

Our products

Mangia, Inc. offers a variety of products in different sizes to meet the needs of its clients: services retail, foodservice and industrial (manufacturing) channels.

Mangia, Inc. stands out for its rigorous quality control throughout the production chain. Each product is the result of a careful selection of raw materials and a process that respects Italian traditions. The assortment includes over 40 products, from tomatoes to legumes, from ready-made sauces to regional specialties.

It offers customers two lines of products under the following brands:

- *Carmelina 'e ...San Marzano*® Italian Tomatoes and Prepared Sauces (canned and in aseptic pouch);
- *Carmelina Brands*® Italian Beans (canned and in aseptic pouch).

Food Safety & Quality

Mangia, Inc. is a producer and importer of Italian canned foods, in particular tomatoes and beans after thermal processing in conformity with FDA 21 CFR PART 113.

Mangia, Inc was founded in 1996, and since its inception, has worked continuously to monitor and improve its QC System to offer its customers the high-quality, clean, consistent and safe products. Production activities are assigned to Supply Chain Partners, who meet Mangia's strict SOP requirements, including, registered with FDA; Mangia, Inc. performs commercial activity and quality control. Mangia, Inc. has a Preventive Control Qualitative Individual to oversee and control and verify process, systems and products.

✓ Safe	✓ Only approved Italian farmers	✓ Gluten free
✓ High-quality		✓ Ready to eat
✓ Consistent	✓ NON-GMO	✓ Control and verify process, systems and products
✓ Clean ingredients from best raw materials	✓ Allergen free	
	✓ Kosher	✓ Hygiene and traceability

All Mangia's products have been developed to offer clients high-quality, consistent and clean ingredients, sourced only from the best raw materials with little processing, to insure fresh, clean ingredients. Raw materials are selected from approved Italian farmers; they are NON-GMO and respect EC Reg. 396/2005 regarding pesticides residuals, and EC Reg. 834/2007 for organic production and American EPA regulation (USDA).

Our products are free of allergens, preservatives or other additives. Products are Non-GMO Project Verified, kosher, gluten-free, and packaging is BPA and PFAS-Free. Products are ready to eat and do not require cooking to ensure food safety. However, products can be used as ingredients in many different recipes if people prefer to cook before consuming. The shelf-life is reported on each Products' Specification. Mangia strives to offer its clients high-quality, consistent, clean, healthy ingredients.

Identification & Traceability

Mangia, Inc. operates a system of identification and traceability of products throughout all stages of production (from the germination site, factory, product handling, to distribution) in order to comply with legislative requirements regarding (batch, product recall from the market, organic products); regulatory requirements; any additional requirements of the customer agreed by contract.

Every step – from production, to transport, storage and delivery – is monitored to ensure food safety and traceability of products. This process makes it possible to identify any critical issues and intervene quickly in the event of problems, strengthening consumer confidence and ensuring the quality of the product throughout its logistics journey.

Traceability is important not only to evaluate the process and quality of production, but it is essential to respond promptly to critical situations.

The Company can track the complete supply chain of a product thanks to an effective identification system that includes plant code, Julian code (day of the year), type of product and year of production. Identification and traceability are validated with all copackers and tested at least once per year.

Our Certifications

Non-GMO Project Verified

Our products are certified by the Non-GMO Project, a non-profit organization committed to preserving and building the non-GMO food supply, and the only third party in North America for verification and labeling of non-GMO products.

The genetically modified organisms are living organisms whose genetic material has been manipulated artificially in a laboratory through genetic engineering. In the U.S., GMOs are in as much as 80% of conventional processed food. The European Union, including Italy, may have some of the most stringent GMO regulations in the world. Like the Non-GMO Project, we believe that everyone deserves to make an informed choice about whether or not to consume these genetically modified organisms.

USDA Organic

Organic is a label that indicates that a food or agricultural product has been produced according to the USDA organic standards, which require operations to use practices that cycle resources, conserve biodiversity, and preserve ecological balance.

Gluten-Free

Gluten-free Certification (products with a gluten content of less than or equal to 20 ppm); It allows companies to meet the dietary needs of celiac or gluten-intolerant consumers, demonstrating attention to their nutritional needs and allowing them to differentiate themselves from their competitors to seize new business opportunities.

BRCGS

BRCGS stands for Brand Reputation Compliance Global Standard and is a consumer protection organization which sets out key quality and safety standards throughout the food manufacturing industry.

1K Kosher

Kosher Certification is the stamp of kosher approval by a rabbinic Agency verifying they have checked the products ingredients, production facility and production to ensure all ingredients, derivatives, tools and machinery have no trace of non-kosher substances or practices.

D.O.P

The D.O.P. (Protected Designation of Origin) designation for tomatoes indicates that the product is grown, processed and packaged in a specific area using traditional methods. It guarantees the origin and the link with the territory. The San Marzano “dell' Agro Sarnese-Nocerino DOP” tomato is recognized for its unique characteristics due to the climate, soil and local agricultural techniques. The PDO mark protects the product from imitations and ensures its authenticity to the consumer.

Our Certifications With Co-Packers:

ISO 9001:2015

ISO 9001:2015 is an international standard that sets out the requirements for a quality management system. It aims to improve organizational efficiency and customer satisfaction through a process-based approach and continuous improvement.

ISO 14001:2015

The ISO 14000:2015 standard defines the requirements for an effective environmental management system (EMS), helping organizations improve their environmental performance. It promotes an effective use of resources and the reduction of environmental impacts.

ISO 22000

The ISO 22000 standard defines the requirements for a food safety management system along the entire agri-food chain. It integrates HACCP principles and good operating practices to prevent food safety risks.

SMETA: Sedex Members Ethical Trade Audit

SMETA (Sedex Members Ethical Trade Audit) is a social audit methodology developed by the Supplier Ethical Data Exchange (SEDEX). It's a widely used framework for assessing a supplier's social and ethical performance, particularly within supply chains. SMETA audits help companies verify that their suppliers adhere to labor standards, health and safety protocols, environmental regulations, and business ethics.