



50°

ISTA

*Your preferred partner
for cooked and seasoned
vegetables*

Our trademarks:



The history of a family

- Eugenio Ferrari and Gemma Franceschetti, husband and wife, founded the company in 1963
- Their sons Adriano and Walter Ferrari are continuing the business, helped by their brother-in-law Alessio Beozzi



ALESSIO BEOZZI
Sales Management

ADRIANO FERRARI
Procurement
Management

WALTER FERRARI
Technical and Production
Management



Our trademarks:





Our values

- The Earth: a resource; Work: to improve life
- Honesty: a cultural heritage
- People: protagonists of growth



Our trademarks:





The countryside and sun: vital elements for us

- In Veronese dialect, Istà means the summer: the season of the fruit of the earth
- The efficiency of our processes meets market needs, safeguarding the genuine nature of farming



8.000

tons of raw materials
processed every year

Our trademarks:



Certified quality and safety

- For us, quality and safety are fundamental requirements
- Our control system is based on international standards
- We have obtained the certifications IFS and BRC



*food technologists in the Research
and Development Department*

Our trademarks:



Technology at the service of taste

- Our know-how guarantees genuine, traditional processing; as shown by the taste and delicacy of our products
- We use the most advanced technology to provide practicality and creativity for your cuisine



100%
customer satisfaction

Our trademarks:





Modern facilities for your needs

- We are committed to continuous industrial development, to provide you with optimum products
- Upgraded production facility in Minerbe and advanced logistics in a specialist facility in Oppeano



5,000

m² of indoor production facilities
and a total of 12,000 m²

Our trademarks:





Passion for excellent cuisine

- The quality of traditional Italian cuisine and the needs of modern restaurant services
- We get the best out of the talent of a cook, through genuine flavorsome preprocessed products
- We get the most of the earth, through experience and efficiency

36.000

kg per shift for the production
of tins and jars

Our trademarks:





New seasoning every day

- A line of condiments for today's restaurant needs
- Products that are genuine and ready to use
- For dynamic, creative cooking without compromise



Our trademarks:





Packets: practicality and quality

- Safety and hygiene, with the special taste of traditional Italian cuisine
- Packets can be stored at room temperature and are ready to use
- Nature-friendly products: small storage space and minimum packing



50%
less packaging

Our trademarks:





Taste for every customer

- Trays: long preservation at room temperature, maximum versatility
- The taste of great Italian cuisine, easy and quick to prepare
- The presentation adorns retail outlets



25
countries where our products
are enjoyed

Our trademarks:





Seasonal foods at your service

- Trays: a modern range of food products
- A menu of rich, tasty, grilled vegetables
- Full compliance with quality and fragrance, protected by the controlled temperature



16.000

kg of packets and trays per shift

Our trademarks:





A fun, modern range

- The fragrance of vegetables for a perfect balance of tastes
- Genuine cuisine for one of life's joys
- Tickle the fancy of family and friends
- An important part of the retail outlet



Our trademarks:





Rice discovers cold water

- A good food idea for bars
- Excellent Italian rice seasoned with tasty vegetables
- Complete with all ingredients, no need to cook



Our trademarks:

