

www.donnafrancesca.it



Donna Francesca
ITALIAN FLAVOUR

Company profile



We are food craftsman

we make
sole and
uncommon
food
product



Donna Francesca is a food farming company that was founded in 2013 with the aim of adding value to Italian quality food, to offer rare and unique products to the ever-changing market.

The relationship of trust we built with our customers has been consolidated and strengthened over the years, thanks to our ability to interpret their needs and convert them into tailor-made solutions.

We work intensively to ensure the highest quality products to our customers spread across 4 continents, through the search for what is good and beautiful, with the care and craftsmanship that we have inherited from a 5-generation long history.

OUR PRODUCTS



**Short supply chain,
Preservative free,
Dyes free.**

The raw materials are grown in our land and
handcrafted without preservatives and dyes



**Extra virgin olive oil
customized and
tailor made**



**Hand-worked
almonds**



Almond Creams & pastes



Single Fruit dressing



Tomato preserves



From "Handmade" to "Made just for you"

we produce unique products to satisfy
the needs of the most demanding customers

MISSION

Donna Francesca combines an artisanal vision with the avant-garde of contemporary gastronomy. To our idea of "handmade" we added the perspective of "made just for you".



Value Proposition

- * **Extra virgin olive oil of olive customized and tailor made**
- * **Short supply chain**
- * **Craftsmanship**
- * **100% made in Italy**



EXTRA VIRGIN OLIVE OIL

- SARTORIA AGRICOLA® is the unique system in the world that allows each customer to have an oil built according to their own taste and packaged in elegant bottles with an innovative design;

22.422
* **Customizable recipes**

* **Packaging design**

* **Tailor - Made recipes**

* **Custom Label**

22.422 Customizable recipes

A wizard simplifies your choice from the 22,422 recipes available. You will choose the recipe for extra virgin olive oil which will enhance the way you cook





Tailor-Made recipes

If our 22,422 recipes are few to meet your needs, thanks to our team of experts and our careful selection, we will be happy to create your tailor-made extra virgin olive oil

Packaging design



The packaging of our bottles is constantly evolving. It is the result of constant creative and sustainable research, which is inspired by design and fashion: a set of styles and influences that shape 100% recyclable materials.



The customer's name and the number of his recipe complete the customization process of all our bottles.

Custom
label

Ricetta esclusiva per:

HETTY
 GRAND HOTEL
 Campagna
 Lotto: 05
 Ric.: 2019
 Da Consumare
 preferibilmente
 15/07/2021

500 ml e



DELL'ORUSSO
 Olio EXTRA VERGINE DI OLIVA
 Olio d'oliva di categoria superiore ottenuto
 direttamente dalle olive e unicamente
 mediante procedimenti meccanici
EXTRA VIRGIN OLIVE OIL
 Superior category olive oil obtained directly
 from olives and solely by mechanical means
HUILE D'OLIVE VERGE EXTRA
 Huile d'olive de catégorie supérieure
 obtenue directement des olives
 uniquement par des procédés mécaniques
NATIVES OLIVENÖL EXTRA
 Olivenöl Erste Güteklasse - direkt aus Oliven
 ausschließlich mit mechanischen Verfahren
 gewonnen
ESTRATTO A FREDDO - COLD EXTRACTION
 prodotto e confezionato da / produced and
 packed by / produit et emballé par / hergestellt
 und verpackt von
FRANTOIO DELL'ORUSSO S.R.L.
 nello stabilimento di Via le
 91 - s.p. 89 km. 10,300
 70032 MARIOTTO (BA) - ITALIA
DONNAFRANCESCA.IT

INFORMAZIONI NUTRIZIONALI
 Average Values per 100 ml
 Values moyennes pour 100 ml - Durchschnittlichen Werte 100 ml

Energie / Energy	3389 kJ
Energie / Energie	824 Kcal
Grassi / Fat / Graisses / Fett	91,6g
Carboidrati / Carbohydrate / Glucides / Kohlenhydrate	14g
Proteine / Protein / Protéines / Eiweiß	0g
Sale / Salt / Sel / Salz	0g
	0g
	0g

CONSERVARE IN LUOGO FREDDO E ASCIUTTO LONTANO
 DA FONTI DI LUCE E CALORE / STORE IN A COOL, DRY
 PLACE AWAY FROM LIGHT AND HEAT SOURCES / A
 CONSERVER DANS UN ENDROT FRAIS ET SEC A L'ABRI DE
 LA LUMIERE ET DE LA CHALEUR / AN ENDEM KÜHLEN
 TROCKENEN ORT FERN VON HITZE UND LICHT
PRODOTTO ITALIANO / **PRODOTTO IN ITALIA**
ITALIAN PRODUCT / **PRODUZERT IN ITALIEN**



ALMONDS

Almonds of the fine "Filippo Cea" Apulian variety, handcrafted to preserve their precious organoleptic characteristics, proposed in the natural shelled and peeled versions, or in the sweet pralinated and salted toasted versions.

✿ **100% Italian almonds**

✿ **Dyes and preservatives free**

✿ **Handmade and handcrafted**

✿ **Work at a low temperature**



ALMOND CREAMS AND PASTES

- Filippo Cea almond creams and pastes, suitable for the preparation of cakes and ice creams and for spreading.

- * **100% Italian almonds**
- * **Dyes and preservatives free**
- * **Rich in protein**
- * **Work at a low temperature**
- * **Gluten free**

COTTO DI FICHI & COTTO DI CILIEGIE

- Single-ingredient fruit condiments, not containing added sugar, for savoury and sweet dishes: Cotto di Ciliegie (Cherries seasoning) and Cotto di Fichi (Figs seasoning);

* **100% Italian fruit**

* **Single Ingredient**

* **Dyes and preservatives Free**

* **Work at a low temperature**

* **Gluten free**

* **With no added sugar**



TOMATOES

Preserves made from tomatoes grown in Apulia, irrigated with brackish water and handcrafted just a few hours from the harvest: Tomato sauces, Peeled Tomatoes, natural cherry tomatoes and Cherry Tomatoes in tomato sauce;

* **100% Italian tomatoes**

* **Watered with brackish water**

* **Craftsmanship**

* **Without added sugars and thickeners**



PRODUCTION STRUCTURE

The company is divided into the primary production section, which consists of orchards that cover a total area of about 130 hectares and the processing section, consisting of the factory and the mill (already active since 1882).

The primary production section, in which the company has plunged its roots for 5 generations, is represented by the main crops used in the processing, namely: olives, almonds, cherries, figs and tomatoes.



130 hectares
of orchards

PRODUCTION STRUCTURE

The processing section consists of an oil mill equipped with the most advanced processing and oil storage technologies, through which is organized the blending system tailored to the customer, called "Sartoria Agricola®" a true flagship of the company.



In the adjacent factory, almonds, cherries, figs and tomatoes are transformed by artisan processes.

The processes of drying raw materials are carried out in compliance with traditional systems, through exposure to the sun on ventilated gratings, ensuring the dehydration of the products in a gradual and slow form.



ORGANIZATION

The management team completes the work by providing customers with commercial, logistic and organizational expertise and assistance, before and after sales, in domestic and foreign markets.

The company's participation in international exhibitions allows customers to be in line with the company's concept and be immediately involved in the world of Donna Francesca.

The plantation processes of the raw materials are managed by a highly specialized team, equipped with the most modern equipment and technologies in the agronomic field.

The production process is carried out in compliance with the HACCP standards for which the company is certified, through the constant commitment of qualified personnel, who work in compliance with the company's quality standards.

TRUSTED BY

LA GRANDE
EPICERIE **PARIS**

la **Rinascence**





AWARDS

Here following are some of the awards received for our efforts:

2014 – **Eccellenze per la produzione italiana pugliese** (*Excellences for Apulian Italian production*) – American Chamber of Commerce in Italy

2016 – **Premio De@ Terra** – Valorizzazione dell’imprenditoria femminile in agricoltura (*Enhancing female entrepreneurship in agriculture*) – Ministero delle Politiche Agricole e Forestali;

2018 – **Nuovi Fattori di successo** – Buone pratiche di giovani agricoltori nello sviluppo rurale (*Good practices of young farmers in rural development*) – ISMEA;

2019 – **Oscar Green Puglia** – Campagna amica – Coldiretti;



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