



family olive passion

THE ITALIAN OLIVE FAMILY

Founded in 1964 by Romeo Ficacci, who continued his father's legacy by cultivating the table olive trade in Rome's local markets, the Ficacci Company boasts a rich history of success that spans over three generations. Thanks to the entrepreneurial talents of Romeo and his wife Rita, the company began industrial-scale production in the 1970s, successfully capturing market shares in both Italy and internationally.

Situated in Castel Madama, just 25 miles east of Rome, the Ficacci Company produces olive-based products from Italy, Spain, and Greece. It is a reference company for large-scale retail, food service, and industrial trade across 43 countries worldwide. With 12 semi-automatic packaging lines, the company produces around 25 tons of olives each shift at a production facility that adheres to the highest quality and food safety standards.

"The sixties marked the beginning of Mr. Romeo Ficacci's dedication to the table olives industry."



TWELVE SEMI-AUTOMATIC LINES

PRODUCTION
PLANT
VIRTUAL TOUR



ANNUAL VOLUMES
7,500 TONS

CAPACITY
2X

25 TONS
PER SHIFT



Ficacci can produce over 200,000 units per shift and primarily operates on a single shift, enabling it to decisively manufacture more than 500 K units daily.



More than 100 individuals are employed at Ficacci.

The company operates three distinct facilities, all located in Castel Madama, Rome:



- 1. Raw material warehouse**
- 2. Manufacturing plant**
- 3. Reefer shipping depot**



Ficacci specializes exclusively in Fresh Olives, avoiding pasteurization.

"You might discover the most groundbreaking product or top-tier equipment. Nevertheless, success is unlikely without reliable individuals to enhance these capabilities!!"

Melvin D. Maddux



ficacci.com



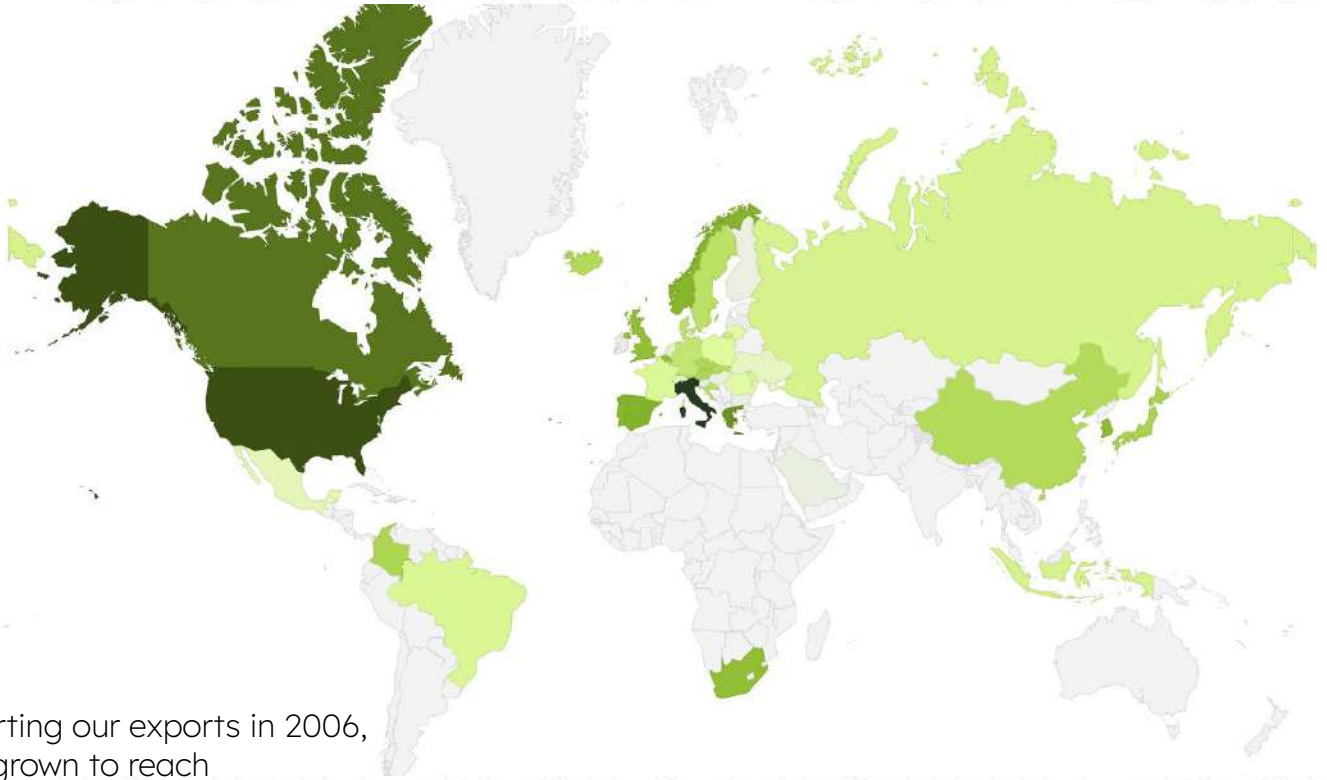
EXPORTING IN 43 COUNTRIES WORLDWIDE

ASIA
4%

EUROPE
10%

USA
16%

DOMESTIC MARKET
70%



Since starting our exports in 2006,
we have grown to reach

43 countries.

Today, the USA stands as our second-largest market.

We take pride in supplying renowned deli departments
across the globe with our tasty olives and antipasti.

*"Italy represents our main market,
accounting for more than 70%
of our production."*

ficacci.com



DELI PACK

TOP FIFTEEN

14
OLIVES

3
BRUSCHETTA

9
ANTIPASTI



**KALAMATA
PITTED OLIVES**
12/150 g
#OFKALDE150



**CASTELVETRANO
OLIVES PITTED**
12/125 g
#OFDOLDE125



**ITALIAN PITTED
OLIVES MIX**
12/125 g
#OFDENDOLE125



**GREEK PITTED
OLIVE MIX**
12/150 g
#OFMIGREDE150



**OLIVES STUFFED
WITH BLUE CHEESE**
12/150 g
#OFFARFO150



**SICILIAN PITTED
OLIVE MIX W/HERBS**
12/125 g
#OFMITADE125



**OLIVE
BRUSCHETTA**
12/170 g
#OFBRULI170



**CASTELVETRANO
OLIVES UNPITTED**
12/125 g
#OFDOLSI150



**GARLIC
STUFFED OLIVES**
12/150 g
#OFFARA150



**STUFFED
GRAPELEAF DOLMAS**
12/200 g
#OFDOLMAS200

Other Item:

BRUSCHETTA TOMATOES
12/170 g - #OFBRUTO170

RED PEPPER STUFFED OLIVES
12/150 g - #OFFAROM150

**SUNDRIED TOMATOES IN
MARINADE**
12/200 g - #OFPOSE200

**MARINATED ARTICHOKE HEART
QUARTERS**
12/200 g - #OFCARMA200

MUFFULETTA OLIVE SALAD
12/170 g - #OFMUFFU170

GREEK UNPITTED OLIVE MIX
12/150 g - #OFMIGREICO150

HOT AND SWEET PEPPERS
12/200 g - #OFPEPE200

CERIGNOLA GREEN OLIVES
12/150 g - #OFVERCE150

GREEK OLIVE MIX WITH CHILES
12/150 g - #OFMIGREDEPI150

KALAMATA OLIVES UNPITTED
12/150 g - #OFKALI150

ROASTED RED TOMATOES
12/200 g - #OFPOMO200

**MARINATED MUSHROOMS
W/GARLIC & HERBS**
12/200 g - #OFFUNGA200

YELLOW GIGANDES LUPIN BEANS
12/170 g - #OFLUCO170

delipack.ficacci.com



MINI PAPER TRAY TRIO

ECO-FRIENDLY TRAY

IT WEIGHS JUST
210 g

87%
PAPER-BASED

IRRESISTIBLE FOR
FOODIES



It fulfills customers' needs and expectations by offering **three distinct varieties of olives**. Innovative **sustainable paper-based** packaging (87%), **catchy** design, **fancy** on the table, **compact** size (210g—7.5oz), retail price to the public is **less than \$ 7.99**, quick turnover item, beloved by **foodies**, convenient **ready-to-eat, no preservatives**, not pasteurized, **fresh**.



MINI PAPER TRAY TRIO PITTED OLIVES

6/210 g - #MOTRIP213



MINI PAPER TRAY TRIO UNPITTED OLIVES

6/210 g - #MOTRIU213

minitrio.ficacci.com



MINI PAPER TRAY TRIO

SUSTAINABLE APERITIF

IT WEIGHS JUST
160 - 200 g

87%
PAPER-BASED

IRRESISTIBLE FOR
FOODIES



Savor the excellence of our **Castelvetrano** and **Kalamata** olives, available in two irresistible variations: **Grana cheese** cubes or **Apulian croutons**. Packaged in elegant, **sustainable** packaging for an authentic taste that is free from preservatives. **Fresh!**



**MINI TRIO
OLIVE & CHEESE**
6/200 g- #MOTRIF202



**MINI TRIO
OLIVE & CROUTONS**
6/160 g - #MOTRIC162

minitrio.ficacci.com



PAPER TRAY

FRESH, CRUNCHY, AND TASTY

SUSTAINABLE
87% PAPER

WITHOUT
ANY LIQUID

8 PER CASE
180 g



**ITALIAN OLIVE
MIX PITTED**

8/170 g - #PTDENDOLE170



**CASTELVETRANO
OLIVES PITTED**

8/170 g - #PTDOLDE170



**CASTELVETRANO
OLIVES UNPITTED**

8/180 g - #PTDOLS1180



**BLACK GAETA OLIVE
WHOLE NATURAL**

8/180 g - #PTGASA180

papertray.ficacci.com



PAPER BOARD

MEDITERRANEAN OLIVE PLATTER

SUSTAINABLE
89% PAPER

GATHERINGS
OLIVE-BOARD

6 PER CASE
750 g



ITEM #MODODEKA750

SUSTAINABLE PAPER-BASED (89%) PARTY-BOARD

WEIGHING 750 g (3 x 250g)

PITTED - LIQUIDLESS - FRESH - WITHOUT PRESERVATIVES

INCLUDING 3 DIFFERENT OLIVES

CASTELVETRANO - KALAMATA - MIX WITH PEPPERS

paperboard.ficacci.com



BULK OLIVES

FOODSERVICE

MEDITERRANEAN
PRODUCTS

FRESH
NOT PASTEURIZED

READY TO
SERVE

Castelvetroano
Olives Pitted



Italian Pitted
Olives Mix



Castelvetroano
Olives Unpitted



Leccino Pitted
Olives



3Kg
#DOLDE3



1,5Kg
#HHDOLDE15



2X0,9Kg
#DOLDE2LB



2Kg
#MIXDENDOLE2



3Kg
#BSDOLDE3



9Kg
#DOLDE9



3,5Kg
#DOLME35

2Kg
#HHDOLME2

2X0,9Kg
#DOLSI2LB

3,5Kg
#BSDOLME35

10,5Kg
#DOLME105



3Kg
#DERIVI3

3Kg
#HHDERIVO3

2Kg
#DERIVI2

1Kg
#FRITIDELE1

3Kg
#BSDENLE3

9Kg
#DENLE9



BULK OLIVES

FOODSERVICE

MEDITERRANEAN
PRODUCTS

FRESH
NOT PASTEURIZED

READY TO
SERVE

Green Giant
Pitted

Leccino Olives
Unpitted

Gaeta Olives
Unpitted

Kalamata Olives
Unpitted



3 Kg
#DENG13

4 Kg
#TOSSA4

4 Kg
#GASA4

4 Kg
#KALSA4



2 Kg
#HHGASA2

2 Kg
#HHKALSA2



3 Kg
#TIGACO3



1,5 Kg
#TIGACO15



3,5 Kg
#BSTOSSA35

1,5 Kg
#GASA15



9 Kg
#DENG19

10,5 Kg
#TOSSA105

10,5 Kg
#GASA105



BULK OLIVES

FOODSERVICE

MEDITERRANEAN
PRODUCTS

FRESH
NOT PASTEURIZED

READY TO
SERVE

Cerignola
Green Olives



Unpitted
Olive Mix



Kalamata
Pitted Olives



Red Pepper
Stuffed Olives



Pitted Olives
& Sweet Peppers



Cracked
Olives and Peppers



3,5 Kg
#VERCE35

4 Kg
#MIXITAIN4

3 Kg
#KALDE3



2 Kg
#HHVERCE2

2 Kg
#HMMIXITAIN2



2,25 Kg
#VERCE5LB

2,25 Kg
#MIGREICOSLB

2,25 Kg
#KALDE5LB

2 Kg
#DENPE2

3 Kg
#RITIETNEA3



1,3 Kg
#FRCOCKTAIL13

1,5 Kg
#FRFAROM15

1 Kg
#FRDENPE1

1,5 Kg
#FRITIETNEA15



1,5 Kg
#VERCE15

3 Kg
#BSKALDE3

1,5 Kg
#FAROM15

1,5 Kg
#DENPE15

1,5 Kg
#RIETNEA15



10,5 Kg
#VERCE105

4,54 Kg
#MIXGREI10LB

9 Kg
#KALDE9

foodservice.ficacci.com



DOY PACK

BENEFITS FOR THE CONSUMER

ITALIAN & GREEK
PRODUCTS

FRESH
PRODUCTS

8 PER CASE
140 g



**BEL MIX OF
ITALIA OLIVES**
8/140 g - #DPDENDOLE140



**PITTED OLIVES
& SWEET PEPPERS**
8/140 g - #DPDENPE140



**CASTELVETRANO
OLIVES UNPITTED**
8/140 g - #DPDOLSI140



**KALAMON
UNPITTED OLIVES**
8/140 g - #DPKALI140



**OVEN
DRIED OLIVES**
8/140 g - #DPSECO140



**CERIGNOLA
GREEN OLIVES**
8/140 g - #DPVERCE140

doypacks.ficacci.com



GOURMET JARRED ANTIPASTI

SPECIALTIES FOR GOURMANDS

ITALIAN
PRODUCTS

AMBIENT
SHELF LIFE

6 PER CASE
290 g



GRANDMA'S ASPARAGOUS
6/290 g - #VSASNO290



GARLIC SPREAD
6/290 g - #VSPAGLIO290



SPICY BOMB
6/290 g - #VSBOP1290



BLACK OLIVES SPREAD
6/290 g - #VSPONE290



GRILLED MUSHROOMS
6/290 g - #VSFUGRI290



SUNDRIED TOMATOES
6/280 g - #VSPOSE280



GRILLED ARTICHOKE
6/290 g - #VSCAGRI290



GRILLED PEPPERS
6/290 g - #VSPEGRI290



GRILLED BORETTANE ONIONS
6/290 g - #VSCIBO290



GARDEN VEGGIES
6/290 g - #VSANTI290

gourmet.ficacci.com



OLIVES IN THE MEDITERRANEAN

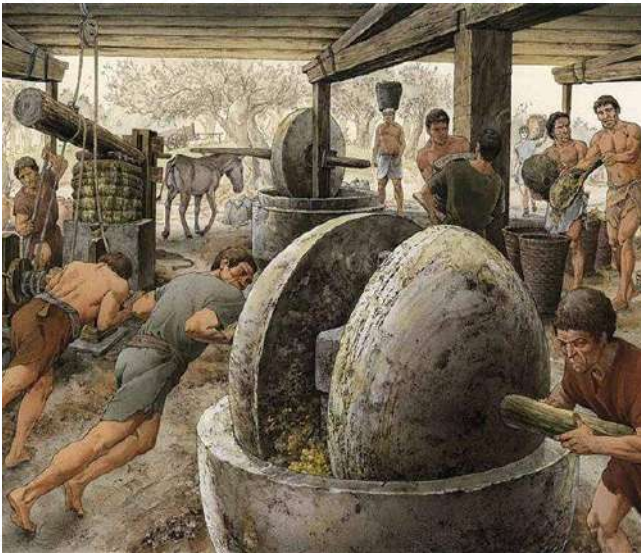
THOUSANDS OF YEAR OF HISTORY



Origins: olives were first cultivated in the area of Mediterranean sea, especially in present-day **Greece and Turkey**. The domestication of wild olive trees led to the cultivation of olives between **6000 and 4500 BCE**. Initially, olives served religious, medicinal, and culinary purposes. Greece: The culture of ancient Greece held olives and olive oil in high regard. Olives were essential to Greek cuisine, with olive oil used for cooking, enhancing flavors, and crafting perfumes. In Greek mythology, the olive tree symbolized sacredness and was linked to Athena, the goddess of wisdom and warfare.

The olive branch came to represent peace and was awarded a prize in the ancient Olympic Games. Rome: In ancient Rome, olives and olive oil were immensely valued. The cultivation of olives spread throughout the Roman Empire, establishing olive oil as a dietary staple. It was utilized for cooking, flavoring dishes, cosmetics, medicinal purposes, as fuel for lamps, and as an ointment in baths. Over time, extensive infrastructures emerged to support olive oil production, marketing, and transport.

Trade and Economy: Beyond providing sustenance, olives, and olive oil played a crucial role in trade and economic development. Trade routes for olive oil formed, linking Mediterranean regions. Archaeological sites reveal olive presses and oil storage facilities, underscoring the economic importance of olive oil production and commerce.

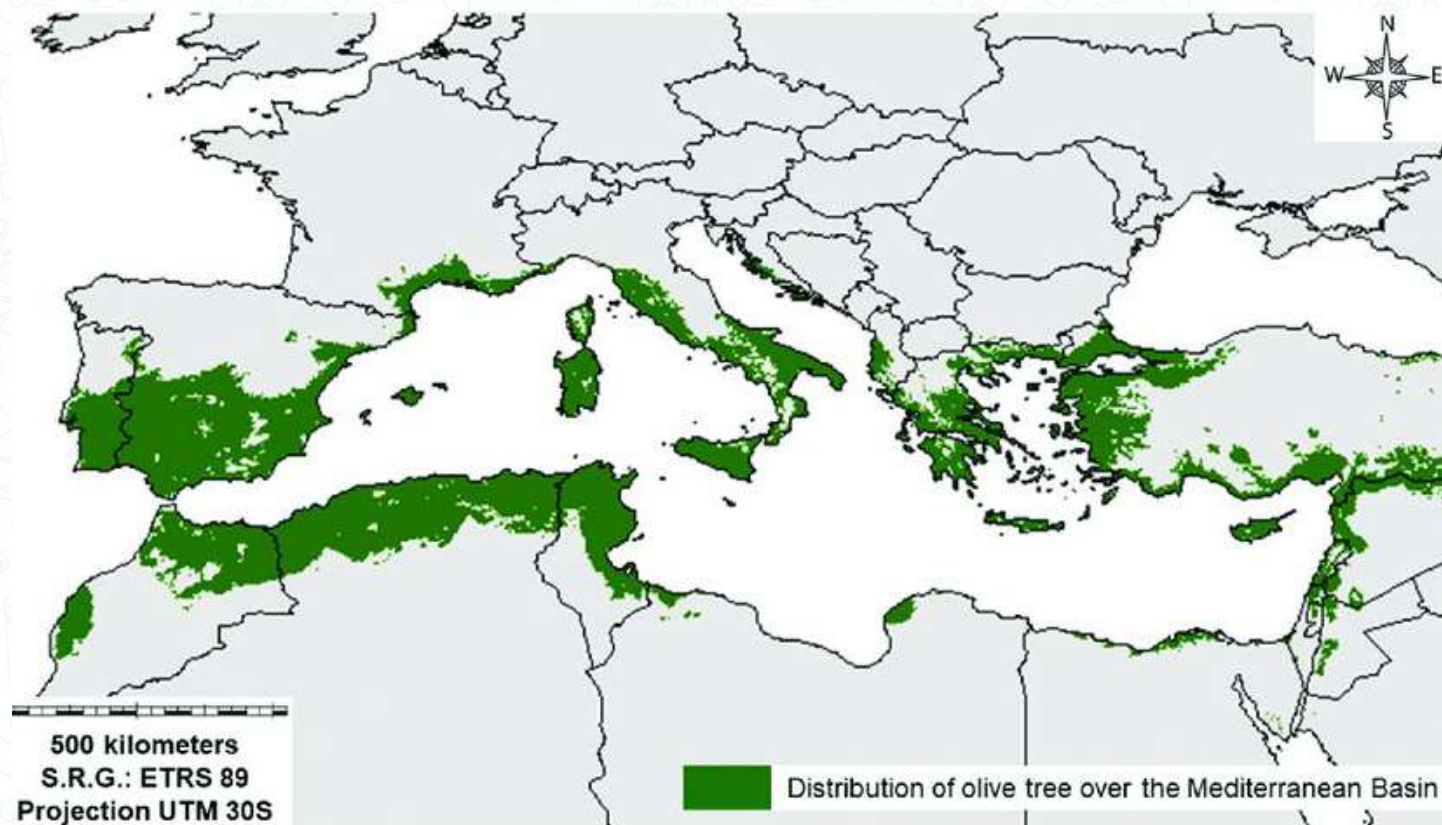


OLIVES HISTORY AND DIFFUSION

IN THE MEDITERRANEAN

*"There are two substances that are particularly pleasant for the human body: **wine for inside and oil for outside**. Both are excellent natural products, but the oil is absolutely necessary, and man was not wrong to put his efforts into obtaining it"*

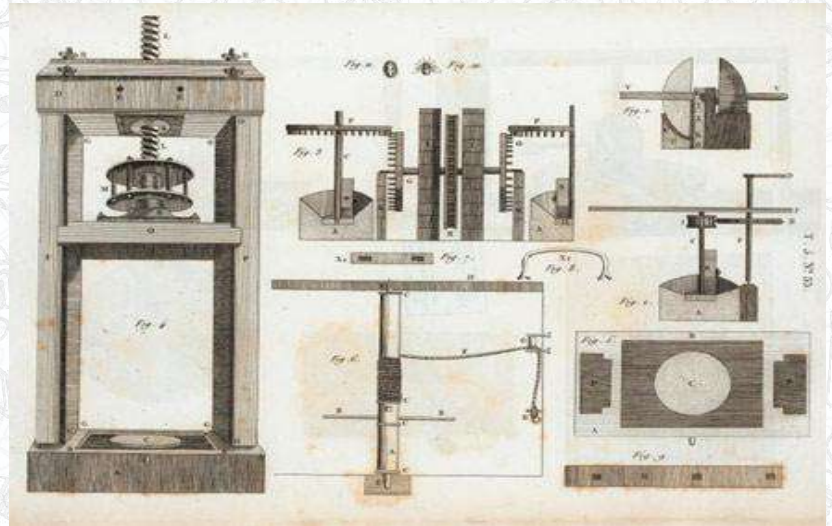
Pliny the elder



OLIVES BRINE-CURING

EATING THE INEDIBLE

Table olives are the most popular **fermented vegetable** in the West and, together with olive oil, play a crucial role in the Mediterranean diet. The fruits of the olive tree contain oleuropein (a glycosidic secoiridoid), which is non-toxic but has an extremely bitter taste. This makes the drupes inedible immediately after harvesting. Therefore, any processing method aims to remove the natural bitterness of this fruit. **Green** olives are commonly produced using the **"Spanish"** or **"Castelvetrano"** method, while **black** olives are processed using the **"natural"** method. In general, the fermentation of table olives is a spontaneous process primarily mediated by lactic acid bacteria and yeasts. The bacteria belonging to the Enterobacteriaceae family, which are numerically significant in the initial stages of fermentation, are rapidly replaced by lactic acid bacteria mainly belonging to the genus *Lactobacillus*.



OLIVES & RELIGION

ROMAN TRADITION

The "**Fons Olei**" or "Fountain of Oil," played a role in rituals like baptism and confirmation. This term symbolizes a rich source of spiritual blessings and divine grace. In Rome, **the first aboveground Christian church**, known as Taberna Meritoria, was built upon a Fons Olei. Additionally, the Greek word "Christos" translates to the Hebrew "Moshiach" or "Messiah," all of which refer to "the Anointed One." By calling upon Jesus Christ, we emphasize that He is anointed. In the Bible, anointing denotes the **application of olive oil to a person's body**.



SUSTAINABILITY

BUILDING A GREENER TOMORROW TOGETHER

Our photovoltaic system produces over 700,000 kWh of electricity, significantly supporting our needs, reducing ecological impact, and contributing to a greener, low-CO2 future.

- **ESG Sustainability Rating:** 43 - Excellent



SOME OF OUR GLOBAL RETAILERS

A RELATIONSHIP OF TRUST AND GROWTH

COSTCO
WHOLESALE

H-E-B

METRO
makro

ROUSES
MARKETS

EATALY
alti cibi

FOOD
LOVER'S
MARKET

verdemar
SUPERMERCADO & PADARIA

Indoguna
Utama

Roche Bros.

El Corte Inglés

Ole'
SUPERMARKET

éxito

Kroger

Spartan
Stores

Zona Sul 
Cariocas de Coração

AVANTE

gourmet dash

Foodland
Food. Family. Friends & Aloha.

Auchan

MARIANO'S

ficacci.com

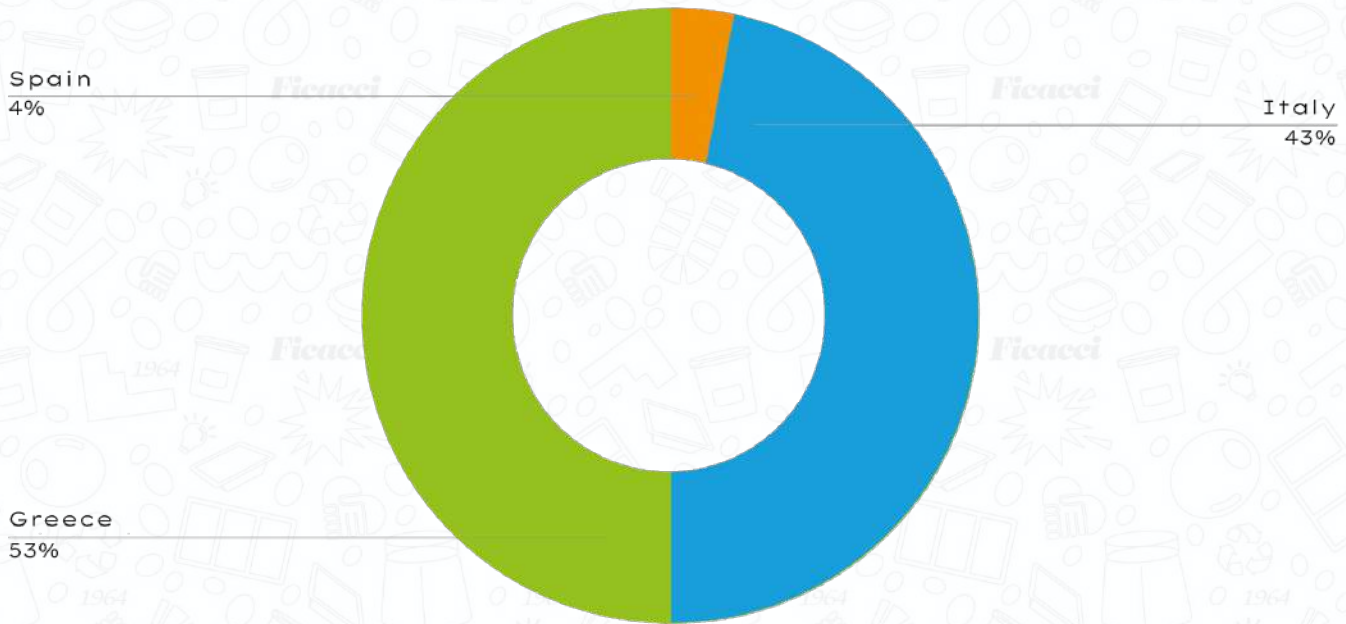
Ficacci
1964



WHERE OUR OLIVES COME FROM

THE ROOTS OF OUR OLIVES

The selection of our olives is carried out directly, we do not rely on brokers or intermediary companies. The Ficacci Purchasing Department chooses the raw materials during the harvest, ensuring the necessary quality and quantity. Our procurement and our large storage and seasoning capacities have always distinguished our company in the table olive market.



WE SUPPORT LAUNCHES ON OUR SOCIALS

+40K FOLLOWERS FACEBOOK

+4K FOLLOWERS INSTAGRAM

+1K FOLLOWERS LINKEDIN

+1K FOLLOWERS TIKTOK



CONTACT US

export@ficacci.it

ficacci.com





family olive passion