



TENUTA POZZI *SHIITAKE MUSHROOMS IN OIL*



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All born more than 500 years ago with Giovanni Pietro Pozzi and his bride Bianca Da Cornago, the founders of our Family that handed down to the younger generations the passion for farming, still strong as in those days.

Particularly, in our farm in Vigevano, province of Pavia, belonging to S.a.vi. group, we strengthened several productive experiences in farming and, even if looking proudly to our past results, always pay attention to technological innovations. Our will, in the present-day globalized world, is to counteract it offering our products handmade as once, choosing the best ingredients and excluding any kind of artificial preservatives, directly cultivating all we use for our products, daily cropped and worked.

Our handcrafts wants to spread the "made in Italy food" all around the world and are made in modern way, using the best technologies to have sure foods, guaranteed for their safety and organoleptic qualities, without any workers' exploitation.

Dr. Alessandro Pozzi



MUSHROOMS CULTIVATION

In mushrooms cultivation field we realized a vanguard initiative, cultivating mushrooms under an extensive photovoltaic (PV) system

Thanks to the cooperation with valid technicians, it is possible to plan several production cycles making the most of the “symbiosis” between PV and mushrooms. That is, the heat wasted from PV panels is directed so to obtain the optimal growing temperature for mushrooms.

Then, irrigation needed for mushrooms growth reduces the PV panels temperature, and this allows a better performance of the whole PV system.



The wetness of the environment is automatically monitored so to have a safe and completely natural production without using any kind of chemical substances.



This “symbiosis” between PV and mushrooms is a tangible contribution to environment respect, as for the strong CO2 emission reduction as for the productive use of a ground that would be otherwise unused.

The whole production cycle is steadily monitored in his different phases, because our goal is making natural, safe and certified productions.

We don't use any chemical treatment, so our products are surely rich in organoleptic qualities that our consumers can daily appreciate.

The harvesting operations are daily made by specialized workers so to deliver our products, as for direct sale as for processing, in the best conditions.



Our research and development laboratories make a lot of quality checks and constantly look



for new recipes with peculiar tastes to satisfy even our more refined clients.

Our customers' appreciation is for us the most important spur as for studying new recipes as for being proud to spread the "made in Italy food" all around the world.

PROCESSING

Other than fresh vegetables and mushroom marketing, we have a wide range of in oils, pickles, ready meals and sauces available in different sizes, that are even the result of ancient recipes of the Lombard culinary tradition.

Packaging is made by our partner Companies, certified and guaranteed.

All our products are naturally preserved without any artificial preservatives and using packaging made of recycled materials.

All the production and processing cycle is constantly monitored in accordance with local regulations and the protection of consumer health.

ORDERS AND SENDINGS

Although our is a homemade production, we have in stock quantities that are generally able to meet the immediate needs of our wholesale customers, Italian and foreign. With wholesalers and distributors, we are also available to work on programming products as modifying the quantities as choosing the packaging format that they prefer. As regards



this point, please do not hesitate to contact us for targeted offers, our office will promptly take charge of your request providing concrete answers.



DELICATESSEN LINE





Shiitake mushrooms in olive oil and safflower oil



Net weight : gr 280

*Ingredients : shiitake mushrooms (*lentinus edodes*) 63%, olive oil 34%, safflower oil 1,8%, salt*

Process for conservation : sterilization

shelf life : 48 months

Lot number : imprinted on the capsule

Packaging features : glass jars

Boxes features : tray with 12 pcs - net weight gr 3360

Pallet (EPAL) features : trays on each layer : 12

Layers : 10 Boxes on each pallet : 120

Pallet weight : net weight kg 403,2



Shiitake mushrooms in olive and safflower oil with garlic and chili pepper



Net weight : gr 280

*Ingredients : shiitake mushrooms (*lentinus edodes*) 63%, olive oil 34%, safflower oil 1,8%, salt, garlic, chili pepper, laurel, rosemary*

Process for conservation : sterilization

shelf life : 48 months

Lot number : imprinted on the capsule

Packaging features : glass jars

Boxes features : tray with 12 pcs - net weight gr 3360

Pallet (EPAL) features : trays on each layer : 12

Layers : 10 Boxes on each pallet : 120 Pallet weight : net weight kg 403,2



Shiitake mushrooms in olive and safflower oil with juniper and cloves



Net weight : gr 280

*Ingredients : shiitake mushrooms (*lentinus edodes*) 63%, olive oil 34%, safflower oil 1,8%, salt, juniper berries, sugar, cloves*

Process for conservation : sterilization

shelf life : 48 months

Lot number : imprinted on the capsule

Packaging features : glass jars

Boxes features : tray with 12 pcs - net weight gr 3360 Pallet (EPAL)

features : trays on each layer : 12 Layers : 10 Boxes on each pallet : 120

Pallet weight : net weight kg 403,2



Shiitake mushrooms in olive and safflower oil with thyme and sage



Net weight : gr 280

*Ingredients : shiitake mushrooms (*lentinus edodes*) 63%, olive oil 34%, safflower oil 1,8%, salt , thyme, sage, white pepper, sugar*

Process for conservation : sterilization

shelf life : 48 months

Lot number : imprinted on the capsule

Packaging features : glass jars Boxes features : tray with 12 pcs - net weight gr 3360

Pallet (EPAL) features : trays on each layer : 12 Layers : 10

Boxes on each pallet : 120 Pallet weight : net weight kg 403,2



Shiitake mushrooms cream with olive and safflower oil



Net weight : gr 90

*Ingredients : shiitake mushrooms (*lentinus edodes*) 74%, olive oil 23%, safflower oil 1,2%, salt, parsley, garlic, white pepper*

Process for conservation : sterilization

shelf life : 48 months

Lot number : imprinted on the capsule

Packaging features : glass jars

Boxes features : tray with 12 pcs - net weight 207.3 Kg

Pallet (EPAL) features : trays on each layer : 12

Layers : 16 Boxes on each pallet : 192

Pallet weight : net weight 207.36 kg



CATERING LINE



Size : gr 800

Net weight : gr 600

Ingredients : shiitake mushrooms (lentinus edodes) 75%, water, salt

Process for conservation : sterilization

shelf life : 48 months

Lot number : imprinted on the capsule

Packaging features : brine

Boxes features : tray with 12 pcs - weight 48 Kg

Pallet (EPAL) features : trays on each layer : 12 Boxes on each pallet: 60

Pallet weight : weight 680 kg



KIT SHIIPIZZA

Shiipizza pizza is a DIY kit to try to cook at home pizzas with shiitake mushroom. The Shiitake is a mushroom with important health properties well known in Asian Countries and in Eastern medicine. The kit is assembled in an elegant and handy carrying case easy to carry and a pleasure to give.



WHAT IS IN THE KIT?

A 280 g jar of ITALIAN SHIITAKE MUSHROOMS in olive oil



and safflower oil with important health properties: in the natural version or pepper in the spicy version.



A PREPARATION FOR PIZZA by Rossetto mills 500 g and a bag of baking powder 12 gr





A RUSTIC TOMATO SAUCE Petti "full-bodied" 350 gr



3 envelopes of "aqualis" hyposodic salt



OUR KIT CONTAINS ONLY ITALIAN QUALITY PRODUCTS:



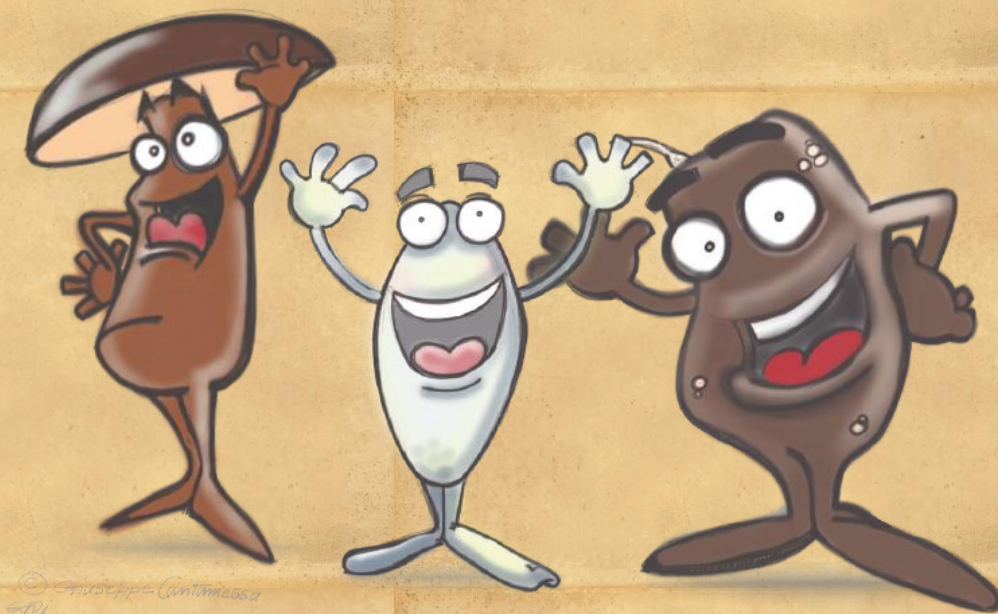


A RECIPE OF THE CHEF VALERIO CABRI:

METRO FOR FOOD: nice and useful tool to make 5 tasty and perfect pizzas of 20-22 cm diameter each



A SHIPEOPLE STORY, sympathetic sheet where your kids can color the SHIPEOPLE, the nice characters, and their adventures





KIT SHIIRISO

Shiiriso rice is a DIY kit to try to cook at home a tasty risotto with shiitake mushroom. The Shiitake is a mushroom with important health properties well known in Asian Countries and in Eastern medicine. The kit is assembled in an elegant and handy carrying case convenient to carry and a pleasure to give.





WHAT IS IN THE KIT?

ITALIAN SHIITAKE MUSHROOMS in olive oil and safflower oil with important health properties: a 280 g jar in natural version that won the international award Bellavita Awards in Amsterdam



CARNAROLI RICE: RICE CARNAROLI the king of rice brand "Gli Aironi" "rice with bud" in 500 gr, craftsmanship husking with soft stone that guarantees the maintenance of nutrients. The "gli Aironi" Rice does not require presentation as used in the best restaurants by the main Chef. You will find it ONLY in the CRU version.





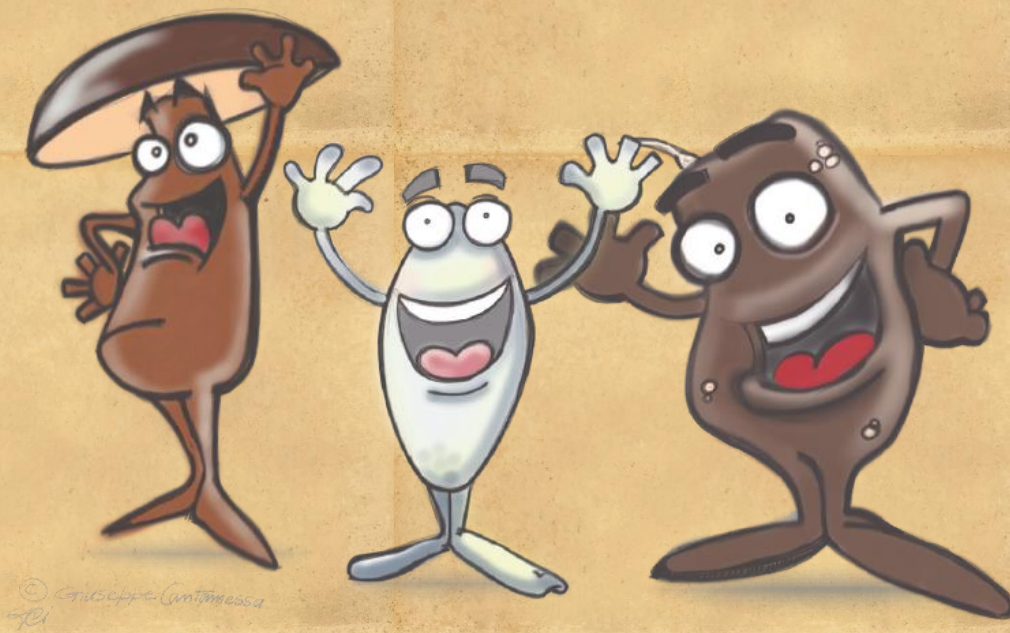
THE KIT CONTAINS ONLY HIGH QUALITY ITALIAN PRODUCTS:



A RECIPE OF THE CHEF VALERIO CABRI



A SHIIRIDO, sympathetic sheet where your kids can color the SHIPEOPLE the nice characters and their adventure





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