



the brand of quality

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Our Company



Ceccarelli Giulio Srl has been in the produce business for over 60 years operating in the Italian, European, African, Asian and American markets. The name **JULIUS** is to honor our founder Giulio Ceccarelli, who was succeeded by his sons Dino and Gino who, in turn, passed on their expertise and experience to their sons Ettore, Achille and Massimiliano.



Our company is located in Longiano, in the heart of the **sunny Romagna region**, the Land of the Sangiovese. During the centuries the country spirit has optimized the land's fertility, creating a perfect eco-system that harmonizes with nature. Our **HIGH QUALITY** production is recognized throughout Europe and has allowed us to create an export center for both fresh and preserved fruits.



Our new "**Ceccarelli Giulio Srl**" warehouse located in the Emilia Romagna region for gathering, processing and packaging our products, was designed and built paying particular attention to all production phases, and with great consideration for the environment.

Our cold stores were manufactured using **CFC- and HFC-free panels**. An up-to-date computerized control system allows us to constantly monitor temperature, humidity, oxygen and CO2 values, thus preserving the natural freshness of our fruit.



We use the most up to date equipment to select and package our products, and do not neglect the importance of human resources, our most important asset. No machine could replace the keen eye and expert hands of our skilled personnel.

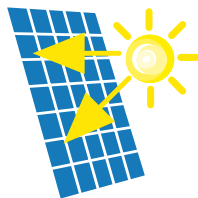


ECO-SUSTAINABILITY

- Our desire to develop an **eco-sustainable program** is the hallmark of our daily actions.



- # The waste created by each process is sorted and collected for recycling.



- # Solar panels fully integrated in our roof provide 60-70% of our energy, thus greatly reducing CO2 gas emission.



- # Our cold store rooms are manufactured using panels free of CFCs and HFCs, chemicals contributing to ozone layer depletion..



- # Rainwater is collected from the roof, filtered, and then reused in the company's processes.



- # All our packaging is 100% recyclable.

CONTROL

- Strict quality control tests are carried out by our lab partners in order to verify the following:



- # Proper ripeness of the produce, measurement of Brix degrees, color and size. This allows us to select only the best fruit to be introduced to the market. By doing so, our clients will look for our name as a synonym of high quality.
- # Research lab technicians are committed to researching any possible chemical residue.

TRACEABILITY

- Powerful management software can follow the fruit from our warehouse, to packaging and distribution, thus tracing the path from producer to consumer.





Julius selects its suppliers by identifying the best growing areas for the various produce and surveying the production facilities. Agreements stipulated beforehand with the growers allow us to establish the appropriate procedures to obtain the best harvesting results, and to guarantee the right crop and the very best quality.



The Ceccarelli family personally follows all the phases, from selecting the best produce at the time of picking to insure that it is done at the correct ripening stage, to the packaging, paying the particular attention to quality and type of packaging that only a private business can achieve. Freshness, wholesomeness, respect for nature and the environment: it is only this way that the best produce obtain the **Julius** trademark.

APPLES PEARS
STRAWBERRIES
PEACHES APRICOTS
ITALIAN PLUMS
KIWIS



Premium



“PREMIUM” QUALITY FRUIT

This label identifies a particular selection of produce of “superior” organoleptic quality.

Cultivar, size, sweetness, color, correct time of picking, are just some of the criteria applied to earn this product label.

Only the very best fruit become Julius **PREMIUM**.



CARMEN

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
						😊	😊	😊			

- **PROPERTIES:** Carmen is a varietal achieved by hybridizing Guyot and Bella di Giugno. Its elongated shape and the partial red skin coloration make it particularly attractive. It is particularly desirable for its firmness and sweetness. It contains a high level of vitamin C (good for fighting free radicals), potassium, and other minerals.
- **AREA OF PRODUCTION:** Ferrara, Modena, Ravenna, Bologna.
- **PACKAGING:** Covered tray
40x60 Single layer.



SANTA MARIA

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
						😊	😊	😊	😊		

- **PROPERTIES:** The Santa Maria was obtained by A. Morettini by hybridizing William x Coscia. It was introduced to the market in 1951. The skin is smooth, yellow with a red overtone, prized in Northern Europe (Sweden, Norway and Germany). The flesh is white, sweet, and juicy.
- **AREA OF PRODUCTION:** Ferrara, Modena, Ravenna, Bologna.
- **PACKAGING:** Covered tray
40x60 Single layer.



WILLIAMS

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
							😊	😊	😊	😊	😊

- **PROPERTIES:** The William was born in England at the end of the 1700s. It is fresh tasting, fragrant, with an unmistakable aroma well suited for jams, juices and grappa. At harvest time the skin is green colored. The skin color verges on yellow upon later ripening. It is picked in August and maintains its superb properties until the beginning of December.
- **AREA OF PRODUCTION:** Ferrara, Modena, Ravenna, Bologna.
- **PACKAGING:** Screened mesh basket - 1kg.
40x60 Single layer.



MAX RED BURTLETT

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
								😊	😊	😊	😊

- **PROPERTIES:** A variation of the Williams, it maintains the same aromatic properties and sweetness. It has a red skin that softens to green tones, but under the right conditions becomes entirely ruby colored. Picking time is slightly later than Williams.
- **AREA OF PRODUCTION:** Ferrara, Modena, Ravenna, Bologna.
- **PACKAGING:** Screened mesh basket - 1kg.
40x60 Single layer.





ABATE

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
😊	😊	😊	😊	😞	😞	😞		😊	😊	😊	😊

- **PROPERTIES:** Known as the queen of pears for its exceptional sensory qualities. Selected from the like-named Abate Fetel in France in the 1800s, it remains to this day one of the most appreciated cultivars by consumers worldwide.
- **AREA OF PRODUCTION:** Ferrara, Modena, Ravenna, Bologna, but also Chile, Argentina, and South Africa for marketing at the beginning of spring and summer.
- **PACKAGING:** 30x50 Single layer.
40x60 Single layer.



KAISER

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
😊	😊	😊	😊	😞	😞	😞		😊	😊	😊	😊

- **PROPERTIES:** Popular in France since 1830, its skin is a light brown russet and is good tasting, sweet and firm. It is also good for culinary use. Baked Kaiser with the addition of Alkermes are quite famous. It is picked in September. Thanks to its long shelf life, it is possible to market it until April and thanks to overseas production, the fruit is available until July.
- **AREA OF PRODUCTION:** Ferrara, Modena, Ravenna, Bologna, but also Chile, Argentina, and South Africa for marketing at the beginning of spring and summer.
- **PACKAGING:** Screened mesh basket – 1 kg.
40x60 Single layer.



Premium

KINDER BIRNEN

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
😊	😊	😊	😊	😊	😊	😊	😊	😊	😊	😊	😊

• **PROPERTIES:** Pears are an important food for children because they are rich in minerals, vitamins, simple sugars (glucose, fructose, and sucrose), fiber and water. Regular consumption of fruit that is fresh, ripe, and in season, ensures the harmonious development of muscles and nerve cells, since these cells metabolize simple sugars to generate energy. This fruit also promotes and aids intestinal functions. Fruits and vegetables are the base of the food pyramid to achieve proper nutrition, since their antioxidant action protects the body from free radicals. Water, fiber, minerals and vitamins aid the body during pregnancy, nursing, and growth well into old age.

To spur consumption of this exceptional product among children, we have devised a small packaging containing 3 or 4 fruits of the variety CARMEN or ABATE that also includes a small pleasant surprise.

Furthermore Kinder Birnen is grown with reduced chemical treatments, thus having a residual value that is less than half of the permitted level.

• **PACKAGING:** Flow pack tray – 600 gr.

NUTRITIONAL VALUES

MINERALS	Amount
Potassium	127 mg
Calcium	11 mg
Magnesium	6 mg

MACRONUTRIENTS	Amount
Lipids	0.1 g
Fiber	3.8 g
Carbohydrates	8.8 g

VITAMINS	Amount
Vitamin C	4 mg
Vitamin PP	0.1 mg
Vitamin B	0.4 mg



Thanks to an agreement with Argentine producers this fruit is available throughout the year.



ITALIAN PLUMS

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
						😊	😊	😊	😊	😊	

• **PROPERTIES:** Known worldwide, they belong to the Rosaceous family and come in a large number of varieties, with white or red flesh. They are divided into two large families: European and Chinese-Japanese. They are available fresh from May to December but can also be used for jams and liquors. Plums contain a moderate amount of potassium and vitamin A. They provide energy (particularly dried plums), and have diuretic, laxative, detoxifying and decongestant properties. They are indicated to regulate intestinal and hepatic functions. Plums are rich in antioxidants that help fight free radicals.

• **AREA OF PRODUCTION:** Emilia Romagna and Basilicata Regions.

• **PACKAGING:** Screened mesh basket - 1kg.
30x40 per carton
40x60 Single layer:



GALA APPLES

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
							😊	😊	😊	😊	😊

• **PROPERTIES:** Gala apples are a cross between Golden Delicious and Kidd's Orange Red, created in New Zealand in 1920 by a fruit grower named J. H. Kidd. Because of their intense red skin color many Gala cultivars were then selected and developed into further crosses.

Quality indexes indicate this as a firm variety but with a soft flesh. They are sweet, slightly granular yet soft, with an undefined flavor and a skin thinner than other apple varieties.

• **AREA OF PRODUCTION:** Emilia Romagna and Veneto Regions.

• **PACKAGING:** 30x50 Bulk
40x60 Single layer:



CLASSIC

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
			😊	😊	😊						

- **PROPERTIES:** Strawberries are particularly rich in ascorbic acid, also called vitamin C (over 50% more than oranges). They contain fructose, a low glycemic index sugar that can maintain relatively even glycemic levels and so may be consumed in moderation even by diabetics. The strawberry has nutritional, diuretic, bactericidal, re-mineralizing and depurative properties.

- **AREA OF PRODUCTION:** Emilia Romagna and Basilicata Regions.

- **PACKAGING:** Basket - 500 gr.



Premium

CANDONGA

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
	😊	😊	😊	😊	😊						

- **PROPERTIES:** Strawberries are a spring season fruit that can make you forget about winter! The Candonga variety has a heady aroma and is incomparably sweet, making it the fruit that more than any other rewards your desire for ...eating well! Grown in the Basilicata Region, strawberries can be found from February to June in their recognizable lidded square basket.

- **AREA OF PRODUCTION:** Basilicata Region.

- **PACKAGING:** Lidded basket - 500-750 gr.





NECTARINES

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
				😊	😊	😊	😊	😊	😊		

- **PROPERTIES:** Nectarines are high in minerals (particularly potassium) and vitamins (particularly A and C). They contain high levels of fiber and particularly pectin, a soluble fiber that aids in regulating intestinal functions. They are refreshing and diuretics, improving kidney, stomach, and intestinal functions, improving digestion and stimulating appetite.
- **AREA OF PRODUCTION:** Emilia Romagna and Basilicata Regions.
- **PACKAGING:** Screened mesh basket - 1 kg.
40x60 Single layer.



NECTARINES

Premium

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
						😊	😊	😊			

- **PROPERTIES:** We have selected the sweetest and best colored varieties grown in Emilia Romagna. Picked at the right point of ripeness, they are immediately processed and packaged as soon as they are off the tree, in order to arrive at the supermarket still rich in aroma and flavor. Julius PREMIUM rewards your longing for goodness!
- **AREA OF PRODUCTION:** Emilia Romagna Region.
- **Yellow flesh VARIETIES:** Big Bang, Big Top, Romagna Big, Romagna Gold, Orion, Morsiani 60, Morsiani 90, Red Fire, Alexa.
- **White flesh VARIETIES:** Snowball, Romagna Star, Romagna Top, Romagna 3000.
- **PACKAGING:** Tray - 500-750 gr.
40x60 Single layer.



PEACHES

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
				😊	😊	😊	😊	😊	😊		

- **PROPERTIES:** Peaches are a classic meaty, juicy and sweet fruit. Their velvety skin is yellow-red. The flesh is extremely sweet and very aromatic. There are thousands of known varieties grown from May to October. It is a fruit originally from China where it is said to have been grown for over 5000 years. The Emilia Romagna Region has developed a high capacity for growing this fruit.
- **AREA OF PRODUCTION:** Emilia Romagna and Basilicata Regions.
- **PACKAGING:** Screened mesh basket - 1 kg.
40x60 Single layer.



Premium

PEACHES

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
						😊	😊	😊			

- **PROPERTIES:** Just like all packages marked PREMIUM only the most colorful and sweetest (14°Brix) produced in Emilia Romagna are selected to reach the consumer in the shortest possible time. This is why it is important to accurately evaluate the ripeness of the fruits and the distribution time.
- **AREA OF PRODUCTION:** Emilia Romagna Region.
- **VARIETIES:** Royal Glory, Red Valley, Sinfony, Zee Lady, Tardi Bel.
- **PACKAGING:** Tray - 500-750 gr.
40x60 Single layer.





KIWI HAYWARD

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
😊	😊	😊	😊	😊	😊	😊	😊	😊		😊	😊

• **PROPERTIES:** Originally from Southern China, kiwis were introduced to New Zealand at the beginning of the 1900s. After many attempts at hybridizing, the New Zealander Wright Hayward obtained a fruit with a regular and oblong shape. The skin was fuzzy and the flesh a brilliant green with a central white crown surrounded by small, edible black seeds. The kiwi rapidly became popular worldwide. Italy is still the largest global grower and exports the product to all continents. Thanks to its very high concentration of Vitamin C kiwis are excellent antioxidants and cleansers, fighting free radicals and having anti-carcinogenic properties.

Kiwis' availability is no longer subject to seasons. It is picked in Italy between 20 October and 20 November and is available for sale until May. At that time the Chilean and New Zealander kiwis become available on the market: it is present on the market year round.

• **AREA OF PRODUCTION:** Emilia Romagna, Veneto and Lazio Regions. Chile provides the fruits for summer markets.

• **PACKAGING:** Screened mesh basket - 1 kg.
Bulk carton - 9-10 kg.
40x60 Single layer.



KIWI HAYWARD

Premium

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
😊	😊	😊	😊	😊							😊

• **PROPERTIES:** Only superior quality fruit are selected and bear the label Premium that identifies fruit highly flavorful and of optimal size.

• **AREA OF PRODUCTION:** Emilia Romagna, Veneto and Lazio Regions.

• **PACKAGING:** 30x50 Single layer.



Premium

YELLOW KIWI

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
😊									😊	😊	😊

• **PROPERTIES:** In 2005 a new variety of kiwi was selected, named Soreli, with yellow flesh and bronze colored skin.

Because of its sweetness and warm color this product has quickly attracted the market's and consumers' attention.

It is enjoyed particularly by the youth and children for its sweet and never sour taste.

Unlike the green fleshed kiwi, the yellow kiwi is picked early (end of September) and is available on the market from the beginning of October.

Julius added this product to its Premium category. We are certain we can offer our consumers an exceptionally good fruit.

• **AREA OF PRODUCTION:** Emilia Romagna, Veneto and Piedmont Regions.

• **PACKAGING:** 30x50 Single layer.
Lidded tray.
Flow pack tray





APRICOTS

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
				😊	😊	😊	😊				

- **PROPERTIES:** Apricots contain good amounts of the minerals and trace elements Magnesium, Phosphorus, Iron, Calcium, Sodium, Sulphur, Manganese, and Potassium. The abundant content of carotenoid stimulates the production of melanin and promotes tanning while protecting the skin from solar rays. The apricot tree is originally from North eastern China, bordering with Russia. This fruit has been known for over 4000 years. The Arabs promoted its diffusion around the Mediterranean basin.
- **AREA OF PRODUCTION:** Emilia Romagna and Basilicata Regions.
- **PACKAGING:** Screened mesh basket - 1 kg.
30x40 Bulk.



APRICOTS

Premium

Gen	Feb	Mar	Apr	Mag	Giu	Lug	Ago	Set	Ott	Nov	Dic
					😊	😊	😊				

- **PROPERTIES:** Premium apricots are distinguishable by the skins' red overtone and no less than 16° Brix. They are easily recognizable by their 500-1000 gr. lidded packaging. Orange Rubis, Flopria, Bora, Kioto, Portici, Pieve, Faralia, Farbaly are just some of the sweetest varieties that are picked and marketed with the Premium label.
- **AREA OF PRODUCTION:** Emilia Romagna Region.
- **PACKAGING:** Lidded basket,
30x40 Bulk.





GLOBALG.A.P. is a private association that establishes voluntary standards for the certification of agricultural products (including aquaculture) throughout the world.

The GLOBALG.A.P. standard first of all is to assure consumers about methods of agricultural food production, reducing to a minimum those agricultural activities that may be harmful to the environment, reducing the use of chemical substances, and guaranteeing a responsible approach as regards health, safety at work, and the well being of the animals.

GLOBALG.A.P. offers its practical services for a Good Agricultural Policy (G.A.P.) anywhere in the world. It is an equitable partnership between agricultural producers and large food distribution chains. Its objective is the creation of efficient standards of certification and procedures.



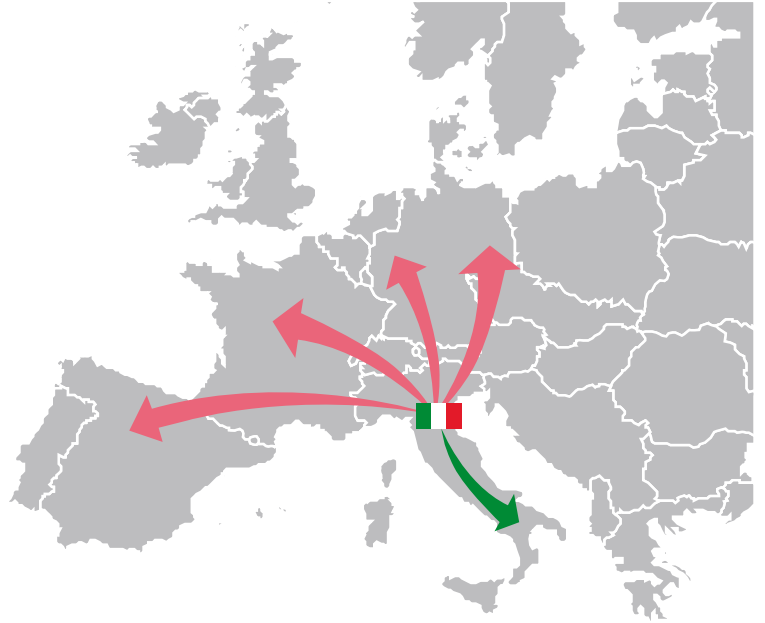
The IFS (International Food Standard) aims at facilitating the efficient selection of food producers with a GDO label (Grande Distribuzione Organizzata/Large Retail Organization), based on their ability to provide safe products that meet contractual regulations and current laws.

It represents a model recognized in Europe and worldwide.



BIO-AGRICULTURE:
GOOD FOR NATURE,
AND GOOD FOR YOU.

Julius receives fruit from the most acclaimed Italian Regions. After selection and packaging, the fruit is exported to all EU countries and other continents. Thanks to our sales office in Bolzano we are close to all of Europe.



Julius is flexible and pays close attention to its clients' needs as only a private company can. We are able to supply small as well as large quantities, mixed both in product and packaging.



Efficient logistics and the Verona Platform allow us to optimize mixed shipments to Europe and also reduce the environmental impact deriving from surface transportation.



This catalog was printed on paper entirely from properly and responsibly managed forests, in line with rigorous environmental, social and economical criteria. (Forest Stewardship Council® - FSC®))

