



Policom

Family Tradition, Sweet Innovation

COMPANY PROFILE

The story of our Family

The story of Policom begins in 1980 when **Sebastiano**, with the help of his father, created a small pastry laboratory producing nougats and almond paste under the brand Spe.Cal, which stands for “Calabrian Specialties.” At that time, large-scale retail trade didn’t exist yet, but the products of this small company were distributed in various small shops, specialized markets, and the first supermarkets in Calabria and Southern Italy.

The growth was rapid, thanks to the hard work of Sebastiano’s wife, **Cinzia**, who was initially employed in production and is now the Administrative Manager. In just a few years, they inaugurated the **first industrial plant** in the south of Reggio Calabria, officially turning the small laboratory into a small industry.

In the early 2000s, Sebastiano launched the first UHT almond drink on the market under the brand Mandorlada, now known as Mand’Or, which became a Calabrian success. In 2010, the **Policom brand** was officially born, created with the aim of offering a complete line of almond and nut-based semi-finished products for the food industry, ice cream shops, and pastry shops.

Soon, **Tito**, Sebastiano’s eldest son, joined the company and is currently the Commercial and Marketing Manager. Policom began a gradual but intense process of internationalization and renovation in terms of communication, packaging, recipes, and new quality certifications. **Michela**, a lawyer specialized in commercial law, also decided to offer her support when the **new and modern plant in Campo Calabro**, in the north of Reggio Calabria, was inaugurated in 2020.

Today, the Polimeni family continues to dedicate resources and knowledge to a territory characterized by challenges and complexities but also by unexplored opportunities. Policom now operates in more than **38 countries worldwide**, with an export share of 65%. They employ specialized young people, both women and men from their local area, in an **environment** where two foreign languages are spoken daily, in addition to their beautiful dialect. They produce quality products that are **exported** from Asia to America, passing through Eastern Europe and the Middle East.



The certified quality

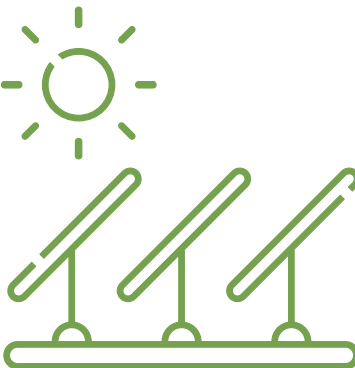


Producing high quality products is not just about applying our **know-how** by using high quality ingredients or raw materials. It also means knowing how to operate along the **supply chain** with knowledge, respect and attention to suppliers, customers and products. This is why our company has a clear understanding of what certified quality means: to be internationally recognised to the highest standards, not just for the importance of having a formal 'title', but for the benefits it brings in terms of **growth, knowledge and sustainability** along the supply chain, and for the protection of the end consumer.

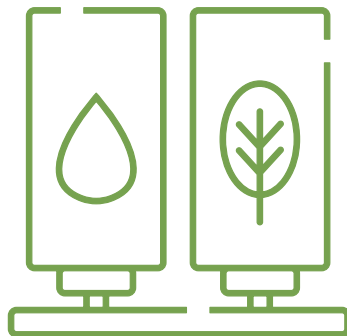
Product certifications relate to the control of the supply chain, origins and food safety. **BIO** certification confirms the use of organic production principles, without the use of synthetic chemicals (fertilisers, herbicides, fungicides, insecticides, pesticides), as well as genetically modified organisms (GMOs). **Company certifications (IFS and BRC) determine all company and stakeholder processes. Religious certifications (Kosher for Jewish markets and HALAL for Muslim markets) determine compliance with certain product characteristics.**



Towards a Sustainable future



Thanks to our photovoltaic system, we produce electricity from the sun, thus reducing our energy consumption from the national electricity grid. Besides benefiting from the sun, we also **reduce the environmental impact** of our energy consumption. In addition, our interior and exterior spaces are illuminated exclusively with LED technology.



We have also installed a **rainwater collection system** that allows us to manage the green spaces around the company premises, eliminating water waste and guaranteeing water availability in case of drought. The water we use in our production processes is purified through an innovative treatment called “ultrafiltration.”



The purchase of **electric vehicles** for the management of local supplies is operative since 2024 by installing on-site charging systems, also powered by solar panels.

Mand'or[®]

Mand'or, which has always been 100% plant-based, offers a range of almond-based beverages for every taste: from the 'Classic' Sweet Almond Milk, to the BIO recipe with no added sugar, to the new 'Vita' enriched with calcium and with little sugar, to the iconic blend of Almonds, Hazelnuts, and Pistachios.

Always a market benchmark for innovation and clean recipes, it is now completed with the introduction of the exquisite Mand'or Pistachio Beverage.



*The complete range
of Almond drinks,
since 1999.*



Classico Vita Calcium Trio Blend Unsweetened Organic Unsweetened Pistachio



Mand'or BARISTA

For us, "Barista" means being able to make unique plant-based creations as much at home as at the "Bar"!

Mand'or's Barista line, available in Almond, Oat and Coconut variants, was created as a specific line for the creation of plant-based cappuccinos, coffee mixes, Latte Art both for daily use and for the most experienced professionals.

The brand's philosophy is based on clean recipes, few ingredients and an important raw material content so that taste and quality are not renounced.



Oat

Coconut

Almond



Creative space
for vegetarian
option.



Mand'or OAT

Mand'or OAT is the range of oat-based beverages that will win over the most discerning palates: balanced recipes, naturally sweet but without added sugars and with a well-defined body that is ideal for a rich breakfast or balanced plant-based preparations.

**Sugar-Free,
Oat-Standing
Flavor.**



Oat

Oat & Almond





Cuor di Mandorla is the historic family recipe, with a light, sweet taste that wins the palate with every sip.

It recounts local traditions, when freshly shelled raw almonds were bonded with sugar and a hint of vanilla to create the sweet and refreshing summer drink.



Almond

***A delicate touch of
sweetness, like the
best almonds.***



Policom È

A rich and creamy delight made with just four carefully selected ingredients: 60% nuts, sugar, extra virgin Calabrian olive oil, and a pinch of salt. This luxurious blend is perfect for fillings after baking and maintains its smooth, moist texture even when baked directly, without losing any of its richness. A true taste of quality and craftsmanship.

A velvety smooth butter, delicately crafted from 100% premium nuts. Pure, simple, and rich in flavor, it offers an indulgent experience with every bite, showcasing the natural essence of the nuts in their finest form, without added sugars.

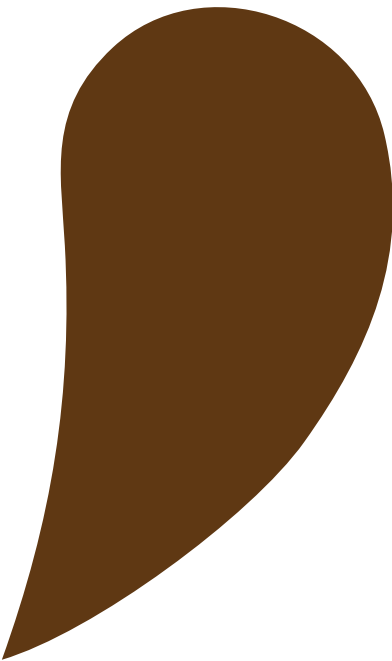


Pure and Simple.
100% Nutty
Goodness.



NUT SPREADS

Crem'or



The delicious spreads with 20 percent nut content, creamy and perfect for daily use.

Always free of palm, soy and peanut Crem'or has won consumers over with its strong flavor and "silky" texture. A triumph of taste and "spreadability"

Nuts Never
Tasted
So Good.



Almond



Hazelnut



Pistachio



Almond and
cocoa



Pistachio 35%



NUT SPREADS

Crem'or Vegana

The Crem'or Vegan line was created to offer a rich, dairy-free, and vegan-certified experience, featuring 35% nuts.

Crafted to satisfy every palate, these spreads are intensely flavorful and silky smooth, staying true to the quality Crem'or has always guaranteed.

**Naturally Vegan.
Universally Loved.**



Almond



Hazelnut



Pistachio



DAIRY-FREE



FoFò

Nonno Tito used to address the collaborators he was closest to with the expression "FoFò." It is a "friendly" nickname of Calabrian origin, often used in informal work contexts to grab colleagues' attention and invite them to take action, all while maintaining a friendly and ironic tone.

Today, the term "FoFò" is still used among us with the same connotation and also tells the story of the FoFò Spreads, a recipe from daily family life, passed down through generations.

Sweet Family Traditions



Almond

Hazelnut & Cocoa

Pistachio





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