



la fiammante

SANI E MEDITERRANEI

**AUTHENTIC
TASTE**

Company Profile



La Fiammante is the leading brand of a completely tracked and blockchain certified production chain: a semi-artisan production on an industrial scale based in Buccino (SA), in Province of Salerno, at gates of Cilento. A fresh process that preserves all the fragrance of 100% Italian best tomato grown in Campania, Puglia, Basilicata, Molise and Maremma Toscana.

Combining craftsmanship and innovation, La Fiammante keeps alive the ancient art of Peeled Tomato and carries on traditional processes such as hand-made Pacchetelle and Peppers roasted in a wood oven, while cutting-edge technologies guarantee safety and wholesomeness of the products.

Present and active in more than 40 countries around the world, with a constantly expanding distribution network, which includes the international reality of Associazione Verace Pizza Napoletana - AVPN (official supplier register), La Fiammante is appreciated by undisputed talents of international cuisine and master pizza makers, ambassadors of the most authentic Made in Italy.

Supply Chain Agreement

La Fiammante protects work in the fields through direct agreements that guarantee the right price and support for farmers throughout the various production stages, with advances for initial planting and running investments. An innovative supply chain model based on authentic relationships, with shared production regulations and rigorous programming calendars, to protect quality and encourage good practices such as water saving, cutting down on the use of pesticides and the use of machines during the harvesting (against all exploitation of labour).

A social way of doing business which, by removing the role of commercial intermediaries, links the valorisation of the product to the valorisation of the human factor, communities and territories:

«La Fiammante pays raw materials at a price established at the beginning of crop, which is often higher than the one determined by contracts. Doing so, La Fiammante frees itself from the massacre of continuous negotiation and fits into a development strategy in which each player in the supply chain has its fair share».

(Fabio Ciconte e Stefano Liberti, 2016)



La Fiammante promotes concrete actions to reduce the environmental impact. Through the signing of supply chain protocols and the training of farmers, the company encourages water saving and reduction of the use of pesticides, constantly monitoring the healthiness of the land, irrigation water and crops. There are also active solutions for the recovery of waste and waste from a circular economy perspective.

By supporting its actions on the market with awareness of its role in society, La Fiammante constantly monitors the social impacts of production, promoting respect for labor rights and rules along the entire supply chain.

Fiammante tracks the entire production process, starting with the choice of variety, followed by sowing in the nursery, transplanting the seedlings and cultivation in the open field. With complete transparency, it is possible to trace the production and processing data for every single batch of tomatoes, and to identify their area of origin, as well as the dates of delivery and canning.

Environmental And Social Sustainability



Peeled Tomato



400g



800g





2,5Kg

POMODORI PELATI

The processing peeled tomatoes is an art that enhances the natural seasonality of tomatoes ripened in open fields: a tradition that has always been handed down in Southern Italy, in the family and in the canning industry.

For over half a century, La Fiammante has combined expert craftsmanship (almost 400 employees) with latest generation systems for washing (insufflators), sorting (optical sorters) and peeling (thermophysical peeling).

La Fiammante Peeled Tomato is an excellent preserve thanks to the quality of raw materials only from a short supply chain, conferred a few hours after the harvest (strictly mechanical), and to the constant monitoring of each production phase, with over 1700 daily checks.

ONLY FRESH TOMATO
100% ITALIAN
FROM SHORT SUPPLY CHAIN



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SAN MARZANO TOMATO

A preserve for connoisseurs, for the high quality of an ancient variety of tomato recognized by the protected designation of origin (PDO) of European Union and protected by San Marzano Consortium which guarantees and certifies a careful selection right from sowing.

Cultivated on stakes, San Marzano tomato from Agro Sarnese-Nocerino PDO is one of the treasures of horticultural heritage in Campania, appreciated throughout the world for its characteristic, very balanced sweet and sour flavour, bright red color and firm pulp with few seeds, enhanced by the skilful transformation into peeled tomato.

S. Marzano DOP Tomato





PASSATE

La Fiammante Mashed Tomato is obtained from 100% Italian tomatoes from a short supply chain, processed within a few hours of harvesting to preserve all their natural fragrance. La Fiammante provides four types: Mashed Tomato, Organic Mashed Tomato, Mashed Tomato with fresh basil and Mashed Tomato Rustica.

As indicated in the code printed on each package (production batch), La Fiammante Mashed Tomato is made only from fresh tomatoes: that is, produced and bottled only during the harvest months, from July to September, in compliance with the seasonality of the raw materials used.

**ONLY
FRESH
TOMATO**

Tomato Puree



700g



2,5Kg

Gourmet Line



400g



2,5Kg

Gourmet Line in Glass





400g



2,5Kg

Vesuvio



340g



400g





450g

ONLY FRESH TOMATO
100% ITALIAN
FROM SHORT SUPPLY CHAIN

Cherry Tomatoes of Piennolo of Vesuvio DOP is one of the oldest and most typical varieties of Campania agriculture, characterized by an original mineral aftertaste and a resistant skin, typical of the volcanic soils from which it draws sap, almost in the absence of irrigation.

It ripens in July and remains fresh for many months tied in bunches, called 'piennoli' or 'schiocche', suspended in airy rooms, or preserved to enjoy its inimitable sweetness all year round.

Extra Fine Pulp #LOVEPIZZA



400g

Extra Fine Pulp Pa' Pizza



2,5Kg



4Kg

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Bag in Box



2x5Kg



2x5Kg



2x5Kg



2x5Kg





LEGUMES AND VEGETABLES

Roasted Peppers



Selected right from sowing thanks to short supply chain agreements, La Fiammante Roasted Peppers are inimitable, for their extraordinary pulpy texture and unique flavour, typical of vegetables grown in the open field with august sun.

An entirely handcrafted process that leaves the peppers perfectly intact, thanks to the rapid cooking in the wood oven and the hand-peeling. An ancient preserve from Southern Italy that La Fiammante has always carried forward with unchanged passion, to offer you the taste of summer through all year.



450g



800g

Artichokes



**Carciofi a spicchi
2,5Kg**

Broccoli Rabe in Sunflower Oil | Friarielli



580g

950g

The Beans



400g

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2,5Kg

The Chickpeas



400g



2,5Kg

The Peas



400g

2,5Kg

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The Lentils



400g

The Mushrooms



400g



2,5Kg

Sweet Corn



165g



340g

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2x5 kg



400 g - 2,5 kg - 800 g

LA REALE

FABBRICA DI CONSERVE ALIMENTARI



400 g



400 g



680 g



130 g - 2,2Kg - 140 g - 70 g

LA PAESANA

dal 1890

100%
italiano



400 g



400 g



680 g



400 g



140 g • 70 g



2x5 kg



400 g • 2,5 kg • 800 g





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Le Certificazioni



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ICAB SpA - LA FIAMMANTE

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