



High Quality - Handmade Italian product

*Surgelati Mazara, founded in 1988, is located in Mazara del Vallo, in western Sicily. All the production is characterized by a common element: **the Sea and its products.***

We produce: High quality gastronomic specialties: Stuffed pasta, Breads, ready sauces and ready meals, respecting ancient recipes of the Mediterranean tradition. The quality of the products lies in the deep bond that binds us to the territory and its knowledge.

Our task:

- *protect the local territorial variety;*
- *transfer knowledge and know-how as extraordinary deposits of cultural wealth;*
- *return to a healthy relationship with the territory and the context of the raw material, aiming at the excellence of the ingredients;*
- *recover the ancient flavors capable of being renewed in contemporary taste;*
- *spread the culture of taste and knowing how to live through authentic food.*

*Characterization and enhancement of local raw materials, definition of products that reinterpret tradition in a modern way, development of innovative and environmentally friendly packaging: **these are the key words that have allowed us to expand our market.***

The structure, in possession of EC authorization no. 1147, stands today on an area of 1,800 square meters. of which 1. 000 covers, with storage cells for 200 pallets.

We thank you for your attention and, certain of a fruitful future collaboration, we offer cordial greetings.

Alessia Li Vigni
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Workmanship high quality gastronomic specialties.
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