

Our story is authertic



LOFRESE S.P.A. GRAVINA IN PUGLIA







Lofrese SPA, founded in 2012 in Puglia by Antonio Lofrese, is specialized in the production of 100% Italian organic and conventional legumes.

It signed direct agreements with farmers (about 85 farms), mainly from Puglia, Basilicata and Sicily.

- Controlled supply chain
- 100% Italy
- High quality of cleaning and selection
- Certified company
- Private Label

- Conventional and organic range of product
- Production and packaging flexibility
- Competitiveness
- Wide range of product (dry and ready to eat)





I NUMERI CAPACITÀ PRODUTTIVA



HIGH QUALITY STANDARD

- It processes **raw materials** that have an important **agronomic, environmental** and **nutritional value** (100% Italian legumes).
- Promotes and enhances **typical local varieties** to protect biodiversity.
- Visual/analytical **quality control** at accredited external laboratories, from acceptance to sale to the client.
- Selection and storage plant dedicated to **naturally gluten-free raw materials** and for approx 70% from organic agriculture.



CERTIFICATIONS

SYSTEM CERTIFICATIONS



PRODUCT CERTIFICATIONS







OUR LINES PRODUCT





400 gr

ITEMS: 10





TYPICAL 240 gr PVP: €1,34/1,93 ITEMS: 3



CONVENTIONAL 400 gr PVP: €1.50 ITEMS: 6

> **LEGUMES AND CEREALS MIX**



CONVENTIONAL 150 gr PVP: €1,46/2,58 ITEMS: 4

SEEDS



ITEMS: 10



ORGANIC 360 gr PVP: €2,02 ITEMS: 3





ORGANIC 250 gr PVP: €3,30 ITEMS: 3

LEGUMES AND **CEREALS COUS COUS**



ORGANIC 210 gr PVP: €2,11/2,55 ITEMS: 3

PRE-COOKED FLOURS



ORGANIC 400 gr PVP: €2,80/3,60 ITEMS: 3



MAIN ITALIAN **CUSTOMERS**

BULK CUSTOMERS











Main processing industries in Italy and Europe.

WHY CHOOSING LOFRESE SPA?



- **Direct Agreements** with farmers to whom we directly distribute the seeds together with information for a more environmentally friendly agriculture that favors the rediscovery and enhancement of typical **local varieties of legumes.**
- **NO chemicals:** Our legumes come from the most suitable Italian regions whom climate allows the legume to ripen naturally in the sun, without the use of chemicals combined to an increase in yields in the field and reduced road transport distances, we **reduce at minimum CO2 emissions in the production.**
- Organoleptic and excellent nutritional values. These specificities of the soil and climate of the production area help to give the product distinctive characteristics in terms of high protein content, iron and an unmistakable flavor.





Our strengths are **innovation**, **sustainability** and **quality** through which we obtain a wide range of products ideal for a balanced diet and which respond to consumer tastes