



Company's Profile

Company Name	Pastificio F.lli Iozzino srl		Production Region in Italy	Campania
URL	https://www.pastaiozzino.it			
Product Category	Pasta			
Export Country	Japan	Export Experience in Japan	No export experience in Japan	
International Exhibition	☒ Cibus/Tuttofood ☐ Sana ☐ Vinitaly ☐ Sigep ☒ Others: Foodex, Sial, Anuga			
Target	☒ Retail ☒ HoReCa ☐ Industries ☒ Others: <i>Specialty gourmet stores, Italian delicatessen, Premium importer</i>			
Certificate	☐ Organic ☐ Gluten-free ☐ Halal ☐ Vegan ☒ Others: P.G.I.			
Presence of Export Manager	Yes	Spoken Language	Italian, English	Number of Employees: 1
Presentation, Proposals (max 100 words)	Pastificio F.lli Iozzino is a family-run pasta producer based in Gragnano, the historical heart of Italian pasta making. We produce high-quality Pasta di Gragnano IGP, made exclusively with 100% Italian durum wheat semolina and bronze-drawn for a rough texture that holds sauce perfectly. Our pasta is slowly dried at low temperatures following traditional methods to preserve flavor and nutritional values. We are looking for importers and distributors in Japan who specialize in premium Italian food products, especially for high-end restaurants, gourmet shops, and specialty retailers. Our proposal is to bring the authentic taste of Gragnano pasta to discerning Japanese consumers seeking genuine Made in Italy excellence.			

Main Product Information (max 4 reference)

Main Product Information (Main - Reference)				Main Product Information (Main - Reference)			
Name of Product	Spaghetti Gragnano pasta PGI 500g			Name of Product	Vesuvio Gragnano pasta PGI 500g		
							
EX-Works Price	€ 2,35	Shelf Life	3 years	EX-Works Price	€ 2,35	Shelf Life	3 years
Unique Selling Point				Unique Selling Point			
1)	PGI - certified pasta from Gragnano, 100% Italian wheat			1)	PGI - certified pasta from Gragnano, 100% Italian wheat		
2)	Bronze-drawn and slow-dried for superior texture and taste			2)	Bronze-drawn and slow-dried for superior texture and taste		
3)	Artisan quality ideal for gourmet shops and fine dining			3)	Artisan quality ideal for gourmet shops and fine dining		