



AGRIMPERIALE  
Scent of Italy



# Recipes and traditions of the past, to rediscover authentic flavors

Imagine a company in love with the country of Italy, its traditions and its flavors, a company that does not bend to the logic of the market but is committed to providing Italian products, genuine and with the taste of a time, because knows that there are people for whom a healthy and natural product is a decisive choice factor; a company that values and rewards employees, farmers in the supply chain and the splendid area in which it is located, for a return to the origins, to the traditions, to a healthy eating that goes beyond a simple slogan ...

Now open your eyes, you're in Agrimperiale!

**All the images** in the document are real and refer to the company premises, its products and the surrounding area.



## Company and products made in Italy

L'Agrimperiale S.p.A. was established in 2011 and produces organic vegetable gastronomy. The company processes and packs artichokes, zucchini, aubergines, dried tomatoes, mushrooms, peppers, fennels, carrots, pumpkins, potatoes and table olives. It transforms and markets soil products, all strictly Italian (and most of them made in Apulia).

It produces a completely natural organic line, with a registered trademark called "I Purissimi", which aims to be the best line of organic vegetable products made in Italy.



## Apulian Gastronomic Excellence

Selected from the best Italian fields in short supply chain, protected and controlled in every processing phase, Agrimperiale vegetables have a natural taste, not tarnished by the tanning or by the spices but which transmit the true taste of the freshly picked product.

Agrimperiale specializes in the production of a **100% natural line, which uses only natural products and is free of chemical additives**, even in acidification ingredients, using (for example) organic lemon juice in place of citric acid and organic vinegar, obtained without the addition of sulphites (NOP certificate).

The company uses two processing technologies: pasteurization and fresh in modified atmosphere. All processing steps take place internally.

*Brunetto of Apulia,*  
a unique artichoke  
that you find  
only from us



Italian Zucchini  
Grilling  
100% natural



Strips of Carrots  
Grilled,  
crispy and  
flexible



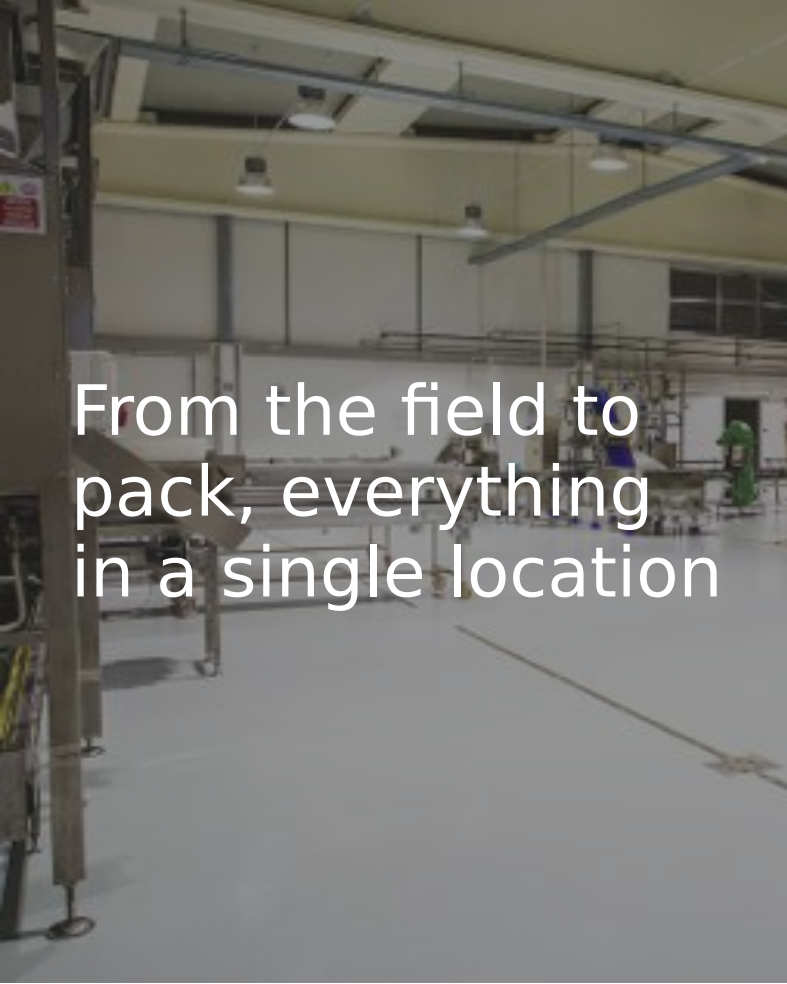


Technology  
+  
Hygiene  
=  
Safety  
Food

The new production factory, inaugurated in 2017, was built with a very high technological standard, paying particular attention to hygiene and food safety policies.

It is thermally and acoustically insulated and **is equipped with a protected chamber for food packaging** (with microfiltered and pressurized air), a **fireproof room dedicated to grilling**, **all steel machinery** and automation systems on IP protocol.

The Agrimperiale immediately focused on the idea of **industrializing artisan processes and recipes**, with a production capacity of organic vegetables among the highest in Italy. Finally, the proximity to the fields in the supply chain, ensures very low production costs, immediate processing and unique product quality.



For us to grill,  
it does not mean  
just marking

Atmosphere  
modified  
or pasteurized.  
Two ways of  
to propose  
excellence.



Agrimperiale sells products in modified atmosphere or pasteurized. The shelf life ranges from 30-60 days in the case of the modified atmosphere to 3-6 months in the case of pasteurized products. For fresh products in the cold chain, we always use a mixture of seed oil and extra virgin olive oil, both strictly Italian. For the pasteurized product, we use only extra virgin olive oil, which further enhances an already excellent product. **Processing times are almost immediate, given that upon arrival of the vegetables, controlled in the field, the first working cycle is immediately activated**, with the washing and acidification with natural products, in order to retain and package all the freshness of the vegetable, as freshly picked.





## Short chain and territory

Agrimperiale constantly invests in the consolidation and expansion of its supply chain, with incentive policies that reward farmers and encourage them to produce healthy and organic food, in harmony with the territory.

These benefits correspond to the obligation, for our farmers in the supply chain, to allow inspections, to produce plants in line with company indications and, more generally, to comply with the strict regulations on organic farming. All this to market strictly Italian and Apulian products, which are processed according to their seasonality, a few kilometers away from the processing plant.



## Probiotics Vegetables: an exclusive world



**The probiotic vegetables**, in particular artichokes and table olives, have been developed by the Italian National Research Council (with appreciation and publications in many international scientific journals) and **are protected by 2 international patents, of which Agrimperiale has acquired the exclusive industrialization license and international sales.**

**The probiotic vegetable allows**, with a daily and periodic consumption, **to regularize the functioning of the intestine without the use of specific drugs.**

It is an absolute novelty in the agri-food sector, different from probiotic yoghurt because of vegetable origin. This food can be consumed by people intolerant to lactose and by people who follow diets with few sugars or low fat. Considering that there are about 90 million subjects suffering from constipation in the countries with patent protection, the sale of a natural product without contraindications, may be decisive in the acquisition of new customers.



Get in touch  
with our reality



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