



Company Profile





We are **Luzi** family, we cultivate organic cereals and pulses in the hilly countryside of the middle Italy for generations. **Farro** is our core business. It is the most ancient wheat to be known by Mediterranean cultures and represents the roots of our agricultural tradition. At the base of our production lies local **sustainable cultivation** promotion and **organic production** processes, carried out inside our plants with traditional methods.





Two companies have been established to take the whole production chain under control: **Soc. Agr. Luzi Gianluigi & Andrea SS**, the farming company, who runs 400 HA of fields, the mill, and the production plants, and **Luzi srl**, in charge of the commercial job. We can count on our farming network: **Rete Sinagri**, which includes the most important local agricultural companies, to whom we entrust our organic seeds, taking care of the whole farming process and guarantee the harvest collection, for a total extension of **2500 HA** available for organic production. Through Rete Sinagri, we promote the preservation of this ancient wheat, Farro, and other grains and legumes, grown according to organic and sustainable methods.





Almost 90% of our crops are dedicated to organic farro, more than 50% of which is *Triticum dicoccum*, 20% *T. monococcum* and 20% *T. spelta*.

We dedicate some specific areas to the cultivation of organic cereals: durum and soft wheat, oat, rye, barley, millet.

Due to crop rotation requirements, nowadays we are also able to offer organic broad beans, chickpeas, green peas, lentils, flax seeds.

We store the harvest in refrigerated silos just outside the milling plants. The processing is totally carried out inside our facilities: cleaning, dehulling, pearling, cutting, stone milling, packing.

The production quality is guaranteed by rigorous controls during the processing phases, through optical selection, metal detector, entoletter for the pest control, modified atmosphere packaging, storage in temperature-controlled areas.

All the production is carried out in compliance with the rigorous national and international standards.

Farro is the first wheat cultivated in the history; earliest crops of farro date back to the Neolithic period, from that time on it represents a basic element of the Mediterranean diet. It is hulled wheat and it requires some passages of cleaning and selection after the threshing. Thanks to its rusticity it adapts to rough dry land and is suitable for the organic agriculture methods.

It has always been appreciated for its **nutritive values**: It is characterised by low glycaemic index, can be used to obtain balanced food, easy to digest, with authentic and unmistakable taste. Farro is a natural source of essential vitamins and minerals, proteins, fibres and guarantees a low intake of fat and calories.



Farro:

Organic, Italian,
hulled, pearled, cutted, stone-milled:

Triticum dicoccum

Triticum monococcum

Triticum spelta

We offer several **packaging** solutions:

Modified Atmosphere Packaging

polypropylene or paper pack

250g, 500g, 1Kg, 5Kg

Ambient Atmosphere Packaging

paper bag 5kg, 10kg, 25kg

big bag 1 ton

silo truck

Vacuum Packaging

from 5 Kg to 25 Kg pack



& more:

Organic durum wheat, soft wheat, oat,
rye, barley, millet, flax seeds.
Organic broad beans, chickpeas, green
peas, lentils.

We offer several **packaging** solutions:

Modified Atmosphere Packaging

polypropylene or paper pack
250g, 500g, 1Kg, 5Kg

Ambient Atmosphere Packaging

paper bag 5kg, 10kg, 25kg
big bag 1 ton
silo truck.

Vacuum Packaging

from 5 Kg to 25 Kg pack





We love our products and we try to keep them intact during the processing; this is the reason why we have chosen the traditional stone grinding for our organic cereals and pulses, and why our products are **wholemeal**.

We have built a new-concept stone milling plant, albeit based on old principles, where the power of water has been replaced by another renewable energy, that of the sun.

Thanks to the stone grinding process, our flours preserve all the nutritional elements and unique taste of our organic crops.

We are proud of our **organic wholemeal flours:**

Farro (*Triticum dicoccum*, *T.monococcum*, *T.spelta*), wheat, oat, rye, barley, chickpeas, broad beans, lentils, green peas.

We offer several **packaging** solutions:

Modified Atmosphere Packaging

polypropylene or paper pack

250g, 500g, 1Kg, 5Kg

Ambient Atmosphere Packaging paper

bag 5kg, 10 kg, 25 kg

big bag 1 ton

silo truck.

Vacuum Packaging

from 5 Kg to 25 Kg pack





We own **14 silos** for a total storage capacity of **12000 TM** of raw wheat.

We process about **20 TM** of raw farro per working day.

Three warehouses and one temperature-controlled room are available for the storage of the finished product.

Our production chain and our products are totally Italian and comply with the most important national and international certification standards (EU organic 848/2018, USDA, ISO22000:2018, BRC, IFS, Kosher) as well as local supply tracement chain.



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Hildegard von Bingen, (St. Hildegard) had this to say about spelt in the XII Century:
"The spelt is the best of grains. It is rich and nourishing and milder than other grain.
It produces a strong body and healthy blood to those who eat it and it makes the
spirit of man light and cheerful."
Gianluigi Luzi can confirm it!



Luzi Food

