



PREMIUM FOOD  
VARRÀ



OPERA  
TERRÆ

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## CATALOG 2021



**We produce and network  
the products of the  
territory, package and  
transform them  
always paying the same  
care and attention.**

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# **We want to redesign a new culture of the environment and a geography of sustainability and biodiversity.**

Taking care of the land means respecting it, knowing it and listening to it.

Cultivating and processing according to the principles of authentic organic farming is a choice that is environmentally and consumer friendly.

We see organic farming as a form of responsibility, a stance, an ethical commitment.

We believe that our work is the social promotion of the territory, the one in which we grew up and in which we have chosen to remain and operate.

We want to build an authentic relationship with conscious consumers and to have a connection with people who recognise themselves in our values and in the quality of what we produce.

The wellbeing of people and the promotion of a healthy lifestyle are at the heart of the values that inspire our work. We have chosen to use soil regeneration techniques, we use organic substances, natural fertilisers such as animal manure, and we incorporate specially sown plants through the practice of green manure.

We have built an ethical supply chain, based on respect for workers and on the enhancement of the companies that share our philosophy.

Through our products we want to make tangible what we have always believed in: the idea of genuine agriculture and pure organic production.

We look at the future always thinking of our roots: we have inherited respect for the land and for the raw material, and today we want to keep on protecting biodiversity, defend the peculiarity of the territorial areas in which we operate and protect people's health and workers' rights.

## CERTIFICATIONS





There are many ways to tell the story of a territory and grasp the nuances that characterize it. Agriculture with its heritage of knowledge, gestures and daily practices is both a point of view and the tale of a place.

Opera Terrae is a story that ties itself to Calabria. Hence the idea of creating a scenario of coexistence between plants and crops.

A dialogue where fruits, colors and scents of Southern Italy intertwine with an exotic imaginary.

*Pasquale e Alberto Varrià*

Operating in a context, believing in it, investing in it and innovate is the family and entrepreneurial challenge that has always characterized the corporate work.

A vision that is renewed with every generation, that changes in methods and practices and adapts to every changes, with the aim of offering crops of excellence.



**Opera Terrae has a story in which the transmission of agricultural knowledge and the rural culture lives in constant dynamism. It is crucial to look further in order to become 'builders of visions'.**

Opera Terrae carries on with commitment, energy and dedication, an idea of organic farming, sustainable, ethical, innovative, safe.

Through the collaboration with a team of qualified agronomists, we have chosen to bring together the experience and vision of our family business with a methodology able to offer cutting-edge cultivation techniques.

We also collaborate with the Laboratory of Rheology and Food Engineering Department DIMES of the University of Calabria to improve the processes of transformation of products.

The production of oranges lemons, bergamots clementines and kiwis joins to the that of transformed products: preserves, jams, honey, sweet and savory creams.

The raw materials used for processed products come from company lands, or from small local producers with whom Opera Terrae shares a vision of agriculture very attentive to the territory.



**We have chosen to enhance the best of Calabria to tell, both in Italy and abroad, a story of flavors that never cease to evoke the idea of a South in continuous evolution and transformation.**

The determination, the desire to grow and to explore new markets, has led the creation of Varrà Food, a company specialized in the transformation and commercialization of fruit and vegetables and also in the production of semi-finished products For both food and confectionery industry.

The company Varrà Food works in the field of transformation of agricultural products and deals with:

- Transformation for Third-party;
- Transformation of Opera Terrae products;
- Private label;
- Semi-finished B2B products.



FRESH PRODUCTS

# **A kaleidoscope of flavors and colors that alternate following the rhythm of the seasons.**

Our products are the result of a sustainable vision because we take care of our territory and we respect work ethic.

For more than fifteen years we have been using methods of cultivation that guarantee the highest quality of fruits and vegetables without the use of phytosanitary products or pesticides. We consider organic as a way of thinking, a concrete practice, a manifesto that represents us and a conscious choice.

We look at innovation and sustainability in agriculture by computerizing irrigation management system. Our method is the result of constant sharing and collaboration with a team of agronomists and scholars of food engineering.

Our products are certified BIO by Bios.

## VEGETABLES AND GREENS

The vegetables are grown following the seasonality and selected for our boxes, which contain the finest of our organic production. We produce, following the principles of an authentic biological production: broccoli, cauliflower, turnip greens, pumpkins, zucchini, potatoes, fennel, aubergine, tomatoes, peas, fava beans.





## FRUITS AND SEASONALITY

	Jan	Feb	Mar	Apr	May	June	July	Aug	Sept	Oct	Nov	Dec
<b>ORANGES</b>	•	•	•	•						•	•	•
<b>AVOCADO</b>	•	•	•	•						•	•	•
<b>CLEMENTINES</b>	•	•								•	•	
<b>BERGAMOTS</b>	•	•								•	•	•
<b>KIWI</b>	•	•	•	•	•	•					•	•
<b>LEMONS</b>	•	•								•	•	•
<b>MANDARINES</b>	•	•	•									
<b>GRAPEFRUITS</b>	•	•								•	•	•

# ORANGES

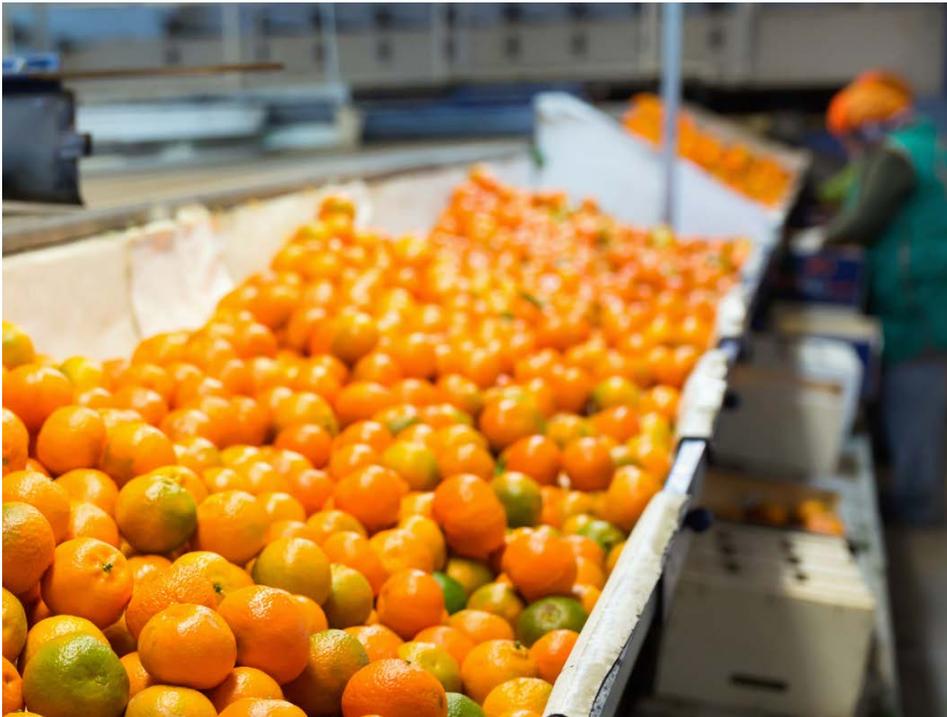
Cultivated in our land for more than eighty years, oranges are one of the fruits that have always represented the territory and our company. We grow table oranges as well as for juicing.

The different varieties present in our orchards are distinguished by color, taste and time of harvest.

The blonde orange is ideal for eating and is characterized by its coloring that goes from yellow to orange.

Blood oranges:

- ‘Tarocco round’, seedless and with pigmented flesh;
- ‘Moro’ with a sour flavor;
- ‘Navel’ with sweet taste;
- ‘Lane Late’ is part of the same family and ripens later than the others.





## **AVOCADO**

The cultivation of this Subtropical fruit in our land has started in recent years. Native of Central America, it was considered an aphrodisiac also for its particular shape. Avocado can be used for both sweet and salty recipes.



## **BERGAMOTS**

Defined the green gold of Calabria it grows exclusively in the Tyrrhenian and Ionian areas. The particular fresh and ventilated microclimate of this areas allows the plant to develop its fruits and aromas that make it so unique.

The scent of its peel is intense and numerous are the properties today recognized to this fruit.

From the peel it is possible to obtain the essential oil, which is very sought after in cosmetics. Bergamot can also be used for the treatment of high levels of cholesterol.

## **CLEMENTINES**

It is the fruit that is characteristic of Calabria, born from a hybrid between the bitter orange and the mandarin.

The clementines of Calabria PGI, Protected Geographical Indication, were introduced in our region more than fifty years ago. They are characterized by the absence of seeds and their sweet taste that never exceeds in acidity.

Fragrant and sweet are eaten fresh or used for the preparation of juices and jams. They are rich in vitamin C and A.

## **KIWI**

The production of kiwis on our land began about thirty years ago.

Today, we study the best methods of cultivation and irrigation, working with a team of agronomists and using innovative systems that can ensure an organic production at it's finest. Before harvesting we check the 'brix degree' of the fruit, which is the level of sugar content.

Nowadays the kiwi represents one of the strong points of our production, a fruit with exotic lure that has found in Calabria his ideal microclimate to grow. In our lands, we produce the 'Hayward' variety, with its tender flesh and its sweet-sour contrast, and also the 'Boerica' variety, with a sweet and juicy pulp and highly rich in vitamin C.

We also produce the yellow kiwi, with its smooth skin and golden and sweet flesh.

## **LEMONS**

We cultivate different varieties of lemons in our lands, and we collect them at different degrees of ripeness, distinguishable by the colour sphere ranging from green to yellow.

Among the varieties present in our lands are:

- Interdonato;
- Primofiore;
- Verna

## **MANDARINES**

Scented and with a thin peel, the mandarin stands out for its juicy flesh and for its intense taste. The quality we produce is a late one.

## GRAPEFRUITS

It is a Winter fruit par excellence, recognized for its bitterish taste and for its beneficial properties. It is an Ideal fruit for making juices, also in combination with other citrus fruits, such as orange. It is rich in vitamins and antioxidant substances.

In our lands we grow:

- yellow grapefruit, with light flesh and acid taste;
- pink grapefruit, with a sweet taste.



PROCESSED PRODUCTS

**The raw material is our starting point from which we begin to create products that tell about us and our passion for good taste and quality.**

Opera Terrae has chosen to keep on writing its family and business history through the processing laboratory.

Innovation and research, which have always been part of our approach to agricultural work, are those characteristics that also distinguishes our commitment in the transformation processes of fruit. Each of our products comes from vision and research, from the desire to tell every aspect of our territory with a different awareness. We create new recipes and combinations able to amaze.



PRESERVES

**The tastes of our preserves narrate the territory, ancient flavors and new ones.**

Opera Terrae BIO preserves are produced only with fruit sugars, following artisanal processing methods but also able to guarantee maximum safety.

Kiwis, oranges and clementines, coming directly from our land, are harvested at the right degree of maturation to ensure preserves with a tasty and unique savor.

The fruit is cooked at low temperature to preserve its properties, taste and scents.



## **ORGANIC ORANGE PRESERVE**

Ingredients: organic oranges,  
organic grape sugars.

Format: 125 g or 250 g



## **ORGANIC CLEMENTINE PRESERVE:**

Ingredients: organic clementines,  
organic grape sugars.

Format: 125 g or 250 g



## **ORGANIC KIWI PRESERVE**

Ingredients: organic kiwis,  
organic grape sugars.

Format: 125 g or 250 g

HONEY

**We protect our bees  
and their habitat.  
Our honeys enclose the  
aromas of the territory.**

We protect the habitat of our bees in order to produce quality honeys that reflect the scents and aromas of the territory.

Protecting bees means respecting the environment in which they are bred and protect biodiversity.

Our honeys are produced following these principles without the use of pressure machinery for the extraction.

We produce: clementine honey, with a light clear color and citrusy taste, the millefiori honey, whose essence varies according to the flowering, and the chestnut honey with a dark color and intense aroma.

In order to produce chestnut honey the bees are conducted in high altitude, always on our territory.



## CLEMENTINE HONEY

Format: 250g



## WILDFLOWER HONEY

Format: 250g



## CHESTNUT HONEY

Format: 250g

## TOMATO PASTE

**Puree is an ethical product because we believe in the respect of work and workers, healthy because we respect the times of the earth, genuine because it is processed following simple methods and recipes.**

We harvest the tomato from our lands and we transform it within a few hours of collection. Tomatoes grow cradled by the Calabrian sun and by the light breeze of our sea.

We follow those artisan methods that we have learned and seen during childhood and we ensure a high food safety in our laboratories.

We experiment the best methods to produce a quality puree.

The tomato is cooked at low temperatures and the puree is hot bottled and pasteurized.



## TOMATO PUREE

Ingredients: tomatoes  
grown in Italy.  
Format: 680 g



## SEMI-FINISHED PRODUCTS

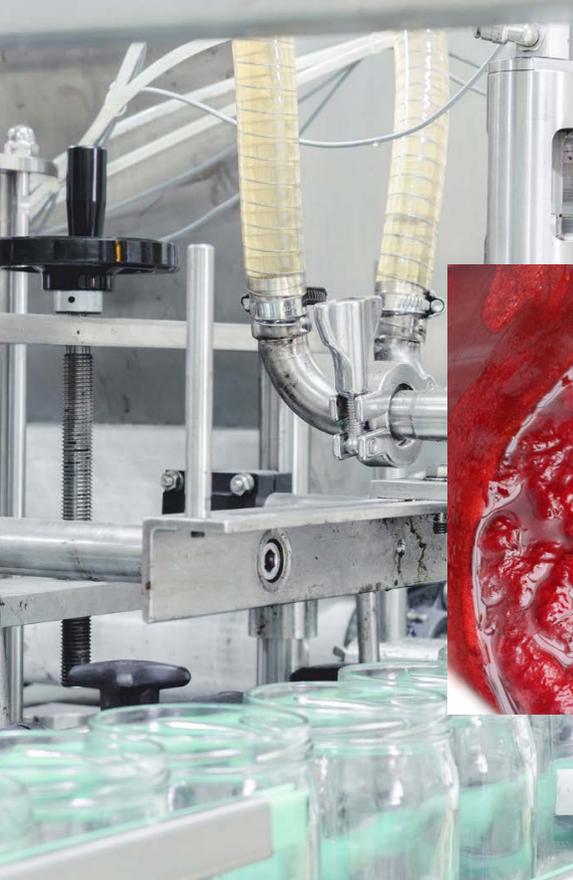
# We process the fruit of our territory by networking the work of local producers.

From the experience of Opera Terrae it was born a line of semi-finished products aimed at the food and confectionery market.

Our products are born from the collaboration with numerous local producers who share our philosophy. In order to offer quality semi-finished products, we select the best fruit and process it following processes that guarantee maximum safety.

Production:

- Jams and marmalades for baking, stuffing and laboratory;
- Frozen citrus peels (cubes, quarters, fillets) to candy for use in confectionery;
- Frozen citrus fruit juices.





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