



PRODUCT SHEET FORM





Company's Profile



Company Name	Poggio del Farro srl		Production Region in Italy	Tuscany	
URL	www.poggiodelfarro.com				
Product Category	Breakfast cereals, spelt grain, pasta, soups, biscuits, crackers.				
Export Country	Italy	Export Experience in Japan	none		
International Exhibition	<input checked="" type="checkbox"/> Cibus/Tuttofood <input type="checkbox"/> Sana <input type="checkbox"/> Vinitaly <input type="checkbox"/> Sigep <input type="checkbox"/> Others: ISM, Biofach				
Target	<input checked="" type="checkbox"/> Retail <input checked="" type="checkbox"/> HoReCa <input checked="" type="checkbox"/> Industries <input type="checkbox"/> Others:				
Certificate	<input checked="" type="checkbox"/> Organic <input type="checkbox"/> Gluten-free <input type="checkbox"/> Halal <input type="checkbox"/> Vegan <input type="checkbox"/> Others: Kosher, BRC, IFS				
Presence of Export Manager	Yes	Spoken Language	English	Number of Employees	About 30
Presentation, Proposals (max 100 words)	For more than 20 years, in Tuscany, we have been cultivating and producing products made from the ancient grain Farro (also known as Spelt) . A single raw material transformed into a wide range of products: from the single grain, to breakfast cereals, pasta, soups, biscuits, etc. All following the traditions and the agricultural heritage of the areas where the raw material is sown, cultivated and harvested. The process starts with the seeds, farmed respecting the lands, then combining the knowledge of the cereal, with the daily experience and best techniques of cultivation and transformation.				

Main Product Information



Name of Product	Spelt (Farro) Grain Line – a rice substitute	Name of Product	Farrotti line – spelt risotto or soups				
							
EX-Works Price		Shelf Life	12-18 months	EX-Works Price		Shelf Life	18 months
Unique Selling Point							
1)	Our organic spelt in grains lends itself to a lot of both hot and cold preparations: soups, minestrone, but also salads and sweets. An old but extremely versatile grain, it has interesting nutritional characteristics: it is very filling, rich in nourishing elements and poor in fat. Poggio del Farro offers it in different preparations: DEHUSKED (whole grain) – PEARLED (easy to cook with no soaking, ideal for salads)	1)	Our Farrotti are based on simple and traditional recipes ideal for all seasons. Pearled farro is the protagonist of all the recipes together with other mixed ingredients. The line was born with this goal: delicious dishes that are ready in 18 minutes and that satisfy both the palate and the desire to say "I made it"!				
2)		2)	Available in 4 different flavours: with mixed vegetables, with red chicory, with pumpkin and with porcini mushrooms				
3)		3)					


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Name of Product		Whole grain Spelt Pasta		Name of Product		Breakfast Cereals	
							
EX-Works Price		Shelf Life	36 months	EX-Works Price		Shelf Life	8 - 18 months
Unique Selling Point				Unique Selling Point			
1)	Our organic whole grain Spelt pasta is produced in 5 different shapes with just organic whole Farro flour (Triticum dicoccum variety) and water. Bronze drawing gives it a rough surface that makes it particularly suitable to absorb sauces, while slow drying enhances its organoleptic qualities. Our organic whole grain Farro pasta goes well with simple recipes based on seasonal vegetables and can therefore be considered a food suitable for vegetarian and vegan diets.			1)	A simple but tasty and nutritious breakfast, based on spelt and oats, is a good habit to help you tackle with energy the tasks of the day. The range of products based on Farro is composed of: PUFFED FARRO and WHOLE GRAIN FARRO FLAKES made directly from the simple blowing, flaking and roasting of the whole grain; FARRO MUESLI and PORRIDGE, a rich blend of farro flakes and oat flakes; FARRO GRANOLA cereal mix with chestnut flour, honey and roasted seeds.		
2)	Available shapes: spaghetti, linguine, penne, fusilli, casarecce			2)			
3)	Available also: spelt Tagliatelle with eggs and spelt Gnocchi			3)			

Name of Product		Organic Farro Biscuits		Name of Product		Artisanal Farro Biscuits	
							
EX-Works Price		Shelf Life	10 months	EX-Works Price		Shelf Life	8 months
Unique Selling Point				Unique Selling Point			
1)	With just a few quality ingredients and without using preservatives or hydrogenated fats, we have created unique recipes with authentic flavors. Our line of BISCUITS from ORGANIC WHOLE GRAIN FARRO, based only on farro flour from organic farming, is ideal to start the day with a simple but rich breakfast taste or to give yourself a sweet snack at any time of the day.			1)	Our ARTISAN BISCUITS, produced with whole grain Farro flour, come from artisan processing which, starting from the selection of raw materials down to the care in the packaging, has the objective of offering only high quality products. We needed to invent nothing new because it is thanks to the simplicity of the recipes and traditional wholesomeness that our pâtisserie is liked by adults and children alike.		
2)	Available flavours: classic whole grain spelt; whole grain spelt with chocolate chips			2)	Available in different flavours: as cookies or as cantucci		
3)				3)			

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Name of Product		Spelt and oat snack bars		Name of Product		Spelt flours	
							
EX-Works Price		Shelf Life	8 months	EX-Works Price		Shelf Life	18 months
Unique Selling Point				Unique Selling Point			
1)	<p>Our spelt and oat Snack Bars are made in dedicated productions, with simple ingredients and great care. We select the best raw materials to guarantee the right mix of crunchiness and softness, enhancing the strong but not overly sweet taste. The protagonist is our Farro that releases all "The vital energy of nature" making its nutrients more digestible and assimilable.</p>			1)	<p>Our Farro Flours are the ideal base for a lot of recipes and an inspiration for your creativity in the kitchen. With a characteristic intense flavour, are perfect to prepare bread, pasta, sweets and biscuits and for many other preparations. All produced with farro from organic farms.</p>		
2)	<p>Available in 4 different flavours: protein bars with coconut and almonds; protein bars with dark chocolate and hazelnuts; bars with seeds and fruit; bars with nuts</p>			2)	<p>Available: EINKORN FLOUR - EMMER FLOUR</p>		
3)				3)			

Name of Product		Bread substitutes		Name of Product			
							
EX-Works Price		Shelf Life	8 months	EX-Works Price		Shelf Life	
Unique Selling Point				Unique Selling Point			
1)	<p>Ideal as an alternative to leavened bakery products, our unleavened products are superb at any time of day, at home or out for a practical snack. Thanks to their crunchiness and delicate taste, they can replace bread during meals.</p>			1)			
2)				2)			
3)				3)			