



Invest  Italy



Italian Business Opportunities for Japanese Investors



Vegitalia: Identity and Development Lines

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Our MISSION

**Working in harmony with land and nature,
Vegitalia produces innovative, natural, healthy and tasty
grilled frozen food, typical of the Mediterranean diet**



Company profile

- **Name:** Vegitalia S.p.A.
- **Establishment:** September 2003; start up october 2006
- **Social capital:** 10 million euro totally paid up
- **Partners:** Kagome Co. LTD (Company quoted at the stock exchange of Tokyo and major shareholder)
Matsushita Electric (panasonic)
DMC Villa Tosca S.r.l. and other two italian partners
- **Address:** Z.I. del Fullone, S. Marco Argentano (CS) - Calabria
- **Activity:** Frozen Foods
- **Products:** Grilled Vegetables – rehydrated cereals and pulses – ready meals

Location



Calabria: Region of rich agricultural resources

Particular climate conditions, typical of the Calabria region, are the rich leading sources for agriculture



Calabria is the center of the most important horticultural and fruit producing regions of south Italy

It stands in the middle between: Sicilia, Puglia, Campania, Basilicata

- ❑ **The region is surrounded by a coast line stretching for over 800 km**
- ❑ **The agricultural areas are located at different altitudes (plain, hills, plateau over 1,000 meters)**
- ❑ **Favorable pedo-climatic and microclimatic conditions**

Product lines

Grilled Vegetables



- ☐ Washing and cutting
- ☐ Oven grilling
- ☐ Freezing (I.Q.F.)
- ☐ Mixes according request

Cereals and pulses



- ☐ Rehydration of cereals, pulses, pasta, and rice
- ☐ Blanching
- ☐ Freezing (I.Q.F.)
- ☐ Mixes according request

Ready Meals



- ☐ Mixes of grilled vegetables – cereals, pulses, pasta, rice – also including meat and/or fish and pellets

Strategies and strong points

☐ Customers satisfaction

Availability and feasibility to achieve customers requirements

☐ Agricultural traceability

Guaranteed raw material, of prime quality and full traceability, from field to fork. Our agronomy personnel controls the whole agricultural process

☐ Innovative industrial process

Innovative production methods, technologically advanced, gained through long experience of frozen foods processing

☐ Training of human resources

All Vegitalia personnel are strongly motivated by the desire to improve and give total contribute to Vegitalia growth to achieve Total Quality Products

Agricultural traceability

Planning and controlling every aspect of agronomy and production from field to fork



Checks on the field

Production processing

Innovative and technologically advanced industrial processing gained from a vast production experience of a wide range of frozen food and ingredients



Human resources

Continuous training and improvement of human resources in Vegitalia processing is the pillar of high quality production



Production structure

□ Site:

- Total Area mq 74,000
- Covered area mq 21,000

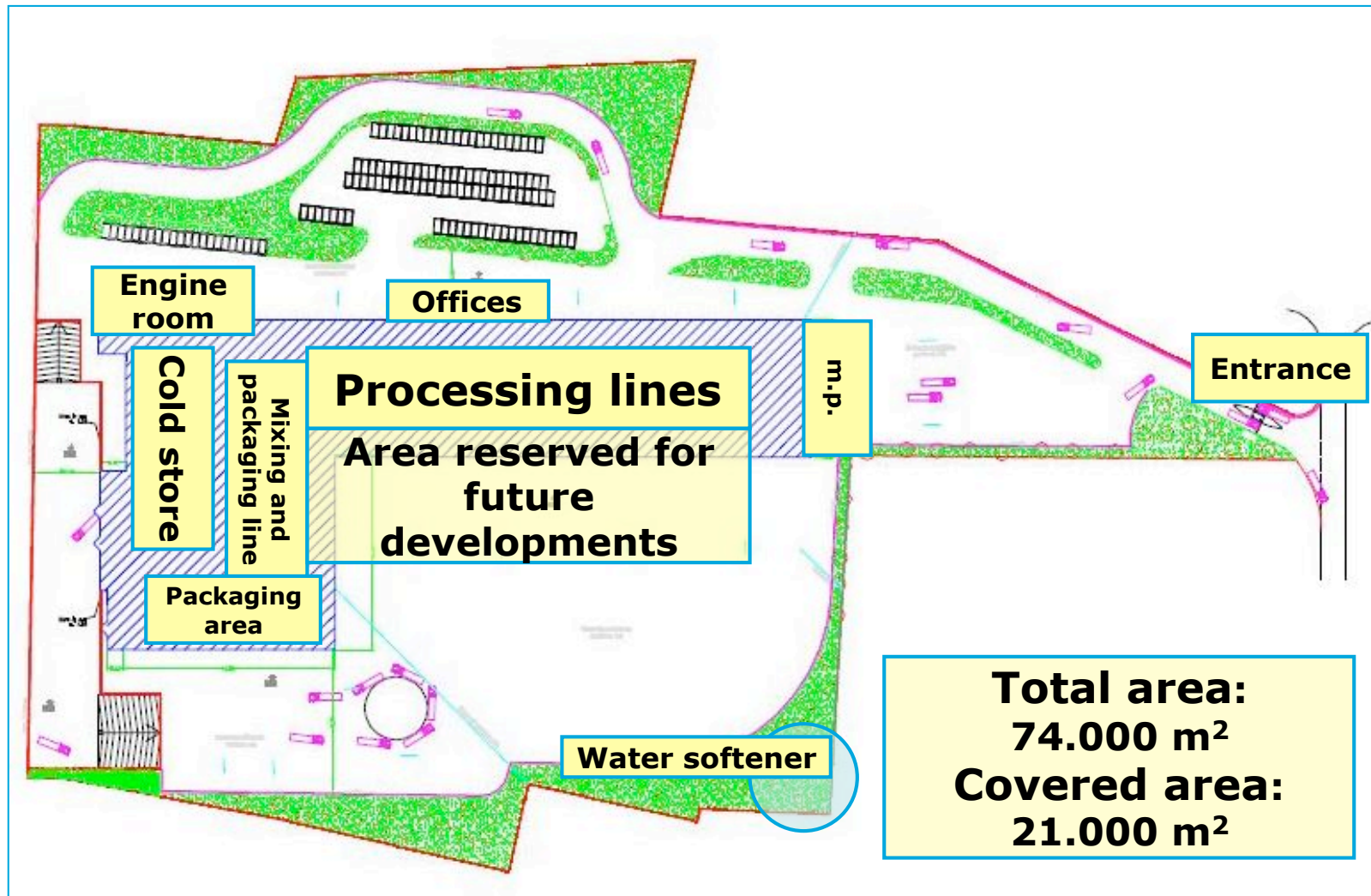
□ Lines and equipment:

- 3 lines for the grilled products
- 1 line for the production of root products
- 1 line for the production of cereals, pulses, pasta and rice
- cold store for raw material storage – 5,000 sqm of capacity of temperature controlled
- Automatic cold store (capacity 9,000 pallets)
- Mixing room in temperature controlled conditions – with multi-head weighing facilities giving us the possibility to mix up to 10 components
- Completely automatic packing facilities with multi-head weighers, on line metal detecting and x-ray checks: weigh of the single or mixed products go from 250 gr. To 2.5 kg

□ Full production capacity:

- Finished products: 18,000 tons
- Raw material: 40,000 tons

Site map





Trading division

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