



TERRA MIA

MISSION STATEMENT

TERRA MIA MANAGEMENT

Terra Mia is an authentically traditional company, solely owned & operated within a family-based business model. The President, *Nicola Ranieri*,

was born & raised in the Southern Region of Italy, better known as, *Puglia*. additionally, management itself has over 35 years of experience within the varying pillars of the Olive Oil Industry.

JOINT VENTURE COOPERATIVE

Over the years of vastly successful growth and expansion to global markets, we established a direct & mutually exclusive joint venture with **Rubino, INDUSTRIE OLEARIE**; Puglia, Italy based, private Olive Oil agriculture and production company, the largest in the current, EU Union. RUBINO, a reputable, family-owned company has been in operation since its origins dating back to 1870. The relationship we maintain with Rubino has stemmed over the past 3 decades.

Terra Mia guarantees that we, due to our current supply chain, relationships & ventures, are the sole company in the global market who has the ability to offer Coratina Extra Virgin Olive Oil, 100% Product of Italy, (specifically Andria and Corato) & regarded as the highest quality olive oil in the industry, To the end-user, consumer, or client. We stand by this fact under the affirmative truths that the olives are to this day, crushed & pressed in-house, directly harvested from one of the largest and privately owned orchards in Puglia, Italy.

When we say, we offer our prestigious oil in any aspect, it is simply put,

From the Land, to the Table

CORATINA EXTRA VIRGIN OLIVE OIL

What is it?

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.

-the lowest acidity level of all European extra virgin olive oil, at a maximum of 0.15%.

- Coratina Extra Virgin Olive Oil is higher in polyphenols than other olive oils. Polyphenols have 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. *this process is also well known within the wine industry - cutting oils/wines are widely considered as "too good to sell"*

Reports from a 2017 EU Import/Export Industry disclosure show that Spain, Portugal & Greece were the majority percentage of all importation of Coratina Olive Oil, directly from Puglia Italy.

ORGANIC EXTRA VIRGIN OLIVE OIL

Virtually identical to the product above, our Organic Product is a representative of the pinnacle of quality in the Organic Olive Oil niche market.

Currently, our Coratina Organic Extra Virgin Olive Oil has a maximum acidity level of 0.4%

Whereas other nationally-recognized brands have a maximum acidity level of 0.6%

THE CLASSIFICATION OF OLIVE OIL IN REGARD TO QUALITY IS WIDELY DERIVED FROM ACIDITY LEVELS.

The level of acidity per serving size is mutually exclusive with overall experience, taste, aroma and palate.

FIERO OLIVE OIL BLENDS

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.

As of 2020, we operate from (2) manufacturing centers domestically, and (2) internationally, (Italy)

North America Locations

- GLENDALE, AZ

- FRANKLIN, OH

Popular combinations include the everpresent Extra Virgin Olive Oil, blended with a variety of other oils; VEGETABLE, AVOCADO, SOYBEAN, CANOLA

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.