

conserva
Bonetto[®]



The good Italian tastes

PRODUCT CATALOGUE

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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 cost-effective 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, "trifolati" (truffled) mixed mushrooms, artichokes, olives, antipasti, 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 9001:2000 with SGS Italia S.p.a., conformity certificate to Reg. CEE n° 2092/91.



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 wraps 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 bruschetterie.

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: 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.



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

Hors d'œuvres



ANTIPASTO 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 hot kitchen applications or in pizza restaurants or as hors d'œuvres.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ANTZ10B30	Tin can - 3/1	2400 g	6
ANTZ10S17	Bag - 1700 ml	1700 g	12



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 hot kitchen applications or in pizza restaurants or as hors d'œuvres.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ANTZ20B30	Tin can - 3/1	2400 g	6
ANTZ20S17	Bag - 1700 ml	1700 g	12
ANTZ20S10	Transp. bag - 1000 ml	1000 g	8





LUXURIOUS HORS D'OEUVRES

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

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



AU NATUREL MIXED VEGETABLES (ORTORISO)

Ten au naturel, selected and cut in small pieces vegetables. Suggested for salads and cold dishes.

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



MIXED VEGETABLES IN OIL (ORTORISO)

Ten selected and cut in small pieces vegetables in oil. Suggested for salads and cold dishes.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ORTOR10B30	Tin can - 3/1	2450 g	6
ORTOR10V10	Glass jar - 1062 ml	960 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	1600 g	6



Capers



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
CPRSSV10	Plastic jar - 1062 ml	1000 g	6



CAPERS WITH STEM IN VINEGAR

Caper fruit 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
CPRP1AV10	Glass jar - 1062 ml	1080 g	6
CPRP1AV17	Glass jar - 1700 ml	1600 g	6
CPRP1AV31	Glass jar - 3100 ml	2900 g	4



Artichokes



Artichokes



MEDIUM ARTICHOKE HEARTS IN OIL

Hand wrapped in sunflower oil, they are a great hors d'oeuvres or protagonists of cold buffet.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARM10V07	Glass jar - 720 ml	680 g	6
CARM10V10	Glass jar - 1062 ml	950 g	6
CARM10V17	Glass jar - 1700 ml	1600 g	6



ENTIRE AU NATUREL ARTICHOKE HEARTS

Accurately selected and measured and au naturel, they are suitable for any use in kitchen and in pizza restaurants.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARN1NB30	Tin can - 2650 ml	2400 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



RUSTIC SLICED ARTICHOKE HEARTS

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

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARS50S17	Tin can - 1700 ml	1700 g	12



SLICED ARTICHOKE 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	12
CARS30S10	Transp. bag - 1000 ml	1000 g	8
CARS20V07	Glass jar - 720 ml	680 g	6
CARS20V10	Glass jar - 1062 ml	950 g	6
CARS20V17	Glass jar - 1700 ml	1600 g	6
CARS20V31	Glass jar - 3100 ml	2900 g	4



AU NATUREL SLICED ARTICHOKE

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'oeuvres.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARS3SNB30	Tin can - 2650 ml	2550 g	6
CARS3NS17	Bag - 1700 ml	1700 g	12



SLICED ARTICHOKE IN "CAMPAGNOLA" OIL

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

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARS10B08	Tin can - 850 ml	750 g	12
CARS3COB30	Tin can - 2650 ml	2400 g	6



Artichokes



SLICED ARTICHOKE IN "PIANURA" OIL

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



ARTICHOKE 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
CARF3OB30	Tin can - 2650 ml	2400 g	6
CARF10V31	Glass jar - 3100 ml	2900 g	4



SMALL "SPACCATELLI" ARTICHOKE 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
CARS10V17	Glass jar - 1700 ml	1600 g	6



AU NATUREL ARTICHOKE 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	2550 g	6
CARF4NS17	Bag - 1700 ml	1700 g	12



Artichokes



SMALL ARTICHOKE 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
CARF410B30	Tin can - 2650 ml	2400 g	6
CARF40S17	Bag - 1700 ml	1700 g	12



SMALL ARTICHOKE SLICES "ALLA VILLANELLA"

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

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CARF4V0S17	Bag - 1700 ml	1700 g	12



Creams



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
CMA4FOB08	Tin can - 850 ml	800 g	24
CMA4FOB04	Tin can - 425 ml	400 g	24



ASPARAGUS CREAM

Cream prepared with asparagus ends, 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
CMAA10B08	Tin can - 850 ml	800 g	24



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
CMAC10B08	Tin can - 850 ml	800 g	24



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
CMAP10B08	Tin can - 850 ml	800 g	24



Creams



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
CMAR10B08	Tin can - 850 ml	800 g	24



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
CMAZ10B04	Tin can - 425 ml	400 g	24



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	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	12



Creams



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	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
SUGGEN10B08	Tin can - 850 ml	800 g	24
SUGGEN10V05	Glass jar - 580 ml	510 g	12



PORCINO MUSHROOM CREAM WITH TRUFFLE

Cream of finely chopped porcini 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
CMAPT10B04	Glass jar - 425 ml	400 g	24



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
FNGCNS17	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	12



CHAMPIGNON "TRIFOLATI" MUSHROOMS IN OIL

Fresh champignon mushrooms of Italian origin, selected and sliced; cooked with a light "trifolatura" 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
FNGT30B30	Tin can - 2650 ml	2400 g	6
FNGT20S17	Bag - 1700 ml	1700 g	12
FNGT20S25	Bag - 2500 ml	2500 g	4
FNGT20S10	Transp. Bag - 1000 ml	1000 g	8



Mushrooms



“TRIFOLATI” MUSHROOMS IN COMMERCIAL OIL

Measured, sliced and “trifolati” 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	12



CHAMP. “TRIFOLATI” MUSHR. IN TRUFFLE BASED OIL

Measured, sliced and “trifolati” 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	24



OYSTER “TRIFOLATI” MUSHROOMS

Selected and “trifolati” 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



CHANTERELLE “TRIFOLATI” 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	24



Mushrooms



CHIODINI NAMEKO "TRIFOLATI" 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 MELLEIA MUSHROOMS

Selected, "trifolati" 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



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'oeuvres or as cold side dish or with cold cuts and cheeses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGM02GOB08	Tin can - 850 ml	800 g	24
FNGM02GOB30	Tin can - 2650 ml	2500 g	6
FNGM02GOV10	Glass jar - 1062 ml	950 g	6



AU NATUREL 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



“TRIFOLATI” 5 TASTE WILD MUSHROOMS

Mix of five types of accurately selected and “trifolati” 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
FNGM20S17	Bag - 1700 ml	1700 g	12



“TRIFOLATI” “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
FNGP70B08	Tin can - 850 ml	800 g	24
FNGP60B08	Tin can - 850 ml	800 g	24



“TRIFOLATI” “ALTOPIANO” PORCINI MUSHR.

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

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGPTA0B08	Tin can - 850 ml	800 g	24



Mushrooms

“TRIFOLATI” “ELFI” PORCINI MUSHROOMS

Accurately selected, cut into small slices and “trifolati” 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	12
FNGPTEOS17	Bag - 1700 ml	1700 g	12



“TRIF.” “ALTOPIANO” PORCINI MUSHR. 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



“TRIFOLATI” “CASARECCI” PORCINI MUSHR.

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



Mushrooms



“TRIFOLATI” “IL PREALPINO” MUSHROOMS

Mix of “trifolati”, 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



“TRIF.” “IL PREALPINO” MUSHROOMS IN CREAM

Mix of “trifolati”, sliced and cooked in porcini mushroom based cream sauce. Ideal to fill pizza and bruschetta or as side dish for main courses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
FNGIPC0B08	Tin can - 850 ml	800 g	24



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



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



Grilled



Grilled



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	12



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	12



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
CARSG30S17	Bag - 1700 ml	1700 g	12



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
ZUCGR20S17	Bag - 1700 ml	1700 g	12



Grilled



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	12



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
MLZG20S17	Bag - 1700 ml	1700 g	12



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	12



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
OLVSVISB50	Tin can - 5/1	4100 g	3
OLVV1SV07	Glass jar - 720 ml	680 g	6
OLVV1SV17	Glass jar - 1700 ml	1600 g	6
OLVV1SV31	Glass jar - 3100 ml	2900 g	4



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
OLVV2SV07	Glass jar - 720 ml	680 g	6
OLVV2SV10	Glass jar - 1062 ml	1000 g	6
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
OLVSVDSB50	Tin can - 5/1	4100 g	3
OLVV3SV07	Glass jar - 720 ml	680 g	6
OLVV3SV17	Glass jar - 1700 ml	1600 g	6



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
OLV3SV31	Glass jar - 3100 ml	2900 g	4



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
OLVSVRSB50	Tin can - 5/1	4100 g	3
OLVR1SV17	Glass jar - 1700 ml	1600 g	6



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
OLVF10V07	Glass jar - 720 ml	680 g	6
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	960 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



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
OLVGN3SB30	Tin can - 2650 ml	2500 g	6
OLVN2SV17	Glass jar - 1700 ml	1600 g	6
OLVN2SV31	Glass jar - 3100 ml	2900 g	4



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
OLVSNDSB50	Tin can - 5/1	4100 g	3
OLVNDSV22	Glass jar - 1966 ml	1850 g	6





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
OLSVDSB50	Tin can - 5/1	4100 g	3



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	4100 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'oeuvres and aperitifs.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PMDS10B08	Tin can - 850 ml	800 g	6
PMDS10B30	Tin can - 2650 ml	2500 g	6
PMDS10S17	Bag - 1700 ml	1700 g	12
PMDS10S10	Transp. Bag - 1000 ml	1000 g	8
PMDS10V17	Glass jar - 1700 ml	1500 g	6
PMDS10V31	Glass jar - 3100 ml	2900 g	4



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
CIP01AV05	Glass jar - 580 ml	540 g	12
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
CIPP1AV05	Glass jar - 580 ml	540 g	12
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
CIPB2AV05	Glass jar - 580 ml	540 g	12



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



Pickles



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
GRD00AV05	Glass jar - 580 ml	540 g	12
GRD00AV17	Glass jar - 1700 ml	1550 g	6



VENETIAN SPICY PEPPERS

Selected spicy green chili peppers in sweet and sour. Ideal for cold buffets or in combination with cold cuts and cheeses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PPRV1AV05	Glass jar - 580 ml	540 g	12



LOMBARD PEPPERS

Selected tapered green peppers in sweet and sour. Ideal for cold buffets or in combination with cold cuts and cheeses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
PPRL1AV05	Glass jar - 580 ml	500 g	12
PPRL1AV17	Glass jar - 1700 ml	1400 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
PPRF10S17	Bag - 1700 ml	1700 g	12
PPRF1AV17	Glass jar - 1700 ml	1550 g	6



Pickles



MEDIUM CUCUMBERS

Selected medium-size gherkins in sweet and sour.
Ideal for cold buffets or in combination with cold cuts and cheeses.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
CTRM1AV17	Glass jar - 1700 ml	1550 g	6



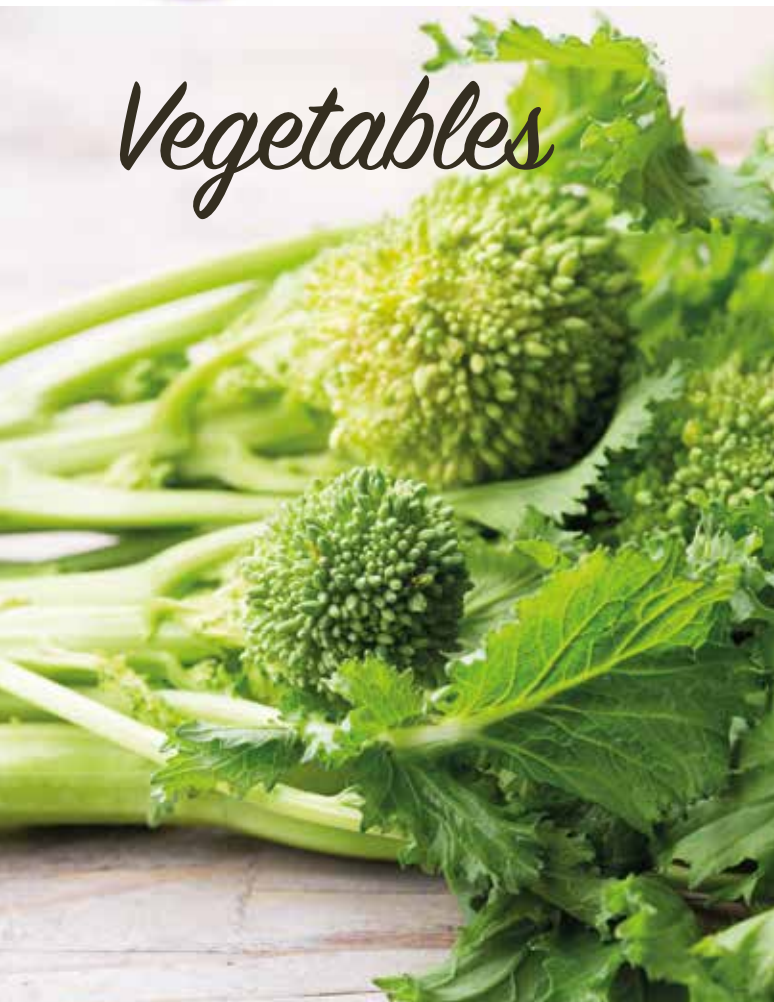
BANDERILLAS

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 - 2260 ml	2020 g	6



Vegetables



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
FRL10B08	Tin can - 850 ml	800 g	6



Seafood products



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
ALCFBOB07	Bag - 700 ml	600 g	12
ALCF10V07	Glass jar - 720 ml	680 g	6

SARDINELLA PIECES

Pieces of sardinella in sunflower oil.
Ideal for all the uses both in kitchen or in pizza restaurants.

CODE	CONFECTION	NET WEIGHT	PIECES PER PACKAGING
ALAP10V17	Glass jar - 1700 ml	1600 g	6

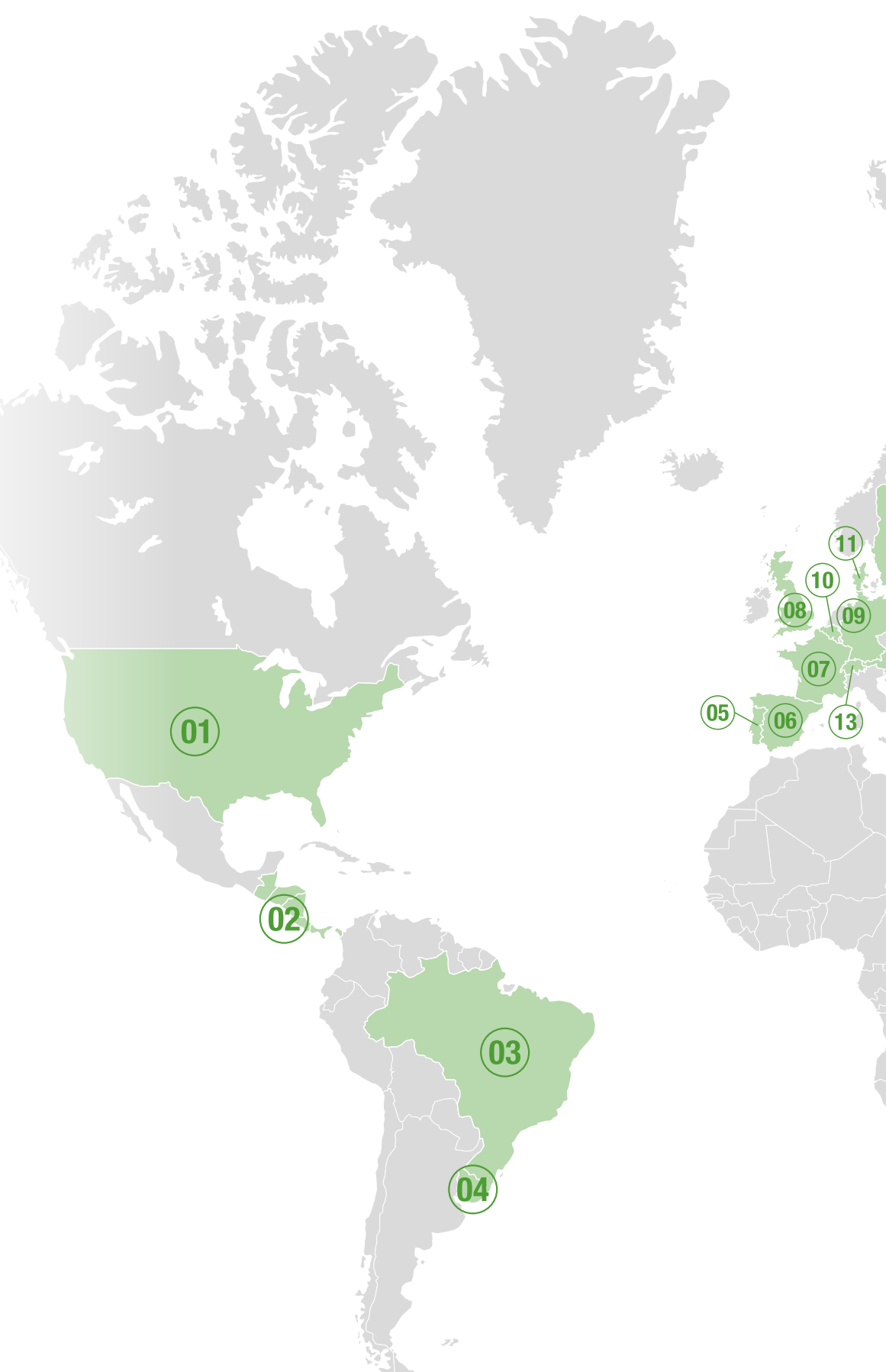




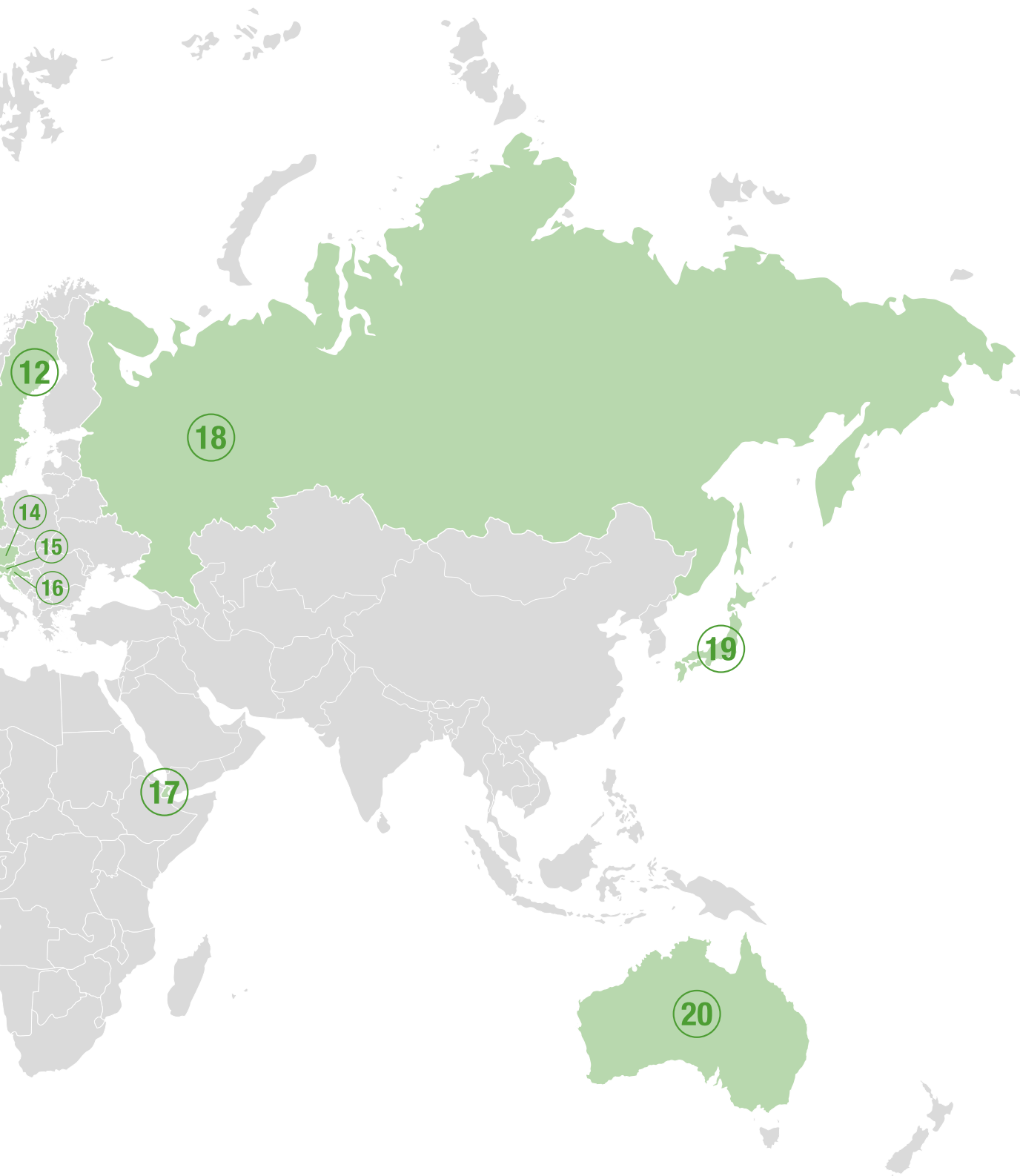
The good Italian tastes

We export to more than

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- 18 RUSSIA
- 19 JAPAN
- 20 AUSTRALIA



20 countries worldwide



Product List

CODE	PRODUCT DESCRIPTION	CONFECTION	U.M.	CEE FORMAT ML.	NET WEIGHT	DRAINED WEIGHT	PZ PER PACK.	PACK. PER LAYER	PACK. PER PALLET
<i>Hors d'oeuvres</i>									
ANTZ10S17	ANTIPASTO GIPSY STYLE	Bag	g		1700	1400	12	6	30
ANTZ10B30	ANTIPASTO GIPSY STYLE	Tin can	g	2650	2400	1500	6	5	50
ANTZ20S10	CAPRICCIO GIPSY STYLE	Transparent bag	g		1000	800	8	7	63
ANTZ20S17	CAPRICCIO GIPSY STYLE	Bag	g		1700	1400	12	6	30
ANTZ20B30	CAPRICCIO GIPSY STYLE	Tin can	g	2650	2400	1500	6	5	50
ANTL10V17	LUXURIOUS HORS D'OEUVRES	Glass jar	g	1700	1600	1000	6	10	50
PPRF10V17	RED AND YELLOW PEPPER SLICES	Jar	g	1700	1600	1000	6	10	50
MLZF10V17	AUBERGINE STRIPS	Glass jar	g	1700	1600	1000	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	5	50
ORTOR10B30	MIXED VEGETABLES IN OIL (ORTORISO)	Tin can	g	2650	2450	1450	6	5	50
<i>Capers</i>									
CPROPAV01	O.PERNICE CAPERS 7MM IN VINEGAR	Glass jar	g	106	95	55	24	20	100
CPROPAV02	O.PERNICE CAPERS 7MM IN VINEGAR	Glass jar	g	156	145	80	24	20	100
CPROPAV03	O.PERNICE CAPERS 7MM IN VINEGAR	Glass jar	g	314	285	180	24	14	70
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
CPRP1AV01	PUNTINA CAPERS 9MM IN VINEGAR	Glass jar	g	105	95	55	24	20	100
CPRP1AV02	PUNTINA CAPERS 9MM IN VINEGAR	Glass jar	g	156	145	80	24	20	100
CPRP1AV03	PUNTINA CAPERS 9MM IN VINEGAR	Glass jar	g	314	285	180	24	14	70
CPRP1AV07	PUNTINA CAPERS 9MM IN VINEGAR	Glass jar	g	720	680	400	6	16	128
CPRP1AV10	PUNTINA CAPERS 9MM IN VINEGAR	Glass jar	g	1062	1080	700	6	11	77
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	Plastic jar	G	1062	1000		6	12	108
CPRG1AV07	CAPERS WITH STEM IN VINEGAR	Glass jar	g	720	680	320	6	16	128
<i>Artichokes</i>									
CARM10V03	MEDIUM ARTICHOKE IN OIL	Glass jar	g	314	280	180	24	14	70
CARM10V07	MEDIUM ARTICHOKE IN OIL	Glass jar	g	720	680	380	6	16	128
CARM10V10	MEDIUM ARTICHOKE IN OIL	Glass jar	g	1062	950	560	6	11	77
CARM10V17	MEDIUM ARTICHOKE IN OIL	Glass jar	g	1700	1600	1000	6	10	50
CARP20V03	RUSTIC SLICED ARTICHOKE	Glass jar	g	314	280	180	24	14	70
CARS20V03	SLICED ARTICHOKE IN OIL	Glass jar	g	314	280	180	24	14	70
CARS20V07	SLICED ARTICHOKE IN OIL	Glass jar	g	720	680	380	6	16	128
CARS20V10	SLICED ARTICHOKE IN OIL	Glass jar	g	1062	950	560	6	11	77
CARS20V17	SLICED ARTICHOKE IN OIL	Glass jar	g	1700	1600	1000	6	10	50
CARS20V31	SLICED ARTICHOKE IN OIL	Glass jar	g	3100	2900	1900	4	8	32
CARS10V17	SMALL "SPACCATELLI" ARTICHOKE IN OIL	Glass jar	g	1700	1600	1000	6	10	50

CODE	PRODUCT DESCRIPTION	CONFECTION	U.M.	CEE FORMAT ML.	NET WEIGHT	DRAINED WEIGHT	PZ PER PACK.	PACK. PER LAYER	PACK. PER PALLET
<i>Artichokes</i>									
CARF10V31	ARTICHOKE LEAVES IN OIL	Glass jar	g	3100	2900	1900	4	8	32
CARF30B30	ARTICHOKE LEAVES IN OIL	Tin can	g	2650	2400	1500	6	5	50
CARF4NS17	AU NATUREL ARTICHOKE SLICES	Bag	g		1700	1200	12	6	30
CARF4SNB30	AU NATUREL ARTICHOKE SLICES	Tin can	g	2650	2550	1200	6	5	50
CARF40S17	SMALL ARTICHOKE SLICES IN OIL	Bag	g		1700	1400	12	6	30
CARF4VOS17	SMALL ARTICHOKE SLICES "ALLA VILLANELLA"	Bag	g		1700	1400	12	6	30
CARF4I0B30	SMALL ARTICHOKE SLICES IN OIL	Tin can	g	2650	2400	1400	6	5	50
CARS3NS17	AU NATUREL SLICED ARTICHOKE	Bag	g		1700	1200	12	6	30
CARS3SNB30	AU NATUREL SLICED ARTICHOKE	Tin can	g	2650	2550	1200	6	5	50
CARS30S10	SLICED ARTICHOKE IN OIL	Trasparent Bag	g		1000	800	8	7	63
CARS30S17	SLICED ARTICHOKE IN OIL	Bag	g		1700	1400	12	6	30
CARS50S17	RUSTIC SLICED ARTICHOKE	Bag	g		1700	1400	12	6	30
CARS10B08	SLICED ARTICHOKE IN OIL	Tin can	g	850	750	400	12	6	72
CARS3COB30	SLICED ARTICHOKE IN "CAMPAGNOLA" OIL	Tin can	g	2650	2400	1500	6	5	50
CARS3POB30	SLICED ARTICHOKE IN "PIANURA" OIL	Tin can	g	2650	2400	1500	6	5	50
CARC10B30	ARTICHOKE HEARTS IN OIL	Tin can	g	2650	2400	1400	6	5	50
CARN1NB30	ENTIRE AU NATUREL ARTICHOKE	Tin can	g	2650	2400	1350	6	5	50
CARR10B30	ARTICHOKE "ALLA ROMANA" WITH STEAM IN OIL	Tin can	g	2650	2400	1400	6	5	50

<i>Creams</i>									
CMA4F0B04	4 CHEESE CREAM	Tin can	g	425	400		24	12	72
CMA4F0B08	4 CHEESE CREAM	Tin can	g	850	800		24	6	36
CMAA10B08	ASPARAGUS CREAM	Tin can	g	850	800		24	6	36
CMAC10B08	ARTICHOKE CREAM	Tin can	g	850	800		24	6	36
CMA10B08	PORCINI MUSHROOMS CREAM	Tin can	g	850	800		24	6	36
CMAR10B08	RADICCHIO CREAM	Tin can	g	850	800		24	6	36
CMAPT10B04	PORCINO MUSHROOM CREAM WITH TRUFFLE	Tin can	g	425	400		24	12	72
CMAZ10B04	PUMPKIN CREAM	Tin can	g.	425	400		24	12	72
CMAT10V05	BLACK TRUFFLE CREAM	Glass jar	g	580	510		12	6	72
CMATB10V05	WHITE TRUFFLE CREAM	Glass jar	g	580	510		12	6	72
CMAN10V05	WALNUT CREAM	Glass jar	g	580	510		12	6	72
PATOLV10V05	GREEN OLIVES PATE'	Glass jar	g	580	510		12	6	72
PATOLN10V05	BLACK OLIVES PATE'	Glass jar	g	580	510		12	6	72
CRNO0AV02	HORSERADISH SAUCE IN VINEGAR	Glass jar	g	156	140	80	12	20	200

<i>Mushrooms</i>									
FNGCNS17	AU NATUREL 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	12	6	30
FNGT10B30	CHAMPIGNON MUSHROOMS VEGETAL STYLE	Tin can	g	2650	2500	1500	6	5	50
FNGT20S10	CHAMPIGNON "TRIFOLATI" MUSHROOMS IN OIL	Transp. Bag	g		1000	800	8	7	63
FNGT20S17	CHAMPIGNON "TRIFOLATI" MUSHROOMS IN OIL	Bag	g		1700	1400	12	6	30
FNGT20S25	CHAMPIGNON "TRIFOLATI" MUSHROOMS IN OIL	Bag	g		2500	2000	4	6	72
FNGT0C0S17	CHAMP. "TRIFOLATI" MUSHR. IN COMMERCIAL OIL	Bag	g		1700	1400	12	6	30
FNGTT10B08	CHAMP. "TRIFOLATI" MUSHR. IN TRUFFLE BASED OIL	Tin can	g	850	800	500	12	6	72
FNGT40B08	CHAMPIGNON "TRIFOLATI" MUSHROOMS IN OIL	Tin can	g	850	800	500	24	6	36
FNGT20B30	CHAMPIGNON "TRIFOLATI" MUSHROOMS IN OIL	Tin can	g	2650	2400	1500	6	5	50
FNGT30B30	CHAMP. "TRIFOLATI" MUSHR. IN 'ALL MUSHR.S' OIL	Tin can	g	2650	2400	1800	6	5	50
FNGT10V03	CHAMPIGNON "TRIFOLATI" MUSHROOMS IN OIL	Glass Jar	g	314	280	180	24	14	70
FNGP20B08	OYSTER "TRIFOLATI" MUSHROOMS	Tin can	g	850	800	600	12	6	72
FNGF10B08	CHANTERELLE "TRIFOLATI" MUSHROOMS	Tin can	g	850	800	600	24	6	36

CODE	PRODUCT DESCRIPTION	CONFECTION	U.M.	CEE FORMAT ML.	NET WEIGHT	DRAINED WEIGHT	PZ PER PACK.	PACK. PER LAYER	PACK. PER PALLET
<i>Mushrooms</i>									
FNGC3NB08	AU NATUREL CHIODINI NAMEKO MUSHROOMS	Tin can	g	850	800	460	24	6	36
FNGC3NB30	AU NATUREL CHIODINI NAMEKO MUSHROOMS	Tin can	g	2650	2500	1380	6	5	50
FNGC3OS07	CHIODINI NAMEKO "TRIFOLATI" MUSHROOMS	Bag	g		650	600	24	6	36
FNGC3OB08	CHIODINI NAMEKO "TRIFOLATI" MUSHROOMS	Tin can	g	850	800	600	24	6	36
FNGC4OB08	CHIODINI ARMILLARIA MELLEA MUSHROOMS	Tin can	g	850	800	600	24	6	36
FNGM2OS07	"TRIFOLATI" 5 TASTE WILD MUSHROOMS	Bag	g		650	600	24	6	36
FNGM2OS14	"TRIFOLATI" 5 TASTE WILD MUSHROOMS	Bag	g		1450	1200	12	6	36
FNGM2OS17	"TRIFOLATI" 5 TASTE WILD MUSHROOMS	Bag	g		1700	1400	12	6	30
FNGM2OB08	"TRIFOLATI" 5 TASTE WILD MUSHROOMS	Tin can	g	850	800	600	24	6	36
FNGM2OB30	"TRIFOLATI" 5 TASTE WILD MUSHROOMS	Tin can	g	2650	2400	1800	6	5	50
FNGFMBNB30	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
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	2400	1800	6	5	50
FNGPTEOS07	"TRIFOLATI" "ELFI" PORCINI MUSHROOMS (SLICES)	Bag	g		650	600	24	6	36
FNGPTEOS14	"TRIFOLATI" "ELFI" PORCINI MUSHROOMS(SLICES)	Bag	g		1450	1200	12	6	36
FNGPTEOS17	"TRIFOLATI" "ELFI" PORCINI MUSHROOMS(SLICES)	Bag	g		1700	1400	12	6	30
FNGPNNB08	AU NATUREL "EXTRA" PORCINI MUSHROOMS	Tin can	g	850	800	460	24	6	36
FNGP6OB08	"TRIFOLATI" "EXTRA" PORCINI MUSHR. (PIECES)	Tin can	g	850	800	600	24	6	36
FNGP7OB08	"TRIFOLATI" "COMM." PORCINI MUSHR. (PIECES)	Tin can	g	850	800	600	24	6	36
FNGPTEOB08	"TRIFOLATI" "ELFI" PORCINI MUSHROOMS(SLICES)	Tin can	g	850	800	600	24	6	36
FNGPTAOB08	"TRIFOLATI" "ALTOPIANO" PORCINI MUSHROOMS	Tin can	g	850	800	600	24	6	36
FNGPTACOB08	"TRIFOLATI" "ALTOPIANO" PORCINI MUSHR. IN CREAM	Tin can	g	850	800	560	24	6	36
FNGPTCOB08	"TRIFOLATI" "CASARECCI" PORCINI MUSHROOMS	Tin can	g	850	800	600	24	6	36
FNGPTEOB30	"TRIFOLATI" "ELFI" PORCINI MUSHROOMS(SLICES)	Tin can	g	2650	2400	1650	6	5	50
FNGPTACOB30	"TRIFOLATI" "ALTOPIANO" PORCINI MUSHR. IN CREAM	Tin can	g	2650	2500	1600	6	5	50
FNGPNNB30	AU NATUREL "EXTRA" PORCINI MUSHROOMS	Tin can	g	2650	2500	1380	6	5	50
FNGIPOB08	"TRIFOLATI" "IL PREALPINO" MUSHROOMS	Tin can	g	850	800	500	24	6	36
FNGIPCOB08	"TRIFOLATI" "IL PREALPINO" MUSHR.S IN CREAM	Tin can	g	850	800	500	24	6	36
FNGC20V31	SLICED CHAMPIGNON MUSHROOMS IN OIL	Glass Jar	g	3100	2900	1900	4	8	32
FNGC10V03	SMALL ENTIRE CHAMPIGNON MUSHROOMS	Glass Jar	g	314	280	180	24	14	70
FNGC10V07	SMALL ENTIRE CHAMPIGNON MUSHROOMS	Glass Jar	g	720	680	380	6	16	128
FNGC10V10	SMALL ENTIRE CHAMPIGNON MUSHROOMS	Glass Jar	g	1062	950	670	6	11	77
FNGC10V17	SMALL ENTIRE CHAMPIGNON MUSHROOMS	Glass Jar	g	1700	1600	1000	6	10	50
FNGC10V31	SMALL ENTIRE CHAMPIGNON MUSHROOMS	Glass Jar	g	3100	2900	1900	4	8	32
FNGM10V10	MOSS MUSHROOMS IN OIL	Glass Jar	g	1062	950	670	6	11	77
FNGM10V17	MOSS MUSHROOMS IN OIL	Glass Jar	g	1700	1600	1000	6	10	50
FNGM10V31	MOSS MUSHROOMS IN OIL	Glass Jar	g	3100	2900	1900	4	8	32
<i>Grilled</i>									
VERDG1S17	MIX OF GRILLED VEGETABLES IN OIL	Bag	g		1700	1400	12	6	30
MLZG10S17	GRILLED EGGPLANT PIECES IN OIL	Bag	g		1700	1400	12	6	30
MLZG20S17	GRILLED EGGPLANT SLICES IN OIL	Bag	g		1700	1400	12	6	30
PPRG10S17	GRILLED RED AND YELLOW PEPPER PIECES IN OIL	Bag	g		1700	1400	12	6	30
PPRFG10S17	GRILLED RED AND YELLOW PEPPER SLICES IN OIL	Bag	g		1700	1400	12	6	30
CARSG30S17	GRILLED ARTICHOKE SLICES IN OIL	Bag	g		1700	1400	12	6	30
ZUCG20S17	GRILLED ZUCCHINI SLICES IN OIL	Bag	g		1700	1400	12	6	30
ZUCGR10S17	GRILLED ZUCCHINI ROUNDS IN OIL	Bag	g		1700	1400	12	6	30

CODE	PRODUCT DESCRIPTION	CONFECTION	U.M.	CEE FORMAT ML.	NET WEIGHT	DRAINED WEIGHT	PZ PER PACK.	PACK. PER LAYER	PACK. PER PALLET
<i>Legumes</i>									
MJAMA1NB04	SWEETCORN	Tin can	g	425	410	285	12	9	90
MJAPIFNB04	MEDIUM SIZE PEAS	Tin can	g	425	410	270	12	12	144
MJAFABNB04	BORLOTTO BEANS	Tin can	g	425	410	250	12	12	144
MJAFABNB30	BORLOTTO BEANS	Tin can	g	2650	2600	1500	6	5	50
<i>Olives</i>									
OLVV1SV03	MEDIUM-SIZE GREEN OLIVES	Glass Jar	g	314	285	160	24	14	70
OLVV1SV07	MEDIUM-SIZE GREEN OLIVES	Glass Jar	g	720	680	380	6	16	128
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
OLVV2SV03	LARGE-SIZE GREEN OLIVES	Glass Jar	g	314	285	160	24	14	70
OLVV2SV07	LARGE-SIZE GREEN OLIVES	Glass Jar	g	720	680	380	6	16	128
OLVV2SV10	LARGE-SIZE GREEN OLIVES	Glass Jar	g	1062	1000	650	6	11	77
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
OLVV3SV03	STONED GREEN OLIVES	Glass Jar	g	314	285	130	24	14	70
OLVV3SV07	STONED GREEN OLIVES	Glass Jar	g	720	680	380	6	16	128
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
OLVF1OV03	STUFFED GREEN OLIVES	Glass Jar	g	314	285	160	24	14	70
OLVF1OV07	STUFFED GREEN OLIVES	Glass Jar	g	720	680	380	6	16	128
OLVF1OV17	STUFFED GREEN OLIVES	Glass Jar	g	1700	1600	1000	6	10	50
OLVNLIGOV10	STONED RIVIERA OLIVELLE IN OIL	Glass Jar	g	1062	960	650	6	11	77
OLVNLIGSV10	AU NATUREL STONED RIVIERA OLIVELLE	Glass Jar	g	1062	1000	650	6	11	77
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
OLVNDV22	STONED BLACK OLIVES	Glass Jar	g	1966	1850	1000	6	9	45
OLVNSB04	STONED BLACK OLIVES	Tin can	g	425	350	150	12	12	144
OLVSNISB50	ENTIRE SPAIN BLACK OLIVE 28/32S	Tin can	g		4100	2500	3	11	55
OLVSNDSB50	STONED SPAIN BLACK OLIVES 28/32	Tin can	g		4100	2000	3	11	55
OLVSNRSB50	BLACK SPAIN OLIVE ROUNDS	Tin can	g		4100	2000	3	11	55
OLVSVISB50	ENTIRE SPAIN GREEN OLIVES 28/32	Tin can	g		4100	2500	3	11	55
OLVSVDSB50	STONED SPAIN GREEN OLIVES 28/32	Tin can	g		4100	2000	3	11	55
OLVSVRSB50	SPAIN GREEN OLIVE ROUNDS	Tin can	g		4100	2000	3	11	55
OLVGV1SB80	ENTIRE GREEK GREEN OLIVES 7/9	Tin can	g		8000	5000	2	15	60
OLVGV3SB80	ENTIRE GREEK GREEN OLIVES 10/11	Tin can	g		8000	5000	2	15	60
<i>Tomatoes</i>									
PMDS10S10	SUN-DRIED TOMATOES	Trans. Bag	g		1000	800	8	7	63
PMDS10S17	SUN-DRIED TOMATOES	Bag	g		1700	1400	12	6	30
PMDS10B08	SUN-DRIED TOMATOES	Tin can	g	850	800	400	24	6	36
PMDS10B30	SUN-DRIED TOMATOES	Tin can	g	2650	2500	1300	6	5	50
PMDS10V03	SUN-DRIED TOMATOES	Glass Jar	g	314	285	180	24	14	70
PMDS10V07	SUN-DRIED TOMATOES	Glass Jar	g	720	680	380	6	16	128
PMDS10V10	SUN-DRIED TOMATOES	Glass Jar	g	1062	960	480	6	11	77
PMDS10V17	SUN-DRIED TOMATOES	Glass Jar	g	1700	1500	800	6	10	50
PMDS10V31	SUN-DRIED TOMATOES	Glass Jar	g	3100	2900	1400	4	8	32
PMDP0NB30	PEELED TOMATOES	Tin can	g	2650	2500		6	5	50
PMDP3NB50	TOMATO PULP	Tin can	g	4250	4100		3	11	66
PMDP3NS50	TOMATO PULP	Bag	g	100000	10000		1	16	64

CODE	PRODUCT DESCRIPTION	CONFECTION	U.M.	CEE FORMAT ML.	NET WEIGHT	DRAINED WEIGHT	PZ PER PACK.	PACK. PER LAYER	PACK. PER PALLET
<i>Pickles</i>									
CIP01AV05	MEDIUM BABY ONIONS 21/23	Glass Jar	g	580	540	320	12	16	64
CIP01AV17	MEDIUM BABY ONIONS 21/23	Glass Jar	g	1700	1550	1000	6	10	50
CIPP1AV05	SMALL PEARL BABY ONIONS 14/16	Glass Jar	g	580	540	320	12	16	64
CIPP1AV17	SMALL PEARL BABY ONIONS 14/16	Glass Jar	g	1700	1550	1000	6	10	50
CIPB2AV05	BORETANE ONIONS IN AROMATIC VINEGAR	Glass Jar	g	580	540	320	12	16	64
CIPB1AV17	BORRETANE ONIONS IN WHITE VINEGAR	Glass Jar	g	1700	1550	1000	6	10	50
GRD00AV05	MIXED PICKLED VEGETABLES (GIARDINIERA)	Glass Jar	g	580	540	320	12	16	64
GRD00AV17	MIXED PICKLED VEGETABLES(GIARDINIERA)	Glass Jar	g	1700	1550	1000	6	10	50
PPRV1AV05	VENETIAN SPICY PEPPERS	Glass Jar	g	580	500	240	12	16	64
PPRL1AV05	LOMBARD PEPPERS	Glass Jar	g	580	500	240	12	16	64
PPRL1AV17	LOMBARD PEPPERS	Glass Jar	g	1700	1400	900	6	10	50
PPRF1AV05	RED AND YELLOW PEPPER SLICES	Glass Jar	g	580	540	320	12	16	64
PPRF1AV17	RED AND YELLOW PEPPER SLICES	Glass Jar	g	1700	1550	1000	6	10	50
PPRF10S17	RED AND YELLOW PEPPER SLICES IN VINEGAR	Glass Jar	g		1700	1400	12	6	30
CTRM1AV17	MEDIUM CUCUMBERS	Glass Jar	g	1700	1550	1000	6	10	50
BANDER1AV22	BANDERILLAS	Glass Jar	g	2260	2020	1000	6	9	45
<i>Vegetables</i>									
ASPE1NB04	"EXTRA" WHITE ASPARAGUS	Tin can	g	444	425	230	24	12	72
FRL10B08	RABES (FRIARIELLI)	Tin can	g	850	800	600	6	12	144
<i>Seafood Products</i>									
ALAF10V03	SARDINELLA FILLETS	Glass Jar	g	314	285	155	24	14	70
ALAF10V07	SARDINELLA FILLETS	Glass Jar	g	720	680	380	6	16	128
ALAF10V17	SARDINELLA FILLETS	Glass Jar	g	1700	1600	880	6	10	50
ALAA10V07	ROLLED SARDINELLA	Glass Jar	g	720	680	380	6	16	128
ALAP10V17	SARDINELLA PIECES	Glass Jar	g	1700	1600	880	6	10	50
ALCF10V07	ANCHOVIES FILLETS	Glass Jar	g	720	680	380	6	16	128
ALCF10V17	ANCHOVIES FILLETS	Glass Jar	g	1700	1600	880	6	10	50
ALCFB0B07	ANCHOVIES FILLETS	Box	g	700	600	400	12	11	99
TNN01S0B10	SKIPJACK TUNA IN SUNFLOWER OIL	Tin can	g	1000	1000	650	12	6	54
TNN00S0B20	SKIPJACK TUNA IN SUNFLOWER OIL	Tin can	g		1730	1250	6	10	60
TNN01S0S10	TUNA IN SUNFLOWER OIL	Bag	g		1000	950	16	6	42
TNN0000B09	TUNA IN OLIVE OIL	Tin can	g		900	650	12	6	72
TNN1Y00B20	YELLOWFIN TUNA IN OLIVE OIL	Tin can	g	2050	1730	1350	6	10	60
<i>Sauces</i>									
SUGGEN10V05	GENOESE PESTO	Glass jar	g	580	510		12	6	72
SUGGEN10B08	GENOESE PESTO	Tin can	g	850	800		6	12	144
SUGPOM10B30	SMALL TOMATOES SAUCE	Tin can	g	2650	2600		6	5	50
SUGBOL10B08	BOLOGNESE SAUCE	Tin can	g	850	800		24	6	36
SUGBOL10B30	BOLOGNESE SAUCE	Tin can	g	2650	2600		6	5	50
SUGSIC10B08	SICILIAN SAUCE	Tin can	g	850	800		24	6	36
SUGSIC10B30	SICILIAN SAUCE	Tin can	g	2650	2600		6	5	50
SUGMAT10B08	AMATRICIANA SAUCE	Tin can	g	850	800		24	6	36

A rustic still life composition on a weathered wooden surface. In the center, a black ceramic bowl holds several bright red, glossy tomatoes with their green stems. To the right, a small white ceramic bowl is filled with a mix of black, white, and red peppercorns. In the foreground, a large wooden-handled knife with a metal blade lies on a piece of coarse burlap fabric. To the right of the knife, several long, thin slices of orange carrot are arranged. In the background, two more small white ceramic bowls contain different types of spices or seeds. The overall scene is lit with soft, natural light, creating a warm and inviting atmosphere.

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