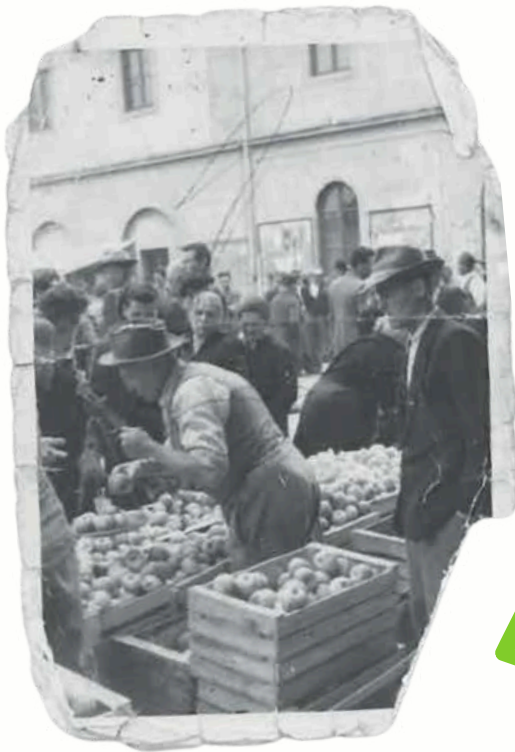




ENGLISH CATALOGUE



Our story



Great-great-grandfather Pietro, who at the beginning of the century travelled at night to transport fruit and vegetables from Mugello to Florence.

Our company was founded in the early 1900s, in an area still considered today the green lung of Tuscany... Mugello. At the beginning of the century, Pietro Meglini was already transporting fruit and vegetables, produced by local farmers, to sell them on the fruit and vegetable market in Florence. Since then, the family tradition has been handed down from generation to generation until 1985, when, thanks to the two partners Pierluca Angeli and Mauro Meglini, the Lunica del Mugello brand was born. Their management has guaranteed Lunica continuous development and improvement. The knowledge acquired over the years, the consolidated relationships with producers, the collaboration with specialized technicians have allowed the creation of a new plant, where we create different lines of very high quality products, enhancing the taste and flavor of the raw materials and enhancing the work of our suppliers.



our new rotary coil processing plant capable of producing up to 60,000 pieces per day



DESCRIPTION OF THE PRODUCT LINE

The Bio and Toscana line offers a complete range of ready-to-use preserves for all uses in the kitchen.

The gentle and ripe processing allows to create products without acidity.

The tomatoes used for our preserves are all of Tuscan origin and come from selected companies.

ORGANIC PRESERVES FROM TUSCANY



COD.12.PPASS425TV
ORGANIC TOMATO SAUCE 425g

GLASS 446 ml
CAPSULE 53



COD.12.PPOLP425TV
ORGANIC TOMATO PULP 425g

GLASS 446 ml
CAPSULE 53



COD.12.PPASSG425TV
ORGANIC TOMATO YELLOW SAUCE 425g

GLASS 446 ml
CAPSULE 53



COD.22.LUPCUBE20
ORGANIC DICED TOMATO 520g

GLASS 580 ml
CAPSULE 70



COD.12.PBASILF350TV
ORGANIC TOMATO AND BASIL 350g

GLASS 370 ml
CAPSULE 63



COD.12.PSUC250
ORGANIC TOMATO JUICE 250g

GLASS 250 ml
CAPSULE 53



COD.12.PSUC250Y
ORGANIC YELLOW TOMATO JUICE 250g

GLASS 250 ml
CAPSULE 53



COD.12.PPOMA190TVB
ORGANIC POMAROLA SAUCE 190g

GLASS 212 ml
CAPSULE 53



COD.12.P8VEGBO190
ORGANIC VEGAN SAUCE 190 g

GLASS 212 ml
CAPSULE 53



COD.12.P8RIC190TVB
TOMATO SAUCE AND RICOTTA 190 g

GLASS 212 ml
CAPSULE 53



COD.12.P8ARR190TVB
ORGANIC ARRABBIATA SAUCE 190g

GLASS 212 ml
CAPSULE 53



COD.12.P8FUNG190TVB
ORGANIC PORCINI MUSHROOM SAUCE 190g

GLASS 212 ml
CAPSULE 53

PALLETIZING

ORGANIC TOMATO SAUCE 190g	
GLASS: 212 ml	
SHELF LIFE: 36 MONTHS	
Packaged parcel:	17 x 10,7 x 11,5
Units per package:	6
Weight:	2 kg
Euro pallet:	80 x 120 x 124
Termopacks/layer:	46
Layer/pallet:	10
Package/pallet:	460
Units/pallet:	2760

ORGANIC TOMATO AND BASIL 350g	
GLASS: 370 ml	
SHELF LIFE: 48 MONTHS	
Packaged parcel:	13.5 x 16.95 x 20.5
Units per package:	6
Weight:	3,5 kg
Euro pallet:	80 x 120 x 124
Termopacks/layer:	28
Layer/pallet:	9
Package/pallet:	252
Units/pallet:	1512

ORGANIC DICED TOMATO 520g	
GLASS: 580 ml	
SHELF LIFE: 48 MONTHS	
Packaged parcel:	21 x 12 x 21
Units per package:	6
Weight:	6 kg
Euro pallet:	80 x 120 x 124
Capacity/layer:	21
Layer/pallet:	8
Package per pallet:	168
Units/pallet:	1008

ORGANIC TUSCAN TOMATO 425 g	
GLASS: 446 ml	
SHELF LIFE: 48 MONTHS	
Packaged parcel:	13.5 x 16.95 x 20.5
Units per package:	6
Weight:	5 kg
Euro pallet:	80 x 120 x 124
Capacity per layer:	31
Layer per pallet:	7
Package per pallet:	217
Units/pallet:	1302

PALLETIZING



DESCRIPTION OF THE PRODUCT LINE

A line of tomato preserves produced using only fresh tomatoes grown on a farm in Mugello, which has been certified organic since 1998. The tomatoes used are grown on land located a few hundred meters from our processing plant, are not subject to intensive agriculture and are hand-picked and selected both in the field and on the farm, to bring only the best of freshly picked tomatoes to your table.



HAND-PICKED ORGANIC MUGELLO TOMATOES



COD.12.PPASSM425TV
**ORGANIC MUGELLO
TOMATO PUREE 425g**

GLASS 446 ml
CAPSULE 53



COD.12.PPASSGM425-2
**ORGANIC MUGELLO YELLOW
TOMATO PUREE 425g**

GLASS 446 ml
CAPSULE 53



COD.12.PPOLPM425TV
**ORGANIC MUGELLO TOMATO
PULP 425g**

GLASS 446 ml
CAPSULE 53



COD.12.PCAMPMP350
**ORGANIC MUGELLO COUNTRY
SAUCE 350g**

GLASS 370 ml
CAPSULES 63



COD.12.PPOMAM350
**ORGANIC MUGELLO
POMAROLA SAUCE 350g**

GLASS 370 ml
CAPSULES 63



COD.12.PSALPIC350
**ORGANIC MUGELLO
SPICY SAUCE 350g**

GLASS 370 ml
CAPSULES 63

PALLETIZING

ORGANIC MUGELLO SAUCE 350g	
GLASS: 370 ml	
SHELF LIFE: 48 MONTHS	
Packaged parcel:	13.5 x 16.95 x 20.5
Units per package:	6
Weight:	3,5 kg
Euro pallet:	80 x 120 x 124
Termopacks/layer:	28
Layer/pallet:	9
Package/pallet:	252
Units/pallet:	1512

ORGANIC MUGELLO TOMATO 425	
GLASS: 446 ml	
SHELF LIFE: 48 MONTHS	
Packaged parcel:	13.5 x 16.95 x 20.5
Units per package:	6
Weight:	5 kg
Euro pallet:	80 x 120 x 124
Capacity per layer:	31
Layer per pallet:	7
Package per pallet:	217
Units/pallet:	1302

PALLETIZING



DESCRIPTION OF THE PRODUCT LINE

A line of organic pestos and sauces, produced using natural and genuine ingredients, without preservatives, acidifiers and added sugars. To be used as a condiment on pasta, on bruschetta and as a condiment for meat and fish dishes.

ORGANIC PESTOS 100% NATURAL



COD.12.PROS01
**ORGANIC RED
PESTO 130g**

GLASS 156 ml
CAPSULES 53



COD.12.PV0001
**ORGANIC GREEN
PESTO 130g**

GLASS 156 ml
CAPSULES 53



COD.12.PCAL01
**ORGANIC PESTO
PEPPERS ALMONDS AND
CHILLI PEPPERS 130g**

GLASS 156 ml
CAPSULES 53



COD.12.PGIAL01
**ORGANIC YELLOW
PESTO 130g**

GLASS 156 ml
CAPSULES 53

ORGANIC DRESSINGS 100% NATURAL



COD.12.SCIPO1
**RED ONION SAUCE
285 g**

GLASS 250 ml
CAPSULES 53



COD.12.BBQ01
BBQ SAUCE 280 g

GLASS 250 ml
CAPSULES 53



COD.12.KETCH03
KETCHUP SAUCE 270g

GLASS 250 ml
CAPSULES 53



COD.12.SCHIL01
**SAUCE SWEET CHILI
300 g**

GLASS 250 ml
CAPSULES 53



COD.12.STROP01
**TROPICAL TEMPATION
SAUCE 285 g**

GLASS 250 ml
CAPSULES 53

PALLETIZING

ORGANIC DRESSING SAUCE 250g
GLASS: 250 ml
SHELF LIFE: 36 MONTHS

Packaged parcel:	11,5 x 13 x 23,5
Units per package:	8
Weight:	4,3 kg
Euro pallet:	80 x 120 x 124
Termopacks/layer:	27
Layer/pallet:	9
Package/pallet:	243
Units/pallet:	1944

ORGANIC PESTO 130g
GLASS: 156 ml
SHELF LIFE: 36 MONTHS

Packaged parcel:	17,3 x 11,4 x 8,8
Units per package:	6
Weight:	1,45 kg
Euro pallet:	80 x 120 x 112
Termopacks/layer:	46
Layer/pallet:	11
Package/pallet:	506
Units/pallet:	3036

PALLETIZING



DESCRIPTION OF THE PRODUCT LINE

Our line of fresh fruit nectars is the result of a careful selection and processing of fresh fruit from our Italian suppliers.

Thanks to our latest generation system, with rotating coil and vacuum, we are able to preserve the colors, flavors and organoleptic values of the fruit.

You will have the impression of eating a fruit freshly picked from the tree.

FRESH FRUIT NECTARS 500 ML



COD.10.NALB500
APRICOT NECTAR
500ml
GLASS 500 ml
CAPSULES 43



COD.10.NPER500
PEAR NECTAR
500ml
GLASS 500 ml
CAPSULES 43



COD.10.NMEL500
APPLE NECTAR
500ml
GLASS 500 ml
CAPSULES 43



COD.10.NPES500
PEACH NECTAR
500ml
GLASS 500 ml
CAPSULES 43



COD.10.NPRU500
PLUM NECTAR
500ml
GLASS 500 ml
CAPSULES 43



COD.10.NPESBIA500
WHITE PEACH NECTAR
500ml
GLASS 500 ml
CAPSULES 43

FRESH FRUIT NECTARS 250 ML



COD.10.NALB250
APRICOT NECTAR 250ml
GLASS 250 ml
CAPSULES 53



COD.10.NPER250
PEAR NECTAR 250ml
GLASS 250 ml
CAPSULES 53



COD.10.NMEL250
APPLE NECTAR 250ml
GLASS 250 ml
CAPSULES 53



COD.10.NPES250
PEACH NECTAR 250ml
GLASS 250 ml
CAPSULES 53



COD.10.NMIR250
BLUEBERRY NECTAR 250ml
GLASS 250 ml
CAPSULES 53



COD.10.NSUS250
PLUM NECTAR 250ml
GLASS 250 ml
CAPSULES 53



COD.10.NFRA250
STRAWBERRY NECTAR 250ml
GLASS 250 ml
CAPSULES 53

PALLETIZING

FRUIT NECTAR 250g	
GLASS: 250 ml	
SHELF LIFE: 36 MONTHS	
Packaged parcel:	11,5 x 13 x 23,5
Units per package:	8
Weight:	4,3 kg
Euro pallet :	80 x 120 x 124
Termopacks/layer :	27
Layer/pallet:	9
Package/pallet :	243
Units/pallet :	1944

FRUIT NECTAR 500g	
GLASS: 500 ml	
SHELF LIFE: 36 MONTHS	
Packaged parcel:	20 x 21,3 x 14,20
Units per package:	6
Weight:	4,7 kg
Euro pallet :	80 x 120 x 155
Termopacks/layer :	29
Layer/pallet:	7
Package/pallet :	203
Units/pallet :	1218

PALLETIZING



DESCRIPTION OF THE PRODUCT LINE

Our jams are a hymn to tradition, they are produced using only fresh fruit, almost 130 g of fruit per 100 g of product, which allows us not to use thickeners such as pectin, in order to preserve the pure taste of freshly picked fruit.

Thanks to our latest generation system, with rotating and vacuum reel, we are able to preserve the colors, flavors and organoleptic values of the fruit and you will have the impression of eating a fruit that has just been picked from the tree.

EXTRA FRESH FRUIT JAMS



COD.10.CALB335
EXTRA APRICOT JAM
335 g
GLASS 314 ml
CAPSULE 70



COD.10.CPES335
EXTRA PEACH
JAM 335 g
GLASS 314 ml
CAPSULE 70



COD.10.CFRA335
EXTRA STRAWBERRY
JAM 335 g
GLASS 314 ml
CAPSULE 70



COD.10.CFIC335
EXTRA FIG JAM 335 g
GLASS 314 ml
CAPSULE 70



COD.10.CSUS335
EXTRA PLUM
JAM 335 g
GLASS 314 ml
CAPSULE 70



COD.10.CUVA335
EXTRA STRAWBERRY
GRAPE JAM 335 g
GLASS 314 ml
CAPSULE 70



COD.10.CPER335
EXTRA PEAR
JAM 335 g
GLASS 314 ml
CAPSULE 70



COD.10.CMEL335
EXTRA APPLE
JAM 335 g
GLASS 314 ml
CAPSULE 70



COD.10.CAMA325
EXTRA SOURCHERRY
JAM 325 g
GLASS 314 ml
CAPSULE 70



COD.10.CLAMP325
EXTRA RASPBERRY
JAM 325 g
GLASS 314 ml
CAPSULE 70

FRUIT JAMS 335g
GLASS: 314 ml
SHELF LIFE: 48 MONTHS

Packaged parcel:	23,3 x 15,5 x 9
Units per package:	6
Weight:	3 kg
Euro pallet:	80 x 120 x 155
Termopacks/layer:	25
Layer/pallet:	12
Package/pallet:	800
Units/pallet:	1800

DESCRIPTION OF THE PRODUCT LINE

We grind our grains respecting all the phases of traditional stone grinding. Starting from Type 1 flour up to Wholemeal flour, each flour is distinguished by a different granulometry, obtained through differentiated sieves. Type 1 flour is suitable for homemade pasta while Type 2 flour and Wholemeal are used for rustic desserts or savoury leavened products.

FARINES DE BLÉ TENDRE DE TOSCANE 500 g



COD.5TYPE1 TYPE 1
SOFT WHEAT FLOUR
PACKAGING MULTI-
LAYER PAPER



CODE 5TYPE2 TYPE
2 SOFT WHEAT
FLOUR PACKAGING
MULTI-LAYER
PAPER



CODE 5INTE
WHOLE WHEAT
FLOUR PACKAGING
MULTI-LAYER
PAPER



CODE 5ANTI TYPE 2
SOFT WHEAT FLOUR
ANCIENT GRAINS
PACKAGING MULTI-
LAYER PAPER

2 KG

OTHER FORMATS

COD. 1TIP01
TYPE 1 SOFT WHEAT FLOUR 2kg
PAPER PACKAGING

COD. 2TIP02
TYPE 2 SOFT WHEAT FLOUR 2kg
PAPER PACKAGING

COD. 2INTE
INTEGRAL SOFT WHEAT FLOUR 2kg
PAPER PACKAGING

COD. 2TIP02ANTE
TYPE 2 SOFT WHEAT FLOUR
ANCIENT GRAINS 2kg
PAPER PACKAGING

5kg
PAPER PACKAGING
CODE SKCTIP01 TYPE 1
SOFT WHEAT FLOUR

5kg
PAPER PACKAGING
CODE SKCTIP02 TYPE 2
SOFT WHEAT FLOUR

5Kg
PAPER PACKAGING
CODE 5KCINTE
Wholemeal
SOFT WHEAT FLOUR

5 kg
PAPER PACKAGING
CODE 5KCTIP02ANTICHI
TYPE 2 SOFT WHEAT FLOUR
ANCIENT GRAINS

COD. 25TIP01 TYPE 1
SOFT WHEAT FLOUR 25kg
PAPER PACKAGING

COD. 25TIP02
TYPE 2 SOFT WHEAT FLOUR 25kg
PAPER PACKAGING

COD. 25INTE
WHEAT FLOUR
INTEGRAL 25kg
PAPER PACKAGING

COD 25TIP02ANT
WHEAT FLOUR TYPE 2 ANCIENT GRAINS 25kg
PAPER PACKAGING

5 KG

25 KG

PALLETIZATION FLOUR 500 g
PAPER PACK SHELF LIFE: 9 months
PACKAGING cardboard box
26 x 40 x20
Package: 12
units: 12
Weight: 6.5 kg
Euro Pallet 80x120x165
Packages per layer: 9
Layers per pallet: 7
Packages per pallet: 63
Units: 756



DESCRIPTION OF THE PRODUCT LINE

CHESTNUTS are an absolute jewel of our local cuisine, known as “the bread of the poor”, today it is sold fresh or used as flour in seasonal desserts in autumn. We have created a line of products to celebrate and enhance the chestnut, inspired by tradition.

CHESTNUT PRODUCTS AND GLUTEN-FREE FLOURS



CODE FMC500
MARRONI FLOUR 500 g
POLYCOUPLED
PAPER BAG



CODE FM500
MARRON FLOUR 500 g
PLASTIC BAG



CODE FC500
CHESTNUTS FLOUR 500 g
PLASTIC BAG



CODE FCEC5
CHICKPEA FLOUR 500 g
POLYCOUPLED
PAPER BAG



COD. FM350
MARRON FLOUR 350g
POLYCOUPLED
PAPER BAG

COD. FM350
MARRON FLOUR 350g
POLYCOUPLED
PAPER BAG

CODE FMC500
BAG
PAPER
PLASTIC BAG

CODE FM500
MARRON FLOUR 500 g
PLASTIC BAG

CODE FC500
CHESTNUTS FLOUR 500 g
BAGPAPER
FARINA MARRONI
500 g

PALLETIZATION OF 500 g FLOUR
PLASTIC PACKAGE SHELF LIFE: 9 months

Termopack 19x40x30
Package: 12 units
Weight: 6.2 kg
Euro Pallet 80x120x155
Packages per layer: 8
Layers per pallet: 6
Packages per pallet: 48
Units: 576

PALLETIZATION CHESTNUT FLOUR 350 g
PLASTIC PACKAGE SHELF LIFE: 9 months

Termopack 19x40x30
Package: 12 units
Weight: 4.2 kg
Euro Pallet 80x120x155
Packages per layer: 8
Layers per pallet: 6
Packages per pallet: 48
Units: 576



PRODUCTS FOR FOODSERVICE

Our line of organic tomato preserves, sauces and pestos in large format. In line with all gastronomic activities, we pay particular attention to the quality of the products to serve to our customers. Produced exclusively with natural and genuine ingredients, without preservatives, without acids. Use as a condiment on paté, for bruschetta or for dishes or fish.

ORGANIC TOMATO PULP FROM TUSCANY



COD.22.LUBB01
BAG IN BOX
ORGANIC TOMATO FINE
PULP FROM TUSCANY 10Kg

ORGANIC PESTOS, SAUCES AND DRESSING



COD.12.PRO805
RED PESTO 550g
GLASS 580 ml
CAPSULE 63



COD.12.KETCH05
KETCHUP 550g
GLASS 580 ml
CAPSULE 63



COD.12.SCIP05
RED ONION SAUCE 580g
GLASS 580 ml
CAPSULE 63



COD.12.BBQ05
BBQ SAUCE 580g
GLASS 580 ml
CAPSULE 63



COD.12.SCHIL05
SWEET CHILI SAUCE 580g
GLASS 580 ml
CAPSULE 63

ORGANIC FINE PULP BAG IN BOX: 10 Kg SHELF LIFE: 36 MONTHS

Packaged parcel:	22 x 10 x 19
Units per package:	1
Weight:	10kg
Euro pallet:	80 x 120 x 158
Termopacks/layer:	16
Layer/pallet:	5
Package/pallet:	80
Units/pallet:	80

ORGANIC PESTOS/SAUCE 520g GLASS: 580 ml SHELF LIFE: 36 MONTHS

Packaged parcel:	21 x 12 x 21
Units per package:	6
Weight:	4,7 kg
Euro pallet:	80 x 120 x 131
Termopacks/layer:	28
Layer/pallet:	9
Package/pallet:	252
Units/pallet:	1512



WORK WITH US



CREATE YOUR RECIPES WITH US

Do you have a company and want to create your own line of recipes but you don't have the technology and experience to do so? Thanks to our latest generation machinery and our research and development team we can help you develop all the recipes you have in mind. We also take care of the selection of ingredients, certifications and shipping of the goods directly to your company.

OUR PRODUCTS FOR YOUR BRAND

You've tried one of our products and you think it has all the necessary requirements to become YOURS! No problem, we'll take care of everything, we can create and print your label with your brand!

Contact us if you want to know more!



LUNICA SRL ORTOFRUTTICOLA DEL MUGELLO

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