



The best organic products from farm to fork



As responsible businesspeople we have chosen to sell only **food products sourced from qualified and certified organic farmers**, for the most part Italian, who we know and with whom we have established solid relationships built on mutual esteem and trust. Knowing exactly where each product comes from and our strong bond with the local area in fact play a

fundamental role in the short food supply chain concept which offers our clients benefits like absolute guaranteed authenticity, cost savings through partnerships with producers that generate competitive prices, the certainty of products arriving directly from fields cultivated according to environmentally compatible practices, and the rediscovery of local specialities.

Wholesome farm to fork



Benefits that we reveal to the customers, offering them **information about product origins** and farming practice, manufacturing and transformation processing, and about quality of ingredients and their characteristic nutritional values. **This guarantees total reliability** and precise choice – sharing precious values that we want to defend, with our customers, from farm to fork.



A new organic food culture for a new generation of consumers.

Better-informed, more aware and more responsible. This is our commitment for the future and the most important challenge our company sets itself.

As suppliers of fine quality organic produce, we really care about getting people to be conscious of choosing genuine foods, ingredients sourced from specific designated geographical areas, full product traceability and natural great taste.

A young girl with blonde hair, wearing a floral dress, is shown in profile, reaching out to touch a tomato on a vine. The background is a lush green field of tomatoes.

We are
what we eat

The saying “We are what we eat” sums us up best and expresses ***our commitment to our*** children and our planet.





Our organic fruit and vegetable line meets the needs of a customer base that includes **shops and supermarkets, hotels and restaurants (horeca), mass food service outlets and catering, and public and private canteens**. We offer our customers **a complete assortment of organic products**, a careful selection of traditional, gourmet and exotic products with recognised healthy nutritional properties, which cater for a new marked awareness of healthy living and new taste trends.



The product of environment



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mentally compatible choice



All products are subjected to strict checks in every phase of receipt of goods – including careful checks of health and sanitary conditions in transport – and are then stored in climate-controlled sales halls or in low environmental impact cold storage chillers.





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We have adopted a strict internal purchasing procedure for unequivocal product identification. All the necessary data are logged from order confirmation to supplier and along the entire food farming chain down to the final consumer. ***Every product is labelled on arrival, in order to be identified and rendered traceable at all times.***

Quality is a natural value

For Carlevati Bio, quality is the expression of an ethical, rather than a commercial choice. And it plays a major role in our way of doing business. This is demonstrated by our constant investment in technological innovation for optimising work organisation and perfecting customer service.



It is proven by careful selection of producers with which we have established close co-operation and partnerships in our quest for excellence. And there is further confirmation of this in Carlevati being certified organic produce since 2001, first by ICEA and then by QCertificazioni, one of Italy's most important, highly qualified certifying bodies. The **"Carlevati Quality Policy"** is the direct consequence of this choice and provides solid proof of our daily commitment to guaranteeing maximum safety and reliability for our customers.



Safe, rapid, widespread delivery service

Our company operations centre is in **Torreglia, Padua province**. Three logistics hubs in **Trento, Merano and Pordenone** allow us to reach most parts of Northern Italy within a very short time frame, as well as supply many other European and Extra UE countries.

To guarantee rapid delivery over a widespread territory, Carlevati has partnered with a well-qualified delivery service that achieves the highest standards of professionalism, efficiency and reliability. Getting our products to destination fast and offering optimum transport conditions preserves the freshness and authentic flavour of fruit and vegetables for guaranteed excellent service.



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Three generations of passion for the land

Passion for the land has been in the family for three generations. It's been that way since the 50s, when farmer Tommaso Carlevari set up his farm of the same name, launching a successful wholesale and retail business, handed down from father to son, selling the finest Made In Italy fruit and vegetables. Since 2000, the company has been specialising in the organic sector, creating a dedicated, certified 'business unit'.



Today, continuing the firmly-established experience of its parent company, **Carlevari Bio** has an innovative identity which is growing in harmony with a new sensitivity towards nature and personal well-being, according to a new business ethic.



CARLEVARI Bio is for people
who value the goodness, authenticity and freshness
of the fruits of the earth cultivated as Nature intended.



CARLEVARI srl

Registered office and headquarters
Via Montegrotto, 70
35038 Torreglia (PD) - Italy

T. +39 (0)49 5211070 PSTN
info@carlevaribio.it
carlevaribio.it

Export contact
M. +39 348 6270139
export@carlevaribio.it

