



Salov among the winners of Grocery & Consumi Awards: the commitment to innovation, research and sustainability was rewarded

Milan, 30 March 2023 – Salov SpA, an industrial group among the main global players in the oil sector, owner of the **Filippo Berio and Sagra** brands, is among the winners of the **Grocery & Consumi Awards 2023**, receiving two important awards.

The "**Best product innovation**" was won by **Filippo Berio Riserva Oro 100% Italian Organic extra virgin olive oil**, the latest reference to become part of the Filippo Berio "Metodo Berio" range dedicated to retail that responds to the growing consumer demand for high quality, controlled supply chain and 100% Italian products. In addition to boasting the "signature" of the Berio Method - a quality, sustainable, traced and certified path that distinguishes the Filippo Berio brand in Italy - it also has the organic certification.

The **Enzymatic degumming process of peanut oil** also received an award in the "**Best sustainable initiative in the production sector**" category. Salov is today the first oil company in Italy to apply this innovative process to peanut oil as a production standard. According to new research, published in the well-known food scientific journal **Foods** in April 2022, carried out by Salov in collaboration with the University of Pisa - Department of Agricultural, Food and Agro-environmental Sciences and Interdepartmental Center for Research, Nutraceuticals and Nutrition for Health - it is in fact possible to make the fundamental process of degumming vegetable oils **more natural and more environmentally sustainable**, using smaller quantities of chemical reagents and obtaining, as a result, a qualitatively better oil and higher yields.

Enzymatic degumming represents, among the various existing techniques, the process that is establishing itself as a valid alternative to the more classic chemical processes. Obtaining a more effective removal of phospholipids, among the various benefits and operational advantages that are obtained as a result, the final refined oil has better sensory characteristics, such as for example: lighter color, greater stability and resistance to oxidative rancidity, absence of opacity, all indicators of a total removal of phospholipids.

The awards were collected by Gianfranco Cattaneo - Production Manager, Luca Guidi - Refinery Manager and Linda Rossi, Process Technologist - Refinery Department, during the awards ceremony held on Wednesday 29 March at Fiere di Parma on the occasion of Cibus Connecting 2023.

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“We are happy to receive these awards which confirm the appreciation of our commitment in terms of quality, innovation and research – comments Eng. Fabio Maccari, CEO of Salov - "We will continue to work in this direction by pursuing new product and process projects that can meet the needs of consumers with constant attention to sustainability".

SALOV SpA was established in 1919 by Giovanni Silvestrini, a long-time business partner of Filippo Berio, the founder of the homonymous brand, and a group of entrepreneurs from Lucca. Quickly, the company became a reference point for Lucca in the world. Salov is based in Massarosa, in the province of Lucca, and is one of the largest oil companies with a consolidated net revenue of approximately 376 million euros and 120 million liters sold in 2021. Since 2015, it has been part of the Bright Food International Group.

The Salov Group has always been present in the Italian market with the historic Sagra brand and launched the Filippo Berio brand in Italy for the first time in 2019, a brand with over 150 years of history present all over the world and in leading position in the USA, UK, Russia, Belgium, Switzerland, and Hong Kong.

In Italy, Filippo Berio is present with a dedicated range, capable of responding to an increasingly demanding consumer in terms of quality and, above all, traceability and sustainability. Thanks to the Berio Method, each stage of the production process is traced and certified starting from the field and from the application of sustainable integrated production techniques.

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