



NOVA 2025



EN – 01/2025



Our history

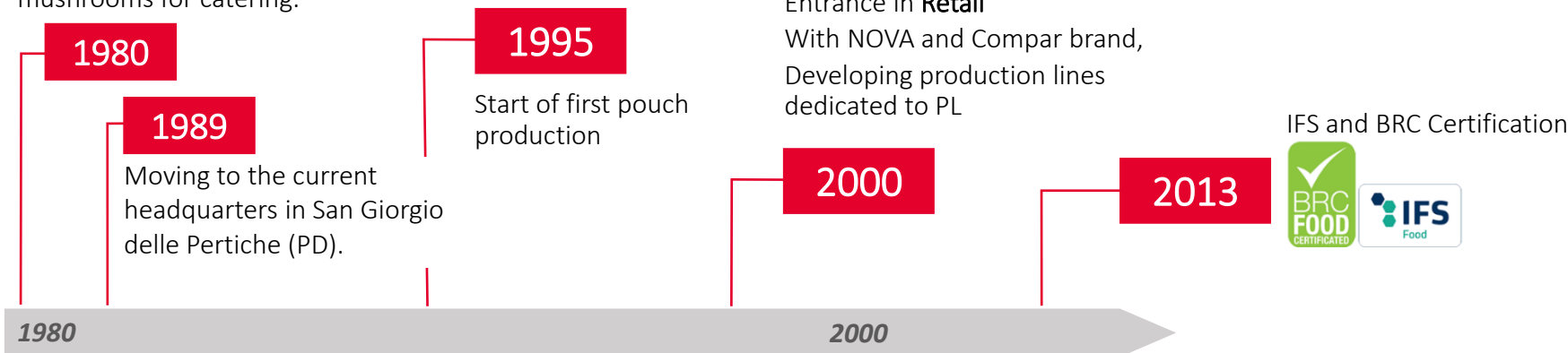
Nova was born in an artisan laboratory in the province of Venice, specialized in the production of seasoned mushrooms for catering.

Nova **expands the range** with artichokes and gradually with various vegetables, asparagus, olives and creams.

Entrance in **Retail**

With NOVA and Compar brand,
Developing production lines
dedicated to PL

IFS and BRC Certification



Range of vegetable
creams under «Salsiamo»
brand
Export development in
Catering e Retail channels

2010

To future

2016

2018

The new NOVA factory
dedicated to pouches
comes into
operation (capacity of
15k pouches/day)

2022

Launch of without oil
products «Si con Gusto»
brand



«Kosher» certification
achievement

Completion of the plant
dedicated to fresh and frozen
products, together with the
launch of specific products lines
in trays, and for industry
channel.

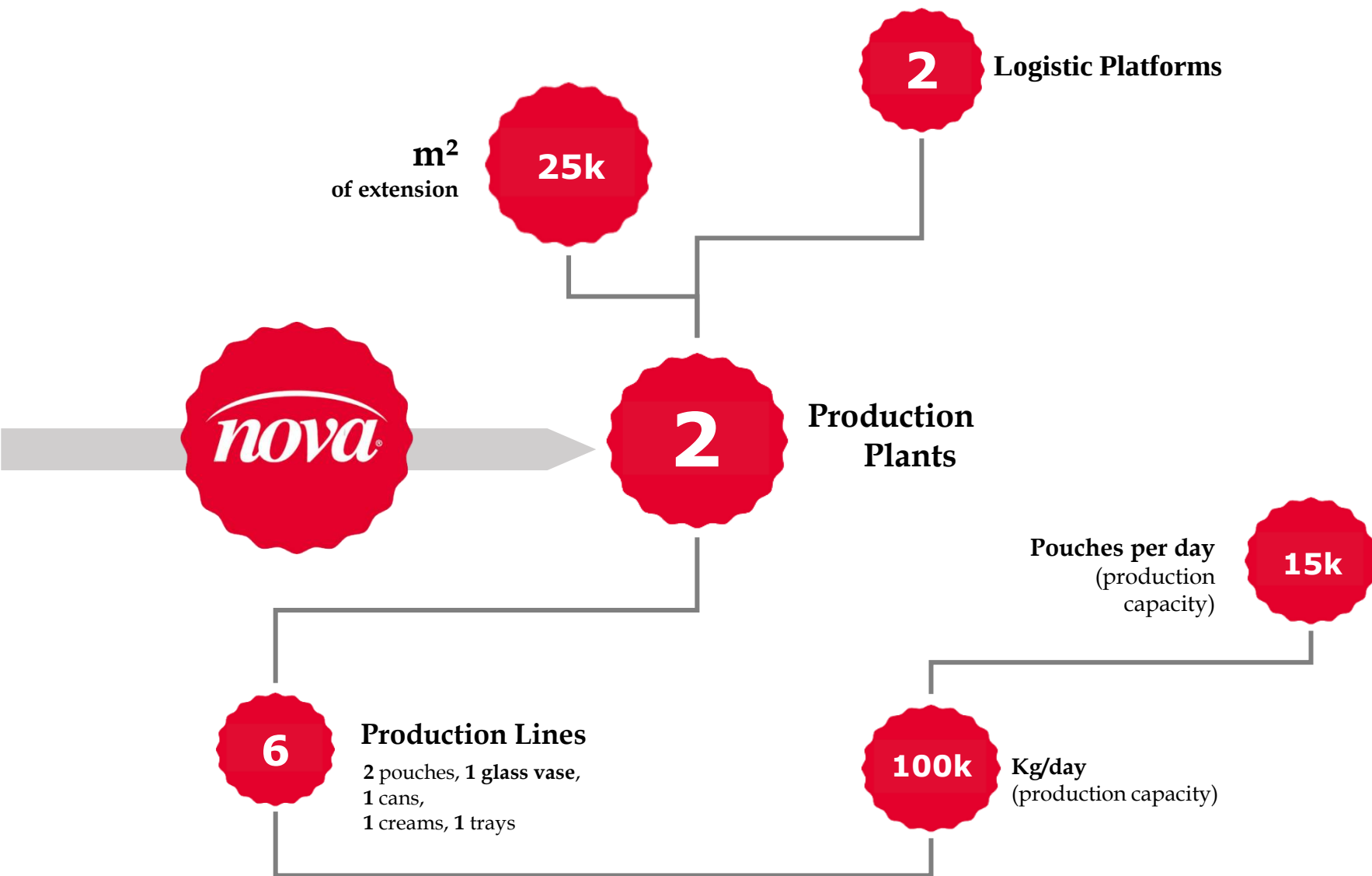
2024

Achieved the **best performance** in
40 years of history, in all three
channels with **15% growth**.

2023

Market re-positioning and start of
consolidation of Vegetable
Sauces.

La **qualità**
é un sigillo di
famiglia



Growth

Compared to
2024

**+11
%**

40,6

Milions
Of turnover in 2024

Milioni

Proiezione fine 2025

>40

Years
Of expertise

40

nova

6

Brand

Nova,
Compar,
Bosco In Tavola,
Sapore di Bosco,
Salsiamo,
InNOVAzione

2

Certifications

BRC Grade A
IFS Higher Level



70

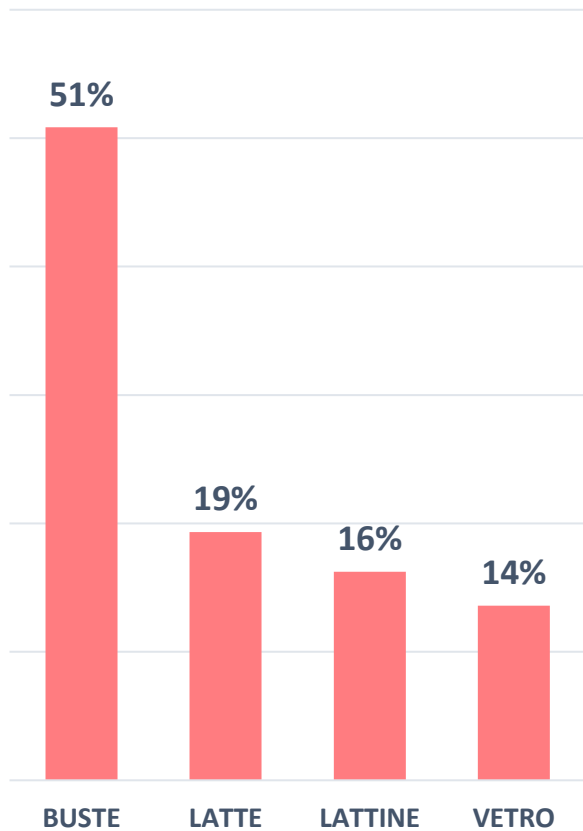
Employees

nova

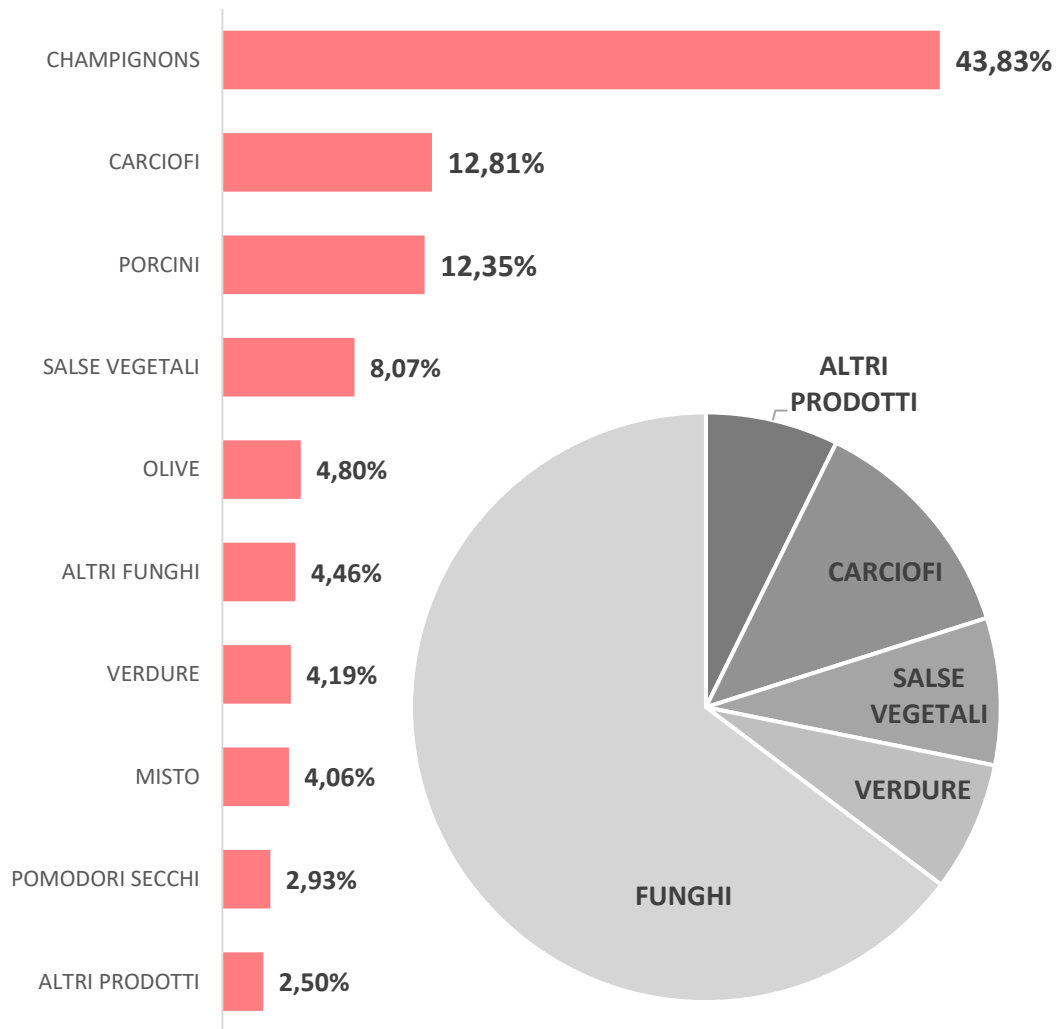


2024 datas

Packaging



Products





2024 datas

INDUSTRIA
13,13%

ALTRO

Channels

GDO
32%

CATERING
54%



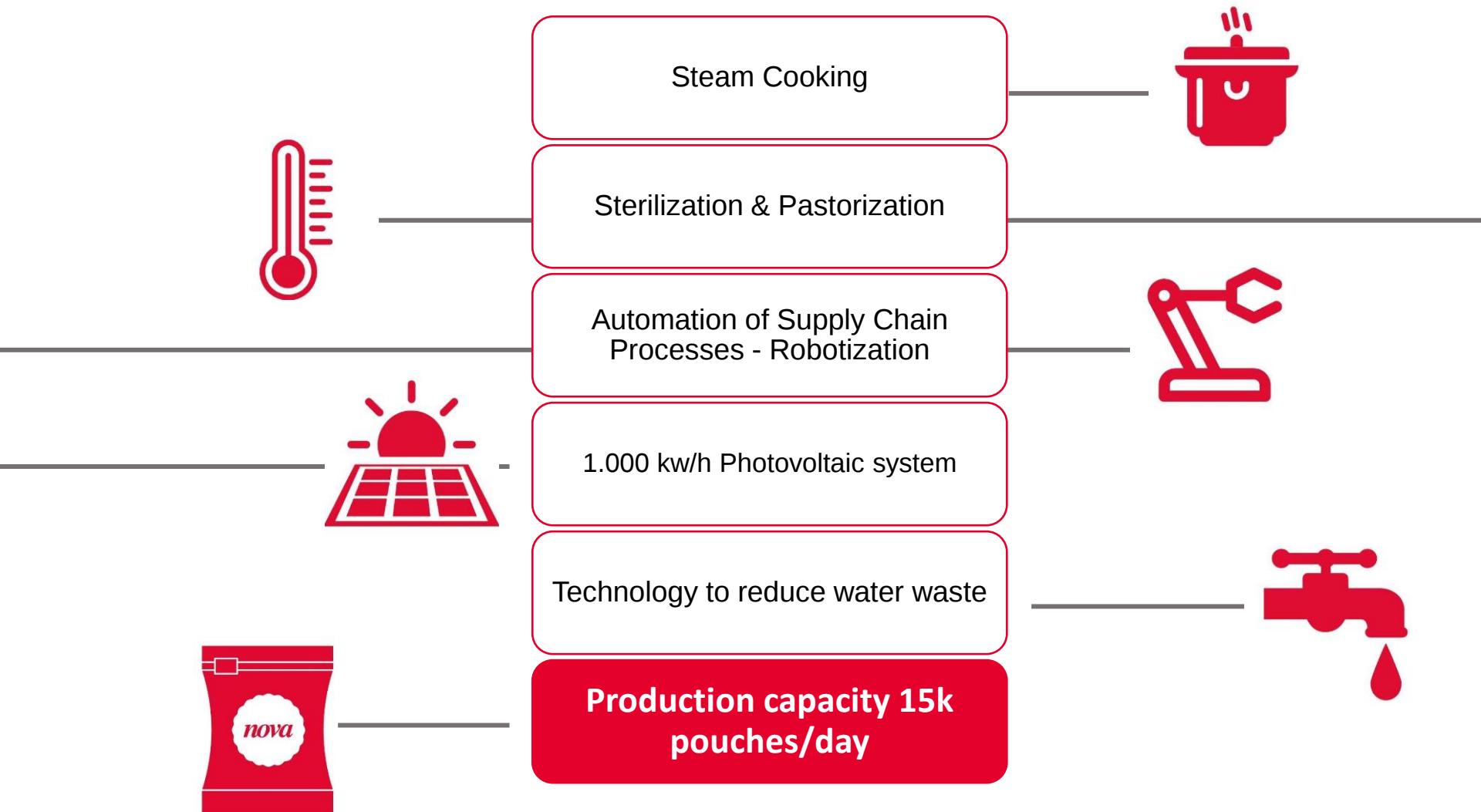
✨ **Tradition:** we preserve and enhance the quality of our territory, bringing to the table the authentic flavors that are part of our history.

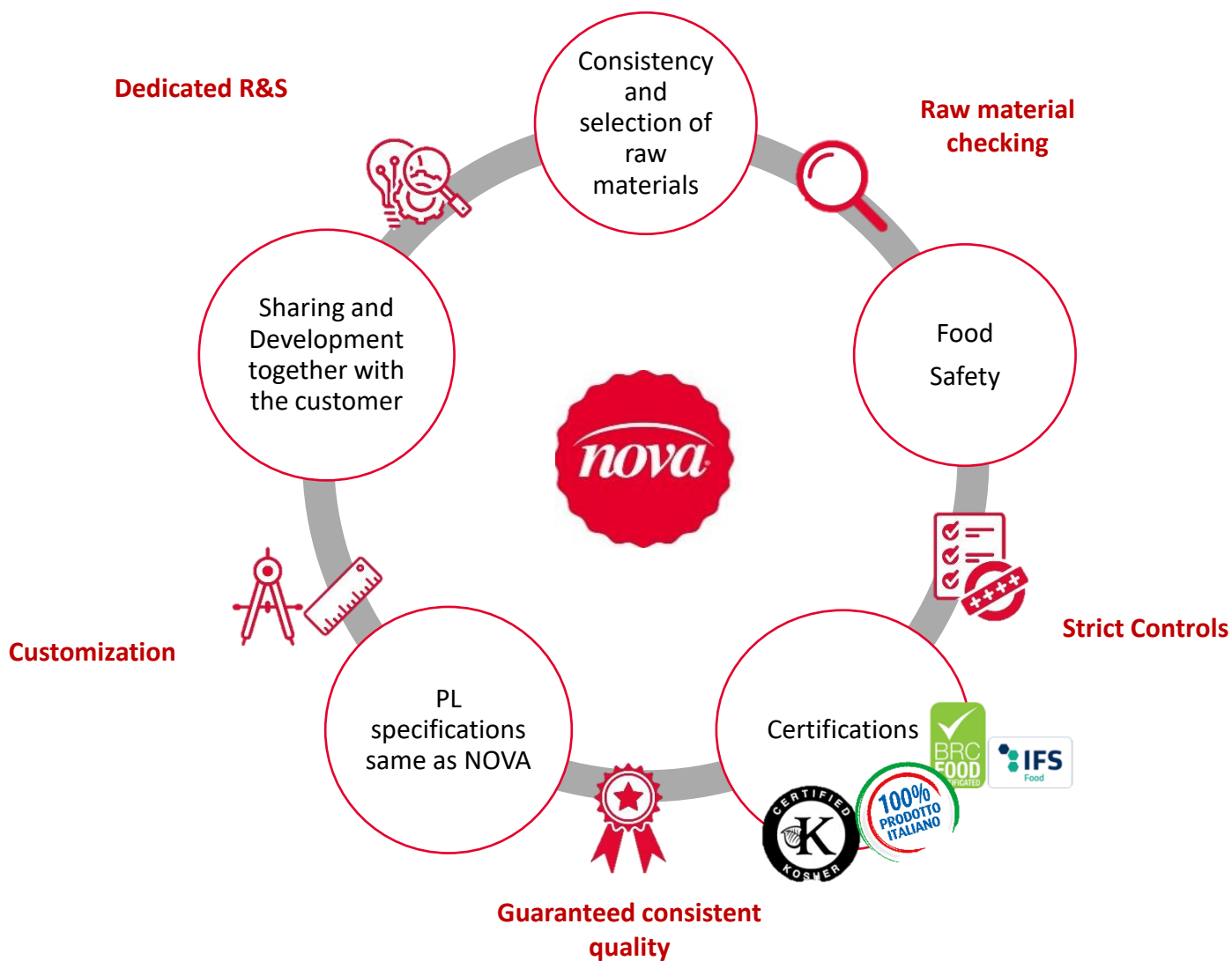
💡 **Innovation:** we invest in the future, seeking increasingly sustainable solutions and responding to the needs of a constantly evolving market.

🍄 **Taste:** every Nova product is born from a love for excellence, to offer a unique and unforgettable experience to every customer.



Our KPIs





Products portfolio

Mushrooms



- Champignons seasoned
- Porcini mushrooms
- Mixed Mushrooms and mix with porcini
- Nameko

Artichokes



- in slices
- In wedges
- Petals/Leaves
- Hearts
- Whole



Vegetables

- Asparagus
- Sundried Tomatoes
- Vegetables Mix
- Grilled

Olives



- Taggiasche
- Leccino
- Washers and Pitted



Vegetable creams

Portfolio packaging

Pouch

from 800g to
4000g



Tin

from 800g
to 2000g

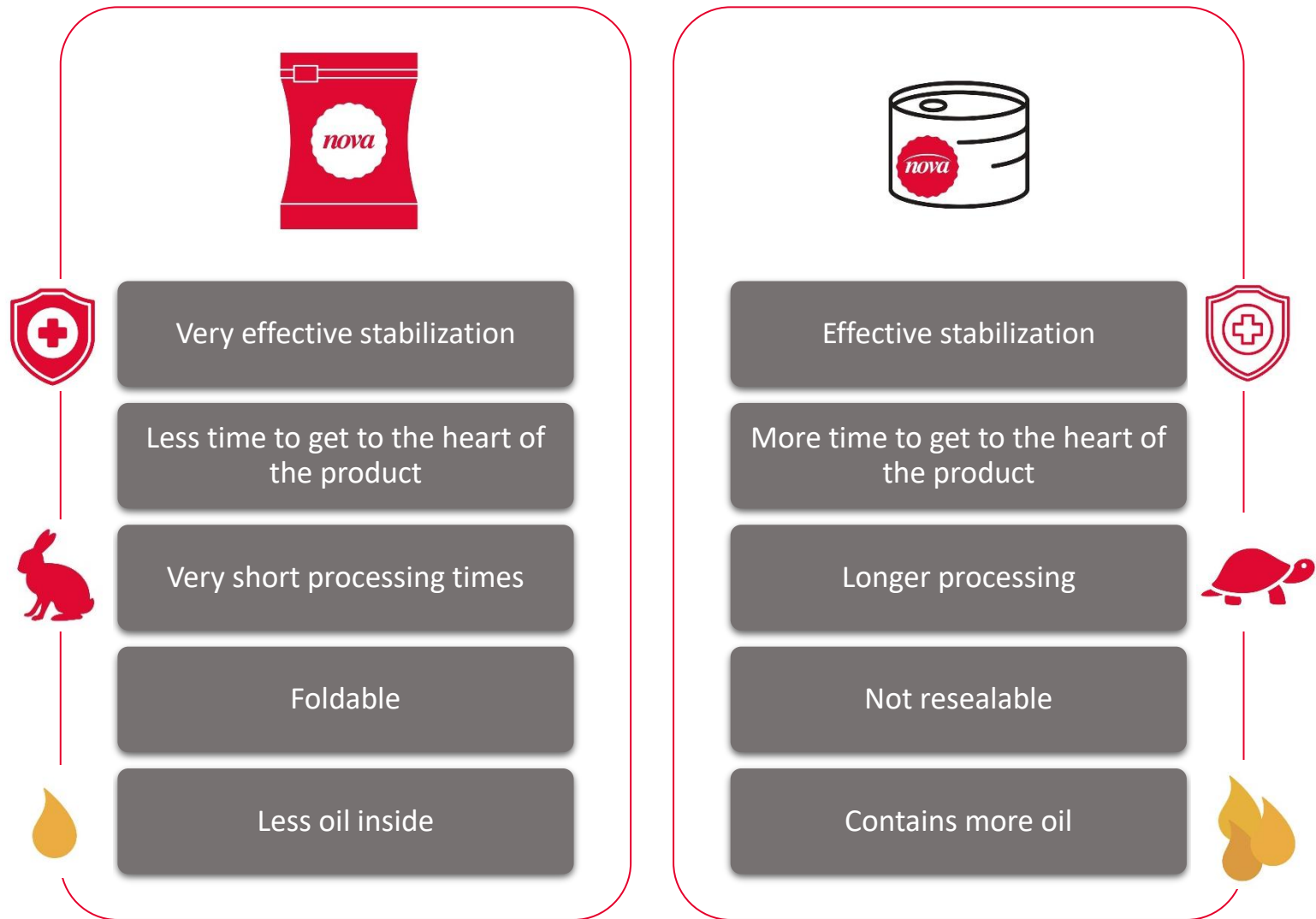


Glass

Glasses vase from
800g to 1500g



Why choose pouches over cans?





More flexible and lighter pack



Less space for stock

Easier to open and in less time



Safe Packaging



Less waste volume
(1 bin = 1800)



Less transport weight
(1 plt = 10kg/empty)

Disposable in plastic



Rigid, heavy and bulky pack

More space for stock

Opening with a can opener and in
more time



Unsafe packaging (blades)



High waste volume
(3 bins = 48 cans)



More transport weight
(1 pallet = 73 kg/empty tins)



Recyclable in aluminum

[NOVAviews]





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