MUTTI PRESENTS THE 27TH "POMODORINO D'ORO" AWARD

Four farms in Emilia-Romagna and Puglia recognised for excellence

Montechiarugolo (PR), 2 November 2026 – Mutti, a leading company in the processing of 100% Italian tomatoes, has presented the **Pomodorino d'Oro Award** in Reggio Emilia to the farmers who have consistently supplied the highest-quality tomatoes throughout the harvesting season. The winning farms will receive a financial contribution to invest in innovation and improvements to their operations. Now in its 27th edition, the annual event brought together the entire supply chain, from northern to southern Italy.

Established by Mutti, the award represents the **cornerstone of a broader financial incentive scheme** through which the company rewards its best producers by paying them above the market average. It is the highest recognition for the quality of the raw material supplied. In this way, farms are encouraged and given tangible support to produce large quantities of superior-quality tomatoes, **fostering a process of continuous improvement**.

The Pomodorino d'Oro Award was presented in four categories, corresponding to the different tomato varieties grown:

- **Round Tomatoes: Marco Franzoni** from Gualtieri (Reggio Emilia), who has already received the award on several previous occasions;
- **Plum Tomatoes: Leonarda D'Aloia** from Manfredonia (Foggia), a member of the Futuragri PO and a previous award winner;
- **Datterino Tomatoes** (a category in which the northern and southern supply chains compete jointly): **Stefano e Marina Bosco** from Sorbolo (Parma), also previous award winners;
- **Cherry Tomatoes: Martino Girolamodibari** from Apricena (Foggia), a member of the Bioverde cooperative, which also received the award in 2025.

The ceremony marked the end of a particularly challenging season, during which Mutti processed **775,000 tonnes** of tomatoes. The 2026 season was characterised by the earliest start on record, with production facilities opening in early July to respond to accelerated ripening caused by unusually high temperatures, as well as extreme weather events, including drought and hailstorms. These conditions drove agricultural yields per hectare below the average recorded over the previous five years, particularly in northern Italy.

The 2026 tomato processing season therefore stands as a testament to the resilience of Mutti's model, which has been able to ensure operational continuity and outstanding quality standards even under exceptionally challenging circumstances. The **flexibility of its industrial organisation**, combined with its ability to adapt to the specific needs of each growing season, enabled the company to respond promptly to the requirements of its agricultural partners.

Who we are

MUTTI SPA - A historic company from Parma, is the leader in Europe in the tomato derivatives market. It was 1899 when Marcellino and Callisto Mutti started the first tomato processing campaign. Since then, leveraging the key values of quality and Italian tradition along with respect for the supply chain and the territory, the Mutti family has dedicated itself exclusively to 100% Italian tomatoes, producing concentrate, puree, and pulp, products that are now appreciated all over the world. The desire for innovation, which has been in the company's DNA since its foundation, has led to a gradual expansion of the range with a wide offer of sauces, ready-made sauces and soups. Today the Mutti Group, with over 120 years of history, is present in 100 countries worldwide with a net turnover in 2025 of 777 million euros and 775,000 tons of tomatoes processed in 2026. Montechiarugolo (PR) is the historical and commercial headquarters of the Group which has gradually expanded to meet all taste needs. In the Oliveto Citra (SA) plant, typical specialties of Southern Italy, such as long tomatoes and cherry tomatoes, are processed instead.

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