

Italy is the smallest IPA member country with less than 500 hectares of orchards.

All the Dehydration is done with tunnels.

The main variety is D'Ente prunes, but still some Stanleys are dried for syrup.

The farmers are less than fifty and are all members of three Cooperatives.

The 2007 production was:

Cooperativa Modenese Essiccazione Frutta 1300 ton

VEBA 180 ton

Cooperativa Valli del Sarca 100 ton

Only Cooperativa Modenese Essiccazione Frutta has facilities for processing and packaging dry prunes.

Consumption in Italy is about 9.000 tons par year.

All production follows strict European and National regulations for environment, traceability, ISO, etc.

In 2007 European farmers had the last aid for producing dry prunes based on tonnage and size.

From 2012 the aid will be reduced and transformed into an aid par hectare with no minimum price guarantee.

We will have a 5 years transition. This change will leave the farmers with a grade uncertainty and it's difficult to understand what will happen in the next years.