

LOFRESE[®] S.p.A.
INSIDE THE WORLD OF LEGUMES AND CEREALS

COMPANY
PROFILE



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WHO WE ARE

Lofrese S.p.A., founded in 2013, is a company located in Gravina in Puglia, in the largest area in southern Italy dedicated to the cultivation of legumes, characterized by a 100% Italian controlled supply chain.

MISSION

With passion and a strong feeling for agriculture and the territory, the company processes legumes obtained in full respect of the environment and of the ancient peasant tradition. Choosing its partners among the regions of Puglia, Basilicata, Molise and Sicily, establishing and consolidating relationship of full and solid trust with them, Lofrese is today among the very few companies in Italy in the sector that can boast a vertically integrated supply chain.

VISION

To be a food company that meets the needs of consumers who are increasingly looking for quality.

OUR BUSINESS MODEL: 100% CONTROLLED SUPPLY CHAIN

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We are proud to be among the few companies in Italy that can boast a vertically integrated supply chain. Our model involves direct agreements with local farmers. Today around 100 Italian farms have joined our controlled supply chain model and are cooperating with us.

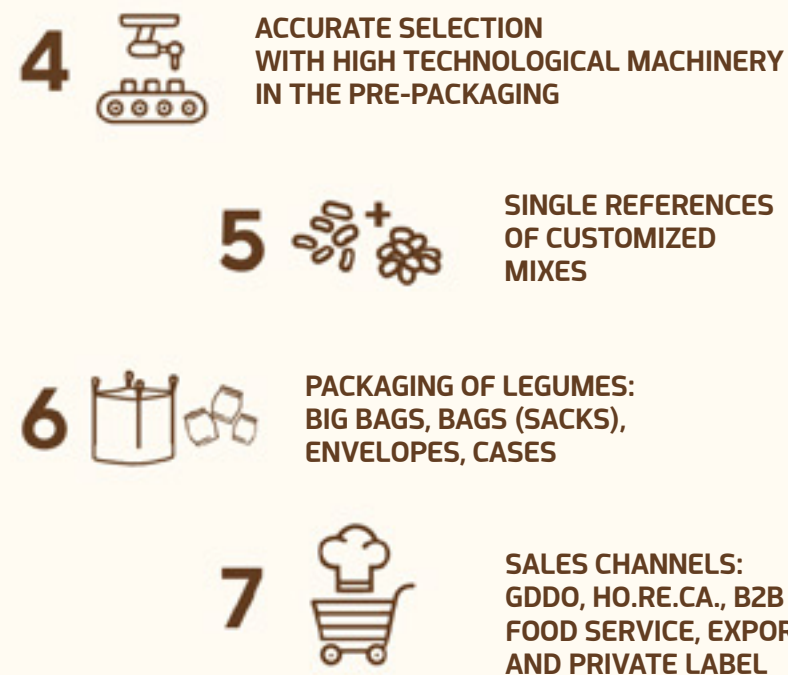
Each supply chain operator signs a special policy document in which he ensures that the required standards are met through verification of compliance documents and analytical guarantees on pesticides and GMOs as well as specified working methods and good practices.

We provide farmers with our best seeds. Our agronomics follow each stage closely, offering all the support needed to ensure consistently high standards.

Before storage, all incoming loads are analysed and then transferred to the sorting and cleaning departments thanks to a new-generation, fully automated plant.



SELECTION AND PACKAGING



MILLING





GREEN APPROACH

Outlining its future development prospects, Lofrese S.p.A. has been increasingly embracing an entrepreneurial philosophy focused on ecological and sustainability issues.



ENERGY SAVINGS

Our production facilities are mainly powered by energy from renewable sources.



NO USE OF SYNTHETIC CHEMICAL SUBSTANCES

The nitrogen present in the roots of legumes enriches the soil with nutrients, reducing the need for pest control treatments.



WATER SAVINGS

Thanks to their tapering roots, legumes require little water.



100% RECYCLABLE PACKAGING

We ensure complete recyclability of our packaging using FSC-certified paper and PP 05 plastic.

OUR CERTIFICATIONS

SYSTEM CERTIFICATIONS



IFS
INTERNATIONAL
FOOD STANDARD



BRC
BRITISH RETAIL
CONSORTIUM

PRODUCT CERTIFICATIONS



BADATZ
KOSHER



ORGANIC
PRODUCTS

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OUR STEADFAST COMMITMENT TO QUALITY

Our products' safety is backed by our specific certifications attesting to their absolute quality. When it comes to food safety and traceability, our production processes' high standards enable us to bring safe food to consumers' tables. In addition to the documentary, visual, organoleptic and physical inspections carried out by our in-house laboratory, we also rely on third-party microbiological and chemical testing.

R&D AND INNOVATION

Monitoring the market is a key activity in our business. By ensuring continuous innovation in products and work processes, we seek to anticipate trends by developing new products to appeal to new target customers. Our 64,500 ft² production facility was designed and built with the most advanced technological innovation in mind. This guarantees the highest standards in terms of product quality, design flexibility and research.





OPERATIONAL HEADQUARTER

Our headquarter consists of two business units, each with its own logistics area.

In the historic plant we deal with **selection, stocking and packaging**; this is where our legumes and cereals gluten free arrive from the field and are carefully selected through different processes of cleaning, grading and hulling. To ensure the highest quality on the consumer's table, we are equipped with a dedicated line for reprocessing the raw material so that the product is perfect for packaging.

The new plant - inaugurated in January 2022 - is the one dedicated to **IL MOLINO LOFRESE**. This is where legumes and cereals gluten free are processed into raw and pregel flours. We are among the few mills in Italy to be equipped with a flaking plant to obtain pregel flours. This type of plant allows us to obtain flakes of legumes and gluten free cereals, such as oats destined for all our sales channels.

PRODUCTION PLANTS



IL MOLINO
LOFRESE[®]
GLUTEN FREE FLOURS

LOFRESE[®]

SELECTION
STOCKING
PACKAGING



TO EACH THEIR OWN LEGUME

For the industry and large-scale distribution

For those seeking **tailor-made solutions**. For those who do business and support the **quality of Made in Italy**. Alongside national and international industries, we guarantee innovation, attention to details, and quality. Thanks to a careful selection of raw materials, we can meet the preparation and production needs of every process.

The collaboration process with Lofrese Corporate for a **Private Label** project is a true partnership journey. We start with a **careful analysis of the client's needs**, followed by the **joint development of the product**, moving through the **prototyping and testing phases**, and finally reaching **large-scale production**.

WE GUARANTEE

- Strict inspections throughout the supply chain
- Quality certifications (IFS, BRC, Organic, KOSHER)
- Complete traceability from field to the table

OUR FULL SUPPORT

- Support in packaging and labelling making
- Assistance in defining product specifications
- Guidance on nutritional and regulatory advice



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OUR PRODUCT RANGE

- Dried legumes (organic and conventional)
- Steam-cooked legume and cereal mixes
- Gluten free legume and cereal flakes
- Gluten free legume and cereal flours
- Mix of gluten free legume and cereal flours
- Innovative legume-based products (Pinsa, Pizza and Puccia)

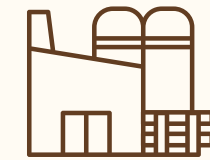
OUR PACKAGING FLEXIBILITY





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COMPANY NUMBERS



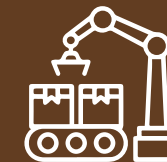
**6.000
SMQ**
*of
establishment*



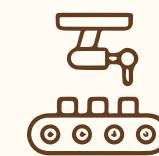
**21
STORAGE**
silos



**MORE
50 PRODUCTS**
processed



**4
PROCESSING**
lines



**4
PACKAGING**
lines













**OVER
100.000 PCS**
*daily
packaging
capacity*



**8.5
TONS**
*daily production
capacity
Mill and Selection*

OUR PRODUCTS

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PRODUCT	DESCRIPTION	PACK	BRAND
 <p>IL FORNO LOFRESE</p>	<p>Innovative legume-based products Base for pizza, pinsa and puccia Ready in 7-10 min.</p>	<p>Base for pizza in bag, 2 pz. x 220 gr. Pinsa in bag, 2 pz. x 150 gr. Puccia in bag, 1 pz. x 125 gr.</p>	<p>IL FORNO LOFRESE A WHOLE DIFFERENT GOODNESS</p>
 <p>WE CUP</p>	<p>Instant meal based on legumes. Ready in 3 min.</p>	<p>Cup 60 gr.</p>	<p>WE CUP INSTANT MEAL</p>
 <p>LEGUMIZIOSI Bio</p>	<p>Mix of steam cooked legumes and cereals. Ready to eat.</p>	<p>Small bag 2 Kg. Doypack 250 gr.</p>	<p>LOFRESE LEGUMES. CEREALS. SEEDS.</p>
 <p>LEGUME AND CEREAL FLOUR MIXES Gluten Free</p>	<p>Flour mixes based on gluten free legumes and cereals, wheat free, lactose free.</p>	<p>Bag 8 Kg Pack 1 Kg Pack 500 gr</p>	<p>IL MOLINO LOFRESE GLUTEN FREE FLOURS</p>
 <p>I COTTIPRONTI Bio</p>	<p>Steam cooked organic legumes, low-salt. Ready to eat.</p>	<p>Jar glass 300 gr.</p>	<p>LOFRESE LEGUMES. CEREALS. SEEDS.</p>
 <p>LOFRESE Bio</p>	<p>100% organic italian dry legumes.</p>	<p>Pack 400 gr.</p>	<p>LOFRESE LEGUMES. CEREALS. SEEDS.</p>
 <p>LOFRESE Conventional</p>	<p>Conventional italian dry legumes.</p>	<p>Pack 400 gr.</p>	<p>LOFRESE LEGUMES. CEREALS. SEEDS.</p>
 <p>VIVATERRA Bio and Conventional</p>	<p>100% italian dry legumes.</p>	<p>Pack 750 gr. Pack 500 gr. Pack 400 gr.</p>	<p>vivaterra from seed... to table</p>
 <p>FLAKES AND FLOURS Bio and Gluten Free</p>	<p>Gluten free, bio and conventional legumes and cereals flakes. Raw and pregel gluten free, bio and conventional legumes and cereals flours.</p>	<p>Big bag Flakes 600 Kg / Flours 800 Kg Bag Flakes (20-15 Kg) Flours (25-8 Kg) Pack (1 Kg e 500 gr)</p>	<p>IL MOLINO LOFRESE GLUTEN FREE FLOURS</p>
 <p>SEEDS AND CEREALS</p>	<p>Selection of seeds and cereals.</p>	<p>Bag (5 Kg. 1 Kg.) Pack (750 gr. 400 gr. 250 gr. 150 gr.)</p>	<p>LOFRESE LEGUMES. CEREALS. SEEDS.</p>
 <p>LEGUMES AND CEREALS</p>	<p>Selection of legumes and cereals.</p>	<p>Big bag 1 T Bag (25 Kg. 5 Kg.)</p>	<p>LOFRESE LEGUMES. CEREALS. SEEDS.</p>



LOFRESE
LEGUMES. CEREALS. SEEDS.

ORGANIC DRIED LEGUMES, WHOLE AND HULLED

LOFRESE



*The organic dried legumes by Lofrese, 100% from Apulia and Italy, encapsulate all the goodness of our land through a diverse range of products selected from **the finest local legume varieties** to protect biodiversity. Our commitment to environmental sustainability is also reflected in our choice of **eco-friendly packaging, certified by FSC**®.*

LOFRESE
LEGUMES. CEREALS. SEEDS.

CONVENTIONAL DRIED LEGUMES, WHOLE AND HULLED

LOFRESE

*"Lofrese" dried legumes, 100% italian, include a diverse range of **whole and hulled legumes**, all sourced strictly from Italy. They are packaged in a convenient 400 gr. bag with a window, ensuring transparency for the consumer regarding the quality of the legumes. The packaging is made from **100% recyclable material**, meeting ecological demands as well.*



vivaterra
from seed... to table

ORGANIC DRIED LEGUMES, WHOLE AND HULLED,
WITH NICHE VARIETIES

vivaterra
from seed... to table

BIO

"Vivaterra" brings together tradition and innovation, history and progress, past and future to **rediscover and promote the Mediterranean food culture, respecting the environment from seed to table.**



vivaterra
from seed... to table

CONVENTIONAL DRIED LEGUMES, WHOLE AND HULLED,
WITH NICHE VARIETIES

vivaterra
from seed... to table

Our range includes a diverse selection of **whole and split dried legumes, all 100% Italian.** Among the variety, you will find niche ancient legumes, such as **black lentils, black chickpeas, fava beans, and grass peas.**

LEGUMES
FROM APULIA

READY
TO EAT



low
SALT
content

high FIBER
and PROTEIN
content

LOFRESE®
LEGUMES. CEREALS. SEEDS.

ORGANIC STEAM COOKED LEGUMES

LOFRESE®
i Cottipronti

"i Cottipronti" are organic legumes, naturally cooked with low salt content, packaged in convenient 300 gr. glass jars. They were created to provide customers with the quality of Lofrese legumes, sourced from Apulia and other Italian regions, combined with ease of use. For our line, we have chosen a simple recipe without additives or added flavourings, preserving the authentic taste of the legumes in their own cooking water.



LOFRESE®
LEGUMES. CEREALS. SEEDS.

MIX OF STEAM COOKED LEGUMES AND CEREALS

LOFRESE®
LEGUMIZIOSI
mix of steam cooked legumes and cereals

The genuine essence of pulses combined with the hearty flavour of grains creates a delightful medley of pleasure and taste. "Legumiziosi" preserves the true soul of tradition, making it an ideal standalone first course for lunch or dinner, either enjoyed as it is or enriched with your favourite proteins and vegetables. This healthy blend of pulses and grains has been simply cooked with a dash of oil to preserve both flavour and nutritional properties.



LOFRESE[®]
LEGUMES. CEREALS. SEEDS.

SEEDS

LOFRESE[®]
la terra

Very tiny but extremely **rich in proteins, vegetal fibers and essentials fatty acids**, "la terra" seeds are ideals for preparing and decorating your bread, focaccia and grissini, or simply for seasoning your salads, vegetables, cereals or yogurt.

LOFRESE[®]
LEGUMES. CEREALS. SEEDS.

CEREALS

LOFRESE[®]
la terra

Carefully selected, "la terra" cereals such as oat flakes, pearl barley, hulled spelt, popcorn maize, and parboiled yellow rice, will be the stars of your soups, broths, and even fresh salads. Ideal for preparing delicious dishes, **they are excellent when paired with Lofrese legumes.**



IL MOLINO
LOFRESE[®]
GLUTEN FREE FLOURS

LEGUME AND CEREAL FLOURS

From Lofrese legumes and cereals, **high quality flours** are produced at "Il Molino Lofrese". In this selection, you'll find **chickpea flour, whole grain oat flour, and rice flour**. The products are available in 500 gr. packages.



IL MOLINO
LOFRESE[®]
GLUTEN FREE FLOURS

LEGUME AND OAT FLAKES

Our gluten free flakes, available in **chickpeas, peas, red lentils, yellow lentils, and oats**, are high in protein and suitable for diets requiring high energy intake. They are naturally rich in fibre, vegan friendly, and versatile for various uses such as snacks or to enrich your yogurt, soups, and savoury pies with their crunchiness and strong flavour.

CHICKPEA FLOUR

RAW PREGEL



PEA FLOUR

RAW PREGEL



RED LENTIL FLOUR

RAW PREGEL



YELLOW LENTIL FLOUR

RAW PREGEL



IL MOLINO LOFRESE
GLUTEN FREE FLOURS

BROWN RICE FLOUR

RAW PREGEL



WHITE RICE FLOUR

RAW PREGEL



CORN FLOUR

PREGEL



OAT FLOUR

PREGEL





IL MOLINO LOFRESE
GLUTEN FREE FLOURS

LEGUME FLOURS

Legume flours are **rich in protein**, containing up to 25%, making them ideal for pasta and baked goods or for blending with other gluten free flours. They are **excellent for celiacs, those with gluten intolerance, or anyone seeking a varied and balanced diet** to avoid becoming sensitive.

CEREAL FLOURS

Gluten free cereals can be turned into excellent flours for single use or blending for making gluten free baked goods, pasta, sweets, and biscuits. **Gluten free flours like oats, rice, and corn** are ideal for not giving up on pasta, bread, pizza, and sweets.



All-purpose
Mix

Shortcrust Pastry
and Cakes Mix



Pizza and Focaccia
Mix

Fresh Homemade
Pasta Mix

IL MOLINO
LOFRESE®
GLUTEN FREE FLOURS

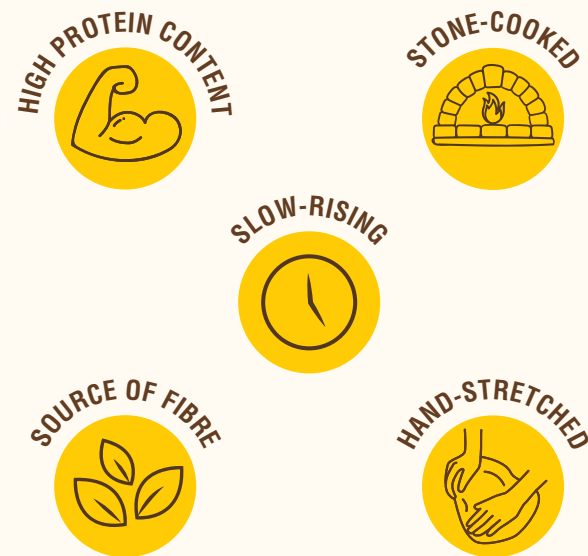
LEGUME AND CEREAL FLOUR MIXES

Four different flour mixes based on **gluten free legumes and cereals, wheat free**, and naturally **lactose free**. Blends designed for every dough, ensuring excellent results in various recipes. Suitable for celiacs and those mindful of conscious nutrition. The entire line is available in **8 Kg, 1 Kg and 500 g** size.





IL FORNO LOFRESE
A WHOLE DIFFERENT GOODNESS



BAKERY PRODUCTS BASED ON LEGUME FLOURS

The simple dough made from wheat flour, **legume flour** and the use of natural yeast makes the **base for pizza, pinsa and puccia** by "Il Forno Lofrese" exclusive, soft in the centre and crispy and crumbly around, with a unique and original taste, rolled out by hand and baked on stone. The result is a highly digestible dish, a source of fibre, high in protein, with an unmistakable taste that goes well with every ingredient. **Breads suitable for a vegan diet.**

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**READY IN
MAX 3
MINUTES**

**100%
VEGETABLE
PROTEINS**

**HIGH
IN PROTEIN
AND FIBER**

LOFRESE®



INSTANT MEAL BASED ON LEGUMES

"WEcup" represents the **new innovative, fast and original way of consuming natural proteins through legumes**, designed for those who like to eat healthy and with taste. A true gastronomic experience available in 5 different flavours with different types of legumes and natural seasonings. **Ready in just 3 minutes** by adding hot water or in the microwave.

LOFRESE S.p.A.

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