

Genuini per scelta



genuine by choice
Italian Food and Beverage



VERO



FOOD





VERO Italian Traditional Food was born as an innovative international reality focused on supporting the best traditional agri-food productions. Our main aim is to support the "Artisan Know-how", the short supply chains, the Italian regional history, local food and wine culture, thanks to the stories of our territories.

We have decided to be TRUE, that is the original reason of the name VERO ITALIAN TRADITIONAL FOOD and for this purpose we select only the high-quality Italian products such as Pasta, the best typical Made in Italy food.

We sell different kind of Artisan and genuine Italian Pasta, all of them are 100% without chemicals addition and produced with one of the best Italian wheat, Appulo Lucano. The production process is with slow drying at low temperature (40 °C) and

traditional processing with bronze dies. Our pasta needs 55 hours to be produced end it is hand packed.

Flour Origin: Italy



Lazio



VERO
ITALIAN TRADITIONAL FOOD



PENNE RIGATE

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00018

Type: Durum Wheat Semolina Short Pasta

Cooking Time: 9-11 min.

Weight: 500g/ 17,63oz

RIGATONI

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00019

Type: Durum Wheat Semolina Short Pasta

Cooking Time: 10-12 min.

Weight: 500g/ 17,63oz



PACCHERI LISCI

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00016

Type: Durum Wheat Semolina Short Pasta

Cooking Time: 10-12 min.

Weight: 500g/ 17,63oz

CALAMARATA LISCIA

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00017

Type: Durum Wheat Semolina Short Pasta

Cooking Time: 10-12 min.

Weight: 500g/ 17,63oz





Artisan pasta produced with one of the best Italian wheat, Appulo Lucano.

SPAGHETTONI

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00013

Type: Durum Wheat Semolina
Long Pasta

Cooking Time: 10-12 min.

Weight: 500g/ 17,63oz



Artisan pasta produced with one of the best Italian wheat, Appulo Lucano.



FUSILLI

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00017

Type: Durum Wheat Semolina
Short Twisted Pasta

Cooking Time: 10-12 min.

Weight: 500g/ 17,63oz



BUCATINI

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00015

Type: Durum Wheat Semolina
Long Perforated Pasta

Cooking Time: 14-16 min.

Weight: 500g/ 17,63oz

TROFIE

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00708

Type: Durum Wheat Semolina
Short Twisted Pasta

Cooking Time: 14-16 min.

Weight: 500g/ 17,63oz



LINGUINE

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00014

Type: Durum Wheat Semolina
Long Flat Pasta

Cooking Time: 10-12 min.

Weight: 500g/ 17,63oz



CAVATELLI

Artisan Bronze-Drawn Pasta

Product Code: VEROFSS00707

Type: Durum Wheat Semolina
Short Pasta

Cooking Time: 14-16 min.

Weight: 500g/ 17,63oz



Ferrel family produce since 1954 the traditional Sardinian's bread. The production has evolved over time, anyway it maintains the quality and the typical features of the old times and express today the best quality standards to create suitable products for the modern times needs. Today the company has 15 employees, is UNI EN ISO 9001:2008 certified and it's aimed at the national and foreign markets.

Pane Carasau is thin crunchy flatbread of Sardinia made from the durum wheat flour, salt, yeast and water. Surprisingly the dish is of ancient origin and this bread can last up to one year if kept dry. The Guttiau bread is seasoned with oil and salt and a light toasting brings out the flavourful taste of the dough. The Carasau goes well with appetizers and with fresh cherry, tomatoes and oregano. The Brands

"Ferrel-fornai dal 1954",
"Isola del Pane",
"SARDAPAN 1989"
guarantees a wide range products for Retail, HoReCa and Specialized Shops.



PANE CARASAU | Crispy and Thin layers

Product Code: VEROF01625

Ingredients: durum wheat semolina, water, salt, yeast.

Weight: 250g/8,81oz | 500g/17,63oz

Also available organic



PANE GUTTIAU | Crispy and Thin layers

Product Code: VEROF01626

Ingredients: durum wheat semolina, water, salt, yeast.

Seasoning: Extravirgin olive oil, salt.

Weight: 250g/8,81oz | 500g/17,63oz

Also available organic

PANE SFOGLIA | Carasau

Product Code: VEROF01627

Ingredients: durum wheat semolina, water, salt, yeast.

Weight: 250g/8,81oz



PANE SFOGLIA | Guttiau

Product Code: VEROF01628

Ingredients: durum wheat semolina, water, salt, yeast. **Seasoning:** Extravirgin olive oil, salt.

Weight: 250g/8,81oz

GUTÌ SNACK | Crunchy bites of bread

Product Code: VEROF01629

Ingredients: durum wheat semolina, water, salt, yeast. **Seasoning:** Extravirgin olive oil, salt.

Weight: 65g/2,29oz

Also available with oregano or rosemary



Cookies

The **Franca Battista** Organic farm is located in Sermoneta, in the province of Latina, in Lazio Region, and it has been operating in organic farming for over 60 years under the careful supervision of experts and qualified agronomists, cultivating the land with modern and eco-sustainable techniques.

The company was founded in 1968 by the will of the Nardone-De Cicco family, when the management passed to Mrs. Franca, daughter-in-law of Mrs. Carmela Nardone De Cicco and when the company started the organic conversion process.

To make their recipes, the result of historical research and innovation, they only use their own wheat, freshly ground according to production needs, combining it with raw materials produced in the farm or carefully selected following the criteria of organic farming and Fair Trade. Their recipes do not use yeasts, preservatives, palm oil and hydrogenated fats in order to guarantee, in line with

the company philosophy, the highest quality and craftsmanship of the products appreciated in Italy and abroad.

*Organic Ingredient



COOKIES | Organic

Product Code: VEROFS00706

Ingredients: Wheat Flour*, Butter*, Cane Sugar*, Pasteurized fresh egg yolk*, Dark chocolate* (cocoa 52%), salt.

Weight: 300g/10,58oz (10 pcs - 30g/1,05oz each).



MINT E CHOCOLATE COOKIES | Organic

Product Code: VEROFS00702

Ingredients: Wheat Flour*, Butter, Cane Sugar*, Pasteurized fresh egg yolk, Dark chocolate*, fresh organic mint*, salt.

Weight: 300g/10,58oz (10 pcs - 30g/1,05oz each).



TRADITIONAL CANESTRELLI | Organic

Traditional recipe from Liguria

Product Code: VEROFS00704

Ingredients: Wheat Flour*, Butter*, Cane sugar*, Pasteurized fresh egg yolk, Natural Vanilla*, salt.

Weight: 300g/10,58oz (10 pcs - 30g/1,05oz each).



ORIENTAL SPICES COOKIES | Organic

Product Code: VEROFS00705

Ingredients: Wheat Flour*, Butter*, Cane sugar*, Pasteurized fresh egg yolk*, Spices* 1,1% (Cinnamon powder*, Turmeric*, Ginger*, Nutmeg*), salt.

Weight: 300g/10,58oz (10 pcs - 30g/1,05oz each).



HAZELNUTS & COCOA COOKIES | Organic

Product Code: VEROFS00703

Ingredients: Wheat Flour*, Butter*, Cane sugar*, pasteurized fresh egg yolk*, Cocoa powder* 7,4%, Hazelnuts* 2,5%, salt,

Weight: 300g/10,58oz (10 pcs - 30g/1,05oz each).

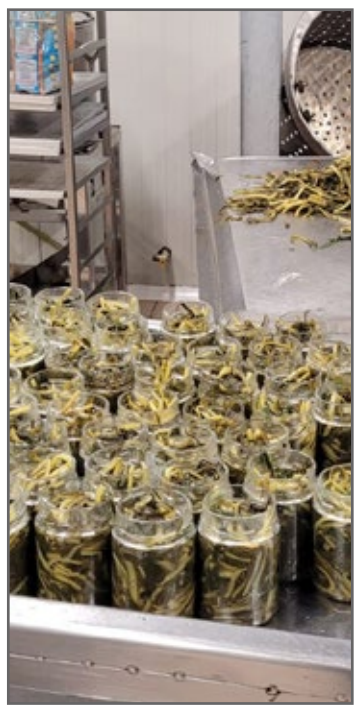


Vegetables

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They are wonderful with bruschetta, on pasta and cheeses and they can go well with fish or meat as well. The preserved in oil vegetables are aubergines, artichokes in Roman style, chicory, broccoli, dry tomatoes, they can be used as appetizers or as first or side dishes.



VERO
ITALIAN TRADITIONAL FOOD

ARTICHOKES in Roman style
preserved in oil

Product Code: VEROFS00826

Ingredients: Artichokes (75%), sunflower oil, garlic, chilli, mint, pepper, wine vinegar.

Net Content: 290g



ROMAN BROCCOLI
preserved in oil

Product Code: VEROFS00825

Ingredients: Broccoli (75%), sunflower oil, garlic, chilli

Net Content: 290g



AUBERGINE FILLETS
preserved in oil

Product Code: VEROFS00827

Ingredients: Eggplant (80%), sunflower oil, oregano, chilli, wine vinegar, salt.

Net Content: 290g



ROMAN CHICORY
preserved in oil

Product Code: VEROFS00828

Ingredients: Chicory (75%), sunflower oil, garlic, chilli.

Net Content: 290g




DRIED TOMATOES
preserved in oil

Product Code: VEROFS00829

Ingredients: Tomatoes (60%), sunflower oil, chilli, oregano.

Net Content: 290g





The family **DE PADOVA** has devoted itself to the cultivation of olives and vineyards and to the production of oil and wine for four generations. In the respect of this long and ancient tradition, aimed to the research of selected products from the beginning, nowadays the company checks and follows the whole production chain of the olive oil, which has been run for 40 years, using the method of biological and certified agriculture BioAgricert: nursery for olive plants; production of olives (from about 350 hectares of olive-grove); oil mill for the grinding of olives (for the company production and for the production of 800 partners); bottling of extra virgin olive oil (in different ways and packages).

The secret of our olive oil is the full respect of nature and the ancient peasant traditions combined with the use of modern technologies which preserve aroma, taste and nutritional properties of the oldest and genuine vegetable juice.



OLIO EXTRA VERGINE DI OLIVA

Extra Virgin Olive Oil Cold Pressed

Product Code: VEROF01641

Olives: Leccino, Nociara, Coratina, Frantoio, Pescholin

Character: Medium fruity, palatable bitter and biting with a light flavour of unripe olive

Size: 250ml, 500ml, 750ml, 5lt



OLIO EXTRA VERGINE DI OLIVA BIO

Organic Extra Virgin Olive Oil

Product Code: VEROF01642

Olives: Leccina, Oliarola, Frantoio, Coratina

Character: Light fruity, palatable bitter and biting with a light flavour of green tomato

Size: 250ml, 500ml, 750ml, 3lt

EVO TASTING PACK | 3

Extra Virgin Olive Oil

Product Code: VEROF01643

Organic Extra Virgin Olive Oil Cold Pressed

Extra Virgin Olive Oil Cold Pressed

Extra virgin olive oil

Size: 3x250ml



BIO TASTING PACK | 6

Extra Virgin Olive Oil

Product Code: VEROF01644

Organic EVO Cold Pressed and Monocultivar of Cellino, Leccino, Nociara, Coratina, Picholine

Size: 6x250ml



For over half a century, the **Terrano** family has been a point of reference for farmers and owners of olive groves in the territory of Villafrati, Cefalà Diana and its surroundings.

The passion for agricultural products led us in 1954 to invest in the construction of the first milling plant, consisting of stone millstones and a press. Since then, the continuous attention to the needs of farmers and, more generally, to the naturalistic and cultural vocation of the territory has contributed to the constant development of the company which, for generations, has continued to take care of and enhance the entrepreneurial impact that began after the war.

The Terrano oil mill annually selects the best olives from its territory. All production processes are still carried out according to artisan dictates, albeit with the aid of cutting-edge machinery, where the extraction is carried out "cold".



L'OLIO
Extra Virgin Olive Oil

Product Code: VEROF01568

Olives: selection of the best olives produced in Sicily

Character: medium-light fruity with a hint of herbal and slightly almond.



RAGGIO DI SOLE
Extra Virgin Olive Oil

Product Code: VEROF01569

Olives: Biancolilla and Nocellara del Belice

Character: medium-fruity, balanced blend

BIANCOLILLA | MONOCULTIVAR
Extra Virgin Olive Oil

Product Code: VEROF01570

Olives: Biancolilla

Character: delicate and gentle taste



NOCELLARA | MONOCULTIVAR
Extra Virgin Olive Oil

Product Code: VEROF01571

Olives: Nocellara del Belice

Character: intense and spicy



Cheese

The "OP Unione Pastori Nurri" Agricultural Cooperative was founded in 1962. This was the year when the first partners decided to make their product a delicacy in the dairy industry. Over the years, the Cooperative's factory became a tourist destination and was added to the tourist route of the Consorzio dei Laghi.

Thanks to its state of the art equipment and highly qualified personnel, all stages of milk processing are carried out in the factory, from the provision to the seasoning of the cheeses; this allows the organisation to obtain unparalleled products, where hygiene and food health and safety are the cornerstone of the entire process. Since its creation, the Nurri "OP Unione Pastori Nurri" Agricultural Cooperative has been sensitive to the environment and the territory. In over 50 years now, the cooperative has developed its production and commercialisation of typical Sardinian sheep and goat's milk cheeses and it has established itself in the international market.

This has allowed it to commercialise the Pecorino Romano DOP and reach one of the largest volumes of transformed products in Sardinia.



NOEROS PECORINO ROMANO D.O.P.

obtained from whole sheep's milk from wild grazing farms in Sardinia.

Product Code: VEROFS01630

Maturing: 5 months minimum for slicing and 8 months for grating.

Shelf Life: 12 months

Weight: 1 Kg/35,27oz portioned into 1/2, 1/6

BARACI PECORINO

Semi-mature sheep's milk cheese

Product Code: VEROFS01631

Maturing: 120 days minimum.

Shelf Life: 24 months for the whole cheese, 6 months when in portions.

Weight: 2,6 Kg/91,71oz portioned into 1/2, 1/6

Also available Fresh: 30 days minimum and Mature: 210 days.



CRABARIDA CAPRINO

mature goat's milk cheese

Product Code: VEROFS01632

Maturing: 50 days minimum.

Shelf Life: 24 months for the whole cheese, 6 months when in portions.

Weight: 2,4 Kg/84,65oz portioned into 1/2, 1/6

Also available Fresh, semi-mature

Cheese



There are places in Italy where the intense perfume of the sea embraces the rich perfume of the soil, bringing to life excellent quality products. In the heart of the Mediterranean you can find the magical island of Sardinia! In this uncontaminated territory, which is abundant in olive groves and green pastures and just 25km from the sea, more than 400 sheep farmers have come together to give life to the "LAIT" Dairy in Ittiri.

Cooperation and synergy are the key words, which make LAIT one of the most important realities in the field of dairy production. Constant teamwork over the years, ancient traditions and modern technology all add up to provide a range of genuine products of the highest quality. As part of both the national and international market, LAIT pays particular attention to food safety, carrying out rigorous hygiene and quality tests at every stage of production. The taste of ancient Sardinian tradition combines with the most sophisticated systems of production.

This union makes LAIT a dynamic firm, which is aware of consumer expectations and the market as it evolves.



PECORINO ROMANO D.O.P.

sheep's milk cheese

Product Code: VEROFS01633

Rind: smooth, compact, straw yellow in colour in the young product to light brown with ageing.

Taste: pleasantly spicy.

Available Fresh, semi-mature, mature

RUNARA PECORINO

sheep's milk cheese

Product Code: VEROFS01634

Maturing: 90 days minimum.

Taste: strong in the young product, pleasantly spicy with ageing.

Available Fresh, semi-mature, mature



CAMEDDA PECORINO

sheep's milk cheese

Product Code: VEROFS01635

Maturing: 90 days minimum

Taste: sweet and sour in the young product, pleasantly spicy with ageing.

Available Fresh, semi-mature, mature

Cheese



CAO is a cooperative made up of 700 partners, which was founded in 1966. The cooperative was created in order to unite all farmers who transform milk into cheeses that comply with high standards of quality. All of the farmer partners share values, such as a passion for their everyday work and commitment to quality, together with the principles of the traditional Sardinian dairy industry, and they all work daily to apply them. CAO distributes its own products locally, nationally and internationally. The organisation mainly exports its dairy culture, together with the traditions of the Sardinian territory. By transforming sheep's milk, it has innovated the tradition, thanks to its production methods, by introducing high quality standards and controls throughout the entire production chain. The raw materials in use are exclusively from local farms and CAO has its own policy regarding traceability in order to guarantee product quality. Since it was created, CAO has shaped the management of cooperative models

with its own ethics, by working responsibly and integrating social and ecological aspects into the development and promotion of their product.



Sardinia

PECORINO SARDO MATURO DOP

mature sheep's milk cheese

Product Code: VEROFS01636

Maturing: 60 days minimum

Size: diameter of 20 cm; height, 9/10 cm

Weight: 3,6 kg/126,98oz portioned into 1/2, 1/6



PECORINO SARDO DOLCE DOP

sweet sheep's milk cheese

Product Code: VEROFS01637

Maturing: 20 days minimum

Size: diameter of 16 cm; height, 8 cm

Weight: 2 kg/70,54oz portioned into 1/2, 1/6



PASTORE SARDO

sheep's milk hard cheese

Product Code: VEROFS01638

Maturing: 30 days minimum

Size: diameter of 21 cm; height, 12 cm

Weight: 4,2 kg/148oz portioned into 1/2, 1/4, 1/8, 1/12



PECORINO ROMANO DOP

sheep's milk hard cheese slice

Product Code: VEROFS01639

Maturing: 5 month minimum

Packaging: thermoformed portion

Weight: 300g/10,58oz



PECORINO ROMANO DOP

grated sheep's milk hard cheese

Product Code: VEROFS01640

Maturing: 8 month minimum

Packaging: vacuum plastic bag

Weight: 100g/3,52oz



Chips

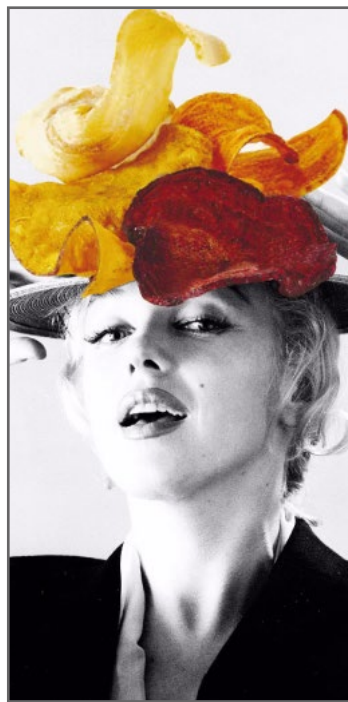
For over 25 years, **Fox** Bar Italia, has been producing snacks with simple ingredients such as corn, peanuts, rice, potatoes and vegetable oil. That's the reason why Fox Italia snacks have a better taste and high quality, appreciated not only in Italy but all over the world thanks to a great variety of taste, ideal for everyone and for all occasions.

Tortillas and chips, the best products, are hand made with the finest crops and with a full and intense flavour, after a careful selection of raw ingredients and controlled production processes to guarantee natural products.

Fox's Handcooked Chips, instead, are thicker due to the traditional cooking method which gives a distinct and characteristic flavour.

Red beetroot, carrot and parsnip chips, satisfying and detoxifying mix rich in vitamins and flavour, ideal for all those who lead a healthy and modern lifestyle and look for wholesome ingredients.

Fox's Handcooked Chips are 100% natural, hand cooked and delicious!



TORTILLAS CHIPS NATURAL

Crisp Tortilla directly from fresh corn

Product Code: VEROFS00996

Flavour: natural

Weight: 450g/ 15,87oz



TORTILLAS CHIPS CHILI

Crisp Tortilla directly from fresh corn

Product Code: VEROFS00995

Flavour: Chili

Weight: 450g/ 15,87oz

TORTILLAS CHIPS BARBEQUE

Crisp Tortilla directly from fresh corn

Product Code: VEROFS00992

Flavour: barbeque

Weight: 450g/ 15,87oz



TORTILLAS CHIPS CHEESE

Crisp Tortilla directly from fresh corn

Product Code: VEROFS00993

Flavour: Cheese

Weight: 450g/ 15,87oz

TORTILLAS CHIPS BLUE CORN

Crisp Tortilla directly from fresh corn

Product Code: VEROFS00994

Flavour: Blue Corn

Weight: 300g/ 10,58oz





Traditionally made crispy hand cooked chips with great bite and flavour.

Traditionally made crispy hand cooked chips with great bite and flavour.



SALE MARINO

Hand Cooked Potatoes Chips

Flavour: Sea Salt

Weight: 120g/4,23oz Product Code: VEROFS00978-1

Weight: 300g/10,58oz Product Code: VEROFS00978-2



PEPE NERO E SALE

Hand Cooked Potatoes Chips

Flavour: Black Pepper & Salt

Weight: 120g/4,23oz Product Code: VEROFS00977-1

Weight: 300g/10,58oz Product Code: VEROFS00987



ROSMARINO E SALE

Hand Cooked Potatoes Chips

Flavour: Rosemary & Salt

Weight: 120g/4,23oz Product Code: VEROFS00979-1

Weight: 300g/10,58oz Product Code: VEROFS00985

CREMA DI CIPOLLA

Hand Cooked Potatoes Chips

Flavour: Onion Cream

Weight: 120g/4,23oz Product Code: VEROFS00981-1

Weight: 300g/10,58oz Product Code: VEROFS00990



PEPERONCINO

Hand Cooked Potatoes Chips

Flavour: Sweet Chili

Weight: 120g/4,23oz Product Code: VEROFS00983-1

Weight: 300g/10,58oz Product Code: VEROFS00989



ACETO BALSAMICO E SALE

Hand Cooked Potatoes Chips

Flavour: Balsamic Vinegar & Salt

Weight: 300g/10,58oz

Product Code: VEROFS00986



TARTUFO E SALE

Hand Cooked Potatoes Chips

Flavour: Truffle & Salt

Weight: 120g/4,23oz Product Code: VEROFS00982-1

Weight: 300g/10,58oz Product Code: VEROFS00988

VEGANO CHIPS

Hand Cooked Vegetables Chips

Flavour: carrots, beetroot, parsnips

Weight: 150g/5,29oz

Product Code: VEROFS01004-1





Moca was founded in 1949, in a little town very close to Rome, Pomezia, thanks to a careful selection of the raw material, the constant controls of all process cycles and the most advanced technology that offer the opportunity to establish a high-quality roasting Company.

"We store coffee from its original status to later toast it with the traditional method of slow roasting. Each step is personally followed in order to guarantee the quality of the coffee to remain intact from the departure to the final steps of the process.

All the raw materials used, at every stage of processing, and in the final products, comply with the quality and safety standards required by national regulations".

Moca is challenging itself to achieve eco-sustainability goals, keeping particular attention to products environmental impact.

The research and development department is always seeking for new methods to pack products reducing the environmental impact.

Roast Type: Medium Roast

Coffee Beans Origin:

Central and South American and African



ROBURBAR | Robusta and Arabica

Roasted Coffee Beans blend, Bag With Valve

Product Code: VEROF00971

Coffee Bean: 5% Arabica and 95% Robusta

Feature: Caffeinated

Weight : 1 Kg/ 35,274 oz (also available 500g)



BARCREMA | Robusta and Arabica

Roasted Coffee Beans blend, Bag With Valve

Product Code: VEROF00972

Coffee Bean: 10% Arabica and 90% Robusta

Feature: Caffeinated

Weight : 1 Kg/ 35,27 oz (also available 500g)



PREMIUM BAR | Arabica and Robusta

Roasted Coffee Beans blend, Bag With Valve

Product Code: VEROF00974

Coffee Bean: 90% Arabica and 10% Robusta

Feature: Caffeinated

Weight : 1 Kg/ 35,27 oz (also available 500g)



ARABICA ORO | Arabica

Roasted Coffee Beans blend, Bag With Valve

Product Code: VEROF00975

Coffee Bean: 100% Arabica

Feature: Caffeinated

Weight : 1 Kg/ 35,27 oz (also available 500g)



MOCANOTTE | Robusta and Arabica DEC

Roasted Coffee Beans blend, Bag With Valve

Product Code: VEROF00973

Coffee Bean: 25% Arabica and 75% Robusta

Feature: Decaffeinated

Weight : 1 Kg/ 35,27 oz (also available 500g)





Roasted Ground Coffee blend
for Filter Coffee in vacuum bag

INTENSO | Arabica

for Filter Coffee

Product Code: VEROFS00968

Blend: 100% Arabica

Feature: Caffeinated

Weight: 200g / 7,05oz



Nespresso Compatible Capsules
Each pod is individually wrapped



INTENSO | Arabica

Nespresso Compatible Capsules

Product Code: VEROFS00960

Blend: 100% Arabica

Feature: Caffeinated

Weight: 5g/0,17 oz each **Packing:** 50/100 pcs



DECISO | Robusta and Arabica

for Filter Coffee

Product Code: VEROFS00969

Blend: 90% Robusta and 10% Arabica

Feature: Caffeinated

Weight: 200g / 7,05oz



DECISO | Robusta and Arabica

Nespresso Compatible Capsules

Product Code: VEROFS00961

Blend: 90% Robusta and 10% Arabica

Feature: Caffeinated

Weight: 5g/0,17 oz each **Packing:** 50/100 pcs



DEK | Robusta and Arabica

for Filter Coffee

Product Code: VEROFS00967

Blend: 80% Robusta and 20% Arabica

Feature: Decaffeinated

Weight: 200g / 7,05oz



NERO MOCA | Robusta

Nespresso Compatible Capsules

Product Code: VEROFS00962

Blend: 100% Robusta

Feature: Caffeinated

Weight: 5g/0,17 oz each **Packing:** 50/100 pcs



MOCANOTTE | Arabica and Robusta

for Filter Coffee

Product Code: VEROFS00970

Blend: 25% Arabica and 75% Robusta

Feature: Decaffeinated

Weight: 200g / 7,05oz



DEK | Robusta and Arabica

Nespresso Compatible Capsules

Product Code: VEROFS00959

Blend: 80% Robusta and 20% Arabica

Feature: Decaffeinated

Weight: 5g/0,17 oz each **Packing:** 50/100 pcs





IMPORT AND DISTRIBUTION IN UNITED STATES

About us

We are based in Houston (Tx), and we directly import in the United States of America the Italian products of the Food & Wine sector with particular attention to the PAT (traditional agri-food productions) certificated products, those who represent the Italian culinary identity, and for their nature they find more difficulties to be exported with the classic channels of international importers.

VERO USA has warehouses in Houston, New Orleans, Atlanta, Miami and New Jersey and it already imports over 30 Italian companies into the North American market in the Food Service and Retail channel.



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