



Lo Italiana

DINAPOLI
1991

PELATI AUTENTICI



SHAPE
Every tomato is long-shaped which makes the South-Italian tomatoes differentiated from any tomato in the world.



2500 g



COLOR
Thanks to the high Italian expertise in tomato harvesting and sorting, La Italiana Whole Peeled Tomatoes are made with tomatoes harvested on time with no greenish tomatoes, which give a perfect shade of red to any Italian recipe.

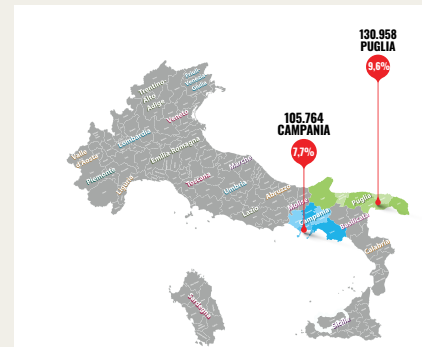


FLAVOUR
Since La Italiana whole peeled tomatoes are carefully selected by shape and by color, the flavor is always unique, perfect balance of sweetness and freshness.

Ingredients: peeled tomatoes, tomato juice, citric acid.

Italian tradition in every chef's kitchen:

- In Naples, pizza sauce is traditionally made from whole peeled tomatoes, since Napolitan Chef's always look to check the shape and the color of the tomatoes before blending them into a sauce, a step which is not possible using tomato pulps.
- Flexible product since every professional Chef can control the texture of any sauce he's looking to use.



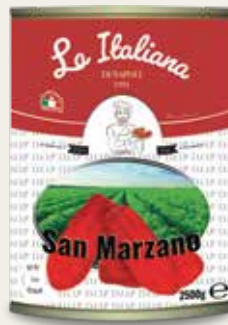
San Marzano tomatoes DOP are cultivated precisely in Naples, Salerno and Avellino



San Marzano marinara sauce for pasta



San Marzano tomato soup



2500 g



Pizza Margherita con San Marzano

SAN MARZANO



San Marzano tomatoes DOP was recognized by European Union in the 1996

LA ITALIANA SAN MARZANO D.O.P WHOLE PEELED TOMATOES - besides being a great food for the Mediterranean diet, is also a product rich in vitamins like the A, B, C, potassium, phosphor and calcium too. Moreover, being rich of sulphur, it has a sensible detoxifying action. That was all we knew in the past even when, due to some researches done between the end of the second millennium and the beginning of the third one's it was discovered that the tomatoes contains a carotenoid very important for the health: the lycopene.

LA ITALIANA SAN MARZANO D.O.P WHOLE PEELED TOMATOES - Rich in Lycopene. Lycopene is a carotenoid; we find it generally in the vegetable especially in the tomatoes, more over in the original SAN MARZANO TOMATOES DOP OF SARNESE NOCERINO AREA. The lycopene gives to the ripe tomatoes the Authentic red color, situated in the external part of the mesocarp. As soon as the tomatoes get ripe, the lycopene replaces the green chlorophyll. The antioxidants and the quality of SAN MARZANO D.O.P WHOLE PEELED TOMATOES place them in the super-food segment to prevent some illness, such as: cancer, tumour (especially prostate), and cardiovascular illnesses.

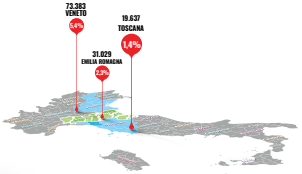
Ingredients: peeled tomatoes, tomato juice, citric acid.

POLPA FINE



10 kg

The unique texture of LA ITALIANA Polpa Fine is perfect for all recipes, both simple and seasoned salsas, in every traditional Italian dish, pasta or pizza.



TEXTURE

Special tomato breeds harvested and finely cut at low temperatures to get an authentic Italian polpa for an authentic Italian pizza.



4100 g

The best Italian tomatoes are finely cut and combined with a well prepared sweet sauce also from 100% Italian selected tomatoes.



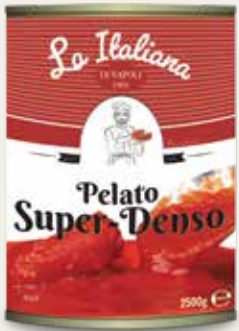
QUALITY

Tomatoes used in La Italiana Polpa Pizza are rich and colorful, cultivated with secret techniques to get the best of the flavor and the a beautiful red color.

POLPA PIZZA



2500 g



2500 g

Prodotti per cucina italiana autentica

RICHNESS

The sauce used in La Italiana Pelato Super-Denso and La Italiana Cubetti Autentici is a thick sauce made from 100% italian tomatoes.

FLAVOUR

Since La Italiana whole peeled tomatoes are carefully selected by shape and by color, the flavor is always unique, perfect balance of sweetness and freshness.

FORMATI / SIZES / FORMATS	CONFEZIONE TRAY COLIS	UNITÀ DI VENDITA SALES UNITS UNITE' DE VENTE	CONFEZIONI PALLET TRAYS PER PALLET COLIS PALLET	CONFEZIONI STRATO TRAYS PER LAYER COLIS COUCHE	STRATI PALLET LAYERS PER PALLET COUCHES PALLET	
BAG IN BOX	5 Kg	5 Kg	1	144	16	9
	2x5 Kg	2x5 Kg	1	96	16	6
	10 Kg	10 Kg	1	96	16	6
	20 Kg	20 Kg	1	48	8	6
SCATOLA / CAN / BOÎTE	2.200 g	6x2.200 g	6	60	5	11
	2.500 g	6x2.500 g	6	60	5	11
	4.500 g	6x4.500 g	6	30	5	6

Story
- a four generation business -



1929

G. Walter Staempfli

Napolitan farmer founds a company specialized in processing and exporting Italian food products, exporting high quality tomato products to all 5 continents.

1991

Walter Staempfli

son of G. Walter Staempfli creates the brands La Italiana, Walgust and Safari, focusing on canned tomatoes and legumes.

2015

Maurizio Staempfli

son of Walter Staempfli, creates the Amiko brand to expand its product range to other staple foods.

2020

Francesca Staempfli

daughter of Maurizio Staempfli, comes with a new vision bringing the company closer to the consumer by creating innovations focused on consumer demand, focusing on organic products and clean label.



Our experience in Tomato Agrobusiness helped year by year in delivering the best of the Italian tomatoes around the world.

- Factories positions in the heart of the fields in Salerno and Naples increase the sustainability and the freshness of the products.
- We produce conventional and organic tomatoes.
- Our production team is committed to maintain the quality of the sensory attributes and nutrition label of the products.
- Our factories operate under high standards certifications.

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