

Combine harvester harvesting  
a field of organic wheat



## ORGANIC IS HEALTHY

Italian farmers were amongst the pioneers of organic agriculture. Highly skilled and highly passionate about their profession, they created products that appear on dining tables all over the world today.

A unique experience combining the recovery of ancient traditions with the most innovative processing techniques to make products that maintain the full flavour of tradition.

The entire system is regulated by a detailed quality program that monitors each phase of the production, ensuring total consumer protection. The quality of the products is guaranteed by certifications schemes recognised both in Italy and internationally. Organic products are a daily invitation to eat well and feel well.

Consumers can choose from a wide range of different types of pasta, the perfect match for any sauce; tasty soups with grains and legumes, and cereal flakes, muesli and delicious barley coffee at breakfast time.



Unione Europea / Regione Marche  
PROGRAMMA DI SVILUPPO RURALE 2007-2013



FONDO EUROPEO AGRICOLA PER LO SVILUPPO RURALE: L'EUROPA INVESTE NELLE ZONE RURALI

**Consorzio Marche Biologiche**  
Agricultural Cooperative Company

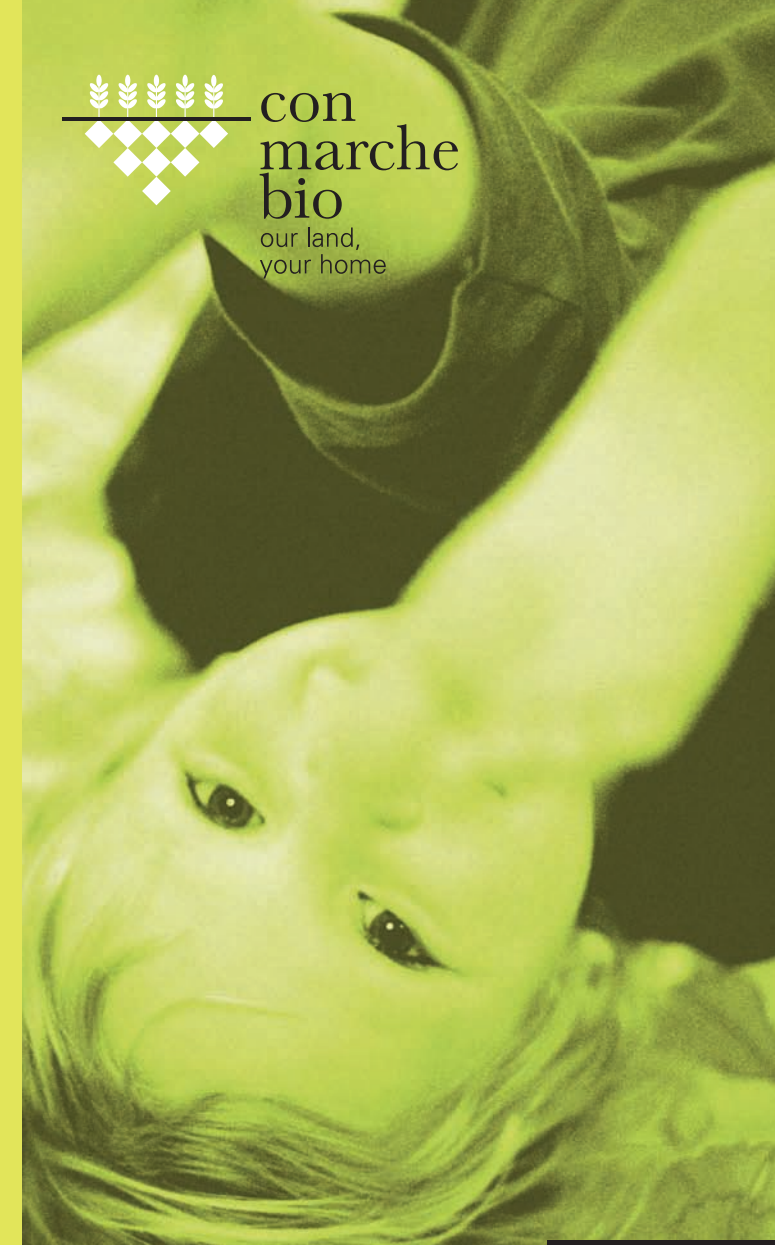
via Nicola Abbagnano, 3  
60019 **Senigallia (AN) Italy**  
t. +39 071 668244 \_ f. +39 071 6611272  
**www.conmarchebio.it**  
segreteria@conmarchebio.it  
tax code and VAT no.: 02464490420



ad: qb comunicazione\_ photos used inside taken from de luca & de luca



**con  
marche  
bio**  
our land,  
your home



**ORGANIC  
AGRICULTURE**  
THE BEST WAY  
TO CULTIVATE  
A BETTER WORLD

PASTA  
FLOUR  
MINISTRONE  
SOUPS  
LEGUMES  
MUESLI  
BARLEY COFFEE

## THE MEMBERS OF THE CONSORTIUM

### GINO GIROLOMONI

#### AGRICULTURAL COOPERATIVE

Operates in the grains and fodder sector, alternating the cultivation of grains with that of legumes for animal fodder and protein crops. The cooperative has a rich portfolio of organic products, distributed in Italy and abroad. Its main business is processing grains into pasta in its own factory. [www.girolomoni.it](http://www.girolomoni.it)

### ITALCER

#### AGRICULTURAL COOPERATIVE COMPANY

Coordinates the organic cultivation of durum and soft wheat, spelt, barley, sunflower seeds, corn and the various grains produced by its members. Also involved in the grain milling sector thanks to its close relationship with the company Agriconero srl. [www.italcer.com](http://www.italcer.com)

### LA TERRA E IL CIELO

#### AGRICULTURAL COOPERATIVE COMPANY

Only uses and distributes organic raw materials of Italian origin with full supply chain traceability, from the land to the table. Present on the Italian market and overseas with a range of products including pasta made with different grains, flour, rice, legumes, extra virgin olive oil, wines, barley coffee, sauces and tomato passata etc... [www.laterraeilcielo.it](http://www.laterraeilcielo.it)

### MONTEBELLO

#### AGRO-ORGANIC COOPERATIVE

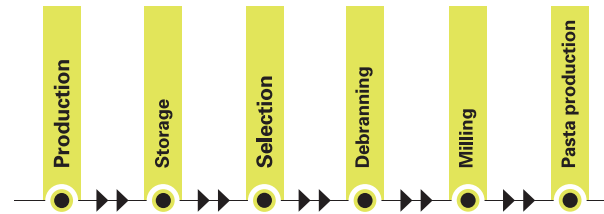
Operates in the grain – fodder – zootechnical sector, alternating the cultivation of grains with that of legumes for animal fodder and protein crops. The cooperative only sources and processes organic grains destined mainly for Cooperativa Girolomoni, where they are used for the production of pasta. [www.montebellobio.it](http://www.montebellobio.it)

### TERRA BIO

#### ORGANIC FARMERS COO. COMPANY CONSORTIUM

The Cooperative plans and monitors all the phases of the chain. It produces and selects the seeds from varieties that are first and foremost of local origin, and sows them in land mostly located on hillsides, rich in vegetation and far from sources of contamination; it harvests the raw materials, then stores, selects and packs them in its own facility. [www.terrabilio.eu](http://www.terrabilio.eu)

## ORGANIC CHAIN



## THE PRODUCTS

### PASTA OF DURUM WHEAT SEMOLINA

Made with durum wheat, dried slowly at low temperatures to maintain all the nutritional properties of the wheat. A particular type of pasta can also be obtained via extrusion through a bronze die.

### PASTA OF SEMOLINA FROM ANCIENT WHEATS

The varieties of wheat used to produce this range of pasta can be referred to as the "forgotten grains", such as the durum wheat variety Cappelli, or the groups of so-called "clothed wheats" or farro, in particular emmer, or other types of wheat cultivated in the Mediterranean of old, such as Graziella Ra.

### FLOUR

Obtained from organic wheat. Some examples of the types of flour produced: "0" type soft wheat flour "0", "wholewheat" soft wheat flour, rough corn flour, wholegrain spelt flour and white spelt flour.

A "first course" made with organic products



Organic products: from breakfast to dinner

### MINISTRONE AND SOUPS

Minestrone and soups with legumes and grains: a range of different combinations to suit all tastes. Some examples: minestrone and barley soups, white millet, oats and spelt.

### LEGUMES

An important crop used by organic farmers to complete soil rotation. Some examples: chick peas, beans, lentils.

### BREAKFAST PRODUCTS

Cereal flakes and muesli are an excellent way to start your day on the right foot.

### BARLEY COFFEE

Made from "mondo" barley. This forgotten barley has been rediscovered and is now grown, toasted and milled in the organic chain.