



#### WHO WE ARE?

ITALFRUTTA DI MANNO

With devotion, commitment, love and passion for its activity, Italfrutta di Manno has been a landmark in the fruit and vegetable market for over 40 years. The company was founded by the 3 brothers di Manno, Primo, Salvatore and Secondo, while now their respective sons, a young enterprising team, are continuing the family business by innovating and perfecting business processes. Research, development and cutting-edge equipment, but also experience and dedication: it is in the fusion of the two generations that the company has built its success. Founded in 1984, today Italfrutta di Manno has 60 employees and over an annual turnover of 50 million euros.



## **Since 1984**

we ensure quality among the distribution of fruit and vegetable products

#### **MARKETING**

TO AND FROM ALL OVER THE WORLD

almost 40 years of synergies and collaborations with many countries on the 5 continents have made Italfrutta di Manno a leading international company for the import/export of fruit and vegetables and, at the same time, an important point of reference for the local area.



#### **MARKETS**

IMPORT-FXPORT

A sharp network of commercial relations all over the world

NORTH AMERICA SOUTH AFRICA
SOUTH AMERICA ASIA
EUROPE OCEANIA
NORTH AFRICA



#### **TECHNOLOGY**

MACHINARY AND HI-TECH EQUIPMENT

Italfrutta di Manno has state-of-the-art machinery and equipment that allow storage, processing and conservation of products in suitable and extremely functional areas. The company makes use of particular new generation refrigerating systems thus guaranteeing large quantities of goods ready for delivery.

# **GO GREEN** INNOVATING

Renewable energy and respect for the environment. The company has chosen to exploit the most precious source of non-polluting energy by equipping itself with 3 photovoltaic systems which extend over the over 13,000 m2 of the offices situated in both via Diversivo Acquachiara and via Appia lato Roma in Fondi.

# Autenthicity and Taste



## **KIWI**QUALITY, TASTE AND CERTIFICATION

Almost 7.000 tons of kiwi commercialized in all over the world. As global provider, Italfrutta di Manno ensures continues supply of kiwi from October to May , placing itself as a landmark both on the national and international market.

Kiwi DiManno DiManno's Kiwi	<b>Gen</b> Jan	<b>Feb</b> Feb	<b>Mar</b> Mar	<b>Apr</b> Apr	<b>Mag</b> May	<b>Giu</b> Jun	<b>Lug</b> Jul	<b>Ago</b> Aug	<b>Set</b> Sep	Ott Oct	<b>Nov</b> Nov	<b>Dic</b>
Green			•	•	•	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	•		
Yellow		$\bigcirc$	•	•	•							
Red		$\bigcirc$	•		•							



#### **PINEAPPLE**

DIRECTLY FROM COSTA RICA

Only open field crops for a top-of-the-range exotic fruit. Di Manno's pineapples are grown in Costa Rica, in open fields perpetually kissed by the sun: endless pristine expanses that give each single fruit unique properties and taste.

<b>Ananas DiManno</b> DiManno's Ananas	<b>Gen</b> Jan	<b>Feb</b> Feb	<b>Mar</b> Mar	<b>Mag</b> May				<b>Dic</b> Dec
Ananas								





#### **PLUMS**

#### GROWN IN THE MEDITERRANEAN AREA

Almost 3.000 tons of plums exported every year. From collection to distribution, including storage in highly technological controlled atmosphere cells.

Prugne DiManno DiManno's Prunes	<b>Gen</b> Jan	<b>Feb</b> Feb	<b>Mar</b> Mar	<b>Apr</b> Apr	<b>Mag</b> May	<b>Giu</b> Jun	<b>Lug</b> Jul	<b>Ago</b> Aug	<b>Set</b> Sep	Ott Oct	<b>Nov</b> Nov	<b>Dic</b> Dec
Tc Sun	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$				$\bigcirc$	$\bigcirc$	$\bigcirc$
Fortuna	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$				$\bigcirc$	$\bigcirc$	$\bigcirc$
Angelano	$\bigcirc$	0	0	0	0	$\bigcirc$	0	•	•	•	•	•





#### **FRESH FRUIT**

FROM THE BEST ITALIAN AND OVERSEAS PRODUCTIONS

Frutta DiManno DiManno's Fruits	<b>Gen</b> Jan	<b>Feb</b> Feb	<b>Mar</b> Mar	<b>Apr</b> Apr	<b>Mag</b> May	<b>Giu</b> Jun	<b>Lug</b> Jul	<b>Ago</b> Aug	<b>Set</b> Sep	Ott Oct	<b>Nov</b> Nov	<b>Dic</b> Dec
Apricots	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$				$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Watermelon	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$			$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Baby watermelor		$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$			$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Orange						$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$		
Cherry	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$				$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
Lemons						$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$		
Zespri Kiwi						$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$		
Fuji Apple					$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$				
Golden Apple					$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$				
Melons	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$				$\bigcirc$	$\bigcirc$	$\bigcirc$
Nectarines		$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$						$\bigcirc$	$\bigcirc$
Carmen pears					$\bigcirc$	$\bigcirc$	$\bigcirc$					
Coscia pears					$\bigcirc$	$\bigcirc$	$\bigcirc$					
White peaches		$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$						$\bigcirc$	$\bigcirc$
Yellow peaches		$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$						$\bigcirc$	$\bigcirc$
Pomelo							$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$		
Yellow grapefruit							$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$		
Red grapefruit							$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$		
Balck Magic grape	s 🔾	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$					$\bigcirc$	$\bigcirc$
Victoria grapes	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$					$\bigcirc$	$\bigcirc$

#### **VARIETY AND FRESHNESS**

SYNERGY WITH PRODUCERS

Quality but also a very wide choice in terms of origin and variety. Customers can choose from over 100 varieties of fresh fruit in full compliance with the seasonality of the products which allows to keep the nutritional properties and organoleptic characteristics of the products unaltered.

#### **EXOTIC FRUIT**

**WIDE CHOICE** 

from the producing countries

- Mango
- Mango by air
- Papaya
- Papaya Formosa
- Avocado
- Avocado hass
- Rambutan
- Mangosten
- Granadilla
- Pitaya R
- Pitaya G
- Passion fruit
- Berries
- Limes
- Bananito G
- Phisalis
- Kunquat
- Pomelo
- Maracuja
- Kiwano
- Pesche
- Baby pineapple
- Carambola
- Tamarind
- Litchis

#### **DRIED FRUIT**

QUALITY

from the producing countries

- Shelled almonds
- Blanched Almonds
- Almonds with shell
- Toasted Almonds
- Shelled hazelnuts
- Toasted hazelnuts
- Shelled nuts
- Toasted nuts
- Pine nuts
- Pistachios
- Pitted prunes
- Pumpkin seeds
- Jumpo grapes
- Sultanas grapes
- Dried blueberries

### **BENEFITS**AND PROPERTIES

Even if some exotic fruits are still unknown to the majority of consumers, the nutritional properties that these fruits bring are well known. Like the fresh fruit typical of our areas, exotic fruits are also rich in vitamins and mineral salts which are essential for a healthy and balanced diet.Dried fruit enjoys multiple virtues thanks to the presence of mono and polyunsaturated fats. arginine (essential amino acid which provides additional protection on blood flow regulation) and vitamin E which help the body protect itself from cardiovascular pathologies, reduce cholesterol and lower blood pressure.



#### **VEGETABLES**

FRESHNESS AND QUALITY

<b>Veggie DiManno</b> DiManno's Veggie	<b>Gen</b> Jan	<b>Feb</b> Feb	<b>Mar</b> Mar	<b>Apr</b> Apr	<b>Mag</b> May	<b>Giu</b> Jun	<b>Lug</b> Jul	<b>Ago</b> Aug	<b>Set</b> Sep	Ott Oct	<b>Nov</b> Nov	<b>Dic</b> Dec
Basil												
Chard												
Carrots												
White Cauliflower												
Savoy cabbage												
Cucumbers												
Chicory												
Fresh spring onion												
Green beans												
Curly endive												
Canasta salad												
Cappuccina salad												
Roman salad												
Long black eggplant	S											
Round black eggplan	ts											
Long striped eggplant	ts											
Purple egglpants												

# **VEGETABLE** PRODUCTS

The vegetable field offers a rich range of products coming above all from the southern Pontina area and from Sicily.Freshness and quality are guaranteed by a close-knit network of local suppliers that allow the goods to be placed on the market in a very short time.



#### **VEGETABLES**

FRESHNESS AND QUALITY

<b>Veggie DiManno</b> DiManno's Veggie	<b>Gen</b> Jan	<b>Feb</b> Feb	<b>Mar</b> Mar	<b>Apr</b> Apr	<b>Mag</b> May	<b>Giu</b> Jun	<b>Lug</b> Jul	<b>Ago</b> Aug	<b>Set</b> Sep	Ott Oct	<b>Nov</b> Nov	<b>Dic</b> Dec
Friarielli peppers	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$					$\bigcirc$	$\bigcirc$	$\bigcirc$
Cornetto red pepp.												
Yellow peppers	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$							$\bigcirc$	$\bigcirc$
Red peppers	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$							$\bigcirc$	$\bigcirc$
Mixed peppers	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$							$\bigcirc$	$\bigcirc$
Cherry tomato	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$							$\bigcirc$	$\bigcirc$
Bunch tomato	$\bigcirc$	$\bigcirc$	$\bigcirc$							$\bigcirc$	$\bigcirc$	$\bigcirc$
Piccadilly tomato	$\bigcirc$	$\bigcirc$	$\bigcirc$							$\bigcirc$	$\bigcirc$	$\bigcirc$
Green oblong tomat	to	$\bigcirc$	$\bigcirc$							$\bigcirc$	$\bigcirc$	$\bigcirc$
Green round tomato	$\circ$	$\bigcirc$	$\bigcirc$							$\bigcirc$	$\bigcirc$	$\bigcirc$
Parsley												
Celery	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$						$\bigcirc$	$\bigcirc$
Zucchini												
Potatoes												

### PRODUCTION SEASONAL ADJUSTMENT

Thanks to a vast and diversified production system, Italfrutta di Manno is able to seasonally manage the offer for any variety and type of fruit and vegetable. When the season allows it, the Latina area is the main source of supply: a fertile plain with a mild climate for most of the year where kiwis and plums are grown, but also fresh vegetables and many other fruit varieties.





#### **BRAND DI MANNO**

CHOOSE THE BRAND AND REDISCOVER THE TASTE OF QUALITY

"di manno" Sunny Taste is the new brand launched by the company for a selected premium products that, in a short time, has become a symbol of taste and quality. A vast range of fruit and vegetables, distinguished by new stamps, are destined to grow more and more in the immediate future by standardizing excellence and leveling it up. In its process of continuous growth, the company aims to increase turnover and product variety without renouncing the high quality standards that have made Italfrutta di Manno famous throughout the world for over 40 years.









### **Italfrutta di Manno s.r.l.**

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