

❁ Foogolà ❁

GOLOSITÀ SICILIANE



Introduction

Foogolà was created to bring the quality and authenticity of Sicilian tradition to everyone's table, in a format designed for large-scale distribution. Created by Alicos, a Sicilian company present in over 20 countries and with twenty years of experience in the sector, Foogolà combines artisanal expertise with a modern and innovative approach. This brand represents a new way of experiencing the flavors of Sicily: practical and accessible products, made while respecting traditional recipes. With Foogolà, Alicos expands its horizons, bringing an authentic taste experience to retail stores while maintaining a strong connection to its history.



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Who we are

Alicos was founded in 2005 with the ambition to transform a family tradition into a modern enterprise. Established by Gaetano and Patrizia, the company began with extra virgin olive oil from its own olive groves, later expanding its offering to include preserves and Sicilian specialties. The choice to enhance local raw materials and maintain artisanal production processes has guided the company's growth, distinguishing it for its quality and authenticity.

The new generation marked a turning point: Claudio made Alicos an international player, while Luca optimized production processes with an innovative approach. Foogolà, launched in 2023, aims to bring the flavors of Sicily on a large scale while maintaining the high quality that characterizes Alicos, with a modern identity and a strong focus on innovation.



Corporate vision

Foogolà believes in the perfect balance between tradition and innovation. Its mission is to enhance Sicily's gastronomic heritage by offering products that combine high-quality ingredients with cutting-edge production processes. Each specialty is designed to preserve the authentic flavor of raw materials, making delicious and practical solutions accessible to the market. The company is committed to maintaining its roots while promoting Sicilian food culture worldwide and always guaranteeing high-quality standards. Foogolà's future is focused on internationalization and continuous evolution, without ever losing sight of sustainability and craftsmanship.

Sustainability focus

Foogolà has always been strongly committed to sustainability, and the opening of its new facility marked a decisive step in this direction. The company chose to invest in a sustainable production model, integrating photovoltaic panels for self-generated energy, water recovery systems, and state-of-the-art machinery to reduce CO₂ emissions. Foogolà supports biodiversity by valuing local raw materials and collaborating with low-impact packaging suppliers. With a constant commitment to social and environmental sustainability, Foogolà strives to merge quality, tradition, and responsibility, ensuring a more sustainable future.

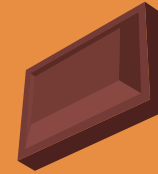
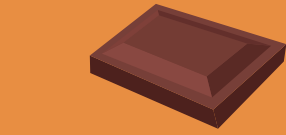




The new production facility

The inauguration of the new 3,500 m² facility in Salemi in September 2024 marks a turning point. This investment has reduced operational costs and improved production efficiency, ensuring greater autonomy and competitiveness. The integration of Industry 4.0 machinery and smart automation has increased production capacity to 25,000 units per day, raising quality standards and optimizing processes. Now, the company has direct control over every production phase, ensuring consistent and reliable quality. New quality control technologies, such as X-ray inspection with machine learning to detect foreign objects, ensure maximum food safety standards.

Protein line



Foogolà is revolutionizing the world of spreadable creams with a protein line designed for those who want to combine taste and well-being.

Made with plant-based proteins, lactose-free, gluten-free, and with no added sugars, these creams are the perfect choice for those looking for a balanced diet without sacrificing pleasure. Carefully selected raw materials and meticulous processing create a creamy and enveloping texture, enhancing the authentic flavor of nuts. Ideal for a nutritious breakfast, as a snack, or to enrich desserts, they offer a unique and versatile experience, perfect for any time of the day.

Thanks to their nutritional profile and innovative research, these creams were awarded the SIAL Innovation Selection 2024, an international recognition for the most innovative products in the food sector.

Protein hazelnut and cocoa cream

This cream combines the intense flavor of toasted hazelnuts and the finest cocoa with a protein-rich formula to offer a delicious experience without compromise. With 20% protein and no added sugars, it's perfect for those seeking a healthy and indulgent diet. Ideal for spreading on bread, adding to desserts, or enjoying by the spoonful, it satisfies even the most refined palates without sacrificing well-being.

Ingredients: hazelnuts 27.6%, sunflower seed oil, pea protein, sweetener: erythritol, cocoa butter, cocoa powder 4.8%, hazelnut grains 4.8%.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 18 months



“The perfect balance of taste and wellbeing for every moment of your day”

Protein hazelnut cream

With 29% toasted hazelnuts and crispy granules, this cream is rich, velvety, and irresistible. Enriched with plant-based proteins, it is perfect for those looking for a balanced diet without giving up an authentic and genuine taste.

Ingredients: hazelnuts 29%, sunflower seed oil, pea protein, sweetener: erythritol, cocoa butter, hazelnut grains 5%

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 18 months



“Authentic, natural taste, perfect for those who love the flavour of truly good food”



Protein pistachio cream

This delicious cream combines the unique flavor of pistachio with a protein-rich formula. With 23% premium pistachios and crunchy almond granules, it delivers an intensely flavorful experience. Perfect for spreading, enriching desserts, or as an energy snack, this cream balances flavor and well-being, with no added sugars and lactose-free, making it suitable for everyone.

Ingredients: Sunflower seed oil, pistachio 23%, pea protein, sweetener: erythritol, cocoa butter, almond paste, almond grains, salt, colours E100i - E141ii.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 18 months



“The authentic
pleasure of pistachio,
ready to delight every
special moment”

Savoury line



Foogolà is dedicated to enhancing Sicilian cuisine with products that combine authenticity and innovation. From ready-to-eat bruschetta spreads, made with cold-processed fresh tomatoes, to pestos and condiments, crafted according to traditional recipes using methods that preserve their natural flavor.

Alicos constantly seeks new solutions to make these specialties even more genuine and light, such as with caponata, which, thanks to an innovative non-frying method, contains less fat than the classic version. The ready-to-use cherry tomato sauce completes the line, delivering the full taste of Sicilian tomatoes in a practical and convenient recipe. A perfect balance of simplicity and quality for those who love authentic flavors without compromising on convenience.

Bruschetta with basil

Basil Bruschetta is designed to bring the authenticity of Mediterranean flavors to your table. Made with simple and genuine ingredients, this recipe combines the intense taste of fresh Sicilian tomatoes with the freshness of basil, all enriched with a touch of extra virgin olive oil and garlic. A versatile condiment, perfect for spreading on crostini, adding to cold pasta dishes, or pairing with fresh cheeses for a tasty appetizer.

Ingredients: tomato 89%, extra virgin olive oil, double tomato concentrate, basil 2.4%, salt, potato starch, garlic 0.5%, acidity regulator: citric acid.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



Bruschetta with sun-dried tomato

Sundried Tomato Bruschetta is a tribute to the authentic and simple flavors of Mediterranean cuisine.

The sundried tomato, rich in intense taste, is the main ingredient of this recipe, enhanced with aromatic herbs and a touch of chili pepper for a perfect balance between sweetness and vibrancy. Ideal for bruschetta, pasta dishes, and salads, this product turns every bite into an unforgettable experience, perfect for lovers of genuine and authentic flavors

Ingredients: tomato 79%, sun-dried tomato 10%, capers, extra virgin olive oil, basil, salt, garlic 0.2%, wine vinegar, chili pepper, oregano, acidity regulator: citric acid.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



“Authentic
Sicilian flavours,
ready to delight
every palate”



“The seasoning
that turns every dish
into a celebration
of flavours”



Bruschetta with eggplant

The Bruschetta with Eggplant was created to bring to the table the full and enveloping flavor of eggplant, in a simple and ready-to-use recipe. The softness of the vegetable combines with tomato and extra virgin olive oil, creating a balanced and rich condiment, perfect for those who love Mediterranean flavors. Ideal for crostini and bruschetta, to fill sandwiches or to enrich first courses and side dishes, it is the practical solution that transforms every preparation into a moment of authentic pleasure.

Ingredients: tomato 73.5%, eggplant 15%, extra virgin olive oil, double tomato concentrate, basil, salt, potato starch, garlic 0.3%, wine vinegar, acidity regulator: citric acid.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



Eggplant caponata

Thanks to an innovative non-frying process, this Eggplant Caponata achieves a perfect balance between tradition and modernity. The new recipe contains 65% less fat than the previous version, making it ideal for a balanced diet without sacrificing taste. Its sweet-and-sour flavor blends with the natural sweetness of vegetables, telling a story of Sicilian gatherings and warm, shared moments.

Ingredients: eggplant 48%, tomato puree 28%, extra virgin olive oil, onion 5%, CELERY 4%, capers, green olives, Modena IGP balsamic vinegar, sugar, salt.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



“The taste of the Mediterranean garden, ready to win over every palate”



“Il gusto della vera tradizione siciliana, leggera e piena di sapore”



Artichoke caponata

The Artichoke Caponata reinterprets a great classic of Sicilian cuisine with an original and surprising touch. Artichokes become the protagonists of a recipe with a bold yet harmonious flavor, enriched with tomato, olives and capers, and made distinctive by the typical sweet-and-sour notes.

Prepared without frying and with reduced fat content, it is the ideal choice for those who want all the flavor of tradition in a lighter version. Perfect as an appetizer, side dish or to enrich cold dishes and main courses it brings to the table a balance of taste and practicality.

Ingredients: artichokes 50.1%, tomato puree 24%, onion 6%, CELERY 5%, extra virgin olive oil, capers, green olives, Modena IGP balsamic vinegar, sugar, salt.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



Apple caponata

The Apple Caponata offers an original reinterpretation of an ancient Sicilian recipe, where the natural sweetness of apples replaces eggplant, creating a delicate and harmonious sweet-and-sour balance. A surprising encounter between simplicity and character, capable of enhancing every ingredient with taste and lightness. Prepared without frying and with reduced fat content, it is perfect as an appetizer, paired with aged cheeses or to accompany meat main courses. A different proposal, designed for those who love discovering new flavors while staying true to Mediterranean tradition.

Ingredients: apples 51.8%, tomato puree 24%, extra virgin olive oil, onion 5%, CELERY 4%, capers, Modena IGP balsamic vinegar, green olives, sugar, salt.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



“The taste of tradition in a lighter, surprisingly delicious version”



“A sweet and sour balance that delights from the very first taste”



Onion and tuna pâté

The Onion and Tuna Pâté combines the natural sweetness of onion with the bold taste of tuna, creating an intense and harmonious sweet-and-sour balance.

A recipe with original character, designed for those who love rich yet well-balanced flavors.

Perfect to spread on bread and crostini, ideal for filling sandwiches or enriching pizzas and savory preparations, it is the practical solution to give personality to your dishes in just a few steps.

Ingredients: onion 77.5%, TUNA 15% (Thunnus Albacares 11%, sunflower seed oil, salt), extra virgin olive oil, sugar, Modena IGP balsamic vinegar, potato starch, salt, acidity regulator: lactic acid.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



Artichoke pâté

The Artichoke Pâté wins over with its creamy texture and delicate yet bold flavor. Artichokes, carefully processed and enriched with extra virgin olive oil, garlic and a light touch of chili pepper, create a balanced and enveloping cream.

Perfect to spread on crostini and bruschetta, ideal to enrich sandwiches or to add more character to first courses and appetizers, it is the practical solution to bring the authentic taste of artichokes to the table in just a few steps.

Ingredients: artichokes 86%, extra virgin olive oil, salt, Modena IGP balsamic vinegar, chili pepper 0.03%, garlic, acidity regulator: citric acid.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



“The perfect meeting of sweetness and character in every bite”



“The creaminess of artichokes, ready to enhance every dish”



Zucchini and pistachio pesto

The Zucchini and Pistachio Pesto combines the freshness of zucchini with the intense flavor of pistachio, creating a balanced and surprising condiment. The vegetable sweetness of zucchini blends with the bold and slightly crunchy note of pistachio, for a creamy and harmonious result. Perfect for dressing pasta, enriching bruschetta or accompanying cold dishes, it is the ideal choice for those looking for a tasty alternative to traditional pestos, ready to use and full of flavor.

Ingredients: zucchini 75%, onion 7%, extra virgin olive oil, PISTACHIO 5% (pistachio granules and pistachio paste), basil, ALMONDS, Modena IGP balsamic vinegar, potato starch, sugar, salt, acidity regulator: citric acid.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



Trapanese style pesto

Trapanese Pesto is a journey through the aromas and tastes of Sicilian tradition.

This ancient recipe, born from the fusion of Genoese sailors' influence and Trapani's culinary excellence, is a tribute to simplicity and authenticity. Fresh tomatoes combine with crunchy almonds, fragrant basil, and intense garlic, creating a unique symphony of flavors. Perfect for dressing pasta (especially busiate), enhancing crostini, or adding a Mediterranean touch to your dishes.

Ingredients: tomato 86%, ALMONDS 6%, extra virgin olive oil, basil, salt, garlic 0.5%, potato starch, acidity regulator: citric acid.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



“A fresh, surprising balance that refreshes Mediterranean tradition”



“A seasoning that tells a story of timeless traditions and flavours”



Basil and almond pesto

The Basil and Almond Pesto combines the aromatic freshness of basil with the delicacy of almonds, for a creamy condiment with a full flavor. A simple recipe rich in aroma, where the intensity of herbs blends with the soft and slightly sweet note of almond. Perfect for dressing pasta, spreading on crostini or adding a special touch to hot and cold dishes, it is the ideal choice for those looking for a versatile and ready-to-use pesto, capable of enhancing every preparation with balance and simplicity.

Ingredients: Basil 48.8%, sunflower seed oil, ALMONDS 12%, extra virgin olive oil, sugar, salt, garlic, acidity regulator: lactic acid.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



Capulì pesto

Capulì Pesto is the result of a fusion between Mediterranean tradition and Sicily's bold flavors. The sundried tomato is the star of this recipe, delivering a rich and intense taste, enhanced by the bold flavor of capers, the intensity of oregano, and a hint of chili pepper for a spicy and lively touch. Perfect for enhancing pasta dishes, adding personality to crostini and bruschetta, or pairing with cheeses and rustic appetizers.

Ingredients: rehydrated sun-dried tomatoes 69%, sunflower seed oil, capers 7%, extra virgin olive oil, oregano, chili pepper 0.07%, acidity regulator: citric acid.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 24 months



“The aroma of basil meets the sweetness of almond”



“A seasoning that makes every dish special and irresistible”



Eggplant and mint pesto

The Eggplant and Mint Pesto combines the softness of eggplant with the lively freshness of mint, creating a fragrant and well-balanced condiment.

The sweetness of the vegetable blends with aromatic herbal notes, for a creamy and surprising result. Ideal for dressing pasta, enriching bruschetta or accompanying fresh cheeses and light dishes, it is the perfect choice for those looking for a pesto different from the usual, capable of bringing a fresh and Mediterranean note to every preparation.

Ingredients: eggplant 76.5%, extra virgin olive oil, ALMONDS 5%, tomato puree, basil, Modena IGP balsamic vinegar, salt, garlic, mint 0.15%, acidity regulator: citric acid.

Size: 190 g jar (cartons of 12 pieces)

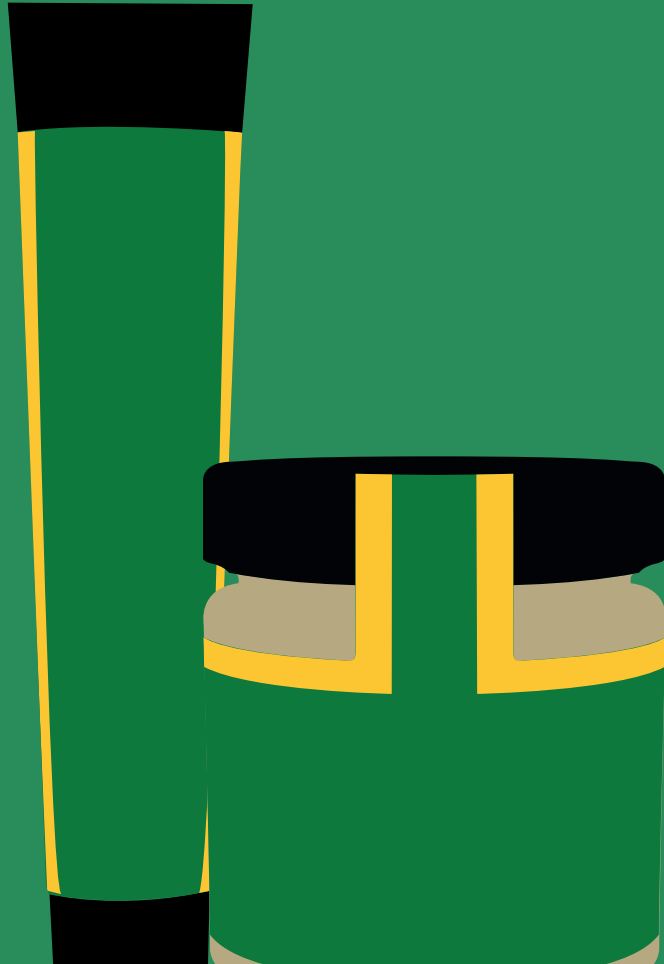
Shelf life: 24 months



“A touch of freshness that renews the flavors of Mediterranean cuisine”



Sweet line



Dried fruits transform into pure indulgence with Foogolà's sweet Line: velvety and rich spreadable creams, designed to enhance every nuance of flavor. We select only high-quality ingredients and process them with care to create a perfect balance of intensity and refinement, without compromise. The Pistachio Cream enchants with its authentic and rich flavor, perfect for spreading or adding an unmistakable touch to desserts. For those always on the go, the Pistachio Cream Tube is a true revolution: handy, adaptable, and irresistible. This innovation earned recognition in the SIAL Innovation Selection 2024, thanks to a packaging solution that blends convenience and indulgence for any moment of the day. A unique sensory experience that takes Sicilian tradition to the next level, offering an irresistible sweet pleasure.

Pistachio cream in jar

The Pistachio Cream is designed to highlight the unique taste of pistachios in a recipe that balances intensity and creaminess. With 22% pistachios and a delicate touch of vanilla, this cream delivers a refined and unforgettable sweetness experience. Ideal for enhancing desserts, filling cakes, or spreading on bread and biscuits, it stands out for its versatility.

Ingredients: Sugar, pistachio 22%, vegetable oils (sunflower oil, coconut oil), cocoa butter, low fat milk powder, milk whey powder, emulsifier: soy lecithin (E322), salt, natural vanilla flavor, colours E100i - E141ii.

Size: 190 g jar (cartons of 12 pieces)

Shelf life: 18 months



*Final label may vary



“The authentic pleasure of pistachio for every moment of pure indulgence”

Pistachio cream in tube

The Pistachio Cream in Tube is the ideal solution for those who crave a touch of sweetness on the go. Made with 22% pistachios and enriched with a delicate hint of vanilla, this cream combines a smooth texture with the authentic taste of one of the most beloved nuts. Perfect for those with a dynamic lifestyle, it's great for snacks, desserts, or enjoying straight from the tube.

Ingredients: Sugar, pistachio 22%, vegetable oils (sunflower oil, coconut oil), cocoa butter, low fat milk powder, milk whey powder, emulsifier: soy lecithin (E322), salt, natural vanilla flavor, colours E100i - E141ii.

Size: 100 g tube with box (cartons of 18 pieces) or without box (cartons of 15 pieces)

Shelf life: 18 months



“A practical, indulgent taste experience, perfect for any moment”





Pallet composition

Pallet 80x120

Kind of product	190g jar Preserve & Sweet creams	Pistachio cream in a tube	Pistachio cream in a tube w/box	330g jar Sauces
Box dimension cm	28 x 21 x 9,2	13x20x19,5	13x20x19,5	26,5x21x17,5
Pieces per box	12	15	18	12
Number of box per row	15	36	36	16
Number row	16	9	9	11
Boxes per pallet	240	324	324	176
Number pieces per pallet	2880	4860	5832	2112
Weight per box	4,16	1,9	2,4	5,9
Total weight pallet	1008,4	625,6	787,6	1048,4

Pallet 100x120

Kind of product	190g jar Preserve & Sweet creams	Pistachio cream in a tube	Pistachio cream in a tube w/box	330g jar Sauces
Box dimension cm	28 x 21 x 9,2	13x20x19,5	13x20x19,5	26,5x21x17,5
Pieces per box	12	15	18	12
Number of box per row	19	45	45	20
Number row	15	9	9	10
Boxes per pallet	285	405	405	200
Number pieces per pallet	3420	6075	7290	2400
Weight per box	4,16	1,9	2,4	5,9
Total weight pallet	1197,6	781,5	984	1192

Contact us

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