



**KOPA  
FOOD**

*The great tradition of italian dressings*





*Season your life with tradition*



*Kopafood is an Italian company, situated in Lodi city, driven by the passion for quality from its foundation. Genuineness, research and tradition are the values underlying the philosophy of Kopafood; the intent is to bring back to light forgotten old scents and flavors, surprisingly timeless, for a modern Mediterranean dietetics, always more attentive to the authenticity. The company pays attention to the research of guaranteed suppliers and to the selection of each ingredient, to offer to its customers the certainty of an extremely healthy and genuine product from all points of view. Kopafood is now recognized locally and internationally and is proud to make worldwide Lodi area's tradition be appreciated through its own products.*



# Balseto Laudense



It is a delicate sweet-sour condiment with golden hues, made from the juice of Trebbiano grapes and wine vinegar. Its pleasant notes perfectly enhance the taste of food, without covering up its flavors or changing its colors. The harmonious balance between acidity and sweetness makes it the perfect condiment not only for raw and cooked vegetables but also for meat and fish dishes.



Cod. Ean 250ml  
8054309801051  
8033100830019



Cod. Ean 500 ml  
8054309801068

*Balseto Laudense* ancient origins date back to the feudalism period in Lodi territory. History books report that Balseto was originally used in addition to water to quench the thirst of the reapers who worked hard in fields. After that, the Carthusian monks discovered its value as condiment for food and defined it "Licore de cucina dulce et agreste". Nowadays, Kopafood company has revived the tradition making it known throughout the world. Today the best restaurants use our Balseto to enhance the flavors of served dishes, with a touch of originality.

# Organic Balseto Laudense



Cod. Ean  
8054309801143



  
**BALSETO**<sup>®</sup>  
*Laudense*

*Organic Balseto Laudense comes from an accurate research and selection of raw materials. The ingredients are sourced from Italian organic farming, without any use of pesticides or chemicals.*

*The organic Balseto Laudense is not aged in barrels. The grape must is not cooked in order to preserve the original and fresh grape taste. The production process meets established standards and specific quality requirements to ensure the high quality product.*





## *I Fruttosi*

*"I fruttosi" with a sweet and sour flavour are made from a mix of vinegar, grape must and fruit. They are ideal to make a homemade vinaigrette that will add a fresh and fruity flavor to food.*

*Raspberry Fruttosi Vinegar is perfect for white meat, cold meat and cheese platter, fruit and ice cream. It makes a divine flavouring for fruit salads, creating a delicious fruit juice.*

*Pomegranate Fruttosi Vinegar is ideal for grilled and baked fish. For a sweet and sour taste, you can use it instead of lemon juice.*

*Fig Fruttosi Vinegar enriches the roasted meat dishes creating a perfect demi-glace.*

*Three fruity vinegars for every palate!*



*Cod. Ean*  
8054309801594



*Cod. Ean*  
8054309801600



*Cod. Ean*  
8054309801587



## Apple Vinegar

*Apple Vinegar is a fresh product 100% made in Italy, obtained from high-quality apple cider. It's ideal to flavor meat, sauces, salads, raw and cook vegetables. It may offer health benefits since it's rich in minerals with 5% acidity level.*

*Cod. Ean*  
8054309801105

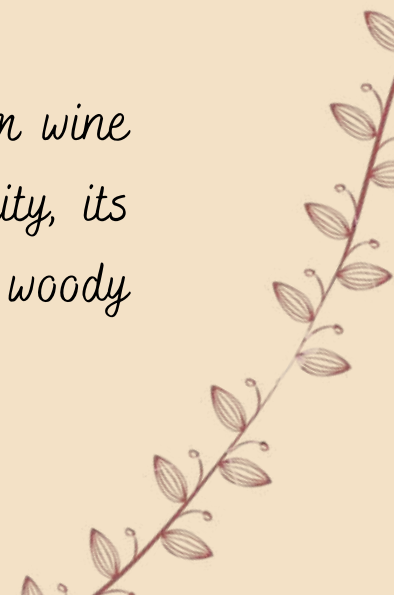




## *Balsamic Vinegar History...*

*Balsamic Vinegar of Modena is a condiment obtained from concentrated grape must and wine vinegar. The slow acetification process is followed by maturation in precious wood barrels, such as chestnut, oak and juniper. At the end of the maturation period, the product is tested by a group of expert technicians in order to be certified as **Balsamic Vinegar of Modena PGI**.*

*The result of this process is a condiment different from wine vinegar for its delicate, persistent and harmonious acidity, its intense brown color and its smell slightly acetic with woody notes.*





## Balsamic Vinegar of Modena

*Balsamic Vinegar PGI represents the traditional vinegar from Modena, made with wine vinegar and Trebbiano grapes must. The intense flavor depends on the long aging in oak barrels. It is suitable with meat, raw and cooked vegetables.*

*Cod. Ean  
8054309801082*



*Cod. Ean  
8054309801099*

*Balsamic Vinegar 3 Drops Grade, obtained from cooked grape must matured of Modena. It is suggested with fresh and cooked vegetables, salmon, chicken, white meat, dried salt beef, pizza, thinly sliced raw meat with garden rocket.  
Density 1,13 g/l.*

*Cod. Ean 500ml  
8054309801174*



*Cod. Ean 250ml  
8054309801167*



*Balsamic Vinegar of Modena 5 Drops Grade, long aged in high-quality wood barrels. It is suggested with shrimps, Parmigiano Reggiano, desserts, roasted meat, braised meat, fruit salad, ice cream, baked pears, fish and chips.*

*Density 1,33 g/l.*

*Cod. Ean  
8054309801150*



# Balsamic Glazes

*Our selection of Balsamic glazes suits every palate.*



*Cod. Ean*  
8054309802102



*Cod. Ean*  
8054309802096



*Cod. Ean*  
8054309802089



*Cod. Ean*  
8054309802072



*Glaze made from Balsamic Vinegar of Modena PGI Classic is suitable with meat and fish, and it's also the perfect condiment for raw and cooked vegetables.*

*Glaze made from Balsamic Vinegar of Modena with Pear flavor can be added to matured cheese, boiled meat and vegetables. But it's irresistible with fresh fruit and ice cream.*

*Glaze made from Balsamic Vinegar of Modena with Mango&Onion flavor is ideal for cheese, cured meat and fried potatoes.*

*Glaze made from Balsamic Vinegar of Modena with Hazelnut&Mustard flavor is recommended with fish, meat, cheese and vegetables.*



*Lemon Juice with intense flavor can be used both in cold or hot drinks and as condiment for food. The glass bottle ensures a long-time conservation.*

*Cod. Ean  
8054309805868*



*Lemon Juice*

*Lemon Juice with natural flavor is the perfect condiment not only for fruit salads, but also for cold and hot drinks.*

*Cod. Ean  
8054309805820*



# Extra Virgin Olive Oil

- Extra virgin olive oil
- Extra virgin olive oil with Chili Pepper
- Extra virgin olive oil with Truffle
- Extra virgin olive oil with Rosemary



Cod. Ean  
8054309805332



Cod. Ean  
8054309805349



Cod. Ean  
8054309805363



Cod. Ean  
8054309805356

The accurate selection of the ingredients guarantees the high quality of our products.

Our oils embody the authentic and full-bodied tastes of the Mediterranean tradition.

*Make the difference!*



*Kopafood also offers a private label service for third parties, dedicated to customers who wish to create their own exclusive customized line of condiments with their own brand and logo, deciding their characteristics and market positioning.*





*Kopafood S.r.l.*

*Viale Milano, 44*

*Lodi (LO) 26900*

*+ 39 0371 771671*

*info@kopafood.it*

*www.kopafood-gransapori.it*

