





LUNICA DEL MUGELLO

OUR KEYWORDS TRADITION, SUSTAINABILITY AND TERRITORY

"DEVELOPMENT BUT WITH AN EYE ON THE PAST, THE UNION BETWEEN TRADITION AND DEVELOPMENT IS NOT ALWAYS A VIABLE PATH, BUT FOR OUR COMPANY IT IS A REAL MUST. WE COME FROM A TERRITORY FAMOUS THROUGHOUT THE WORLD FOR THE QUALITY AND GOODNESS OF ITS RECIPES ITS FOOD AND WINE PRODUCTS. SIMPLE, HOMEMADE RECIPES PROCESSED WITH QUALITY PRODUCTS, THIS IS WHAT WE TRY TO BRING INTO ALL OUR PRODUCTIONS, THE GENUINITY OF THE PRODUCTS PROCESSED FROM HIGH QUALITY RAW MATERIALS COMING FROM OUR TERRITORIES, AS TRADITION WANTS".



 **LUNICA**



OUR HISTORY

**OUR COMPANY WAS BORN IN
THE EARLY 1900s.**

IN 1985 IT TOOK THE NAME OF LUNICA
AND IS THE EXPRESSION OF A FAMILY
THAT HAS WORKED FOR FOUR
GENERATIONS IN THE SELECTION
AND DISTRIBUTION OF FRUIT AND
VEGETABLES

1900



GREAT-GREAT-GRANDFATHER PIETRO
WHO WAS JUST STARTING OUT OF THE
CENTURY WAS TRAVELING AT NIGHT TO
TRANSPORT FRUIT TO FLORENCE AND
VEGETABLES FROM MUGELLO



A FAMILY TRADITION

Our company was born in Tuscany in the early 1900s, in an area still considered the green lung of Tuscany... Mugello. At the beginning of the century, Pietro Meglini already transported the fruit and vegetables produced by local farmers to sell them at the food market in Florence. Since then the family tradition has passed from generation to generation until 1985, the year in which our brand was born: LUNICA of Mugello. Thanks to the two partners Luca and Mauro, to their commitment, determination and foresight, today the Lunica del Mugello brand is recognized both in national and foreign markets! The experience of the 4 previous generations and the constant desire for growth and development of the two new partners was the push that led us to innovate our company in 2016, with two brand new company branches dedicated to the processing of local fruit and vegetables. Thus, a new and innovative fruit and vegetable processing plant and a stone mill for the production of flour were born. This allows us to look towards new markets while maintaining our roots firmly in the traditions of a territory that prides itself on quality.



FOR OVER 4 GENERATIONS WE HAVE BEEN DISTRIBUTING THE BEST TUSCAN AND NATIONAL FRUIT AND VEGETABLES AND NATIONAL EVOLUTION

Thanks to the portfolio of knowledge acquired over the years, the knowledge of the producers, constant monitoring of productions, collaboration with specialized technicians, and a latest generation processing plant, our company has been able to, in a few years, to develop various lines of very high quality products.

This allowed us to enhance the productions of our suppliers even more, and to form a relationship with them economical and reliable, even more functional and long-lasting for both. We have moved on from an valorization of productions of fresh fruit and vegetables by approximately 45%, to a valorisation of fresh and processed product that exceeds 65% yield.

This makes the work of our direct suppliers much more sustainable! Thanks to all the progress made in recent years, and to the knowledge matured over years of collaboration, we are today present in the major shops and sales points in the Tuscan large-scale retail trade.



FOR ABOUT 6 YEARS WE
HAVE DEVELOPED A HIGH-
TECH PROCESSING PLANT,
IN ORDER TO MAKE THE
MOST VALUE OF THE
PRODUCTIONS OF OUR
CONTRIBUTORS.



TUSCANY



PRIVATE LABEL

OUR EXPERIENCE AT
YOUR BRAND'S
DISPOSAL

As time passes, private label is increasingly becoming our core business!

Thanks to our know-how, production capacity, to the integrated research and development department, we are able to satisfy the requests of the national and international market.

We are able to cover a wide range of requests from organic to conventional, as well as having the ability to create or reproduce personalized recipes!

"WE TAKE CARE OF EVERYTHING,
FROM THE DEVELOPMENT OF
YOUR RECIPE, TO PRODUCTION,
LABELING AND FINALLY
DELIVERY OF THE GOODS."



WHAT WILL YOU FIND IN OUR JAR?

**ONLY ORGANIC AND HIGH
QUALITY INGREDIENTS.**

PERSONALIZED RECIPES
TO MEET NEEDS
OF YOUR CUSTOMERS

WE ONLY USE ORGANIC AND
TUSCAN TOMATOES
WITHOUT PRESERVATIVES,
ACIDIFIERS AND COLOURANTS

AN MODERN PRODUCTION
ESTABLISHMENT,
THAT ALLOW US TO REACH
DAILY **PRODUCTION**
QUANTITIES OF
APPROXIMATELY
60.000 UNITS

A BIOMASS
PLANT TO HEAT
OUR COMPANY AND
192 SOLAR PANELS
WHICH PRODUCE 84KW

**IMPORTANT
PARTNERSHIPS** WITH
PRODUCERS WHO SHARE
OUR PHILOSOPHY **THANKS**
TO WHICH WE CAN BE
COMPETITIVE ON THE
GLOBAL MARKETS

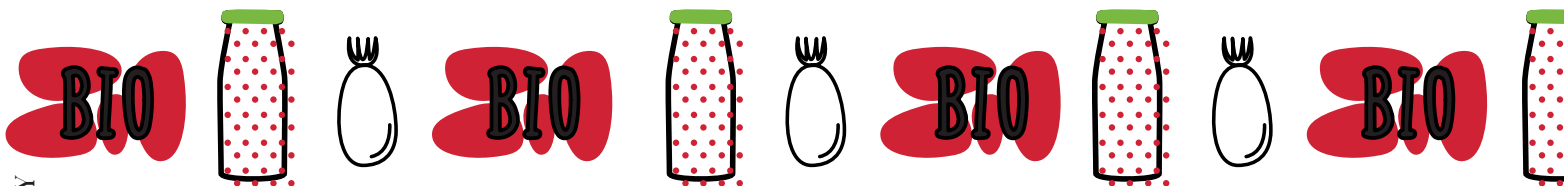
IFS FOOD CERTIFICATION
WHICH CERTIFIES SAFETY
AND QUALITY
OF OUR PRODUCTS



TUSCANY



OUR ORGANIC TUSCAN TOMATO



ITALY

We are lucky, we grew up in Tuscany and Romagna in a geographical position privileged, where the salty air of the coast meets the breezes of the Apennines creating an ideal microclimate for cultivation of fruit and vegetables.

The pulp of our fruits and vegetables acquires an extraordinary minerality and flavour. It is only in this territory that we know well, we decided to build our own transformation plant, capable of working our raw materials within 48 hours from the harvest, this to reduce the environmental impact and to maintain freshness and flavor of the raw materials we process, we have always made our products

with you in mind the celebration day, when we meet and sit at the table to eat together with our families. For us Tuscans this is a serious matter, a moment to be honored and respected with good food and wine. And we report this in all our recipes so that they can live up to such an important day.



**WE ARE DIRECT PROMOTERS OF
FORMS OF INTEGRATED AND ORGANIC
AGRICULTURE WELL BEFORE THESE
BECOME THE KEYWORDS OF THE
FOOD MARKET IN EUROPE.**

The processed organic tomato is one of the examples of our commitment. The tomatoes are produced by organic farms in Tuscany and processed at our headquarters in Vicchio.

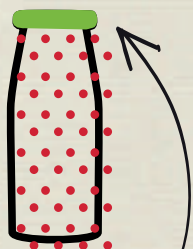


THE DIAMOND
MORE PRECIOUS



THE ORGANIC TUSCANY LINE

ITALY



ORGANIC WITH
A GREEN CAP



THE SAUCES

 **LUNICA**



ART. 12.PPOLP425TV
TOMATO PULP
425 gr



ART. 12.PPASS425TV
TOMATO PUREE
425 gr



Art. 00.000.0
**DATTERINO TOMATO
PUREE AND BASIL**
425 gr



ART. 22.LUPCUBE520
DICED TOMATOES
520 gr



ART. 12.PBASILF350TV
TOMATO & BASIL
350 gr



ART. 12.PSRIC190TVB
TOMATO &
RICOTTA SAUCE
190 gr



ART. 12.PSFUNG190TVB
PORCINI SAUCE
WITH TOMATO
190 gr



ART. 12.PPOMA190TVB
TOMATO SAUCE
190 gr



ART. 12.PSBAEX350TVB
TOMATO &
BASIL SAUCE
350 gr



ART. 12.PSARR190TVB
ARRABBIATA SAUCE
190 gr



ART. 12.PSVEGB0190
VEGAN SAUCE
190 gr



THE DIAMOND
MORE PRECIOUS
OUR ORGANIC
TUSCAN TOMATO

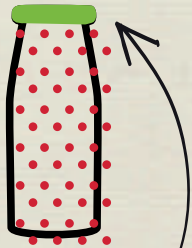
THE SAUCES



THE ORGANIC LINE

THE CONDIMENTS

ITALY



ORGANIC WITH
A GREEN CAP



ART. 12.TSEN501
**TROPICAL
TEMPTATION SAUCE**
280 gr



ART. 12.SMEX130
**SEVEN SWEET
CHILLY SAUCE**
300 gr



ART. 12.SCIP01
ONION SAUCE
285 gr



ART. 12.BBQ130
BBQ SAUCE
280 gr



12.KETCH01
KETCHUP SAUCE
270 gr



PESTO



ART. 12.PV0001
BASIL PESTO
130 gr



ART. 12.PVM01
**BASIL PESTO
AND APPLE**
130 gr



ART. 12.PZUC01
**ZUCCHINI PESTO
LIME AND MINT**
130 gr



ART. 12.PPESCAL130
CALABRIAN PESTO
130 gr



ART. 12.PPESROS130TV
RED PESTO
130 gr



ART. 12.PPESGIAL130
YELLOW PESTO
130 gr

TUSCANY



THE VALUE OF FRUIT

WE USE A HIGH QUANTITY
OF FRESH SEASONAL FRUIT, (PRODUCED
IN OUR TERRITORIES) HARVESTED
WHILE FULLY RIPE AND IMMEDIATELY
TRANSFORMED INTO NECTARS OR JAMS!
THIS IS IN ORDER TO BRING THE FLAVOR OF
NEWLY HARVESTED FRUIT INTO OUR JARS.

We use a high quantity of fruit and very little
sugar, to make our nectars and jams

Suitable for everyone, especially children.

In our fruit products you will find at least
60% fresh seasonal fruit, harvested and processed,
to keep the flavor and color of the fruit unaltered.

Our nectars are produced with simple recipes,
to make the most of the main ingredient: fruit!

All the fruits we use come from our own
direct suppliers and they are all 100% Italian.



OUR PLUS

FRESH FRUIT PRODUCTS

WE ONLY USE FRESH
SEASONAL ITALIAN FRUIT

HIGH QUANTITY
OF FRUIT INSIDE

PROCESSING A
LOW TEMPERATURE
TO MAINTAIN COLOR,
FLAVOURS, FIBERS AND
ORGANOLEPTIC VALUES OF FRUIT



TUSCANY



FRUIT NECTARS

|
250 GR
|



ART. 10.NPER250
PEAR NECTAR
250 gr



ART. 10.NALB250
APRICOT NECTAR
250 gr



ART. 10.NPES250
PEACH NECTAR
250 gr



ART. 10.NMEL250
APPLE NECTAR
250 gr



ART. 10.NSUS250
PLUM NECTAR
250 gr



ART. 10.NMIR250
BLUEBERRY NECTAR
250 gr



|
500 GR
|



ART. 10.NPESS00
PEACH NECTAR
500 gr



ART. 10.NPESS00
WHITE PEACH NECTAR
500 gr



ART. 10.NPRU500
PLUM NECTAR
500 gr



ART. 10.NPER500
PEAR NECTAR
500 gr



ART. 10.NMEL500
APPLE NECTAR
500 gr



ART. 10.NALB500
APRICOT NECTAR
500 gr

TUSCANY



JAMS OF FRUIT

|
335 GR
|



ART. 10.CPES335
PEACH JAM
335 gr



ART. 10.CPER335
PEAR JAM
335 gr



ART. 10.CFRA335
STRAWBERRY JAM
335 gr



ART. 10.CMEL335
APPLE JAM
335 gr



ART. 10.CFIC335
FIGS JAM
335 gr



ART. 10.CALB335
APRICOT JAM
335 gr



ART. 10.CUVA335
STRAWBERRY GRAPES JAM
335 gr

OUR PLUS

FRESH FRUIT PRODUCTS

WE ONLY USE FRESH
SEASONAL ITALIAN FRUIT

HIGH QUANTITY OF FRUIT INSIDE
130G OF FRUIT PER 100G OF PRODUCT

LOW TEMPERATURE PROCESSING
TO MAINTAIN COLOUR, FLAVOURS, FIBRE
AND ORGANOLEPTIC VALUES OF FRUIT

WITHOUT PECTIN



TUSCANY



MUGELLO, A PARADISE BETWEEN TUSCANY AND ROMAGNA

We work with medium-small and very small farms with all the organizational efforts that this implies. But we are proud of it because we manage to support the local network and we protect the high level of quality that has always distinguished us. “Filiera Corta” brand products they are products that come from producers located less than 70 km from our headquarters.



THE MUGELLO CHESTNUT

LEADER IN THE MARKET

Marrone Fiorentino is absolutely the prince of our mountains. For a long time it was our core business and the reason why many players in the Italian large-scale retail trade approached our brand.



Art. fm 350

CHESTNUT FLOUR
Stone ground



THE FLOURS OF SUPPLY CHAIN

*“Wheat grown and stone-ground
in Mugello, Tuscany”*

We agree on the sowing schedule with local producers to obtain greater yield and sustainability.

An accurate quality system and the close relationship with individual producers allows us to trace the origin of our grains at any time and to constantly monitor the quality, guaranteeing clean agriculture. From the field the seeds are taken directly to our mill where, thanks to slow stone grinding, we are able to obtain high quality flours.

A NEW MILL FOR THE SLOW
STONE GRINDING OF CEREALS



OUR PLUS

WE ONLY USE GRAINS FROM
THE MUGELLO SUPPLY CHAIN

THE GRAIN IS PUT
IN WATER FOR AT LEAST 36 HOURS

AS PER TRADITION WE HULL THE
WHEAT FOR USE ONLY THE NOBLEST
PART OF THE GRAIN

SLOW STONE GRINDING
AS PER TRADITION



TUSCANY



ART. SANTI
TYPE 2 FLOUR
WITH ANCIENT GRAINS
500 gr



ART. STIP01
TYPE 1 FLOUR
500 gr



ART. SINTE
WHOLEMEAL FLOUR
500 gr



ART. STIP02
TYPE 2 FLOUR
500 gr



U G E L L O – M U G E L L O – M U G

THE PREMIUM LINE ORGANIC OF MUGELLO

A supply chain contract with an organic farm in Mugello allowed us to plan the production of ready-made sauces and fresh tomato preserves. The tomato harvest takes place when fully ripe, towards the end of summer, between August and September. The tomatoes are harvested MANUALLY to facilitate selection and reduce the incidence of waste. We chose a local company to guarantee greater environmental sustainability and safe traceability. In fact, every year the harvest is delivered directly from the fields located a few kilometers away from our headquarters, selected again by hand and then transformed within a few hours of its arrival to maintain the flavors and freshness of the freshly picked tomato.



12.PPOLPM425TV
TOMATO PULP
425 gr



12.PPASSM425TV
TOMATO PUREE
425 gr

U G E L L O – M U G E L L O – M U G

E L L O – M U G E L L O – M U G E L L



12.PPASSGM425-2
TOMATO PUREE YELLOW
425 gr



ART. 12.PPOMAM350
TOMATO SAUCE
350 gr



ART. 12.PSALPIC350
SPICY TOMATO SAUCE
350 gr



ART. 12.PCAMPM350
VEGETABLE SAUCE
350 gr

E L L O – M U G E L L O – M U G E L L



LOGISTICS

Logistics is an important segment within the company, it is part of our history that began with food distribution.

We are structured to meet every need for the **delivery** of goods, from ex-works to ex-destination, through a team that boasts solid experience in the export sector.

We take care of everything from production to delivery according to your needs.





“
WE TAKE
CARE OF
EVERYTHING
”

TUSCANY



PACKAGING INFORMATION

			DIM/mm dim/mm					PESI/Kg weight/kg		
CAPACITÀ ARTICOLO <i>Item capacity</i>	COEFFICIENTE DI IMBALLAGGIO <i>Coefficient of packing</i>	INFO IMBALLI <i>Packing info</i>	L	Ø	H	PACCHI STRATI <i>pcs layer</i>	STRATI <i>layers</i>	PESO NETTO <i>net weight</i>	PESO LORDO <i>gross weight</i>	
166ml	unit/unità	1	jar/vaso		57,3	61,5			0,090	0,1895
	units/pack-unità/pac.	6	termopack	176	116	60,3			0,540	1,136
	pcs-pacchi/pallet	644	epal/eur	800	1200	860	46	14	347,7	746,00
	pcs-pacchi/pallet	742	export	1000	1200	860	52	14	400,6	881,00
130ml	unit/unità	1	jar/vaso		56,4	88,5			0,130	0,241
	units/pack-unità/pac.	6	termopack	173	114	88,7			0,780	1,449
	pcs-pacchi/pallet	506	epal/eur	800	1200	1120	46	11	394,7	772,00
	pcs-pacchi/pallet	616	export	1000	1200	1120	56	11	480,5	929,00
212ml/std	unit/unità	1	jar/vaso		66,8	85,5			0,180	0,380
	units/pack-unità/pac.	6	termopack	220	130	85,7			1,080	2,296
	pcs-pacchi/pallet	374	epal/eur	800	1200	1120	34	11	403,9	897,00
	pcs-pacchi/pallet	440	export	1000	1200	1120	40	11	475,2	1047,00

PACKAGING INFORMATION

			DIM/mm dim/mm					PESI/Kg weight/kg		
CAPACITÀ ARTICOLO <i>Item capacity</i>	COEFFICIENTE DI IMBALLAGGIO <i>Coefficient of packing</i>	INFO IMBALLI <i>Packing info</i>	L	Ø	H	PACCHI STRATI <i>pcs layer</i>	STRATI <i>layers</i>	PESO NETTO <i>net weight</i>	PESO LORDO <i>gross weight</i>	
190ml/col	unit/unità	1	jar/vaso		57,4	108			0,180	0,346
	units/pack-unità/pac.	6	termopack	175	117	108,2			1,080	2,083
	pcs-pacchi/pallet	460	epal/eur	800	1200	1240	46	10	496,8	996,00
	pcs-pacchi/pallet	560	export	1000	1200	1240	56	10	604,8	1203,00
314ml	unit/unità	1	jar/vaso		67,9	113			0,280	0,479
	units/pack-unità/pac.	6	termopack	208	135	113,2			1,680	2,875
	pcs-pacchi/pallet	279	epal/eur	800	1200	1200	31	9	468,7	840,00
	pcs-pacchi/pallet	351	export	1000	1200	1200	39	9	589,7	1045,00
370ml/vs	unit/unità	1	jar/vaso		71,8	118,6			0,340	0,540
	units/pack-unità/pac.	6	termopack	218	144	118,8			2,040	3,247
	pcs-pacchi/pallet	252	epal/eur	800	1200	1230	28	9	514,08	856,00
	pcs-pacchi/pallet	288	export	1000	1200	1230	32	9	587,52	971,00



PACKAGING INFORMATION

CAPACITÀ ARTICOLO <i>Item capacity</i>	COEFFICIENTE DI IMBALLAGGIO <i>Coefficient of packing</i>	INFO IMBALLI <i>Packing info</i>	DIM/mm dim/mm			PACCHI STRATI <i>pcs layer</i>	STRATI <i>layers</i>	PESI/Kg weight/kg	
			L	Ø	H			PESO NETTO <i>net weight</i>	PESO LORDO <i>gross weight</i>

370ml/bot	unit/unità	1	bottle/bott.		64,8	160,6			0,340	0,578
	units/pack-unità/pac.	6	termopack	198	135	160,8			2,040	3,470
	pcs-pacchi/pallet	252	epal/eur	800	1200	1290	36	7	514,1	912,00
	pcs-pacchi/pallet	315	export	1000	1200	1290	45	7	642,6	1128,00
346ml/bot	unit/unità	1	bottle/bott.		69,0	169,5			0,425	0,655
	units/pack-unità/pac.	6	termopack	219	139	169,7			2,550	3,960
	pcs-pacchi/pallet	217	epal/eur	800	1200	1360	31	7	553,4	897,00
	pcs-pacchi/pallet	222	export	1000	1200	1360	37	7	566,1	914,00
580ml	unit/unità	1	jar/vaso		82,5	145			0,550	0,840
	units/pack-unità/pac.	6	termopack	246	163	145,2			3,300	5,050
	pcs-pacchi/pallet	168	epal/eur	800	1200	1310	21	8	554,4	886,00
	pcs-pacchi/pallet	224	export	1000	1200	1310	28	8	739,2	1167,00

PACKAGING INFORMATION

CAPACITÀ ARTICOLO <i>Item capacity</i>	COEFFICIENTE DI IMBALLAGGIO <i>Coefficient of packing</i>	INFO IMBALLI <i>Packing info</i>	DIM/mm dim/mm			PACCHI STRATI <i>pcs layer</i>	STRATI <i>layers</i>	PESI/Kg weight/kg	
			L	Ø	H			PESO NETTO <i>net weight</i>	PESO LORDO <i>gross weight</i>

720ml	unit/unità	1	bottle/bott.		70	220			0,690	1,030
	units/pack-unità/pac.	6	termopack	235	156	220,2			4,140	6,192
	pcs-pacchi/pallet	120	epal/eur	800	1200	1260	24	5	496,8	780,00
	pcs-pacchi/pallet	180	export	1000	1200	1260	30	6	745,2	1149,00
1062 ml	unit/unità	1	bottle/bott.		106	167			1000,0	1378,0
	units/pack-unità/pac.	6	termopack	318	215	169			6000,0	8,448
	pcs-pacchi/pallet	72	epal/eur	800	1200	1019	11	6	432,0	645,00
	pcs-pacchi/pallet	96	export	1000	1200	1019	16	6	576,0	845,00

I dati riportati sono standard, su richiesta possono essere personalizzati in base alle esigenze.
The given information is standard and, on request, it can be personalized to fit specific requirements.



LUNICA SRL

ORTOFRUTTICOLA DEL MUGELLO

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