



Zucchi olive oil experience since 1810



Who is Zucchi 1810?



Over 200 Years & Six Generations

Founded in 1810 in Northern Italy as a small family business, Zucchi has earned the trust and loyalty of customers around the world for its commitment to creating and providing the highest quality oils.

Sustainable & Traceable

We adhere to above-average sustainability practices, both in environmental and socio-economic areas. And we've created a blockchain-like product tracing system to allow for full consumer transparency.

Who is Zucchi 1810?

Masters in the Art of Blending

By understanding nuances of each olive cultivar and how it is grown, our professional blendmasters are able to create optimal blends following a rigorous chemical and sensory analysis.





Global Leaders in Extra Virgin Olive Oil Education

Through our transparency and educational events, we constantly strive to educate consumers about the complex world of extra virgin olive oil.



What does Zucchi sell in the US market today?

Extra Virgin Olive Oils

Organic

European blend of EVOO from olives grown organically. Excellent for drizzling over delicate foods, such as steamed vegetables, greens or fish.

Heritage

European blend. Versatile, mild in flavor. Great everyday oil ideal for cooking or drizzling.

Italiano

100% Italian blend, bold and full-flavored. Excellent drizzling over grilled meats, pastas or soups.



Flavored Extra Virgin Olive Oils

Extra virgin olive oil flavored with unique ingredients to create a ready-to-use, convenient seasoning.

Garlic

Garlic flakes. Ideal for bruschetta, marinating meats, stir frying, and salad dressing.

Chili Pepper

Red chili peppers. Ideal for marinating meats and fish, stir frying and pizza.

Pesto

Basil leaves, Parmigiano Reggiano, pine nuts, and garlic. Ideal for caprese salad, pasta dishes, and grilled fish.





ZUCCHI

Zucchi EVOO experience













Item code	Description	Unit x box	unit size	UPC UNIT
F02002A021-G06	ZucchiEvooGarlicFlavor	6	250 ml / 8.5 fl oz	812043020170
F02002G021-G06	ZucchiEvooPestoFlavor	6	250 ml / 8.5 fl oz	812043020255
F020019021-G06	ZucchiEvooChiliPepperFlavor	6	250 ml / 8.5 fl oz	812043020187
F02007208K-G05	Italiano EvooZucchi Qt500mlx6ItaEf USASustainable	6	500 ml / 17 fl oz	812043020309
F02007209Y-G05	Organic EvooZucchi Qt500mlx6OrganicUeEf USA	6	500 ml / 17 fl oz	812043020224
F02007208L-G05	Heritage EvooZucchi Qt500mlx6UeEf Sostenibile USA	6	500 ml / 17 fl oz	812043020316

Why Partner with Zucchi?

- **Volume:** Up to **1,500,000 liters** packaged per day, with highly automated, cutting-edge technology and R&D and quality control labs
- Packaging: Internal technical office for customization and packaging development
- Sustainability: Use of innovative materials with low environmental impact
- Quality: Utilize our blendmasters qualified to perform continuous panel tests and creation of the best blends
- Storage: The largest *temperature-controlled storage facility* (60°F) in Italy with the capacity to properly store about 4800 tons of extra virgin olive oil
- **360° customer service**: quick problem solving and continuous advice on raw materials & market prices





Recipe Pairings & Inspiration

Organic: Avocado Toast with Tomatoes & Feta, Lemon Olive Oil Cocktail, Chocolate Hazelnut Tart

Heritage: Citrus-Marinated Olives, Tomato Goat Cheese

Tart

Italiano: Olive Oil & Herb Bread Dip, Homemade

Breadsticks

Pesto: Drizzled on a Panino with Prosciutto and Mozzarella or create Parmesan Pesto Grilled Corn

Garlic: Use in place of garlic in almost any recipe, like Linguine with Lemon, Garlic, & Thyme or Garlicky Lemon Shrimp

Chili Pepper: Try is drizzled on Fennel, Geens, and Sausage Pizza or create Spicy Roasted Chickpeas













Thank you for being a Zucchi partner

Contact

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