



ANNA
TURA

THE NATURAL FACE
OF QUALITY.

WHO WE ARE:

Annatura offers a range of fresh vegetables that can be found in the refrigerated section of leading supermarket chains.

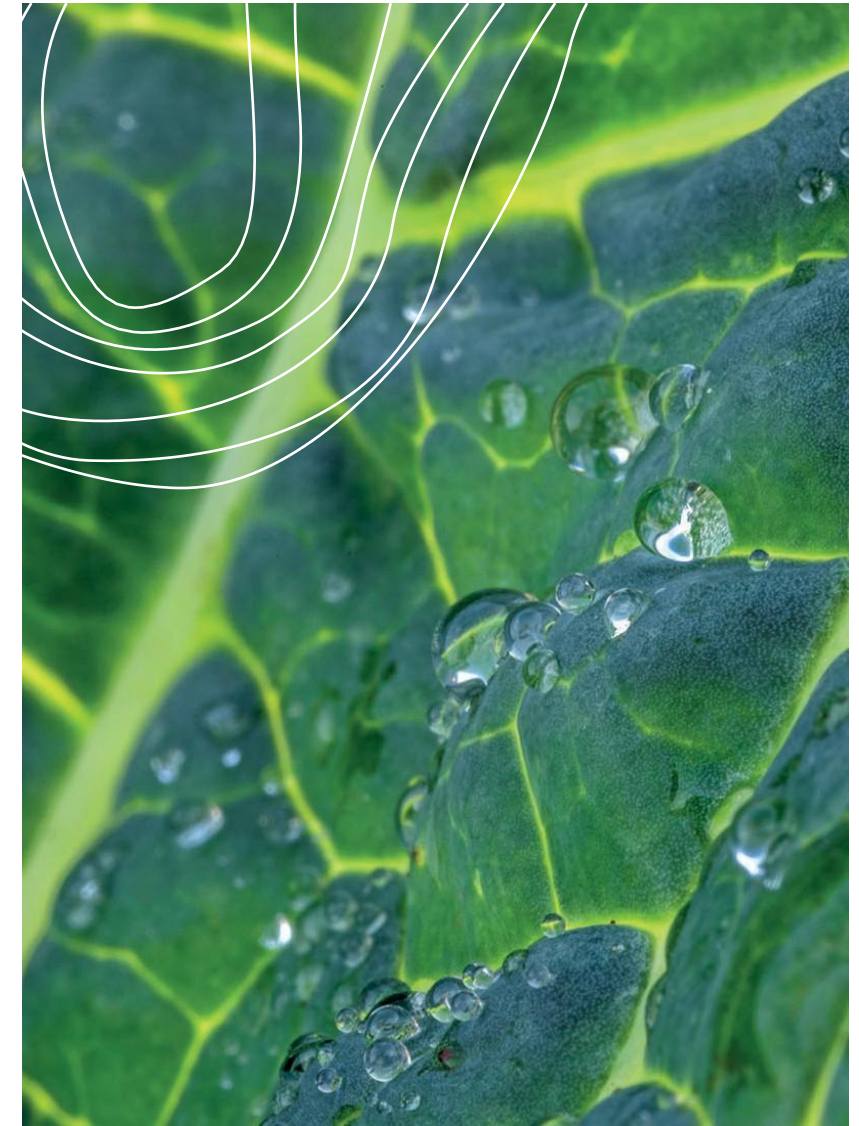
Our products come in practical, innovative packaging that preserves the nutritional properties of vegetables without the need for preservatives or additives.

Simply boiled in water, our vegetables will stay fresh in your fridge for up to 30 days.

At Annatura, we exclusively select fresh, seasonal Italian produce, embracing the choice of a healthier lifestyle and the true flavours of the earth.

Discover the real face of nature every time you visit the supermarket.

Fioravanti



FROM THE EARTH TO YOUR TABLE

Each pack proudly states its region of origin, ensuring the authenticity of our Made in Italy supply chain.

Our fresh vegetables are perfect as a simple, natural sautéed side dish or as a base for more complex recipes.

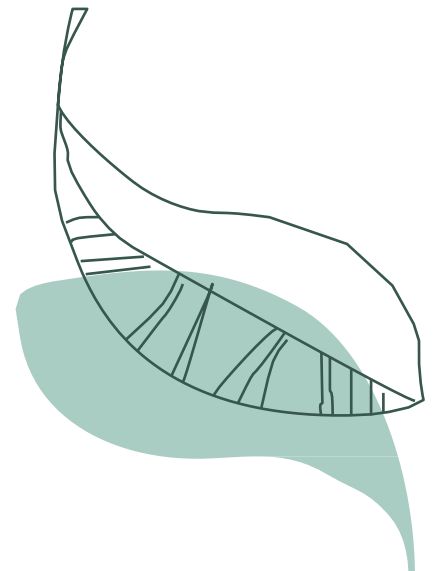
Enjoy the genuine taste of Italy with every bite.





FIRST STEP

- The supplier selection, which guarantees an excellent raw material, follows strict procedures.
- Storage in cold rooms refrigerated at 0°-4°; washing of vegetables, following a specific process.
- Hand-cutting of vegetables, in most cases.
- Streaming or boiling of vegetables.





SECOND STEP

- Packaging in trays.
- Labelling and boxing, placing of the final products in warehouse.
- Transport and delivery, in strict compliance with the cold chain, guarantee the highest standards of sanitation, hygiene and food quality.
- Vegetables can be stored in the fridge for 30 days, but are to be consumed withing 2 days from the opening of the package.

FROM THE PRODUCER TO THE CONSUMER

Our supply chain prioritises local produce and maintains a fully transparent relationship with consumers, highlighting the 100% Made in Italy origin of our raw materials.

Committed to environmental sustainability, we ensure short, safe and eco-friendly logistics.

Annatura significantly reduces food waste with a 30-day shelf life and minimises energy waste.

Our products are pre-washed and pre-cooked, reducing electricity and water usage.



FROM THE PRODUCER TO THE CONSUMER



LOGISTICS

Fast and safe from the hygienic-sanitary and food-safety points of view.



SUPPLIER

Unique and able to guarantee a very high quality raw material.



STORAGE

Easy-to-manage and limited spaces.

FROM THE PRODUCER TO THE CONSUMER



LESS FOOD WASTE

30 days shelf-life associated to the potential use of bi-packages allow the consumers to cook just what they really want to eat, and store the rest in the fridge.



ELIMINATION OF PROCESSING COSTS AND DECREASE OF CONSUMPTIONS

Vegetables are already washed, cut and cooked; this allows to reduce the consumption of water, gas and electrical energy, and to produce less waste.

WE HAVE THREE STRONG POINTS

The products of Annatura have clear characteristics:



ITALIANNNESS

Every ingredient we use is sourced from Italy, celebrating the country's rich agricultural heritage.



SEASONALITY

We respect the natural cycle of the seasons and offer products that are at their peak.



NATURALNESS

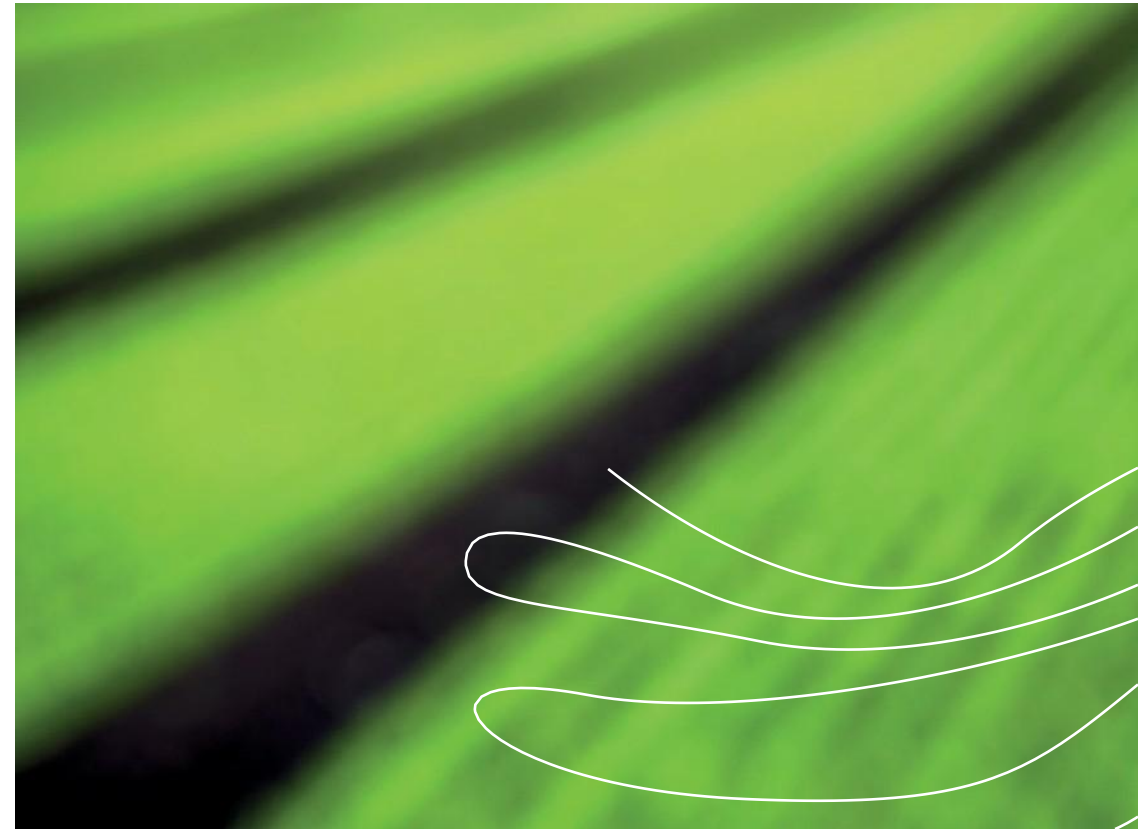
Free from additives and preservatives, our products are simply cooked in water and packaged in eco-friendly containers.

OUR LINES

Discover our range of fresh side dishes. Our selection includes:

- AU NATUREL
- GRILLED
- CEREALS
- LEGUMES
- SOUPS
- NOVELTIES: *LE NATIVE*

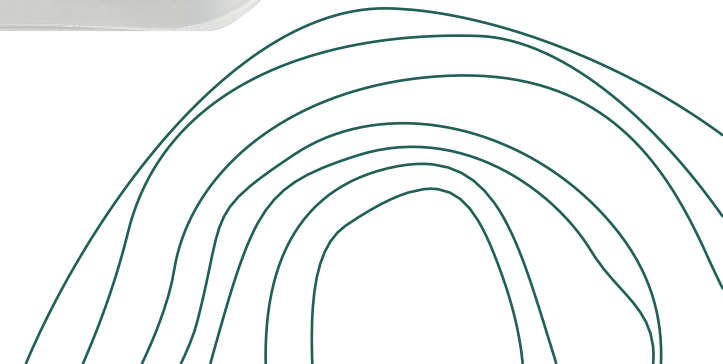
Each designed to meet your culinary needs.



NATURE

17 different choices among tubers, different varieties of broccoli, cabbage, leafy vegetables.

Prepared with water, without the addition of flavorings, additives and preservatives.



GRILLED

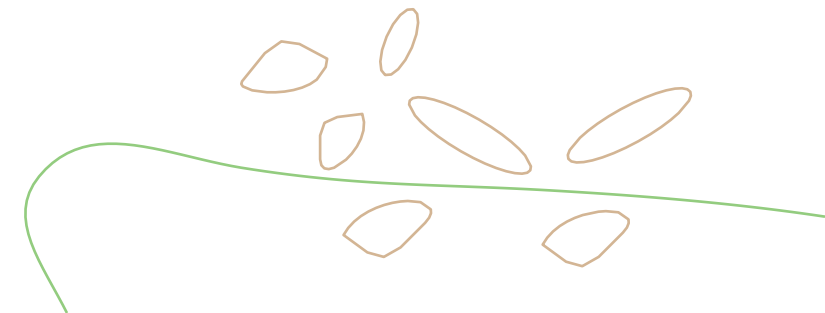
5 choices such as eggplants, peppers, radish and zucchini, with sunflower oil and white vinegar or lemon juice.



CEREALS

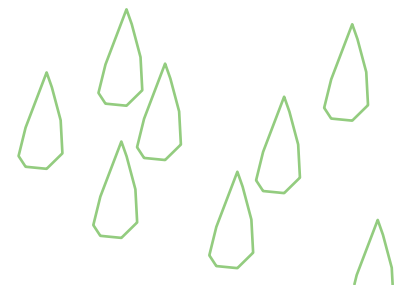
Pearl spelt and barley.

Prepared with water, without the addition of flavorings, additives and preservatives.



LEGUMES

Chickpeas, borlotti and cannellini beans and lentils.
Dried and boiled in water, without the addition of flavo-
rings, additives and preservatives.



THE SOUPS

Introducing 'Le Zuppe' - your go-to for delicious, ready-to-eat warm meals. Made with carefully selected vegetables, legumes and cereals, these soups can be enjoyed as is or customised with your favourite ingredients. Experience convenience without compromising on taste.



NOVELTIES: *Le Native*

We added the history and culture of Italy to Annatura to create Le Native: a ready-to-cook, healthy, flavorful package.

Made from the finest local produce, it supports biodiversity and brings back traditional Italian culinary varieties.



LE NATIVE

Le Native 100% Made in Italy excellence.

Le Native is for those who never have time to cook but don't want to compromise on health and flavor. By offering only the best selection of Italian vegetables. This line is a fundamental help in the kitchen for those who love cooking but simply don't have the time.

Made in Italy, full of rich flavors and well-being It has never been so easy to enjoy!



PACKAGING OPTIONS



SINGLE PACK

300g

Ideal for daily vegetable lovers, whether they are a couple, a family, or someone looking for a quick, healthy meal after a long day.



DOUBLE PACK

150g + 150g

Designed to reduce waste, this option allows you to consume what you need and keep the rest fresh for later.



MULTI-PORZION PACK

2,500g e 1,250g

Perfect for catering professionals, our products offer both convenience and quality in larger quantities.

CONTACT US

To learn more about Annatura and get in touch with us, please use our official channels. Visit our website for further information on our commitment to bringing the best of Italy's produce to your table.

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