

conserve
Bonetto



The good Italian tastes

PRODUCT CATALOGUE **2020/2021**

Index

	08 BIO LINE
	10 HORS D'OEUVRES
	13 CAPERS
	15 ARTICHOKES
	20 SAUCES AND CREAMS
	26 MUSHROOMS
	35 GRILLED VEGETABLES
	39 OLIVES
	44 TOMATOES
	47 PICKLES
	50 VEGETABLES AND LEGUMES
	53 SAUCES
	55 SEAFOOD PRODUCTS
	57 FRESH PRODUCT

The Company

CONSERVE BONETTO was founded in 1983 thanks to the capacity, the passion and the long-time experience of the owner and of his partners in the food-farming sector.

Rapidly the company has established itself in the Italian and foreign market with competence and responsibility, providing high quality products to its customers. The choice of raw materials is carried out by the producer directly, trusting in controlled and certificated supply chains to put the Italian product first.

The history and the future of the company are linked to the incessant improvement of quality and production standards, to the innovation and to the quick response to market requirements.



Production

The company is known for the preparation of (food) vegetable preserves in sterilisable and pasteurizable bags, tinplate (tin cans) and glass jars that allow to achieve a high productivity taking advantage of costeffective new generation plants. The products are suitable for all the realities like bars, restaurants, pizza restaurants, bakeries and pastry shops.

The production is characterized by champignon mushrooms, sauteed (truffled) mixed mushrooms, artichokes, olives, Hors d'oeuvres, capers, creams and food service specialities with many others in oil, in vinegar and au naturel products, completing the wide choice of offered products.



Strong points



PRODUCTIVITY

New generation plants associated to a high production capacity. Flexibility of the production in terms of amount and typology.



INNOVATION

Products are customisable with exclusive recipes according to client demands.



QUALITY

Quality certification ISO 9001 with SGS Italia S.p.a.



EXPERIENCE

The multi-year experience of the owner and his partners guarantees a constant product and offered service quality.



COMPETENCE

A qualified staff, the knowledge of the raw material and the entry into the international market make the company completely reliable.

Packaging

To meet customer needs as well as possible, CONSERVE BONETTO packs its products in three different ways.

Bag

This type of packaging offers numerous advantages:

- Reduction of packaging volumes and, consequently, reduced transport costs
- Smaller cost per piece
- Facility of disposal
- Smaller amount of preserving liquid with a benefit for the product

It is particularly suitable to the usage in pizza restaurants, bakeries and bruschetteria.

In the size of: 650 - 1000 - 1700 - 1900 - 2500 g

Glass jar

Only the most selected pieces for the handy open & close jars, suitable for bars and small catering reality.

In the size of: 580 - 720 - 1062 - 1700 - 3100 g

Tin can

Appropriate for the food service sector, it is characterized by an handy tear-strip opening and by a white enamelled inside for the optimal conservation of the product.

The product remains intact inside it, allowing its use in kitchen also for more refined dishes.

In the size of: 1/2 - 4/4 - 3/1 - 5/1



Certifications

In order to guarantee product quality, besides a tested in years self-control system (H.A.C.C.P.), the company has obtained the ISO 9001 certification from SGS Italia S.p.a. (with the certificate n° IT04/1032). Its procedures are carefully followed by a qualified staff through the production steps.



The biological production certificate was achieved for a range of products. The company is enregistered within the TB74 CODE and it is controlled by Bios s.r.l. (MiPAAFT-CODE IT BIO 005 authorisation). Biological production is controlled by certified staff.



Storage room

Modern and efficient, our storage and wares movement plant allows to satisfy all the customers, efficiently answering to any specific condition, even when the number of orders is significant.

The distribution is integrated to our warehouse guaranteeing the perfect lots traceability all along the segment and ensuring the maximum precision and respect of any specific delivering condition from our clients.



Icon legend



BARS & SANDWICH SHOPS



FOOD SERVICE



PIZZA RESTAURANTS



BAKERIES & PASTRY SHOPS



conservé
Bonetto

Our products



Bio Line

Bio Line



CHAMPIGNON SAUTEED MUSHROOMS *Bio*

Fresh selected sliced champignons, lightly sauteed and preserved in sunflower oil. They are cooked according to a traditional recipe, using few and genuine ingredients. Suitable for several uses in the kitchen such as preparing first courses, serving second course, filling pizzas and sandwiches. **Biologically certified product.**

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
BIOFNGT40B08	Tin can - 4/4	800 g	6



SLICED ARTICHOKE IN OIL *Bio*

Sliced artichokes in sunflower oil, ideal for all the uses in kitchen and pizza restaurants. **Biologically certified product.**

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
BIOCARS10B08	Tin can - 4/4	800 g	6



CAPERS IN VINEGAR *Bio*

Selected small capers, stored in wine vinegar. Perfect to flavour meat and fish dishes, and to garnish salads and bittersweet side dishes. **Biologically certified product.**

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
BIOCPR1AVB08	Tin can - 4/4	800 g	6



SUN-DRIED TOMATOES IN OIL *Bio*

Dried tomatoes stored in sunflower oil and spices. Suitable for all kind of recipes: in pizzas, in salted baked products, as hor d'oeuvre or fancy appetizers. **Biologically certified product.**

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
BIOPMDS10B08	Tin can - 4/4	800 g	6



Hors d'oeuvres



Hors d'oeuvres



HORS D'OEUVRE GIPSY STYLE (ALLA ZINGARA)

A tasty mix of red and yellow pepper strips, champignon mushrooms in slices, green and black olives and capers in sunflower oil. Extreme versatile product, suitable for all the cold and warm kitchen applications or in pizza restaurants or as hors d'oeuvre.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ANTZ10B30	Tin can - 3/1	2400 g	6
ANTZ10S17	Bag - 1700 ml	1700 g	6



CAPRICCIO GIPSY STYLE (ALLA ZINGARA)

A tasty mix of red and yellow pepper cubes, black and green olives and capers enhanced by moss mushrooms and champignons. Extreme versatile product suitable for all the cold and warm kitchen applications or in pizza restaurants or as hors d'oeuvre.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ANTZ20S17	Bag - 1700 ml	1700 g	6
ANTZ20S10	Transp. bag - 1000 ml	1000 g	6



HORS D'OEUVRE "TOSCANO" IN OIL

Delicious mix of mushrooms, artichokes, olives, peppers and pickles stored in sunflower oil. Perfect to use as hors d'oeuvre or to serve with cold cuts.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ANT510V17	Glass jar - 1700 ml	1600 g	6



RED & YELLOW PEPPER IN OIL

Tasty mix of of filleted red and yellow peppers stored in sunflower oil. Perfect to serve with cold cuts and cheese or to fill sandwiches.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PPRF10V17	Glass jar - 1700 ml	1550 g	6



Hors d'oeuvres



LUXURIOUS HORS D'OEUVRE

Fantastic mix of dried tomatoes, mushrooms, olives and artichokes in slices in sunflower oil. To be used as hors d'oeuvre or in combination with cold cuts.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ANTL10V10	Glass jar - 1062 ml	950 g	6
ANTL10V17	Glass jar - 1700 ml	1600 g	6



MIXED VEGETABLES IN OIL (ORTORISO)

Ten different types of selected vegetables cut into small pieces and stored in oil. Ideal for salads and cold dishes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ORTOR10V10	Glass jar - 1062 ml	960 g	6
ORTOR10B30	Tin can - 3/1	2450 g	6



AU NATUREL MIXED VEGETABLES (ORTORISO)

Ten different types of selected vegetables cut into small pieces and stored au naturel. Ideal for salads and cold dishes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ORTORNV10	Glass jar - 1062 ml	1000 g	6
ORTORNB30	Tin can - 3/1	2500 g	6



AUBERGINE STRIPS

Pulpy strips of aubergine flavoured with spices. Ideal for cold buffet, side dishes or to fill pizzas and sandwiches.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
MLZF10V17	Glass jar - 1700 ml	1550 g	6



SALTY PUNTINA CAPERS 9MM

Selected and preserved in salt medium size capers. Suggested to garnish pizza and in the preparation of all dishes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CPRPSSV10	Plastic jar - 1062 ml	1000 g	6



CAPERS WITH STEM IN VINEGAR

Caper fruits in wine vinegar. Ideal for aperitifs, cold buffets and hors d'oeuvres.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CPRG1AV07	Glass jar - 720 ml	680 g	6



O.PERNICE CAPERS 7MM IN VINEGAR

Selected small size capers, in wine vinegar.
Suggested to garnish pizza and in the preparation of all dishes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CPROPAV07	Glass jar - 720 ml	680 g	6
CPROPAV17	Glass jar - 1700 ml	1600 g	6
CPROPAV31	Glass jar - 3100 ml	2900 g	4



PUNTINA CAPERS 9MM IN VINEGAR

Selected medium size capers, in wine vinegar.
Suggested to garnish pizza and in the preparation of all dishes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CPRP1AV07	Glass jar - 720 ml	680 g	6
CPRP1AV17	Glass jar - 1700 ml	1600 g	6
CPRP1AV31	Glass jar - 3100 ml	2900 g	4



Artichokes





MEDIUM ARTICHOKE HEARTS IN OIL

Handwrapped medium artichokes stored in sunflower oil. Perfect as hors d'oeuvres, they are a great protagonist of cold buffets.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARM10V10	Glass jar - 1062 ml	950 g	6
CARM10V17	Glass jar - 1700 ml	1600 g	6



ARTICHOKE HEARTS IN OIL

Accurately selected and measured, bottom deprived small entire artichokes in sunflower oil. Ideal to garnish cold and hot dishes or to fill pizza.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARC10B30	Tin can - 2650 ml	2400 g	6



ENTIRE AU NATUREL ARTICHOKE HEARTS

Accurately selected artichokes and stored au naturel. They are suitable for every use in gastronomic preparations.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARN1NB30	Tin can - 2650 ml	2550 g	6



RUSTIC SLICED ARTICHOKE HEARTS

Sliced and sauteed artichoke preserved in sunflower oil. Ideal for salads or to fill pizzas.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARS50V031	Glass jar - 3100 ml	2900 g	4
CARS50S17	Bag - 1700 ml	1700 g	6



SLICED ARTICHOKE HEARTS IN OIL

Sliced artichokes in sunflower oil, ideal for all the uses in kitchen and pizza restaurants.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARS30S17	Bag - 1700 ml	1700 g	6
CARS30S10	Bag trasp. - 1000 ml	1000 g	6
CARS20V10	Glass jar - 1062 ml	950 g	6
CARS20V17	Glass jar - 1700 ml	1600 g	6



AU NATUREL SLICED ARTICHOKE HEARTS

Sliced au naturel artichokes, ideal to fill pizza or for salty pastry. They are flavoured with extra virgin oil, parsley and garlic. A delicious hors d'oeuvre.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARS3SNB30	Tin can - 2650 ml	2550 g	6
CARS3NS17	Bag - 1700 ml	1700 g	6



SLICED ARTICHOKE HEARTS IN OIL "CAMPAGNOLA"

Sliced and sauteed artichokes in sunflower oil. Ideal for salads and to fill pizza.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARS3COB30	Tin can - 2650 ml	2400 g	6



Artichokes



SLICED ARTICHOKEs IN OIL “PIANURA”

Sliced artichokes in sunflower oil, ideal for all the uses in kitchen and pizza restaurants.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARS3POB30	Tin can - 2650 ml	2400 g	6



ARTICHOKEs LEAVES IN OIL

Slightly sour artichoke leaves and bottoms in sunflower oil. Ideal for salty pastry and to fill pizza.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARF1OV31	Glass jar - 3100 ml	2900 g	4



SMALL “SPACCATELLI” ARTICHOKEs IN OIL

Half cut and hand wrapped small artichokes in sunflower oil. They are excellent as hors d'oeuvres or in combination with cold buffet.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARS1OV17	Glass jar - 1700 ml	1600 g	6
CARS1OV31	Glass jar - 3100 ml	2900 g	4



AU NATUREL ARTICHOKEs SLICES

Cut in small slices au naturel artichokes, ideal to fill pizza or for salty pastry. Flavoured with extra vergin oil, parsley and garlic. Delicious as hors d'oeuvres.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARF4SNB30	Tin can - 2650 ml	2500 g	6
CARF4NS17	Bag - 1700 ml	1700 g	6



Artichokes



SMALL ARTICHOKEs SLICES IN OIL

Cut in small slices artichokes in sunflower oil, ideal for all the uses in kitchen and pizza restaurants.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARF4IOB30	Tin can - 2650 ml	2400 g	6
CARF4OS17	Bag - 1700 ml	1700 g	6



SMALL ARTICHOKEs SLICES “ALLA VILLANELLA”

Sliced artichokes, accurately selected and sauteed with seasonings and spices. Ideal for all cold and hot dishes, on pizza or as side dish.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARF4VOS17	Bag - 1700 ml	1700 g	6



ROMAN STYLE ARTICHOKEs WITH STEM

Fresh top quality artichokes prepared with their stem, freshly picked and processed to preserve all their organoleptic characteristics. Skilfully seasoned with parsley, basil and garlic to create one of the most classic side dishes in the Roman traditional cuisine.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARR1OB30	Tin can - 2650 ml	2400 g	6
CARR1OV31	Glass jar - 3100 ml	2900 g	4



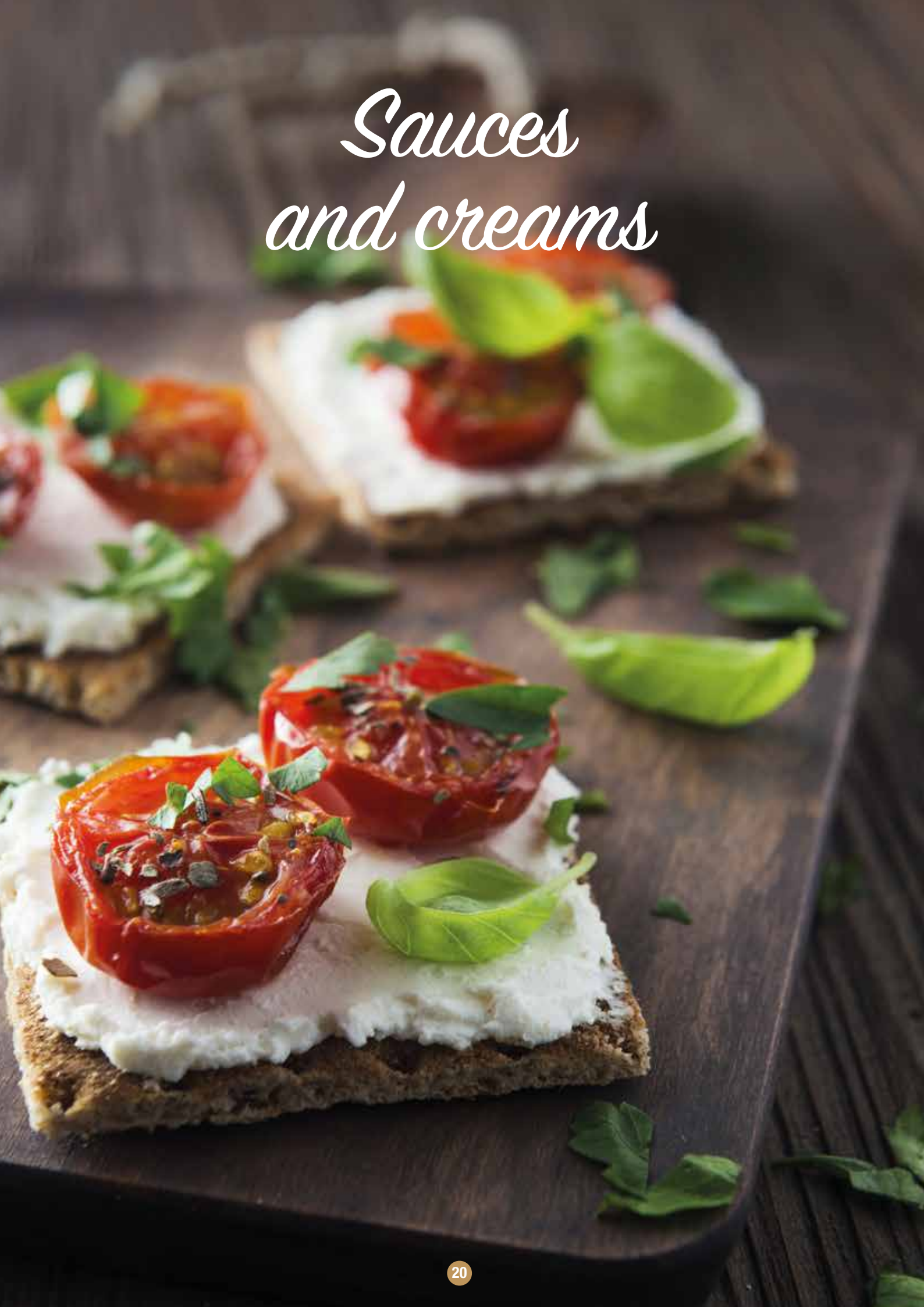
RUSTIC ARTICHOKE IN OIL

Meaty artichokes hearts prepared according to a traditional recipe that turns them slightly brown. Perfect to use as hors d'oeuvre or side dish.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARRUST1031	Glass jar - 3100 ml	2900 g	4



Sauces and creams



Sauces and creams



4 CHEESE CREAM

Cream with Grana Padano, Fontal, Emmenthal, Massdamer melted with butter. Ideal for entrées, side dishes, salty pastry and to fill pizza.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMA4FOB04	Tin can - 425 ml	400 g	12
CMA4FOB08	Tin can - 850 ml	800 g	6



ASPARAGUS CREAM

Cream prepared with asparagus tips, oil and seasonings. Ideal to flavour pasta, to cream risotto, as filling and for soups. Used to fill pizza and bruschetta and for salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAA10V05	Glass jar - 580 ml	510 g	6
CMAA10B08	Tin can - 850 ml	800 g	6



ARTICHOKE CREAM

Cream prepared with selected artichokes, oil and seasonings. Ideal to flavour pasta, to cream risotto, as filling and for soups. Used to fill pizza and bruschetta and for salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAC10V05	Glass jar - 580 ml	510 g	6
CMAC10B08	Tin can - 850 ml	800 g	6



PORCINI MUSHROOMS CREAM

Cream prepared with porcini mushrooms, oil and seasonings. Ideal to flavour pasta, to cream risotto, as filling and for soups. Used to fill pizza and bruschetta and for salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAP10V05	Glass jar - 580 ml	510 g	6
CMAP10B08	Tin can - 850 ml	800 g	6





RADICCHIO CREAM

Cream prepared with fresh selected radicchio, oil, red wine and seasonings. Ideal to flavour risotto, to fill pizza and bruschetta. Used as filling and for salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAR10V05	Glass jar - 580 ml	510 g	6
CMAR10B08	Tin can - 850 ml	800 g	6



BLACK TRUFFLE CREAM

Cream of finely chopped champignon mushrooms, enhanced with black truffle. Ready to use to prepare entrées and main courses, toasts, pizzas and salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAT10V05	Glass jar - 580 ml	510 g	6



PUMPKIN CREAM

Pumpkin cream prepared following the real "Mantovana" recipe. Ideal to flavour risotto and pasta. Used as filling and to prepare soups and pureed soups.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAZ10V05	Glass jar - 580 ml	510 g	6
CMAZ10B04	Tin can - 425 ml	400 g	12



WHITE TRUFFLE CREAM

Cream of finely chopped champignon mushrooms, enhanced with white truffle. Ready to use to prepare entrées and main courses, toasts, pizzas and salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMATB10V05	Glass jar - 580 ml	510 g	6



WALNUT CREAM

Characteristic Ligurian flavour. It is obtained from grinded walnuts, olive oil and Grana Padano. Ideal for entrées, to fill toasts and bruschetta and for salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAN10V05	Glass jar - 580 ml	510 ml	6



PORCINO MUSHROOM CREAM WITH TRUFFLE

Cream of finely chopped porcini mushrooms, enhanced with white truffle. Ready to use to prepare entrées and main courses, toasts, pizzas and salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAPT10B04	Tin can - 425 ml	400 g	12



GENOESE PESTO

Characteristic Ligurian flavour. It is obtained from grinded basil, olive oil and Grana Padano. Ideal for entrées, to fill toasts and bruschetta and for salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
SUGGEN10V05	Glass jar - 580 ml	500 g	6
SUGGEN10B08	Tin can - 850 ml	800 g	6



ELITE TRUFFLE CREAM WITH OLIVE OIL

Sauce made of finely milled champignons mushrooms, enriched with black truffle and olive oil. Ready to use, it's perfect for first and second courses, crostinos, pizzas and salted pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAT100V05	Glass jar - 580 ml	510 g	6





PISTACHIO CREAM

Tasty and intense pistachio cream sauce. Perfect combination for first courses or for serving fish-based dishes or to garnish tarts and crostinos.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAPI5V05	Glass jar - 580 ml	520 ml	6



WILD FENNEL CREAM

Traditional sauce created from wild fennel leaves and flowers. To be used to flavour vegetables soups or first courses or as starting ingredient in preparing the sardines paste.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAFIN10V05	Glass jar - 580 ml	520 g	6



NETTLES CREAM

Delicate traditional sauce obtained from the freshest nettle tops. Perfect to dress pasta or gnocchis or to make stuffed pastas or to serve side dishes and fish-based second courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAORT10V05	Glass jar - 580 ml	540 g	6



DRIED TOMATOES CREAM

Tasty cream sauce characterised by an intense aroma and a bright red colour. Optimal to flavour first dishes and to dress stews and enhance seafood recipes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAPS10V05	Glass jar - 580 ml	500 g	6



PEPPERS CREAM

Delicious sweet-tasting sauce with creamy texture. Perfect when combined with meat or fish dishes, suitable to accompany stews and grilled meats and to garnish crostinos and flavours sauces.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAPEP10V05	Glass jar - 580 ml	540 ml	6



SPICY CREAM

Sauce made of selected vegetables and spicy peppers. Perfect match with bruschettas, hot sandwiches and wraps, tasty if served with stews or grilled meat.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CMAPI10V10	Glass jar - 1062 ml	980 g	6



RED PESTO

Sauce made of basil and dried tomatoes. It represents a tasty alternative version to the classic pesto. Excellent to garnish pasta and gnocchis, crostinos and flavour sauces.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
SUGROS10V05	Glass jar - 580 ml	500 g	6



GREEN AND BLACK OLIVES PATÉ

Cream made from finely crushed olives. Ready to use, it is suitable for preparing dishes seconds, croutons, pizza and savory pastries.

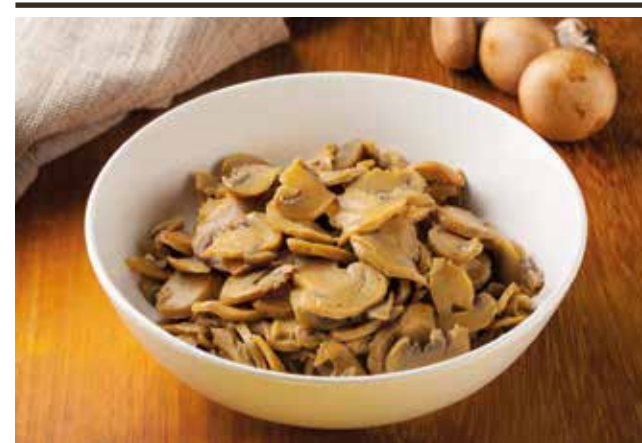
CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PATOLV10V05	Glass jar - 580 ml	510 g	6
PATOLN10V05	Glass jar - 580 ml	510 g	6



Mushrooms



Mushrooms



AU NATUREL CHAMPIGNON MUSHROOMS

Au naturel fresh champignon mushrooms, selected and cut into slices. For all the uses in kitchen or pizza restaurants.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGCINB30	Tin can - 2650 ml	2500 g	6
FNGCNNS17	Bag - 1700 ml	1700 g	12



CHAMPIGNON MUSHROOMS VEGETAL STYLE

Fresh champignon mushrooms of Italian origin, selected and sliced; kept within water and oil broth, without the addition of starches. With the characteristic colour of fresh mushrooms and with an intense taste. Excellent for entrées, side dishes, to fill pizza, toasts, sandwiches and bruschetta.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGT10B30	Tin can - 2650 ml	2500 g	6
FNGT10S17	Bag - 1700 ml	1700 g	6



AU NATUREL ELITE CHAMPIGNON MUSHROOMS

Selected light-colored champignons mushrooms in small regular slices. Perfect to prepare haute cuisine first and side dishes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGCNES17	Bag - 1700 ml	1700 g	12



CHAMPIGNON SAUTEED MUSHROOMS IN OIL IL BIANCO

Tasty champignons mushrooms slices, light colored and regularly cut. Perfect to garnish pizzas, bruschettas and sandwiches and any kind of preparation.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGTB20S14	Bag - 1450 ml	1200 g	8



CHAMPIGNON SAUTEED MUSHROOMS IN OIL

Fresh champignon mushrooms of Italian origin, selected and sliced; slightly sauteed and kept in sunflower oil, without the addition of starches. With the characteristic slightly dark colour and with an intense taste, they are ideal for entrées, side dishes, to fill pizza, sandwiches and bruschetta.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGT40B08	Tin can - 850 ml	800 g	24
FNGT20B30	Tin can - 2650 ml	2400 g	6
FNGT30B030	Tin can - 2650 ml	2400 g	6
FNGT20S17	Bag - 1700 ml	1700 g	12
FNGT20S25	Bag - 2500 ml	2500 g	4
FNGT20S10	Bag trasp. - 1000 ml	1000 g	6



SAUTEED MUSHROOMS IN COMMERCIAL OIL

Measured, sliced and sauteed with oil and parsley fresh and first choice champignon mushrooms of Italian origin. They are ideal to fill pizza, bruschetta, toasts and sandwiches.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGT0C0S17	Bag - 1700 ml	1700 g	6



CHAMPIGNON SAUTEED MUSHROOMS IN TRUFFLE BASED OIL

Measured, sliced and sauteed with truffle based oil, fresh and first choice champignon mushrooms of Italian origin, enhanced with black truffle flakes. Excellent to flavour entrées, side dishes and to fill pizza and sandwiches.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGTT10B08	Tin can - 850 ml	800 g	12



OYSTER SAUTEED MUSHROOMS

Selected and sauteed with oil and parsley cultivated-oyster mushrooms. With a delicate taste, they lend themselves to be used creatively by the chef for preparing entrées, side dishes or to fill pizza.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGP20B08	Tin can - 850 ml	800 g	12



AU NATUREL CHIODINI NAMEKO MUSHROOMS

Selected Nameko mushrooms, naturally cooked and versatile in any preparation. Perfect to garnish first and second courses, to fill salted pastry, pizzas and bruschettas.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGC3NB08	Tin can - 850 ml	800 g	24



CHIODINI NAMEKO SAUTEED MUSHROOMS

Cooked and preserved in oil and seasonings Chiodini Nameko mushrooms. With a refined taste, they are ideal to flavour entrées and as side dishes for meats and cornmeal mush or to fill pizza and tramezzino sandwiches.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGC30B08	Tin can - 850 ml	800 g	24
FNGC30S07	Bag - 650 ml	650 g	24



CHIODINI ARMILLARIA MELLEA MUSHROOMS

Selected, sauteed and preserved with oil and seasonings chiodini Armillaria Mellea mushrooms. With a refined taste, they are ideal to flavour entrées and as side dishes for meats and cornmeal mush or to fill pizza and tramezzino sandwiches.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGC40B08	Tin can - 850 ml	800 g	24



SAUTEED 5 TASTE WILD MUSHROOMS

Mix of five types of accurately selected and sauteed wild mushrooms preserved in sunflower oil. Suitable for all kitchen applications, they are ideal to flavour entrées and as side dishes for meats and cornmeal mush or to fill pizza and tramezzino sandwiches.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGM20B08	Tin can - 850 ml	800 g	24
FNGM20B30	Tin can - 2650 ml	2400 g	6
FNGM20S07	Bag - 650 ml	650 g	24
FNGM20S14	Bag - 1450 ml	1450 g	8
FNGM20S17	Bag - 1700 ml	1700 g	6



5 TASTE WILD MUSHROOMS IN OIL

A mix of five types of accurately selected, slightly sour wild mushrooms in oil. With a delicate taste, it is suitable as hors d'oeuvre or as cold side dish or with cold cuts and cheeses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGM02GOV10	Glass jar - 1062 ml	950 g	6
FNGM02GOB08	Tin can - 850 ml	800 g	6
FNGM02GOB30	Tin can - 2650 ml	2500 g	6



AU NATUREL 5 TASTE WILD MUSHROOMS

Mix of five types of accurately selected, au naturel wild mushrooms. With a delicate taste, it is suitable for all the kitchen applications.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGMBNB30	Tin can - 2650 ml	2500 g	6



SAUTEED PORCINI MUSHR. “ANTICA RICETTA”

Accuratley selected Porcini mushrooms cut into dices and prepared according to a traditional recipe which enhances their unique taste. Perfect for several and different preparations both for pizzas and bruschettas and first courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGP50B08	Tin can - 850 ml	790 g	24



SAUTEED “ALTOPIANO” PORCINI

Accurately selected, cut into small slices and sauteed with oil and seasonings porcini mushrooms. Ideal to fill pizza and bruschetta.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGPTAOB08	Tin can - 850 ml	800 g	24



SAUTEED “EXTRA” PORCINI MUSHROOMS

Accurately selected, cut into large pieces and tasty top quality porcini mushrooms. It is a product ideal to prepare entrées, side dishes or in combination with meat.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGP60B08	Tin can - 850 ml	800 g	24



SAUTEED “ALTOPIANO” PORCINI IN CREAM

Accurately selected and cut into small slices porcini mushrooms. They are wrapped into a porcini mushroom based cream. It is a high yield product, for every use in kitchen, for entrées, and in pizza restaurants to fill pizza and bruschetta.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGPTACOB08	Tin can - 850 ml	800 g	24
FNGPTACOB30	Tin can - 2650 ml	2500 g	6



Mushrooms



SAUTEED “ELFI” PORCINI MUSHROOMS

Accurately selected, cut into small slices and sauteed with oil and seasonings top quality porcini mushrooms. Ideal to fill pizza and bruschetta.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGPTEOB08	Tin can - 850 ml	800 g	24
FNGPTEOB30	Tin can - 2650 ml	2400 g	6
FNGPTEOS07	Bag - 650 ml	650 g	24
FNGPTEOS14	Bag - 1450 ml	1450 g	8
FNGPTEOS17	Bag - 1700 ml	1700 g	6



SAUTEED “IL PREALPINO” MUSHROOMS

Mix of sauteed, preserved in oil and sliced porcini and castagnoli mushrooms with an excellent price/quality ratio. It is ideal to fill pizza and bruschetta or as side dish for main courses.

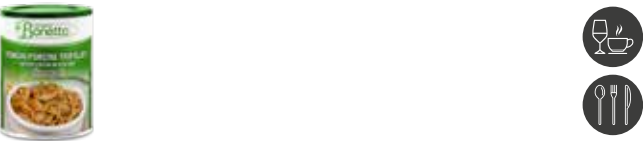
CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGIPOB08	Tin can - 850 ml	800 g	24
FNGIP0S07	Bag - 650 ml	650 g	24



SAUTEED “GNOMOLI” PORCINI MUSHROOMS

Accurately selected porcini mushrooms cut into fine slices. Ready to use, they are perfect to fill sandwiches and salted bakery products.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGPTGOB08	Tin can - 850 ml	800 g	24



SAUTEED “IL PREALPINO” MUSHR. IN CREAM

Mix of sauteed, sliced and cooked in porcini mushroom based cream porcini and castagnoli mushrooms with with an excellent price/quality ratio. Ideal to fill pizza and bruschetta or as side dish for main courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGPCOB08	Tin can - 850 ml	800 g	24



Mushrooms



SAUTEED “CASARECCI” PORCINI MUSHROOMS

Accurately selected and cut into large pieces top quality porcini mushrooms. They are wrapped into a porcini mushroom based cream. It is a high yield product for numerous uses, especially for entrées, side dishes and stuffing.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGPTCOB08	Tin can - 850 ml	800 g	24



SMALL ENTIRE CHAMPIGNON MUSHROOMS

Delicious, slightly sour and flavoured small size entire champignon mushrooms in sunflower oil. Ideal for cold hors d'oeuvres, salads or inventive decorations.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGC10V10	Glass jar - 1062 ml	950 g	6
FNGC10V17	Glass jar - 1700 ml	1600 g	6
FNGC10V31	Glass jar - 3100 ml	2900 g	4



SAUTEED MUSHROOMS “GRAN FETTA”

Combination of Porcini mushrooms and stropharia mushrooms sauteed in sunflower oil. Ready to use and perfect to fill pizzas, bruschettas and salted savoury pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGGFOB08	Tin can - 850 ml	800 g	24



SAUTEED CHAMPIGNON MUSHROOMS IN OIL

Clear-colour champignon mushrooms cut into slices and stored in sunflower oil. Perfect to enrich hors d'oeuvres, fresh salads or to prepare appetizing buffets.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGC20V31	Glass jar - 3100 ml	2900 g	4



Mushrooms



SAUTEED CHAMPIGNON MUSHROOMS “ALLA CONTADINA”

Tasty champignon mushrooms , cut into slices and seasoned with a final touch of red chili pepper. Optimal to prepare delicious hors d’oeuvres and cold buffets.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGT10V31	Glass jar - 3100 ml	2900 g	4



CHANTERELLE SAUTEED MUSHROOMS

Cooked and preserved in oil and parsley Chanterelle mushrooms. With a refined taste, they are ideal to flavour entrées and as side dishes for meats and cornmeal mush.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGF10B08	Tin can - 850 ml	800 g	12



MOSS MUSHROOMS IN OIL

Delicious, compact, succulent, preserved in sunflower oil and selected moss mushrooms with their characteristic shape. Ideal as hors d’oeuvres.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGM10V10	Glass jar - 1062 ml	950 g	6
FNGM10V17	Glass jar - 1700 ml	1600 g	6
FNGM10V31	Glass jar - 3100 ml	2900 g	4



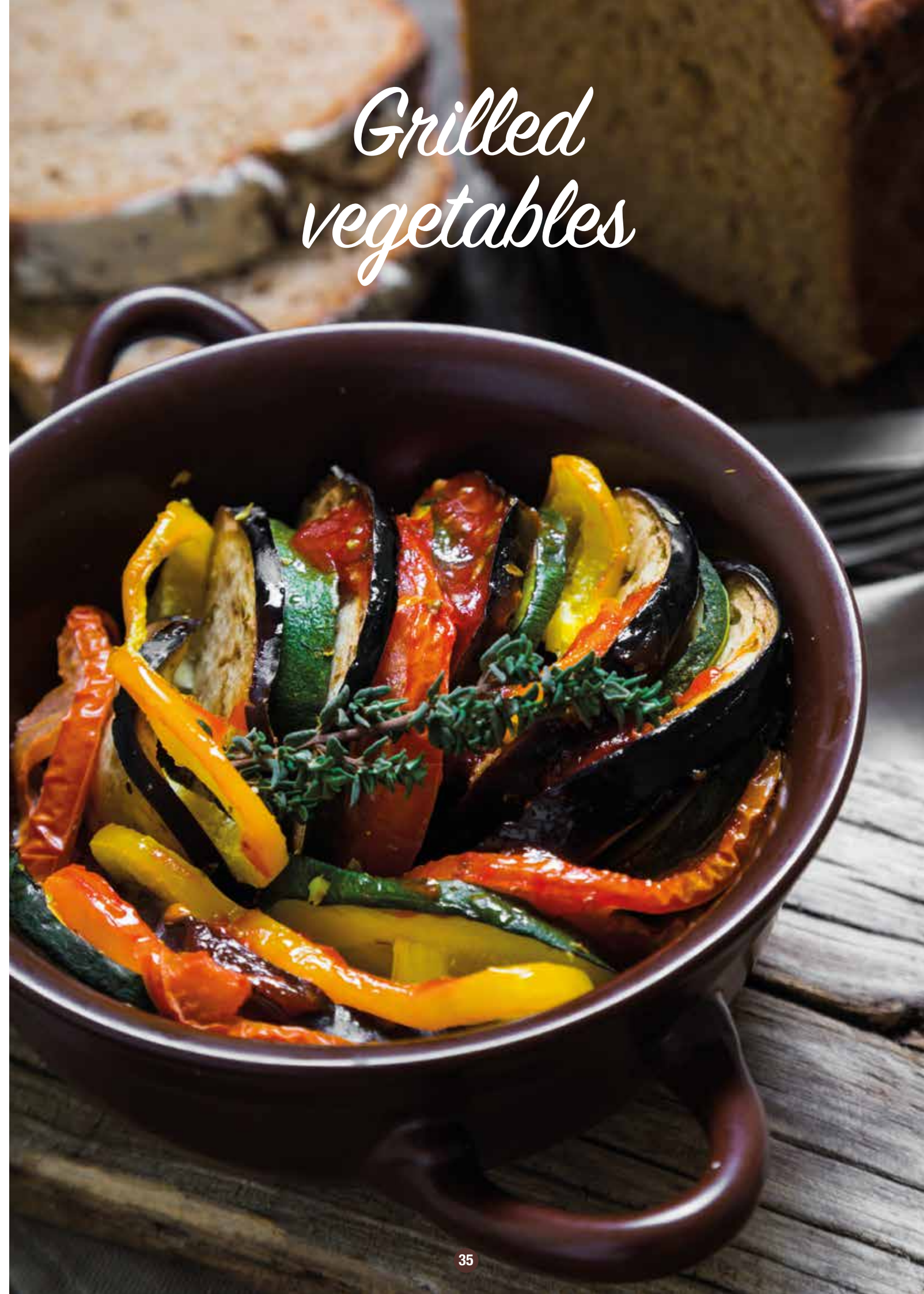
6 TASTE WILD MUSHROOMS IN OIL

Delicious mixed selected mushrooms stored in sunflower oil. Optimal for Hors d’oeuvres, salads and appetizing recipes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGM02GOV31	Glass jar - 3100 ml	2900 g	4



Grilled vegetables



Grilled vegetables

MIX OF GRILLED VEGETABLES IN OIL

Mix of grilled eggplant pieces, zucchini rounds, red and yellow pepper cubes in sunflower oil. Ideal as cold hors d'oeuvres, side dishes or to fill sandwiches, tramezzino sandwiches, pizza and flat breads.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
VERDG10S17	Bag - 1700 ml	1700 g	6



GRILLED ZUCCHINI ROUNDS IN OIL

Selected and cut into rounds fresh and grilled zucchini in sunflower oil. Ideal as cold hors d'oeuvres, side dish or to fill sandwiches, tramezzino sandwiches, pizza and flat breads.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ZUCGR10S17	Bag - 1700 ml	1700 g	6



GRILLED ZUCCHINI SLICES IN OIL

Selected and cut into slices fresh and grilled zucchini in sunflower oil. Ideal as cold hors d'oeuvres, side dish or to fill sandwiches, tramezzino sandwiches, pizza and flat breads.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ZUCG20B08	Tin can - 850 ml	780 g	6
ZUCG20S17	Bag - 1700 ml	1700 g	6



Grilled vegetables



GRILLED EGGPLANT PIECES IN OIL

Selected and cut into pieces fresh and grilled eggplants in sunflower oil. Ideal as cold hors d'oeuvres, side dish or to fill sandwiches, tramezzino sandwiches, pizza and flat breads.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
MLZG10S17	Bag - 1700 ml	1700 g	6



GRILLED EGGPLANT SLICES IN OIL

Selected and cut into slices fresh and grilled eggplants in sunflower oil. Ideal as cold hors d'oeuvres, side dish or to fill sandwiches, tramezzino sandwiches, pizza and flat breads.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
MLZG20B08	Tin can - 850 ml	750 g	6



GRILLED RED & YELLOW PEPPER PIECES IN OIL

Selected and cut into pieces fresh and grilled peppers in sunflower oil. Ideal as cold hors d'oeuvres, side dish or to fill sandwiches, tramezzino sandwiches, pizza and flat breads.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PPRG10S17	Bag - 1700 ml	1700 g	6



Grilled vegetables



GRILLED ENTIRE CHAMPIGNON MUSHR. IN OIL

Tasty grilled champignons mushrooms in their whole.
Suitable for side dishes, buffet, hors d'oeuvres and for meat carpaccios.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNCIGOB08	Tin can - 850 ml	800 g	6



GRILLED PEPPERS

Fresh selected peppers cut into pieces, grilled and stored au naturel.
Perfect as side dish or to fill sandwiches, pizzas, bruschettas and salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PPRG1NB08	Tin can - 850 ml	800 g	6



GRILLED ARTICHOKE SLICES IN OIL

Selected and sliced grilled artichokes in sunflower oil.
Ideal for salads and to fill pizza.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARSG10B08	Tin can - 850 ml	750 g	6
CARSG30S17	Bag - 1700 ml	1700 g	6



Olives



MEDIUM-SIZE GREEN OLIVES

Selected, measured and au naturel small-size green olives. Ideal to be served with aperitifs and to fill pizza and salads.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVV1SV17	Glass jar - 1700 ml	1600 g	6
OLVV1SV31	Glass jar - 3100 ml	2900 g	4
OLVSVISB50	Tin can - 5/1	4100 g	3



LARGE-SIZE GREEN OLIVES

Selected, measured and au naturel large-size green olives. Ideal to be used in bars and to be served with aperitifs. Used in salads or to garnish canapé and salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVV2SV17	Glass jar - 1700 ml	1600 g	6
OLVV2SV31	Glass jar - 3100 ml	2900 g	4



STONED GREEN OLIVES

Selected, measured, au naturel and pit deprived small-size green olives. Ideal to be served with aperitifs and to prepare sauces. Used on pizza and in salads.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVV3SV17	Glass jar - 1700 ml	1600 g	6
OLVSVDSB50	Tin can - 5/1	4100 g	3



GREEN OLIVE ROUNDS

Cut into rounds and au naturel small-size green olives. Ideal for entrées and main courses and used to fill pizza and salads and for all the salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVR1SV17	Glass jar - 1700 ml	1600 g	6
OLVSVRSB50	Tin can - 5/1	4100 g	3



STONED LARGE-SIZE GREEN OLIVES

Selected, measured and pit deprived large-size green olives. Ideal to be served with aperitifs and to prepare entrées and main courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVV3SV31	Glass jar - 3100 ml	2900 g	4



STUFFED GREEN OLIVES

Selected, measured, au naturel and stuffed with red pepper small-size green olives. Ideal to be served with aperitifs, cold dishes or in salads and for all the salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVF10V17	Glass jar - 1700 ml	1600 g	6





STONED RIVIERA OLIVELLE IN OIL

Selected, measured and pit deprived small-size natural black olives in oil. Excellent to be served with aperitifs and to prepare entrées and main courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVNLIGOV10	Glass jar - 1062 ml	950 g	6



COLOSSAL BLACK OLIVES

Selected, measured and au naturel large-size natural black olives. Ideal to be served with aperitifs and in salads or to fill pizza and for all the salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVN2SV17	Glass jar - 1700 ml	1600 g	6
OLVN2SV31	Glass jar - 3100 ml	2900 g	4
OLVGN3SB30	Tin can - 2650 ml	2500 g	6



AU NATUREL STONED RIVIERA OLIVELLE

Selected, measured, au naturel and pit deprived small-size natural black olives. Excellent to be served with aperitifs and to prepare entrées and main courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVNLIGSV10	Glass jar - 1062 ml	1000 g	6



STONED BLACK OLIVES

Selected, measured, au naturel and pit deprived small-size natural black olives. Ideal to be served with aperitifs, to prepare sauces and to fill pizza.

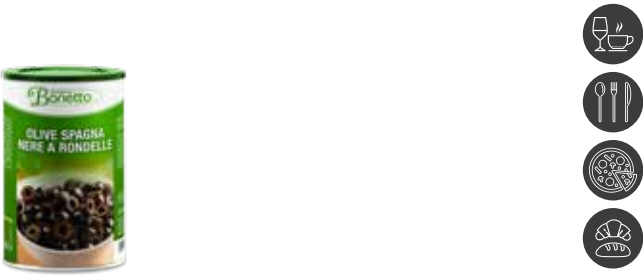
CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVNDSV22	Glass jar - 1966 ml	1850 g	6
OLVSNDSB50	Tin can - 5/1	4100 g	3



BLACK SPAIN OLIVE ROUNDS

Cut into rounds and au naturel small-size black olives. Ideal for entrées and main course. Used to fill pizza and for all the salty pastry.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVSNRSB50	Tin can - 5/1	4100 g	3



OLIVES COCKTAIL IN OIL

Lively mix of olives (green stuffed olives, Mammuth size whole green olives and Colossal size whole black olives) stored in oil and slightly sauteed. Perfect for tasty hors d'oeuvres.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVCK10B08	Tin can - 850 ml	780 g	6



TAGGIASCHE PITTED OLIVES IN EXTRA VIRGIN OLIVE OIL

Authentical Taggiasche olives from Ligurian Riviera, pitted and stored in extra virgin olive oil. Optimal for garnish bruschettas or for accompany fish dishes or baked meat.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
OLVNT0EOV10	Glass jar - 1062 ml	900 g	6



Tomatoes



Tomatoes



PEELED TOMATOES

Selected Italian peeled tomatoes prepared with perfectly ripe fruits. Ideal to prepare entrées and main courses, to use on pizza and for all kitchen uses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PMDPONB30	Tin can - 2650 ml	2500 g	6



TOMATO PULP

Fine-grained pulp of Italian tomatoes suitable for all the uses both in kitchen and in pizza restaurants.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PMDP3NB50	Tin can - 4250 ml	4050 g	3
PMDP3NS50	Bag - 2 x 5 Kg	10000 g	1



SUN-DRIED TOMATOES

Sun-dried tomatoes in oil and spices that confer flavour and aroma. Ideal for all the preparations in kitchen, pizza restaurants and for salty pastry. Au naturel as hors d'oeuvre and aperitifs.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PMDS10V17	Glass jar - 1700 ml	1500 g	6
PMDS10V31	Glass jar - 3100 ml	2900 g	4
PMDS10B08	Tin can - 850 ml	800 g	6
PMDS10B30	Tin can - 2650 ml	2400 g	6
PMDS10S17	Bag - 1700 ml	1700 g	6
PMDS10S10	Bag trasp. - 1000 ml	1000 g	6



SEMI-DRY RED TOMATOES SLICES IN OIL

Tasty , intense-flavoured semi-dried tomatoes stored in sunflower oil.
A perfect match with several preparations, such as side dishes or as sauce
in first courses. Perfect to serve both warm or cold.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PMDSSR10B08	Tin can - 850 ml	750 g	6



SEMI-DRY YELLOW CHERRY TOMATOES IN OIL

Half-cut, sweet-flavoured semi-dried yellow tomatoes.
Optimal to serve fish-based first and second courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PMDSSG10B08	Tin can - 850 ml	750 g	6



Pickles





MEDIUM BABY ONIONS

Selected medium-size baby onions in sweet and sour. Ideal for aperitifs, side dishes and cold salads.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CIP01AV17	Glass jar - 1700 ml	1550 g	6



SMALL PEARL BABY ONIONS

Selected small-size baby onions in sweet and sour. Ideal for aperitifs, side dishes and to fill sandwiches and tramezzino sandwiches.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CIPP1AV17	Glass jar - 1700 ml	1550 g	6



BORETANE ONIONS IN AROMATIC VINEGAR

Fresh boretane onions in sweet and sour with aromatic vinegar. Ideal as cold hors d'oeuvres or as side dishes for main courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CIPB2AB30	Tin can - 2650 ml	2500 g	6



BORRETANE ONIONS IN WHITE VINEGAR

Fresh boretane onions in sweet and sour with white vinegar. Ideal as cold hors d'oeuvres or as side dishes for main courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CIPB1AV17	Glass jar - 1700 ml	1550 g	6



RED AND YELLOW PEPPER SLICES

Cut in slices red and yellow peppers in sweet and sour. Ideal for cold buffets, in combination with cold cuts and cheeses or to fill pizza and tramezzino sandwiches.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PPRF1AV17	Glass jar - 1700 ml	1550 g	6
PPRF1OS17	Bag - 1700 ml	1700 g	6



MIXED PICKLED VEGETABLES

Traditional mix of vegetables (turnips, carrots, cucumbers, cauliflowers, fennel, peppers, onions, celery) preserved in sweet and sour. Ideal for cold buffets or in combination with cold cuts and cheeses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
GRD00AV17	Glass jar - 1700 ml	1550 g	6



BANDERILLAS

Skewers of spicy vegetables in sweet and sour. Ideal for cold buffets or in combination with cold cuts and cheeses or as aperitifs in bars.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
BANDER1AV22	Glass jar - 1966 ml	1900 g	6



Vegetables and legumes

Vegetables and legumes



CARAMELIZED ONIONS

Selected bittersweet sliced onions, perfect to stuff sandwiches and savory pastry or if combined with meat-based second dishes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CPCARB08	Tin can - 850 ml	800 g	6



AU NATUREL VEGETABLES MACEDONIA

Lively mixed dices of peas, carrots and potatoes. Ready to use and ideal for rice salads, pasta, soups and cold side dishes or as a base for coleslaw.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
MACEDNB30	Tin can - 2650 ml	2500 g	6



RABES

Prepared according to the traditional Neapolitan recipe with oil, garlic, salt and chili pepper. Excellent as ingredients of entrées or to fill pizza and bruschetta.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FRL10V10	Glass jar - 1062 ml	950 g	6
FRL10B08	Tin can - 850 ml	800 g	6



SWEET AND SOUR SALAD

Fresh mix of julienned selected vegetables stored in a delicate blend of water and vinegar. Optimal to add to fresh summer side dishes or as a base for "capricciosa" salad.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
INSAL10B30	Tin can - 2650 ml	2500 g	6





AU NATUREL “EXTRA” WHITE ASPARAGUS

Delicate flavour selected Asparagus tips. They can be used in several culinary preparations such as risottos or to fill pastas and are ideal if matched to fish.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ASPE1NB04	Tin can - 444 ml	425 g	12



AU NATUREL MAIS

First-quality tender sweet corn grains. Perfect if combined with salads, fresh summer side dishes or to create original first dishes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
MAISNB30	Tin can - 2650 ml	1870 g	3



RED BEETS IN VINEGAR

Sliced Beetroots from fresh raw food. Crispy and ready to use, they are perfect as cold appetizer or side dish or to accompany buffets.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
BARBARB30	Tin can - 2650 ml	2500 g	6



AU NATUREL BORLOTTI BEANS

Full-bodied consistency flavoured steamed beans. Particularly indicated in the preparation of mixed salads, creative hors d'oeuvres or to enrich soups.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FAGIOLINB30	Tin can - 2650 ml	2500 g	6



Sauces



“POMOPRONGO” SAUCE

The traditional and delicious italian tomato sauce. enriched with carrots, basil, celery and onion. The perfect base to prepare every dish.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
SUGPOM10B30	Tin can - 2650 ml	2600 g	6



“ALLA SICILIANA” SAUCE

Tasty sauce that derives from the combination among tomatoes, capers, and anchovies. Its palate-filling flavour that reminds the mediterranean sea perfectly combines with first courses or with stews.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
SUGSIC10B08	Tin can - 850 ml	800 g	6



“ARRABBIATA” SAUCE

Tasty sauce resulting from the blending of tomato, celery, carrots and a sprinkle of chili pepper. Perfect to dres first courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
SUGARR10B08	Tin can - 850 ml	800 g	6



Seafood products



TUNA IN OLIVE OIL

Tuna steaks stored in olive oil, perfect for every use both in pizzas and in culinary preparations.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
TNN0000B08	Tin can - 850 ml	800 g	6



TUNA IN SUNFLOWER OIL

Tender, pink Tuna steaks. Useful to serve first and second courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
TNN00S0B20	Tin can - 1730 ml	1730 g	6
TNN01S0S10	Bag trasp. - 1000 ml	1000 g	8



ANCHOVIES FILLETS

Fillets of anchovies in sunflower oil. Ideal for all the uses both in kitchen or in pizza restaurants.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ALCFB0B07	Bauletto - 700 ml	600 g	12



SAUTEED CHAMPIGNONS MUSHROOMS

Tasty champignon mushrooms, freshly cooked with simple ingredients according to the tradition. This product is conceived to offer a high yield and is thus perfect for pizza professionals and to garnish hors d'oeuvres as well as first and second dishes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGT20S50	Secchiello - 5000 ml	4000 g	1



“NOVELLE” POTATOES

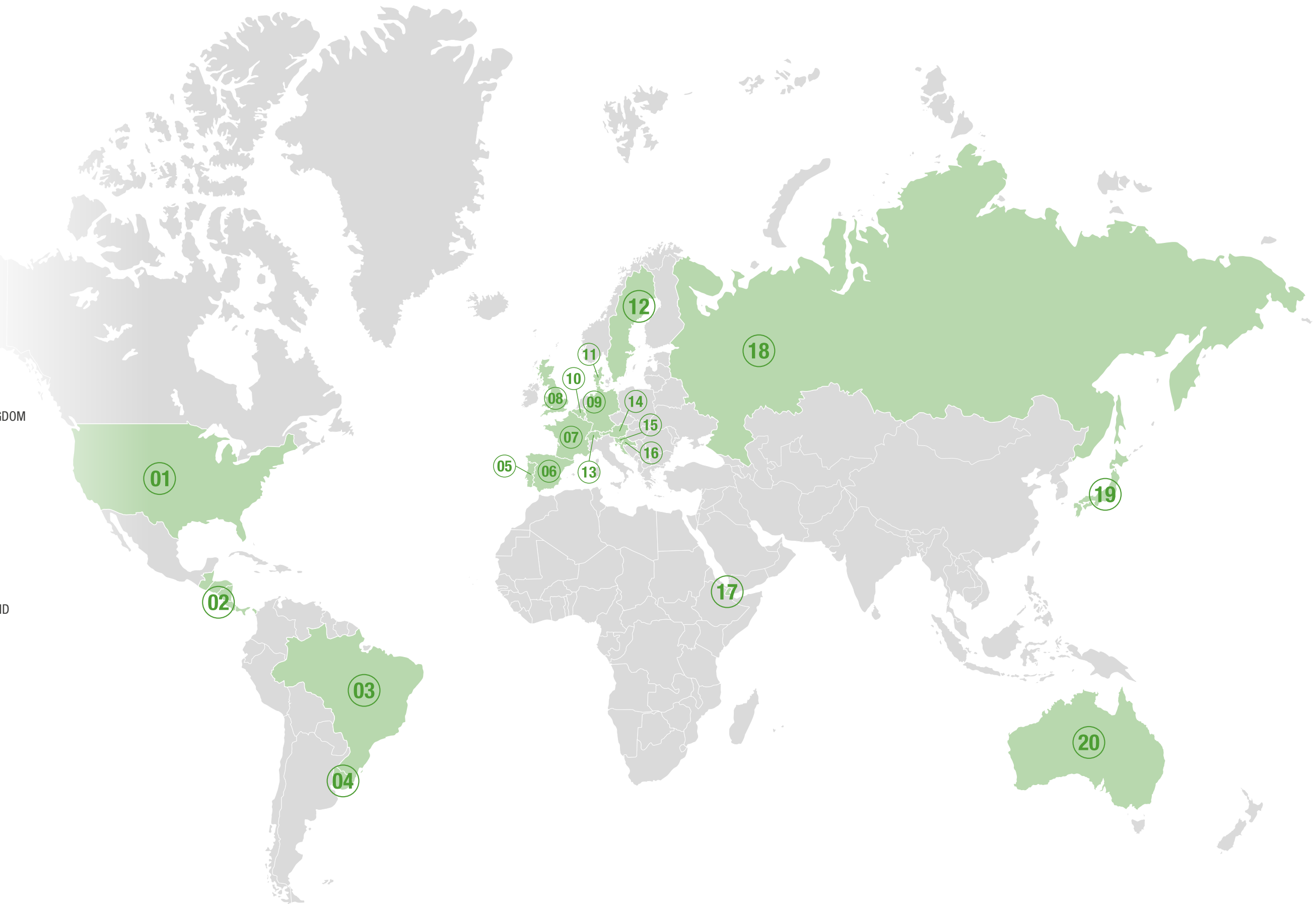
Easy to use and versatile selected whole “nouvelle” potatoes. Pre-cooked and ready to use in few minutes, they are perfect to all types of cooking and to the most different uses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PATANS50	Bag - 5000 ml	4500 g	4



We export to more than 20 Countries worldwide

-  01 USA
-  02 CENTRAL AMERICA
-  03 BRAZIL
-  04 URUGUAY
-  05 PORTUGAL
-  06 SPAIN
-  07 FRANCE
-  08 UNITED KINGDOM
-  09 GERMANY
-  10 BELGIUM
-  11 DENMARK
-  12 SWEDEN
-  13 SWITZERLAND
-  14 AUSTRIA
-  15 SLOVENIA
-  16 CROATIA
-  17 DJIBOUTI
-  18 RUSSIA
-  19 JAPAN
-  20 AUSTRALIA



Product List									
CODE	PRODUCT DESCRIPTION	PACKAGING	U.M.	CEE FORMAT ML.	NET WEIGHT	DRAINED WEIGHT	PCS PER PACK.	PACK. PER LAYER	PACK. PER PALLET
Bio Line									
BIOCPR1AVB08	BIO CAPERS IN VINEGAR	Tin can	g	850	800	400	6	12	144
BIOCARS10B08	BIO SLICED ARTICHOKEs IN OIL	Tin can	g	850	800	400	6	12	144
BIOPMDS10B08	BIO SUN-DRIED TOMATOES IN OIL	Tin can	g	850	800	400	6	12	144
BIOFNGT40B08	BIO CHAMPIGNON SAUTEED MUSHROOMS	Tin can	g	850	800	500	6	12	144
Hors d'oeuvres									
ANTZ10S17	HORS D'OEUVRE GIPSY STYLE (ALLA ZINGARA)	Bag	g.		1700	1400	6	10	60
ANTZ10B30	HORS D'OEUVRE GIPSY STYLE (ALLA ZINGARA)	Tin can	g.	2650	2400	1500	6	5	50
ANTZ20S10	CAPRICCIO GIPSY STYLE (ALLA ZINGARA)	Bag trasp.	g.		1000	800	6	7	63
ANTZ20S17	CAPRICCIO GIPSY STYLE (ALLA ZINGARA)	Bag	g.		1700	1400	6	10	60
ANTL10V10	LUXURIOUS HORS D'OEUVRE	Glass jar	g.	1062	950	620	6	11	77
ANTL10V17	LUXURIOUS HORS D'OEUVRE	Glass jar	g.	1700	1600	1000	6	10	50
ANT510V17	HORS D'OEUVRE "TOSCANO" IN OIL	Glass jar	g.	1700	1600	1000	6	10	50
MLZF10V17	AUBERGINE STRIPS	Glass jar	g.	1700	1550	980	6	10	50
PPRF10V17	RED & YELLOW PEPPERS IN OIL	Glass jar	g.	1700	1550	980	6	10	50
ORTORNV10	AU NATUREL MIXED VEGETABLES (ORTORISO)	Glass jar	g.	1062	1000	650	6	11	77
ORTOR10V10	MIXED VEGETABLES IN OIL (ORTORISO)	Glass jar	g.	1062	960	650	6	11	77
ORTORNB30	AU NATUREL MIXED VEGETABLES (ORTORISO)	Tin can	g.	2650	2500	1450	6	10	50
ORTOR10B30	MIXED VEGETABLES IN OIL (ORTORISO)	Tin can	g.	2650	2450	1450	6	10	50
Capers									
CPROPAV07	O.PERNICE CAPERS 7MM IN VINEGAR	Glass jar	g.	720	680	400	6	16	128
CPROPAV17	O.PERNICE CAPERS 7MM IN VINEGAR	Glass jar	g.	1700	1600	1000	6	10	50
CPROPAV31	O.PERNICE CAPERS 7MM IN VINEGAR	Glass jar	g.	3100	2900	1900	4	8	32
CPRP1AV07	PUNTINA CAPERS 9MM IN VINEGAR	Glass jar	g.	720	680	400	6	16	128
CPRP1AV17	PUNTINA CAPERS 9MM IN VINEGAR	Glass jar	g.	1700	1600	1000	6	10	50
CPRP1AV31	PUNTINA CAPERS 9MM IN VINEGAR	Glass jar	g.	3100	2900	1900	4	8	32
CPRPSSV10	SALTY PUNTINA CAPERS 9MM	vaso plas.	g.	1062	1000		6	12	108
CPRG1AV07	CAPERS WITH STEM IN VINEGAR	Glass jar	g.	720	680	320	6	16	128
Artichokes									
CARM10V10	MEDIUM ARTICHOKEs IN OIL	Glass jar	g.	1062	950	560	6	11	77
CARM10V17	MEDIUM ARTICHOKEs IN OIL	Glass jar	g.	1700	1600	1000	6	10	50
CARN1NB30	ENTIRE AU NATUREL ARTICHOKEs	Tin can	g.	2650	2550	1350	6	5	50
CARC10B30	ARTICHOKE HEARTS IN OIL	Tin can	g.	2650	2400	1400	6	5	50
CARS10V17	SMALL "SPACCATELLI" ARTICHOKEs IN OIL	Glass jar	g.	1700	1600	1000	6	10	50
CARS10V31	SMALL "SPACCATELLI" ARTICHOKEs IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
CARS20V10	SLICED ARTICHOKEs IN OIL	Glass jar	g.	1062	950	560	6	11	77
CARS20V17	SLICED ARTICHOKEs IN OIL	Glass jar	g.	1700	1600	1000	6	10	50
CARS50V031	RUSTIC SLICED ARTICHOKEs IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
CARS3NS17	AU NATUREL SLICED ARTICHOKEs	Bag	g.		1700	1200	6	10	60
CARSP3SNB30	AU NATUREL SLICED ARTICHOKEs	Tin can	g.	2650	2500	1200	6	5	50
CARS3SNB30	AU NATUREL SLICED ARTICHOKEs	Tin can	g.	2650	2550	1200	6	5	50

CODE	PRODUCT DESCRIPTION	PACKAGING	U.M.	CEE FORMAT ML.	NET WEIGHT	DRAINED WEIGHT	PCS PER PACK.	PACK. PER LAYER	PACK. PER PALLET
Artichokes									
CARS30S10	SLICED ARTICHOKEs IN OIL	Bag trasp.	g.		1000	800	6	7	63
CARS310S17	SLICED ARTICHOKEs IN OIL NAZIONALI	Bag	g.		1700	1200	6	10	60
CARS30S17	SLICED ARTICHOKEs IN OIL	Bag	g.		1700	1400	6	10	60
CARS50S17	RUSTIC SLICED ARTICHOKEs	Bag	g.		1700	1400	6	10	60
CARS3COB30	SLICED ARTICHOKEs IN "CAMPAGNOLA" OIL	Tin can	g.	2650	2400	1500	6	5	50
CARS3POB30	SLICED ARTICHOKEs IN "PIANURA" OIL	Tin can	g.	2650	2400	1500	6	5	50
CARF4NS17	AU NATUREL ARTICHOKEs SLICES	Bag	g.		1700	1200	6	10	60
CARFSP4SNB30	AU NATUREL ARTICHOKEs SLICES	Tin can	g.	2650	2500	1200	6	5	50
CARF4SNB30	AU NATUREL ARTICHOKEs SLICES	Tin can	g.	2650	2500	1200	6	5	50
CARF40S17	SMALL ARTICHOKEs SLICES IN OIL	Bag	g.		1700	1400	6	10	60
CARF4V0S17	SMALL ARTICHOKEs SLICES "ALLA VILLANELLA"	Bag	g.		1700	1400	6	10	60
CARF410B30	SMALL ARTICHOKEs SLICES IN OIL	Tin can	g.	2650	2400	1400	6	5	50
CARF10V31	ARTICHOKEs LEAVES IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
CARR10B30	ROMAN STYLE ARTICHOKEs WITH STEM	Tin can	g.	2650	2400	1400	6	5	50
CARR10V31	ROMAN STYLE ARTICHOKEs WITH STEM	Glass jar	g.	3100	2900	1850	4	8	32
CARRUST1031	RUSTIC ARTICHOKEs IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
Sauces and creams									
CMA4F0B04	4 CHEESE CREAM	Tin can	g.	425	400		12	12	120
CMA4F0B08	4 CHEESE CREAM	Tin can	g.	850	800		6	12	144
CMAA10V05	ASPARAGUS CREAM	Glass jar	g.	580	510		6	16	160
CMAA10B08	ASPARAGUS CREAM	Tin can	g.	850	800		6	12	144
CMAC10V05	ARTICHOKE CREAM	Glass jar	g.	580	510		6	16	160
CMAC10B08	ARTICHOKE CREAM	Tin can	g.	850	800		6	12	144
CMAP10B08	PORCINI MUSHROOMS CREAM	Tin can	g.	850	800		6	12	144
CMAP10V05	PORCINI MUSHROOMS CREAM	Glass jar	g.	580	510		6	16	160
CMAN10V05	WALNUT CREAM	Glass jar	g.	580	510		6	16	160
CMAPT10B04	PORCINO MUSHROOM CREAM WITH TRUFFLE	Tin can	g.	425	400		12	12	120
CMAR10V05	RADICCHIO CREAM	Glass jar	g.	580	510		6	16	160
CMAR10B08	RADICCHIO CREAM	Tin can	g.	850	800		6	12	144
CMAT10V05	BLACK TRUFFLE CREAM	Glass jar	g.	580	510		6	16	160
CMAT100V05	ELITE TRUFFLE CREAM WITH OLIVE OIL	Glass jar	g.	580	510		6	16	160
CMATB10V05	WHITE TRUFFLE CREAM	Glass jar	g.	580	510		6	16	160
CMAPIC10V10	SPICY CREAM	Glass jar	g.	1062	980		6	11	77
CMAPISV05	PISTACHIO CREAM	Glass jar	g.	580	520		6	16	160
CMAZ10B04	PUMPKIN CREAM	Tin can	g.	425	400		12	12	120
CMAZ10V05	PUMPKIN CREAM	Glass jar	g.	580	510		6	16	160
CMAORT10V05	NETTLES CREAM	Glass jar	g.	580	540		6	16	160
CMAPEP10V05	PEPPERS CREAM	vaso	g.	580	540		6	16	160
CMAPS10V05	DRIED TOMATOES CREAM	vaso	g.	580	500		6	16	160
CMAFIN10V05	WILD FENNEL CREAM	Glass jar	g.	580	520		6	16	160
PATOLV10V05	GREEN AND BLACK OLIVES PATÉ	Glass jar	g.	580	510		6	16	160
PATOLN10V05	GREEN AND BLACK OLIVES PATÉ	Glass jar	g.	580	510		6	16	160
SUGGEN10V05	GENOESE PESTO	Glass jar	g.	580	500		6	16	160
SUGGEN10B08	GENOESE PESTO	Tin can	g.	850	800		6	12	144
SUGROS10V05	RED PESTO	Glass jar	g.	580	500		6	16	160
Mushrooms									
FNGCNNS17	AU NATUREL CHAMPIGNON MUSHROOMS	Bag	g.		1700	1200	12	6	30
FNGCNES17	AU NATUREL ELITE CHAMPIGNON MUSHROOMS	Bag	g.		1700	1200	12	6	30
FNGCINB30	AU NATUREL CHAMPIGNON MUSHROOMS	Tin can	g.	2650	2500	1200	6	5	50
FNGT10S17	CHAMPIGNON MUSHROOMS VEGETAL STYLE	Bag	g.		1700	1200	6	10	60

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Mushrooms									
FNGT1OB30	CHAMPIGNON MUSHROOMS VEGETAL STYLE	Tin can	g.	2650	2500	1500	6	5	50
FNGT2OS10	CHAMPIGNON SAUTEED MUSHROOMS IN OIL	Bag trasp.	g.		1000	800	6	7	63
FNGTSP12OS17	CHAMPIGNON SAUTEED MUSHROOMS IN OIL S. P.	Bag	g.		1700	1200	12	6	30
FNGTP2OS17	CHAMPIGNON SAUTEED MUSHROOMS IN OIL	Bag	g.		1700	1400	12	6	30
FNGT2OS17	CHAMPIGNON SAUTEED MUSHROOMS IN OIL	Bag	g.		1700	1400	12	6	30
FNGT2OS25	CHAMPIGNON SAUTEED MUSHROOMS IN OIL	Bag	g.		2500	2000	4	6	72
FNGTB2OS14	CHAMPIGNON SAUTEED MUSHR. IN OIL IL BIANCO	Bag	g.		1450	1200	8	10	60
FNGTOCOS17	SAUTEED MUSHROOMS IN COMMERCIAL OIL	Bag	g.		1700	1200	6	10	60
FNGTT1OB08	CHAMP. SAUTEED MUSHR. IN TRUFFLE BASED OIL	Tin can	g.	850	800	500	12	6	72
FNGT4OB08	CHAMPIGNON SAUTEED MUSHROOMS IN OIL	Tin can	g.	850	800	500	24	6	36
FNGT2OB30	CHAMPIGNON SAUTEED MUSHROOMS IN OIL	Tin can	g.	2650	2400	1500	6	5	50
FNGT3OB30	CHAMP. SAUTEED MUSHR. IN OIL TUTTO FUNGO	Tin can	g.	2650	2400	1800	6	5	50
FNGC3NB08	AU NATUREL CHIODINI NAMEKO MUSHROOMS	Tin can	g.	850	800	460	24	6	36
FNGC3OS07	CHIODINI NAMEKO SAUTEED MUSHROOMS	Bag	g.		650	600	24	6	36
FNGC3OB08	CHIODINI NAMEKO SAUTEED MUSHROOMS	Tin can	g.	850	800	600	24	6	36
FNGC4OB08	CHIODINI ARMILLARIA MELLEA MUSHROOMS	Tin can	g.	850	800	600	24	6	36
FNGF1OB08	CHANTERELLE SAUTEED MUSHROOMS	Tin can	g.	850	800	560	12	6	72
FNGM2OS07	SAUTEED 5 TASTE WILD MUSHROOMS	Bag	g.		650	600	24	6	36
FNGM2OS14	SAUTEED 5 TASTE WILD MUSHROOMS	Bag	g.		1450	1200	8	10	60
FNGM2OS17	SAUTEED 5 TASTE WILD MUSHROOMS	Bag	g.		1700	1400	6	10	60
FNGM2OB08	SAUTEED 5 TASTE WILD MUSHROOMS	Tin can	g.	850	800	600	24	6	36
FNGM2OB30	SAUTEED 5 TASTE WILD MUSHROOMS	Tin can	g.	2650	2400	1800	6	5	50
FNGMBNB30	AU NATUREL WILD MUSHROOMS	Tin can	g.	2650	2500	1500	6	5	50
FNGM02GOV10	5 TASTE WILD MUSHROOMS IN OIL	Glass jar	g.	1062	950	670	6	11	77
FNGM02GOV31	6 TASTE WILD MUSHROOMS IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
FNGM02GOB08	5 TASTE WILD MUSHROOMS IN OIL	Tin can	g.	850	800	600	6	12	144
FNGM02GOB30	5 TASTE WILD MUSHROOMS IN OIL	Tin can	g.	2650	2500	1600	6	5	50
FNGPTEOS07	SLICED SAUTEED PORCINI MUSHROOMS	Bag	g.		650	600	24	6	36
FNGPTEOS14	SLICED SAUTEED PORCINI MUSHROOMS	Bag	g.		1450	1200	8	10	60
FNGPTEOS17	SLICED SAUTEED PORCINI MUSHROOMS	Bag	g.		1700	1400	6	10	60
FNGP5OB08	SAUTEED PORCINI MUSHROOMS ANTICA RICETTA	Tin can	g.	850	790	500	24	6	36
FNGP6OB08	SAUTEED “EXTRA” PORCINI MUSHROOMS	Tin can	g.	850	800	600	24	6	36
FNGP7OB08	SAUTEED PORCINI MUSHR. “COMMERCIALE”	Tin can	g.	850	800	600	24	6	36
FNGPTEOB08	SAUTEED “ELFI” PORCINI MUSHROOMS	Tin can	g.	850	800	600	24	6	36
FNGPTAOB08	SAUTEED “ALTOPIANO” PORCINI MUSHR.	Tin can	g.	850	800	600	24	6	36
FNGPTACOB08	SAUTEED “ALTOPIANO” PORCINI MUSHR. IN CREAM	Tin can	g.	850	800	560	24	6	36
FNGPTGOB08	SAUTEED “GNOMOLI” PORCINI MUSHROOMS	Tin can	g.	850	800	600	24	6	36
FNGPTCOB08	SAUTEED “CASARECCI” PORCINI MUSHR.	Tin can	g.	850	800	600	24	6	36
FNGPTEOB30	SAUTEED “ELFI” PORCINI MUSHROOMS	Tin can	g.	2650	2400	1650	6	5	50
FNGPTACOB30	SAUTEED “ALTOPIANO” PORCINI MUSHR. IN CREAM	Tin can	g.	2650	2500	1700	6	5	50
FNGIPOB08	SAUTEED “IL PREALPINO” MUSHROOMS	Tin can	g.	850	800	500	24	6	36
FNGIPOS07	SAUTEED “IL PREALPINO” MUSHROOMS	Bag			650	500	24	6	36
FNGIPCOB08	SAUTEED “IL PREALPINO” MUSHROOMS IN CREAM	Tin can	g.	850	800	500	24	6	36
FNGGF0B08	SAUTEED MUSHROOMS “GRAN FETTA”	Tin can	g.	850	800	500	24	6	36
FNGP2OB08	OYSTER SAUTEED MUSHROOMS	Tin can	g.	850	800	600	12	6	72
FNGC2OV31	SAUTEED CHAMPIGNON MUSHROOMS IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
FNGT1OV31	SAUTEED CHAMPIGNON MUSHR. “ALLA CONTADINA”	Glass jar	g.	3100	2900	1900	4	8	32
FNGC1OV10	SMALL ENTIRE CHAMPIGNON MUSHROOMS	Glass jar	g.	1062	950	670	6	11	77
FNGC1OV17	SMALL ENTIRE CHAMPIGNON MUSHROOMS	Glass jar	g.	1700	1600	1000	6	10	50
FNGC1OV31	SMALL ENTIRE CHAMPIGNON MUSHROOMS	Glass jar	g.	3100	2900	1900	4	8	32

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Mushrooms									
FNGM1OV10	MOSS MUSHROOMS IN OIL	Glass jar	g.	1062	950	670	6	11	77
FNGM1OV17	MOSS MUSHROOMS IN OIL	Glass jar	g.	1700	1600	1000	6	10	50
FNGM1OV31	MOSS MUSHROOMS IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
Grilled vegetables									
FNGCIGOB08	GRILLED ENTIRE CHAMPIGNON MUSHROOMS IN OIL	Tin can	g.	850	800	400	6	12	144
VERDG1OS17	MIX OF GRILLED VEGETABLES IN OIL	Bag	g.		1700	1400	6	10	60
MLZG2OB08	GRILLED EGGPLANT SLICES IN OIL	Tin can	g.	850	750	430	6	12	144
PPRG1OS17	GRILLED RED & YELLOW PEPPER PIECES IN OIL	Bag	g.		1700	1400	6	10	60
PPRG1NB08	GRILLED PEPPERS	Tin can	g.	850	800	750	6	12	144
CARSG3OS17	GRILLED ARTICHOKE SLICES IN OIL	Bag	g.		1700	1400	6	10	60
CARSG1OB08	GRILLED ARTICHOKE SLICES IN OIL	Tin can		850	750	450	6	12	144
ZUCG2OB08	GRILLED ZUCCHINI SLICES IN OIL	Tin can	g.	850	780	500	6	12	144
ZUCG2OS17	GRILLED ZUCCHINI SLICES IN OIL	Bag	g.		1700	1400	6	10	60
ZUCGR1OS17	GRILLED ZUCCHINI ROUNDS IN OIL	Bag	g.		1700	1400	6	10	60
Olives									
OLVV1SV17	MEDIUM-SIZE GREEN OLIVES	Glass jar	g.	1700	1600	1000	6	10	50
OLVV1SV31	MEDIUM-SIZE GREEN OLIVES	Glass jar	g.	3100	2900	1900	4	8	32
OLVV2SV17	LARGE-SIZE GREEN OLIVES	Glass jar	g.	1700	1600	1000	6	10	50
OLVV2SV31	LARGE-SIZE GREEN OLIVES	Glass jar	g.	3100	2900	1900	4	8	32
OLVV3SV17	STONED GREEN OLIVES	Glass jar	g.	1700	1600	800	6	10	50
OLVV3SV31	STONED LARGE-SIZE GREEN OLIVES	Glass jar	g.	3100	2900	1600	4	8	32
OLVR1SV17	GREEN OLIVE ROUNDS	Glass jar	g.	1700	1600	800	6	10	50
OLVCK1OB08	OLIVES COCKTAIL IN OIL	Tin can	g.	850	780	400	6	12	144
OLVF1OV17	STUFFED GREEN OLIVES	Glass jar	g.	1700	1600	1000	6	10	50
OLVNLI6OV10	STONED RIVIERA OLIVELLE IN OIL	Glass jar	g.	1062	950	485	6	11	77
OLVNLI6SV10	AU NATUREL STONED RIVIERA OLIVELLE	Glass jar	g.	1062	1000	485	6	11	77
OLVNT0EOV10	TAGGIASCHE PITTED OLIVES IN EVO OIL	Glass jar	g.	1062	900	600	6	11	77
OLVND5V22	STONED BLACK OLIVES	Glass jar	g.	1966	1850	1000	6	9	54
OLVN2SV17	COLOSSAL BLACK OLIVES	Glass jar	g.	1700	1600	1000	6	10	50
OLVN2SV31	COLOSSAL BLACK OLIVES	Glass jar	g.	3100	2900	1900	4	8	32
OLVGN3SB30	COLOSSAL BLACK OLIVES	Tin can	g.	2650	2500	1400	6	10	50
OLVSNISB50	BLACK SPAIN OLIVE 28/32	Tin can	g.		4100	2500	3	11	55
OLVSNDSB50	STONED BLACK OLIVES	Tin can	g.		4100	2000	3	11	55
OLVSNRSB50	BLACK SPAIN OLIVE ROUNDS	Tin can	g.		4100	2000	3	11	55
OLVSVISB50	MEDIUM-SIZE GREEN OLIVES	Tin can	g.		4100	2500	3	11	55
OLVSVDSB50	STONED GREEN OLIVES	Tin can	g.		4100	2000	3	11	55
OLVSVRSB50	GREEN OLIVE ROUNDS	Tin can	g.		4100	2000	3	11	55
Tomatoes									
PMDS1OS10	SUN-DRIED TOMATOES	Bag trasp.	g.		1000	800	6	7	63
PMDS1OS17	SUN-DRIED TOMATOES	Bag	g.		1700	1400	6	10	60
PMDS1OB08	SUN-DRIED TOMATOES	Tin can	g.	850	800	400	6	12	144
PMDS1OB30	SUN-DRIED TOMATOES	Tin can	g.	2650	2400	1300	6	5	50
PMDS1OV17	SUN-DRIED TOMATOES	Glass jar	g.	1700	1500	800	6	10	50
PMDS1OV31	SUN-DRIED TOMATOES	Glass jar	g.	3100	2900	1600	4	8	32
PMDSSR1OB08	SEMI-DRY RED TOMATOES SLICES IN OIL	Tin can	g.	850	750	430	6	12	144
PMDSSG1OB08	SEMI-DRY YELLOW CHERRY TOMATOES IN OIL	Tin can	g.	850	750	430	6	12	144

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Tomatoes									
PMDP0NB30	PEELED TOMATOES	Tin can	g.	2650	2500	1500	6	5	50
PMDP3NB50	TOMATO PULP	Tin can	g.	4250	4050		3	11	66
PMDP3NS50	TOMATO PULP	Bag	g.	10000	10000		1	10	80
Pickles									
BANDER1AV22	BANDERILLAS	Glass jar	g.	1966	1900	1000	6	9	54
CIP01AV17	MEDIUM BABY ONIONS	Glass jar	g.	1700	1550	1000	6	10	50
CIPP1AV17	SMALL PEARL BABY ONIONS	Glass jar	g.	1700	1550	1000	6	10	50
CIPB1AV17	BORRETANE ONIONS IN WHITE VINEGAR	Glass jar	g.	1700	1550	1000	6	10	50
CIPB2AB30	BORETANE ONIONS IN AROMATIC VINEGAR	Tin can	g.	2650	2500	1500	6	10	50
GRD00AV17	MIXED PICKLED VEGETABLES	Glass jar	g.	1700	1550	1000	6	10	50
PPRF1AV17	RED AND YELLOW PEPPER SLICES	Glass jar	g.	1700	1550	1000	6	10	50
PPRF1OS17	RED AND YELLOW PEPPER SLICES	Bag	g.		1700	1400	6	10	60
Vegetables and legumes									
ASPE1NB04	AU NATUREL “EXTRA” WHITE ASPARAGUS	Tin can	g.	444	425	230	12	12	144
FRL10B08	RABES	Tin can	g.	850	800	700	6	12	144
CIPCARB08	CARAMELIZED ONIONS	Tin can	g.	850	800	600	6	12	144
FRL10V10	RABES	Glass jar		1062	950	650	6	11	77
BARBARB30	RED BEETS IN VINEGAR	Tin can	g.	2650	2500	1550	6	10	50
INSAL10B30	SWEET AND SOUR SALAD	Tin can	g.	2650	2500	1300	6	10	50
MACEDNB30	AU NATUREL VEGETABLES MACEDONIA	Tin can	g.	2650	2500	1450	6	10	50
MAISNB30	AU NATUREL MAIS	Tin can	g.		1870	1775	3	11	99
FAGIOLNB30	AU NATUREL BORLOTTI BEANS	Tin can	g.	2650	2500	1500	6	5	50
Sauces									
SUGPOM10B30	“POMOPRONGO” SAUCE	Tin can	g	2650	2600		6	5	50
SUGSIC10B08	“ALLA SICILIANA” SAUCE	Tin can	g	850	800		6	12	144
SUGARR10B08	“ARRABBIATA” SAUCE	Tin can	g	850	800		6	12	144
Seafood products									
ALCFB0B07	ANCHOVIES FILLETS	bauletto	g.	700	600	360	12	12	120
TNN01SOS10	TUNA IN SUNFLOWER OIL	Bag	g.		1000	950	8	6	72
TNN00SOB20	TUNA IN SUNFLOWER OIL	Tin can	g.		1730	1250	6	5	60
TNN000OB08	TUNA IN OLIVE OIL	Tin can	g.	850	800	600	6	12	144
Fresh products									
FNGT20S05	SAUTEED CHAMPIGNONS MUSHROOMS	secchiello	g.		5000	4000	1	18	108
PATANS50	“NOVELLE” POTATOES	Bag	g.		5000	4500	4	6	30

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Tomatoes									
PMDP0NB30	PEELED TOMATOES	Tin can	g.	2650	2500	1500	6	5	50
PMDP3NB50	TOMATO PULP	Tin can	g.	4250	4050		3	11	66
PMDP3NS50	TOMATO PULP	Bag	g.	10000	10000		1	10	80
Pickles									
BANDER1AV22	BANDERILLAS	Glass jar	g.	1966	1900	1000	6	9	54
CIP01AV17	MEDIUM BABY ONIONS	Glass jar	g.	1700	1550	1000	6	10	50
CIPP1AV17	SMALL PEARL BABY ONIONS	Glass jar	g.	1700	1550	1000	6	10	50
CIPB1AV17	BORRETANE ONIONS IN WHITE VINEGAR	Glass jar	g.	1700	1550	1000	6	10	50
CIPB2AB30	BORETANE ONIONS IN AROMATIC VINEGAR	Tin can	g.	2650	2500	1500	6	10	50
GRD00AV17	MIXED PICKLED VEGETABLES	Glass jar	g.	1700	1550	1000	6	10	50
PPRF1AV17	RED AND YELLOW PEPPER SLICES	Glass jar	g.	1700	1550	1000	6	10	50
PPRF10S17	RED AND YELLOW PEPPER SLICES	Bag	g.		1700	1400	6	10	60
Vegetables and legumes									
ASPE1NB04	AU NATUREL “EXTRA” WHITE ASPARAGUS	Tin can	g.	444	425	230	12	12	144
FRL10B08	RABES	Tin can	g.	850	800	700	6	12	144
CIPCARB08	CARAMELIZED ONIONS	Tin can	g.	850	800	600	6	12	144
FRL10V10	RABES	Glass jar		1062	950	650	6	11	77
BARBARB30	RED BEETS IN VINEGAR	Tin can	g.	2650	2500	1550	6	10	50
INSAL10B30	SWEET AND SOUR SALAD	Tin can	g.	2650	2500	1300	6	10	50
MACEDNB30	AU NATUREL VEGETABLES MACEDONIA	Tin can	g.	2650	2500	1450	6	10	50
MAISNB30	AU NATUREL MAIS	Tin can	g.		1870	1775	3	11	99
FAGIOLINB30	AU NATUREL BORLOTTI BEANS	Tin can	g.	2650	2500	1500	6	5	50
Sauces									
SUGPOM10B30	“POMOPRONGO” SAUCE	Tin can	g	2650	2600		6	5	50
SUGSIC10B08	“ALLA SICILIANA” SAUCE	Tin can	g	850	800		6	12	144
SUGARR10B08	“ARRABBIATA” SAUCE	Tin can	g	850	800		6	12	144
Seafood products									
ALCFB0B07	ANCHOVIES FILLETS	bauletto	g.	700	600	360	12	12	120
TNN01S0S10	TUNA IN SUNFLOWER OIL	Bag	g.		1000	950	8	6	72
TNN00S0B20	TUNA IN SUNFLOWER OIL	Tin can	g.		1730	1250	6	5	60
TNN0000B08	TUNA IN OLIVE OIL	Tin can	g.	850	800	600	6	12	144
Fresh products									
FNGT20S05	SAUTEED CHAMPIGNONS MUSHROOMS	secchiello	g.		5000	4000	1	18	108
PATANS50	“NOVELLE” POTATOES	Bag	g.		5000	4500	4	6	30

Notes

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Thank you



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