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Nonna Luisa

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Who we are

The company Casale1485 comes from a typical family-run farm involved in producing characteristic agricultural products, mainly pulses and cereals such as lentils, Farro, chicklings, barley, Roveja peas, chickpeas and traditional home made soups.

Casale1485 is located in Casale delle Macchie near Colfiorito, a small town in the centre of Italy, in Umbria. Distinctive conditions such as a soil rich in minerals, a specific altitude that ranges

from 780 m and 850 m and mild temperatures allow the area around Colfiorito to be an unequalled area for cereals and pulses. The excellence of this products is well known in Italy.

Casale1485 recently evolved into a small company committed to select and sell 100% Italian typical food. Besides pulses and cereals, Casale1485 proposes a range of extra virgin olive oil, puffed cereals for breakfast, polenta and Farro cous cous.



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Extra Virgin Olive Oil

This extraordinary extra virgin olive oil is made from olives grown on an Italian grove of 60-year-old olive trees, located in the centre of Italy.

Wonderfully well-balanced, this extra virgin olive oil exhibits a consistent quality that comes from the expert blending of different olive varieties, each carefully hand-harvested, milled and cold-pressed. The olives are pressed within two hours of being picked to ensure maximum freshness. Casale1485 extra virgin olive oil has extraordinary quality and taste.

Any slight cloudiness or sediment is a sign of the oil's pure and natural state. Casale1485 extra virgin olive oil is delicious drizzled over soups, grilled meats, and warm vegetables. It's also great on fresh salads or as a dip for crusty bread. Casale1485 extra virgin olive oil is also available in 150 ml. tins. The tin is suitable for adorning the tables of any fashionable restaurant that aims to surprise and cherish its customers.

Bottle technical data		Tin technical data	
Net weight	500 ml bottle	Net weight	150 ml tin
Packing	1x6	Packing	1x10
Packing size	210x150X320	Packing size	240X180X120
Product code	0000030	Product code	0000031
EAN code	8057829730306	EAN code	8057829730313



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Whole pulses and cereals Soup

Casale1485 whole pulses and cereals soup is a tasty mix composed of three kinds of beans, plus chickpeas, chicklings, lentils, pearly farro, pearly barley, hulled lentils, hulled chicklings and hulled peas. This mix is suitable for preparing homemade soups, and makes an excellent hot main course that usually replaces pasta or rice during the winter. This soup can also be used as a topping for bruschettas (toasted bread) or to prepare cold "horse d'oeuvres" as a mixed salad during the summer. Casale1485 whole pulses and cereals soup needs to soak in cold water before cooking. You can also add to this soup meats and potatoes. The pulses and cereals in this soup are 100% Italian products.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000009
EAN code	8057829730092
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Quick Cooking Fantasy Soup

Casale 1485 Quick-Cooking Fantasy Soup is almost entirely composed of hulled pulses and pearled cereals. Fantasy soup does not need to soak and easily cooks in approximately 30 minutes. Fantasy soup is composed of pearled farro, pearled barley, lentils, hulled chicklings and hulled peas. The Fantasy soup is suitable for preparing rich and tasty homemade soups with meat and potatoes, as a topping for bruschettas, as a vegetable salad or to make "vellutata," a sort of creamy soup main course. The pulses and cereals in this soups are 100% Italian products.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000010
EAN code	8057829730108
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Lentils from Colfiorito

A Regional Umbrian Product

Colfiorito is a small town, in the region Umbria, in the centre of Italy. Distinctive conditions such as a soil rich in minerals, a specific altitude that ranges from 780 m to 850 m and mild temperatures allow the area around Colfiorito to be an unequalled area for cereals and pulses.

Lentils from Colfiorito can be recognized by their tiny size and by their rich range of colours that vary from light green, rose-coloured, and tobacco brown to dark brown. These two variables of colour and size are determined by the region's mineral-rich soil and make Colfiorito Lentils excellent in taste and highly recognizable from other varieties of lentils. The excellence of Colfiorito lentils is well-known in Italy.

The Lentils from Colfiorito have remarkable nutritional qualities. They contain proteins, vitamins, fibres and mineral salts that make them very good for those who need a diet rich in potassium and phosphorus, but low in fats. The amount of lentils produced per year is limited, and that's why lentils from Colfiorito are a niche product. Casale 1485 Colfiorito lentils cook in approximately 20 minutes and do not need to soak. They are tender and tasty. After cooking, their peels do not exfoliate, but remain whole and good looking. This feature makes Casale1485 Umbrian Lentils highly suitable to combine taste with aesthetics since, when it comes to high-level cuisine, meticulous preparation and careful presentation of food are required. They are highly suitable for gourmet restaurants.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000001
EAN code	8057829730016
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Pearled Farro

A Regional Umbrian Product

Farro is a cereal like wheat and barley. Farro is considered to be the ancestor of wheat and the two plants are genetically related. However, Farro is not wheat but a plant and grain all its own. In Italy the use of Farro dates back to the Roman Empire when it was the standard ration of the Roman Legions. Their many victories helped spread its use rapidly and widely through the Mediterranean regions of the ancient world. At that time, Farro was also regarded as a sacred food, usually used to celebrate weddings and to bring luck to marriages. Farro has never disappeared from Italian tables, but during the centuries Farro lost ground to higher-yielding crops. In the last few decades Farro has been rediscovered by farmers committed to preserving traditional local food and promoting "fair agriculture." Today, Farro is enjoying a resurgence as it's been rediscovered as a healthy grain and an alternative to wheat especially among trendy health-conscious cooks.

Trade aspects

Nowadays, in direct consequence of the rising interest in healthy living, wholesome food, eating a balanced, low-calorie Mediterranean diet and promoting a fair approach to our natural environment, Farro has been rediscovered in Italy. Recently, Farro moved from rustic tables into fashionable restaurants, wine shops, gourmet boutiques' corners and gastronomic specialty stores. Gourmet chefs appreciate its firm, toothsome character in hearty vegetable soups and other dishes.

Gastronomic use

Farro is the main ingredient used to prepare tasty soups during the winter and, during the summer, it is used to compliment a wide range of fresh salads, along with tomatoes, olives, mature cheese or mozzarella cut to pieces. Moreover, it is an intriguing alternative to pasta and can also be prepared as a Farrotto (an alternative to Risotto). Farro is rich in fibre and it's usually used in low-calorie diets, thanks to its hunger-stopping ability.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000003
EAN code	8057829730030
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Whole Farro Cous Cous

Ready in 5 minutes

Casale1485 has selected this 100 % Italian whole farro cous cous to propose a new way to taste Farro. Compared to classic cous cous, farro cous cous is richer in fibre and keeps the characteristic complex and nutty taste of Farro. This farro cous cous is easy to cook and adaptable to many vegetarian, seafood and meat-based recipes. It is pre-cooked and it is ready in 5 minutes.

Technical data

Net weight package	125 g
Packing	1x12
Packing size	410x240x230 mm
Product code	0000017
EAN code	8057829730177
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Puffed Farro

*100% puffed farro,
with no added fat, salt, or sugar.*

Casale1485 natural puffed farro and natural puffed barley are perfect for a healthy breakfast. They are rich in energy and fibre, but low in fat. They have no salt or sugar added. You can taste them with milk, honey, jam or simply add them to a fresh fruit salad. You can also use natural puffed farro and natural puffed barley to prepare chocolate bars, to enrich the taste of a vegetable soup or to create a wide range of appetizers. Casale1485 natural puffed farro and natural puffed barley are both 100% Italian products.

Technical data

Net weight package	125 g
Packing	1x12
Packing size	410x240x230 mm
Product code	0000019
EAN code	8057829730191
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Puffed Barley

*100% puffed barley,
with no added fat, salt, or sugar.*

Casale1485 natural puffed farro and natural puffed barley are perfect for a healthy breakfast. They are rich in energy and fibre, but low in fat. They have no salt or sugar added. You can taste them with milk, honey, jam or simply add them to a fresh fruit salad. You can also use natural puffed farro and natural puffed barley to prepare chocolate bars, to enrich the taste of a vegetable soup or to create a wide range of appetizers. Casale1485 natural puffed farro and natural puffed barley are both 100% Italian products.

Technical data

Net weight package	125 g
Packing	1x12
Packing size	410x240x230 mm
Product code	0000018
EAN code	8057829730184
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Snack with Farro

Casale 1485 Gallette di Farro are a snack made with 100% puffed Italian Farro. Gallette di Farro are a savoury snack low in calories and rich in fibre. They are sweet-smelling and crunchy and are also excellent topped with fresh vegetables or cheese in order to prepare delicious hors d'oeuvres or appetizers for aperitifs (both salty and sweet). Gallette di Farro can also be topped with honey or jam to prepare a toothsome breakfast.

Technical data

Net weight package	100 g
Packing	1x12
Packing size	385x285x205 mm
Product code	0000012
EAN code	8057829730122
Cartons per EPAL	40
Pallet size	120x100x98 (h) cm



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Hulled Chicklings

A Regional Umbrian Product

Casale1485 hulled Chicklings are 100% Italian products. Chicklings are traditional pulses from the centre of Italy. Their appearance is quite strange and unusual for pulses, since they are flat and rectangular shaped. The seeds are yellowish-coloured. Once they are hulled, chicklings look like small gold nuggets. Casale1485 Chicklings are cultivated in the region of Umbria, close to Tuscany, where they are gastronomic specialties and niche products. Tasty soups are usually prepared with chicklings, tomatoes and sage. With Casale1485 hulled chicklings, it is also easy to prepare “vellutate” (creamy soups) and sauces to dress bruschettas and appetizers. Hulled chicklings do not need to soak, and they cook faster than whole chicklings. Chicklings have a unique taste, pleasant and soft, with undertones of nuts. Chicklings, being a leguminous plant, are rich in proteins. We can suggest you several flavourful chickling-based dishes, which can also be tasted at Italian restaurants specializing in regional home-style cooking.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000007
EAN code	8057829730078
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Roveja (wild pea)

A Regional Umbrian Product

Roveja is a wholesome local product of the region of Umbria, in the centre of Italy, close to Tuscany. Roveja can only be harvested by hand, by bending down with a scythe, which is very labour-intensive. This fact has discouraged the cultivation of Roveja to the point that this small but tasty pea is relatively unknown today. Roveja is a small wild pea with a dark brown, reddish, purple or dark green colour. Its rough beauty is quite appealing. Its flavour is intense and not pea-like, more like fava beans (fave). The Roveja wild pea was grown for centuries on high altitude terrain in the Colfiorito Mountains, in Umbria, where it was part of the staple diet of the local population. Roveja almost disappeared from tables completely until it was recovered by some farmers in Colfiorito devoted to the research of wholesome regional food, and is now an extremely rare, niche product. We are thankful for the efforts made to prevent the disappearance of this ancient legume from our tables. When a food and the traditions attached to it are saved, we become richer. Roveja is a protein-rich food and a tasty and nourishing addition to soups. Roveja is also excellent on toast or to make farecchiata (a kind of polenta). Roveja needs to soak in cold water before cooking. We can suggest you several flavourful roveja-based dishes, which can also be tasted at Italian restaurants specializing in traditional home-style cooking.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000008
EAN code	8057829730085
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Lentils from Umbria

A Regional Umbrian Product

The Umbrian hills in the centre of Italy, close to Tuscany, are a highly suitable habitat for the cultivation of excellent lentils. Casale1485 Umbrian Lentils are easily cooked. They do not need to soak and cook in approximately 20 minutes. They are tender and tasty.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000002
EAN code	8057829730023
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Pearled Barley

A Regional Umbrian Product

Casale1485 pearled barley is one of the traditional cereals cultivated in Colfiorito, a small town in Umbria, a region in the centre of Italy, close to Tuscany. Pearled barley is a cereal that has been processed to remove its hull and bran. Barley must have its fibrous outer hull removed before it can be eaten. Pearled barley is taken a step further, and is also polished to remove the nutritious bran layer. Pearled barley is the most common form of barley for human consumption, probably because it cooks faster and is less chewy than other, less-processed forms of barley. It is cooked mainly in soups and stews, also as an ingredient for stuffing cooked potages or sweet dishes. It is the primary ingredient of the Italian dish Orzotto (Orzotto is a delicious main course in Italy and can be prepared and seasoned as risotto is). The pearled grains are also softer and take less time to cook, about 30 minutes. Pearled barley does not need to soak.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000004
EAN code	8057829730047
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Chickpeas

A Regional Umbrian Product

Casale1485 chickpeas are a 100% Italian product. They are cultivated in the region of Umbria, in the centre of Italy, close to Tuscany.

Casale1485 Chickpeas have been selected because of their small size, smooth skin and rounded shape, which make them different from the more common "Cicer arietinum," a bigger, rough chickpea that derived its name from Aries (the ram), referring to the ram's head shape of the seeds. Casale1485 chickpeas are tender and savoury, high in proteins and low in fat.

Moreover, Casale1485 chickpeas have the unique quality that they keep their peels whole and good-looking after cooking. This makes Casale1485 chickpeas very suitable to be used for high level cuisine, which requires meticulous preparation and the careful presentation of food. They are highly recommended for gourmet restaurants.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000005
EAN code	8057829730054
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Borlotti Beans

Borlotti beans have been selected by Casale1485 in order to propose an excellent, 100% Italian product for your table. These beans are typically white or cream-coloured with deep red specks that disappear as they darken after cooking. They have a mild flavour, which is somewhat comparable to nuts, particularly chestnuts. In Italy, Borlotti beans are the main ingredient of a traditional dish (that is at least as well-known in Italy as Pizza or Spaghetti) called "Pasta e Fagioli." "Pasta e fagioli" is a sort of soup made with tomatoes, pasta, some spices and Borlotti beans. Moreover Borlotti beans are used in different sorts of soups or are even added to salads.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000020
EAN code	8057829730207
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Cannellini Beans

Casale1485 Cannellini beans have been selected in order to propose an excellent, 100% Italian product for your table. Cannellini beans are a variety of white beans very popular in Italy and among the most delicious and soft of beans. They are typically known for their smooth texture and nutty flavour. Cannellini beans are the main ingredient of a number of traditional home-made regional dishes in Italy. Adding cannellini beans to soups provides a great source of nutrition and extra protein. Moreover, they can be used to prepare fresh salads, or in creamy sauces to augment fish dishes. Cannellini beans need to soak before cooking.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000011
EAN code	8057829730115
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Quick cooking Polenta

Ready in 3 minutes

With Casale1485's 100 % Italian Polenta Rapida, people can prepare and taste one of Italy's most popular dishes in only 5 minutes.

Polenta is made from corn flour and for decades it has been the staple food of farmers, especially during the winter. In some Italian regions Polenta still outshines pasta. Casale1485 Polenta Rapida is easy to prepare. It is pre-cooked so it can be ready in 5 minutes.

Polenta is filling and extremely versatile and can be served in innumerable ways, as a first course, baked, with stews, or even as a bread substitute.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000016
EAN code	8057829730160
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Whole Farro flour

Stone milled

Casale1485 whole Farro flour is a product made with 100% Italian Farro flour.

With the Farro produced in Colfiorito, a small town in the centre of Italy, nationally well-known for its excellent production of cereals and pulses (especially Farro and Lentils), Casale1485 has created this delicious whole Farro flour. Whole Farro flour is a traditional product of the centre of Italy. It is usually used instead of common wheat flour in order to enrich the flavour of bread, biscuits, cakes, or pasta. Its flavour is tasty and intense, with undertones of chestnuts.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000013
EAN code	8057829730139
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Chickpeas flour

Stone milled

Casale1485 Chickpea flour is a product made with 100% Italian Chickpeas. In Italy, Chickpea flour is widely used to prepare a sort of Pizza, nationally known as “Farinata” or “Cecina.” As well as pizza, “cecina” can be topped with tomato pieces, mozzarella pieces, vegetables and meat, or, more simply, with rosemary and extra virgin olive oil. Chickpea flour, when compared to common wheat flour, is richer in protein since it is obtained from legumes and not from cereals. Their high protein content is perfect for those wishing to replace red meat in their diet. Thanks to this feature, chickpea flour is often used by vegan people (vegan cuisine does not use animal protein) as a substitute for meat or eggs in making omelettes.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000014
EAN code	8057829730146
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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Whole Chicklings

A Regional Umbrian Product

Casale1485 Whole Chicklings are 100% Italian products. Chicklings are traditional pulses from the centre of Italy. Their appearance is quite strange and unusual for pulses, since they are flat and rectangular shaped. The seeds are yellowish-coloured. Once they are hulled, chicklings look like small gold nuggets. Casale1485 Chicklings are cultivated in the region of Umbria, close to Tuscany, where they are gastronomic specialties and niche products. Tasty soups are usually prepared with chicklings, tomatoes and sage. With Casale1485 hulled chicklings, it is also easy to prepare “vellutate” (creamy soups) and sauces to dress bruschettas and appetizers. Chicklings need to soak before cooking. Chicklings have a unique taste, pleasant and soft, with undertones of nuts. Chicklings, being a leguminous plant, are rich in proteins. We can suggest you several flavourful chickling-based dishes, which can also be tasted at Italian restaurants specializing in regional home-style cooking.

Technical data

Net weight package	400 g
Packing	1x20
Packing size	410x240x230 mm
Product code	0000006
EAN code	8057829730061
Cartons per EPAL	40
Pallet size	120x100x108 (h) cm



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