



TERRAMIA

COMPANY OVERVIEW

ITEM PRESENTATION

TERRA MIA TRADING

Providing excellence and quality of service since 1985.

Home of “Fruttato di Coratina”, known as the highest quality Extra Virgin Olive Oil in the industry.



Coratina Olives, native to our origin foundations in Bari, Italy.



BARI, PUGLIA

From the Land, to the Table. Tradition of Supreme & Excellent Olive Oil.

About Us

Terra Mia is a privately-owned & family-operated organization.

Terra Mia has over 35 years of experience - both retail & wholesale - in the Olive Oil Industry.

Our branded extra virgin olive oil originates from the South-Eastern Region of Italy, better known as Puglia, or Bari, Italy

The owner and President of Terra Mia Trading was born and raised in the Puglia Region of southern Italy & has over 30 years of experience within the olive oil industry.



QUALITA' SUPERIORE E' AUTENTICA

Joint Venture Cooperative

- ❖ *Terra Mia has a long-lasting and fruitful Joint-Venture with RUBINO GROUP; Olive Oil harvester, producer & processor located in the South-Eastern Region of Italy, Puglia (Bari)*
- ❖ *Our joint-venture overseas -- which has been in operation since its creation in 1980 allows us to have a vertically-streamlined supply chain.*
- ❖ *Ultimately, the opportunity to offer supreme quality at the most competitive price.*

“Our commitment to quality & personalized service is surpassed by none.”

- Nicola Ranieri, PRESIDENT & CEO



Our Advantages in the Industry

- ❖ *Given our stream-lined supply chain, and strong business ties across the world, we are the only current organization who can offer authentic “Fruttato Coratina”, from cultivation, to final product.*
- ❖ *The olives are harvested within privately-owned groves, in Puglia, Italy. Our Olives are gathered, crushed and pressed, before finally being packaged and shipped globally.*
- ❖ *We have had substantial growth & success over 3 decades of implementing this strategy, allowing our credibility to, “speak for itself”*





CURRENT GOALS & CUSTOMER BASE

- ❖ *The company's main goals are producing and marketing various types of oils that can be found in many different grocery supermarket chains, and national restaurant chains.*
- ❖ *To date, we've distributed our branded products to all companies represented below.*





FRUTTATO CORATINA

EXTRA VIRGIN OLIVE OIL



- ❖ *Produced exclusively in the Puglia Region of Southern Italy, is considered by the vast majority to be the highest quality olive oil in the world for numerous reasons.*
- ❖ *It has the lowest acidity level of all European extra virgin olive oil, at a maximum of 0.20%.*
- ❖ *Coratina Extra Virgin Olive Oil is higher in Polyphenols than other olive oils. Polyphenols has been scientifically proven to aid in prevention of certain degenerative illnesses, cardiovascular issues, diabetes, cancer, & high blood pressure.*
- ❖ *Currently, Terra Mia is the only known company who can offer this olive oil to the final consumer as a stand-alone product. The richness, purity & quality derived from the olive fruits we harvest, crush & process, is also directly implemented in our other traditional olive oil products, as a cutting oil.*



FRUTTATO CORATINA

ORGANIC EXTRA VIRGIN OLIVE OIL



- ❖ *Terra Mia Olive Oil manufactures a high quality Organic Extra Virgin Olive Oil. This Extra Virgin Olive Oil is a combination of oils from the Arbequina and Hojiblanca olives from Spain and Tunisia. The olives used in producing this product are hand-picked from organically grown trees.*
- ❖ *Terra Mia Organic Extra Virgin Olive Oil holds two European Organic Certifications & is produced with olives from trees grown without the use of man-made fertilizers or pesticides.*
- ❖ *This product is one of the healthiest in the current Extra Virgin Olive Oil market & has a maximum acidity level of 0.3%.*

NOW AVAILABLE IN OUR CUSTOM GLASS STYLE!

EXTRA VIRGIN OLIVE OIL

PAESANA



- ❖ *This product is a classic combination of the pinnacle selection of European Extra Virgin Olive Oils.*
- ❖ *The olives are harvested traditionally, hand picked and are pressed cold. These methods provide a superior quality and give a fruity taste, with a pleasant, grassy aroma. These characteristics are key indicators of a luxury Extra Virgin Olive Oil.*
- ❖ *This Product has contents originating from: Italy, Spain, Tunisia & Greece*
- ❖ *Maximum acidity of 0.40%*
- ❖ *Now offered in glass or custom PET*



#1 BLENDED PRODUCT & NATIONAL BEST SELLER

FIERO EXTRA VIRGIN BLEND

CANO-VEG OIL – MEDITERRANEAN STYLE



- ❖ *One of our current top grossing products is known as the FIERO line, which is offered in olive oil blends which can be produced to a customer's specifications and with a choice of labels.*
- ❖ *Popular combinations include the ever-present Extra Virgin Olive Oil, blended with a variety of other oils; VEGETABLE, AVOCADO, SOYBEAN, CANOLA*
- ❖ *The combination of high amounts of Omega-3 & low amounts of saturated fats found in this product make it one of the healthiest oils to consume on a daily basis in the current market.*
- ❖ *Most companies with similar products strictly use sunflower oils or vegetable oil, but we strive to always include Canola if blended products are desired due to its high volume of Omega-3*
- ❖ *Our blended oils are widely considered a high-quality, great tasting, cooking oil.*

FAMILY OF PRODUCTS



CONTACT INFORMATION

Excellenza Autentica



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