610 Structo





Tomatensoße mít 0% Ausbeutung

MADE IN BARI

## Dear friends,

We, the supporters of the Solidaria-Bari organisation, are very happy because we will be ordering in solidarity again in <sup>2025</sup>. Many of you have already asked us several times when you can order. Now the time has come! And this year, in addition to the solidarity tomato sauce SfruttaZero and the Cincinnato oil, you will also be able to order new products from the Solidaria farm.

In the last two years the Solidaria network has expanded and new collaborations have been established. Solidaria is part of a local network of people involved in the production and sale of agroecological tomato sauce, fighting against the mafia, land and labour exploitation and the logic of the market.

In the following pages we will briefly introduce Solidaria-Bari and its projects. We explain how they work and how the new partners support Solidaria's activities. Below you will find the products, prices and information on how to order.

We look forward to your orders and support. Enjoy your meal

Tomato greetings

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## Solídaría

#### The first steps

- Bari: in 2008, a group of young people, migrants and refugees, mostly from African countries, began to reflect critically on racism,
  the exploitation of rural workers and the exploitative conditions in the agri-food supply chains of big retailers
- Consequently, start an activist and anti-racist commitment characterized by forms of solidarity from below, e.g. by organizing Italian language courses, legal and health advice and support for the reappropriation of abandoned public buildings for housing purposes, all this to support migrants in their demands for the right to documents and a humane reception



e.g. do you know the term *Capolarato*? *Caporalato* refers to the exploitation of workers, often migrants, by so-called *caporali*, intermediaries who organize workers on behalf of employers.

*Caporalato* also means wages that are well below the rates set by collective agreements, very long working hours, minimal rest periods, no labor rights or safety measures.

#### The organization

 SOLIDARIA was founded in 2014 by a group of African refugees and young people in precarious employment with the aim of jointly developing mutualistic and cooperative forms of work based on solidarity and selfmanagement

Solidaría

- in the same year, the first in-house production of SfruttaZero tomato sauce is launched
- Since 2017, SOLIDARIA has been cultivating one hectare of land in the Japigia district of Bari, in an area that was once dedicated to growing vegetables and has now fallen victim to building speculation. To continue the social farming work started with SfruttaZero, SOLIDARIA has founded the Solidaria Farm here, which grows seasonal vegetables every year.
- Two experiments in a social and solidarity economy that try to be a concrete response to the needs and desires of the people who work there. An antibody against the systemic racism that pits local and foreign workers against each other.





## **S**fruttaZero Produtíonskette

Since 2014, SOLIDARIA has aimed to create a production and supply chain for tomatoes outside the logic of the market. To be an alternative to profit and exploitation of the land and those who work on it, from production to sale.

Based on the principles and practices of mutual support and self-managed work, the solidarity-based tomato sauce has also been produced in Nardò, a town around 150 km south of Bari, by the organization *Diritti a Sud* since 2015.

#### Self-managed production chain

We take care of the entire production process, from the planting of the tomatoes until the tomato sauce is delivered.

#### Cultivation

Each organization participates in the production chain, grows a share of the tomatoes, follows the principles of agroecology and farming practices and enhances local crops by using indigenous varieties.

#### Transformation

This year, **Natura Viva** (Acquaviva delle Fonti, Bari) has been entrusted with processing the tomatoes into sauce. This organization manages a plot of land confiscated from the Mafia. It employs people who take part in community programs for reintegration into the world of work initiated by **Cooperativa Siloe.** These are measures for the emancipation and self-determination of people who are at risk of marginalization as a result of being in prison.

#### Sale

Sales take place in alternative structures to the wholesale trade: the territorial centers of the Fuorimercato network, the self-production markets, the popular sales outlets and self-managed spaces, the small stores.

In Bari and in the province, but if possible also in the rest of Italy and abroad, we deliver the sauce directly to people's homes with the organization's delivery van.



## Solidary relationships

The production chain is realized through joint work with local stakeholders:

Ortocircuito - Masseria dei Monelli, Orto Zero, Sana Pianta, Masseria Atipica,

Cooperativa Siloe (extension); residents of Villa Roth - self-managed house (collection)

and logistics); the Bread&Roses mutual aid space (logistics).

### Community outside the market

We envision the supply chain as a community that consciously and supportively engages with its customers. behaves. Participatory self-certification and pre-purchase are two instruments that can be used to actively participate in the process as a consumer: You can use all work and directly follow and participate in the organizational phases, as well as the production economically.

### The narrative label

The transparent label shows a different type of production. On the label you get detailed information about the production and the costs incurred, which determine the price of the Determine tomato sauce.

### Solidarity fund for mutual support

2% of the annual proceeds flow into a fund for mutual aid. In 2015, we have set up the fund together with *Diritti a Sud* in order to find ways to demand and to support the self-determination of migrants and other solidarity initiatives. SfruttaZero Tomato sauce

## **So**lídaría Farm

Bottle 690 gr Price 3,20€



# CINCINNATO OLIVE OIL

We also support the solidarity extra virgin olive oil Cincinnato from Bitonto, about 20 kilometres from Bari.

The farmer Vincenzo Achille has been producing a delicious and strong extra virgin olive oil for 9 years. The oil is a blend of two different varieties (Cima di Bitonto and Coratina) and is cold pressed. The process from the cultivation to the production of the olive oil is carried out through integrated agriculture.

Vincenzo's olive oil is also offered within the Italian network FuoriMercato (Outside the Market) and contributes to solidarity networks of political and social commitment in the region.



5 Liter Jerry Can
 Price: 75 € incl. transport

