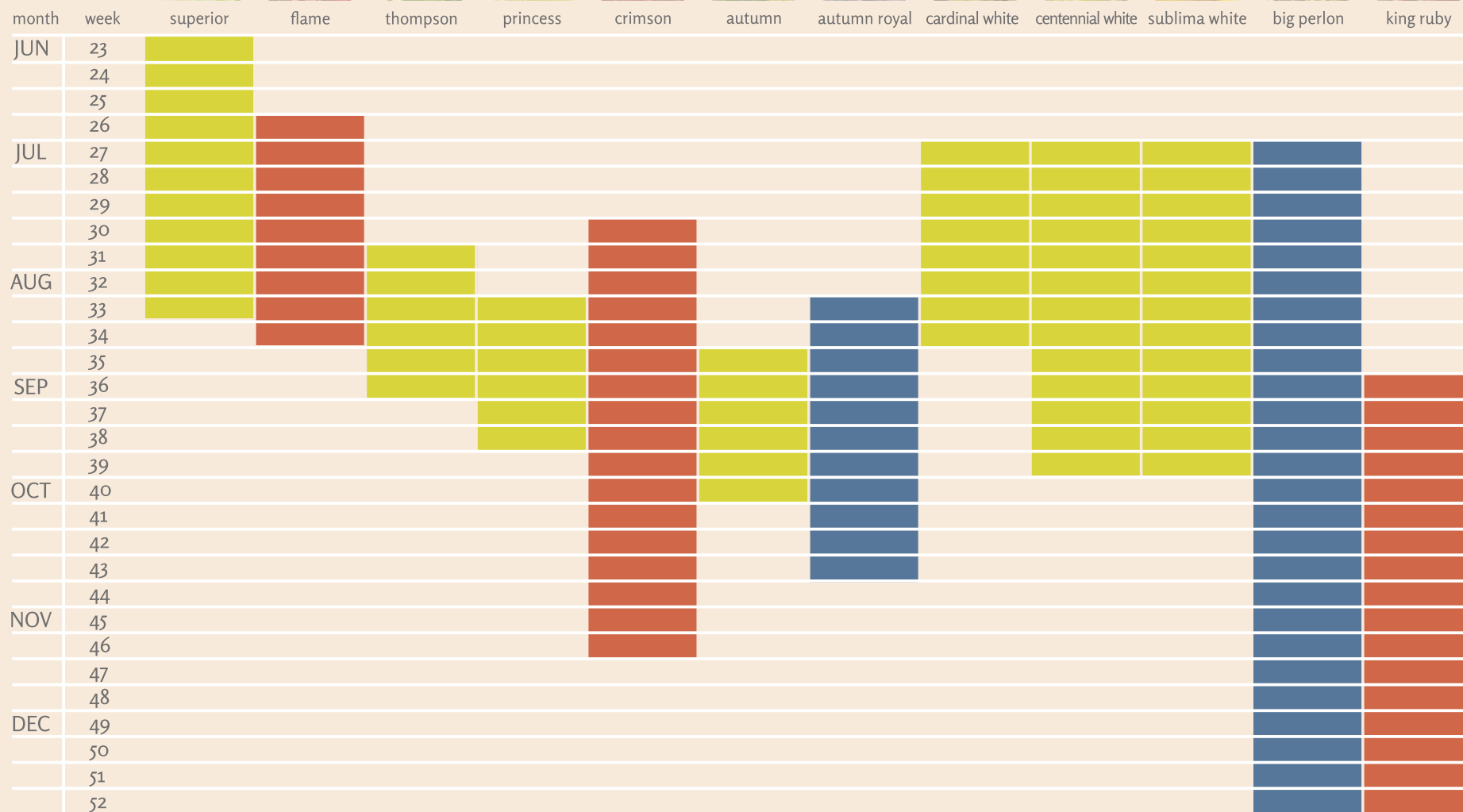


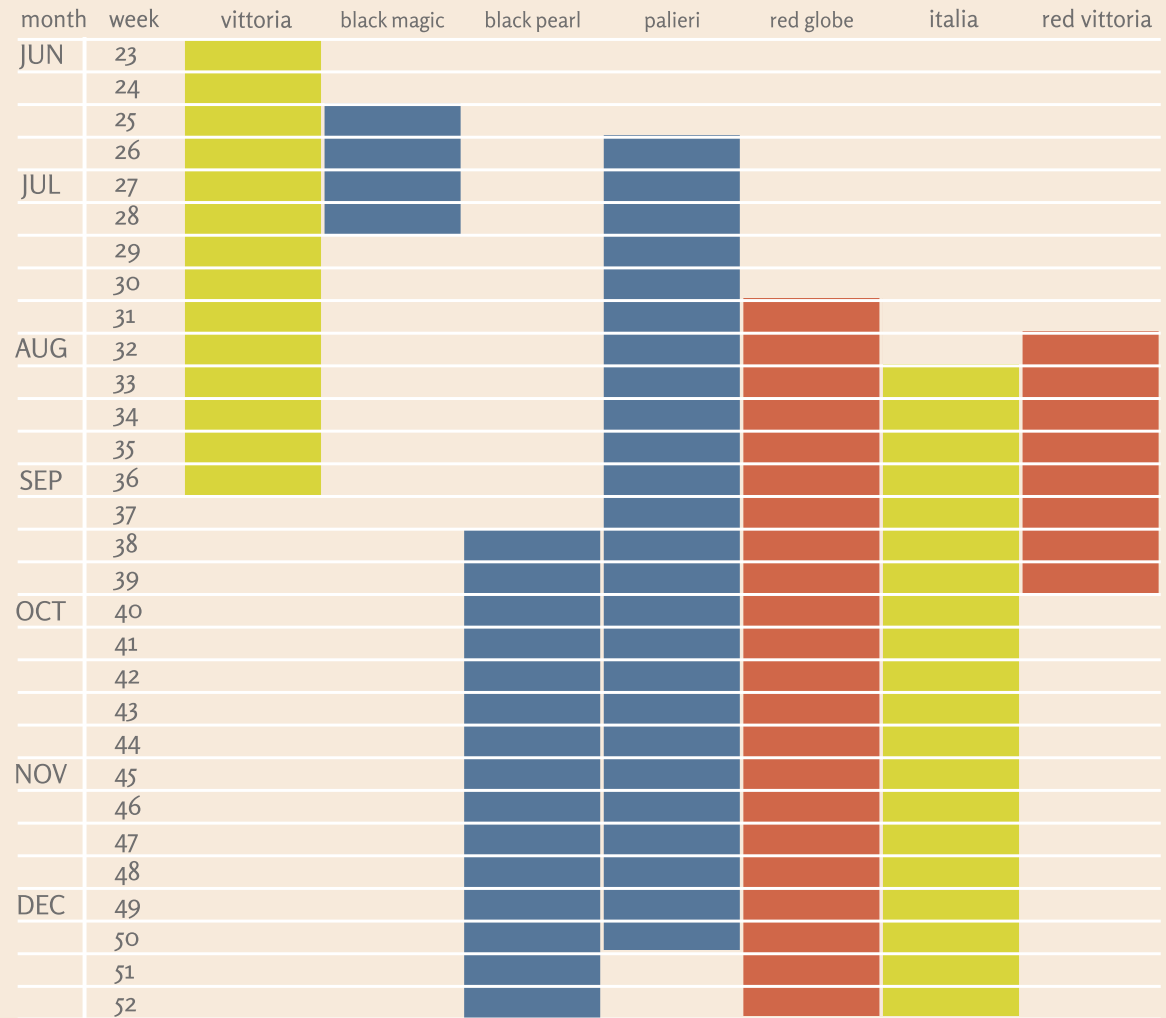
# Grapes: seedless varieties

Table grapes varieties find their ideal habitat in Mediterranean regions, particularly in Apulia, influenced by soil properties, a warm climate and a crystal clear sunlight, and have bright, sweet and crunchy berries, chosen for their size and superior quality. Mild temperatures and a sea breeze contribute to obtain a clear grapes. Correct maturation on the plant allows us to obtain a higher caliber grapes.

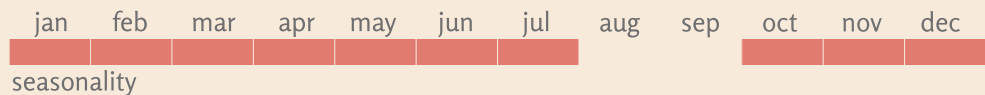


# Grapes: seeded varieties

Table grapes varieties find their ideal habitat in Mediterranean regions, particularly in Apulia, influenced by soil properties, a warm climate and a crystal clear sunlight, and have bright, sweet and crunchy berries, chosen for their size and superior quality. Mild temperatures and a sea breeze contribute to obtain a clear grapes. Correct maturation on the plant allows us to obtain a higher caliber grapes.



# Apples: varieties



**Golden delicious**  
mild, sweet flavour,  
very crisp.



**Red delicious**  
extra sweet flavour,  
crisp, yellow flash.



**Gala**  
mild, sweet flavour,  
super crisp.



**Granny smith**  
green, extremely  
tart and crispy.



**Modi**  
red and bright,  
perfect balance.



**Fuji**  
crisp sweet-flavoured  
and strong.



**Braeburn**  
aromatic, juicy and  
crisp, very firm.



**Morgenduft**  
bittersweet pulp,  
skin red, green streaks.



**Winesap**  
extremely juicy and  
yellow to cream in color.



In the ideal climate of Italy our apples acquire the fresh fragrance, rich taste, firm and crunchy texture and beautiful color that makes them so appealing!

traypack 18 kg	
caliber	pcs per box
60 - 65	150
65 - 70	138
70 - 75	125
70 - 75	113
75 - 80	100
80 - 85	88
85 - 90	80
85 - 90	72
90+	64

### Box 1 layer 40x60x11h cm

Net weight: 6,5 - 7 kg  
Pallet 100x120 cm = 5 x 20 = 100 box

### Box 2 layers 40x60x18h cm

Net weight: 12 - 14 Kg  
Pallet 100x120 cm = 5 x 12 = 60 box

### Box carton-wood maxpack loose 30x40x27h cm

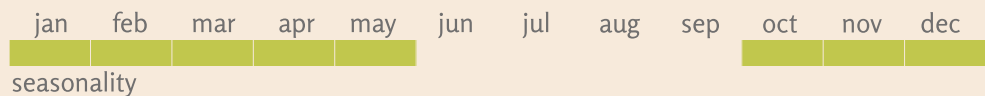
Net weight: 13 - 14 - 15 kg  
Pallet 100x120 cm = 8 x 8 = 64 box

### packing

### fruit n.

box 1 layer:	fruit n.
30x50 4 kg	from 15 to 24
40x60 7 kg	from 25 to 42
box 2 layers:	fruit n.
30x50 8 kg	from 30 to 48
40x60 13 kg	from 50 to 84
40x60 13 Kg	from 50 to 84

# Kiwi Hayward: varieties



This ellipsoidal / cylindrical fruit has light brown skin covered with a kind of fuzz. The flesh, green with some lighter streaks and containing a lot of tiny black seeds, is tender and juicy with a sharp contrast between sweet and acidic tastes.



caliber	weight (gr)	box 3 kg 1 layer (fruit n.)	box 10 kg loose (fruit n.)	punnet 10x1 kg (fruit n.)
20	145 - >	20	-	-
23	125 - 145	23	73	7
25	115 - 125	25	82	8
27	105 - 115	27	90	9
30	95 - 105	30	100	10
33	85 - 95	33	111	11
36	80 - 85	36	120	12
39	75 - 80	39	130	13
40	70-75	40	140	14

# Peaches and Nectarines: varieties



Peaches



Nectarines

<b>peaches:</b>	<b>nectarine:</b>
Yellow	Yellow
White	White
<b>category:</b>	<b>category:</b>
Extra, I, II	Extra, I, II

**White - fleshed peach:** The skin of this fruit is of a deep red colour on a yellow background. The flesh is firm and has a good quantity of sugar that balances perfectly with the acidity levels.

**Yellow - fleshed peach:** The skin of this fruit is of a deep red colour on a creamy-white background. The flesh is white, firm and has a good quantity of sugar that balances perfectly with the acidity levels.

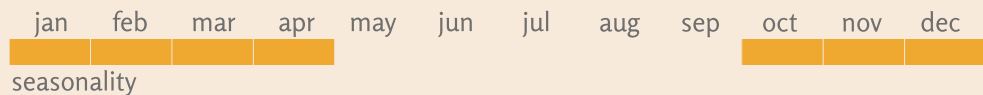
**Yellow - fleshed nectarine:** This fruit has a deep red colour over almost its whole surface with yellow below. The flesh is firm and has a good quantity of sugar that balances perfectly with the acidity levels.

**White - fleshed nectarine:** This nectarine has a bright red colour over much of its outer surface, with a creamy white below. It is firm, with a considerable sugar content combined with a relatively high level of acidity.

diameter (mm)	caliber (code)	circumference (cm)
90 - >	AAAA	28 - >
80 - 90	AAA	25 - 28
73 - 80	AA	23 - 25
67 - 73	A	21 - 23
61 - 67	B	19 - 21
56 - 61	C	17,5 - 19
51 - 56	D	16 - 17,5

item	hardness (kg/ cm <sup>2</sup> )	brix grade
peaches	3 ±1	≥ 9
nectarines	4 ±1	≥ 10

# Oranges: varieties



Navel



Washington Navel



Valencia



Tarocco



Moro

The fruit is round-shaped, the skin is between yellow and red color. The pulp is juicy and yellow, orange or red coloured according to the varieties.

**Navel:** It is the most famous variety in Sicily. Its main characteristic is to have a "twin fruit" (called navel) inside the skin. The juice is sweet and yellow coloured.

**Washington Navel:** It is very juicy and with yellow pulp.

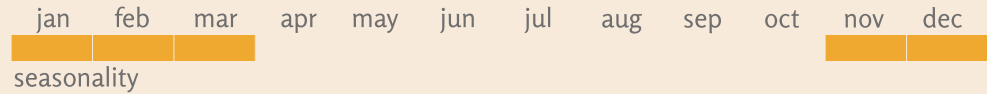
**Valencia:** It is a late variety, very rich in vitamin C, round shaped and with thin skin.

**Tarocco:** It is a very valuable variety, with red-streaked pulp. The taste is very pleasant.

**Moro:** It is a blood-red orange with red pulp rich in juice.

diameter (mm)	caliber (code)	packing
87 - 100	1	loose 10 kg
84 - 96	2	girsack 1 kg
81 - 92	3	girsack 2 kg
77 - 88	4	layared 6,5 kg
73 - 84	5	
70 - 80	6	
67 - 76	7	
64 - 73	8	
62 - 70	9	

# Mandarins: varieties



Clementines



Hernandina



The fruit is round-shaped, its pulp is orange, very sweet and juicy. The skin is thin and sweet-smelling. The taste is very good and sweet.

**Clementines:** They belong to mandarins family and they are classified like hybrids between oranges and mandarins. The leaves are bigger and larger than mandarins and also the pulp is more orange. Their taste is bitter-sweet and they are easy-peeler. The main characteristic is that they are health-friendly for the high content of vitamin C.

**Hernandina:** It is a clementine variety with bigger leaves. The color of the skin is not uniform and it is a late variety.

diameter (mm)	caliber (code)	packing
78 +	1 - xxx	loose 10 kg
67 - 89	1 - xx	girsack 1 kg
63 - 74	1 - 1x	girsack 2 kg
58 - 69	2	punnet 10x1 kg
54 - 64	3	pitufu 2,3 kg
50 - 60	4	layared 6,5 kg
46 - 56	5	
43 - 52	6	

# Pears: varieties



**Kaiser**  
light granulous pulp,  
juicy, aromatic flavour.



**Conference**  
juicy sweet pulp,  
aromatic flavour.



**William**  
resistant product,  
sweet taste.



**Abate**  
light yellow pulp,  
sweet as sugar.

These pears are of an elongated teardrop shape and have a light yellow – green skin, with a covering of russet around the stem and the basal plate.



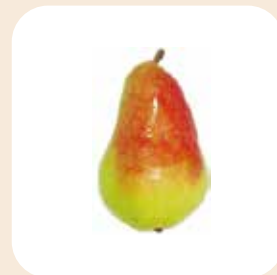
**Decana**  
crisp, sweet-flavoured  
and strong.



**Guiot**  
sweet-smelling,  
juicy.



**packam**  
white sweet  
flesh, juicy.



**santa maria**  
white flesh, good  
aromatic flavour.

packing	caliber - mm
box 1 layer 40x60	60-65
box 1 layer 30x50	65-70
box 2 layers 40x60	70-75
box loose 13 kg	75-80
	80-85



# Cherries: varieties



Bigarreaux



Ferrovia



Giorgia

## Bigarreaux

Fruit medium large (8.5 -9.5 g), very dark red, shiny, red-fleshed, sweet, very juicy, medium consistency.

## Ferrovia

Fruited (8.5 -10 g) of garnet red color, flesh pink, more intensely colored close to the core, firm, freestone, juicy, excellent flavor characteristics. It 's the most widely planted variety in the south of Italy and the best from the point of view of aesthetics, taste and long shelf life.

## Giorgia

Fruited (9.5 - 10 g) wider than high, bright red to dark red when fully ripe, the flesh is red, firm and good-quality buds.

month	week	bigarreaux	ferrovia	giorgia
APR	17			
	18			
MAY	19			
	20			
	21			
	22			
	23			
JUN	24			
	25			
	26			
	27			
JUL	28			
	29			

## packing

loose (cardboard or wooden box)

punnet

## weight

2-3-4.5-5 kg

10 x 500 gr  
18 x 250 gr

## caliber (mm)

20+ 22+ 24+ 26+ 28+ 30+

## cherry

bigarreaux

ferrovia

giorgia

## weight (gr)

8.5 - 9.5

8.5 - 10

7.5 - 9.5

## brix grade (%)

> 12

## storage (temp.)

min 2- max 4

# Apricots: varieties



Ninfa



Mirandela



Errani



Mogador



Bella d'Italia



Vitillo



Kyoto



Pinkcot



Farbaly



Farfia



Portici



Orange Rubis



Cafona



Tyrinthos

The fruit size is from 35 to 60 mm and the categories are “Extra”, I and II. The fruit season starts from end of May till end of July.

hardness (kg/ cm <sup>2</sup> )	brix grade
0,5 - 2	11 - 12

category	caliber - mm
extra	60
I	40
II	≥ 35

The fruit is characterized by big, oval, elongated shape with yellow color or shining orange color and red cheeks. The flesh is juicy and crisp. Our apricot varieties are characterized by excellent size and fine flavor and they are nominated the Fruit of the Sun.

packing	weight (gr)
Punnets (10 x 400 gr)	400
Punnets (10 x 500 gr)	500
Punnets (10* Box)	1000
Carton Box (Loose)	5000

# IV Range: varieties

We supply all the fresh fruits and vegetables (1st range-4th range), washed and unwashed. Especially all the varieties of fresh vegetables of the fourth range are ready to be eaten. The product is carefully washed, dried, cut, packaged in trays or in plastic bags. Washing process is done with a new high technology system and it is based on the use of water and Ozone. This technique, opposed to the washing done with chlorine, gives a product which is hygienically safer, it has a longer use and does not have any foul taste and residual odors. Organic IV Range products are guaranteed from selected and certified suppliers that use production methods according to European laws.



### plastic bag:

in clear polypropylene closed by antifog film thermosealed.

### available size:

gr. 15 / 20 / 30 (fresh herbs)  
gr. 100 / 125 / 150



### punnet:

in clear polypropylene closed by antifog film thermosealed in a flowpack system.

### available size:

gr. 15 / 20 / 30 (fresh herbs)  
gr. 100 / 125 / 150



### foam box:

box in sintered expanded polystyrene closed by a thermoretractable antifog film.

### available size:

kg 0,5 / 1

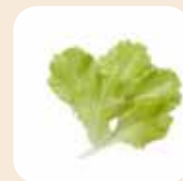
jan	feb	mar	apr	may	jun	jul	aug	sep	oct	nov	dec
seasonality											



Rucola  
Wild rucola



Valeriana  
Corn salad



Lattughino verde  
Green lollo



Lattughino rosso  
Red lollo



Spinacino  
Baby spinach



Bietina sangue di bue  
Bull's blood



Bietina rossa  
Red chard



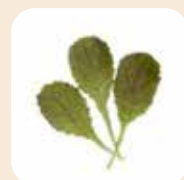
Bietina gialla  
Yellow chard



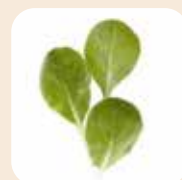
Mizuna  
Mizuna



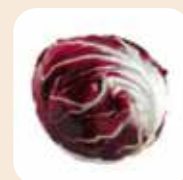
Tatsoi  
Tatsoi



Senape rossa  
Red mustard



Pakchoi  
Pakchoi



Radicchio rosso  
Radicchio rosso



Radicchio variegato  
Radicchio variegato



Carote  
Carrots



Pan di zucchero  
Sugar loaf



Rosmarino  
Rosmarino



Salvia  
Sage



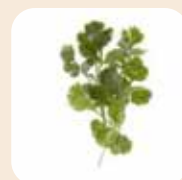
Alloro  
Laurel



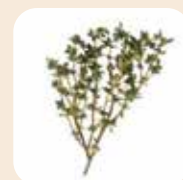
Finocchietto amaro  
Fennel



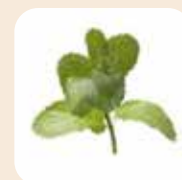
Prezzemolo  
Parsley



Coriandolo  
Coriander



Timo  
Thyme



Menta  
Mint



Frutta  
Fruit

# Tomatoes: varieties



**Bunch**  
available in big, medium and small size, very tasty and crunchy.



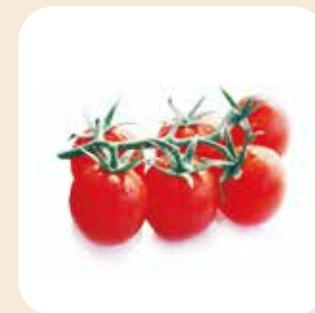
**Cherry**  
small, sweet, bright red and with the characteristic shape of a cherry, has a great taste.



**Piccadilly**  
full and rich in pulp. They are high in sugar content and do not burst on cutting.



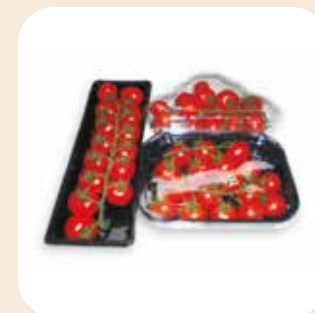
**Cherry datterino**  
small elongated shape, similar to that of dates, from which they take their name.



**Cherry pachino**  
it is very tasty, sweet and it is grown in some territories rich of winter sunlight.

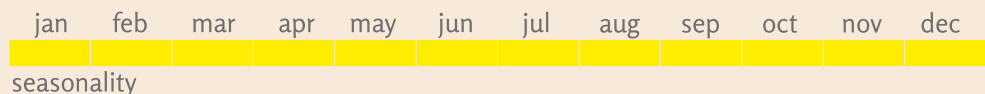
Tomatoes are round and intense red colored; they have a great organoleptic characteristics and flavor, in particular if cultivated in salty soil or with little salty water and picked in bunch. The tomato's ability to mutate and create new and different varieties contributes to its success and spreads throughout Italy to all around the world.

items	packing
bunch tomato	carton box 1 layer 60 x 40 carton box 2 layers 30 x 40
cherry tomato	box 2 layers 30x40 punnet 500gr 10x1
piccadilly tomato	loose box 30x40 punnet 500gr 10x1
datterino cherry tomato	box 2 layers 30x40 punnet 500 gr 10x1
pachino cherry tomato	Punnet 300 gr 16x1 Punnet 500 gr 10x1





# Lemons: varieties



**Femminello**  
intensive yellow, tasty and rich of juice.



**Primofiore**  
elliptical shape, color soft yellow.



**Verdello**  
rich and sweet juice, skin from soft green to soft yellow.

## Femminello lemon

There are two types of Femminello Lemon: one with “a soft rind” (lustrino) and the “oblong” (fusillo). The first is soft-rind variety (lustrino): roundish shape; particularly smooth, very fine rind, pale yellow; the flavor is rich in essential oils and has a very intense aroma; the flesh and juice are lemon yellow with very few seeds. The second is oblong variety (fusillo) elliptical shape; medium-thickness rind, fairly smooth and bright lemon yellow; the flavor is rich in essential oils and has a very intense aroma; the flesh and juice are lemon yellow.

## Primofiore lemon

It is the Lemon of first flowering, citrus fruit that has an elliptic form and middle sizes, it presents a very thin light yellow peel and a juice with high acidity. Primo Fiore differs from the other citrus fruits for a very intense taste, for the presence of high acidity in the pulp and for the abundant juice. It presents a middle-big size, it differs for the color, for the thin peel and for the high content of citric acid. Form: elliptic and middle-big sizes. Peel: from light green to yellow citrine color. Pulp: middle thickness and light yellow color, with abundant juice and high acidity. Juice: yellow citrine color.

## Verdello lemon

Lemon of third flowering, citrus fruit with elliptic form and of light green color, it presents a middle juiciness and with high acidity enough. The peel is light green color, very fine and middle thickness. In comparison to Primofiore, also maintaining a good taste, it possesses a less juicy pulp and less acidity. The characteristic of resistance of these fruits makes them particularly fit for long distance forwardings. Form: elliptic or spheroidal, big sizes. Peel: from light green to dark green. Pulp: juicy and acidity less elevated than "Primofiore". Yellow color. Juice: yellow citrine color.

Lemon is yellow in colour, with a skin of medium thickness, rich in essential oils, with a strong, intense aroma and perfume and full of juice.

caliber /mm	packing
1= 72-83	10 Kg loose
2= 68-78	15 Kg loose
3= 63-72	girsac 1 kg
4= 58-67	girsac 1,5 kg
5= 53-62	
6= 48-57	

# Mushrooms: varieties



Champignon



Cardoncello



**Agaricus bisporus – Champignon**  
Also known as the field mushroom, it is a medium-small mushroom. Immediately recognizable from its appearance: snow-white, a fleshy cap and a short and stubby stem. It fructifies all year round and this explains its great commercialization.

**Pleurotus eryngii - Cardoncello**  
Oyster mushroom with thick-stemmed fruit bodies, entirely edible. Their cap is grey-brown, often knobby (7 to 10 cm diameter) with white stem. This strain is becoming popular thanks to its strong texture, delicious aroma and good preservation.

**varieties**  
washed and cutted  
washed and whole  
washed and mixed



packing	pcs	dimension in cm
punnet 250 gr	n. 12 punnet each box	60x40x14h
punnet 500 gr	n. 9 punnet each box	60x40x14h

# Seasonality of fruits and vegetables

PRODUCT	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
APRICOT				Yellow	Yellow	Yellow	Yellow					
WATER MELON					Red	Red	Red	Red	Red			
ORANGE	Orange	Orange	Orange	Orange						Orange	Orange	Orange
CHERRY					Dark Red	Dark Red	Dark Red					
STRAWBERRY			Pink	Pink	Pink							
FIG					Light Green	Light Green	Light Green	Light Green				
KIWI	Olive	Olive	Olive	Olive	Olive					Olive	Olive	Olive
LEMON	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow	Yellow
CLEMENTINE	Orange	Orange	Orange	Orange						Orange	Orange	Orange
APPLE	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow			Light Yellow	Light Yellow	Light Yellow
NASHI	Light Yellow									Light Yellow	Light Yellow	Light Yellow
NECTARINE					Light Orange	Light Orange	Light Orange	Light Orange	Light Orange			
PEACH					Orange	Orange	Orange	Orange	Orange			
PEAR	Light Green	Light Green	Light Green	Light Green	Light Green	Light Green	Light Green			Light Green	Light Green	Light Green
PLUM							Dark Blue	Dark Blue	Dark Blue	Dark Blue	Dark Blue	Dark Blue
GRAPES	Light Yellow				Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow	Light Yellow
POTATO					Red	Red						
VEGETABLES	Light Green	Light Green	Light Green	Light Green	Light Green					Light Green	Light Green	Light Green
IV RANGE	Dark Green	Dark Green	Dark Green	Dark Green	Dark Green	Dark Green	Dark Green	Dark Green	Dark Green	Dark Green	Dark Green	Dark Green