



ALBA

ITALY

ABBAZIA
SAN FRONTINIANO

From Italy with love.







THE COMPANY

History



“Abbazia San Frontiniano” is a brand of Cascina San Cassiano.

Cascina San Cassiano was born in 1990 in a territory full of history.

The first production plant was established in a historical building that was originally a Benedictine monastery of the middle age period.

At first the company’s aim was to process the agricultural of the family-owned farm and transform them into jams, preserves, fruit in syrup; slowly by slowly the range of products was enlarged, including also honey products, sweet creams, sauces, mostarda, truffle products.

As a consequence of the business expansion, a new plant of 6000 square meters was opened in 2005 close to the first one.



THE COMPANY

Natural, Security and Sustainability



We select high quality raw materials and process them within two days from incoming. Our ingredients are **gluten free** and **certified**, such as the **hazelnuts Piemonte PGI** (Protected Geographic Indication), **GCDO wines**, **bell peppers from Carmagnola**, **Italian sundried tomatoes**, **PDO cheese**, **balsamic vinegar from Modena PGI**.

Our daily commitment is to offer **genuine products** that enhance the flavor of fresh ingredients, without preservatives, artificial colors or GMO. A concrete engagement to preserve the best of what nature offers.

Our continuous strive for quality, reliability, innovation and added values has brought us to achieve important goals as regards the **certifications we got from Bureau Veritas Italia S.p.A.: BRC, IFS, Ivegan, CCPB** (for the certification and control of organic food products and ecological “non-food” items) has issued the certification for “**organic production**”.

Safeguard of environment has always been one of the aspects that influences the company’s policy of Cascina San Cassiano; the **research for eco-friendly solutions** often leads to significant results, from the point of view of environmental impact, as well as for energy saving and efficiency.

The green system Cascina San Cassiano means that we use renewable energy to power our production line through the adoption of **photovoltaic panels** for the production of electricity. This means that the quantity of CO₂ can be reduced up to 5 tons per week.

Cascina San Cassiano does not generate polluting smoke and **uses recyclable packaging**. Our commitment for environmental protection includes also internal training courses on energy saving for our personnel; we teach how to behave eco-friendly not only at work, but also in everyday-life.



Organic Gourmet



Organic Gourmet



Our new Organic line is available, with 100% natural ingredients without preservatives, colourings, GMO and all the products are gluten free...

Only in a word, ORGANIC!

Now in our Organic Line you can find sauces and jams, but our Organic line is constantly changing.

Gluten free. 



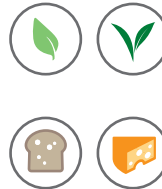
Preserves



**Organic
sour black cherry
extra preserve**

Organic extra preserve prepared with fruit and sugar. To spread on bread, garnish cakes, with white yogurt or cheese. Preserves are defined “extra” if the fruit content is at least 45%.

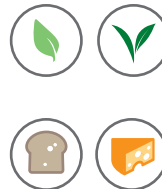
Code **BAG1621**
 Net weight **220 g - 7,760 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



**Organic strawberry
extra preserve**

Organic extra preserve prepared with fruit and sugar. To spread on bread, garnish cakes, with white yogurt or cheese. Preserves are defined “extra” if the fruit content is at least 45%.

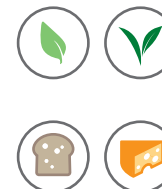
Code **BAG1622**
 Net weight **220 g - 7,760 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



**Organic apricot
extra preserve**

Organic extra preserve prepared with fruit and sugar. To spread on bread, garnish cakes, with white yogurt or cheese. Preserves are defined “extra” if the fruit content is at least 45%.

Code **BAG1620**
 Net weight **220 g - 7,760 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



**Organic blueberry
extra preserve**

Organic extra preserve prepared with fruit and sugar. To spread on bread, garnish cakes, with white yogurt or cheese. Preserves are defined “extra” if the fruit content is at least 45%.

Code **BAG1623**
 Net weight **220 g - 7,760 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



* average fruit quantity in 100 g (percentage may vary according to the production's lot)



**Organic fig
extra preserve**

Organic extra preserve prepared with fruit and sugar. To spread on bread, garnish cakes, with white yogurt or cheese. Preserves are defined “extra” if the fruit content is at least 45%.

Code	BAG313
Net weight	220 g - 7,760 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



Sauces for cheese and meat



**Organic honey,
orange and
tumeric sauce**

Organic sauce made with honey, orange and tumeric. Ideal to paired with aged cheese.

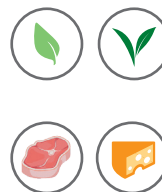
Code	BAG1634
Net weight	170 g - 5,977 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



**Organic pumpkin and
ginger sauce**

Organic sweet and lightly spiced sauce made with pumpkin and ginger, to pair with toma cheese, Parmigiano Reggiano, red meat and cold cuts.

Code	BAG1633
Net weight	170 g - 5,977 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Sauces



Organic tomato with vegetable sauce

certified
Vegan

Organic sauce prepared with tomato and mixed vegetables ready to use, ideal to season all kinds of pasta.

Code **BAG1650**
 Net weight **290 g - 10,229 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



Organic tomato and basil sauce

certified
Vegan

Organic sauce prepared with tomato and basil ready to use, ideal to season all kinds of pasta.

Code **BAG1653**
 Net weight **290 g - 10,229 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



Organic "Arrabbiata" sauce

certified
Vegan

Organic sauce prepared with tomato and chili pepper ready to use, ideal to season all kinds of pasta.

Code **BAG1655**
 Net weight **290 g - 10,229 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



Organic Parmigiano Reggiano cheese and Porcini mushroom spread

Organic cheese spread prepared with Parmigiano Reggiano PDO cheese and Porcini mushrooms. Delicious to dress pasta and rice.

Code **BAG1670**
 Net weight **150 g - 5,291 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**





Organic Parmigiano Reggiano cheese spread

Organic cheese spread prepared with Parmigiano Reggiano PDO cheese. Delicious to dress pasta and rice.

Code	BAG1671
Net weight	150 g - 5,291 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Pesto



Organic basil and dried tomato spread

Organic spread prepared with a high percentage of basil and sundried tomatoes, to season pasta, to pair with meat and fish. It goes very well with grilled meat.

Code	BAG1660
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Vegan pesto



Organic black olives and dried tomatoes tapenade

Organic black olives and sundried tomatoes tapenade to pair with red meat or fish, to prepare appetizers.

Code	BAG1662
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342

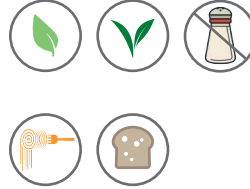




Organic olive pesto sauce

Organic pesto prepared with olives, no salt added. Ideal to spread on bread or season pasta.

Code	BAG1664
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Organic pesto sauce

Organic vegan version of the typical pesto prepared with a high basil percentage. To season pasta, especially Cascina San Cassiano organic trofie or spaghetti.

Code	BAG1665
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Organic basil and hemp pesto sauce

Tasty organic pesto sauce prepared with basil and hemp, for a special taste. For seasoning pasta, on pizza, potatoes, to pair with meat.

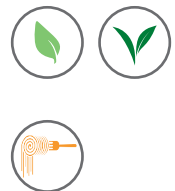
Code	BAG1666
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Organic basil and kale pesto sauce

Tasty organic pesto sauce prepared with basil and kale. The taste of kale is sweet and sour. For seasoning pasta, on pizza, potatoes, to pair with meat.

Code	BAG1668
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342





Organic basil and soya pesto sauce

Tasty organic pesto sauce prepared with basil and soya. The Soya taste give to the pesto sauce and original taste. For seasoning pasta, on pizza, potatoes, to pair with meat.

Code	BAG1667
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



A top-down view of a light-colored wooden cutting board. Scattered across the board are several fresh raspberries and blueberries. A large, vibrant green mint leaf is the central focus, partially overlapping a white, scalloped-edged label. The background is softly blurred, showing more of the same ingredients.

**Preserves and
Spreads with
Stevia**

Preserves and Spreads with Stevia



Preserves made with fruit in pieces and sweeteners: erythritol and steviol glycosides.

Vacuum cooking at a temperature below 70 °C (158 ° F), to avoid oxidation; pasteurization temperature is not above 80 °C (176 ° F), to better maintain the nutritional quality of fruits.

Sweet cream spreads without added sugar, with sweeteners erythritol and steviol glycosides.

Both stevia and erythritol are calorie free sweeteners that do not change the glycemic index and can be indicated for people suffering from diabetes or for those who are on a diet but don't want to sacrifice taste.

Gluten free. 



Preserves with stevia

85%*



**Difrutta
peach preserve**

Preserve sweetened with Stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code **BAG336**
 Net weight **200 g - 7,055 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



80%*



**Difrutta
apricot preserve**

Preserve sweetened with Stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code **BAG337**
 Net weight **200 g - 7,055 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



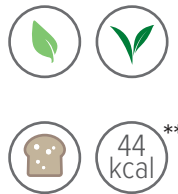
75%*



**Difrutta
bitter orange
marmalade**

Preserve sweetened with Stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code **BAG338**
 Net weight **200 g - 7,055 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



80%*



**Difrutta
strawberry
preserve**

Preserve sweetened with Stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code **BAG339**
 Net weight **200 g - 7,055 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



* average fruit quantity in 100 g (percentage may vary according to the production's lot)

** average kilocalories value in 100 g

Preserves with stevia

80%*



Difrutta sour black cherry preserve

Preserve sweetened with Stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code **BAG340**
 Net weight **200 g - 7,055 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



54 kcal**

80%*



Difrutta blackberry preserve

Preserve sweetened with Stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code **BAG341**
 Net weight **200 g - 7,055 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



42 kcal**

68%*



Difrutta blueberry preserve

Preserve sweetened with Stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code **BAG342**
 Net weight **200 g - 7,055 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



43 kcal**

80%*



Difrutta Marron spread

Spread sweetened with Stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code **BAG343**
 Net weight **200 g - 7,055 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



69 kcal**

* average fruit quantity in 100 g (percentage may vary according to the production's lot)

** average kilocalories value in 100 g



**Extra Preserves
and Marmalades**

Extra Preserves and Marmalades



Extra preserves made with fruit in pieces and cane sugar.

Product obtained from fruit harvested at the perfect stage of ripeness.

No use of chemical additives in the processing method (preservatives, colouring, pectin).

Vacuum cooking at a temperature below 70 °C (158 °F), to avoid oxidation; pasteurization temperature is not above 80 °C (176 ° F), to better maintain the nutritional quality of fruits.

Preserves are defined extra if the fruit content is at least 45%.

Gluten free. 



Preserves

50%*



ACE
Orange, lemon and carrot preserve

Prepared exclusively with fruit and cane sugar. Tasty and healthy, it brings the sun in your breakfast. Delicious as filling for your cakes or to garnish ice cream.

Code	BAG323
Net weight	340 g - 11,993 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



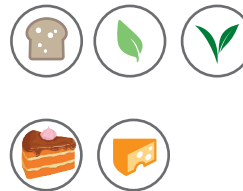
71%*



Quince
extra preserve

Extra preserve prepared with quinces, a well known variety of fruit since from old ages for its digestive properties. To spread on bread, to fill croissant and garnish cakes, with white yogurt and ice creams.

Code	BAG334
Net weight	340 g - 11,993 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



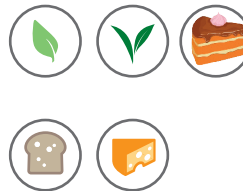
90%*



Apricot
extra preserve

Extra preserve prepared with apricots and cane sugar. To spread on bread, garnish cakes or fill the "Sachertorte", with yogurt or fresh cheese.

Code	BAG330
Net weight	340 g - 11,993 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



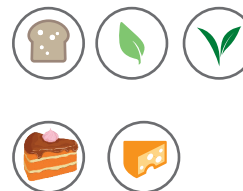
65%*



Peach
extra preserve

Extra preserve prepared with peaches and cane sugar. To spread on bread, garnish cakes, with white yogurt.

Code	BAG320
Net weight	340 g - 11,993 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



* average fruit quantity in 100 g (percentage may vary according to the production's lot)

Preserves and Marmalades

85%*



**Fig
extra preserve**

certified
Vegan

Extra preserve prepared with figs and cane sugar. To spread on bread, garnish cakes and ice cream, or to pair with cheeses such as Brie, Formaggio di Fossa, Parmigiano Reggiano, fresh pecorino cheese, hard pecorino cheese, caprino cheese, blue and spicy cheese.

Code	BAG352
Net weight	340 g - 11,993 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



77%*

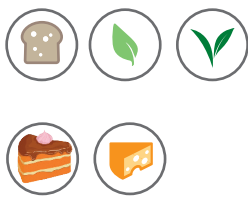


**Plum
extra preserve**

certified
Vegan

Extra preserve prepared with plums and cane sugar. To spread on bread, garnish cakes, with white yogurt. It goes very well with Pecorino cheese, with pepper and other hard cheeses.

Code	BAG311
Net weight	340 g - 11,993 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



80%*

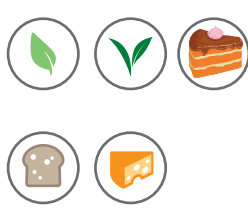


**Strawberry
extra preserve**

certified
Vegan

Extra preserve prepared with strawberries and cane sugar. To spread on bread, garnish cakes, with white yogurt.

Code	BAG310
Net weight	340 g - 11,993 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



68%*

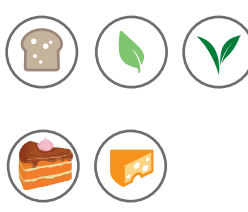


**Mixed berry
extra preserve**

certified
Vegan

Extra preserve prepared with mixed berries and cane sugar. To spread on bread, garnish cakes, with white yogurt or to pair with ricotta cheese or caprino. To prepare cheesecakes or panna cotta. It goes very well with pork meat.

Code	BAG322
Net weight	340 g - 11,993 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



* average fruit quantity in 100 g (percentage may vary according to the production's lot)

Preserves and Marmalades

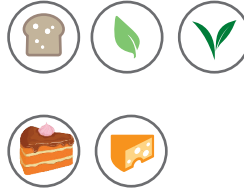
68%*



**Blackberry
extra preserve**

Extra preserve prepared with blackberries and cane sugar. To spread on bread, garnish cakes, with white yogurt. It goes very well with feathered game, such as pheasant.

Code **BAG395**
 Net weight **340 g - 11,993 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



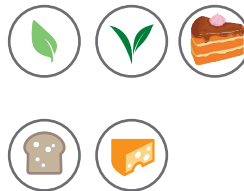
80%*



**Sour black cherry
extra preserve**

Extra preserve prepared with sour black cherries and cane sugar. To spread on bread, garnish cakes, with white yogurt or to pair with ricotta cheese or mascarpone. It goes very well on toasted buttered bread.

Code **BAG351**
 Net weight **340 g - 11,993 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



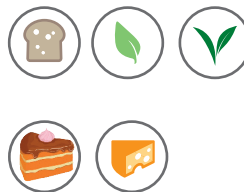
85%*



**Blueberry
extra preserve**

Extra preserve prepared with blueberries and cane sugar. To spread on bread, garnish cakes, with white yogurt. It goes very well with roasted meat.

Code **BAG390**
 Net weight **340 g - 11,993 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



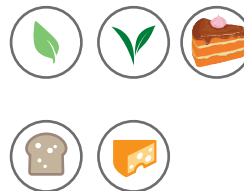
66%*



**Black mulberry
extra preserve**

Extra preserve prepared with black mulberries and cane sugar. To spread on bread, garnish cakes, with white yogurt. It goes very well with feathered game, such as pheasant.

Code **BAG392**
 Net weight **340 g - 11,993 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



* average fruit quantity in 100 g (percentage may vary according to the production's lot)

Preserves and Marmalades

60%*



**Raspberry
extra preserve**

Extra preserve prepared with raspberries and cane sugar. To spread on bread, garnish cakes, with white yogurt. It goes very well with feathered game, such as pheasant.

Code **BAG350**
 Net weight **340 g - 11,993 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



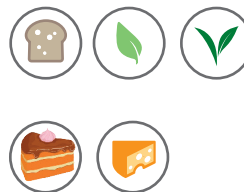
70%*



**Elderberry
extra preserve**

Extra preserve prepared with elderberries and cane sugar. To spread on bread, garnish cakes, with white yogurt.

Code **BAG394**
 Net weight **340 g - 11,993 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



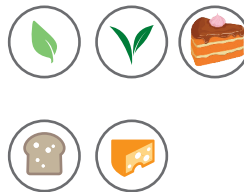
80%*



**Red currants
extra preserve**

Extra preserve prepared with red currants and cane sugar. To spread on bread, garnish cakes, with white yogurt. It goes very well with wild boar meat, foie gras, hard cheese or cheeses ripened with grape must.

Code **BAG393**
 Net weight **340 g - 11,993 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



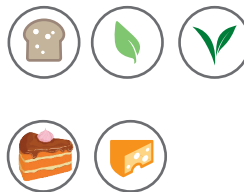
45%*



Marron spread

Fine marron spread prepared exclusively with two ingredients: marrons and sugar. To spread on bread, fill cakes, meringues, garnish pudding or ice cream.

Code **BAG300**
 Net weight **350 g - 12,346 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



* average fruit quantity in 100 g (percentage may vary according to the production's lot)

Marmalades

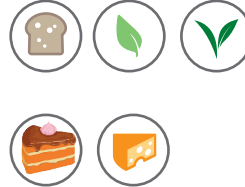
45%*



Lemon marmalade

Marmalade prepared with lemon fruits and cane sugar. It is firm and has a delicate taste, almost like a fruit dessert. To spread on bread, garnish cakes and ice cream.

Code	BAG326
Net weight	340 g - 11,993 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



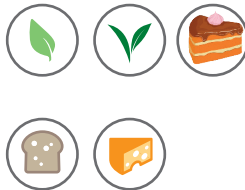
60%*



Orange marmalade

Marmalade prepared with orange fruits and cane sugar. It is firm and has a delicate taste, almost like a fruit dessert. To spread on bread, garnish cakes and ice cream.

Code	BAG327
Net weight	340 g - 11,993 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



Exotic preserves

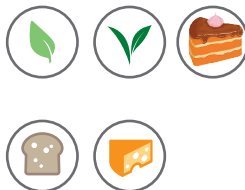
66%*



Passion fruit and Alphonso mango extra preserve

Extra preserve prepared with passion fruit and Alphonso mango, a variety native of India, which is considered one of the best in the world in terms of taste and sweetness. To spread on bread, to garnish cakes, with white yogurt and ice creams.

Code	BAG354
Net weight	170 g - 5,997 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



* average fruit quantity in 100 g (percentage may vary according to the production's lot)

Preserves and Marmalades

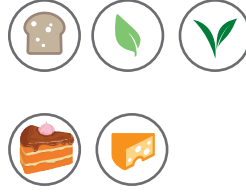
28%*



Lemon and ginger marmalade

Marmalade prepared with lemon fruits, ginger and cane sugar. It is firm and has a delicate taste, almost like a fruit dessert. To spread on bread, to garnish cakes and ice cream or paired with cheeses, especially seasoned and spicy ones.

Code	BAG356
Net weight	170 g - 5,997 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



67%*



Pineapple and strawberries extra preserve

Extra preserve prepared with pineapple, strawberries and cane sugar. To spread on bread, to garnish cakes, with white yogurt and ice creams.

Code	BAG357
Net weight	170 g - 5,997 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



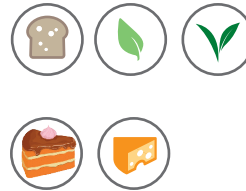
62%*



Pineapple and golden kiwi extra preserve

Extra preserve prepared with pineapple, kiwi “golden” variety and cane sugar. To spread on bread, to garnish cakes, with white yogurt and ice creams.

Code	BAG360
Net weight	170 g - 5,997 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



* average fruit quantity in 100 g (percentage may vary according to the production's lot)

Superfruits

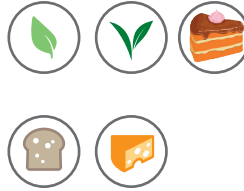
65%*



Red superfruits
extra preserve**

Extra jam superfruits based, prepared with currant, strawberry and pomegranate. To spread on bread, to garnish cakes, with white yogurt and ice creams.

Code	BAG353
Net weight	170 g - 5,997 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



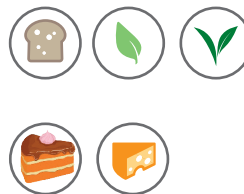
66%*



Black superfruits
extra preserve**

Extra jam superfruits based, prepared with blueberry, gooseberry and açai berry. To spread on bread, to garnish cakes, with white yogurt and ice creams.

Code	BAG355
Net weight	170 g - 5,997 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



* average fruit quantity in 100 g (percentage may vary according to the production's lot)

** superfruits are fruits which belong to the category of Superfoods. Superfood is "A food that is considered to be very good for your health and that may even help some medical conditions" (see: macmillandictionary.com) "A nutrient-rich food considered to be especially beneficial for health and well-being" (see: oxforddictionaries.com)



A stack of golden-brown pancakes is presented in a rustic wooden bowl. The pancakes are topped with a generous amount of syrup and fresh fruit, including blueberries, raspberries, and red cherries. A small sprig of green mint is placed on top for garnish. The bowl is set on a wooden surface, and the background is a light-colored wooden wall.

Fruit in syrup



Fruit in syrup



Product obtained from high quality fruit, harvested at the right stage of ripeness and processed after few hours.

Fruits are processed entirely by hand and preserved in a syrup made exclusively with water and cane sugar.

Eventually sterilization creates the vacuum for the optimal conservation of the product.

No colourings or preservatives.

Gluten free. 



Fruit in syrup



**Whole cherries
in syrup**

Whole italian cherries in syrup of water and cane sugar. To use as a dessert, to enrich fruit salads, white yogurt, ice cream, cocktails and cakes. The syrup can be used to prepare fruit juices or ice lollies.

Code	BAG208	Code	BAG20A
Net weight	440 g - 14,462 oz	Net weight	1100 g - 38,801 oz
Pieces per carton	12	Pieces per carton	6
Shelf life	3 years	Shelf life	3 years
N° ct/pallet 120x80	120	N° ct/pallet 120x80	112
N° ct/pallet 120x100	210	N° ct/pallet 120x100	196



**Pitted cherries
in syrup**

Pitted italian cherries in syrup of water and cane sugar. To use as a dessert, to enrich fruit salads, white yogurt, ice cream, cocktails and cakes. The syrup can be used to prepare fruit juices or ice lollies.

Code	BAG2081
Net weight	440 g - 14,462 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	120
N° ct/pallet 120x100	210



**Whole apricots in
syrup from Castigliole
Saluzzo**

Whole apricots from Costigliole Saluzzo in syrup made with water and cane sugar. The use of whole apricots with their stones gives a pleasant almond flavor. To use as a dessert, to enrich fruit salads, white yogurt, ice cream, cocktails and cakes.

Code	BAG229	Code	BAG2291
Net weight	440 g - 14,462 oz	Net weight	1100 g - 38,801 oz
Pieces per carton	12	Pieces per carton	6
Shelf life	3 years	Shelf life	3 years
N° ct/pallet 120x80	120	N° ct/pallet 120x80	112
N° ct/pallet 120x100	210	N° ct/pallet 120x100	196



**Sliced peaches
in syrup**

Peaches are cut in the middle and pitted. To use as a dessert, to enrich fruit salads, white yogurt, ice cream, cocktails and cakes. The syrup can be used to prepare fruit juices or ice lollies. You can fill with chocolate spreads.

Code	BAG220
Net weight	440 g - 14,462 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	120
N° ct/pallet 120x100	210



Fruit in syrup



Whole blueberries in syrup

Whole blueberries in syrup of water and cane sugar. To use as a dessert, to enrich fruit salads, white yogurt, ice cream, cocktails and cakes. The syrup can be used to prepare fruit juices or ice lollies.

Code	BAG2901
Net weight	300 g - 10,582 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



Whole chestnuts in syrup

Peeled chestnuts in glass jars with a syrup of water and cane sugar. Their typical taste is perfect to enrich ice cream and cakes. They can also be paired with red meat.

Code	BAG283
Net weight	230 g - 8,113 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



Apple pie

Use our apple pie filling to cook and garnish in a very short time an amazing cake.

Code	BAG233
Net weight	380 g - 13,404 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	120
N° ct/pallet 120x100	210



A close-up photograph of two pears coated in a thick, dark chocolate glaze. Each pear is garnished with a fresh green mint leaf and a cinnamon stick. The pears are arranged on a white rectangular plate. In the foreground, several cinnamon sticks and star anise pods are scattered on the plate. The background is softly blurred, showing a white ceramic cup with gold lettering and a purple and white striped cloth.

**Sweet Spreads
and Honey**

Sweet Spreads and Honey



Sweet spreads made from selected first materials, mixed with patience and skill to obtain a soft and smooth spread, prepared with artisanal method using simple and natural ingredients.

The result is an extremely good, genuine and fine product, without preservatives or artificial colours. Honey is a genuine product; its quality depends upon some essential factors, such as environment, climatic changes, industriousness of the bees and skill of the beekeeper.

Gluten free. 



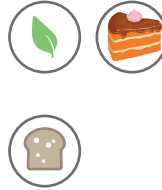
Sweet spreads



Pistachio spread

Sweet spread prepared with high quality pistachio. A rich taste to spread on bread, garnish cakes, panettone, biscuits and ice cream.

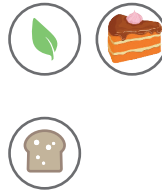
Code **BAG1427**
 Net weight **140 g - 4,938 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



Cappuccino spread

Delicious cappuccino spread. The distinctive taste of cappuccino in cream, to eat as a dessert, spread on bread, fill cakes, on ice cream or white yogurt.

Code **BAG365**
 Net weight **140 g - 4,938 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



Tiramisù spread

Typical Italian spread prepared with mascarpone and sweetened with Stevia. To eat as a dessert, on ice cream, to fill cakes and biscuits and to prepare Tiramisù: alternate a lay of finger biscuits soaked with bitter coffee and cover with tiramisù cream.

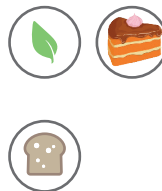
Code **BAG367**
 Net weight **140 g - 4,938 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



Savory Mou Spread

Gorgeous salted Mou Cream to spread on bread, for garnishing sweets and ice cream. Enjoy it with caramelized fruit.

Code **BAG368**
 Net weight **140 g - 4,938 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



Sweet Spreads and Honey



**Moscato d'Asti GCDO
wine spread**

Smooth spread prepared with Moscato d'Asti DOCG sweet wine. To use as a zabaione to garnish cakes, biscuits, panettone, ice cream, fruit salads.

Code	BAG308
Net weight	140 g - 4,938 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



**Cocoa and
hazelnut spread**

Typical Gianduja spread with crunchy pieces of hazelnuts. To spread on bread, to prepare crepes, to fill cakes and biscuits, on ice cream.

Code	BAG1420
Net weight	200 g - 7,055 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



**Milk and
hazelnut spread**

Sweet spread prepared with milk and hazelnuts. Similar to the gianduja spread but without cocoa. To spread on bread, to prepare crepes, to fill cakes and biscuits, on ice cream.

Code	BAG1421
Net weight	200 g - 7,055 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



**Pears and
cocoa spread**

The pear taste meets cocoa in this delicious spread. To eat as a dessert, spread on bread, fill cakes, on ice cream or white yogurt.

Code	BAG364
Net weight	220 g - 7,760 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



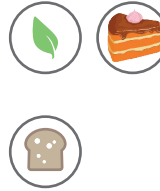
Sweet Spreads and Honey



**Peach with cocoa and
“Amaretti” spread**

The peach taste meets cocoa and amaretti in this delicious cream, to eat as a dessert, spread on bread, fill cakes, on ice cream or white yogurt. To enrich baked fruits.

Code	BAG321
Net weight	220 g - 7,760 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



Dried fruit

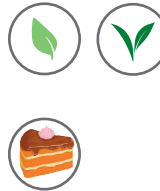


**Roasted hazelnuts
variety “Tonda Gentile
Trilobata”**

Only hazelnuts “Tonda Gentile Trilobata” variety roasted and vacuum packed to preserve taste and freshness.

Excellent for making sweets and delicious recipes, but also eat alone.

Code	BAG466
Net weight	150 g - 5,291
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	84
N° ct/pallet 120x100	112



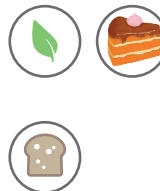
Honey and dried fruit



**Hazelnuts “Tonda Gen-
tile Trilobata”
variety with honey**

Roasted hazelnuts “Tonda gentile trilobata” variety covered with honey. A gourmet specialty to pair with cheese, as a dessert, on fruit ice cream.

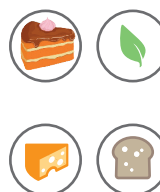
Code	BAG468
Net weight	210 g - 7,408 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



**Walnuts
with honey**

Walnuts covered with honey. A gourmet specialty to pair with cheese, as a dessert, on ice cream.

Code	BAG467
Net weight	220 g - 7,760 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



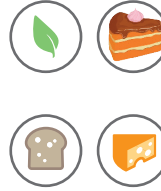
Honey



**Piedmont Acacia
honey**
(Robinia Pseudoacacia L.)

Sweet, delicious Piedmont acacia honey, ideal as sweetener for hot and cold drinks, spread on bread, combine with cheese. To pair with ice cream or white yoghurt. As a sweetening of cakes and dessert.

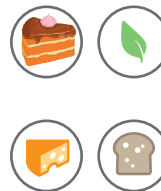
Code **BAG425**
 Net weight **250 g - 8,819 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



Chestnut honey
(Castanea Sativa)

Sweet, delicious chestnut honey, ideal as sweetener for hot and cold drinks, spread on bread, combine with cheese. To pair with ice cream or white yoghurt. As a sweetening of cakes and dessert.

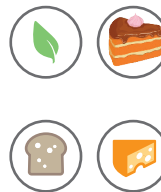
Code **BAG412**
 Net weight **250 g - 8,819 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



Orange honey
(Citrus x Sinensis)

Sweet, delicious orange honey, ideal as sweetener for hot and cold drinks, spread on bread, combine with cheese. To pair with ice cream or white yoghurt. As a sweetening of cakes and dessert.

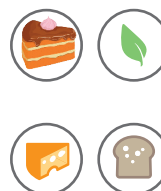
Code **BAG432**
 Net weight **250 g - 8,819 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



Wildflower honey

Sweet, delicious wildflower honey, ideal as sweetener for hot and cold drinks, spread on bread, combine with cheese. To pair with ice cream or white yoghurt. As a sweetening of cakes and dessert.

Code **BAG422**
 Net weight **250 g - 8,819 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



A close-up photograph of a truffle on a wooden surface. The truffle is dark brown with a highly textured, bumpy surface. It is positioned on the left side of the frame. The background is a light-colored wooden surface, possibly a cutting board, with some wood shavings or debris scattered around. A decorative white label with a scalloped border is centered in the foreground, containing the word "Truffle" in a bold, black, serif font. Below the text is a decorative flourish.

Truffle

Truffle



From the most precious tuber in the world we prepare truffle specialties for true connoisseurs, following the vocation of our territory, which is the home of the prized white truffle from Alba.

All the products are ready to use and easy to combine.

Without preservatives or artificial colours.

Gluten free.



*Except Egg tagliolini with truffle Tuber Aestivum

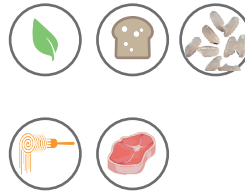
Truffle



Truffle Tuber Magnatum Pico & Tuber aestivum spread

Fine spread prepared with mushrooms, black and white truffle. Ideal to prepare appetizers, to season pasta and rice, to pair with eggs and red meat.

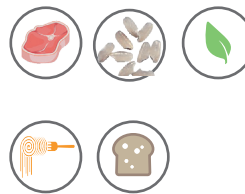
Code **BAG634**
 Net weight **90 g - 3,175 oz**
 Pieces per carton **18**
 Shelf life **2 years**
 N° ct/pallet 120x80 **342**
 N° ct/pallet 120x100 **456**



Truffle butter

Salty butter prepared with piedmontese milk flavoured with truffle Tuber aestivum. To keep at room temperature when sealed. To season pasta and rice, melt on grilled meat or eggs.

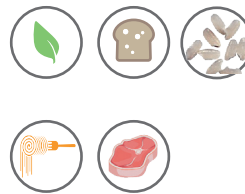
Code **BAG635**
 Net weight **80 g - 2,822 oz**
 Pieces per carton **18**
 Shelf life **18 months**
 N° ct/pallet 120x80 **342**
 N° ct/pallet 120x100 **456**



Truffle Tuber aestivum mayonnaise

Velvety mayonnaise with a rich truffle taste, to spread on bread, to pair with red meat and eggs.

Code **BAG1501**
 Net weight **90 g - 3,175 oz**
 Pieces per carton **18**
 Shelf life **2 years**
 N° ct/pallet 120x80 **342**
 N° ct/pallet 120x100 **456**



Anchovy and Truffle Tuber aestivum spread

Tasty anchovies spread with truffle Tuber aestivum. It goes very well with boiled vegetables and eggs.

Code **BAG623**
 Net weight **90 g - 3,175 oz**
 Pieces per carton **18**
 Shelf life **2 years**
 N° ct/pallet 120x80 **342**
 N° ct/pallet 120x100 **456**



Truffle



Truffle Tuber aestivum salt

Rock salt with pieces of truffle Tuber aestivum to enrich grilled meat, bread, eggs or to prepare tasty sauces.

Code	BAG1504
Net weight	100 g - 3,527 oz
Pieces per carton	18
Shelf life	2 years
N° ct/pallet 120x80	342
N° ct/pallet 120x100	456



Truffle Tuber aestivum acacia honey

Sweet acacia honey meets truffle Tuber aestivum for an original taste. To pair with different kinds of cheese.

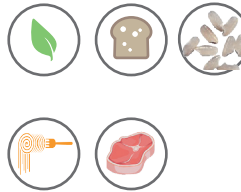
Code	BAG406
Net weight	120 g - 4,233 oz
Pieces per carton	18
Shelf life	2 years
N° ct/pallet 120x80	342
N° ct/pallet 120x100	456



Truffle Tuber aestivum fondue spread

Cheese cream made also with Bra DOP cheese, flavoured with truffle Tuber aestivum. To season egg noodles, fill vol-au-vent, to prepare appetizers or to pair with grilled meat.

Code	BAG638
Net weight	150 g - 5,921 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Parmigiano Reggiano and Truffle Tuber aestivum spread

Cheese cream prepared with Parmigiano Reggiano PDO cheese and truffle Tuber aestivum. Delicious to dress pasta and rice.

Code	BAG678
Net weight	150 g - 5,921 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



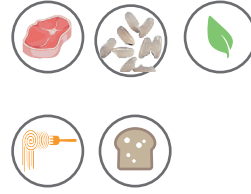
Truffle



Tomatoes, truffle and mushrooms bruschetta

Velvety sauce made with tomatoes, truffle and mushrooms. Ideal to prepare appetizers, to season pasta and rice, to pair with eggs and red meat.

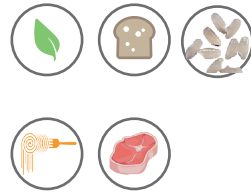
Code	BAG1524
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	456



Truffle and mushrooms bruschetta

Velvety sauce made with truffle and mushrooms. Ideal to prepare appetizers, to season pasta and rice, to pair with eggs and red meat.

Code	BAG1529
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Tume (cheese) with truffle Tuber aestivum in olive oil

Typical piedmontese cheese in olive oil flavoured with truffle Tuber aestivum. As starter, to prepare appetizers.

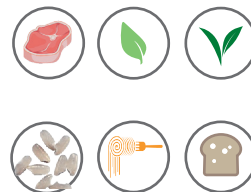
Code	BAG913
Net weight	180 g - 6,349 oz
Pieces per carton	12
Shelf life	1 year
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



Olive oil flavoured with truffle Tuber aestivum

Delicious olive oil flavoured with truffle Tuber aestivum. Perfect to season pasta, rice, red meat or eggs.

Code	BAG590
Net weight	100 ml - 3,3814 fl oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	336
N° ct/pallet 120x100	420





Egg tagliolini with truffle *Tuber aestivum*

Classic hand made egg noodles with truffle *Tuber aestivum*. Very tasty, perfect seasoned simply with butter and Parmigiano Reggiano cheese.

Code	BAG154
Net weight	150 g - 5,921 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	48
N° ct/pallet 120x100	54





Pesto Sauces



Pesto Sauces



Our pestos (our pesto sauces) are prepared with a high percentage of basil, much higher than the average one. We only use the best ingredients and Italian basil. Cascina San Cassiano is committed to always create original tastes that tickle the most refined palates. In the organic section of the present catalog you will also find the organic pestos.

Gluten free. 



Pesto sauces

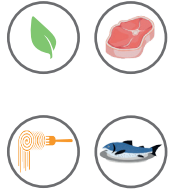
Pesto



Genovese pesto sauce

Typical sauce from Genova with a high basil percentage. To season pasta, especially trofie or spaghetti. Try it also with fish or meat.

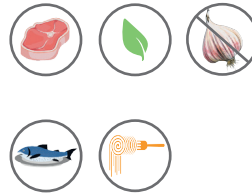
Code	BAG641A	Code	BAG641
Net weight	130 g - 4,586 oz	Net weight	190 g - 6,702 oz
Pieces per carton	12	Pieces per carton	12
Shelf life	2 years	Shelf life	2 years
N° ct/pallet 120x80	288	N° ct/pallet 120x80	208
N° ct/pallet 120x100	342	N° ct/pallet 120x100	247



Genovese pesto sauce without garlic

Typical sauce from Genova with a high basil percentage and no garlic, for a more delicate taste. To season pasta, especially trofie or spaghetti. Try it also with fish or meat.

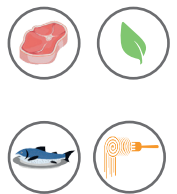
Code	BAG603
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



**Red pesto sauce
Basil and dried tomatoes sauce**

Sauce prepared with a high percentage of basil and sundried tomatoes, to season pasta, to pair with meat and fish. It goes very well with grilled meat.

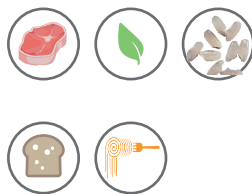
Code	BAG619A	Code	BAG619
Net weight	130 g - 4,586 oz	Net weight	190 g - 6,702 oz
Pieces per carton	12	Pieces per carton	12
Shelf life	2 years	Shelf life	2 years
N° ct/pallet 120x80	288	N° ct/pallet 120x80	208
N° ct/pallet 120x100	342	N° ct/pallet 120x100	247



Walnut and mushroom sauce

Tasty sauce prepared with mushrooms and walnuts. To season egg noodles, gnocchi, to pair with meat or prepare bruschetta.

Code	BAG616
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Pesto sauces

Vegan pesto



**iVegan
basil pesto sauce**

Vegan Version of the typical Genoese pesto sauce prepared with a high percentage of basil. At its best to season first courses based on pasta, in particular trofie or spaghetti pasta from Cascina San Cassiano Company.

Code **BAG1536**
 Net weight **130 g - 4,586 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



**iVegan
basil pesto sauce
without salt added**

Vegan Version of the typical Genoese pesto sauce prepared with a high percentage of basil. At its best to season first courses based on pasta, in particular trofie or spaghetti pasta from Cascina San Cassiano Company.

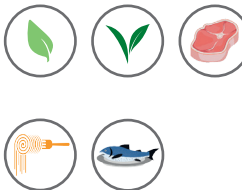
Code **BAG600**
 Net weight **130 g - 4,586 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



**Red basil
pesto sauce**

Alternative version of the traditional genoese pesto prepared with red basil, which is is lightly spicy with a taste of clove. A delicious specialty ideal as seasoning for rice or pasta sauce, superb with canapè.

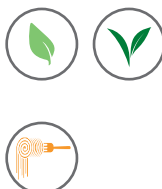
Code **BAG1663**
 Net weight **130 g - 4,586 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



**Basil and kale
pesto sauce**

Tasty pesto sauce prepared with basil and kale. The taste of kale is sweet and sour. For seasoning pasta, on pizza, potatoes, to pair with meat.

Code **BAG1533**
 Net weight **130 g - 4,586 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



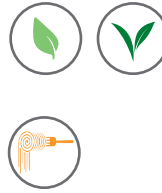
Pesto sauces



**Basil and soya
pesto sauce**

Tasty pesto sauce prepared with basil and soya. The Soya taste give to the pesto sauce and original taste. For seasoning pasta, on pizza, potatoes, to pair with meat.

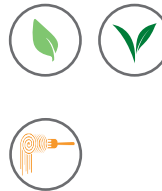
Code	BAG1530
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



**Basil and hemp pesto
sauce**

Tasty pesto sauce prepared with basil and hemp, for a special taste. For seasoning pasta, on pizza, potatoes, to pair with meat.

Code	BAG1531
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Pistachio pesto

A gourmet pesto prepared with pistachio. Some Michelin-starred chefs have used it for their dishes. Perfect to pair with fish or season pasta.

Code	BAG612
Net weight	90 g - 3,175 oz
Pieces per carton	18
Shelf life	2 years
N° ct/pallet 120x80	342
N° ct/pallet 120x100	456



**Hazelnut
pesto sauce**

Very tasty pesto sauce prepared with hazelnuts from Langhe. Ideal for gourmet dishes, to season pasta or polenta. Superb with gnocchi or roasted meat main courses.

Code	BAG683
Net weight	90 g - 3,175 oz
Pieces per carton	18
Shelf life	2 years
N° ct/pallet 120x80	342
N° ct/pallet 120x100	456



Pesto sauces



Walnut pesto

Rich and savory sauce made with walnuts and cheese, to season gnocchi, egg noodles or to pair with red meat.

Code	BAG618
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Discover the line of our organic pesto sauces in the organic dedicated section.



A top-down view of a white ceramic bowl filled with a vibrant red tomato sauce. The bowl is centered on a dark grey, wood-grained surface. Scattered around the bowl are numerous fresh tomatoes of various sizes and colors, including bright red and some green. A white, scalloped-edged label with a decorative border is placed over the center of the bowl, containing the text "Sauces for pasta and Cheese Creams".

**Sauces for pasta
and Cheese
Creams**

Sauces for pasta and Cheese Creams



All our sauces are produced with 100% of Italian tomato, simple and genuine ingredients, free from preservatives and colorings and they are ready to use. Try also our new selection of sauces and ragouts all vegan.

Gluten free*. 

(*excluded the gravy sauce)

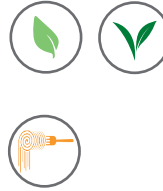
Vegans sauces and ragout



**“Pronto Sugo”
Tomato and basil
sauce**

Classic basil and tomato sauce. Ready to use to season all kinds of pasta. This product is also available in 1000 g/35,27 oz and 500 g/17,63 oz formats.

Code	BAG651
Net weight	290 g - 10,229 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



**Tomato and peppers
from Cuneo sauce**

Tomato based sauce with bell peppers from Cuneo. Ready to use to season all kinds of pasta. This product is also available in 1000 g/35,27 oz and 500 g/17,63 oz formats.

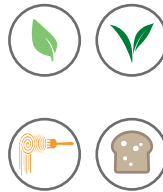
Code	BAG664
Net weight	290 g - 10,229 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



**“Arrabbiata”
sauce**

Spicy tomato sauce with chili. Ready to use to season short pasta, such as penne, macaroni and farfalle. This product is also available in 1000 g/35,27 oz and 500 g/17,63 oz formats.

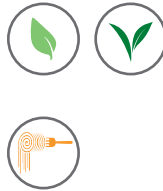
Code	BAG615
Net weight	290 g - 10,229 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



**Tomato, capers and oli-
ves sauce**

Tomato sauce with capers and olives. Ready to use, it can be enriched with clams and mussels to season all kinds of pasta. This product is also available in 1000 g/35,27 oz and 500 g/17,63 oz formats.

Code	BAG648
Net weight	290 g - 10,229 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



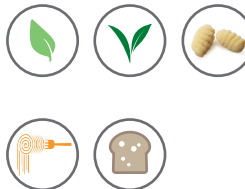
Sauces for pasta and Cheese Creams



Tomato and artichokes sauce

Tomato sauce with artichokes. Ready to use to season all kinds of pasta. This product is also available in 1000 g/35,27 oz and 500 g/17,63 oz formats.

Code	BAG684
Net weight	290 g - 10,229 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



Vegetable sauce

Tomato sauce with mixed vegetables like zucchini, aubergines, carrots, onions, peppers, celery and black olives. Ready to use, perfect to season all kinds of pasta. This product is also available in 1000 g/35,27 oz and 500 g/17,63 oz formats.

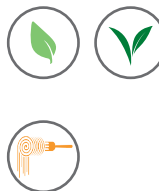
Code	BAG642
Net weight	290 g - 10,229 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



Tomato and mushrooms sauce

Tomato sauce with mushrooms. Ready to use, it is perfect to season handmade egg noodles. This product is also available in 1000 g/35,27 oz and 500 g/17,63 oz formats.

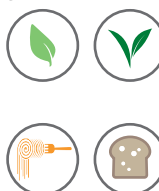
Code	BAG604
Net weight	290 g - 10,229 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



Tomato, Porcini mushrooms and "Garessine" chestnuts sauce

Tomato sauce with Porcini mushrooms and "garessine" chestnuts, coming from the woods surrounding Garessio, near Cuneo. Tasty sauces ideal to season tagliolini, gnocchi and egg noodles. This product is also available in 1000 g/35,27 oz and 500 g/17,63 oz formats.

Code	BAG601
Net weight	190 g - 6,702 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



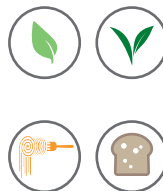
Sauces for pasta and Cheese Creams



“Arrabbiata” sauce low in sodium

Spicy tomato sauce with chili. Without salt added. Ready to use to season short pasta, such as penne, macaroni and farfalle. This product is also available in 1000 g/35,27 oz and 500 g/17,63 oz formats.

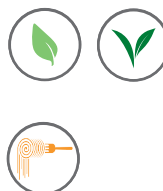
Code	BAG646
Net weight	190 g - 6,702 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	208



**“Pronto Sugo”
Tomato and basil sauce
low in sodium**

Classic basil and tomato sauce. Without salt added. Ready to use to season all kinds of pasta. This product is also available in 1000 g/35,27 oz and 500 g/17,63 oz formats.

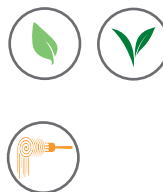
Code	BAG654
Net weight	190 g - 6,702 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	208



**Vegan ragout
with tofu**

Refined and delicious vegan gluten free ragout, full of taste, free from ingredients of animal origin. To season pasta, to eat with polenta, spread on hot croutons.

Code	BAG689
Net weight	190 g - 6,702 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



Sauces and Ragout



Tomato with Ricotta and Pecorino cheese creamy sauce

Tasty tomato sauce with ricotta and pecorino cheese. Ideal to season pasta dishes. This product is also available in 1000 g/35,27 oz and 500 g/17,63 oz formats.

Code **BAG6052**
 Net weight **290 g - 10,229 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



“Parmigiana” sauce with Parmigiano Reggiano Cheese

Tasty tomato sauce with eggplant and Parmigiano Reggiano cheese. Ideal to season pasta dishes.

Code **BAG687**
 Net weight **290 g - 10,229 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **156**
 N° ct/pallet 120x100 **208**



Red pepper and Pecorino cheese creamy sauce

Creamy sauce made with sweet peppers and pecorino cheese. To season pasta or to pair with red meat.

Code **BAG605**
 Net weight **130 g - 4,586 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



Alba style meat ragout

Ragout sauce with a high percentage of beef meat coming from animals born, grown and slaughtered in Piedmont. Ready to use to season all kinds of pasta.

Code **BAG614**
 Net weight **190 g - 6,702 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



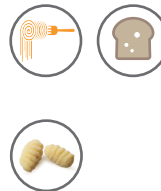
Sauces for pasta and Cheese Creams



Meat ragout made with typical Piedmont sausage

Tasty ragout sauce prepared with pork sausage. Ready to use to season all kinds of pasta or polenta.

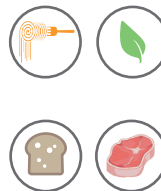
Code	BAG670
Net weight	190 g - 6,702 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



Barolo wine gravy sauce

Sauce prepared with meat extracts and Barolo wine, ideal to season pasta and rice dishes or polenta. Superb with stuffed pasta, or to spread on bread.

Code	BAG649
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Cheese creams



“Cacio” cheese and pepper creamy sauce

Sauce made with “cacio” cheese and pepper, prepared following an old recipe from the centre of Italy. Superb to season pasta.

Code	BAG676
Net weight	150 g - 5,291 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Parmigiano Reggiano creamy sauce

Creamy sauce prepared with Parmigiano Reggiano PDO cheese. Delicious to dress pasta and rice or with meat.

Code	BAG667
Net weight	150 g - 5,291 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



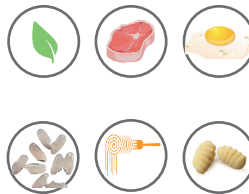
Sauces for pasta and Cheese Creams



**“Castelmagno PDO”
cheese cream**

Smooth cream prepared with Castelmagno PDO cheese. Delicious to dress pasta and rice.

Code **BAG608**
 Net weight **150 g - 5,291 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



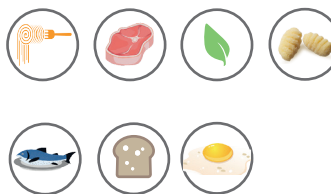
Butter



Sage butter

Salty butter prepared with piedmontese milk flavoured with sage. To keep at room temperature when sealed. To season pasta and agnolotti, prepare bruschetta or cook fish and meat.

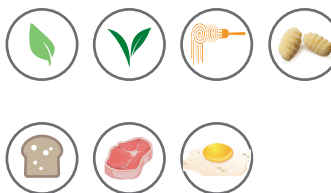
Code **BAG633**
 Net weight **80 g - 2,822 oz**
 Pieces per carton **18**
 Shelf life **18 months**
 N° ct/pallet 120x80 **342**
 N° ct/pallet 120x100 **456**



Chive butter

Salty butter prepared with piedmontese milk flavoured with chive. To keep at room temperature when sealed. To season pasta, prepare bruschetta or cook fish and meat.

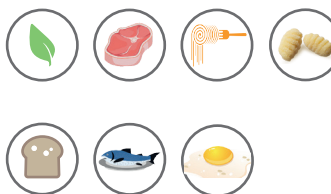
Code **BAG668**
 Net weight **80 g - 2,822 oz**
 Pieces per carton **18**
 Shelf life **18 months**
 N° ct/pallet 120x80 **342**
 N° ct/pallet 120x100 **456**



Garlic butter

Salty butter prepared with piedmontese milk flavoured with garlic. To keep at room temperature when sealed. To season pasta and rice, prepare bruschetta or cook fish and meat.

Code **BAG640**
 Net weight **80 g - 2,822 oz**
 Pieces per carton **18**
 Shelf life **18 months**
 N° ct/pallet 120x80 **342**
 N° ct/pallet 120x100 **456**



A top-down view of a platter featuring three small green bowls of gourmet dips. The top bowl contains a creamy dip with crumbled cheese and herbs. The bottom bowl contains a smooth, light-colored dip, possibly hummus, garnished with a yellow vegetable flower. The right bowl contains a white dip with fresh green herbs. The platter is surrounded by various fresh vegetables: sliced red and yellow bell peppers, green beans, carrot sticks, and cucumber slices. A large red bell pepper is visible in the upper left corner.

Gourmet sauces



Gourmet sauces



Delicious ready to use sauces to pair with vegetables, meats and fish, or to prepare bruschette and appetizers.

These sauces are all original, rich in taste free from preservatives and colorings.

Gluten free. 



Vegan sauces



Rustic bruschetta

Classic bruschetta sauce prepared with tomatoes, basil and bell peppers.

Code	BAG1511
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Red sauce for meat

Typical mediterranean sauce made with tomatoes and peppers, characterized by a tasty and intense flavour. Ideal to enrich meat main courses, especially boiled or roasted meat, or to prepare bruschetta and appetizer.

Code	BAG1513
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Artichoke sauce

Sauce prepared with artichokes and nuts. To prepare bruschetta, with fish or to season pasta. It goes well with grilled meat.

Code	BAG627
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Radicchio sauce

Sauce prepared with red radicchio to season rice, to pair with red meat or to prepare appetizers.

Code	BAG662
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342

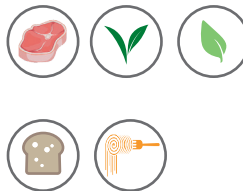




Peppers from Carmagnola sauce

Sauce prepared with the famous bell peppers from Carmagnola, sweet and fleshy. To prepare bruschett or season pasta. It goes very well with grilled meat.

Code	BAG645
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Black olives and dried tomatoes tapenade

Black olives and sundried tomatoes tapenade to pair with red meat or fish, to prepare appetizers.

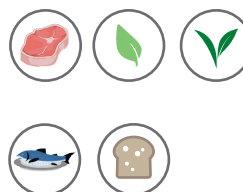
Code	BAG624A
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



“Taggiasca” olives from the Ligurian Riviera tapenade

Black olives “Taggiasca” variety tapenade to pair with red meat or fish, to prepare appetizers.

Code	BAG626
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Sauces



Classic mayonnaise

Classic, velvety mayonnaise, prepared following the classic recipe with eggs, oil and lemon. To prepare appetizers, to pair with meat, fish and vegetables.

Code	BAG1505
Net weight	180 g - 6,349 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



**“Bagna Caoda”
Garlic and anchovies
spread**

Traditional spread from Piedmont, prepared with garlic, anchovies and oil. It needs to be heated; to pair with raw vegetables, boiled potatoes, roasted peppers, with polenta or to season pasta and rice.

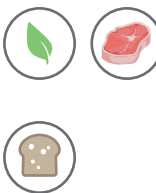
Code	BAG620
Net weight	190 g - 6,702 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



**Piedmontese green
spread**

Traditional spread from Piedmont, made with parsley, garlic and oil, to pair with boiled meat, veal tongue or to prepare appetizers.

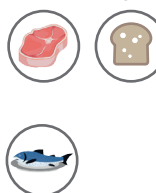
Code	BAG630
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



**Topinambour and
anchovies spread**

Topinambour is a brown root whose taste is similar to artichokes. This spread is enriched with anchovies for a stronger taste and can be used to pair with boiled vegetables or fish, to prepare appetizers.

Code	BAG680
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342





**Spicy
sauce**

Sauce prepared with artichokes, bell peppers and sundried tomatoes, with a twist of chili and paprika. It goes very well with grilled meat.

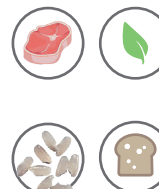
Code **BAG611**
 Net weight **130 g - 4,586 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



**Onion
spread**

Delicate tasty spread made with onion, to spread on bread or to pair with rice or meat dishes.

Code **BAG681**
 Net weight **130 g - 4,586 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



**Rucola
sauce**

Sauce prepared with rucola, it can replace the more traditional basil pesto sauce to season pasta or to prepare bruschetta.

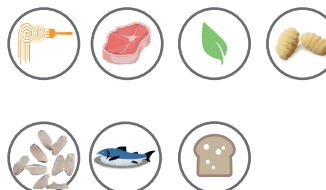
Code **BAG661**
 Net weight **130 g - 4,586 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



**Nettle
sauce**

A valid alternative to genoise pesto. This nettles sauce is perfect to season gnocchi or to pair with meat and fish. It goes well with grilled meat.

Code **BAG609**
 Net weight **130 g - 4,586 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**

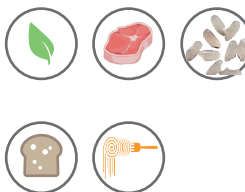




**Asparagus
sauce**

Sauce prepared with asparagus characterized by a delicate taste. Ideal to season pasta, with eggs, to prepare bruschetta or with meat.

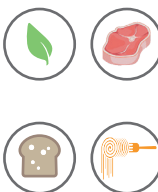
Code **BAG632A**
 Net weight **130 g - 4,586 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



**Pumpkin
spread**

Spread prepared with pumpkin and amaretti cookies, with a very delicate taste. Perfect to season tortellini, egg noodles, to prepare appetizers or with meat.

Code **BAG631**
 Net weight **130 g - 4,586 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



BBQ



**BBQ₁ - Orange
(tomato and orange)**

Tasty sweet and sour sauce, ideal to enrich grilled meat or to garnish french fries.

Code **BAG1540**
 Net weight **270 g - 9,523 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **140**
 N° ct/pallet 120x100 **175**



**BBQ₂ - Grill
(tomato and red
peppers)**

Tasty sweet and sour sauce, ideal to enrich grilled meat or to garnish french fries.

Code **BAG1541**
 Net weight **270 g - 9,523 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **140**
 N° ct/pallet 120x100 **175**





BBQ 3
Oriental ginger
(tomato, ginger and
spices)

Tasty sweet and sour sauce, ideal to enrich grilled meat or to garnish french fries.

Code **BAG1542**
 Net weight **270 g - 9,523 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **140**
 N° ct/pallet 120x100 **175**



BBQ 4
Barbecue
(tomato and spices)

Tasty sweet and sour sauce, ideal to enrich grilled meat or to garnish french fries.

Code **BAG1543**
 Net weight **270 g - 9,523 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **140**
 N° ct/pallet 120x100 **175**



BBQ 5
Chili pepper
(peppers and chili
pepper)

Tasty sweet and sour sauce, ideal to enrich grilled meat or to garnish french fries.

Code **BAG1544**
 Net weight **270 g - 9,523 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **140**
 N° ct/pallet 120x100 **175**



A close-up photograph of a cheese and fruit platter. The platter is on a white ceramic plate with a blue floral pattern. It features a large wedge of yellow cheese, a slice of blue cheese, a cluster of green grapes, a small bowl of red tomato sauce, and several pieces of fruit including pears and apples. A wooden cutting board is visible in the background.

**Sauces for cheese
or meat**



Sauces for cheese or meat



Italian mostarda prepared with whole candied fruits and syrup made with sugar and mustard aroma. The best selected fruits are candied for about 15 days, put in the jars and covered with syrup.

The sweet and spicy taste of mostarda goes very well with red meat and cheese.

Gluten free.



Sauces for cheese or meat



Apple and ginger sauce

Sweet and lightly spiced vegan sauce made with apple and ginger, to pair with fresh cheese and red meat.

Code **BAG266**
 Net weight **170 g - 5,977 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



Sweet red pepper sauce

Sauce prepared with sweet peppers and sugar, to pair with blue cheese and middle-ripened cheese.

Code **BAG286**
 Net weight **170 g - 5,977 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



Apricot and cardamom sweet sauce

Sweet sauce prepared with apricot, cardamom and sugar, to pair with seasoned and spicy cheese, or to garnish tarts and croissant.

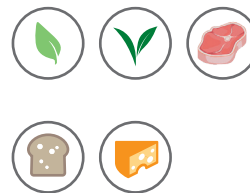
Code **BAG248**
 Net weight **170 g - 5,977 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



Fig and cinnamon sauce

Sweet and lightly spiced vegan sauce made with figs and cinnamon, to pair with blue cheese, brie, gorgonzola, robiola, fresh ricotta and grilled meat.

Code **BAG277**
 Net weight **170 g - 5,977 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



Sauces for cheese or meat



**Sweet red onion
sauce**

Sweet and lightly spicy vegan sauce made with red onions, to pair with caciocavallo cheese, blue cheese, pecorino and grilled white or red meat.

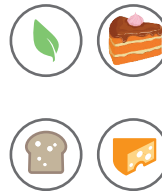
Code	BAG268
Net weight	170 g - 5,977 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



**Strawberry and
“Balsamic Vinegar of
Modena PGI”
sweet sauce**

Sweet sauce prepared with strawberry, “Balsamic vinegar of Modena PGI” and sugar, to pair with seasoned and spicy cheese, or to garnish tarts and croissant.

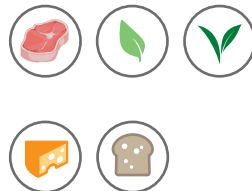
Code	BAG244
Net weight	170 g - 5,977 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



**Cognà
Sweet grape sauce**

Typical sweet sauce from Piedmont, made with grape must, pears, apples, figs, walnuts and hazelnuts. To pair with fresh cheese, parmigiano, toma and boiled meat.

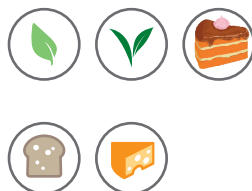
Code	BAG257
Net weight	170 g - 5,977 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



**Fig and orange zest
sweet sauce**

Sweet sauce prepared with fig, orange zest and sugar, to pair with seasoned and spicy cheese, or to garnish tarts and croissant.

Code	BAG245
Net weight	170 g - 5,977 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



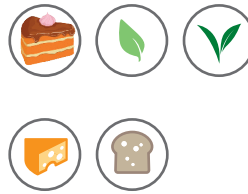
Sauces for cheese or meat



**Pear and cinnamon
sweet sauce**

Sweet sauce prepared with pear, cinnamon and sugar, to pair with seasoned and spicy cheese, or to garnish tarts and croissant.

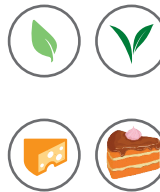
Code **BAG247**
 Net weight **170 g - 5,977 oz**
 Pieces per carton **12**
 Shelf life **3 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



**Moscato d'Asti GCDO
wine jelly**

Wine jelly prepared with Moscato d'Asti GCDO wine. To pair with fresh cheese, fruit salad, ice cream, foie gras.

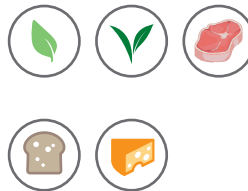
Code **BAG296**
 Net weight **170 g - 5,977 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **288**
 N° ct/pallet 120x100 **342**



**Mixed fruit mostarda
(whole fruit)**

Fruit mostarda prepared with different fruits sweet and spicy. To pair with half-ripened or blue cheese, formaggio di fossa, toma and robiola cheese, red meat.

Code **BAG2531**
 Net weight **280 g - 9,877 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



**Clementine mostarda
(whole fruit)**

Sweet and spicy clementines mostarda to pair with fresh cheese, robiola or red meat.

Code **BAG2541**
 Net weight **280 g - 9,877 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**





**Mixed fruit mostarda
(fruit in cubes)**

Fruit mostarda prepared with different fruits sweet and spicy. To pair with half-ripened or blue cheese, formaggio di fossa, toma and robiola cheese, red meat.

Code	BAG2532
Net weight	280 g - 9,877 oz
Pieces per carton	12
Shelf life	2 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272





Starters



Starters



Our vegetables in oil are prepared starting from fresh, Italian and high quality first material, cut and put in the jars by hand. We use exclusively olive oil.

The products are ready to eat, simply drain and serve.

We suggest you to keep the oil and use it to cook.

Without preservatives or artificial colours.

Gluten free. 





**“Conriso”
Vegetable seasoning
in olive oil**

A perfect starter, dressing for pasta, rice and pizza. To mix with fresh vegetable salads.

Code	BAG772
Net weight	280 g - 9,877 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



**Sliced artichokes in
olive oil**

Sliced artichokes in olive oil. As starter or side dish or to prepare appetizers.

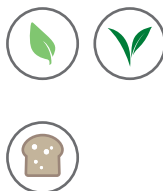
Code	BAG719
Net weight	280 g - 9,877 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



**“Friggitelli”
peppers in olive oil**

Friggitelli, typical sweet long shaped peppers, in olive oil, tasty and appetizing. Perfect as starter or to prepare appetizers.

Code	BAG724
Net weight	275 g - 9,700 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



**“Antipasto Mediterraneo”
Starter with mixed
vegetables**

Typical vegetables mix from Piedmont, you can taste it cold or slightly warm. Made with mixed vegetables and tomato sauce, you can eat it as starter or as side dish.

Code	BAG7392
Net weight	280 g - 9,877 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208





Dried tomatoes in olive oil

Sundried tomatoes from the south of Italy in olive oil. As starter or to prepare appetizers.

Code	BAG652
Net weight	280 g - 9,877 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	156
N° ct/pallet 120x100	208



King starter in olive oil

Mixed vegetables, artichokes, mushrooms and stuffed olives, layed by hand in the jar for a better packaging. As starter or to prepare appetizers.

Codice	BAG690
Net weight	180 g - 6,349 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



Pitted "Taggiasca" olives from the Ligurian Riviera in extra virgin olive oil

Pitted Taggiasca olives from Liguria. They are small, brownish color and with a typical intense taste. To enrich sauces and meat dishes or to prepare appetizers.

Code	BAG731
Net weight	130 g - 4,586 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	342



Sweet and sour peppers from Carmagnola with "Balsamic vinegar of Modena PGI"

Fine bell peppers from Carmagnola, famous for their thick pulp and gentle taste. Sliced and preserved in sweet and sour with balsamic vinegar of Modena PGI. As starter or to prepare appetizers.

Code	BAG701
Net weight	400 g - 14,110 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	120
N° ct/pallet 120x100	210





**“Giardiniera”
Sweet and sour mixed ve-
getables**

Mix of sweet and sour vegetables made of onions, carrots, peas, celery, sweet peppers. As starter or side dish.

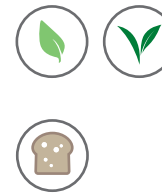
Code	BAG710
Net weight	380 g - 13,404 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	120
N° ct/pallet 120x100	210



**Sweet and sour
Emilian red onions**

Fine whole red onions from Emilia Romagna preserved in sweet and sour. As starter or to prepare appetizers.

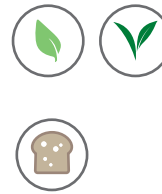
Code	BAG711
Net weight	400 g - 14,110 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	120
N° ct/pallet 120x100	210



**Caper fruits
with stalk**

Tasty capers with stalk to add to your special salads, as appetizer or with your meat dishes.

Code	BAG703
Net weight	190 g - 6,702 oz
Pieces per carton	12
Shelf life	3 years
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272



**Salami with Barolo wine
in olive oil**

Typical salami from Piedmont with Barolo wine. Perfect as starter or to prepare tasty snacks and pair with vegetables.

Code	BAG1013
Net weight	200 g - 7,005 oz
Pieces per carton	12
Shelf life	3 year
N° ct/pallet 120x80	204
N° ct/pallet 120x100	272





Porcini mushrooms in olive oil

Fine Porcini mushrooms, whole or sliced, carefully washed and put in the jars covered with olive oil. As side dish for meat courses, as starter or to prepare appetizers.

Code **BAG1110**
 Net weight **180 g - 6,349 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



Chiodini mushrooms in olive oil

Honey mushrooms are delicate and sweet. Preserved in olive oil they are a perfect pairing to grilled meat or to prepare appetizers.

Code **BAG1170**
 Net weight **180 g - 6,349 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**



Mixed wild mushrooms in olive oil











A delicate mix of mushrooms in olive oil. Perfect with grilled meat or to prepare appetizers.

Code **BAG1130**
 Net weight **180 g - 6,349 oz**
 Pieces per carton **12**
 Shelf life **2 years**
 N° ct/pallet 120x80 **204**
 N° ct/pallet 120x100 **272**





Products available only
on request

Products	Net weight	Pieces per carton	Shelf life	N° ct/pallet 120x80	N° ct/pallet 120x100
 Difrutta red grape and gooseberry preserve	200 g - 7,055 oz	12	2 years	204	272
 Pears and cocoa spread with stevia	210 g - 7,408 oz	12	2 years	204	272
 Tiramisù cream	190 g - 6,702 oz	12	2 years	204	272
 Green olives tapenade	130 g - 4,586 oz	12	2 years	288	342
 Eggplant and olives spread	130 g - 4,586 oz	12	2 years	288	342
 Capers sauce	130 g - 4,586 oz	12	2 years	288	342
 Strawberry extra preserve	70 g - 2,469 oz	24	3 years	294	406
 Plum extra preserve	70 g - 2,469 oz	24	3 years	294	406
 Moscato d'Asti GCDO wine mousse	65 g - 2,292 oz	24	2 years	294	406
 Mustard spread "Gourmand"	60 g - 2,116 oz	24	2 years	294	406

KEYS



Suitable for vegetarians



Vegan certification



Suitable for vegans



Fruit salads



Dessert



No added salt



Cheese



Meat



Fish



Egg



Rice



Gnocchi



Pasta



Bread



Without garlic

ML	Net weight g	Net weight oz	Height	Diameter	ML	Net weight g	Net weight oz	Height	Diameter
106 ml	90/100 g	3,17/ 3,52 oz	43,8 mm	60,2	580 ml	560/600 g	19,75/21,16 oz	127,4 mm	85,2
161 ml	120/130 g	4,23/4,58 oz	76,5 mm	61,5					
212 ml	180/220 g	6,34/7,76 oz	101,3 mm	60,2	1062 ml	1 kg	35,27 oz	222,4 mm	85,4
220 ml	170/220 g	5,99/7,76 oz	77 mm	69,3					
310 ml	300/350 g	10,58/12,34 oz	104,4 mm	70,9					

The shelf life is always referred to the production date. The data concerning shelf life guaranteed ad order departure are as follows:

Shelf life referred to production date **Shelf life guaranteed at order departure**

3 years > 2 years
 2 years > 16 months
 18 months > 1 year
 1 year > 8 months



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