

ITALIANA  
TRADITION



MODERN PRODUCTION  
CHAIN safe and quality  
controlled

**ISOLA VERDE**  
O.P. Società Agricola Consortile a r.l.

# Producers of tasty and healthy babyleaf salad

We are an organisation of Italian producers who **believe in nurturing the soil and in constant improvement, to bring on the table the flavour and genuineness of our agricultural tradition.**

We have been operational in the province of Bergamo since the 1990s and have invested in **new technologies and innovative machinery** to improve our production efficiency and the quality of our products.

Currently, our companies are located both in the province of **Bergamo** and in the province of **Salerno**, we farm using **organic** and **integrated production methods.**



We respect  
the soil and  
harvest  
good baby leaf  
salads by Nature

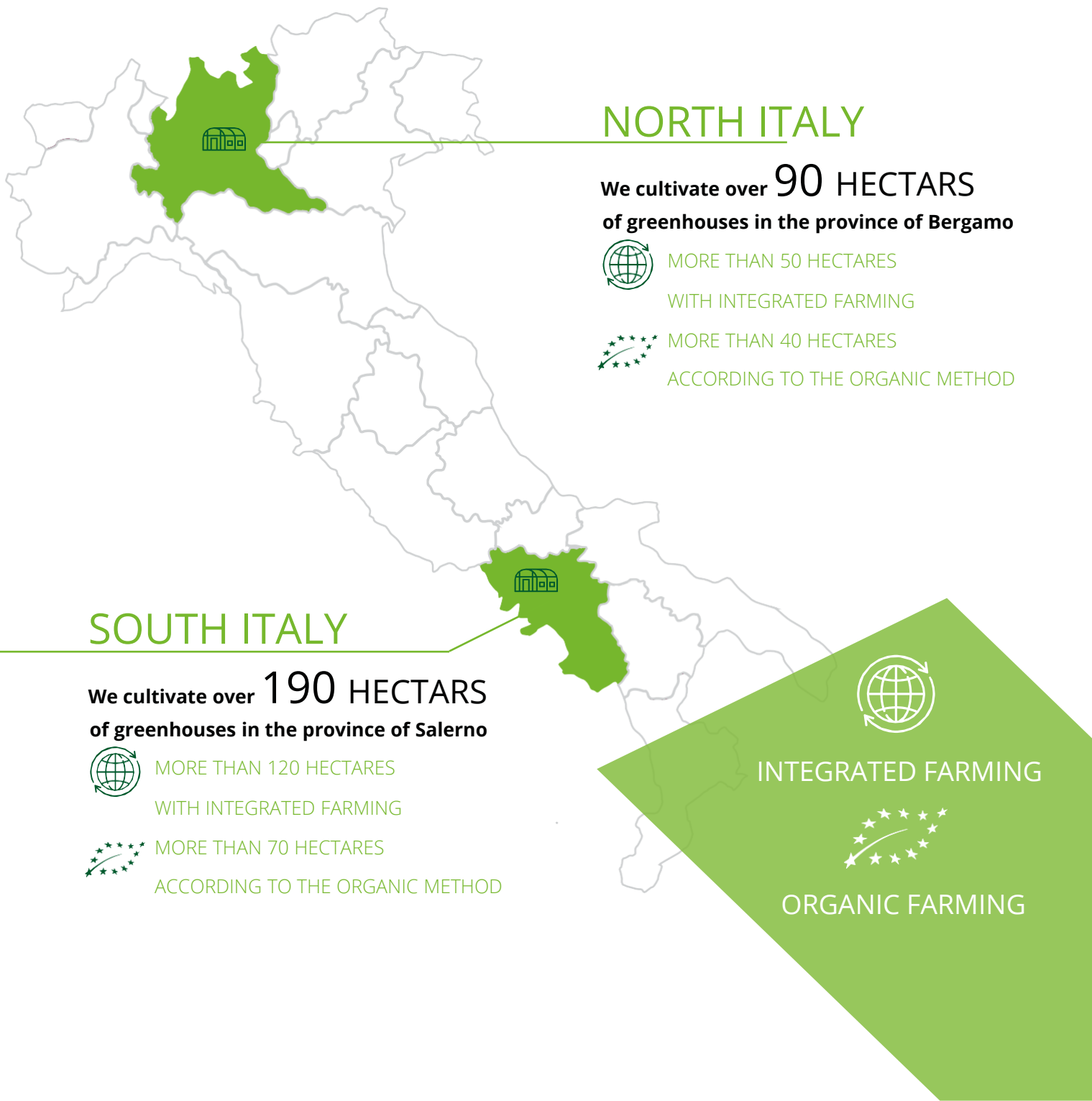




# Quality baby leaf spreads from North to South Italy

We farm **more than 280 hectares of land under greenhouses in North and South Italy**. Our production sites are equipped both for cultivating baby leaf salads from integrated agriculture as well as for organic cultivation, undertaken in line with **dedicated procedures which guarantee the integrity and salubrity of the Organic branded products**.

**The production management is centralized** for the purpose of sharing farming methods among our farms and providing our customers with a single production standard. The synergy between our producing companies and a shared process of control and analysis, allows us to guarantee the supply of **baby leaf salads all year round**.





# Our production cycle

ACCURATE, MECHANISED AND CONTROLLED

## PREPARATION

We analyse the soil, prevent possible diseases, evaluate the most suitable crops at different times of the year and prepare the seedbed.



A great start begins with a healthy soil

## SOWING

We carefully select the seeds, through an ongoing varietal research and proceed with mechanized sowing to make this phase more precise.

From small seeds grows a great quality



We protect the salads leaf by leaf

## CARE

During the growth of baby leaf salad, we continually monitor the quality of the raw material, with daily in-field evaluations to preserve the quality of the product. No chemical herbicides are used, only in-field manual weeding.

## FORECAST

We monitor temperature and humidity using weather stations and recording devices, and take preventive action to protect the crops.

We don't change the weather, but we forecast it



From the field to shipping in mere hours

## HARVEST

We carry out a fully mechanised 'just in time' harvest that preserves the integrity and quality of the individual salad leaves.

## CONTROL

Thanks to optical sorters, metal detectors, manual controls and a continuous plan of effective analytical checks, all baby leaf salads harvested in our fields are carefully sorted.

We provide baby leaf salads, with no foreign bodies



We package baby leaf salads according to your needs

## PACKAGING

We package our unwashed baby leaf salads in trays or bags by using a state-of-the-art mechanized Process.



The cold helps us to preserve quality

## SHIPPING

From harvesting to shipping, our baby leaf salads comply with the cold chain to maintain their salubrity unaltered.

# Our product range

BABY LEAF SALADS AVAILABLE ALL YEAR ROUND



## WILD ROCKET

A baby leaf salad belonging to the Brassicaceae family, wild rocket has deep green, lance-shaped leaves spread along the stem. Its flavour is spicy and pleasant. Rich in calcium, phosphorus, magnesium, vitamin C and beta-carotene.



## GREEN BABY LATTUCE

A baby leaf salad with small, tender, green leaves and a sweet, delicate flavour. Rich in water, fibre and minerals such as potassium, it should not be missing from a balanced diet.



## ORIENTAL SALADS Mizuna, Bull's BLOOD

Cut & come again baby leaf salads featuring a variety of shapes and colours, they are perfect for creating unique and surprising mixes to serve as a side dish.



## BABY LEAF MIX

Good on their own, great if combined. Our baby leaf salads can be combined to create colourful mixes with richer flavours to brighten any meal.



## LAMB'S LATTUCE

A typically winter baby leaf salad which now, thanks to careful varietal selection and improved farming techniques, can also be produced during summer. Characterised by green, rounded small leaves arranged in a rosette pattern. IT is valued for its sweet and balanced taste which goes well with other baby leaf salads, it is low in calories and has diuretic and depurative properties.



## BABY SPINACH

A baby leaf version of spinach, it has small, tender, fleshy leaves with a bright green colour. It has important nutritional properties, is a source of iron which is beneficial to our body and has a fresh flavour.



## BABY RED LATTUCE

A tender and delicate baby leaf salad, it can be eaten on its own, but its burgundy-red hues make it perfect when mixed with other baby leaves to add colour and cheer to even the most simple dishes.



## RED CHARD

Unique baby leaf salad. It has oval, green leaves with prominent veins and a deep red stem. Its delicate taste makes it a perfect combination with strong and distinct flavours.





We collect baby leaf salads in dedicated packaging to differentiate organic produce (yellow crates) from integrated produce (blue crates). Upon request, we can **package first range unwashed baby leaf salads**, either in bags or in trays sealed with food-grade film, using the flow pack technique.



**We use biodegradable film (corn ref) and R-PET tray.** The packaging can be done by using either neutral films or customized films. The packages are supplied in cartons, packages and mini-collections.



**Almost all of our baby leaves are not stressed by washing and drying processes**, as a result they have a longer life cycle. The only baby leaf salad which is pre-washed in our factories is the lamb's lettuce, which is washed and dried in compliance with the dewatering process.

## Our proposals

### BAG

Transparent, sealed with food-grade film  
75-100-125 gr | 150-200-300 gr | 500 gr

### TRAY

Transparent sealed by food-grade film with flow-pack system in several of the most common formats  
75-100-125 gr | 150-300-500 gr

### CARTON

in various formats among the most common  
30x40 | 40x60  
neutral, branded or customizable

### FILM OPTIONS

neutral, branded or customizable







# Certifications



OP ISOLA VERDE  
BELIEVES IN THE  
QUALITY OF ITS  
PRODUCTION  
PROCESSES

## We undergo regular health checks to certify:

- the use of adequate agricultural methods
- the control of the supply chain
- the traceability of production batches
- crops sustainability
- environmental salubrity
- compliance with the cold chain
- EU procedures for organic farming
- health and respect for agricultural workers



Management standard focused on quality and health and hygiene safety of food suppliers for large-scale retail trade.



The On The Way to Planet Proof certification guarantees that products are grown in a more sustainable manner in favour of nature, environment, climate, animals and therefore for all of us.



Certification attesting a farming method which does not use chemicals and promoting a model of sustainable development.



Standard defining good agricultural practices on a global level.



Global G.A.P. certification issued specifically for McDonald's restaurant chain suppliers worldwide.



Certification which guarantees the accurate identification and full traceability of products during the production phases.



Certification attesting good social practices. It is recognised worldwide.



EU-recognized certificate attesting integrated farming productions pursuant to regional specifications.



Certification from the TESCO chain specific for the English market.



Certification required for suppliers to the multinational distribution chain Mark & Spencer.



Certificate which defines an eco-friendly method of farming.



QS stands for "Qualität & Sicherheit", and this means Quality & Safety. A certified management system, specifically addressed to the German market, and aiming to guarantee quality and hygiene of all products farm-to-table.



L'Agricoltura  
e' l'Arte  
di saper aspettare





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