



TASTE to LIFE





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LIFE - THE COMPANY



TASTE to LIFE

LIFE is an acronym for **Lavorazione Importazione Frutta Essicata (Dried Fruit Processing Importing)** because we produce and distribute nuts, dried fruit and dehydrated fruit since 1940.

"TASTE TO LIFE" IS OUR NEW CLAIM AND IT COMMUNICATES THE MISSION OF OUR COMPANY: LIFE IS AN ITALIAN COMPANY SPECIALIZED ON DRIED AND DEHYDRATED FRUIT THAT SELECTS FOR YOU THE BEST PRODUCTS FROM PARTICULARLY SUITABLE SOILS IN ITALY AND ABROAD.

Nuts and dried fruit are a winning choice in a diet, because they:

- contain unsaturated fats (good for the heart)
- they have a good amount of fibre, which helps the proper functioning of the intestinal tract
- they contain many vitamins, particularly vitamin E.

So, a choice for well-being, one with great taste.
PROVIDED BY NATURE, PROCESSED BY LIFE.



OUR HISTORY

In **1940**, Cavalier **Mario Tibaldi** establishes **Life S.r.l. in Sommariva Perno**, in the Italian province of Cuneo. The intuition of the Cavaliere comes from a passion for the land and its fruits, which are successfully marketed during the first years of the business.

1940

Cavalier (Sir) Mario Tibaldi founds LIFE S.r.l. (Lavorazione Importazione Frutta Essicata - Dried Fruit Processing and Importing) in **Sommariva Perno**

1946

The first photograph of the complete staff of LIFE

1960

Lead by Cavalier Tibaldi, LIFE refines the production process and drying method of the nuts and fruit

1970

First organisational restructuring. LIFE goes from being a family-owned business to a matter-of-fact industrial enterprise

1980

Second organisational restructuring, which projects the company to the prominent position it occupies today

2000

LIFE 2.0 After the conquest of **Italian and European markets**, the company continues to evolve with new drying and roasting installations

today

LIFE boasts **12 product lines**, 3 of which are developed in partnership with the Umberto Veronesi Foundation and Slow Food



OUR PRODUCT CHAIN

The absolute control over the quality of the product chain is the key of life's success.

The right combination between consolidated experience and innovation, blending ancient knowledge with new technologies, creates an ideal balance between its past and an ongoing renewal.

THE SELECTION OF RAW MATERIALS

Utmost attention to the materials, personally investigated and selected in the **Italian regions** and **countries around the world** which can attest top-quality standards and perfect hygienic and organoleptic properties.

OUR PRODUCTION PROCESS



SOURCING AT THE SOURCE



ROASTING



ROASTING AND SALTING



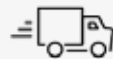
REHYDRATION



MIXING



INSPECTION AND PACKAGING



TO THE CONSUMER



SPECIAL PROJECTS



**Fondazione
Umberto Veronesi**
– per il progresso
delle scienze

The Umberto Veronesi Foundation was founded in 2003 by initiative of Umberto Veronesi and many other world-known scientists and intellectuals, with 11 Nobel prize winners among them. It aims to promote top-notch scientific research and prevention projects, health education and disseminate scientific knowledge.



Fondazione Slow Food
per la Biodiversità
ONLUS

Founded in Florence in 2003, it coordinates and promotes **Slow Food projects**, safeguarding food biodiversity across the entire world: Presidi (Strongholds), Arca del Gusto (Ark of Taste), Orti in Africa (Gardens in Africa), Alleanza SlowFood dei Cuochi (Slow Food Chef Alliance) and Mercati della Terra (Markets of the Earth).



THE DRIED FRUIT

The winning choice **WHY NUTS AND DRIED FRUIT?**

They contain unsaturated fats (healthy for the heart).
They contain many vitamins, particularly vitamin E.
They have a good amount of fibre, which helps the proper functioning of the intestinal tract.



NUTS AND DRIED **FRUITS ARE HEALTHY!**

Nucis Italia is an international non-profit organisation that operates as an Italian representative of the International Nut and Dried Fruit Council Foundation (I.N.C.) to promote and finance scientific research on the health benefits of nuts and dried fruit.

www.nucisitalia.it

OUR PRODUCT LINES

Valore al territorio



The first line of regional specialities created in collaboration with the Slow Food Foundation for Biodiversity.

Style



The wellness line studied in collaboration with the nutritionists of the Umberto Veronesi Foundation.

Classic



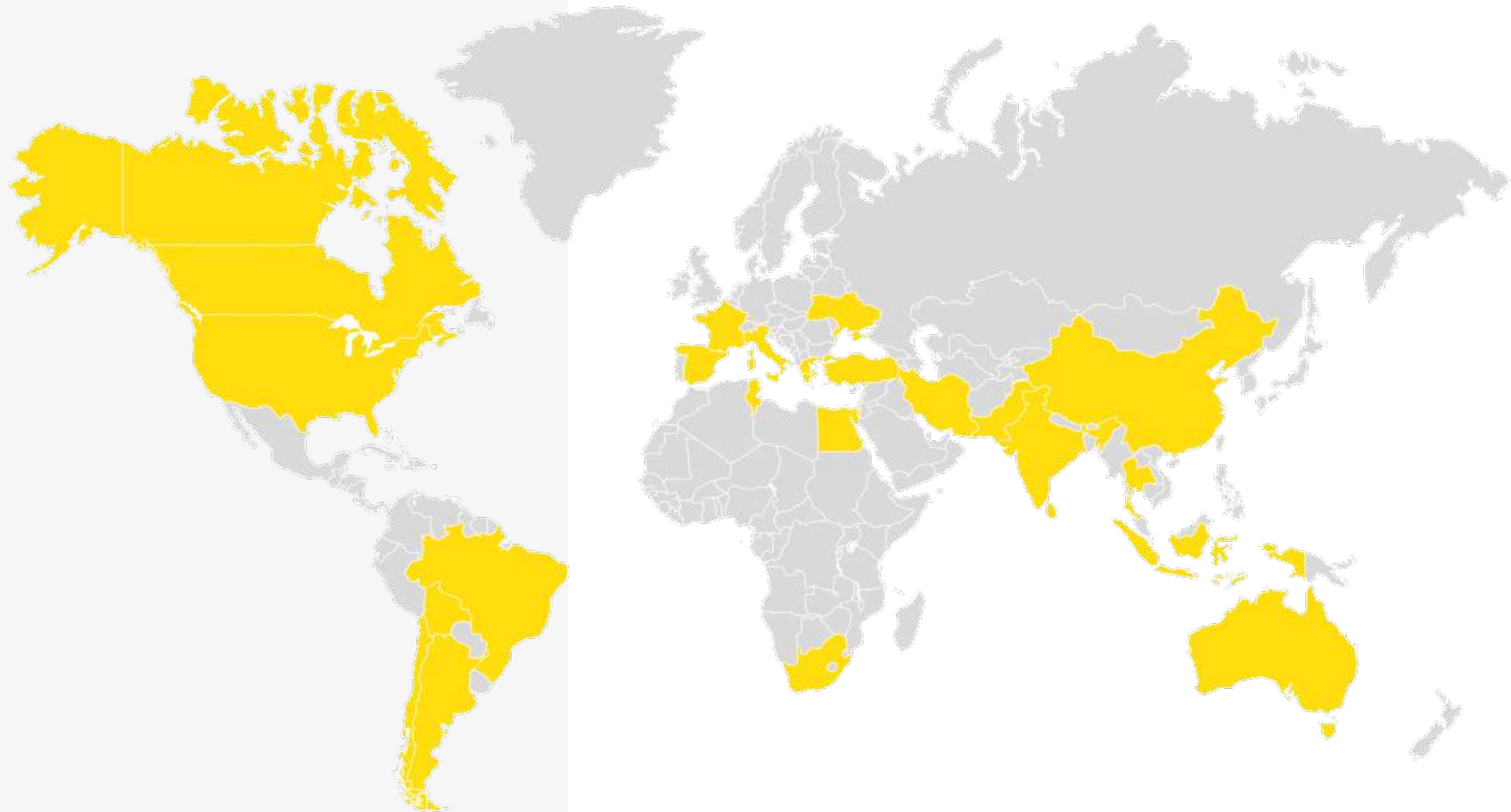
A set of traditional lines that includes dried and dehydrated fruit.



TASTE to LIFE

IMPORT MAP

We select the top providers and areas that are best suited to find the products we look for, conducting regular on-site inspections throughout the different countries. Over time, we have developed important partnerships with the main **stakeholders across the globe** to guarantee high-quality products.





PARTNERSHIP



Fondazione
UMBERTO VERONESI



Fondazione SLOW FOOD per la
BIODIVERSITÀ ONLUS



ORTO IN CONDOTTA
SLOW FOOD EDUCA



L'UNIVERSITÀ
DEGLI STUDI DI SCIENZE
GASTRONOMICHE



LE TAVOLE
ACCADEMICHE



Project
BAMBINI DELLE FATE



MARCO BIANCHI



TASTE to LIFE

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