



COMPANY PROFILE

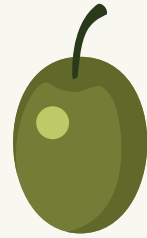
CARLUCCI FOOD

About Us

Products

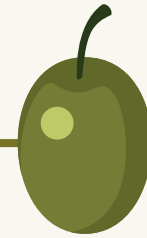
Contact





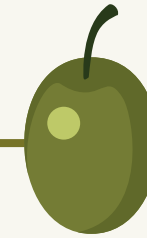
2015

Carlucci Food was born



2018

Patent for *Amaro Limolivo* obtained



2022

Start of sales to Horeca Southern Italy
through distributorship agreements



2023

Start of sales to Horeca in Netherlands
and Taiwan
through distributorship agreements

Carlucci Food was born in 2015 as a result of a challenge made by two very close friends: Severino and Massima. Being owners of olive groves and united by a natural affinity, they decided to start narrating the Apulian landscape in all its nuances, colours and smells, with a particular emphasis on the Peranzana cultivar olive oil, **Gaudeamus**.

In 2018, at the young age of twenty, Pierpaolo Carlucci decides to join the family company and revives a traditional recipe which epitomizes the fruits of our land: **Amaro Limolivo**.

Today, Carlucci Food is in a transition phase, characterised by constant change, innovation and investment in the **Apulian territory of Capitanata**.

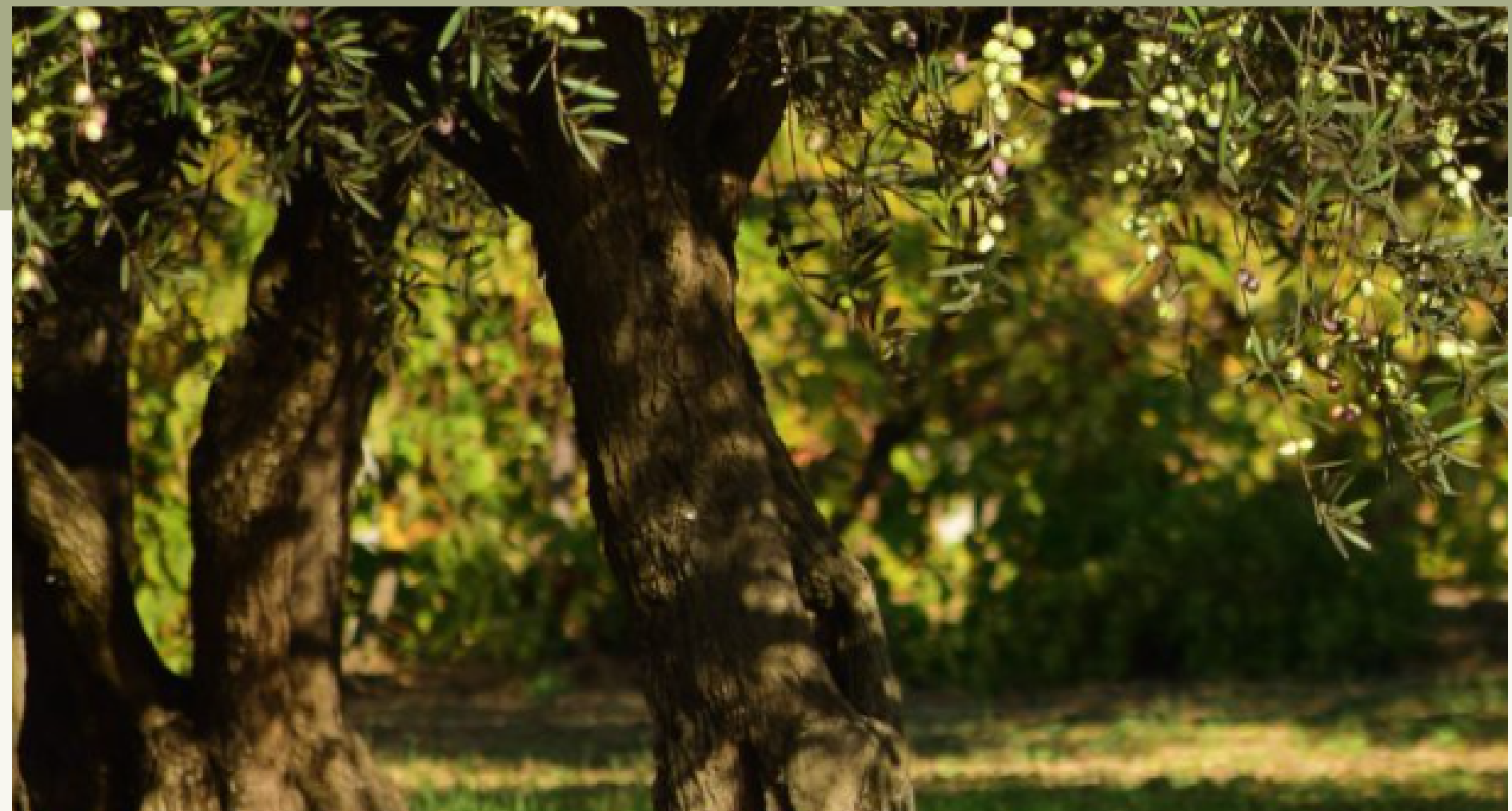
ABOUT US

APULIAN LAND

Peranzana is a cultivar grown in a specific area of the Tavoliere in Apulia, more precisely in the countryside surrounding the city of Torremaggiore. Apulia is the region in Italy with the highest production of olives, thanks to a mild climate and to its mostly flat land configuration which, together with its vast expanses of olive trees, turns it into one of the most beautiful regions in the country.

Our olive oil summarizes all the beautiful things of our land: the Sun, the sky, the air..its uniqueness.

A monocultivar extra virgin olive oil does not stem from a mixture of different species, but is a product made exclusively of a single olive species. A monocultural oil has distinct chemical and organoleptic characteristics, depending on its cultivar: early or late ripening, plant's resistance to climate conditions, cultivation area.



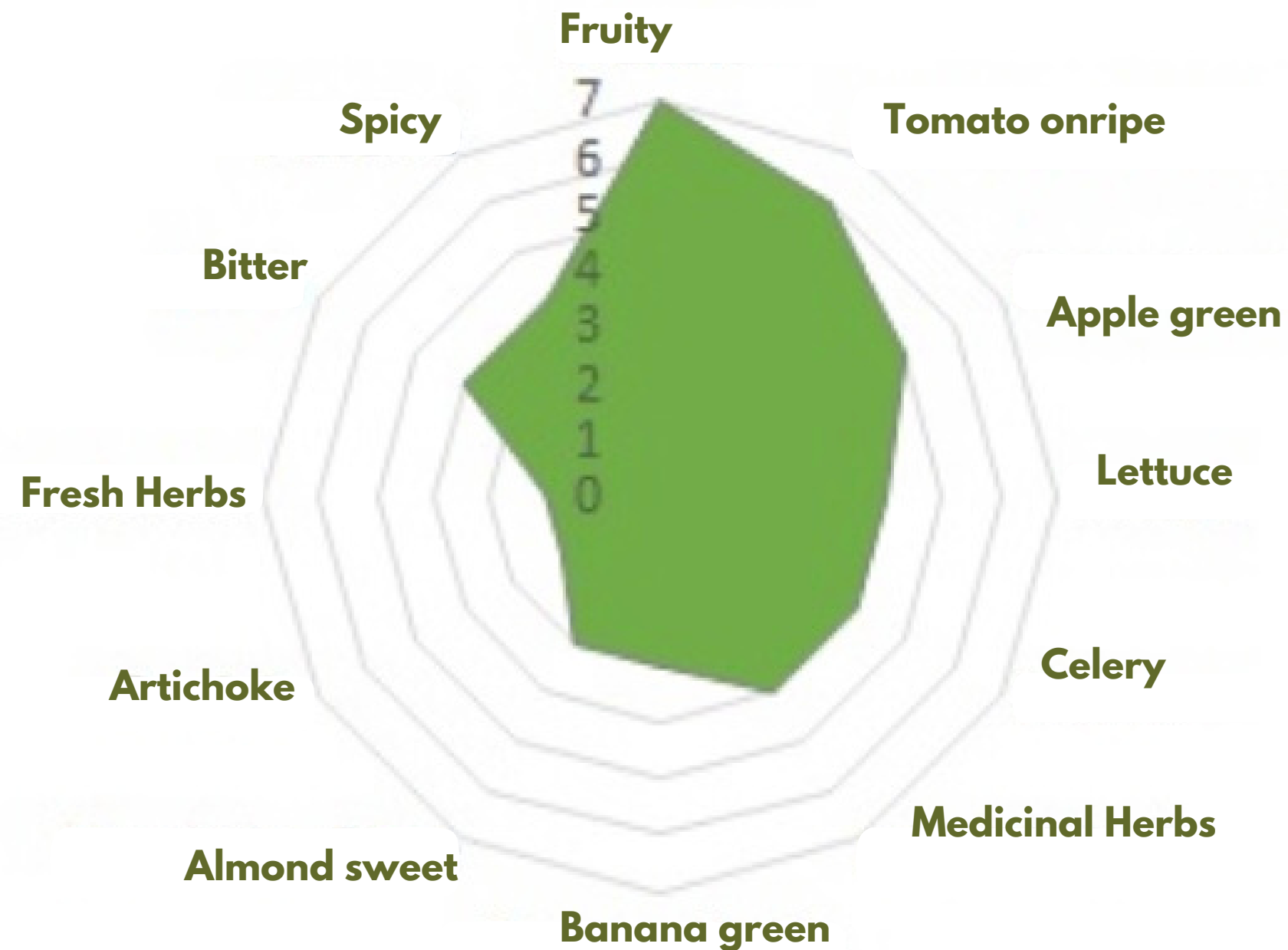
STORY



According to history, the credit for bringing the Peranzana species to Torremaggiore belongs to Prince Michele De Sangro. It is 1870 and the Prince, after a tragic and tormented love affair with Countess Ruffo D'Espinosa, who died in a terrible accident together with her children, takes refuge in France, where he meets Elisa Crogham, daughter of Hugo Crogham, a renowned botanist. It is also here that he comes to know about the provenzale species. He gets married with Elisa, goes back home and decides to grow this species on his lands in the countryside of Torremaggiore. The species is named “p’ranzan” in the local dialect, peranzana in Italian. Prince De Sangro, an insightful genius, is remembered for being among the first ones to use steam engines in farming and for having modernised the olive press by using these engines.

CHARACTERISTICS OF PERANZANA OIL

Peranzana Cultivar



The Peranzana olive oil is a very high-quality product, particularly renowned countrywide for its delicate flavour and distinct sensorial characteristics. The emerald green colour and a medium fruity taste preserve the oil in good conditions for a long time. Very low in acidity, the Peranzana extra virgin olive oil is recommended to be tasted soon after the olives are crushed, when its well balanced bitter and spicy flavours can be better appreciated. Its olfactory sensations recall the flavours of tomatoes, artichokes and rucola. The oil goes well with raw dishes such as bruschetta and salads and is indicated for legume soups flavouring and when cooking white meat and fish.



Our Work

QUALITY PROCESSES

MIGNOLATURA- FLOWERING

The mignolatura is the embryonic phase of flowering, when small flower buds are formed (mignole). These flower buds are then growing further and developing into proper flowers from which the olives stem. They are barely visible, consisting of only a few white petals.

FRUIT SET

A small share of these flowers turns into tiny fruits, their number depending on climate factors and insect pollinators' activities. These small fruits keep on growing in size and weight until October.

START OF RIPENING

In September, the olives start to change colour, from green to yellow, from yellow to dark violet.

END OF RIPENING

The whole maturation process is accomplished in the period between October and November. The olives take on the aspect and colour which are characteristic of the Peranzana cultivar, violet in colour and shining on the surface. The maturation stage is a fundamental factor in defining the organoleptic characteristics of the Peranzana olive oil

Focus on

THE CHARACTERISTICS OF PERANZANA

The yield of the Peranzana olives is only about 10/15%, but the unmistakable flavour of the olive oil produced from them turns it into one of the best oils available on the market. What makes the flavour of this Peranzana oil so distinctive is precisely the olives belonging to this species: a prestigious cultivar yielding an extra virgin olive oil of the finest quality, with excellent organoleptic properties and a very low acidic content.



Focus on

CHEMICAL ANALYSIS OF OIL

3,20 Peroxides*

indicate the oxidative limit for the oil.
The value to have an extra virgin must
never exceed 20 meq or 2/kg.

0% Rancidity Test

0,12 % Acidity*

for extra virgin oil the
acidity ranges from 0% to 0.80%

720 Polyphenols *

The more polyphenols we have,
the better the product.
The minimum value under which
an extra virgin oil should never
fall is 100 mg/kg.

LABORATORIO ANALISI CHIMICO-CLINICO-MICROBIOLOGICO
BIODAUNIA
del Dott. RAVIELE MARIO & C s.a.s.
Sede legale ed operativa (1a) : via S. Antonio n. 47/A - 71100 Foggia
Sede operativa (2a) : via S. Severo n. 4 - 71100 Foggia
riconoscimento Ministero della Salute per analisi autocontrollo alimenti Prot. 700.VIIa.59.292/ 2059
N. Aut. Reg. Puglia : 24/ 17388 del 13.12.2006 . N. 13P del 19.07.2007 – N. accreditamento Accredia 1152 del 21.12.2010

Certificato di analisi

N. ord. progressivo : 1305 B
Nome Campione : Campione olio extravergine di oliva – campagna olearia : 2023 - 2024
Committente : CARLUCCI FOOD s.r.l.s
Torremaggiore (FG), via Villa Glori n. 83
Prelevatore : CARLUCCI FOOD s.r.l.s
Data prelievo : 06.11.2023 - Analisi iniziata il : 06.11.2023 - Analisi ultimata il : 08.11.2023
PARAMETER VALORI TROVATI LIMIT (European Community)

Perossidi (m.equivalents oxygen/Kg.Oil)	:3,20	(< 20)
Acidità (in acido oleico)	:0,12 %	(< 0,80 %)
Kreiss (Rancidity Test)	:negativo	(negativo)
Polifenoli tot.	:720	(> 110 meq/100 ml)

Esame spettrofotometrico

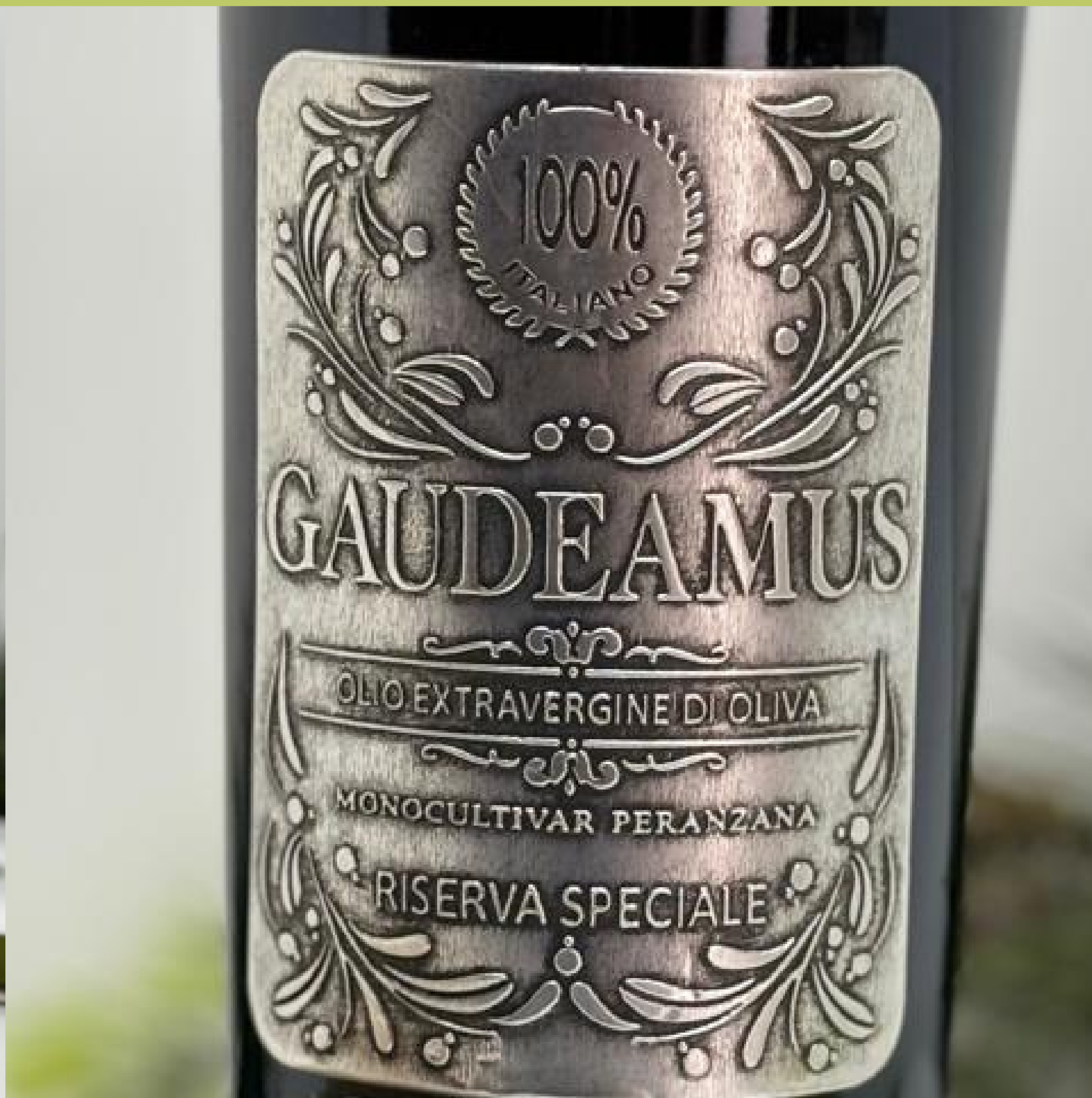
K 232	:1,09	(< 2,50)
K 270	:0,09	(< 0,20)
Delta K	:0,002	(< + 0,01)

CONCLUSIONI:

a seguito delle determinazioni effettuate il campione in esame risulta regolamentare.

Rapporto emesso il : 08.11.2023 pag. 1 di 1

L'ANALISTA
Dott.
MARIO RAVIELE





GAUDEAMUS EXTRA-VIRGIN OLIVE OIL

0,100 ml

0,250 ml

0,500 ml

0,750 ml

3 lt

5 lt

10 lt





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<https://www.carluccifood.com/>

CONTACT US