

New   **PRODUCTS**

Stronger Together

PORCINI MUSHROOMS CUBES



300 gr



Cooking time 8 minutes approx



INGREDIENTS: PORCINI MUSHROOMS (BOLETUS EDULIS E RELATIVO GRUPPO: BOLETUS AEREUS, BOLETUS PINICOLA, BOLETUS RETICOLATUS).

CONDITIONS OF USE: NO NEED TO THAW, USE AS A FRESH PRODUCT, RINSE QUICKLY - POUR THE CONTENTS OF THE BAG DIRECTLY INTO THE PAN BY ADDING A DRILL OF OIL, COOKING FOR ABOUT 7 MINUTES ON A HIGH FIRE. THE PRODUCT IS TO BE CONSUMED AFTER COOKING.

USE IDEAS: IDEAL AS A SIDE DISH, ACCOMPANIMENT WITH MEAT, AND AS FANTASY SUGGESTS. RECOMMENDED PRODUCT FOR THE PREPARATION OF PASTA, RISOTTI, SAUCES AND SIDE DISHES.

ADVANTAGES AND PLUS:

- CONSTANT AVAILABILITY
- ORGANOLEPTIC CHARACTERISTICS SIMILAR TO THE FRESH PRODUCT
- ABSENCE OF PRESERVATIVES
- CONVENIENCE OF PREPARATION

Our PORCINI mushrooms are carefully selected, they are already CUT INTO CUBES, ready to be sautéed for a few minutes!

NATURAL PRODUCT and with an intended TASTE; the good taste of Italian cuisine, genuine and deliciously rich!

PRODUCT CODE: 5565

EAN CODE: 8002970113294

PALLETIZATION: 12 conf. x cartone 12 strati x 10 ct

Voglia di funghi

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PORCINI MUSHROOMS SLICES



Voglia di funghi

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80g/100g/150g



Cooking time 7 minutes approx

INGREDIENTS:

PORCINI MUSHROOMS (BOLETUS EDULIS E RELATIVO GRUPPO: BOLETUS AEREUS, BOLETUS PINICOLA, BOLETUS RETICOLATUS)

CONDITIONS OF USE:

NO NEED TO THAW, USE AS A FRESH PRODUCT, RINSE QUICKLY - POUR THE CONTENTS OF THE BAG DIRECTLY INTO THE PAN BY ADDING A DRILL OF OIL, COOKING FOR ABOUT 7 MINUTES ON A HIGH FIRE.
THE PRODUCT IS TO BE CONSUMED AFTER COOKING.

USE IDEAS:

IDEAL AS A SIDE DISH, ACCOMPANIMENT WITH MEAT, AND AS FANTASY SUGGESTS. RECOMMENDED PRODUCT FOR THE PREPARATION OF PASTA, RISOTTI, SAUCES AND SIDE DISHES.

ADVANTAGES AND PLUS:

- CONSTANT AVAILABILITY
- ORGANOLEPTIC CHARACTERISTICS SIMILAR TO THE FRESH PRODUCT
- ABSENCE OF PRESERVATIVES
- ABSENCE OF PRESERVATIVES

Our PORCINI mushrooms are carefully selected, they are already SLICED, ready to be sautéed for a few minutes!

NATURAL PRODUCT and with an intended TASTE; the good taste of Italian cuisine, genuine and deliciously rich!

PRODUCT CODE: 5553

EAN CODE: 8002970147244

PALLETIZATION: 16 conf. x cartone 12 strati x 10 ct

PORCINI MUSHROOMS HALF CUTTED



300 gr



Cooking time 10 minutes approx



INGREDIENTS: PORCINI MUSHROOMS (BOLETUS EDULIS E RELATIVO GRUPPO)

CONDITIONS OF USE: TO BE CONSUMED AFTER COOKING. FROZEN PRODUCT. COOK AS A FRESH PRODUCT, IN A PAN WITH A DRIZZLE OF OIL, OVER MEDIUM-HIGH HEAT, ABOUT 10 MINUTES, SEASON TO TASTE.

USE IDEAS: TRY THE MERLINI PORCINI MUSHROOMS, HAND-PICKED IN THE WOODS. THESE MUSHROOMS ARE A LECCORNIA. THANKS TO ITS REFINED AND INTENSE AROMA, IT IS FREQUENTLY USED IN GOURMET CUISINE.

ADVANTAGES AND PLUS:

- ORGANOLEPTIC CHARACTERISTICS SIMILAR TO THE FRESH PRODUCT
- ABSENCE OF PRESERVATIVES
- CONVENIENCE OF PREPARATION

PRODUCT CODE: 5547

EAN CODE: 8002970113997

PALLETIZATION: 14 conf. x cartone 11 strati x 8 ct

Voglia di funghi

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PORCINI MUSHROOMS SLICES BOX



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300 gr



Cooking time 7 minutes approx

INGREDIENTS: PORCINI MUSHROOMS (BOLETUS EDULIS E RELATIVO GRUPPO: BOLETUS AEREUS, BOLETUS PINICOLA, BOLETUS RETICOLATUS)

CONDITIONS OF USE: NO NEED TO THAW, USE AS A FRESH PRODUCT, RINSE QUICKLY - POUR THE CONTENTS OF THE BAG DIRECTLY INTO THE PAN BY ADDING A DRILL OF OIL, COOKING FOR ABOUT 7 MINUTES ON A HIGH FIRE. THE PRODUCT IS TO BE CONSUMED AFTER COOKING.

USE IDEAS: IDEAL AS A SIDE DISH, ACCOMPANIMENT WITH MEAT, AND AS FANTASY SUGGESTS. RECOMMENDED PRODUCT FOR THE PREPARATION OF PASTA, RISOTTI, SAUCES AND SIDE DISHES.

ADVANTAGES AND PLUS:

- CONSTANT AVAILABILITY
- ORGANOLEPTIC CHARACTERISTICS SIMILAR TO THE FRESH PRODUCT
- ABSENCE OF PRESERVATIVES
- CONVENIENCE OF PREPARATION

Our PORCINI mushrooms are carefully selected, they are already SLICED, ready to be sautéed for a few minutes!

NATURAL PRODUCT and with an intended TASTE; the good taste of Italian cuisine, genuine and deliciously rich!

PRODUCT CODE: 5550

EAN CODE: 8002970064145

PALLETIZATION: 6 conf. x cartone 12 strati x 10 ct

MIXED MUSHROOMS WITH PORCINI



300 gr



Cooking time 7 minutes approx



INGREDIENTS:

MIXED MUSHROOMS IN VARIABLE 90%: PLEUROTUS OSTREATUS, BOLETUS LUTEUS, AGARICUS BISPORUS, PHOLIOTA VAR. NAMEKO, LENTINUS EDODES, EDULIS BOLETUS FROM A RELATIVE GROUP OF 10% (EDIBLE MUSHROOM, AERIAL MUSHROOM, BOLETUS PINICOLA, BOLETUS AESTIVALIS).

CONDITIONS OF USE:

ONCE THAWED NEVER REFREEZE. USE THE PRODUCT AS A FRESH. THE PRODUCT IS TO BE CONSUMED AFTER COOKING.

USE IDEAS:

IDEAL AS A SIDE DISH, SUCH AS BASED ON MIXED MERLINI MUSHROOMS AND IN PARTICULAR FOR THE PREPARATION OF APPETIZERS, SIDE DISHES, VEGETABLE WRAPS, FIRST COURSES, RICE, TIMBALES, ETC ...

ADVANTAGES AND PLUS:

- CONSTANT AVAILABILITY
- ORGANOLEPTIC CHARACTERISTICS SIMILAR TO THE FRESH PRODUCT
- ABSENCE OF PRESERVATIVES
- CONVENIENCE OF PREPARATION

Our mixed mushrooms are carefully selected, carefully chosen, already cleaned and ready to cook. Delicious, versatile taste in the kitchen and unmistakably refined. Merlini collects a selection of the highest quality Simple and natural PRODUCTS.

PRODUCT CODE: 5556

EAN CODE: 8002970027928

PALLETIZATION 12 conf. x cartone 12 strati x 10 ct

Voglia di funghi

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GREEN ASPARAGUS SPEARS



300 gr



Cooking time 7 minutes approx

INGREDIENTS: FROZEN GREEN ASPARAGUS.

CONDITIONS OF USE:

POUR THE FROZEN ASPARAGUS IN BOILING SALTED WATER AND COOK FOR 6 MINUTES AFTER THE BOILING RESUMPTION. DRAIN AND PREPARE THE WAY YOU WANT. BEFORE DRAINING CHECK THAT THE ASPARAGUS HAS REACHED THE PREFERRED COOKING. WE CAN ALSO COOK THEM IN A PAN OR MICROWAVE! THE PRODUCT IS TO BE CONSUMED AFTER COOKING.

USE IDEAS:

IDEAL AS A SIDE, AS A DISH BASED ON ASPARAGUS AND IN PARTICULAR FOR THE PREPARATION OF STARTERS, SIDE DISHES, VEGETABLE ROLLS, FIRST COURSES, RISOTTI, TIMBALLI, ETC ...

ADVANTAGES AND PLUS:

- CONSTANT AVAILABILITY
- ORGANOLEPTIC CHARACTERISTICS SIMILAR TO THE FRESH PRODUCT
- ABSENCE OF PRESERVATIVES
- CONVENIENCE OF PREPARATION

Our Green ASPARAGUS are carefully selected, carefully chosen, already clean and ready to cook. Delicious sprouts, versatile in the kitchen and with an unmistakably refined flavor. Merlini collects a selection of the highest quality Simple and natural PRODUCT with an intended TASTE;

PRODUCT CODE: 5775

EAN CODE: 8002970114680

PALLETIZATION: 10 conf. x cartone 12 strati x 10 ct



Voglia di funghi

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MUSHROOMS WOK



300 gr



Cooking time 10 minutes approx

INGREDIENTS:

MUSHROOMS IN VARIABLE PROPORTION 55%: SHIITAKE (LENTINUS EDODES), JELLYFISH (PLEUROTUS OSTREATUS), MUSHROOMS (AGARICUS BISPORUS), YELLOW FAMILY (PHOLIOTA NAMEKO MUTABILIS), EARS OF JUDAS (AURICULARIA AURICULA-JUDAE); VEGETABLES IN VARIABLE PROPORTION 35%: CARROTS, PEPPERS, SPRING ONIONS; 10% SOY SPROUTS.

CONDITIONS OF USE:

USE THE PRODUCT AS IF IT WERE FRESH.

USE IDEAS:

IDEAL FOR SEASONING PASTA, RICE AND MAIN COURSES WITH THE RECIPE THAT YOUR IMAGINATION SUGGESTS; A NEW, COMPLETELY NATURAL FLAVOR, TO MAKE THE TASTE OF GOOD FOOD EVEN RICHER AND THE PLEASURE OF COOKING MORE COMFORTABLE.

ADVANTAGES AND PLUS:

- CONSTANT AVAILABILITY
- ORGANOLEPTIC CHARACTERISTICS SIMILAR TO THE FRESH PRODUCT
- ABSENCE OF PRESERVATIVES
- CONVENIENCE OF PREPARATION

A mix of vegetables for cooking in the wok, typical of oriental cuisine, or in a pan. Prepared with a prevalence of mushrooms, carrots, peppers, spring onion and bean sprouts, it is suitable as a side dish or for oriental-inspired recipes.

PRODUCT CODE: 5680

EAN CODE: 8002970116318

PALLETIZATION: 14 conf. x cartone 12 strati x 10 ct

Voglia di funghi

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MIXFUNGHI FANTASIA VEGETABLES AND PORCINI



250 gr



Cooking time 6 minutes approx

INGREDIENTS:

MUSHROOMS IN VARIABLE PROPORTIONS 52%: CHAMPIGNONS MUSHROOMS (AGARICUS BISPORUS), CHILBLAINS MUSHROOMS (PLEUROTUS OSTREATUS), PORCINI MUSHROOMS 10% (BOLETUS EDULIS AND RELATED GROUP); VEGETABLES IN VARIABLE PROPORTIONS 48%: ZUCCHINI, SPRING ONION, CHERRY TOMATOES, BASIL.

CONDITIONS OF USE:

1. COOK PASTA OR RICE IN BOILING WATER;
2. POUR THE MIXTURE OF "FANTASY MUSHROOMS WITH VEGETABLES AND PORCINI" INTO A PAN WITH A TABLESPOON OF EXTRA VIRGIN OLIVE OIL AND SAUTÉ OVER HIGH HEAT FOR ABOUT 10 'AND ADD SALT AND PEPPER TO TASTE;
3. ADD THE PASTA OR RICE AND SAUTÉ A FEW MINUTES TO FLAVOR EVERYTHING.

USE IDEAS:

USE FOR THE PREPARATION OF PASTA FIRST COURSES, RISOTTOS, TIMBALES, OMELETTES, ESCALOPEES, ETC.

ADVANTAGES AND PLUS:

- CONSTANT AVAILABILITY
- ORGANOLEPTIC CHARACTERISTICS SIMILAR TO THE FRESH PRODUCT
- ABSENCE OF PRESERVATIVES
- CONVENIENCE OF PREPARATION

The Mixfunghi Fantasia Merlini with Vegetables and Porcini is carefully selected, cleaned, cut into small pieces, ready. Ideal for seasoning pasta, rice and main courses with the recipe that your imagination suggests; a completely natural delicate taste, to make the taste of good food even richer and the pleasure of cooking more comfortable.

PRODUCT CODE: 5675

EAN CODE: 8002970116301

PALLETIZATION: 15 conf. x cartone 12 strati x 10 ct

Voglia di funghi

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MIXED BERRIES



150 gr

INGREDIENTS: BLUEBERRIES, BLACKBERRIES, RED CURRANTS, RASPBERRIES, STRAWBERRIES.

CONDITIONS OF USE: BOIL FOR 2 MINUTES BEFORE USE.
THE PRODUCT IS TO BE CONSUMED AFTER COOKING.

USE IDEAS: IDEAL AS A SIDE, TO ENRICH FRESH FRUIT SALAD, FRUIT CAKES, TO ENRICH VANILLA OR CREAM ICE CREAM, LEAVING THEM TO MACERATE FOR 30 MINUTES WITH A SPOON OF SUGAR AND 1/2 GLASS OF MILK OR THE VS LIQUEUR.

ADVANTAGES AND PLUS:

- CONSTANT AVAILABILITY
- ORGANOLEPTIC CHARACTERISTICS SIMILAR TO THE FRESH PRODUCT
- ABSENCE OF PRESERVATIVES
- CONVENIENCE OF PREPARATION

Our mixed berries are carefully selected.
NATURAL PRODUCT and with an intended TASTE;
Tasty rich!

CODICE PRODOTTO: 5558

EAN CODE: 8002970135234

PALLETIZATION: 14 conf. x cartone 12 strati x 17 ct

Voglia di franghi

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THANKS