

■ Company's profile

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| Company's Name | Solutia Farm Srl Agricola | | |
| Annual Sales | 6,000 litres/year | Numbers of Employees | 3 |
| Name of Representative | Daniela Severino | | |
| Messages to Purchasers | <p>Discover our Premium Organic PDO Extra Virgin Olive Oil Itrana, produced in the historic Pontine Hills of Lazio, Italy. Cold-pressed from carefully selected Itrana olives, our oil offers a delicate balance of fruity aroma, soft bitterness, and a sweet almond finish. Perfect for drizzling on salads, pasta, grilled vegetables, sashimi, desserts, and even dark</p> | | |
| Website Address | www.solutiafarm.com | | |
| Company's Address | Italy | Corso della Repubblica, 313 - 04012 Cisterna di Latina (LT) | |
| Factory's Address | Italy | Via La Selva, 26 - 04010 Roccasecca dei Volsci (LT) | |
| Name of the Person in Charge | Rosanna Ottaviani | E-mail Address | info@solutiafarm.com |
| Phone Number | Cold-pressed extraction: Preserves delicate aromas, flavors, and nutrients | Fax Number | |

■ Selling Points of the production process

Cold-pressed extraction: Preserves delicate aromas, flavors, and nutrients.

Single variety (Monocultivar Itrana): Ensures consistent taste and quality.

Hand-picked olives: Carefully selected at optimal ripeness.

Short processing time: Olives processed within hours of harvest to maintain freshness.

Sustainable farming practices: Respect for the environment and local biodiversity.

Certified DOP and Organic: Guarantees origin, quality, and traceability.

Traditional and modern combination: Uses modern milling techniques while preserving traditional Italian methods.

Pictures



■ Information of Quality Assurance

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|------------------------|---|--|------------------------|--------------|
| Inspection of Products | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | Yes - Each production batch is inspected through chemical and organoleptic analysis. Chemical tests include acidity, peroxide value, and polyphenols. Organoleptic evaluation is performed by certified tasters to ensure quality and freshness. All inspections follow HACCP and EU quality standards. | | |
| Hygiene Management | Production Process | | | |
| | Employees | All employees involved in the production follow HACCP-based food safety training and adhere to strict hygiene and sanitation protocols. Regular training sessions ensure they maintain high standards of cleanliness, safety, and quality control throughout all production stages. | | |
| | Facilities and Equipments | The production facility is equipped with modern stainless steel equipment and storage tanks designed to prevent the growth of microorganisms. All equipment is regularly cleaned and maintained according to HACCP standards. Regular monitoring of equipment, cleaning, and product safety throughout the entire process. | | |
| Emergency Response | The Contact Points | The person in charge | Dott.ssa Angela Ciotti | Phone number |
| | Documentation | EU Organic Certification ISO 22000 / ISO 9001 EU-HACCP / HACCP compliance certificate | | |