

Outstanding Taste and Quality!



CANDONGA[®]
FRAGOLA TOP QUALITY

Strawberries

Strawberries are native to France and were first cultivated around 1700. They are cultivated in summer and reach maturity in spring, when they turn red with yellow-greenish pigments through tiny achenes on the outer skin that are commonly referred to as "seeds".

Strawberries are also known for their antioxidant properties and also contain Vitamin A, B1, B2, and K in addition to mineral salts including iron, potassium, magnesium and manganese. They have a modest caloric value and mainly simple sugars (fructose) but are rich in water (90.5 g per 100 g) and fibres.

Finally, the roots and leaves of the strawberry plant are useful for healing wounds and grazes.

SEASONALITY: FROM DECEMBER TO JUNE

Varieties - Marketing areas and periods:

SICILY: from December to January

EEC IMPORTS: from February to March

ITALY (Sicily/Basilicata/Campania/Polesine/Ferrarese): from February to June

CANDONGA: 20th March / 31st May



ORTOFRUTTA
Castello

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Strawberries pallet composition

Weight Tray/bulk	Packaging: no. pcs/pack	Indicative weight Kg/pack	Packaging	no. packs/pallet EURO 80x120	no. packs/pallet INDUSTRIAL 100x120
250 GR	N. 16 trays	KG. 12	CART. 60x40x10	N. 72	N. 90
500 GR	N. 10 trays	KG. 14	CART. 60x40x10	N. 72	N. 90
1 KG		KG. 18	CART. 30x20	N.512	N. 320
Candonga: variable weight tray	variable	KG. 12	CART. 60x40x10	N. 72	N. 90

Properties and benefits:

They boost the immune system and improve the microcirculation: the iron, calcium and magnesium contained help to prevent colds and rheumatism while the acetylsalicylic acid helps to reactivate the immune system and also improves the microcirculation functions as it also has a beneficial effect in the case of swollen legs, cellulite and water retention. Strawberries also have laxative properties and favour diuresis, with beneficial effects also for the liver, while the phosphorous they contain have purifying properties that are also favour a healthy liver.

News: We buy Top Quality Candonga® strawberries directly from the consortium through one of our business partners. We package and distribute these in Central and Northern Italy.

With the very first bite, Candonga® strawberries give off an intense, fruity fragrance, followed by a perfectly balanced taste between acidic and sweet. The sugar content of strawberries is around 12 degrees Brix. Compared to other strawberries, this indicates the absence of the initial distinctly tart flavour typical of lower quality strawberries, without being excessively sweet.

They are processed in our facility, at Via Einstein 31, Stanghella (PD) Italy, where they are packaged in flow pack trays weighing 250 g or 500 gr, or wooden boxes weighing 1 kg.

The packages are palletized based on the customer's needs; we offer different types of carton sizes and colours.

Customized labelling upon request.



Packaging examples:

CARTON 30x40

TRAYS

