

Demeter and Organic farming

“Mediterranea Foods” a path towards a natural way of being



The history of the company, currently run by the Anastasi family's third generation, boasting thirty years of experience in the organic sector and for over ten years in the biodynamic sector, is rooted in the love for the land and tradition.

Our daily production is based on tradition and respect for our history, using the most modern production processes and the most selected raw materials, always caring for the fields and the people who collaborate for the harvest success.

Respect for each other is the fundamental principle on which our work is based:

RESPECT FOR NATURE AND ITS INHABITANTS





Quality and sustainability are our
primary goals
in our vision and our mission



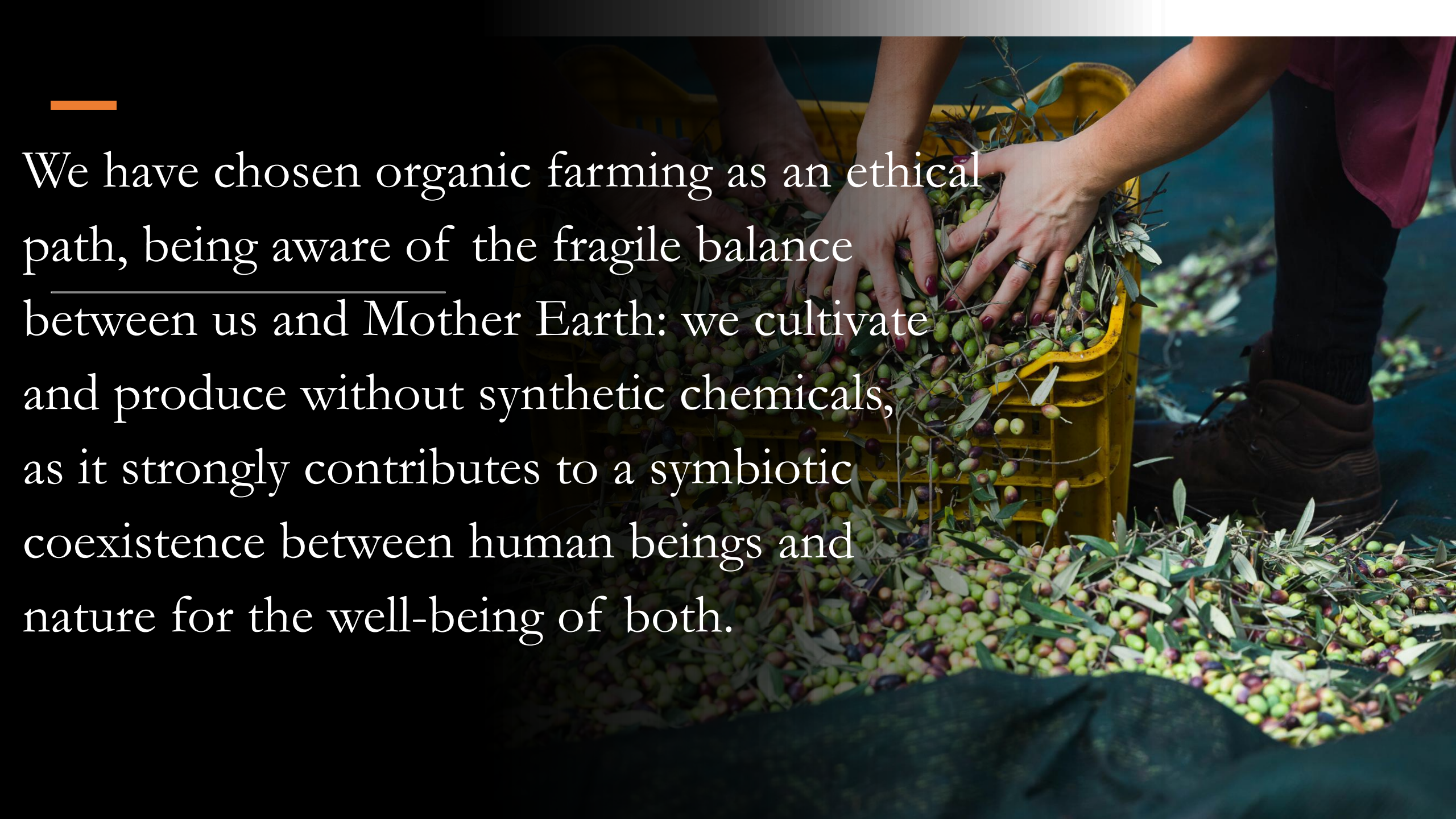
All the production process is carried out in the company according to the highest quality organic and Demeter standard.

From the field to the finished product every ingredient grows and is processed in our farm and company.

All the ingredients are grown, harvested and processed in our factory from the farm to the finished bottles or jars.


All begins from the most important aspect:

Extreme care of our soil and environment

A photograph showing hands harvesting olives from a tree into a yellow plastic crate. The olives are green and purple, and some leaves are visible. The background is dark and out of focus.

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We have chosen organic farming as an ethical path, being aware of the fragile balance between us and Mother Earth: we cultivate and produce without synthetic chemicals, as it strongly contributes to a symbiotic coexistence between human beings and nature for the well-being of both.

A close-up photograph of an olive branch with green leaves and clusters of small yellow flowers, set against a bright blue sky with soft white clouds. The branch enters from the top right and extends towards the center.

We are aware that following organic and biodynamic procedures means adopting a **sustainable, transparent, and ethical** system running through the entire production chain, starting from the fields to the finished product on store shelves.

We embrace these values to guarantee an attentive and efficient service through the whole production chain, until our products reach their final consumers.

The high quality of the company's products is the result of the harmonious interaction of different elements peculiar to the territory in which we operate.

To guarantee such a safety system, every single product, starting from its raw materials, is **checked** and **analysed** several times during the production phases.

Thanks to our know-how and the scrupulous work, we currently produce an excellent range of organic and biodynamic specialty products, made with raw materials, almost exclusively produced by us and free from any **preservative** and **additive**, enhancing their taste and quality.



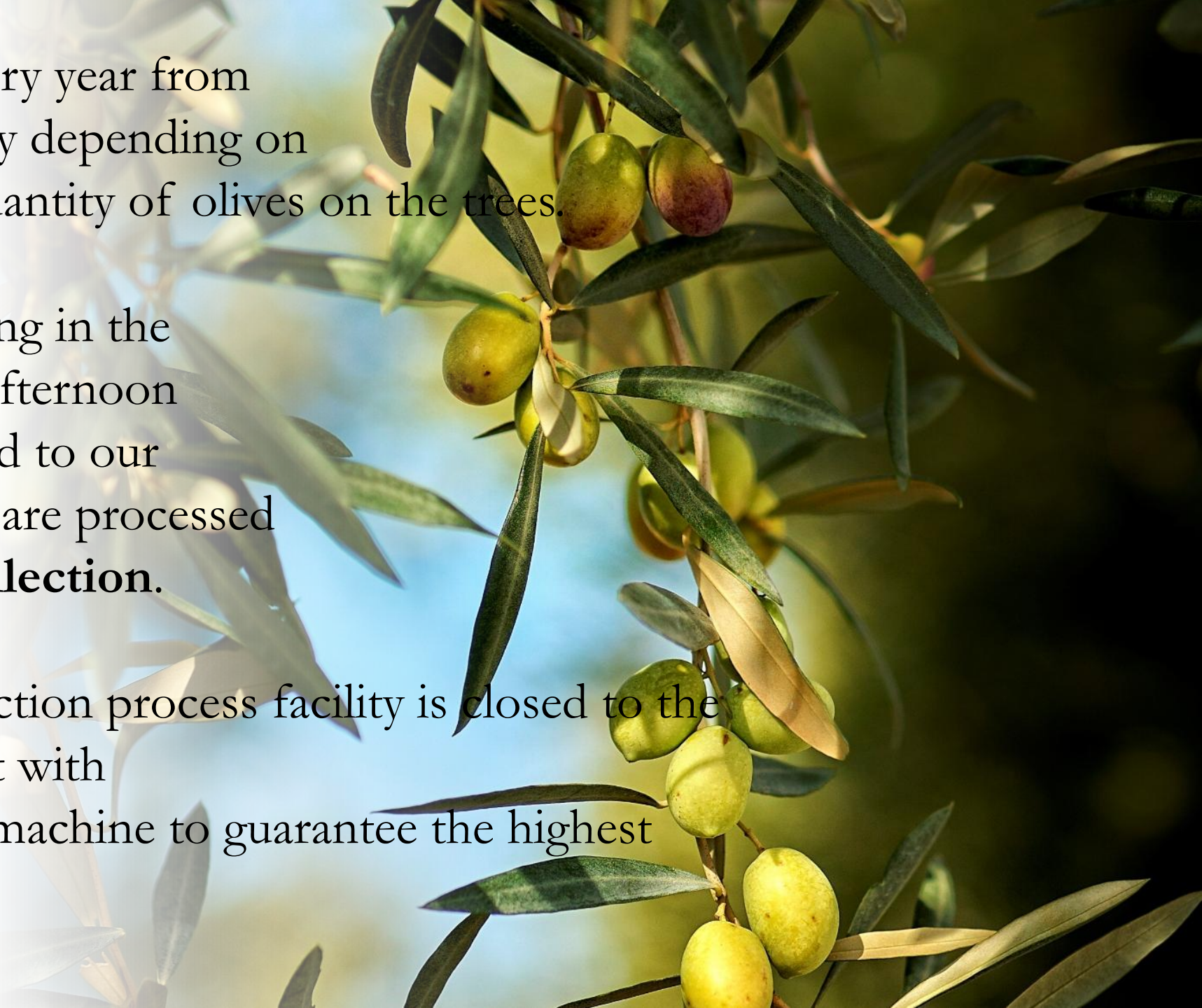


Biodynamic and Organic
extra virgin olive oils
grown and harvested in Calabria

Harvesting takes place every year from October till end of January depending on weather conditions and quantity of olives on the trees.

Olives are harvested starting in the morning and in the early afternoon are immediately transferred to our Milling facility where they are processed **within 12 hours from collection.**

All the crushing and extraction process facility is closed to the groves and it is carried out with latest modern processing machine to guarantee the highest standards



Extra virgin olive oil extraction is carried out at low temperature not higher than 27° in order to have a certified
Cold pressed Extra Virgin olive oil.

This process allow to maintain all the intrinsic properties and organoleptic characteristics of the olives during production.

Olives varieties we have in our farm are native varieties tipycal of our area, most important are

- ✓ OTTOBRATICA
- ✓ SINOPOLESE
- ✓ ROGIANELLA
- ✓ CASSANESE

Our production is a path towards traceability and transparency.

With a final aim that guarantees a total respect of environment.

Our national and international certifications, represent the guarantee of innovative and controlled process standards.



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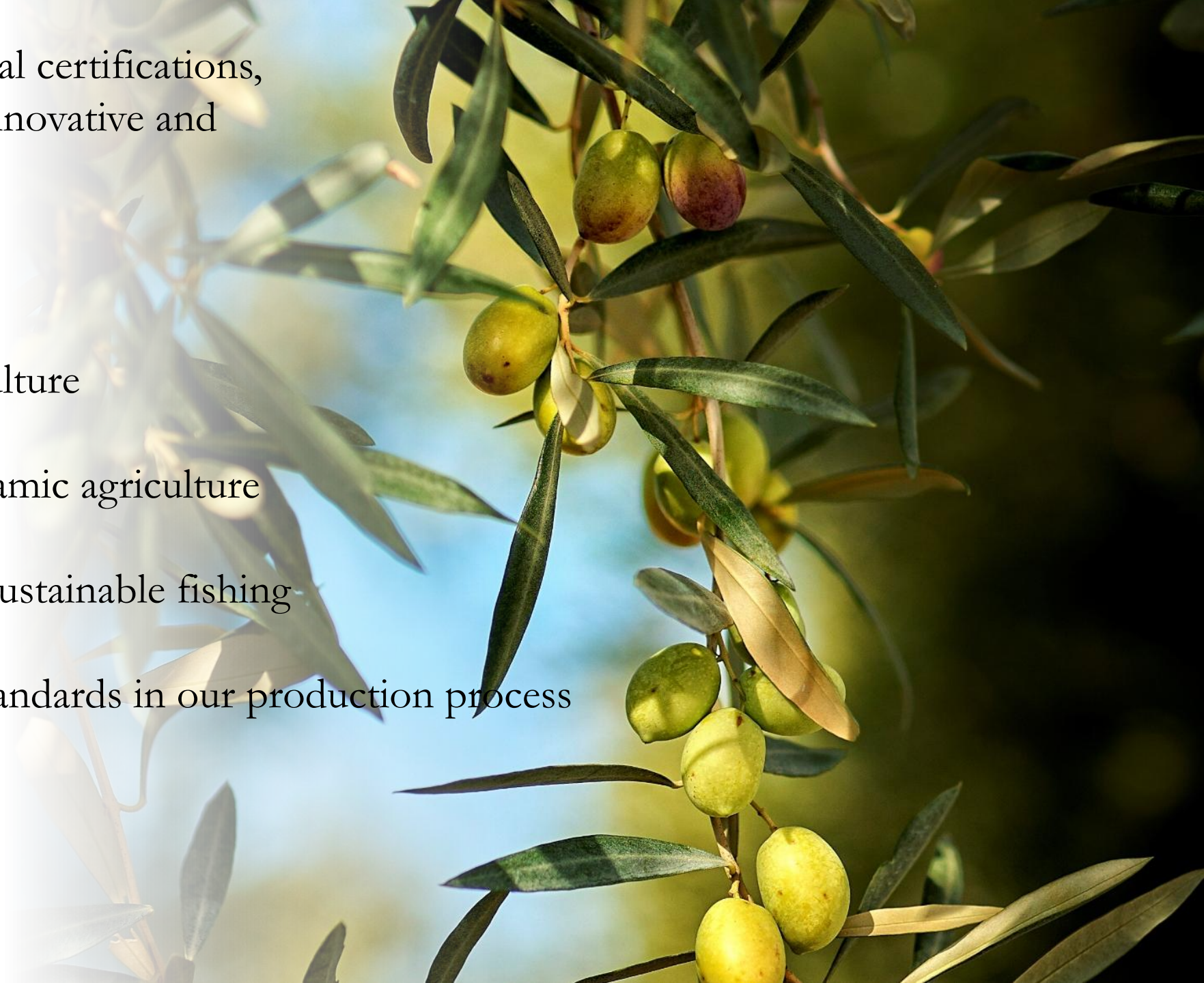
We are certified:

ICEA For our organic agriculture

DEMETER For our biodynamic agriculture

FOS For our seafood from sustainable fishing

BRC e IFS For the quality standards in our production process





Our farm as an environmentally friendly circular system

We produce our own energy and the farm is independent thanks to solar panels distributed on all our roofs. There is no waste of the production process raw materials, everything is used in a new life.

with the olive's residues, we obtain different heating sources:

- the stones become “nocciolino di sansa” a high heating power source
- the liquid discard becomes a mass used for the production of Biogas...

everything is **not a waste** but a **resource**

