

# terramia

*genuini come la nostra terra*



Terramia Società cooperativa  
(39+) 0924-1862021

**ORIGINE  
100%  
ITALIA**



**Extravirgin olives oil  
100% italian  
nocellara variety**

Item: Format:

item n.002	ml 250
item n.003	ml 500
item n.004	ml 750



**Organic extra virgin  
olives oil  
100% italian  
nocellara variety**

Articolo: Formato:

code. art. 06	ml 250
code. art. 07	ml 500
code. art. 09	ml 750



**Extra virgin olives oil  
100% italian  
nocellara variety**

Articolo: Formato:

code. art. 018	lt 1,00
code. art. 019	lt 3,00
code. art. 020	lt 5,00



**sweet olives nocellara  
variety Castelvetrano  
processing type**

ingredients:  
Olives(99,8%),  
water, salt.  
lactic acid  
L-ascorbic acid

Article:	Format:	Net drained weight:
item n. 051	package g. 400	g. 250
item n. 038	package g. 800	g. 500
item n. 037	package g. 1500	g. 1000



**baked black Olives for  
starter and appetizer**

ingredients:  
baked black olives  
(99,00%),  
extravirgin olives oil

Item:	Format:	Net weight:
item n. 053	package g. 255	g. 250
item n. 075	package g. 510	g. 500
item n. 179	package g. 1015	g. 1000



**crushed-cut olives for  
starter and appetizer**

ingredients:Olives(97,00%),  
extravirgin olives oil, apple  
vinegar, parsley,origan,  
fennel seeds,chili pepper,  
garlic  
lactic acid L- ascorbic acid

Item:	Format:	Net weight:
item n. 056	package g. 255	g. 250
item n. 033	package g. 510	g. 500
item n. 034	package g. 1015	g. 1000



**baked black Olives for  
starter and appetizer**

ingredients:  
baked black olives  
(99,00%),  
extravirgin olives oil

Item:	Format:	net weight:
item n.076	Vascone	g. 2, 500



**crushed-cut olives  
for starter and appetizer**

ingredients:Olives(97,00%),  
extravirgin olives oil, apple  
vinegar, parsley,origan,  
fennel seeds,chili pepper,  
garlic  
lactic acid  
L- ascorbic acid

Item:	Format:	net weight:
cod.art. 078	Vascone	g. 2, 500

**“cunzate”crushed olives  
for starter and appetizer**



ingredients:  
Olives(70,00%),  
extravirgin olives oil,  
apple vinegar,carrots,  
green celery,garlic  
lactic acid  
L-ascorbic acid

Item:	Format:	net weight:
item n.144	package g. 510	g. 500
item n.170	package g. 1010	g. 1000

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**green olives patè  
nocellara variety**

ingredients: olives(97%),  
extravirgin olives oil garlic,  
chili pepper.  
lactic acid, L ascorbic acid

Item:	Format:	Net weight:
item n.022	ml 212	g. 180
item n.030	ml 580	g. 520
item n.029	ml 1062	g.1020



**black olives patè  
nocellara variety**

ingredients:olives (97%),  
extravirgin olives oil.  
acidificante: acido Lattico  
lactic acid

Item:	Format:	Net weight:
item n.024	ml 212	g. 180
item n.048	ml 580	g. 520
item n.032	ml 1062	g.1020



**seasoned olives patè  
nocellara variety**

ingredients:Olives(97,00%),  
extravirgin olives oil, apple  
vinegar, parsley,origan,  
fennel seeds,chili pepper,  
garlic  
lactic acid L- ascorbic acid

Item:	Format:	Net weight:
item n.098	ml 212	g. 180
item n.106	ml 580	g. 520
item n.107	ml 1062	g.1020



**Artichokes patè**

ingredients:  
artichokes(92,00%),  
extravirgin olives oil ,  
wine vinegar ,  
chili pepper,garlic.  
Correttore di acidità:  
lactic acid, L ascorbic acid

Item:	Format:	Net weight:
item n.108	ml 212	g.180



**Sicilian Caponata**

ingredients:  
eggplant(51 %),  
extravirgin olives oil,  
green olives,onion,capers,  
wine vinegar,sugar,salt  
lactic acid

Item:	Format:	Net weight:
item n.110	ml 212	g.200



**dry Tomato patè**

ingredients: dry  
tomato(80%),green olives,  
extravirgin olives oil,  
wine vinegar,parsely,  
,origan,fennel seeds,  
chili pepper, garlic.  
lactic acid

Item:	Format:	Net weight:
item n.129	ml 212	g.180



**dry tomato in oil**

ingredients:dry  
tomato(75%),unflower oil  
(24%), wine vinegar,salt  
lactic acid

Item:	Format:	Net weight:
item n.130	ml 212	g.200



### crushed-cut olives for starter and appetizer

ingredients: olives crushed-cut (99,8%), water, salt, lactic acid  
L- ascorbic acid

Item:	Format:	drained net weight:
item n.052	ml1600	g. 1000
item n.054	ml 9000	g. 5000
item n.055	ml 19000	g. 12000



### baked black olives for starter and appetizer

ingredients: baked black olives (99,8%), water, salt, lactic acid  
L- ascorbic acid

Item:	Format:	drained net weight:
item n.065	ml1600	g. 1000
item n.068	ml 9000	g. 5000
item n.069	ml 19000	g. 12000



### Busiata Trapanese made with whole wheat flour

ingredients: whole wheat flour (100%)

Item:	Format:	Net weight:
item n. 072	package g. 255	g. 250



### Busiata Trapanese of Tumminia

ingredients: Tumminia wholemeal flour (70%), whole wheat flour (30%).

Item:	Format:	Net weight:
item n. 077	package g. 255	g. 250



### fusilloni made with whole wheat flour

ingredients: whole wheat flour (100%)

Item:	Format:	Net weight:
item n. 074	package g. 255	g. 250



### Fusilloni of Tumminia

ingredients: Tumminia wholemeal flour (70%), whole wheat flour (30%).

Item:	Format:	Net weight:
item n. 079	package g. 255	g. 250



### wholemeal flour Tumminia variety

ingredients: Tumminia wholemeal flour (100%)

Item:	Format:	Net weight:
item n. 071	package	g. 1000



### wholemeal flour Tumminia variety blended with whole wheat flour

ingredients: Tumminia wholemeal flour (30%), whole wheat flour (70%).

Item:	Format:	Net weight:
item n. 070	package	g. 1000



### Asparagus patè

ingredients:  
Asparagus(92,00%),  
extravirgin olives oil,  
wine vinegar, chili papper  
lactic acid

Item:  
item n.180

Format:  
ml 212

Net weight:  
g.180



### Artichokes in olives oil

ingredients: Artichokes  
(91,22%), extravirgin olives oil,  
wine vinegar, parsely, garlic,  
chili pepper, mint,  
lactic acid  
L- ascorbic acid

Item:  
item n.111

Format:  
ml 314

Net weight:  
g.300



### Peppers in olives oil

ingredients:  
Peppers(93,00%),  
extravirgin olives oil,  
wine vinegar, parsely, garlic,  
chili pepper, mint,  
lactic acid, L ascorbic acid

Item:  
item n.181

Format:  
ml 314

Net weight:  
g.300



### Asparagus in olives oil

ingredients:  
Asparagus(92,00%),  
extravirgin olives oil,  
apple vinegar, black pepper.  
lactic acid  
L-ascorbic acid

Item:  
item n.182

Format:  
ml 314

Net weight:  
g.300



### green olives nocellara variety Castelvetro processing type

ingredients:green  
olives(99,8%),  
water,salt.  
lactic acid, L-ascorbic acid

Item:  
item n. 026  
item n. 027  
item n. 008

Format: Net drained weight:  
ml 314 g. 180  
ml 580 g. 340  
ml 1062 g. 650



### crunched-cut olives for starter and appetizer

ingredients:  
crunched-cut olives(99,8%),  
water,salt.  
lactic acid, L-ascorbic acid

Item:  
item n. 010  
item n. 014  
item n. 016

Format: Net drained weight:  
ml 314 g. 180  
ml 580 g. 340  
ml 1062 g. 650



### baked black olives for starter and appetizer

ingredients:  
baked black olives  
(99,8%),water,salt.  
lactic acid  
L-ascorbic acid

Item:  
item n. 100  
item n. 102  
item n. 104

Format: Net drained weight:  
ml 314 g. 180  
ml 580 g. 340  
ml 1620 g. 640



### sweet olives nocellara variety Castelvetro processing type

ingredients:  
Olives(99,8%),  
water, salt.  
lactic acid  
L-ascorbic acid

Item:  
item n. 044  
item n. 046  
item n. 047

Format: Net drained weight:  
ml 1600 g. 1000  
ml 9000 g. 5000  
ml 19000 g. 12000

terramia società cooperativa

NOTE

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# terramia società cooperativa

The company "Terramia Società Cooperativa" was established in 2015 thanks to the determination and the iron will of five people who were recovered from work due to the closure, due to judicial problems, of the company on which they depended.

The request of this select group of employees to reactivate the plant for processing and processing the olives was brought to the scrutiny by the competent bodies that, after a thorough and careful analysis of this request, gave a positive result to the project by placing full confidence on the people involved regarding their determination aimed at not nullifying what was their very high professional profile achieved in this sector.

In 2016, after having restored the functionality and the operation of the structure also with the personal financial contribution, it gave the new life to the establishment by creating precisely this small corporation formed by working members who meet each other and fight for the affirmation in the territory of products that are the result of the processing, carried out with love and passion, of a raw material of very high quality of exclusive origin of the place where it operates.

With the full awareness of finding a market that is certainly sensitive and prepared to absorb high quality products, the members of "Terramia" daily commit themselves sparingly (respecting all the rules and regulations in force) with the sole objective of being able to offer the best possible products on the market of consumers.

The heart of the cooperative's production activity is an industrial factory located in Castelvetro in via Tagliata n 6, where all the processing and packaging of the mensa olives, as well as the bottling of the oil, is carried out.

The pride of the company "TERRAMIA" is the best quality in particular, the quality of green olives and seasoned green olives that in combination with the homemade bread are a perfect combination of tradition and excellence.

In addition, the production of dry pasta will be launched in the various formats of the Sicilian regional tradition and in particular the "busiata corta" format all produced with Sicilian hard wheat with the ancient Sicilian grain of "Tumminia".



TERRAMIA SOC. COOP.  
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