



SPRAYLEGGERO®

The 100% Natural Spray Oils

Compagnia Alimentare Italiana S.p.A.
www.alimentareitaliana.it - www.sprayleggero.it

Spraying your Oil, Naturally!



The technology we use in our Sprayleggero range is designed to preserve all the genuine qualities of the oil, which are contained in a **sealed bag** which guarantees protection from air and light.

Thanks to the **revolutionary “bag on valve”** system, no additives, emulsifying agents or gas propellants are needed.

By pressing on the **nozzle** the oil is forced out in a fine spray thanks to the action of the **nitrogen gas** which compresses the bag inside the canister. The nitrogen gas never comes into contact with the oil.

One second of Sprayleggero is enough to season any dish.
Each second of spray emits 1,8 ml/1,7g of product.

“Sprayleggero” can reduce the amount of oil you use by up to 90% compared to a traditional bottle of oil (a 250 ml Sprayleggero bottle is equivalent to 3 litres of a normal bottled oil).

So it is a healthy option which will also save you money.

A wide choice of formats



100ml



200ml



400ml

“Sprayleggero” meets the needs of everyone with its choice of sizes, which range from 100ml, 200ml and 400ml for foodservice.

The Flavoured Extra Virgin Olive Oils 12 Exciting choices

All made with 100% natural ingredients.



Organic Dressing

The "Nutraceutical" Oils 8 "Wellness" choices



These products can be used as condiments, ingredients or to add a finishing touch to any dish.



Extra Virgin Olive Oil

Superior Extra Virgin Olive Oil **cold pressed exclusively in Italy.**

With a fruity flavour and pleasant bitter and spicy taste sensations.

The bitter and spicy sensations indicate the presence of **polyphenols**, powerful **natural antioxidants**, of which Extra Virgin Olive Oil is rich and represents one of the main sources. Clinical studies highlight the numerous nutritional qualities of Extra Virgin Olive Oil, which is considered to be the most suitable for human consumption of all the major edible fats.

Extra Virgin Olive Oil is the dressing **with the best balance of fats.**

It is rich in monounsaturated fatty acids which are essential in the **prevention of cardiovascular diseases**. In particular, it is rich in **oleic acid**, a monounsaturated fat capable of **regulating cholesterol levels, preventing arterial lesions and reducing the risk of heart attacks, strokes, thrombosis and coronary artery disease in general.**

Sprayleggero Extra Virgin Olive Oil is also rich in vitamin E which is a powerful antioxidant which protects cell membranes from damage caused by the aging process.

SERVING SUGGESTIONS

The perfect way to delicately dress all traditional dishes in a **uniform and homogeneous way.**

Excellent on pizza, focaccia and bruschetta, but also on grilled fish and meat. We recommend you spray it on salads and fresh vegetables as a **light, tasty and healthy condiment.**

When cooking, it is extremely useful for evenly and lightly greasing pans, pots and baking moulds, in both sweet and savoury preparations.

Sprayleggero can also be used with a drip action or stream action for marinating, cooking and decorating.

Flavoured Oils

Lemon flavoured



Extra Virgin Olive Oil, cold pressed. With Lemon natural flavour of Sicilian Lemons. *Product of Italy.*

Basil flavoured



Extra Virgin Olive Oil, cold pressed. With Basil natural flavour. *Product of Italy.*

Chili flavoured

Extra Virgin Olive Oil, cold pressed. With Chili natural flavour. *Product of Italy.*



Garlic flavoured



Extra Virgin Olive Oil, cold pressed. With Garlic natural flavour. *Product of Italy.*

Black Truffle flavoured

Extra Virgin Olive Oil, cold pressed. With Black Truffle natural flavour (extract of *Tuber aestivum vitt*) and flavour. *Product of Italy.*





White Truffle flavoured

Extra Virgin Olive Oil, cold pressed.
With White Truffle natural flavour (extract of *Tuber magnatum pico*, natural flavour).
Product of Italy.



Orange & Black Pepper flavoured

Extra Virgin Olive Oil, cold pressed.
With Orange and Black Pepper natural flavour.
Product of Italy.

Ginger flavoured

Extra Virgin Olive Oil, cold pressed.
With Ginger extract.
Product of Italy.



Turmeric flavoured

Extra Virgin Olive Oil, cold pressed.
With Turmeric extract.
Product of Italy.

Onion flavoured

Extra Virgin Olive Oil, cold pressed.
With Onion natural flavour.
Product of Italy.



Rosemary flavoured

Extra Virgin Olive Oil, cold pressed.
With Rosemary natural flavour.
Product of Italy.



Nutritional declaration of Extra Virgin Olive Oil and flavoured Extra Virgin Olive Oil

AVERAGE NUTRITIONAL DECLARATION	per 100m	Portion 1,8ml / 1,7g
Energia	3389 Kj/824Kcal	61 Kj/15Kcal
Fat	91,6g	1,65g
<i>of which Saturated</i>	13g	0,23g
<i>of which Monounsaturated</i>	70,0g	1,26g
<i>of which Polyunsaturated</i>	8,6g	0,16g
Carboydrate	0g	0g
<i>of which Sugars</i>	0g	0g
Protein	0g	0g
Salt	0g	0g

Logistic Informations of Extra Virgin Olive Oil and flavored Extra Virgin Olive Oil

LOGISTIC INFORMATION	UNIT DATA			CASE DATA			PALLET	
	NET CONTENT (ml)	UNIT DIMENSION (mm)	UNIT WEIGHT (g)	UNITS/ CASE	CASE WEIGHT (Kg)	CASE DIMENSIONS (mm)	80x120 CASES/PALLET	100x120 CASES/PALLET
	200ml	Ø 53x240	246g	6	1,63 Kg	170x112x257	282 (47x6) <small>169 h cm; 537 Kg</small>	372 (62x6) <small>169 h cm; 708 Kg</small>
			12	3,35 Kg	240x180x245	144 (24x6) <small>169 h cm; 497 Kg</small>	186 (31x6) <small>169 h cm; 643 Kg</small>	

BAR CODE	Extra Virgin Olive Oil	8006830990063	Lemon flavoured	8006830990667	Turmeric flavoured	8006830990919
	Garlic flavoured	8006830990568	Black Truffle flavoured	8006830990360	Ginger flavoured	8006830990810
	Chili flavoured	8006830990469	White Truffle flavoured	8006830991466	Rosemary flavoured	8006830990711
	Basil flavoured	8006830991763	Orange&Black Pepper flavoured	8006830991961	Onion flavoured	8006830989418



100ml

Logistic information

BAR CODE	Extra Virgin Olive Oil	8006830990001	Garlic flavoured	8006830990506
	Lemon flavoured	8006830990605	Black Truffle flavoured	8006830990308
	Chili flavoured	8006830990407		

LOGISTIC INFORMATION	UNIT DATA			CASE DATA			PALLET	
	NET CONTENT (ml)	UNIT DIMENSION (mm)	UNIT WEIGHT (g)	UNITS/ CASE	CASE WEIGHT (Kg)	CASE DIMENSIONS (mm)	80x120 CASES/PALLET	100x120 CASES/PALLET
	100ml	Ø 45x185	135g	12	1,72 Kg	190x140x200	256 (32x8) 175 h cm; 455 Kg	430 (43x10) 175 h cm; 612 Kg



400ml

Logistic information

BAR CODE	Extra Virgin Olive Oil	8006830990025	Garlic flavoured	8006830990520
	Lemon flavoured	8006830990629	Black Truffle flavoured	8006830990322
	Chili flavoured	8006830990421		

LOGISTIC INFORMATION	UNIT DATA			CASE DATA			PALLET	
	NET CONTENT (ml)	UNIT DIMENSION (mm)	UNIT WEIGHT (g)	UNITS/ CASE	CASE WEIGHT (Kg)	CASE DIMENSIONS (mm)	80x120 CASES/PALLET	100x120 CASES/PALLET
	400ml	Ø 66x250	453g	6	2,90 Kg	210x145x275	155 (31x5) 152 h cm; 480 Kg	195 (39x5) 152 h cm; 605 Kg

Nutraceutical Oils

AVERAGE NUTRITIONAL DECLARATION	per 100ml	portion 1,8ml / 1,7g
Energy	3389 Kj/824Kcal	61 Kj/15Kcal
Fat	91,6g	1,7g
<i>of which Saturated</i>	16,4g	0,3g
<i>of which Monounsaturated</i>	63g	1,2g
<i>of which Polyunsaturated</i>	12,2g	0,2g
Carbohydrate	0g	0g
<i>of which Sugar</i>	0g	0g
Protein	0g	0g
Salt	0g	0g
Vitamin E	6mg/ 50% VNR*	1mg/ 8% VNR*

*VNR = NUTRITIONAL REFERENCE VALUE

Avocado Oil

100% pure.
Naturally contains
Vitamin E.
Ideal for cooking
and seasoning.
Smoke point: 270°C.



Flaxseed Oil

100% pure.
Naturally contains Omega-3.
0,8g Omega-3 for portion.
Ideal for seasoning.
Specially recommended for diets poor in Omega-3: ALA (Alpha-Linolenic Acid) contributes to the maintenance of normal blood cholesterol levels as part of a varied and balanced diet and a healthy lifestyle.
Daily intake 3 portions.
Preferably use without heating.

AVERAGE NUTRITIONAL DECLARATION	per 100ml	portion 1,8ml / 1,7g
Energy	3441 Kj/887Kcal	62 Kj/15Kcal
Fat	93g	1,7g
<i>of which Saturated</i>	9,1	0,2g
<i>of which Monounsaturated</i>	16,9g	0,3g
<i>of which Polyunsaturated</i>	64,3g	1,2g
Carbohydrate	0g	0g
<i>of which Sugar</i>	0g	0g
Protein	0g	0g
Salt	0g	0g



Grapeseed Oil

100% pure.
Naturally contains Omega-6.
1,1 g Omega-6 for portion.
Ideal for cooking and seasoning.
Linoleic acid contributes to the maintenance of normal blood cholesterol levels as part of a varied and balanced diet and a healthy lifestyle.
Daily intake of 9 portions.
Smoke point: 232°C.

AVERAGE NUTRITIONAL DECLARATION	per 100ml	portion 1,8ml / 1,7g
Energy	3484 Kj/828Kcal	61 Kj/15Kcal
Fat	92g	1,7g
<i>of which Saturated</i>	10,2g	0,2g
<i>of which Monounsaturated</i>	17,6g	0,3g
<i>of which Polyunsaturated</i>	64,2g	1,2g
Carbohydrate	0g	0g
<i>of which Sugar</i>	0g	0g
Protein	0g	0g
Salt	0g	0g

AVERAGE NUTRITIONAL DECLARATION	per 100ml	portion 1,8ml / 1,7g
Energy	3404 Kj/828Kcal	61 Kj/15Kcal
Fat	92g	1,66g
<i>of which Saturated</i>	14,4g	0,26g
<i>of which Monounsaturated</i>	36g	1,65g
<i>of which Polyunsaturated</i>	41,5g	0,75g
Carbohydrate	0g	0g
<i>of which Sugar</i>	0g	0g
Protein	0g	0g
Salt	0g	0g

Toasted Sesame Seed Oil

100% pure.
Naturally rich in Omega-6-9.
0,7 g Omega-6 and 0,7 g Omega-9 per portion.
Unsaturated fats contribute to the maintenance of normal blood cholesterol levels as part of a varied and balanced diet and a healthy lifestyle.
Smoke point: 215°C.



AVERAGE NUTRITIONAL DECLARATION	per 100ml	portion 1,8ml / 1,7g
Energy	3415 Kj/900Kcal	61,4 Kj/15Kcal
Fat	92,3g	1,65g
<i>of which Saturated</i>	9,9g	0,1g
<i>of which Monounsaturated</i>	15,2g	0,2g
<i>of which Polyunsaturated</i>	67,3g	1,2g
Carbohydrate	0g	0g
<i>of which Sugar</i>	0g	0g
Protein	0g	0g
Salt	0g	0g

Walnut Oil

100% pure.
Naturally rich in Omega-3-6.
0,2 g Omega-3
and 1g Omega-9 per portion
for balanced daily allowance.
Alpha linolenic acid and
Linoleic acid contribute to the
maintenance of normal blood
cholesterol levels
as part of a
varied and balanced diet and a
healthy lifestyle.
Daily intake of 9 portions.



Rice Oil

Naturally rich in Linoleic Acid.
Linoleic acid contributes
to the maintenance of normal
blood cholesterol levels
as part of a
varied and balanced diet and a
healthy lifestyle.
Daily intake of 30 g.
Contains Vitamin E
and gamma-oryzanol.
It is ideal as a condiment
for uncooked dishes
and light or fragrant frying.
Smoke point: 232°C.

AVERAGE NUTRITIONAL DECLARATION	per 100ml	portion 1,8ml / 1,7g
Energy	3464 Kj/828Kcal	62 Kj/15Kcal
Fat	92g	1,66g
<i>of which Saturated</i>	20g	0,36g
<i>of which Monounsaturated</i>	38g	0,68g
<i>of which Polyunsaturated</i>	34g	0,61g
Carbohydrate	0g	0g
<i>of which Sugar</i>	0g	0g
Protein	0g	0g
Salt	0g	0g
Gamma Oryzanol	≤0,25g	0g



Liquid Coconut Oil

100% pure.
It has a mild coconut taste.
Perfect for frying,
baking and as a substitute
for butter.
Smoke point 158° C

AVERAGE NUTRITIONAL DECLARATION	per 100ml	portion 1,8ml / 1,7g
Energy	3464 Kj/828Kcal	62 Kj/15Kcal
Fat	92g	1,66g
<i>of which Saturated</i>	88,9g	1,6g
<i>of which Monounsaturated</i>	3,1g	0,06g
<i>of which Polyunsaturated</i>	0g	0g
Carbohydrate	0g	0g
<i>of which Sugar</i>	0g	0g
Protein	0g	0g
Salt	0g	0g

AVERAGE NUTRITIONAL DECLARATION	per 100ml	portion 1,8ml / 1,7g
Energy	2840 Kj/679Kcal	51Kj/12Kcal
Fat	73,3g	1,3g
<i>of which Saturated</i>	10,4g	0,2g
Carbohydrate	0g	0g
<i>of which Sugar</i>	0g	0g
Protein	0g	0g
Salt	0g	0g

Ghee Butter

Blend made with
Sunflower Oil and
Concentrated Butter,
with typical taste and smell.
Suitable for lactose intolerant
people: lactose content
is lower than detection
limit of 0,01%.
Smoke point 195° C



Logistic Informations of Nutraceutical Oils

LOGISTIC INFORMATION	UNIT DATA			CASE DATA			PALLET	
	NET CONTENT	UNIT DIMENSION	UNIT WEIGHT	UNITS/ CASE	CASE WEIGHT (Kg)	CASE DIMENSION (mm)	80x120 CASES/PALLET	100x120 CASES/PALLET
	(ml)	(mm)	(g)					
	200ml	Ø 50x225	245g	6	1,55 Kg	162x108x245	294 (49x6)	396 (66x6)
				12	2,80 Kg	240x180x245	162 (27x6) <small>162 h cm; 435 Kg</small>	204 (34x6) <small>162 h cm; 586 Kg</small>
							<small>162 h cm; 468 Kg</small>	<small>162 h cm; 591 Kg</small>

BAR CODE	Avocado Oil	8006830995068	Toasted Sesame Oil	8006830995464	Coconut Oil	8006830994863
	Flaxseed Oil	8006830995167	Walnut Oil	8006830995563	Ghee Butter	8006830982716
	Grapeseed Oil	8006830995266	Rice Oil	8006830994962		

Organic Dressing

*Organic Extra Virgin Olive Oil &
Organic Balsamic Vinegar of Modena PGI*

AVERAGE NUTRITIONAL DECLARATION	per 100ml	portion 1,8ml / 1,7g
Energy	2840 Kj/679Kcal	51 Kj/12Kcal
Fat	73,3g	1,3g
<i>of which Saturated</i>	10,4g	0,2g
Carboydrate	4g	0g
<i>of which Sugar</i>	4g	0g
Protein	0g	0g
Salt	0g	0g

BAR CODE	8006830994566
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LOGISTIC INFORMATION	UNIT DATA			CASE DATA			PALLET	
	NET CONTENT	UNIT DIMENSION	UNIT WEIGHT	UNITS/ CASE	CASE WEIGHT (Kg)	CASE DIMENSIONS (mm)	80x120 CASES/PALLET	100x120 CASES/PALLET
	(ml)	(mm)	(g)					
	200ml	Ø 50x225	246g	6	1,55 Kg	160x108x229	294 (49x6)	396 (66x6)
							<small>153 h cm; 460 Kg</small>	<small>153 h cm; 635 Kg</small>

EXPO FLOOR DISPLAY



TECHNICAL SPECIFICATIONS	
MATERIAL:	Microtriple carton
QUANTITY PER PALLET:	8 (4x2)
CLOSED EXHIBITOR MEASURES:	Width 39cm - Depth 29cm - Height 75cm
OPEN EXHIBITOR MEASURES:	Width 39cm - Depth 29cm - Height 135cm + 30cm with open crowner



The Expo Floor Display consist of two elements: base and upper display unit. When we ship the expo floor display (with all the cans inside) it is closed as a “matriosca”: the upper display unit is closed in the base, so the height is 75 cm.

The images shown here are for illustrative purposes only. In each expo floor we can insert two tray each containing 12 or 24 cans.

EXPO FLOOR DISPLAY 100ml



This carton box contains
12 cans of 100ml.
DIMENSIONS: 18,5x14x20h cm



TECHNICAL SPECIFICATIONS	
MATERIAL:	Microtriple carton
QUANTITY PER PALLET:	8 (4x2)
CLOSED EXHIBITOR MEASURES:	Width 39cm - Depth 29cm - Height 75cm
OPEN EXHIBITOR MEASURES:	Width 39cm - Depth 29cm - Height 135cm + 30cm with open crowner

The images shown here are for illustrative purposes only. In each expo floor we can insert two tray each containing 24 cans.



CERTIFICATIONS



PRIZES

Best Innovative Product Gulfood 2014



Most Innovative Italian Product Anuga - Cologne 2017



Nomination for Sial Innovation 2018



Foodwell Award 2018 Rimini Wellness



Impresa Eccellente 2018 - Milan, Borsa italiana Osservatorio PMI

Winner of JOOP Tokyo - Japan 2019



A Family Business Since 1905



The Mantova family went into business in 1905 in the town of Broccostella, about 100 km south of Rome.

They began by trading a vast range of locally grown agricultural produce but soon started to specialize in the production and sale of olive oils.

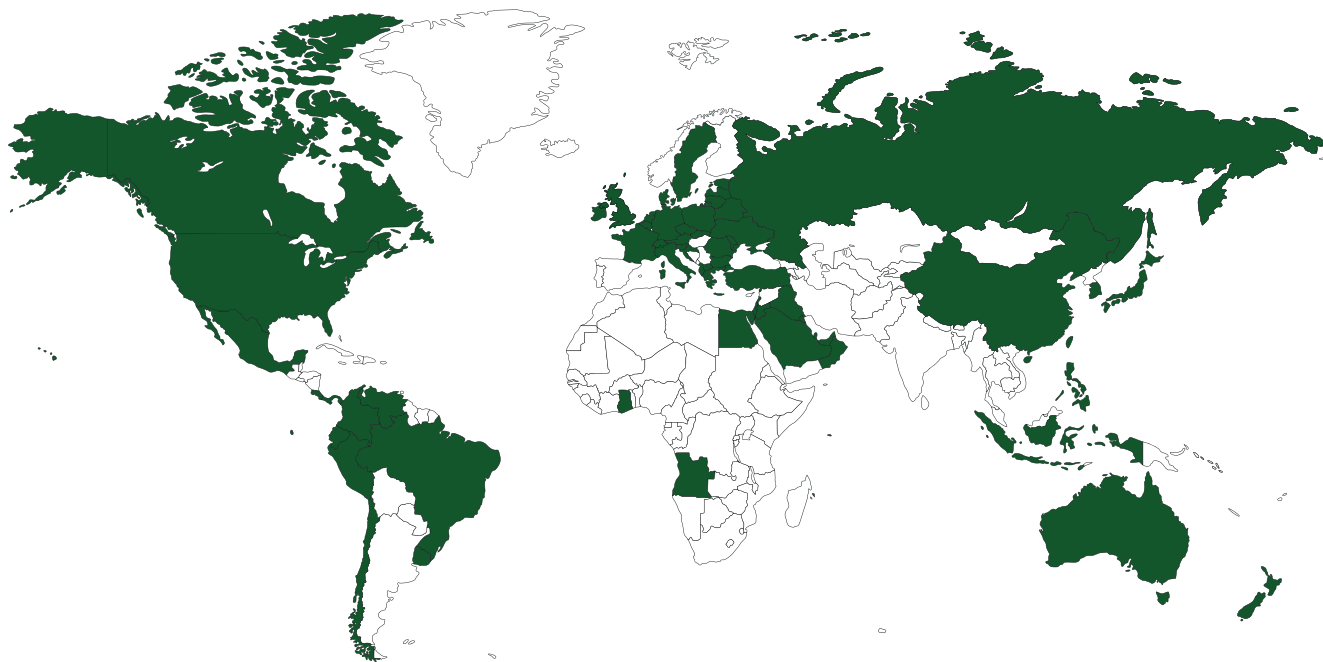
Throughout the 1950's and the 1970's the second generation of the family mastered the processes involved in the selection and manufacture of extra virgin olive oils. In the 1980's the third generation of the family were at the **forefront in marketing the finest olive oils and setting the bar for international standards.** This success has made Mantova one of **Italy's leading producers** of high quality olive oils and specialty condiments.

Today, the delicate craft of blending premium oils is entrusted to **Mr. Adriano Mantova**, whose remarkable skill is the result of the experience and passion accumulated across **four generations.**

Today, Compagnia Alimentare Italiana is still a family company and continues the tradition that began over one hundred years ago. A dynamic and reliable organization which is *"big enough to serve, small enough to care"*.

In recent years, the Company's on-going R&D efforts coupled with a close attention to consumer trends has led to the introduction of the revolutionary and exciting Sprayleggero range, winner of the Gulfood

"Best Innovative Product" and Anuga's **"Most Innovative Italian Product"** award.



SPRAYLEGGERO® *in the World*

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|-------------------|------------------|-------------|-------------|-----------|----------------|---------------|--------------|--------------|-----------|
| • Italy | • Belgium | • Latvia | • Albania | • Lebanon | • Oman | • Seychelles | • Japan | • Costa Rica | • Uruguay |
| • France | • Denmark | • Estonia | • Macedonia | • Israel | • EAU | • Philippines | • Singapore | • Panama | • Chile |
| • Austria | • Sweden | • Lithuania | • Belarus | • Jordan | • Saudi Arabia | • Indonesia | • Australia | • Perù | |
| • Ireland | • Germany | • Slovenia | • Russia | • Iraq | • Egypt | • China | • New Zeland | • Equador | |
| • England | • Poland | • Croatia | • Moldova | • Qatar | • Ghana | • Hong Kong | • Canada | • Colombia | |
| • Scotland | • Czech Republic | • Bulgaria | • Ukraine | • Bahrain | • Angola | • Taiwan | • USA | • Venezuela | |
| • The Netherlands | • Slovakia | • Romania | • Turkey | • Kuwait | • Mauritius | • South Korea | • Mexico | • Brazil | |



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