

GENUINE FOOD
AND ITALIAN
LIFESTYLE, ONLY



PERCHÉ *ci* CREDO



Our founder and
managing director
at work



Our most experienced
and invaluable worker

Grandma
Brnella



Enrico



'PERCHÈ CI CREDO' IS THE PASSION FOR GENUINE FOOD
AND AUTHENTIC ITALIAN LIFESTYLE!

Here in Salento,
we like simple life,
good food
and good wine.
That's how
our story was born,
on cheerful Sundays
in the countryside,
where we learned the religion
of staying together with taste.



PERCHE' CI CREDO, THAT'S TO SAY:
'BECAUSE I BELIEVE IN IT'

Real, genuine,
healthy food,
that's what we sell,
in preserves
cooked with all the
love and time
that is needed,
to deliver a perfect
and tasty product;

... and 'it' stands for
the excellence of
vegetables, grown
up in the sun of our
land, cooked in an
artisan way, in a
pan, with Extra
Virgin olive oil only,
as we use at home.



OUR TOMATO SAUCES:

• FARMHOUSE Tomato SAUCES,
in bottle, with string and metal seal,
330g:

the flagship product of our genuine,
traditional cooking style.

Tomato 'Mother' sauce, raw, and 11
different flavours of tomato sauces,
ready to use, to season your favourite
pasta, rice, pizza.

Their old-fashioned style packaging
makes them different from any
similar product on the market.



ORGANIC TOMATO SAUCES,
in bottle, 200g / 330g:

Tomato 'Mother sauce', raw,
and 4 different flavours of
tomato sauces, ready to use,
to season your favourite
pasta, rice, pizza.



BRUSCHETTA condiments,
in jar 180g:

many flavours, original and tasty,
a perfect condiment for bread,
pizza and focaccia, rice, gourmet
sandwiches and for appetizing
aperitifs
(with a good glass of wine!)



OUR FACTORY



Our factory is small and flexible.

We can effortlessly manage any labelling, delivery, custom clearance and any other aspect related to the exporting process.

At the moment, we have the HACCP certification and the Organic one, but we might consider getting any other certification upon request.

Our maximum production capability based on our standard mix is 5000 pcs per day.



OUR PRODUCTION METHOD:

FROM 2007, when we decided to build up our own production company, we produce **tomato sauces ready to use**, condiments for 'bruschetta', paté, sauces and Extra quality jams, respecting the cooking tradition of Salento – Puglia.



Our **products** never contain preservatives nor additives but only the intense flavour of the best raw ingredients, slowly cooked.

All of them are **acidified** in a natural way, with natural ingredients (such as lemon or orange juice, vinegar or red wine, pineapple or pomegranate juice), according to our original recipes. Once ready, the product is versed into glass containers and closed.

All **products** are accurately checked and controlled during the production process; **preserved** with the method of pasteurization, in a soft manner, which allows us to preserve their intense fragrance and taste; During the process, we regularly check PH and Brix values, and test some samples of each batch.



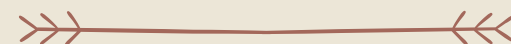
We are used to do all of this, thanks to our know how as **food technologists**, with over 20 years experience in food research working with private partners, Universities and research institutions.

'BECAUSE I BELIEVE IN IT': IN OUR NAME,
THE PASSION WE FEEL FOR OUR PRODUCTS.





THE SECRET OF THE ARTISAN WAY:



Our traditional, slow cooking production method makes the difference if compared with any other industrial process.

We start from fresh, raw ingredients washed, cleaned and softly cut by hand.

Then they are added one by one to the pan, where the base of Extra virgin olive oil, is already frying.

By doing this we allow ingredients to mix together and generate an unparalleled taste and feel.

We produce in small batches, so as provide our clients with a guaranteed constant level of freshness and fragrancy in products.





OUR NUMBERS



We produce more than 50 different products, prepared according to our own natural recipes.

In addition we can provide clients with custom made products based on their specific requests and recipes.

In the last 5 years we have constantly increased our sales abroad, with a year on year growth of 30%.

OUR MISSION



Our Mission is to match artisan quality and taste with modern production technology and quality assurance and to enhance and valorize the natural biodiversity of our territory.

In our vision, foodies from all over the world, one day, will recognize our brand as synonymous of Italian authentic 'genius loci', reliability and excellence of Italian food slow life.



By national and international food shows we regularly attend, we have created a net of Speciality food importers who distribute our products into their countries.



c!ty'super
**LA GRANDE
EPICERIE PARIS**

la **Rinascence**



Zia Pia
imports +
Italian kitchen

ITALIAN
ZIBIBBO
SPECIALITIES

Terre Exotique
Civilisations et Gastronomie

Our products may be found in some of the most important food chains and gourmet shops around the world.



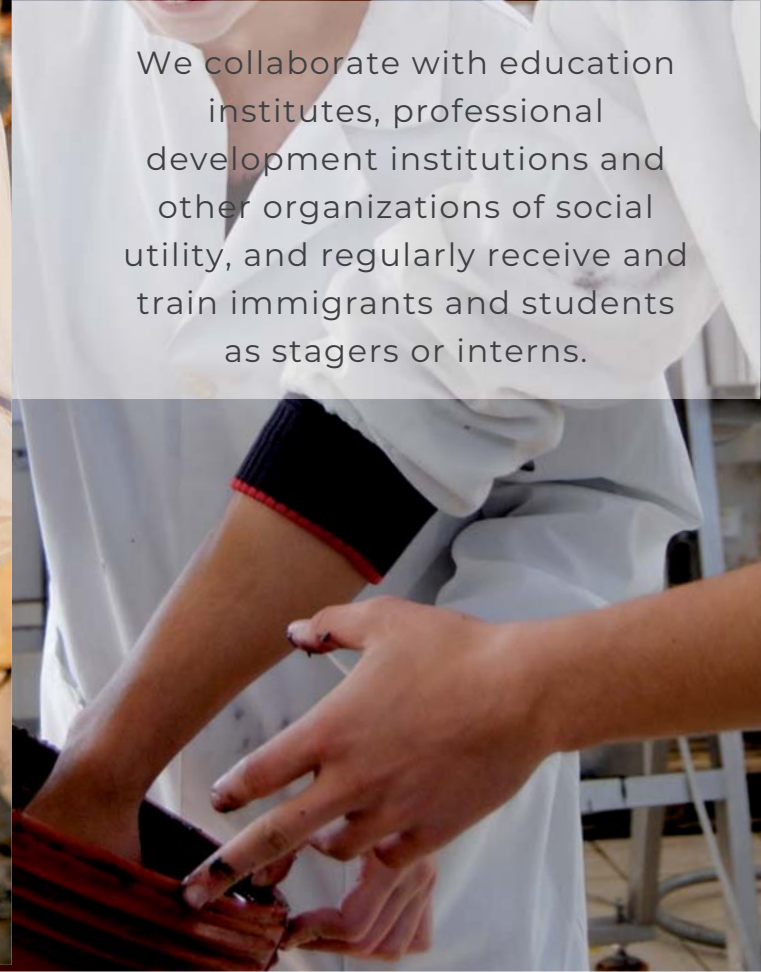
CORPORATE SOCIAL RESPONSIBILITY



We work in close cooperation with the most ancient and organized non-profit organization of social utility of our territory, 'Comunità Emmanuel', who fights all kinds of addiction and promotes social networking at many levels.



We collaborate with education institutes, professional development institutions and other organizations of social utility, and regularly receive and train immigrants and students as staggers or interns.



A woman and a man are standing in an orchard. The woman, on the left, is wearing a white tank top and dark pants, with her hands on her hips. The man, on the right, is wearing a light blue shirt and dark overalls. They are both smiling. The background is filled with green trees and foliage.

Matilde

Our export
manager

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THE PASSION WE FEEL FOR OUR PRODUCTS



We are located in Puglia, in the countryside near Lecce:
 10 minutes far from the city centre
 40 minutes from Salento Brindisi Airport
 1h50 minutes from Bari Palese Airport

Contacts:

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