



GELDI
DILILLO GROUP

FOOD SERVICE DISTRIBUTION AND COLD CHAIN LOGISTICS SINCE 1993

Company profile



DEPOSITO
FRIGORIFERO
RICONOSCIMENTO
COMUNITARIO

GELDI - Dilillo Group

The cold chain industry professionals

“In the 1960s, the best commercial agreements were formalised with a handshake. Today, even the best contracts are sometimes challenged. I have always set up the relationship with my customers on the basis of mutual trust. From the very beginning, Geldi’s primary goal was to be unanimously recognised as a professional, transparent and reliable partner.”

Rocco Dilillo



Food service distribution Family passion since 1993

It all began in 1962, when Rocco Dilillo entered the Italian confectionery industry as a salesman of Ferrero, sensing the growing need for coverage of the Piedmont confectionery company in the Apulian area. This experience led him to Motta, first as a salesman of the confectionery line and, since 1976, as a founding member of the Motta agency in Bari. Thanks to this solid background, in 1982 he took over the commercial management of Gasperini Gelati and successfully maintained it for 10 long years.

In 1993 the entrepreneurial spirit of Rocco Dilillo emerged: thanks to his thirty years of experience and the support of his two sons, Teo and Lello, he founded, together with them and his wife Carmela, "Geldi di Dilillo & C. S.a.s". The goal was clear: becoming the reference operator in the industry of food service distribution and cold chain logistics. In the same year the construction works of the first warehouse, located in Modugno, which boasts an area of 750 square metres and two cold rooms with a total volume of 1100 cubic metres, were completed.

Shortly after, the important partnerships began: 1996 was the year of the commercial partnership with Bindi. Geldi became the exclusive wholesaler in the province of Bari for "the greatest patisserie of Italy".

The new millennium began with an ambitious challenge: the diversification of the company's business with the establishment of a new company, Geldi 2000 S.r.l. which led to the birth of the Geldi Dilillo Group. While Geldi S.a.s continued to consolidate the leadership in trade and distribution of ice cream, frozen and fresh food in the Ho.Re.Ca. channel, the newborn Geldi 2000 offered all the know-how in the context of cold chain logistics.



2004

In 2004 Geldi established another significant partnership, becoming the wholesaler of Sarmontana Gelati and the following year moved the warehouses and offices to the new plant in the industrial area of Modugno which, with a surface of 4000 square metres and cold rooms of 5000 cubic metres, best met the needs of a rapidly growing group.

2012

In 2012 the logistics business was further developed. The acquisition of the adjacent lot brought the total area of the plant to 5200 square metres and the construction of the new 7000 cubic metre cold room, with compactable pallet racking, allowed to increase the storage capacity up to 2400 euro-pallet positions.

2014

Progress has also been made in the commercial field: 2014 marked the beginning of the collaboration with Nestlé, a leading multinational corporation in the food sector and owner of Motta, Antica Gelateria del Corso and Alemagna products, which Geldi started distributing completing the already wide and selected range of products of the highest quality.

2020

In 2020 Geldi, as a logistics provider, acquired a new and important client: Forno d'Asolo Spa. For the Treviso-based company, one of the major players in the Italian market of frozen bakery products, Geldi currently takes care of the storage of products in the "dedicated" cold room and customers' orders, as well as of deliveries and collection of receipts in the provinces of Bari, BAT (Barletta-Andria-Trani) and Matera. In addition, the entire management of the equipment for the storage, cooking and display of products is entrusted to Geldi.

2021

In 2021, Froneri Italy, a joint venture between Nestlé and R&R, entrusted to Geldi the concession of Out Of Home (OOH) products under the Motta, Antica Gelateria del Corso and NUll brands for the areas of Bari, BAT and Matera. Furthermore, in 2021, the twenty-fifth anniversary of the commercial partnership with Bindi occurred.

GELDI today



Through Geldi S.a.s. and Geldi 2000 S.r.l., Geldi Dilillo Group successfully satisfies the most demanding customers thanks to a professional, reliable and flexible organisation.

GELDI

Geldi S.a.s. is the commercial branch of the group which, in full compliance with the principles of the cold chain, through a network of sales representatives and delivery personnel, guarantees the full coverage of the provinces of Bari, BAT e Matera and an impeccable service of sale, assistance and advice for over 800 customers.

GELDI 2000

Geldi 2000 S.r.l. provides cold chain logistics services thanks to a modern fleet of refrigerated vehicles and to a storage area of 12,000 cubic metres, for a total of four cold rooms capable of storing goods at -25° and 0-4°.

Geldi Dilillo Group is now a reference point in the cold chain logistics and in the distribution of a large and selected range of frozen food for the Ho.Re.Ca. channel.

THE ORGANISATION



THE HEADQUARTERS

Geldi Dilillo Group is located in the industrial area of Modugno, in the heart of Puglia. The industrial plant is interconnected with highways and is 1km far from the Bari Nord toll booth, 1km far from the entrance of the Bari ring road, 10km far from the port of Bari and 11km far from the Bari-Palese airport. The headquarters, after the expansion carried out during 2012, has the following characteristics:

- ◆ Total area of 5,200 square metres;
- ◆ Cold rooms of 12,000 cubic metres;
- ◆ Storage capacity of 2,400 load units;
- ◆ Loading - unloading area of 1,600 square metres equipped with 2 loading bays;
- ◆ Warehouse at room temperature;
- ◆ 1 anteroom;
- ◆ 3 low temperature cold rooms (-25° C);
- ◆ 1 normal temperature cold rooms (0-4° C);
- ◆ Offices in two different buildings, of which:
 - 240sqm for the exclusive use of Geldi;
 - 360sqm with independent access used as open space, multifunctional rooms for conferences, business meetings, day offices, workshops, events and training days available to the various partners.



The philosophy



Ever since its early years, Geldi has had as key values the quality and safety of food frozen food, the culture of service and customer satisfaction, providing cutting-edge logistics solutions and pre- and post-sales assistance for a widespread, punctual and tailor-made service for the most diverse needs. The company mission, based on the principles passed on by Rocco to his sons Teo and Lello, is to offer an excellent product with a high service content: the careful selection of partners, rigorous checks, the continuous monitoring of the plants, the flexibility and professionalism of the distribution and sales personnel and Geldi's constant commitment to research and innovation are all oriented towards this goal. All this without ever losing sight of attention to the environment: a commitment that was translated into significant investments in renewable energy, in particular in the installation of a photovoltaic system with a nominal power of 96kw which, to date, has produced 1,375,751kwh, avoiding the emission of 730,523kg of CO2.



Food service distribution

In compliance with the principles of cold chain logistics, through a network of sales representatives and delivery personnel, Geldi guarantees the full coverage of provinces of Bari, BAT (Barletta-Andria-Trani) and Matera and an impeccable service for beyond 800 customers. Such a consolidated commercial network, which is able to supply, assist and provide daily advices to restaurants, bistros, snack bars, pizza restaurants, bars, pubs and hotels of the area, is one of the keys to success of the group. In addition, Geldi boasts a cold storage area of 12,000 cubic metres (five cold rooms at -25°, 0-4° and room temperature) and a modern fleet of refrigerated vehicles that guarantee the strict respect for the cold chain.

The fleet management is supported by the most advanced technologies that enable the control of temperatures on board and the satellite tracking to ensure the correct storage of the goods.

The Group guarantees the timely whole-pallets distribution on the national territory and the widespread coverage of Puglia and Basilicata with deliveries and micro-deliveries. In order to better meet new customers' needs and respond to the challenges of a constantly changing business sector, Geldi carefully selects the best products on the market and establishes exclusive relationships with prestigious Italian and international partners in the Ho.Re.Ca. world.



Our Partners

Our commercial partners



Our logistic partners



Product categories

Geldi supports its customers throughout the day and is able to meet the needs and requests of food service operators. As a matter of fact, Geldi offers traditional and innovative products for breakfast and lunch break, for quality catering, for original breaks and delicious dinners, with a particular attention to food intolerances.

ICE CREAMS AND DESSERTS

Thanks to commercial partnerships with companies like Bindi, Motta and Antica Gelateria del Corso, which are leaders in the Italian pastry and ice cream market, Geldi offers a range of solutions for every moment of the day, for every occasion and for every customer. From traditional Italian cakes to international pastry specialties, from sorbets to parfais: refined and tasty recipes to satisfy the most varied needs of both food service operators and customers.



BREAKFAST AND COFFEE BREAK

Geldi knows how to make your clients start the day with a healthy and tasty breakfast: this is why it offers a careful selection of products from the best suppliers. With a particular attention to current trends and special flavours, Geldi proposes croissants with tasty dough and fillings, mini croissants and single-portion desserts, ideal for a refined coffee break.



FOOD SERVICE



Geldi offers a wide range of products for the food service sector. The wishes of final consumers will be met thanks to the variety of the gastronomic offer that includes both innovative and traditional products.

From the innovative street food products, easy to prepare and very trendy among young consumers, to frozen fresh pasta; from ready-made dishes for those looking for tasty food over the day, to the variety of bread with which the chefs can prepare delicious recipes.

In addition, Geldi distributes a wide range of versatile frozen vegetables and potatoes, which can be used to prepare creative and healthy meals, and gluten-free products, for food intolerances.





FROZEN FISH PRODUCTS

In perfect balance between the Apulian tradition and specialties from overseas, Geldi offers a wide range of frozen fish products for the most demanding consumers, with a particular attention to quality.



Extra services

- Offices, open spaces, multifunctional spaces for conferences, business meetings, day offices, workshops, events and training days available to the various partners;
- Meetings dedicated to the presentation and tasting of the products;
- Trainings on the equipment useful to defrost and cook the products;
- Analytical calculation of the food cost;
- Pre- and post-sales assistance;
- Updates on promotions and new products launched by suppliers and partners on both social media and the website blog ;
- Equipment for the display and cooking of products.



Customs warehouse

In 2018 Geldi Dilillo Group obtained the status of customs warehouse. The customs warehouse is the place, authorised by the customs authority and subject to its control, deputy to store non-Union goods without being subject to import duties or to other taxes that may be envisaged for their release in the market.

This means that the payment of duties, the VAT and any related restrictions or customs charges remain pending as if the goods were still abroad. Companies can buy products when the offer in the international market is more favourable and then resell them when the demand is more propitious.

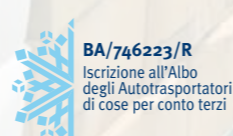
The goods authorised under the Geldi Dilillo Group customs procedure are:

- ❖ Frozen fish;
- ❖ Frozen fish fillets and other fish meat;
- ❖ Frozen crustaceans;
- ❖ Aquatic invertebrates, other than frozen crustaceans and molluscs;
- ❖ Fish preserves;
- ❖ Crustaceans, molluscs and other aquatic invertebrates, fish preserves.

The activities include:

- ❖ Warehousing of frozen fish products including their storage and conservation;
- ❖ Warehousing of non-Union goods, pending placing under a customs procedure;
- ❖ Warehousing of Union goods;

In the warehousing phase, no treatment or processing cycle is carried out on the goods.



The quality system

Since 1993 Geldi has never stopped investing in infrastructure development, in the modernisation of the means used for transport and in the training of the personnel: this has been aimed at improving the services in compliance with the cold chain principles and meeting the needs of partners and customers.

High quality standards, the most advanced cold technology and telematic monitoring in order to preserve the nutritional elements and organoleptic qualities of the products for the protection of the final consumer.

The Group's Quality System has received the following certifications:

- ❖ HACCP (Hazard Analysis and Critical Control Points), aimed at preventing the dangers deriving from food contamination throughout the food production and distribution chain;
- ❖ Definitive Community Recognition for the activity of "Autonomous cold storage of packaged products" with Approval Number ITE8U4S;
- ❖ Subscription to the Register of Haulers of things on behalf of third parties BA/746223/R.





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