



# LOFRESE<sup>®</sup> PRO- DUCTS

# DISCOVER OUR WORLD

<https://youtu.be/lquxziJvjsg>

# OUR LEGUMES TASTE BETTER BECAUSE...

Traditions and professionalism combined with a unique nature offering **pure growing environment, long and intense summers, not very cold winters** favorite the natural maturation of our legumes.

The microclimate of the land on the plateaus not far from the sea, nourishes the legumes and is favorable for effectively repelling plant parasites and diseases, with the consequent lower need to use protective agents.

These special conditions give our legumes a **unique flavor** and make these "treasures" an incomparable ingredient for the most delicious and well-being dishes.



# LOFRESE: A VERSATILE PARTNER

Lofrese Spa is a partner capable of serving a varied clientele.

## INDUSTRY:

Our customers range from the canning industries, to pasta factories, from producers of vegetable drinks to healthy snacks manufacturing companies.



## FOOD SERVICE:

We serve restaurants and canteens with convenience formats.

**LOFRESE**



**LOFRESE**

# OUR LEGUMES

Whole, shelled or in mix we can provide the following references:

- ✓ White chickpeas (whole or shelled)
- ✓ Black chickpeas (regional variety)
- ✓ Cicerchia wild peas (regional variety)
- ✓ Fava beans (regional variety)
- ✓ Black lentils (regional variety)
- ✓ Red lentils (whole or shelled)
- ✓ Yellow lentils (split)
- ✓ Green lentils (whole small or large)
- ✓ Peas (shelled)
- ✓ Beans (Borlotti and Cannellini)



# LOFRESE SPA

## TO THE TABLES OF CONSUMERS

### RETAIL:

Our products reach the tables of consumers through large-scale distribution.

Our products range from the classic LONG COOKING dried legumes to the SHORT COOKING legume mixes, from the more modern INSTANT

MEALS to the READY TO CONSUME, from breakfast oat flakes to alternative flours for the preparation of healthy dishes and seeds with beneficial properties





# OUR BRANDS

**vivaterra**  
*dal seme... alla tavola*

IL MOLINO DI  
**LOFRESE**

*i Cottipronti*

**LOFRESE**

**Legumiziosi**



# OUR BRANDS

## Lofrese and Vivaterra

are the brands used for the marketing of organic and conventional dried legumes, whole or shelled.

## I Legumiziosi

is the brand referring to our easy-to-cook *Mixed Fantasy* of legumes and cereals ready in 10 minutes.

## I Cottipronti

Identifies our range of preserved legumes.

## WeCup

is our groundbreaking 2022 project and it is a Legume-Based INSTANT MEAL in CUP rich in protein and fiber.

# LOFRESE ORGANIC LEGUMES

All the good of our land through a heterogeneous proposal of products, from organic agriculture, carefully selected from the best local leguminous varieties and offered in a 400g. cardboard package.



Chickpeas



Hulled  
Chickpeas



Cannellini  
Beans



Borlotti  
Beans



Red Lentils



Green Lentils



Red Hulled  
Lentils



Yellow Hulled  
Lentils

**LOFRESE®**

# LOGISTICS



## BOX SIZE

Box Size (HxLxP)	Box Net Weight	Box Gross Weight	Shelf Life
14,5X5,5X9 cm	400 gr.	421 gr.	24 months

## CARTON SIZE

Size (HxLxP)	Nr. Boxes x carton	Carton Net Weight	Carton Gross Weight
16x25x19 cm	8	3200 gr.	3568 gr.

## PALLET SIZE

Type	Tot Pallet Height (including pallet)	Cartons x layer	Layers x pallet	Cartons x pallet
EUROPALLET	1280 cm	19	8	152



# DRIED LEGUMES

A selection from the best local leguminous varieties packaged in a 500g. or 750g. transparent bag with front back labels. Available in the organic version or from conventional agriculture.



# LOGISTICS



## BAG SIZE

Bag Size (HxLxP)	Bag Net Weight	Bag Gross Weight	Shelf Life
9X5,5X16 cm	500 gr.	506 gr.	24 months

## CARTON SIZE

Size (HxLxP)	Nr. Boxes x carton	Carton Net Weight	Carton Gross Weight
16x25x19 cm	8	4000 gr.	4248 gr.

## PALLET SIZE

Type	Tot Pallet Height (including pallet)	Cartons x layer	Layers x pallet	Cartons x pallet
EUROPALLET	1280 cm	19	8	152

# Legumiziosi

The Legumiziosi have been studied to fulfil the needs of the modern consumer providing an advantageous combination between fast-cooking products – ready in just 10 minutes – but still nutritious and tasty. The mix of cereals and legumes belongs to various culinary traditions and their match allows to provide to our body all the essential amino acids for a proper nutrition.

We offer 3 different



**MIX RICE AND  
LEGUMES WITH  
RED QUINOA**



**MIX BARLEY AND  
LEGUMES WITH  
BUCKWHEAT**



**MIX SPELT AND  
LEGUMES WITH  
RED RICE**

# LOGISTICS



## BOX SIZE

Box Size (HxLxP)	Box Net Weight	Box Gross Weight	Shelf Life
14,5X3X9 cm	240 gr.	253 gr.	24 months

## CARTON SIZE

Size (HxLxP)	Nr. Boxes x carton	Carton Net Weight	Carton Gross Weight
16x25x19 cm	14	3542 gr.	3742 gr.

## PALLET SIZE

Type	Tot Pallet Height (including pallet)	Cartons x layer	Layers x pallet	Cartons x pallet
EUROPALLET	1280 cm	19	8	152



10  
MINUTES  
COOKING

NO OVERNIGHT  
SOAKING  
NEEDED

FOR SOUP  
AND  
SALADS

**LOFRESE**

**MIX**  
**LEGUMES & CEREALS**

NATURAL  
AND  
TASTY

EXCELLENT  
SOURCE OF PROTEIN  
AND FIBRE



**LOFRESE**

## SEEDS

Someone calls them smartfoods: they have beneficial powers on our body because they reduce the level of cholesterol in the blood, are rich in antioxidants and because they have strong anti-inflammatory properties.

Excellent for flavoring a salad or to make a yogurt more delicious.



**LOFRESE®**

# LOFRESE

## IL MULINO

This is the brand that identifies our milling where our legumes and glute-free cereals are processed to become flours and flakes.

**LOFRESE®**



# FLOURS

They are an excellent alternative to other more processed or refined flours, such as the classic wheat or corn flours. They are all very versatile in the kitchen and can be consumed as such, or included in very different culinary preparations.



**LOFRESE**



## FLAKES

Not just oat flakes....

All our legumes can become flakes.

They are made of dehulled and heat-treated whole groats. We offer a large selection of flakes available for every use. Adjusting size, density and thickness of the flakes provides wide possible applications: porridge, baking, granola, bars, beverages and much more.



# *i Cottipronti*

The Cottipronti are organic legumes, naturally cooked and stored in practical glass jars together with their preserving liquid.

They were born out of the desire to providing customers with the quality of Lofrese legumes - from organic agriculture and from Italian origin - combined with the ease of use.

Indeed, legumes are an excellent food from a nutritional point of view, but long cooking often discourage their consumption.

For our Cottipronti range we have chosen a simple recipe, with no additives or added flavours in order to safeguard the authentic taste of the legumes.

# Chickpeas

Natural chickpeas grown seasonally in Apulia and coming from a controlled and certified supply chain.

They are genuine because they are organic and processed without the addition of preservatives.

Ready to eat and consistent at the right point (they don't fall apart), they are ideal for preparing quick but nutritious meals with an authentic taste.

Excellent as an ingredient for first courses with pasta and rice, soups or velvety soups, they can also be used as a side dish to enrich creative salads or to prepare delicious hummus.

Their great source of plant-based protein, make them an excellent food for people who don't eat meat or animal products.



**EAN CODE**      **HTS CODE**

8056446541906    2005.59.00.00

# Borlotti Beans

Natural borlotti beans grown in Italy.

They are genuine because they are organic and processed without the addition of preservatives.

Ready to eat, with their intense flavor Borlotti Beans can be combined with sources of carbohydrates, such as pasta, rice or bread and vegetables.

They are very versatile in the kitchen and can be used to make quick but nutritious first or second courses. Much appreciated in winter soups, they can also be used as a side dish to enrich creative summer salads.

Being able to balance the intake of carbohydrates and lipids in the blood, Borlotti Beans are an excellent alternative to meat.



**EAN CODE**      **HTS CODE**

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**LOFRESE**



# Cannellini Beans

Natural cannellini beans grown in Italy.

They are genuine because they are organic and processed without the addition of preservatives.

Cannellini Beans, with their long shape and a pearly white colour, are renowned for their delicate and versatile flavour, which makes them suitable ingredients in the preparation of various dishes.

Ideal to be combined with first courses such as pasta or brown rice, for a complete meal, or combined in small quantities with vegetable side dishes, main courses or salads.

They are an excellent source of protein with diuretic and purifying properties and low calories, they promote the sense of satiety, keep the glycaemic index.



**EAN CODE**      **HTS CODE**

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**LOFRESE**

# Green Lentils

Natural green lentils grown seasonally in Apulia and coming from a controlled and certified supply chain.

They are genuine because they are organic and processed without the addition of preservatives. Preserved in glass simply with water and salt.

Ready to use for the preparation of traditional recipes, first courses and side dishes, salads, stews and purees.

Rich in proteins and minerals.



**EAN CODE**      **HTS CODE**

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**LOFRESE®**

# LOGISTICS



Jar Size (HxLxP)	Jar Net Weight	Jar Gross Weight	Shelf Life
11 x 6,5 x 6,5 cm	300 gr.	480 gr.	36 months

## BURDEN SIZE

Size (HxLxP)	Jars x burden	Burden Net Weight	Burden Gross Weight
11x 39X13 cm	6	1800 gr.	2880 gr.

## PALLET SIZE

Type	Tot Pallet Height (including pallet)	Burdens x layer	Layers x pallet	Burdens x pallet
EUROPALLET	110 cm	28	8	224

# *i Cottipronti*

## Food Service Pack

Boiled and quickly packed to preserve their natural flavor, our canned legumes are also available in practical 2,5 kg. tins suitable for Food Service.



**LOFRESE**

# LOGISTICS



## TIN SIZE

Tin Size (HxLxP)	Tin Net Weight	Tin Gross Weight	Shelf Life
15x15x15 cm	2500 gr.	2745 gr.	36 months

## BURDEN SIZE

Size (HxLxP)	Tins x Burden	Burden Net Weight	Burden Gross Weight
15x30x15 cm	2	5000 gr.	5490 gr.

## PALLET SIZE

Type	Pallet Height and weight (including pallet)	Burden x layer	Layers x pallet	Tins x pallet
EUROPALLET	160 cm. - 860 kg.	17	7	238



## MEDITERRANEAN

MUNG BEANS WITH  
CAPERS AND OLIVES



## AMERICAN

YELLOW AND GREEN  
PEAS FLAVORED  
BACON



## ORIGINAL

BELUGA BLACK LENTILS  
WITH TOMATO AND BASIL



## HOT & SPICY

CURRY CHICKPEAS WITH  
LINSEED



THE WORLD'S FIRST  
READY MEAL WITH

# INSTANT LEGUMES

New and Original

## INDIAN

BELUGA BLACK LENTILS WITH  
GINGER AND TURMERIC



# VALUES

the only **LEGUME-BASED INSTANT MEAL IN CUP**  
available in the market

**READY IN MAX 3 MINUTES**

**HEALTHY**

produced with **100% VEGETABLE PROTEINS**

**HIGH IN PROTEIN AND FIBRE**

suitable for a **PLANT BASED DIET**

**100% SUSTAINABLE**

(packaged in a PAPER CUP, FSC certified,  
closed with a lid, both 100% recyclable)

**LOFRESE**



## THE TARGET CONSUMER

- is more and more aware of the importance of a healthy and balanced diet,
- is attentive to fitness and physical shape,
- doesn't have time to cook however is not willing to eat junk food,
- has most probably higher financial means the noodles consumer.

This type of consumer cares more about the time he can save preparing and eating a healthy food than about the cost of the product. WECup represents the answer to his needs, while remaining unexpensive and quick to prepare.

**#easytoeat**

**LOFRESE**

# HOW TO PREPARE

## HOT WATER

*shake the cup and remove the lid  
pour boiling water up to the fill line  
stir thoroughly  
leave to stand for 3 minutes  
stir again before eating.*

## MICROWAVE

*shake the cup and remove the lid  
pour room temperature water up to the fill line  
stir thoroughly  
put in the microwave for 1 minute at 700 watt  
stir again before eating.*

## SEE PREPARATION GUIDELINES



<https://youtu.be/riAHbLxXwwQ>

**#enjoyourprotein**

# LOGISTICS



## CUP SIZE

Size (HxWxD)	Net weight	Gross Weight	Shelf Life
10,5 x 9,6 x 9,6 cm	60 gr	73 gr	18 months

## BOX SIZE

Size (HxWxD)	Cup x box	Gross Weight box	Net weight box
11,5 x 20 x 39 cm	8	823 g	480 g

## PALLET SIZE

Type	Tot Pallet Height (including pallet height)	Box x layer	Layers x pallet	Box x pallet
SMALL	103 cm	12	8	96
BIG	202 cm	12	17	204



# 2023 THE EVOLUTION OF WECUP

**LOW  
CARB**

**FOR  
A PLANT-BASED  
DIET**

**PROTEIN-RICH  
INSTANT MEAL**

**100%  
PLANT-BASED  
PROTEIN**

**GLUTEN  
FREE**

**PROTEIN  
POWER**

**SUITABLE  
FOR ATHLETE'S  
DIET**



**LOFRESE**

# WHAT'S NEWS

The 2023 has started with lots of new ideas that turned into interesting new recipes.

You can taste them during PLMA .



Not just savory recipes for the lunch break or for a quick dinner.

We are now able to offer an entire range of instant solutions for a tantalizing appetizer, for the breakfast or for a sweet break.

The watchword is always healthiness.

**LOFRESE**

# WE ARE YOUR BRAND



**LOFRESE®**  
Packaging Solutions

# PRIVATE LABEL

Lofrese is a reliable partner in private label production, offering a wide range of products and developing customized projects for national and international brands.

## OUR PACKAGING SOLUTIONS:



### **CARDBOARD BOX**

180/240/400 gr.



### **SQUARE BOTTOM BAG 4 WIELDS**

400 gr.



### **DOYPACK**

250 gr.



### **SQUARE BOTTOM BAG**

400/500/750 gr.

### **PAPER CUP**

FSC certified  
100% recyclable



### **TWO-COMPONENT CUP**

Inner part made of PP white  
Assembled with CARDBOARD sleeve  
made of recycled board  
FSC certified

**LOFRESE**







WWW.**LOFRESELEGUMI**.IT

WWW.**MOLINOLOFRESE**.IT

WWW.**WECUP**.IT

IL MOLINO DI  
**LOFRESE**<sup>®</sup>  
GRAVINA IN PUGLIA, ITALIA



 **vivaterra**  
*from seed... to table*

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