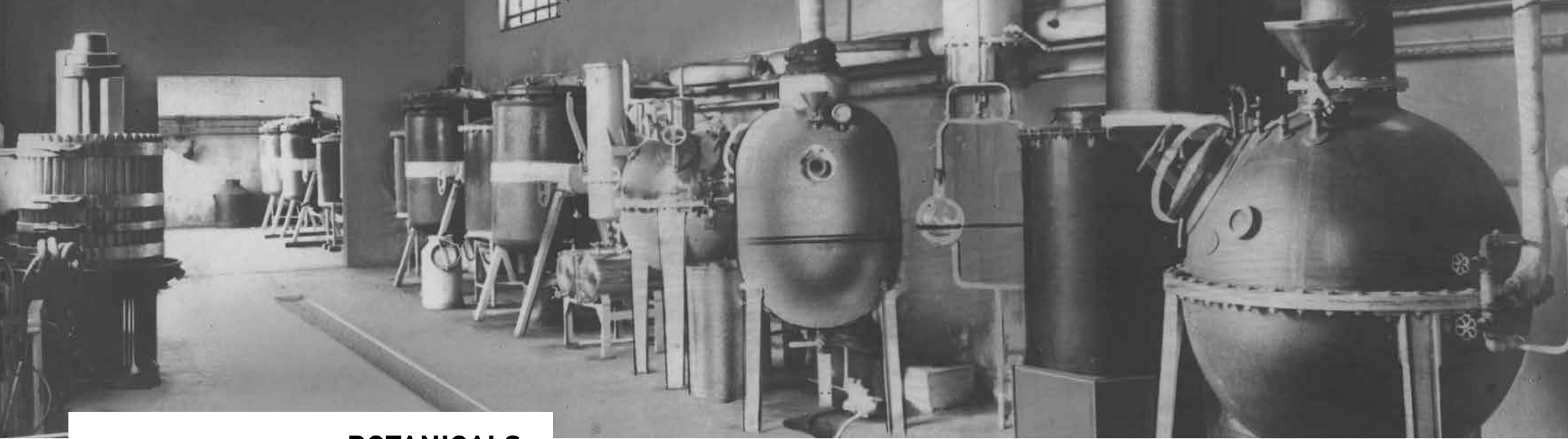




BOTANICALS

WE HAVE BEEN PROCESSING THEM **SINCE 1890!**



**BOTANICALS:
EVERYBODY WANTS THEM,
MANY SELL THEM,
WE PRODUCE THEM!**

FRUIT, VEGETABLES, FLOWERS, PLANTS, HERBS AS WELL AS SPICES AND ROOTS: WE AT L'ITALIANA AROMI CAN BOAST A CENTURY'S KNOWLEDGE OF BOTANICAL RAW MATERIALS AND EXTRACTION AND INFUSION TECHNIQUES; WHAT IS MORE, WE CAN FOLLOW, AND SOMETIMES EVEN ANTICIPATE, NEW TRENDS.

Since 1890 we have been producing tinctures, distillates, extracts and infusions from single or numerous botanical species, suited to different food & beverage applications. The ongoing growth of production capacity and flexibility is guaranteed by numerous traditional and state-of-the-art plants: distillers, extractors and concentrators.

In our Research, Development & Application and Quality Control laboratories – among the largest and most advanced in Europe –, a team of professionals works according to a rigorous methodology.

The careful study of raw materials, an attentive supply-chain analysis, chemical-physical and microbiological checks, the testing in the finished product and the proposal of application solutions are our key strengths.

It is our goal to provide you with safe, standardized, top quality botanical products which allow you to develop appealing products to accompany consumers in every moment of the day.



CLEAN
LABEL

The perception that what is natural is genuine and healthy is widespread among consumers and what is more natural than a product made from botanicals?

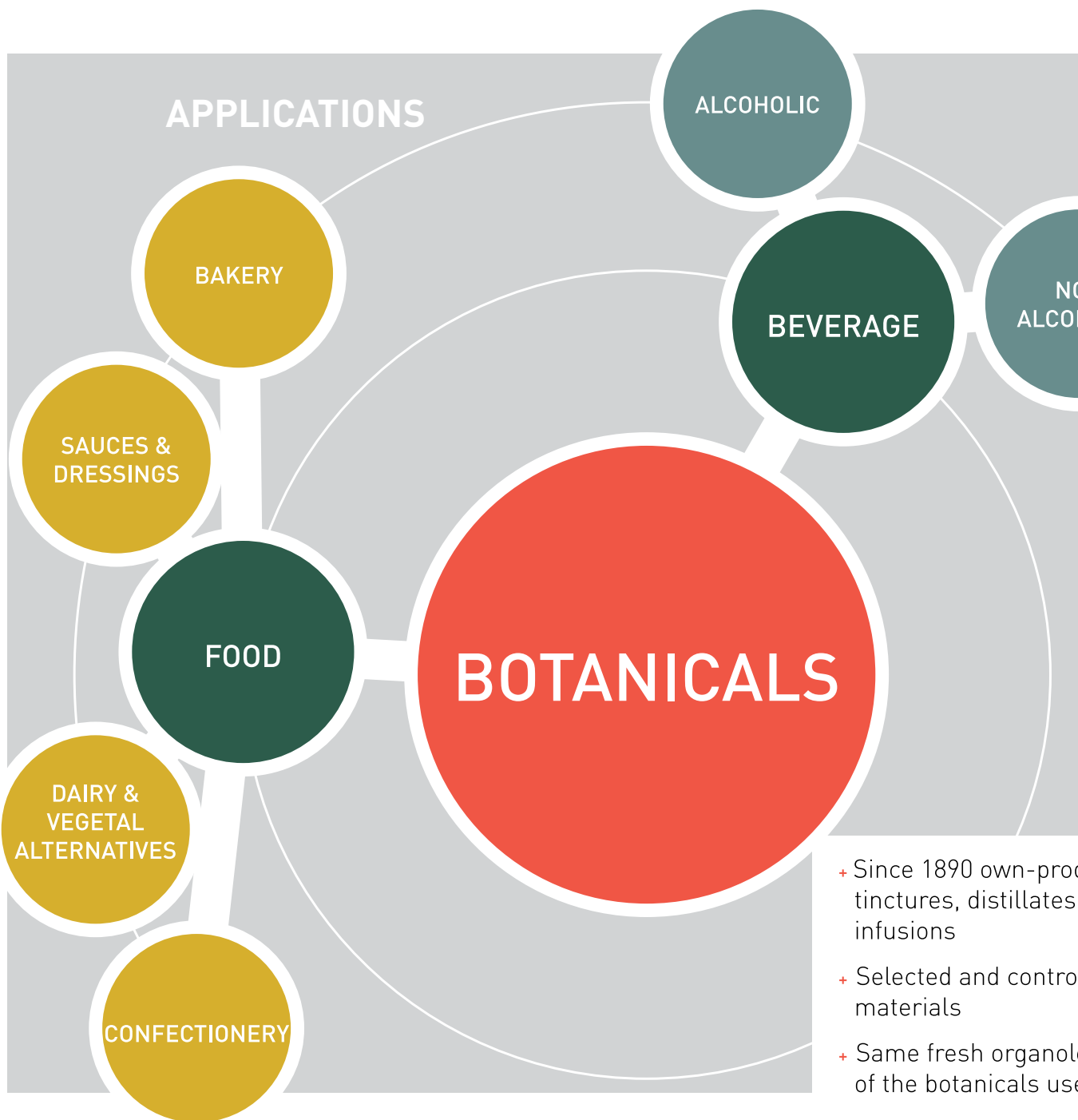
This idea is driving the market requests in many segments.



In such scenario, many food & beverage companies are offering 100% botanicals based products to the market.

This is the reason why floral, fruity and botanical inspired products are becoming increasingly easy to find on supermarket shelves.

A wide variety of raw materials and combinations is available, ranging from the most classic ones – which reassure consumers with known flavours – to the boldest ones – which intrigue those interested in trying out something new.



- + Since 1890 own-produced tinctures, distillates, extracts and infusions
- + Selected and controlled raw materials
- + Same fresh organoleptic profile of the botanicals used

- + Standardized botanicals extracts
- + No chemical additive or colours to improve solubility in cold water
- + R&D of new mixtures

ARTICHOKE
 BANANA
 BITTER ORANGE PEEL
 BLACK CATECHU
 BLACK TEA
 BLACKBERRY
 BLUEBERRY
 CARAWAY
 CARDAMOM
 CAROB
 CASCARILLA
 CHERRY
 CHINESE RHUBARB
 CINCHONA
 CINNAMON
 CLARY SAGE
 CLOVES
 COCOA
 COFFEE
 COLOMBO

COMMON MUGWORT (artemisia
vulgaris)
 COMMON WORMWOOD (artemisia
absinthium)
 CORIANDER
 CORIANDER SEEDS
 ELDERFLOWER
 GENTIAN
 GINGER
 GINSENG
 GREEN CHIRETTA
 GREEN TEA
 GUARANA
 HAWTHORN
 HYSSOP
 INDIAN CHIRETTA
 JUNIPER
 LEMON PEEL
 LIQUORICE
 LONDON GIN botanicals blend

MACE
 MARJORAM
 MELILOT
 MINT
 MOUNTAIN WORMWOOD (artemisia
valesiaca)
 MYRRH RESIN
 NUTMEG
 OAK
 OREGANO
 PASSIONFLOWER
 PEPPER
 PLUM
 QUASSIA
 RAISIN
 RASPBERRY
 ROMAN WORMWOOD (artemisia
pontica)
 ROSEHIP
 ROSEMARY

SAFFRON
 SAGE
 SAVORY
 STAR ANISE
 STRAWBERRY
 SWEET IRIS
 SWEET ORANGE PEEL
 TANGERINE PEEL
 TANSY
 TEA
 THYME
 TONKA BEAN
 VANILLA
 VIOLET
 WALNUT HUSK*
 WHITE TEA
 ZEDOARY

*allergen



The list is not exhaustive,
ask if you have different requests.

From botanicals we produce
tinctures, distillates, extracts, infusions.



For Halal and Kosher ask for specific list and price list.



- 1890** The origins
Preparati Farmaceutici Chiassesi
Ponte Chiasso
- 1927** L'Aromatica
and Distilleria Fratelli Tirelli
Sesto San Giovanni
- 1947** L'Aromatica Lombarda
and Distilleria Esperia
Sesto San Giovanni
- 1969** L'Italiana Aromi is born
Sesto San Giovanni
- 1995** L'Italiana Aromi in Carate Brianza
The modern factory is built
- 2012** Expansion of the headquarters
- 2015** 20 years in Carate Brianza
- 2020** 30th Anniversary
We created the first-ever recipe
for bottled ice tea