

T U sCQa n y

COMPANY PRESENTATION

THE ESSENCE OF TUSCANY: PRIVATE LABEL AND TAILOR-MADE CONDIMENTS

Tuscany was born from the desire to produce unique oils, vinegars and condiments - both conventional and organic - using the best raw materials enriched with a mix of flavors and aromas according to specific recipes.

Our company's mission has its roots in a history made of passion for the sector, love for the territory and ongoing innovation.

TUSCANY: ONE HISTORY, MANY INGREDIENTS

Tuscany is dedicated to private label production and bottling of Italian olive oils, extra virgin olive oils, vinegars and condiments, specializing in infused oil production.

Our company originated as a corporate division of Casa Rinaldi, a Modena city business specialized in the selection and distribution of Italian premium condiments since 1979.



WORKING IN SYNERGY WITH THE TERRITORY

Tuscany is profoundly bonded to the Tuscany region: a geographical area that combines know-how, tradition and the typical flavors of Made in Italy.

This territory also holds a strategically central location in the heart of Italy, which allows the company to relate and work with the best suppliers of the area.



WHAT WE BELIEVE IN

FRESHNESS AND SEASONALITY

Our geographical position and the good relationship with local suppliers guarantee the freshness and fragrance of all our products.

WELLNESS & WELLBEING

Our raw materials are carefully selected enabling us to deliver safe and healthy products with exceptional nutritional properties.

CONTINUOUS IMPROVEMENT

We are committed to continuously enhancing and innovating processes and technologies, helping to advance the food industry.



OUR UNIQUE SKILLS



TAILOR-MADE PRODUCTION

We produce tailor-made condiments, designed to meet different customer needs.



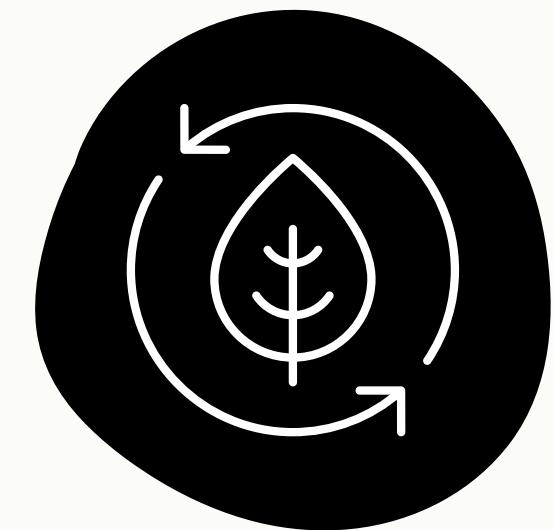
PRODUCTION FLEXIBILITY

We are able to create the right product for every customer, at any moment.



RESEARCH AND DEVELOPMENT

We believe it is fundamental to be proactive in innovating and finding new production methodologies.



SUSTAINABILITY

Attention to the environment is an essential value for us.

WHY US

OUR CERTIFICATIONS: A GUARANTEE OF QUALITY

Our production site, our products and the processes through which we obtain them are certified by external international bodies.

These certifications - **IFS**, **BCR** and the **Organic Conformity Certificate** – are a guarantee of the high-level quality and operational standards we have achieved.



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WHY US

OUR PARTNERS



Cortilia



VERIVAL



BLM





A PATENT AS THE RESULT OF KNOW-HOW AND PASSION

Our sustained and committed research and development journey led us to perfect the infusion methodology and patent our exclusive process of natural, simplified and more efficient infusion.

The patent consists of a new method and a machine for flavoring food liquids that allows to use the best aromatic herbs, fresh or dried spices.

PRODUCT RANGE

THE PERFECT CONDIMENT FOR EVERY OCCASION

It all starts with a request that for us is the beginning of a journey made up of research, proposals and tastings. The result is an original condiment, born from raw materials from the most prosperous Italian and European territories.



PRODUCT RANGE



OILS, THE TASTE OF SIMPLICITY

From the best raw materials of Italian and European olive groves, a selection of extra virgin olive oils with an inimitable taste and unique aroma.



FLAVORED OILS, DISCOVERING NEW FRAGRANCES

The flavored condiments combine the taste of olive oil and extra virgin olive oil with the best ingredients in an original mix.



INFUSED OIL, A PERFECT MIX OF UNIQUE INGREDIENTS

Fresh raw materials and oils with unique characteristics come together in a perfect harmony of aromas and flavors: this is how the infusions are born.



PRODUCT RANGE



VINEGARS, THE SWEET AND SOUR FLAVOR OF TRADITION

A selection of vinegars that meet the most demanding palates and the most refined combinations, enhancing the flavor of each dish.



CREAMS, SOFTNESS AT A SPOON REACH

The creams are born from the union between balsamic vinegar and unique ingredients. The result is a condiment that accompanies every type of dish in ways never tried before.



ORGANIC, SIMPLICITY AT THE TABLE

A range of organic products with a unique taste and inimitable nutritional properties. Enjoying each course in a healthy and tasty way has never been easier.



SPECIAL SETS AND FORMATS

The sets and special formats combine tradition with modernity, thanks to the ability to customize every aspect of their content: the only limit is the imagination.



T u s c a n y

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