excellence defines the difference

PARTENOPE
frutta

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Partenope Frutta, founded in **1995**, specializes in processing premium-quality cherries and fruits, combining state-of-the-art technology with rigorous quality control at every stage of production.

We offer a wide range of products — from **maraschino and cocktail cherries to yellow and white varieties tailored for the confectionery industry.**

As part of an **international group** of seven companies, we share a commitment to innovation, excellence, and customer satisfaction, ensuring consistency and quality across global markets.

With a flexible, customer-oriented approach, **Partenope Frutta** proudly supplies its premium products to clients all over the world.

ITALY

ROMANIA

BULGARIA

TURKEY

CHERRIES WITH STEMS PRESERVED IN SO2
Whole Pitted Cherries with Stems

Cherries preserved in SO2 solution, with firm pulp, without seeds and with stems.

SIZE 18-20, 20–22, 22-24 mm

STORAGE Temperature between 4°C and 26°C.

EXPIRY DATE 24 months.

WHOLE CHERRIES PRESERVED IN SO2
Whole Cherries without Stems

Cherries preserved in SO2, pitted, stemless, first quality.

SIZE 14-16 / 16-17 / 18-20 / 20-22 / 22-24 mm

STORAGE Temperature between 4°C and 26°C.

EXPIRY DATE 24 months.

WHOLE CHERRIES PRESERVED IN SO2
Cherry Halves

Cherries preserved in SO2, cut, first quality.

SIZE 16-18 / 18-20 / 20-22 mm

STORAGE Temperature between 4°C and 26°C.

EXPIRY DATE 24 months.

WHOLE BLANCHED CHERRIES IN SO2
Whole Blanched Cherries

Cherries preserved in SO2, whole, double blanched, size 20/22 Cherries preserved in SO2 solution, with firm pulp, without seeds and stems, whole, double blanched.

SIZE 18/20- 20/22 – 22/24 mm
STORAGE Temperature between 4°C and 26°C.

EXPIRY DATE 24 months.

BLANCHED CHERRY HALVES IN SO2
Blanched Cherry Halves

Cherries preserved in SO2, halves, double blanched, size 20/22 Cherries preserved in SO2 solution, with firm pulp, halves, double blanched.

SIZE 18-20, 20–22, 22-24 mm

STORAGE Temperature between 4°C and 26°C.

EXPIRY DATE 24 months.

WHOLE COLORED CHERRIES - IN SO2
Whole Red Cherries

Whole Red Cherries are made from ripe, premium quality cherries with a firm consistency and sulfurized pulp. The cherries are peeled, pitted and colored with E127. After processing, they are preserved in a preservative solution.

SIZE 20–22, 18-20, 16–18 m

STORAGE Temperature between 4°C and 26°C.

EXPIRY DATE 12 months.

COLORED CHERRY HALVES - IN SO2
Red Cherry Halves

Halved cherries are obtained from ripe, firm and top quality cherries that have been sulphurised. The cherries are destemmed, pitted, halved and coloured with E127. After processing, they are preserved in a preservative solution..

SIZE 20–22, 18-20, 16–18 m

STORAGE Temperature between 4°C and 26°C.

EXPIRY DATE 12 months.

PACKAGING Drums with lids, made of food-grade plastic - 220 liters.

SANITIZATION Each drum contains two food grade polyethylene bags.
Each drum is properly cleaned before use.

LABELING The contents of the drum will be clearly indicated on the outside of the drum and will include:
PRODUCT NAME/SUPPLIER NAME/CUSTOMER CODE/CHERRY SIZE
NET DRAINED WEIGHT/ PRODUCTION AND EXPIRATION DATE
ORIGIN and PRODUCT BATCH NUMBER.

TRANSPORT By truck: 24 pallets, 4 drums per pallet.
For 20-foot containers: 80 drums in two layers.
For 40-foot containers: 84 drums in a single layer.

PARTNER ORCHARDS AND ECO SEM FRUCT

For superior quality fruits and complete traceability of the final product, we rely on nearly 150 hectares of our own orchards and strong partnerships across Europe and around the world.

CONTROLLED TEMPERATURE TRANSPORT

To ensure the preservation of fruit quality and freshness, fresh cherries are transported exclusively in temperature-controlled vehicles.
The entire logistics chain is carefully monitored — from harvesting to arrival at the processing facility — to maintain optimal temperature and fruit integrity.
This approach allows us to provide raw materials of the highest quality, essential for producing our premium products.

CONTROL AND SORTING WITH ADVANCED TECHNOLOGIES

Freshly harvested cherries are carefully inspected and sorted using modern equipment that automatically analyzes the size, color, and integrity of each fruit.
This process ensures consistent quality and a flawless final product, ready to meet the standards of the most demanding markets.

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