

We select only the **best** raw materials for our products.

However, this is just a starting point: at **Olitalia**, not only do we work to ensure excellent products, but also to offer **innovative solutions**.

Our constant efforts are aimed at evolution.



“The products we produce in our company are the same we use in our families, on our tables.”

Cremonini Family

1



ADVANCED TECHNOLOGICAL INFRASTRUCTURES

to develop state-of-the-art factories where energy consumption is reduced and the environment is protected.

2



RESEARCH AND DEVELOPMENT OF NEW PRODUCTS

thanks to a close collaboration between our team of specialized oil tasters and the most important Italian universities, the most prestigious scientific institutes and the Italian national association of olive oil tasters (ONAOO).

3



COLLABORATION WITH THE BEST CHEFS

and with the most renowned Italian and European cooking academies, as well as with the associations working for the recognition and protection of typical local products and dishes, in order to select the most innovative oils in the market.

4



LIFELONG LEARNING

we have turned our headquarters into a real knowledge centre, an academy offering training activities and other events intended for all those who want to discover more about the varied world of oil and vinegar. This is where we welcome chefs, buyers, dealers, food shop managers and all the people who want to embark on a particular knowledge journey based on their specific needs.

ORLANDO

FOODS

EST. 1948

Ambassadors of Italian Quality



Orlando Food Sales is a third generation food importing company. We are highly specialized in the importation and distribution of the best FLOUR, TOMATOES, OIL, BUFALA MOZZARELLA, PASTA and VEGETABLES IN OIL from Italy. Our reach is felt across the USA working with foodservice distributors and restaurateurs to supply, educate and train this segment on the best Italy has to offer. We choose to work with fewer products which complement each other, in order to be experts in this field and to bring the greatest possible value to our customers. We have a history in the tradition of Italian foods, starting in 1948, with no signs of slowing. We love what we do and we are excited to work with you.

Please contact us for more information!

Orlando Food Sales

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All great cooking
revolves around
a great oil.



THE TRADITION OF TOMORROW.

FRIENN

Italian frying

High oleic sunflower oil rich in antioxidants and rosemary extract.

Appetizing and crispy fried food, light in color: these features identify the **frying characteristics of FRIENN**. Providing an excellent result in food texture and flavor, FRIENN elevates the quality of any fried food. With excellent Stability at high temperatures, high smoking point and no foaming or smell of frying permeating your kitchen, FRIENN by Olitalia, prevents oil from burning when frying, yielding a dry and golden-fried food.



pail 20 lt



tin 5 lt

- #NOGMO
- #100%NATURAL
- #LONGLIFE
- #100%ITALIAN

- HIGH SMOKING POINT
- HIGH-TEMPERATURE STABILITY
- LASTS TWICE AS LONG AS TRADITIONAL FRYING OIL
- LIGHT IN TASTE AND COLOR, DRY CRISPY RESULTS
- SHARES THE SAME HEALTHY ATTRIBUTES OF OLIVE OIL
- IDEAL FOR HEALTH-CONSCIOUS MEDITERRANEAN DIET



Description	Content	Container	Units/Case	Cases / Layer	Layer	Cases /Pallet
"Frienn" - Italian frying	5 L	Tin	4	14	4	48

Description	Content	Container	Units/Case	Cases / Layer	Layer	Cases /Pallet
"Frienn" - Italian frying	20 L	Pail	1	12	4	48

I DEDICATI

extra virgin olive oil

The evolution of extra virgin oil: from just seasoning to ingredient.

Your excellent dishes deserve an exclusive line of extra virgin olive oils specifically designed for fish, meat, pasta, vegetables and pizza. "I Dedicati", were developed thanks to an accurate selection of olive cultivars studied with master tasters. The perfect match of aromatic notes defines the peculiar features of each extra virgin oil, each "dedicated" to a specific food in order to bring out the best of the dish. The collaboration with the **chefs of JRE**, which is among the most renowned gastronomic associations in Europe, has been key to the creation of these products. The result is a **new line of oils** that can be used both for **cooking** and as finishing oils.



SPECIAL FOR **PASTA**

This is a fragrant oil with strong **aromatic notes**. It is important that this oil is **very versatile**, as it can be used on different types of sauces and condiments.



SPECIAL FOR **MEAT**

This oil has **great character**, it is rich in fragrances and vegetable notes. It is important that the oil chosen is **aromatic** and can enhance the taste of any type of meat.



SPECIAL FOR **VEGETABLES**

This oil has strong **herbaceous notes**: such feature can enhance the taste of **vegetables**.



SPECIAL FOR **FISH**

This is a **delicate** oil with a harmonious profile and notes of **apple** and fresh **almond**. For a perfect match with fish, it is important that the oil does not cover the taste of ingredients, but matches and **enhances** it.



SPECIAL FOR **PIZZA**

This oil has strong scents of tomato leaves. It intensifies and harmonizes the ingredients in an **explosion of flavours** which enhance the authenticity and experience of PIZZA in all its styles.

Description	Content	Container	Units /Case	Cases / Layer	Layer	Cases /Pallet
"I Dedicati" Extra Virgin Olive Oil	500 ml	Bruno Glass Bottle	3	97	4	388
Description	Content	Container	Units /Case	Cases / Layer	Layer	Cases /Pallet
"Pizzolivm" Extra Virgin Olive Oil	500 ml	Dorica Glass Bottle	6	45	4	180
Description	Content	Container	Units /Case	Cases / Layer	Layer	Cases /Pallet
"Pizzolivm" Extra Virgin Olive Oil	3L	Tin	4	19	5	95

Extra virgin olive oil

Excellent selections of the best cultivars.

Combining the best varieties in order to create a harmonious and balanced Extra Virgin Olive Oil, this product is quite **versatile and can be** used in different cooking purposes. It can be used both for low and high-temperature cooking, but it is also excellent as a finishing oil after cooking.

Thanks to its distinctive flavour, it **enhances** and **makes every dish unique**. A must-have for every kitchen.



tin 3 lt

Description	Content	Container	Units /Case	Cases / Layer	Layer	Cases /Pallet
Extra Virgin Olive Oil	3L	Tin	4	19	5	95

