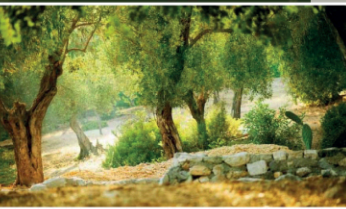


## Traceability, ethics and sustainability



*Thanks to constant and accurate updates, it is possible to track the journey of the oil from the plot of land where the olives are harvested, through processing, packaging, and distribution, all the way to the store shelves.*



*Not only is traceability important to the Brogna family, but also ensuring that the company brings its work ethic to all sectors. For example, to reduce the use of oil and gas and to recycle production waste, a combustion system using olive pit pellets, derived from the olive pits and obtained without the use of chemical solvents, has been installed to produce hot water and heat all work environments. For the use of electricity, the company has equipped itself with photovoltaic panels.*



Mastri Oleari dal 1909

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**Mastri Oleari dal 1909**

• **Certified Organic Product** •

“il frantoio  di Sibari”

## A century of tradition

The BROGNA oil mill, located in the *Plain of Sibari*, the cradle of Magna Graecia (an important commercial place known especially for the elegance and refinement of the customs of its population, *Ancient Sybaris* VIII century B.C.), where there is a temperate climate, kissed by the Ionian Sea and the fresh breezes descending from the Pollino mountains. Since its founding in 1909 by Oronzo Brogna, it has grown thanks to the foresight of four generations of the Brogna family who have chosen to base the company's production philosophy on the pursuit of quality. The *OLEARIA SIBARITIDE and the Brogna mill* have greatly increased their production capacity, strongly focusing on *organic* farming and becoming a leader in Italy in the production and distribution of this product, while also expanding the production of high-quality EVO (Extra Virgin Olive Oil).



## Cultivar and processing

What has always allowed the Brogna family to produce high-quality oils is undoubtedly the careful attention paid during the processing phase, favoring over the years the use of numerous local cultivars. First among these are the “*Grossa di Cassano*”, the “*Carolea*”, and the “*Tondina*”, varieties that guarantee different organoleptic qualities over the months. Once transported from the fields to the mill, the olives are promptly weighed and stored in perforated bins to allow for product aeration.

After this initial phase, the raw material is defoliated, washed, and distributed into the company's various storage silos.

*The mill's processing capacity of about 60,000 kg* of olives per day allows the processing phase to be completed in less than 24 hours, thus ensuring the highest quality of the product.

## Organic as a vocation

*The Brogna family* was among the first in Calabria and Italy to adopt and believe in organic farming (the first Italian regulation would only come in 1996), starting to bottle organic products as early as 1989.

Quality control starts with plant care and continues throughout the entire supply chain, from the fields to the incoming olives, up to the laboratory analyses of the finished product, which are carried out on every single batch of oil produced. The oil is stored in stainless steel tanks at controlled temperatures and modified atmospheres (replacing the air in the tanks with nitrogen), with an increasing storage capacity of approximately 300,000 kilograms.

Production standards are certified and are always updated in accordance with the following certification systems: *Ethical and Environmental Certification (ICEA); International Food Standard (IFS); Organic Farming; USDA/Organic; JAS; and for territorial traceability, IGP (Protected Geographical Indication).*

