



The company Brand dedicated to the home specialties: Baccalà (codfish) made by Vicenza and Venice style, Simens is the only company in the market able produce these references with 3 years of shelf life. Brand also includes Mushrooms in oil-preserved and white and green Asparagus.

Mushrooms, Artichokes, Vegetable Paste. Value for Money products made exclusively born for the Italian market. They express Tradition, Guarantee and Affordability.

**SIMENS**

**Bontà di Bosco**

**Bontà dall'Orto**

## Our Brands



The Brand is born from Simens classic Brand and this is related to the standard range of mushrooms oil-preserved and natural preserved. Champignon, Porcini, Mixed Mushrooms whose characteristics are freshness and wooden perfumes in Italian style. This brand offer retail and Horeca sizes.



The Brand is born from Simens classic brand and this is related to the standard range of Artichokes oil-preserved and natural preserved and Grilled vegetables oil-preserved, whose characteristics are freshness and delicious taste. This brand offer retail and Horeca sizes.



This Brand is dedicated to the regional boiled beans, excellent for salads, they contains many calories and many nutrients, with low fat content, carbohydrates, rich of fibers. Borlotti Lamone and Corona from Italian old tradition.



*Good Food... Good Mood*



*Good Food... Good Mood*



**STIMENS**

**Vivi il sapore**



*Good Food... Good Mood*



## History

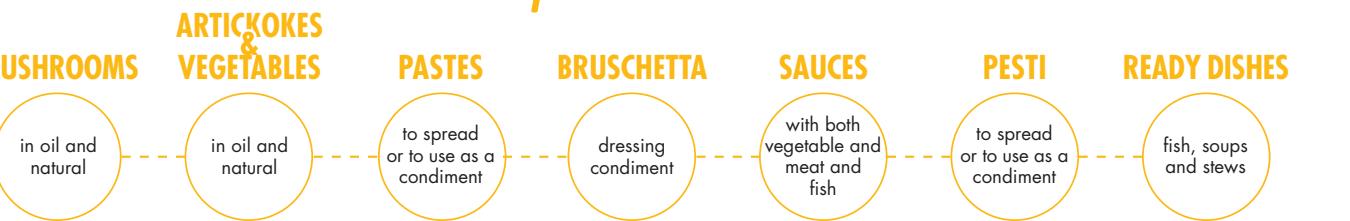
Simens was established in 1960 by the willingness of the Founders, the brothers Cesare and Sante Guidolin. The company operating in the production of canned food. The Mushrooms in oil in several different recipes, the ready Dishes such as salt cod "Vicentina and Venetian" style, and Seasonings for Food Service market have been the starting point of a cuisine experience that has been enriched over the years by new recipes and new ideas, which now are part of a wide range of genuine products and ready to eat dishes. The passion for tradition and love for their work have always been the secrets of a company committed to the expectation of their clients and their customers. Simens jealously preserves their origins as a cultural background in which to found and to guide all the decisions.

### Since 1960

1960	1973/76	1978	1985/87	2005/07	2011/16
First Cannery, food service and catering.	New production plant and first Private Label service with Knorr (Dr. Oetker).	Simens starts to provide retailers for our brands and private label items.	Simens is appointed by Nestlé and Marr (Italian food service leader) for service private label.	Lidl selects Simens as preferential partner for their PL. Other companies (Sellex, C3, Sisa...) launch everlasting relation with Simens for their PL. Paste production sees the light.	Company achieves IFS, Organic and Ok Vegan certificates. New great Discounter like Eurospin and Prix become our clients.

**SIMENS**

## Our production



Simens has three ultimate production departments divided and respectively dedicated to the production of vegetables and fish products. All processes are highly automated and monitored from the control of various security systems: metal detectors, x-ray, logger probe, seam video monitor, weighing scale.

## Our Numbers



Good Food... Good Mood

## Quality Assurance and Certificate

A dedicated laboratory for quality control applies the strictest procedures in matters of food safety. The Office is also supported with a service of assistance and constant advice by key professionals of the sector. The IFS certification guarantees the international standards (International Food Standard), which ensure the overcoming of strict hygiene and safety controls, essential elements to provide a solid service to our Clients and constantly monitored, we are acquiring also the BRC certificate (within 2016). We also acquired certificates on (ICEA Organic product) that allow us to satisfy requests from this type of market.



## Certificates