

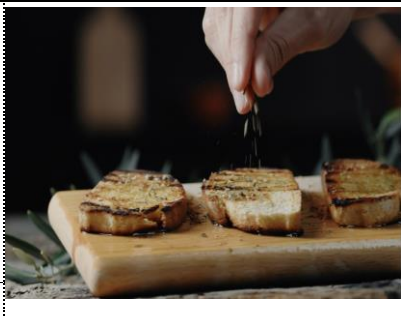


## ■ Company's profile

Company's Name		Solatia Farm Srl Agricola		
Annual Sales		6, 000 litres/year	Numbers of Employees	3
Name of Representative		Daniela Severino		写真
Messages to Purchasers		Discover our Premium Organic P.O.D. 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		
Website Address		<a href="http://www.solatiafarm.com">www.solatiafarm.com</a>		
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	<a href="mailto:info@solatiafarm.com">info@solatiafarm.com</a>
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

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	Prodction Process	A strict quality control system is in place to ensure product safety and quality. All processes are monitored and documented, and any deviations are immediately addressed. The production process is designed to minimize the risk of contamination and ensure the highest quality of the final product.			
	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	All production facilities are equipped with advanced industrial safety and hygiene tools designed to prevent the quality chain. Regular maintenance and calibration of all equipment is required. Facilities are designed to ensure food safety, quality, and product safety throughout the entire process.			
Emergency Response	The Contact Points	The person in charge	Dott.ssa Angela Ciotti	Phone number	340-5231223
	Documentation	EU Organic Certification ISO 22000 / ISO 9001 EU-HACCP / HACCP compliance certificate			