

for the food industry.





# A new life for the fruits of our land

In the heart of Apulia, we make Dried, Semidry IQF and Frozen produce for the food industry. Our goal is to provide you with a high-quality product that preserves and intensifies flavor, nutritional value and freshness.

#### Conscious and technological production.

We work the land and its fruits with respect and environmental sensitivity.

All our vegetables are grown on the fields of Cooperativa Giardinetto, and in recent years, the entire supply chain has gradually started to follow the protocols of agriculture 4.0.

Technology and innovation are not only tools for optimizing production, but they are also expressions of responsibility and awareness towards the environment. From the production of photovoltaic energy to the use of drones and GPS technology to monitor crops, every aspect is analyzed to minimize ecological impact.



### Our methods

# Organic and customized products

Dried. Ideal for rice, cous cous, soups, salads and snacks. This production method reduces up to 95% of the weight of the vegetable, obtaining a product that is easier to store but without diminishing flavor or nutrients.

Semidry IQF. Ideal for pizza toppings, fillings, sandwiches, preserves, soups and purees. Blast chilling the fresh product at a temperature between -30°C and -50°C allows us to maintain the highest degree of conservation of the nutritional and sensory properties.

Frozen. Ideal for all preparations. Blast chilling and conservation at controlled temperatures allow us to increase shelf life and obtain a product that has a similar quality to fresh food but that is available all year long.

With our modern and flexible production facility, we can offer made-to-order products.

All our Dried and Semidry IOF products can be created with the level of humidity that best serves your needs. Thanks to our attentive, km-0 supply chain, our production process has been certified Organic.

Our products derive from a combination of fresh raw materials and ever-evolving production techniques. Visit farris.net to learn more and to purchase all our available products.

Dried	Asparagus 1 Kale 2 Zucchini 3 Artichoke 4 Broccoli 5 Pumpkin 6 Zucchini 7 Eggplant 8 Cauliflower 9 Tomato 10 Tomato 11
1 2	3 4
5 6	7 8
9 10	11



Our products are made with in-season raw materials grown and processed on km-0 organic farms and can be requested at varying humidity levels.



### Methods and types

	DRIED	SEMIDRY IQF	FROZEN
TOMATO	● Flakes ● Sun-dried	<ul><li>Ssegments</li><li>Cubed</li><li>Halves</li></ul>	•
EGGPLANT	● Cubed ● Flour	● Cubed	•
ZUCCHINI	<ul><li> Rounds</li><li> Cubed</li><li> Flour</li></ul>	● Rounds ● Cubed	•
CAULIFLOWER	● Cubed ● Flour	•	•
BROCCOLI	● Cubed ● Flour	•	•
KALE	● Cubed ● Flour	•	•
PUMPKIN	● Cubed ● Flakes ● Flour	● Cubed	•
ARTICHOKE	● Flakes ● Flour	•	● Segments ● Halves
PEPPER	•	● Flap ● Cubed	•
ASPARAGUS	● Cubed ● Flour	•	● Tip and cut
POME- GRANATE	● Arils ● Flour	•	● Juice ● Flakes

Product availability can vary. Visit farris.net or contact one of our venders to find out what products are available.

## A story born in Apulia

Farris was founded in a region rich in natural and human resources, Apulia.

Here, on our land, we have cultivated a unique legacy within Europe, and we work every day to protect and nurture it.

From the selection of raw materials and respect for the growing seasons to the development of modern production techniques and strict quality control, every part of the production chain has one goal: to give you a product that will satisfy your highest standards.





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