

Clemi®



THE COMPANY

Located in the industrial area of Corigliano Calabro, in the heart of the Piana di Sibari, Medimais Calabria srl was born in 1996 as a commercial branch of Itagal srl, which was itself created in 1989 by the will of Ermanno Gallo, who at the time dedicated himself to develop a plant, first in Europe, to obtain feed from citruspeels, as residues from juice extractors. After five years of experiments in 1994 parts of the real production and own and its customers included all the large feed mills of Italy.

In 2000 the company decided to expand by investing in a citrus juice extraction plant in order to obtain, from squeezing the juice to be resold to companies producing drinks and with the residue continue to produce feed. In 2011 Medimais Calabria srl was a simple commercial but becomes the branch juice production while the Itagal remains the production of feed.

ONLY FROM CLEMENTINE
OF THE PIANA DI SIBARI

Clemi®



CLEMENTINE
DRINK



20%
juice

WITHOUT
PRESERVATIVES
OR DYES

glazes of clementine and bergamotto



Creativity in the kitchen

The clementine and bergamot glaze comes from Clemi concentrated juice. Their sweet and sour taste enhances the flavor of appetizers, pasta and rice first courses, meat or fish main courses, cheeses and desserts, pizzas, pinse and even some gourmet specialties. Ideal for giving a creative touch to all your dishes. Shelf life 2 years, once opened keep in a dry place.

glazes of chilli and red onion



Creativity in the kitchen

*Excellent on tasty meats, hamburgers,
French fries and even with dark chocolate.
Enjoy it with nachos, cheeses and prawns.*



CONCENTRATED JUICES

For the HORECA sector, a preparation based on concentrated juice of clementines and bergamot, without dyes and gluten was created. Its use passes from beverage to food: juice for breakfast, carbonated soft drink, granita, ice cream, sorbet, cocktails, desserts.

A study was carried out on this product by Macrofarm (spin-off of the University of Calabria) to determine the biological properties of the drink obtained from the preparation.

The study showed a significant total antioxidant activity and a significant percentage of inhibition of the activity of the pancreatic lipase enzyme. These data therefore highlight a potential antioxidant and hypolipidemic effect.





THE CLEMENTINE MUSEUM: THE MUCLEM

The clementine museum was born from the happy meeting of intentions, dictated by love for their land.

Calabria is rich and wild, proud and neglected daughter of ancient peoples. The resource par excellence is citrus apyrene clementine with which its production becomes excellence of the Piana di Sibari. Hence the imperative need for keep its history, transmit it, preserve it. Destroy the memory is equivalent to destroying the basis of one's identity and continuity over the time. With the birth of this museum we strongly want to continue the idea of Calabria that aware of its beauties, capable of generate and plan cultural and educational paths beyond the usual vision. In the museum you will immerse yourself in an agricultural, historical journey cultural and artistic.



www.clemi.com
www.medimais.com
www.museodelclementine.com

MEDI-MAIS CALABRA S.r.l.
Via S. Francesco d'Assisi, 61
87065 - Corigliano Calabro (CS)

Tel e Fax: 0983/851487
PEC: medimaiscalabra@legalmail.it
medimais@libero.it