

V01.26

ZUCCHIOLO

**brand identity
manual**

BEYOND SEEDS BIOTECH GROUP

ZUCCHIOLO®



ZUCCHIOLO®

ZUCCHIOLO®

ZUCCHIOLO®

ZUCCHIOLO®

ZUCHIOLLO®

TYPOGRAPHY

Red Hat Display

abcdefghijklmnopqrstuvwxyz
ABCDEFGHIJKLMNOPQRSTUVWXYZ
abcdefghijklmnopqrstuvwxyz
ABCDEFGHIJKLMNOPQRSTUVWXYZ
ABCDEFGHIJKLMNOPQRSTUVWXYZ

SECONDARY TYPOGRAPHY

GRANDMASTER

abcdefghijklmnopqrstuvwxyz
ABCDEFGHIJKLMNOPQRSTUVWXYZ
abcdefghijklmnopqrstuvwxyz
ABCDEFGHIJKLMNOPQRSTUVWXYZ
ABCDEFGHIJKLMNOPQRSTUVWXYZ

MONOCHROMO

ZUCHIOLLO®

ZU CHI OLO

COLOR RANGE



SLOGAN

Fresh or Cooked

SUPPLEMENTARY ELEMENTS





PACKAGING PROPOSAL



ZUCCHIOLO DUO PACK



ZUCCHIOLO BOX 40 X 30 X 10 cm

PACKAGING PROPOSAL



BLACK CARDBOARD BOX 40 X 30 X 10 cm



BLACK PLASTIC BOX 37 X 29 X 10.5 cm

CORNER PIECE FOR BOXES

ZUCHIOLO®

FRUIT LOGISTICA
**INNOVATION
AWARD '24
WINNER**



**Fresh or
Cooked**



**SOCIAL RESPONSIBILITY
Cellbitec Foundation**

This project complies with
the social commitment to
support medical research.

**RESPONSABILIDAD SOCIAL
Fundación Cellbitec**

Este proyecto cumple con
el compromiso social de ayudar
a la investigación médica.

A Singular Veggies® product

PRODUCT STICKER



ZUCCHIOLO STICKER DIAM 2CM



ZUCCHIOLO®

Fresh or Cooked

Zucchiniolo® is not a new zucchini variety, nor a cucumber. It is not a tomato either. It is a **new natural and healthy vegetable** born under the sun in Southern Spain and it has an incredible versatility as it **can be cooked or just eaten fresh.**

FRUIT LOGISTICA INNOVATION AWARD '24 WINNER

It's always Malena season
A Singular Veggies® product

Growing life, we fight cancer.

SOCIAL RESPONSIBILITY Cellbitec Foundation
This project complies with social commitment to support medical research.

SIDE A 12 X 13,5 CM



ZUCCHIOLO®
Fresh or Cooked

More recipes!

Zucchiniolo carpaccio with avocado and carrot cream.

INGREDIENTS
Green and yellow Zucchiniolo, extra virgin olive oil, Xerez vinegar, raisins, pine nuts, carrots, avocados, green beans, pickled purple onion, green or red chili pepper, sesame seeds, salt, pepper and mustard sauce.

PREPARATION
Cut Zucchiniolo into slices of 3-6mm thick.
Vinaigrette must be prepared with olive oil, Xerez vinegar, mustard sauce, salt and pepper.
Place one slice of Zucchiniolo on the plate, then add some green beans, marinate them with some olive oil and chili peppers, place another slice of Zucchiniolo on top, and some pickled purple onion.
Place one more slice of Zucchiniolo on top and decorate with avocado and carrot cream, raisins, pine nuts and spread with vinaigrette drops.

Recipe created by Tony Garcia

TONY GARCÍA
Español Gastrónomo

SIDE B 12 X 13,5 CM

ZUCCHIOLÒ

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daily Unique



www.zucchiniolo.com

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