



Product Range



July 2022

Lupi Product Range (1)

Product

Description

The reason why

Lupi
100% Italian
EVOO

*Lupi brand
Since 1865
the brand is
synonymous
of excellent
quality*

Lupi
100% Italian
Monocultivar
Ortice
EVOO



Retail Channel

Size: 750ml/500 ml/250 ml glass



Food Service

Size: 3 L/ 5 L tin



Retail Channel

Size: 750ml/500 ml/250 ml glass



Food Service

Size: 3 L/ 5 L tin

Made exclusively from olives grown in only select regions of Italy, it gives the feeling of an artisanal products.

Our *blend masters* expertly combine the best oils to obtain a refined taste.

This EVOO is made solely with the *Ortice* olive variety.

We select the best olives to ensure only the highest quality ones make it into our oil.

The exclusive stamp on the golden wrap guarantees the fine quality of the product.

1. The **classic taste** of Italian extra virgin olive oil, with its intense fruity flavour.

2. The **exclusive packaging** with the golden wrap gives a craft touch and distinctiveness high quality perception.

3. It satisfies **the most demanding consumers** and food lovers.

1. The **long tradition**, since the Roman Times, typical of a specific region of the South of Italy: the Sannio Area (where is the production plant), located outside the city of Benevento.

2. The **unique characteristics**: a symphony of different harmonious elements as smoothness, spicy and bitterness and the fresh hint at smell and taste senses.

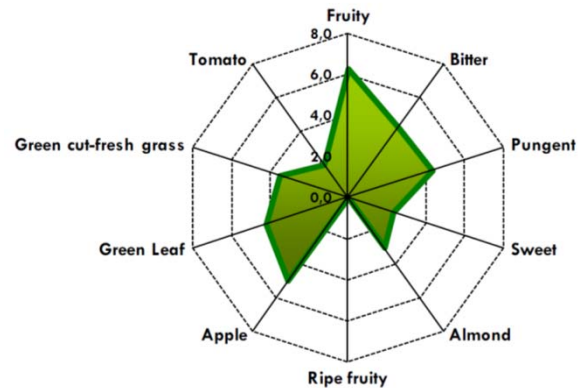
3. The **usage**: enhance the Chef inside you using it as raw on your dishes, dressing them with the best and fresh olive juice.

Lupi Product Range (2)

Lupi
100% Italian
EVOO

vs

Lupi 100%
Italian
Monocultivar
Ortice



Blend of different cultivar of Italy

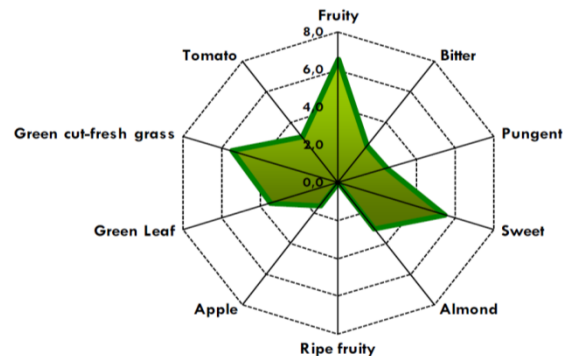
Region: Puglia, Campania

Fruity green notes reminds the freshly cut grass and the pulp of the olive at perfect mature momentum combined with a slightly bitter taste and pleasantly spicy.

An oil with a green colour with golden glittering reflections with a full balanced character. Pleasant notes of apple and fresh almond.

Best in raw for salads or soups. Combined with pasta enhance its role of dressing of Mediterranean Diet.

Lupi Ortice is much more than the already exceptional Dante/Lupi 100% Italian



Type: Monocultivar Ortice

Area of production: Sannio, Benevento

Region: Campania

Golden yellow colour with a green tint. Intense green fruity notes as freshly green cut fresh- grass.

Fresh and smooth taste with a hint of bitterness and spicy notes.

It is highly aromatic and full of fresh vegetable aromas and flavours of artichoke, rocket, and tomato leaf.

Best in raw for salads or soups, grilled poultry or white meat and roasted red meat. Good for bean purées, risotto with sea food, fish as romboor fresh cheese with spun dough.

Dante Organic Product Range (1)

	Product	Description	The reason why
Dante Organic 100% Italian EVOO	 	<p>With <i>Dante Organic 100% Italian Extra Virgin Olive Oil</i>, you bring all the flavour and features of nature to your dinner table.</p> <p>It is the result of a rigorous selection of the finest olives from the most important olive-growing areas in Italy, made in full compliance with the organic farming system.</p> <p>✓ Retail Channel Size: 1 L/750 ml/500 ml/250 ml glass - 500 ml/250 ml PET</p> <p>✓ Food Service Size: 2L/3 L/5 L PET – 3 L/4 L/5 L tin</p>	<ol style="list-style-type: none">1. The premium quality that not everyone is able to offer in a consistent way.2. It satisfies the most demanding consumers and food lovers: unique harmony between taste and smell from intense fruity and pleasant piquant flavors.
Dante Organic European Blend EVOO		<p>For those who love a more delicate taste, this product is made with a selection of the finest olives from European Union, made in full compliance with the organic farming system.</p> <p>✓ Retail Channel Size: 1 L/750 ml/500 ml/250 ml glass - 500 ml/250 ml PET</p> <p>✓ Food Service Size: 2L/3 L/5 L PET – 3 L/4 L/5 L tin</p>	<ol style="list-style-type: none">1. It presents a harmonious and well-balanced flavour which makes it ideal for all types of traditional dishes, both to drizzle and in cooking.2. Delicately enriches the dishes of everyday cuisine. Particularly suitable for fish dishes, white meat and blended vegetable soups.

Dante Organic Product Range (2)

Dante
Organic
Mediterranean
Blend
EVOO

Product



Description

It's also available the version that comes from the selection of the best organic extra virgin olive oils from the Mediterranean basin, where the olive culture is ancient and deeply rooted throughout the territory.



Retail Channel

Size: 1 L/750 ml/500 ml/250 ml glass - 500 ml/250 ml PET



Food Service

Size: 2L/3 L/5 L PET – 3 L/4 L/5 L tin

The reason why

1. Full and harmonious taste, with notes of ripe olive and rich in Mediterranean scents.
2. It is a delicate dressing oil which enhances the flavour of any dish without covering it and is suitable for those who prefer lighter flavours.

Dante Product Range (1)

Dante “100% Italian” EVOO & Dante Unfiltered EU Blend EVOO

Dante
100%
Italian
EVOO

Premium
Level

Dante
Unfiltered
EVOO

Product



Description

Harvested at just the right ripeness and then immediately extracted, these fruity all Italian green and spicy olives combine to create an oil worthy of any culinary masterpiece, as dressing or for the most demanding cooks.



Retail Channel

Size: 1 L/750 ml/500 ml/250 ml glass - 500 ml/250 ml PET



Food Service

Size: 2L/3 L/5 L PET – 3 L/4 L/5 L tin

Dante “Frantoio di Contrada” was born out of the years of experience and mastery of Olio Dante’s expert blend masters, who carefully select and blend the finest oils from the most important mills in the European Union. It goes directly from the mill to your table, without undergoing any further processing or filtration.



Retail Channel

Size: 750 ml glass



Food Service

Size: 2L/3 L/5 L PET – 3 L/4 L/5 L tin

The reason why

1. The premium quality that not everyone is able to offer in a consistent way.
2. It satisfies the most demanding consumers and food lovers: unique harmony between taste and smell from intense fruity and pleasant piquant flavors.

1. Back to the origin and tradition with look & feel.
2. It appears cloudy and opaque due to the presence in suspension of microscopic residues of the source fruit.

Dante Product Range (2)

Dante Classico Olive Oil “Certified Supply Chain”

Premium
Level

Dante
Classico
Olive Oil
«Certified
supply
chain»

Product*



Description

Dante Olive Oil “Filiera Certificata (Certified Supply Chain)” is the result of a fully transparent supply chain, thanks to the UNI EN ISO 22005:08 product certification, which relates to supply chain’s traceability in the food industry. The final product is a premium olive oil, where every step of the production process is traced, from harvest to bottling, allowing customers to know the true origin of the product they are using.

Check out the product certification related to the supply chain’s traceability, available also by scanning the QR code on every bottle.



Retail Channel

Size: 750 ml tin



Food Service

Size: 2L/3 L/5 L PET – 3 L/4 L/5 L tin

The reason why

1. It is a very **versatile product**, well suited to be used as dressing and great while cooking. It enhances ingredients’ flavor without overshadowing it and it is a perfect pairing with Mediterranean dishes.
2. It is a product made for customers that demand the **highest quality** from the products they purchase.
3. It is very resistant to **high temperatures**, making it a perfect choice to prepare crunchy fried dishes or to make any dish that requires high levels of heat for a sustained period of time.

*The labels for foreign markets are working in progress

Dante Product Range (3)

Dante "Terre Antiche" EVOO* & Dante "Il Mediterraneo" EVOO*

	Product	Description	The reason why
Dante Terre Antiche EVOO Mainstream Level Dante Il Mediterraneo EVOO		<p>From olives chosen carefully from the best locations in Europe (Greece, Spain, Italy) and blended consistently. Harmonious taste, wonderful in dressings as well as reliable base for cooking/grilling.</p> <p>✔ Retail Channel Size: 1 L/750 ml/500 ml/250 ml glass</p> <p>✔ Food Service Size: 2L/3 L/5 L PET – 3 L/4 L/5 L tin</p>	<ol style="list-style-type: none">1. Unique harmony between taste and smell from intense fruity and pleasant piquant flavors2. Very healthy/antioxidant product of the Nature
		<p>Brings all the flavour of the Mediterranean to your table, with its soft, pleasant taste. It is a delicate dressing oil which enhances the flavour of any dish without covering it and is suitable for those who prefer lighter flavours.</p> <p>✔ Retail Channel Size: 1 L/750 ml/500 ml/250 ml glass</p> <p>✔ Food Service Size: 2L/3 L/5 L PET – 3 L/4 L/5 L tin</p>	<ol style="list-style-type: none">1. It is the result of a rigorous selection of the finest olives from the most important olive-growing areas in the Mediterranean Basin.2. Delicately enriches the dishes of everyday cuisine.

*Award-winning products "Taste of the Year 2020"- Italy. Tested by a consumer panel


Dante Product Range (4)

Dante "Classico" Olive Oil & Dante Pomace Olive Oil

	Product	Description	The reason why
Dante Olive Oil <u>Entry</u> <u>Level</u>		<p>From olives chosen from the best locations in Europe, refined to ensure a pure light and bright color. Very mild and delicate taste, wonderful as reliable and cost effective base for cooking/ grilling.</p>	<ol style="list-style-type: none">1. Well suited for all palates due to the delicate taste.2. Very low acidity and controlled characteristics.3. Keeps most of the healthy characteristics of olive oil.4. Very suitable for cooking.
		<p>Oil containing oils derivated from the processing of the product obtained after the olive oil extraction directly from olives, it can resist very high temperatures.</p>	<ol style="list-style-type: none">1. This oil is especially suitable as an ingredient in bakery products.2. Thanks to its neutral taste, this oil can also be used as dressing on foods whose taste is preferred not to be altered.






Dante Product Range (5)

Dante Grapeseed Oil

Product	Description	The reason why
<p data-bbox="248 443 465 584">Dante Grapeseed Oil</p> <p data-bbox="304 762 412 879"><u>Entry Level</u></p>		<p data-bbox="969 328 1379 472">It is extracted from the <i>Vitis vinifera</i> L. It is excellent in cooking and as a delicate condiment.</p> <p data-bbox="891 512 1346 624">✔ Retail Channel Size: 1 L/750 ml/500 ml/250 ml glass – 1 L PET</p> <p data-bbox="891 632 1368 743">✔ Food Service Size: 2L/3 L/5 L PET – 3 L/4 L/5 L tin</p> <ol data-bbox="1503 328 1966 552" style="list-style-type: none">1. Premium seed oil.2. Rich in unsaturated fatty acids.3. Try it raw to dress salads or as a frying oil.

Dante Product Range (6)

GiCo & Dante Seed Oil blended* with EVOO

	Product	Description	The reason why
<p>An alternative option</p> <p><u>Entry</u> <u>Level</u></p>		<p>A blend of 80% sunflower seed oil with 20% Extra Virgin Olive oil to add quality, flavor and personality to seed oil base. In fact, this blend combines the very good high-heat properties of sunflower oil with the richer flavor of extra virgin olive oil.</p> <p>Mild yet tasty flavor for frying/cooking/grilling.</p> <p>Smoke point blend: 356° – 374° F</p> <p>  Food Service</p> <p>Size: 2L/3 L/5 L PET – 3 L/4 L/5 L tin</p>	<p>The reason why</p> <ol style="list-style-type: none"> 1. Serve the cooks who wants to be distinctive and wish and alternative to olive oil for their preparations. 2. Compared to a simple seed oil, it presents better cooking properties for the higher smoke point and more taste, due to the presence of extra virgin oil. 3. Higher organoleptic characteristics than simple seed oil.
<p>Seed oil blended with Extra Virgin Olive Oil</p>		<p>A blend of 51% extra virgin olive oil with 49% sunflower seed oil is a versatile product: the composition makes it resistant to high temperatures and ideal for frying with a flavor.</p> <p>It can also be used for baking, grilling, on salads, for making sauces or blending into a vinaigrette or marinade.</p> <p>Smoke point blend: 356° – 392° F</p> <p>  Food Service</p> <p>Size: 2L/3 L/5 L PET – 3 L/4 L/5 L tin</p>	<ol style="list-style-type: none"> 1. For those looking for a product with taste and personality but inexpensive and with excellent cooking properties, markedly better than a simple seed oil. 2. Catering to both the Retail and Foodservice markets.

*The composition of the blend can be modified according to needs and opportunities.

Dante Flavored EVOO Range





Products







Reason why

1. The **premium quality** guaranteed by a historical Italian brand, as Dante.
2. The classic taste of **European blend** extra virgin olive oil, enriched with herbs from the Mediterranean.
3. It satisfies the **most demanding consumers** and food lovers, to enrich in taste as well as aromas the dishes of traditional and international cuisine.
4. **Premium packaging** with transparent label and customized cap sleeve on doric glass bottle, in order to add value to the product.

Dante Flavored EVOO – description (1)

Product	Description	Distribution, format size and labelling
 <p data-bbox="255 699 477 751"><i>Extra virgin olive oil and lemon dressing</i></p>  <p data-bbox="255 1209 477 1299"><i>Extra virgin olive oil and chilli pepper dressing</i></p>	 <p data-bbox="913 341 1330 560">All the Mediterranean flavour in this product: it is ideal for salads and marinades, very good for fish. It suitable also to add more taste to the dough for cakes.</p>  <p data-bbox="913 904 1330 1050">For those who like to add a spicy note to their food. It is recommended for steaks, raw and cooked vegetables.</p>	<ul data-bbox="1413 341 1845 679" style="list-style-type: none">✓ Retail, horeca✓ 250 ml dorica glass bottle✓ Label with three languages (Italian, English, German)✓ Trasparent label to emphasize lemon zest in suspension <ul data-bbox="1413 904 1890 1246" style="list-style-type: none">✓ Retail, horeca✓ 250 ml dorica glass bottle✓ Label with three languages (Italian, English, German)✓ Trasparent label to emphasize chili pepper seeds in suspension

Dante Flavored EVOO – description (2)

Product	Description	Distribution, format size and labelling
 <p data-bbox="255 660 477 719"><i>Extra virgin olive oil and basil dressing</i></p>  <p data-bbox="255 1259 477 1350"><i>Extra virgin olive oil and black truffle dressing</i></p>	 	<p data-bbox="913 341 1330 485">Perfect for Italian-style food lovers. It is indicated for pasta, fresh salads, tomatoes and mozzarella.</p> <p data-bbox="913 922 1330 1066">For who loves a sophisticated touch of taste on food. It's ideal on pasta, grilled meats and eggs.</p> <ul data-bbox="1420 341 1845 676" style="list-style-type: none">✓ Retail, horeca✓ 250 ml dorica glass bottle✓ Label with three languages (Italian, English, German)✓ Trasparent label to emphasize basil leaves in suspension <ul data-bbox="1420 922 1845 1257" style="list-style-type: none">✓ Retail, horeca✓ 250 ml glass bottle✓ Label with three languages (Italian, English, German)✓ Trasparent label to emphasize truffle zest in suspension




Dante Flavored EVOO – description (3)

Product	Description	Distribution, format size and labelling
 <p data-bbox="232 663 499 751"><i>Extra virgin olive oil and garlic&chilli pepper dressing</i></p>  <p data-bbox="237 1262 495 1318"><i>Extra virgin olive oil and rosemary dressing</i></p>	<p data-bbox="539 347 667 419">NEW</p>  <p data-bbox="913 344 1330 794">It is a condiment based on Extra Virgin Olive Oil with the natural aroma of garlic and chili and with the addition of dried garlic cut into sheets and dried chili peppers. For those who like to add a hot and spicy note to their food. Ideal as a stir-frying vegetables and on tomato sauces. It is recommended for steaks, raw and cooked vegetables.</p> <p data-bbox="551 922 678 994">NEW</p>  <p data-bbox="913 924 1330 1142">Rosemary flavored Extra Virgin Olive Oil is very suitable for seasoning roasts and grills, as well as baked potatoes or tasty focaccias seasoned with a drizzle of this oil.</p>	<ul data-bbox="1424 344 1845 1257" style="list-style-type: none">✓ Retail, horeca✓ 250 ml dorica glass bottle✓ Label with three languages (Italian, English, German)✓ Trasparent label to emphasize leaves/zest in suspension <ul data-bbox="1424 924 1845 1257" style="list-style-type: none">✓ Retail, horeca✓ 250 ml dorica glass bottle✓ Label with three languages (Italian, English, German)✓ Trasparent label to emphasize leaves/zest in suspension

Dante Flavored EVOO – description (4)

Product	Description	Distribution, format size and labelling	
 <p data-bbox="237 663 495 751"><i>Extra virgin olive oil and Porcini mushrooms dressing</i></p>  <p data-bbox="255 1142 477 1230"><i>Extra virgin olive oil and white truffle dressing</i></p>	<p data-bbox="539 344 667 416">NEW</p>  <p data-bbox="539 895 667 967">NEW</p> 	<p data-bbox="913 344 1335 488">Extra virgin olive oil flavored with Porcini mushrooms. Ideal for risotto and first courses.</p> <p data-bbox="913 496 1335 639">Exalt flavors and fragrances, especially if used raw, before serving. Also recommended for red meats and sauces.</p> <p data-bbox="913 903 1335 967">Extra virgin olive oil flavored with white truffle.</p> <p data-bbox="913 975 1335 1126">Delicate but intense at the same time: ideal on risotto, legume soups, eggs and meat carpaccio.</p>	<ul data-bbox="1424 344 1850 679" style="list-style-type: none"> ✓ Retail, horeca ✓ 250 ml dorica glass bottle ✓ Label with three languages (Italian, English, German) ✓ Trasparent label to emphasize zest/leaves in suspension <ul data-bbox="1424 903 1805 1126" style="list-style-type: none"> ✓ Retail, horeca ✓ 250 ml dorica glass bottle ✓ Label with three languages (Italian, English, German)

Dante Flavored EVOO – description (5)

Product	Description	Distribution, format size and labelling
 <p data-bbox="255 628 477 683">Extra virgin olive oil and garlic dressing</p> <p data-bbox="241 900 481 1066">Coming Soon!</p>  <p data-bbox="255 1230 477 1284">Extra virgin olive oil and onion dressing</p>	<p data-bbox="533 347 663 419">NEW</p>   <p data-bbox="913 341 1330 523">Extra virgin olive oil flavored with garlic. A strong flavor for enhancing bruschette, grilled vegetables, fish dishes and for sautéing.</p> <p data-bbox="931 906 1348 1206">Extra virgin olive oil flavored with onion. It is ideal for dressing bruschetta and flavoring sauces for pasta and risotto. Excellent on meat and fish. To give a typical taste salads and vegetables.</p>	<ul data-bbox="1413 341 1854 683" style="list-style-type: none">✓ Retail, horeca✓ 250 ml dorica glass bottle✓ Label with three languages (Italian, English, German)✓ Trasparent label to emphasize zest/leaves in suspension <ul data-bbox="1413 916 1888 1257" style="list-style-type: none">✓ Retail, horeca✓ 250 ml dorica glass bottle✓ Label with three languages (Italian, English, German)✓ Trasparent label to emphasize zest/leaves in suspension

Dante Sauces and toppings Product Range



Dante Sauces and toppings Product Range (1)

Dante Tomatoes Bruschetta

Product



Description

This product is one of the classic Italian appetizers.

Ingredients: fresh tomatoes, sunflower oil, sundried tomatoes, red peppers, salt, garlic, basil, oregano, fructose, wine vinegar, red hot chilli pepper, acidity corrector: lactic acid.

Size: 135 g – 180 g glass jar

The reason why

1. Spread on hot bread croutons, it is perfect served during an aperitif or a buffet.
2. Also excellent for stuffing tasty sandwiches.

Dante Artichokes Cream



Simple but very tasty recipe created from the artichokes by adding oil and oregano.

Ingredients: artichokes, sunflower oil, salt, oregano, wine vinegar, acidity corrector: citric acid.

Size: 135 g – 180 g glass jar

1. Excellent for pasta dishes, suitable to prepare delicious pies, crostini, bruschettas or canapés.

Dante Sauces and toppings Product Range (2)

Dante
Porcini
mushrooms
cream

Product



Description

This product has an intense aroma and a refined taste that can inspire your creativity in making tasty recipes.

Ingredients: porcini mushrooms, sunflower oil, milk proteins, skimmed milk powder, salt, wine vinegar, fructose, garlic, natural flavour of porcini mushrooms, acidity corrector: lactic acids.

Size: 135 g – 180 g glass jar

The reason why

1. Excellent for appetizers, first courses, main courses of meat.

Dante
Hot black
olives
tapenade





A tapenade with a strong flavor, perfect for delicious appetizers and spread on crusty bread.

Ingredients: black olives, sunflower oil, sundried tomatoes, salt, garlic, red hot chili pepper. acidity corrector: lactic acid.

Size: 135 g – 180 g glass jar

1. Ideal to accompany grilled fish or vegetables. Excellent also to give taste to pasta dishes.

Dante Sauces and toppings Product Range (3)

	Product	Description	The reason why
Dante Pesto alla genovese		<p>A variant of the Genoese Pesto with the addition of cashews for a slightly sweeter taste, remaining faithful to the traditional recipe.</p> <p>Ingredients: sunflower oil, concentrated basil, cashew nuts, salt, whey, corn starch, wine vinegar, garlic, fructose, matured and Parmesan cheese (milk, salt, rennet), pine nuts, acidity correctors: citric acid, lactic acid.</p> <p>Size: 135 g – 180 g glass jar</p>	<ol style="list-style-type: none">1. Without preservatives2. For 100 g of pesto, 63 g of fresh basil is used.
Dante Arrabbiata Pesto		<p>Main character in many recipes with a typical hot and spicy taste.</p> <p>Ingredients: sunflower oil, tomato puree, sundried tomatoes, garlic, paprika, salt, concentrated basil, red hot chili pepper, wine vinegar, oregano, fructose, rosemary, marjoram, acidity corrector: lactic acid.</p> <p>Size: 135 g – 180 g glass jar</p>	<ol style="list-style-type: none">1. Ideal dressing for pasta dishes.

Dante Sauces and toppings Product Range – Technical data

Glass jar 135 g			
Glass jar per cartonbox	12	Glass jar per cartonbox	12
Cartonbox base X rows	20X10	Cartonbox base X rows	26X10
Cartonbox per pallet	200	Cartonbox per pallet	260
Pallet (cm)	80X120	Pallet (cm)	100X120
Glass jar 180 g			
Glass jar per cartonbox	12	Glass jar per cartonbox	12
Cartonbox base X rows	14X12	Cartonbox base X rows	18X12
Cartonbox per pallet	168	Cartonbox per pallet	216
Pallet (cm)	80X120	Pallet (cm)	100X120

Pesto alla Genovese Dante with PDO Basil

***For 100 g of pesto,
69 g of fresh basil
is used!***



Reason why

1. A traditional Italian sauce with **premium quality ingredients**
2. **Without preservatives, colorants and unpasteurized**
3. **Made in Italy**, produced without semi-finished products and **with PDO products** (PDO Genovese Basil and PDO Parmigiano Reggiano)
4. A strong link to the historical **Dante Brand**
5. A **distinctive product images** (trasparent label)

Pesto alla Genovese Dante with PDO Basil - features

Senza conservanti e coloranti/Without preservatives and dyes/
Ohne Konservierungsstoffe und Farbstoffe

Per 100 g di pesto, vengono utilizzati 69 g di basilico fresco!
For 100 g of pesto, 69 g of fresh basil is used!
Für 100 g Pesto werden 69 g frisches Basilikum verwendet!

DICHIARAZIONE NUTRIZIONALE PER 100 g/NUTRITIONAL DECLARATION
FOR 100 g/NÄHRWERTDEKLARATION PRO 100 g

Energia/Energy/Energie: 2369 kJ/575 kcal; Grassi/Fat/Fett: 60 g, di cui/of which/davon acidi grassi saturi/Saturated/gesättigte Fettsäuren 8,5 g; Carboidrati/Carbohydrates/Kohlenhydrate: 3,3 g, di cui/of which/davon Zuccheri/Sugars/Zucker: 2,5 g; Proteine/Protein/Eiweiß: 4,7 g; Sale/Salt/Salz: 3,5 g.

Dopo l'apertura, conservare in frigo coperto di olio per 15 giorni.
Once opened, store in the refrigerator covered with oil for 15 days.
Nach dem Öffnen 15 Tage im Kühlschrank mit Öl bedecken.

DA CONSUMARSI ENTRO IL: vedi tappo/USE BY: see on the lid/
ZU VERBRAUCHEN BIS: siehe auf dem deckel



Ingredienti: olio extra vergine di oliva 29%, olio di semi di girasole, basilico Genovese Dop concentrato 27%, pinoli 5%, sale, **Parmigiano Reggiano DOP** stagionato (latte, sale, caglio) 3%, **siero di latte**, aceto di vino, aglio, correttori di acidità: ac. Lattico, ac. Citrico.
**gli allergeni sono in grassetto*

Ingredients: extra virgin olive oil 29%, sunflower oil, concentrated PDO Genovese Basil 27%, pine nuts 5%, salt, seasoned PDO **Parmigiano Reggiano** (milk, salt, rennet) 3%, **whey**, wine vinegar, garlic, acidity corrector: Citric ac., Lactic ac.
**the allergens are in bold type*

Zutaten: Natives Olivenöl extra 29%, Sonnenblumenöl, konzentriertes Basilikum aus Genua g.U. 27%, Pinienkerne 5%, Salz, gewürztes **Parmigiano Reggiano g.U.** (Milch, Salz, Lab) 3%, **Molke**, Weinessig, Knoblauch, Säurekorrektor: Zitronensäure, Milchsäure.
**Die Allergene sind fett gedruckt*

Prodotto confezionato per/Packed for/Hergestellt für **Olio Dante S.p.A.**
Via Badia Zona Ind.le - 82016 Montesarchio (BN) - ITALY nello stabilimento di/in the plant/in der fabrik von Costa Ligure srl, Regione Prati Pescine - 18018 Arma di Taggia (IM) - ITALY



Label printed on transparent film

1. Label in three languages (Italian, English, German)
2. Glass jar 130 g
3. Consorzio Basilico Genovese Dop certified (logo)

Dante Vinegars Product Range



Dante Vinegars Product Range (1)

Dante
Balsamic
Vinegar
of Modena
P.G.I.

Product



Description

It must be produced exclusively in the vinegar cellars of the provinces of Modena and Reggio Emilia and concentrated grape must coming from grapes: Lambrusco, Sangiovese, Trebbiano, Albana, Ancellotta, Fortana, Montuni.

Maturation: it matures in oak and chestnut casks for 2 months, at least.

Appearance: clear and bright

Colour: dark brown.

Bouquet: persistent, fresh, delicate and slightly acid with any woody notes.

Taste: sweet-and-sour, balanced.

Size: 250/500 ml glass bottle -
5 L PET

The reason why

Balsamic Vinegar of Modena can only be produced in the provinces of Modena and Reggio Emilia.

In this area is found an abundance of grapes with just the right concentration of sugars and acidity.

In 2009, Balsamic Vinegar of Modena (Aceto Balsamico di Modena) was registered as a PGI by the European Union.



Dante Vinegars Product Range (2)

	Product	Description	The reason why
Dante White Wine Vinegar		<p>A classic flavour wine vinegar specially produced from selected Italian Wine cellars.</p> <p>Acidity 6%. Size: 250/500 ml glass bottle - 5 L PET</p>	<ol style="list-style-type: none">1. It is a key ingredient in both traditional and innovative cuisine.2. Product suitable to every kind of consumer, particularly suitable to fresh and boiled vegetables, on boiled foods, to make sauces, in the dressing of meat and fish.
Dante Red Wine Vinegar		<p>Specially produced wine vinegar from selected Italian Wine cellars.</p> <p>Acidity 6%. Size: 250/500 ml glass bottle - 5 L PET</p>	<ol style="list-style-type: none">1. Ideal with raw and cooked vegetables. It also adds a unique flavour to meat and sauces.

Dante Vinegars Product Range (3)

	Product	Description	The reason why
<p>Dante Glaze with “Aceto Balsamico di Modena IGP”</p>		<p>A classic cream pleasantly acetic, persistent, delicate with balsamic notes.</p> <p>Ideal for flavoring meat, fish, egg and vegetable dishes. Also perfect for decorating and enriching sweets and fruit.</p> <p>Size: 250 ml PET</p>	<p>The tasty combination of Balsamic Vinegar of Modena and concentrated grape must.</p> <p>Balsamic Vinegar of Modena can only be produced in the provinces of Modena and Reggio Emilia.</p>

Private Label Production

Format size



Private Label

Key points

1. We have the production **flexibility** to bottle on **different formats** (glass, PET, tin) from 250 ml to 25 lt).
1. We can produce **branded products or Private Label**.
2. We can develop **the design of labels** as it suits to the customer.

The Dante range at a glance - Retail

Top Premium Level

- Lupi 100% Italian EVOO
- Lupi Monocultivar 100% Italian EVOO



Premium to Top Level

- Dante Organic EVOO Product Range



Premium Level

- Dante 100% Italian EVOO
- Dante Unfiltered EVOO
- Dante Flavored EVOO



- Sauces and Toppings Ranges
- Dante Classico Olive Oil "Certified Supply Chain"



- Balsamic Vinegar of Modena PGI
- Glaze with "Aceto Balsamico di Modena IGP"



Mainstream Level

- Dante Terre Antiche EVOO
- Dante Il Mediterraneo EVOO
- Red and White Wine Vinegars



Entry Level

- Dante Olive Oil
- Dante Pomace
- Dante Grapeseed



The Dante range at a glance – Food Service

Top Premium Level

- Lupi 100% Italian EVOO



Premium to Top Level

- Dante Organic EVOO Product Range



Premium Level

- Dante 100% Italian EVOO
- Dante Unfiltered EVOO



- Dante Flavored EVOO Range
- Dante Classico Olive Oil "Certified Supply Chain"



- Balsamic Vinegar of Modena PGI
- Glaze with "Aceto Balsamico di Modena IGP"



Mainstream Level

- Dante Terre Antiche EVOO
- Dante Il Mediterraneo EVOO
- Red and White Wine Vinegars



Entry Level

- Dante Olive Oil
- Dante Pomace
- Dante Grapeseed



In Entry Level also Gico and Dante Blend

Contacts



Felixfood

LIVE MEDITERRANEAN LIFESTYLE

FELIXFOOD SRL

**Address: Splaiul Independentei, Nr313B, Corp C6, E17, Apt72,
Sec6, Bucharest-Romania**

Phone: +40 727836999

Email: sales@felixfoodsrl.com

www.felixfoodsrl.com