



Belgravia



The valuable partner
for ready-to-eat salads



100% ITALIAN PRODUCTS





A GREAT PASSION FOR OVER 50 YEARS



THE SEVENTIES

Launch of the business

The Camozzi family's business was launched in the nineteen seventies in the province of Bergamo, where the company is still based.

THE EIGHTIES

Greenhouse cultivation of salad vegetables

From the early crops of vegetables in the open field, a change came in the nineteen eighties when the new generation showed their entrepreneurial spirit by converting production to the greenhouse system of farming salad crops, resulting in the current organization.



THE NINETIES

Ready to eat

In the nineteen nineties, the company recognized the new market needs for ready-to-eat vegetables before anyone else and began to process and package fresh vegetables.

THE NOUGHTIES

Belgravia is created

In 2002, Belgravia was created, the avant-garde production factory that would be expanded in 2011 so that its size and technologies could meet the new, constantly increasing production needs.



YEAR 2011

Belgravia becomes O.P.

In 2011 it was recognized as an Organization of Fruit and Vegetable Producers. It guarantees constant availability of raw materials throughout the year, with direct control of the entire supply chain.

YEAR 2021

Residuo zero certification

We are the first company in the sector to have obtained the "Residuo Zero" certification for the production of baby leaves. A certificate of value that our R&D department and our team of agronomists have been working on for over 5 years, a guarantee of love for people and the environment.



PERFECT LAND FOR CULTIVATION: THE ORIGIN OF QUALITY



Belgravia is a large organization of producers (OP) who share common values such as sustainability and high quality: from sowing to the last step of the supply chain.

It is from this vocation and ethics that excellent salads are born, inspired by an increasingly careful, autonomous and selected management of the supply chain.

A model of conscious and sustainable growth

Ours is an innovative and conscious production model. From these values, a practical and genuine product is born, it preserves all the freshness of the raw materials, washed, packaged and ready to eat. We believe in a short and careful supply chain, selected and traced, from sowing to packaging. We love authenticity and certified high quality, and we have always been respectful of the most precious asset: nature.




420
hectares

22
Associated
farms

8
Regions





All year-round quality and production assurance

- ✓ Large production capacity
- ✓ Consistent quality throughout the year
- ✓ Planning of sowing and harvests
- ✓ Organization of production and management processes
- ✓ Respect for the environment and workers

THE CROPS IN OUR GREENHOUSES OUR ADDED VALUE

Belgravia guarantees a controlled and traced supply chain from sowing to packaging. A value that elevates safety, authenticity and high quality. The greatest common denominators of the supply chain are the innovation of production models, respect for nature, the quality of the land and the climate.





HERE IT BEGINS THE COLD CHAIN GUARANTEES SAFETY AND QUALITY

The only preservative approved by Belgravia is cold chain.

We have two logistics platforms equipped with the most modern technologies able to guarantee a constant and safe cold chain, to preserve quality, freshness and organoleptic properties.



3.500 mq refrigerate



3 Vacuum
to refrigerate the harvested salads in
just 10 minutes at 3°



with 1.500 pallet spots



Very few hours
to reach our factory and our customers
throughout Europe

PACKAGING IN 24 HOURS FRESHNESS GUARANTEE

1.

INBOUND DELIVERY AND SELECTION OF RAW MATERIALS

upon arrival at the plant, new visual and instrumental checks are carried out: organoleptic analysis, temperature control, first search for foreign bodies and weeds. Only after this phase, the salads are deemed suitable by the operator in charge of controls.



*Continuing
safety training
and food hygiene.*

6.

TRANSPORT AND DELIVERY

in just a few hours, from now on, our packaged salads reach our customers' platforms with constantly monitored refrigerated vehicles.



*Sanitization of
the systems
processing and
areas entrusted
to a specialized
external firm.*

5.

PACKAGING

the salads are at this point packaged without any preservatives, with maximum hygiene and safety and subjected to checks with metal detectors.



2.

WASH CYCLE

the transition
in 3 different tanks
containing drinking water,
constantly monitored.

*Frequent sampling
for chemical and
microbiological analyzes
on both raw materials and
packaged products.*



3.

DRYING CYCLE

the salads enter a drying
path high-tech, controlled
temperatures and
ventilation, which keep
their properties unaltered.

*The entire manufacturing
cycle takes place at a
temperature between 4°
and 8° C. Manufacturing
and packaging processes
in a very short time and
according to strict control
standards.*



4.

SEARCH FOR FOREIGN BODIES

optical sorters check on
all lines.





CUTTING-EDGE TECHNOLOGY AND FACTORY

GUARANTEE OF HYGIENE AND GENUINITY



Belgravia salads are packaged in an absolutely vanguard factory, equipped with the most modern technologies that guarantee maximum quality, hygiene and safety. Rigorous and numerous visual and instrumental checks, in all the processing phases, are daily imperative in Belgravia.

**Optical
sorters**
for checking foreign
bodies on each line

6.000 mq of fully conditioned processing

4 lines washing with 3 drying tanks each

4 lines 3 of which with packaging tunnel

10 lines for packaging



A COMPLETE RANGE ALSO FOR PRIVATE LABEL

We are able to offer our customers a wide range of references and we respond to the needs of any clients with customized processes, always guaranteeing the best quality and freshness.



NEW

'RESIDUO ZERO' CERTIFIED BABY LEAF

A company philosophy, a lifestyle choice.

Belgravia is the first European company to bring **'Residuo Zero'** **Certified Baby Leaf** to the table, a guarantee of love for people and the environment. It is the result of an excellent work that has involved all company functions for over 5 years, who have worked tenaciously to revolutionize all production processes, with a single shared objective: **"respecting the environment and people's health"**



Without
pesticide residues

Less
impact on the environment

More
health for consumers





A product is certified as **Residuo Zero** only and exclusively when the **chemical synthesis plant protection** residues are **less than or equal to 0.01 mg/kg (10 ppb)** at the time of collection.



Our pack is **environmentally friendly.**

Produced in Italy, it is made with materials from vegetable and renewable sources.

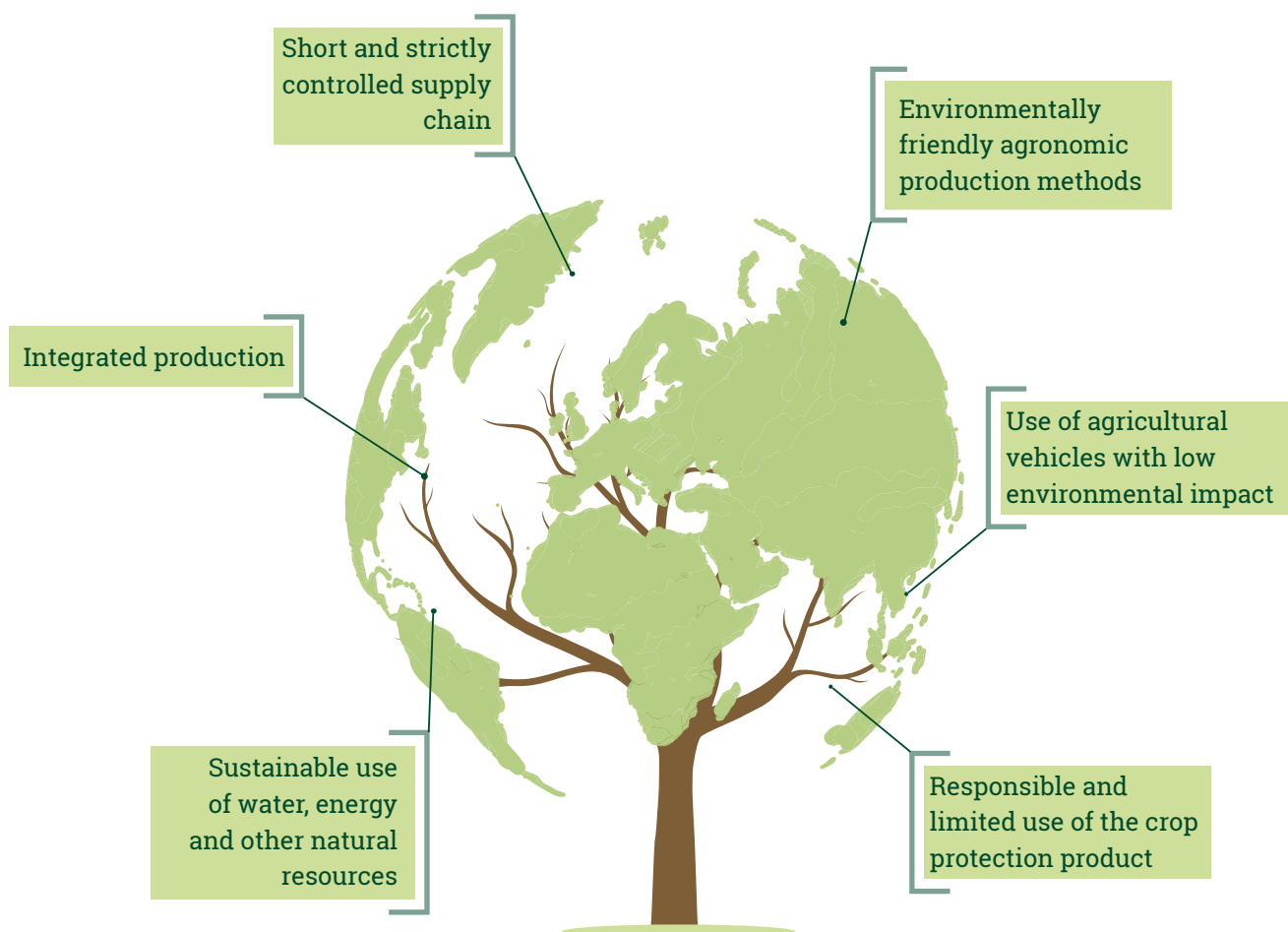




SUSTAINABILITY

OUR DAILY COMMITMENT

All of our production is inspired by the protection and enhancement of natural and human resources. Our future and our ecosystem is close to our hearts.




CERTIFICATIONS



GLOBALG.A.P.





*“Respecting the earth,
we cultivate our future”*

VALTER CAMOZZI

