



**The good Italian flavours.**



**PRODUCT CATALOGUE 2025**





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conserva  
**Bonetto**

## The Company

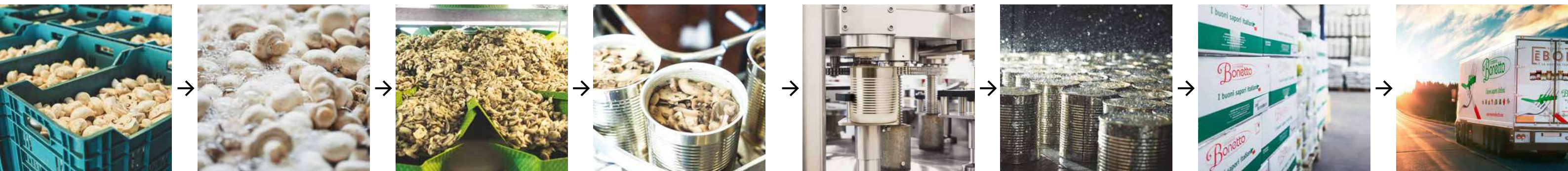
Founded in 1983 and located in Bressanvido, province of Vicenza, Italy, **Conserve Bonetto** has become a cornerstone in the production and marketing of canned food and vegetable preserves, thanks to the long expertise and unrivalled passion of the owner and his staff.

It is the producer who directly selects the raw materials, by selecting controlled and certified supply chains and favouring Italian products, in order to enhance their flavour and aroma.

Thanks to the quality of the products and the constant attention to improving quality and production standards, the Company has quickly established itself on the Italian and foreign markets, becoming a point of reference for Food Service and Ho.Re. Ca. sectors.

Even with a look towards the future, **Conserve Bonetto** has been able to maintain over time the values that have always distinguished it: tradition, family, craftsmanship, and high quality.





# Production Processes

The Company stands out for the production of canned food and vegetable preserves, which are packaged in sterilizable and pasteurisable bags, tin cans, and glass jars.

Freshly-picked and finest raw materials are processed in efficient and state-of-the-art production plants, allowing to reach high and constant levels of productivity. The final products, offered and available in different recipes, are suitable for Food Service and Ho.Re.Ca. sectors, such as bars, restaurants, pizzerias, and bakeries. The wide range of the catalogue includes truffles, champignon and porcini mushrooms, mixed mushrooms, artichokes, olives, capers, and hors d'oeuvres, as well as a variety of delicious sauces, spreads, and creams.

## Core Values



### Productivity

State-of-the-art and high production capacity plants. Production flexibility in terms of quantities and category.



### Innovation

Realisation of customisable and tailor-made products, based on customers' recipes and requests.



### Quality

Quality certifications ISO 9001 (with SGS Italia S.p.A.) and BRCGS.



### Expertise

Continuous and steady quality of products and services guaranteed by the long-standing experience of the owner and his employees.



### Knowledge

Trained and skilled staff, know-how of raw materials, knowledge of national and international markets are the factors that make the company competent and reliable.

## Packaging

In order to meet the needs of its clients and customers, **Conserve Bonetto** has developed three different types of packaging.

### Aluminum bag

The flat shape optimizes the storage, increases the amount of product in the container (thus significantly reducing the delivery costs), and its easy tear opening is almost risk-free.

Particularly suitable for pizzerias, bakeries, and sandwich shops.

**Available in 4 different sizes:**  
650 - 1400 - 1700 - 2500 g

### Glass jar

Particularly suitable for bars and small catering services. This package is extremely practical thanks to its open-close lid system.

**Available in 4 different sizes:**  
580 - 1062 - 1700 - 3100 g

### Tin can

Particularly suitable for Food Service sector. This package is characterized by a handy tear-strip opening and by a white enameled interior for optimal product preservation. The product remains intact inside, ready to be used even in the most refined dishes.

**Available in 4 different sizes:**  
1/2 - 4/4 - 3/1 - 5/1





# Certifications

In addition to a control system based on H.A.C.C.P. standards, present for years, the Company has obtained **ISO 9001** certification with certificate IT23/00000906, issued by SGS Italia Spa. Moreover, in order to guarantee the safety of its products to its customers, the Company has

also obtained the **BRCGS** certification, code n. 1834017, which is controlled by DNV. All the processes, from production to warehousing, are thoroughly and meticulously checked and inspected by highly qualified staff.



# Warehouse

The storage and cargo system, modern, efficient, and in compliance with safety and quality standards, is able to meet all different needs and requirements.

The traceability of the products and their batches is guaranteed along the entire supply chain, ensuring maximum precision and compliance with all the specific delivery needs of our customers.



## ICONS



Bars & Sandwich Shops



Restaurants



Pizzerias



Bakeries and Pastry Shops

Our products





# Hors d'Oeuvres

Hors D'oeuvres



### Hors d'oeuvre alla Zingara in oil

A tasty mix of filleted red and yellow peppers, sliced champignon mushrooms, black olives, green olives, and capers in sunflower oil. This extremely versatile product can be served as hors d'oeuvre and it is suitable for all cold and hot uses in restaurants, pizzerias, and professional kitchens.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
ANTZ10B30	Tin can - 2650 ml	2400 g	6
ANTZ10S17	Alum. bag - 1700 ml	1700 g	6



### Capriccio alla Zingara in oil

A tasty mix of diced red and yellow peppers, black olives, green olives, capers, straw mushrooms, and champignon mushrooms. This extremely versatile product can be served as hors d'oeuvre and it is suitable for all cold and hot uses in restaurants, pizzerias, and professional kitchens.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
ANTZ20S17	Alum. bag - 1700 ml	1700 g	6



### Luxury hors d'oeuvre in oil

Fancy mix of dried tomatoes, mushrooms, olives, and quartered artichokes in sunflower oil. This product can be served as hors d'oeuvre or to accompany cold cuts.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
ANTL10V10	Glass jar - 1062 ml	950 g	6
ANTL10V17	Glass jar - 1700 ml	1600 g	6



### Mixed mushrooms 5 varieties Misto Bosco in oil

Mixture of carefully selected 5 varieties of wild mushrooms slightly vinegary and preserved in sunflower oil. Its delicate taste makes this product perfect to be served as hors d'oeuvre, cold side-dish or to accompany cold cuts and cheese plates.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGM02GOV10	Glass jar - 1062 ml	950 g	6
FNGM02GOB08	Tin can - 850 ml	800 g	6





Whole porcini mushrooms in olive oil

Top-quality whole porcini mushrooms preserved in extra-virgin olive oil. This product can be served as hors d'oeuvre, as garniture for creative buffets or to accompany cold cuts.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGPOOB08	Tin can - 850 ml	800 g	6



Sliced champignon mushrooms in oil

Light-coloured champignon mushrooms cut into slices and preserved in sunflower oil. Perfect to be served as hors d'oeuvre, to enrich fresh salads, and to garnish creative buffets.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGC2OV31	Glass jar - 3100 ml	2900 g	4



Sliced champignon mushrooms alla contadina in oil

Tasty sliced champignon mushrooms, enriched with pieces of spicy red chili pepper. The perfect ingredient for fanciful and colourful aperitifs or cold buffets.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGT1OV31	Glass jar - 3100 ml	2900 g	4



Whole baby champignon in oil

Delicious small-sized whole champignon characterised by a slightly sour taste and ideal for cold appetisers, salads, and creative food garnitures.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGC1OV10	Glass jar - 1062 ml	950 g	6
FNGC1OV17	Glass jar - 1700 ml	1600 g	6
FNGC1OV31	Glass jar - 3100 ml	2900 g	4



Filleted aubergines in oil

Fleshy and spice-flavoured aubergines cut into fillets. Perfect to be served as side dish, on cold buffets or as filling for sandwiches and pizzas.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
MLZF1OV10	Glass jar - 1062 ml	950 g	6
MLZF1OV17	Glass jar - 1700 ml	1550 g	6



Filleted red and yellow peppers in oil

Delicious mix of red and yellow filleted peppers preserved in sunflower oil. Perfect to accompany cold cuts and cheese plates or to be used as filling for sandwiches and paninis.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PPRF1OV17	Glass jar - 1700 ml	1550 g	6



Mixed vegetables Ortoriso au naturel

Ten selected vegetables au naturel cut into small pieces. Ideal for salads and cold dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
ORTORNV10	Glass jar - 1062 ml	1000 g	6
ORTORNB30	Tin can - 2650 ml	2500 g	6
ORTORINS17	Alum. bag - 1700 ml	1700 g	6



Mixed vegetables Ortoriso in oil

Ten selected vegetables cut into small pieces and stored in sunflower oil. Ideal for salads and cold dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
ORTOR1OV10	Glass jar - 1062 ml	960 g	6
ORTOR1OB30	Tin can - 2650 ml	2450 g	6
ORTOR1OS17	Alum. bag - 1700 ml	1700 g	6





# Capers



## Capers



### Non-pareil capers mm. 7 in vinegar

Small-sized selected capers preserved in vinegar suitable for garnishing pizzas and for all gastronomic preparations.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CPROPAV05	Glass jar - 580 ml	540 g	6
CPROPAV17	Glass jar - 1700 ml	1600 g	6
CPROPAV31	Glass jar - 3100 ml	2900 g	4



### Capucines capers mm. 9 in vinegar

Medium-sized selected capers preserved in vinegar suitable for garnishing pizzas and for all gastronomic preparations.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CPRP1AV05	Glass jar - 580 ml	540 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



### Salted capers mm. 9

Medium-sized selected capers preserved in salt suitable for garnishing pizzas and for all gastronomic preparations.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CPRPSSV10	Plast. jar - 1062 ml	1000 g	6



### Caperberries (with stem) in vinegar

Caperberries preserved in vinegar and particularly suitable for aperitifs, cold buffets, and appetizers.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CPRG1AV05	Glass jar - 580 ml	540 g	6





# Artichokes

## Artichokes



**Middle-sized artichokes in oil**  
 Artichokes packaged by hand and preserved in sunflower oil. A tasty and delicious appetiser that could be served on cold buffets.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARM10V17	Glass jar - 1700 ml	1600 g	6



**Whole artichokes au naturel**  
 Carefully selected and sized artichokes preserved au naturel, recommended for all uses in cooking and pizzerias.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARN1NB30	Tin can - 2650 ml	2550 g	6



**Artichokes hearts in oil**  
 Carefully selected whole artichokes without stem and preserved in sunflower oil. Ideal for garnishing hot and cold dishes and perfect as pizza topping.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARC10B30	Tin can - 2650 ml	2400 g	6



**Spaccatelli artichokes stored in oil**  
 Artichokes halves packaged by hand and preserved in sunflower oil. A tasty appetiser that could be served on cold buffets.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARS10V17	Glass jar - 1700 ml	1600 g	6
CARS10V31	Glass jar - 3100 ml	2900 g	4





Quartered artichokes in oil

Quartered artichokes preserved in sunflower oil. Perfect for all uses in cooking and pizzerias.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARS2OV10	Glass jar - 1062 ml	950 g	6
CARS2OV17	Glass jar - 1700 ml	1600 g	6
CARS3OS17	Alum. bag - 1700 ml	1700 g	6



Quartered artichokes in oil

Quartered artichokes preserved in sunflower oil. Perfect for all uses in cooking and pizzerias.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARS3IOS14	Alum. bag - 1450 ml	1450 g	6



Quartered artichokes *alla paesana* in oil

Quartered artichokes sautéed in sunflower oil and flavoured with spices and aromatic herbs. Delicious to be served on salads or as pizza topping.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARS5OV031	Glass jar - 3100 ml	2900 g	4
CARS5OS17	Alum. bag - 1700 ml	1700 g	6



Quartered artichokes au naturel

Quartered artichokes stored au naturel. Suitable for savoury pastries and pizza topping and pizza topping. They are also a perfect appetizer when dressed with extra-virgin olive oil, parsley, and garlic.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARS3SNB30	Tin can - 2650 ml	2550 g	6
CARS3NS17	Alum. bag - 1700 ml	1700 g	6



Artichokes slices au naturel

Artichokes cut into slices and stored au naturel. Suitable for savoury pastries and pizza topping. They are also a perfect appetizer when dressed with extra-virgin olive oil, parsley, and garlic.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARF4SNB30	Tin can - 2650 ml	2500 g	6
CARF4NS17	Alum. bag - 1700 ml	1700 g	6



Artichokes slices sautéed in oil

Tender and fresh artichokes cut into slices and preserved in sunflower oil. A genuine and versatile ingredient for all uses in cooking.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARF4OS14	Alum. bag - 1450 ml	1450 g	6



Artichokes slices in oil

Artichokes cut into slices and preserved in sunflower oil. Recommended for all uses in cooking and pizzerias.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARF4IOB30	Tin can - 2650 ml	2400 g	6
CARF4OS17	Alum. bag - 1700 ml	1700 g	6



Artichokes slices *alla villanella* in oil

Carefully selected slices of artichokes sautéed with flavours and spices. Excellent when used for cold dishes, as pizza topping, and as side dish.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARF4VOS17	Alum. bag - 1700 ml	1700 g	6





Artichokes leaves in oil

Slightly vinegary artichoke leaves and bases in sunflower oil. Suitable for savoury pastries and pizza topping.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARF10V31	Glass jar - 3100 ml	2900 g	4



Artichokes with stem *alla romana* in oil

Selected hand-picked artichokes with stem and processed within the day to preserve their organoleptic characteristics. Seasoned with parsley, basil, and garlic according to the traditional Roman recipe, they could be served on cold buffets or as antipasto and appetiser.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARR10B30	Tin can - 2650 ml	2400 g	6



Rustic artichokes in oil

Pulpy artichoke hearts processed according to the traditional recipe that makes them lightly brown. Recommended as appetiser or side dish.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARRUST10V31	Glass jar - 3100 ml	2900 g	4



Creams and Sauces





4 Cheese sauce

Delicious and creamy sauce obtained by mixing 4 different varieties of cheese. It could be used warm on main courses or cold as filling for sandwiches and crostini, and pizza topping.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMA4FOB04	Tin can - 425 ml	400 g	12
CMA4FOB08	Tin can - 850 ml	800 g	6



5 Cheese sauce

Delicious and creamy sauce obtained by mixing 5 different varieties of cheese. It could be used warm on main courses or cold as filling for sandwiches and crostini, and pizza topping.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMA5FOB04	Tin can - 425 ml	400 g	12



Asparagus sauce

Sauce made with asparagus tips and sunflower oil. Excellent for pasta, risotto, for fillings and soups, bruschettas, pizza toppings and in all types of savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAA10V05	Glass jar - 580 ml	510 g	6
CMAA10B08	Tin can - 850 ml	800 g	6



Artichokes sauce

Sauce made with selected artichokes and sunflower oil. Excellent for pasta, risotto, for fillings and soups, bruschettas and pizza toppings and in all types of savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAC10V05	Glass jar - 580 ml	510 g	6
CMAC10B08	Tin can - 850 ml	800 g	6



Red chicory sauce

Sauce made with fresh red chicory, sunflower oil, red wine, and onion. Excellent for pasta, risotto, for fillings and soups, bruschettas and pizza toppings and in all types of savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAR10V05	Glass jar - 580 ml	510 g	6
CMAR10B08	Tin can - 850 ml	800 g	6



Porcini mushrooms sauce

Sauce made with fresh porcini mushrooms, sunflower oil, and flavours. Excellent for pasta, risotto, for fillings and soups, bruschettas and pizza toppings and in all types of savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAPI0V05	Glass jar - 580 ml	510 g	6
CMAPI0B08	Tin can - 850 ml	800 g	6





Champignon mushrooms sauce

Sauce made with first-quality mushrooms, sunflower oil, and flavours. Excellent for pasta, risotto, for fillings and soups, bruschettas and pizza toppings and in all types of savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMACH10B08	Tin can - 850 ml	800 g	6



Mixed mushrooms sauce

Delicious sauce made with finely minced mixed mushrooms. Recommended as an accompaniment to game dishes with polenta or as garnish for croutons, pizzas, and bruschetta.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAMFOV05	Glass jar - 580 ml	510 g	6



Wild fennel sauce

Traditional sauce obtained from the leaves and the flowers of wild fennel. Ideal for flavouring vegetable soups and main courses or as a base for pasta with anchovies.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAFIN10V05	Glass jar - 580 ml	520 g	6



Friarielli sauce

Sauce made with broccoli rabes, oil, and chili pepper. Delicious ingredient for savoury pies and tarts, quiches, or stuffing for meats. Combined with sausages it is a great topping for pizza, bruschetta, and sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAFROV05	Glass jar - 580 ml	510 g	6



Walnuts sauce

Typical sauce of the Liguria region made with ground nuts, olive oil, and Grana cheese. Excellent for main courses and in all types of savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAN10V05	Glass jar - 580 ml	510 ml	6



Nettles sauce

Traditional and fine sauce made with fresh nettles. Excellent for pasta, gnocchi, and savoury pastries, or as an accompaniment to side dishes and fish dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAORT10V05	Glass jar - 580 ml	540 ml	6



Peppers sauce

Savory and sweet-tasting sauce with a smooth texture. Ideal as an accompaniment to stews and barbecues, as a garnish for croutons or as a flavouring for sughi.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAPEP10V05	Glass jar - 580 ml	540 ml	6



Hot spicy sauce

Tasty sauce made with selected vegetables and chilli pepper. Recommended to be used on bruschetta, hot sandwiches, wraps, and rolls. Ideal with stews, barbecues, and mixed grill.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAPICT10V10	Glass jar - 1062 ml	980 g	6





Pistachios sauce

Tasty sauce with an intense aroma. Perfect in combination with first course dishes, as an accompaniment to fish or as a garnish for croutons, bruschetta and gourmet pizzas.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAPISV05	Glass jar - 580 ml	520 ml	6



Dried tomatoes sauce

Bright red and savoury sauce with an intense aroma. Perfect seasoning for main courses and cooking stews or to enhance seafood dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAPS1OV05	Glass jar - 580 ml	500 g	6



Rocket sauce

Tasty sauce made with minced rocket leaves. Recommended to be used on main courses, pizzas, bruschetta or as a dressing for carpaccio.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMARUCOV05	Glass jar - 580 ml	510 g	6



Pumpkin sauce

Sauce made with pumpkin and prepared according to the traditional Mantuan recipe. Excellent for pasta, risotto, gnocchi, for fillings and soups, bruschetta and pizza toppings.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAZ1OB04	Tin can - 425 ml	400 g	12



Green/black olives pate

Tasty and rich ready-to-use sauce made with ground olives. Recommended for second courses, croutons, pizzas, and savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PATOLV1OV05	Glass jar - 580 ml	510 g	6
PATOLN1OV05	Glass jar - 580 ml	510 g	6



'Nduja paste

Ready-to-use spreadable sauce made with 'nduja, a typical Calabrian pork sausage with a characteristic fiery taste. Its high spreadability makes it a perfect ingredient for pizza, bruschetta, sandwiches, and paninis as well as grilled meat.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMANDOV05	Glass jar - 580 ml	510 ml	6



Seafood sauce

Ready-to-use and high yielding sauce made with fine shellfish. Recommended for fish-based pasta dishes, risotto or to garnish croutons and savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMACROB04	Tin can - 425 ml	400 g	12



Salmon sauce

Ready-to-use sauce made with the finest salmon meat. Ideal for pasta, appetizers, and savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAZ1OB04	Tin can - 425 ml	400 g	12





# Mushrooms

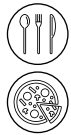


## Champignon mushrooms



### Champignon mushrooms au naturel

Sliced fresh and selected cultivated mushrooms preserved au naturel. Recommended for all uses in cooking and pizzerias.

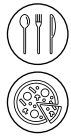


CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGCINB30	Tin can - 2650 ml	2500 g	6
FNGCNS17	Alum. bag - 1700 ml	1700 g	6



### Champignon mushrooms Elite au naturel

Selected light-coloured field mushrooms cut into regular slices. Ideal for the preparation of high-level and gourmet dishes or a side dish for meat-based dishes such as scaloppine.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGCNE17	Alum. bag - 1700 ml	1700 g	6



### Sautéed champ.mushrooms Special Pizza in oil

Sliced fresh and selected cultivated mushrooms cooked with aromatic herbs. Recommended to be used on pizza and bruschetta.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGTSP120S14	Alum. bag - 1450 ml	1450 g	12
FNGTSP120S17	Alum. bag - 1700 ml	1700 g	6





Sautéed champignon mushrooms vegetal style

Sliced fresh and selected cultivated mushrooms prepared with a vegetable broth, water, and oil without starches. Thanks to their intense taste, these mushrooms are recommended for main courses and side dishes or as topping for pizza and bruschetta or as filling for sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGT10B30	Tin can - 2650 ml	2500 g	6
FNGT10S17	Alum. bag - 1700 ml	1700 g	6



Sautéed champ. mushrooms *Il Bianco* in oil

Selected and tasty field mushrooms cut into regular slices. Perfect for pizza toppings, bruschetta, flatbreads or any cooking preparation.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGTB20S14	Alum. bag - 1450 ml	1450 g	8



Sautéed clear champ. *Commerciale* in oil

Top-quality, fresh, and light-coloured cultivated mushrooms prepared with parsley and aromatic herbs. Recommended to be used on pizza, bruschetta, sandwiches and panini.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGT0C0S17	Alum. bag - 1700 ml	1700 g	6



Sautéed champ.mushrooms in oil

Fresh, selected, and sliced mushrooms cooked with oil, garlic, and parsley and preserved in sunflower seed oil. Thanks to their dark colour and intense taste these mushrooms are recommended for main courses and side dishes or as a topping for pizza and bruschetta and filling for sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
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	Alum. bag - 1700 ml	1700 g	6
FNGT20S25	Alum. bag - 2500 ml	2500 g	4



Porcini mushrooms



Sautéed porcini *Extra* in pieces in oil

Top-quality fresh porcini mushrooms chopped into large pieces, sautéed and preserved in sunflower oil. Excellent for main courses, side-dishes or as an accompaniment to meat-based dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGP60B08	Tin can - 850 ml	800 g	24





Sautéed chopped porcini *Elfi* in oil

Top-quality fresh porcini mushrooms chopped into small pieces, sautéed and preserved in sunflower oil. Perfect for pizza toppings, bruschetta and flatbreads.




CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGPTEOB08	Tin can - 850 ml	800 g	24
FNGPTEOS07	Alum. bag - 650 ml	650 g	14
FNGPTEOS14	Alum. bag - 1450 ml	1450 g	8
FNGPTEOS17	Alum. bag - 1700 ml	1700 g	6



Sautéed porcini *Commerciale* in pieces in oil

Carefully selected porcini mushrooms cut into large pieces, sautéed and preserved in sunflower oil. Perfect for any cooking preparation.





CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGP7OB08	Tin can - 850 ml	800 g	24



Sautéed chopped porcini *Gnomoli* in oil

Carefully selected porcini mushrooms cut into very thin slices, sautéed and preserved in sunflower oil. Ready-to-use and ideal for filling sandwiches and savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGPTGOB08	Tin can - 850 ml	800 g	24



Sautéed chopped porcini *Altopiano* with cream in oil

Carefully selected porcini mushrooms cut into thin slices and enriched by a porcini-based cream. Thanks to its high yield it is particularly suitable for main courses and for filling pizza and bruschetta.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGPTACOB08	Tin can - 850 ml	800 g	24
FNGPTACOB30	Tin can - 2650 ml	2500 g	6



Sautéed chopped porcini *Altopiano* in oil

Carefully selected porcini mushrooms cut into very thin slices, sautéed with mixed herbs and preserved in sunflower oil. Excellent for filling pizza and bruschetta.





CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGPTAOB08	Tin can - 850 ml	800 g	24
FNGPTAOS07	Alum. bag - 650 ml	650 g	14



Sautéed chopped porcini *Antica Ricetta* in oil

Carefully selected porcini mushrooms, diced and made with a traditional recipe that enhances their unique taste. Recommended for any cooking preparation, from main courses to pizza and bruschetta filling.



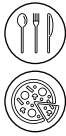
CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGP5OB08	Tin can - 850 ml	790 g	24





Sautéed porcini *Caserecci* in cream

Top-quality and carefully selected porcini mushrooms, cut into large pieces and enriched by a porcini-based cream. Thanks to its high yield it is particularly suitable for main courses, side-dishes, and fillings.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGPTCOB08	Tin can - 850 ml	800 g	24



Porcini *Extra* au naturel

Diced top-quality and carefully selected porcini mushrooms, preserved au naturel. Recommended for main courses and for filling pizza and flatbreads.

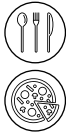


CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGPNNB08	Tin can - 850 ml	800 g	24



Sautéed mushrooms *il Prealpino* in oil

Mix of sautéed porcini mushrooms and Stropharia cut into slices and preserved in sunflower oil. It is a product with excellent value for money, suitable for pizza and bruschetta filling or as side-dish for second courses.

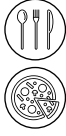


CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGIPOB08	Tin can - 850 ml	800 g	24
FNGIP0S07	Alum. bag - 650 ml	650 g	14



Sautéed mushrooms *il Prealpino* with cream in oil

Mix of sautéed porcini mushrooms and Stropharia cut into slices and cooked in a porcini sauce. It is a product with excellent value for money, suitable for pizza and bruschetta filling or as side-dish for second courses.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGIPCOB08	Tin can - 850 ml	800 g	24



Sautéed mushrooms *Gran Chef* in oil

Mix of sautéed porcini mushrooms and Stropharia mixed in a light white cream. Thanks to its high yield it is particularly suitable for main courses, side-dishes, and fillings.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGPGC10B08	Tin can - 850 ml	790 g	24



Honey mushrooms



Nameko honey mushrooms au naturel

Selected by size honey mushrooms cooked au naturel. Recommended for any cooking preparation, from main courses and side dishes or as a topping for pizza and bruschetta to filling for sandwiches.

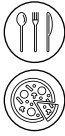


CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGC3NB08	Tin can - 850 ml	800 g	24



Sautéed nameko honey mushrooms in oil

Nameko honey mushrooms cooked, spiced, and preserved in sunflower oil. Their fine taste makes them a perfect ingredient for main courses, a side dish for meat-based and polenta dishes. Also suitable for filling pizzas and sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGC3OB08	Tin can - 850 ml	800 g	24
FNGC30S07	Alum. bag - 650 ml	650 g	14





Honey mushrooms *Armillaria Mellea*

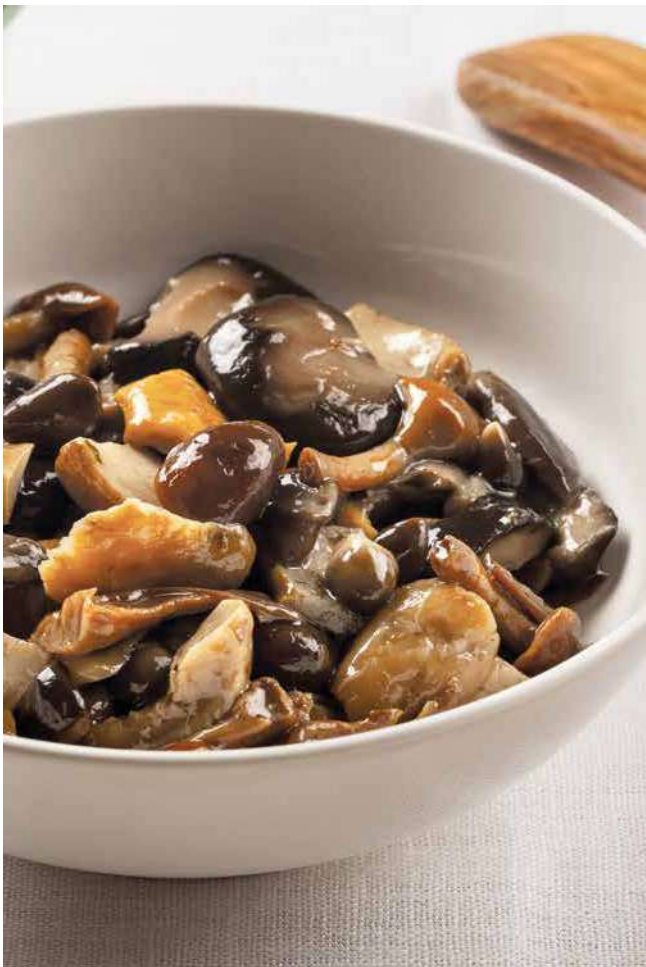
Selected honey mushrooms *Armillaria Mellea* cooked with herbs and stored in sunflower oil. Their fine taste makes them a perfect ingredient for main courses, a side dish for meat-based and polenta dishes. Also suitable for filling pizzas and sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGC40B08	Tin can - 850 ml	800 g	24



Mixed Mushrooms



Mixed mushrooms 5 varieties *Misto Bosco* au naturel

A careful selection of 5 varieties of wild mushrooms stored au naturel. Their fine and delicate taste makes it a perfect ingredient for any cooking preparation.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGMBNB30	Tin can - 2650 ml	2500 g	6



Sautéed mixed mushrooms 5 varieties *Misto Bosco* in oil

A careful selection of 5 varieties of wild mushrooms stored in sunflower oil. Their fine taste makes them a perfect ingredient for main courses, a side dish for meat-based and polenta dishes. Also suitable for filling pizzas and sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGM20B08	Tin can - 850 ml	800 g	24
FNGM20B30	Tin can - 2650 ml	2400 g	6
FNGM20S07	Alum. bag - 650 ml	650 g	14
FNGM20S14	Alum. bag - 1450 ml	1450 g	8
FNGM20S17	Alum. bag - 1700 ml	1700 g	6



Sautéed mixed mushrooms 7 Varieties in oil

A careful selection of 7 varieties of wild mushrooms stored in sunflower oil. Its excellent quality and its high yield make this product perfect for all cooking preparations and also for filling pizzas and sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGM50B08	Tin can - 850 ml	800 g	6





# Other Mushrooms



**Sautéed chanterelle in oil**  
Chanterelle mushrooms sautéed with herbs and oil and stored in sunflower oil. Excellent for pasta sauces or to accompany meat and polenta.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGF10B08	Tin can - 850 ml	800 g	12



**Chanterelle au naturel**  
Whole selected chanterelle mushrooms stored au naturel. Recommended for soups, second courses, and side-dishes.



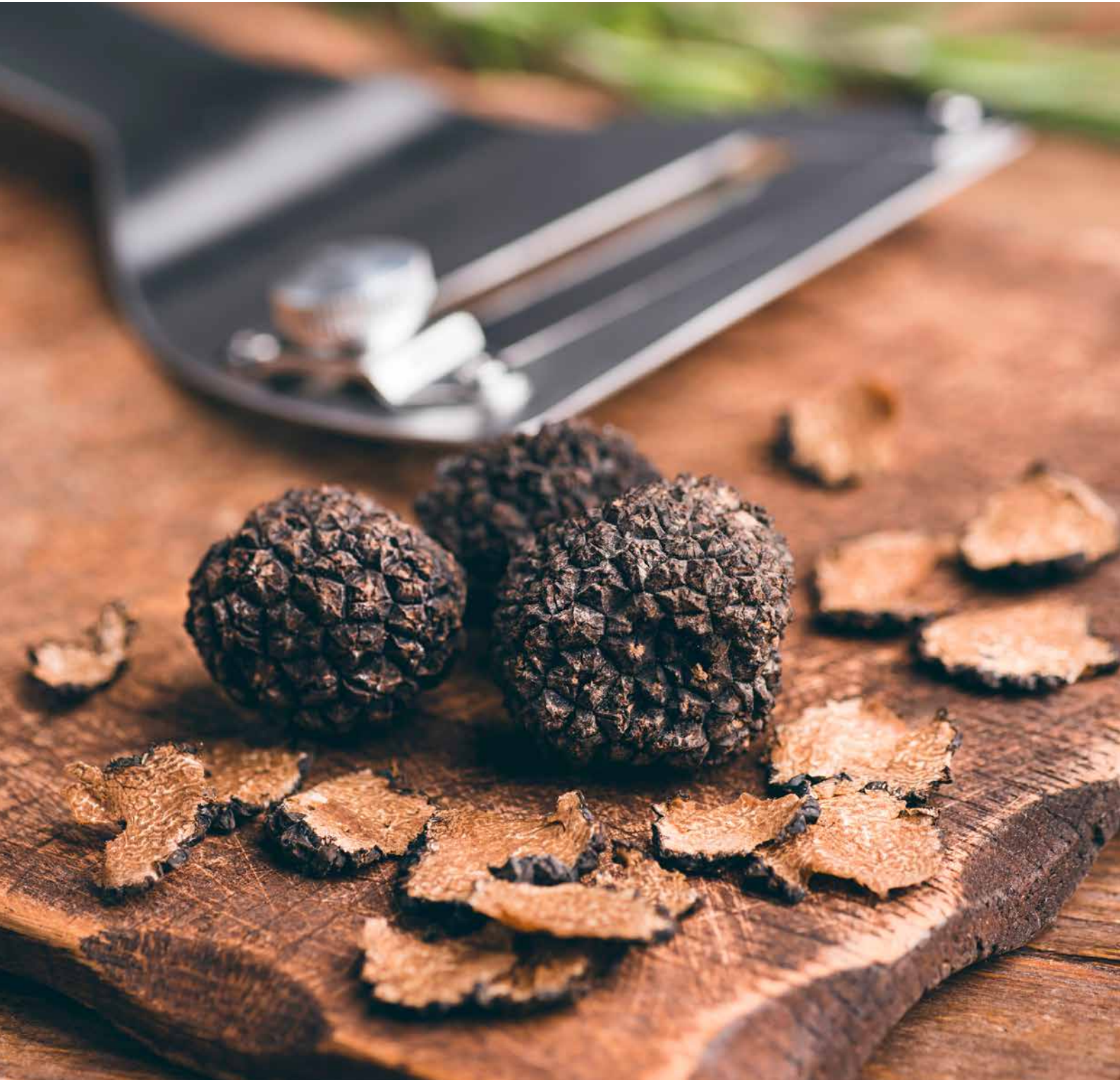
CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGFN0B08	Tin can - 850 ml	800 g	12



**Sautéed *Pleurotus* mushrooms in oil**  
Cultivated and selected oyster mushrooms (*Pleurotus ostreatus*) sautéed with parsley and spices and stored in sunflower oil. Their fine taste makes them a perfect ingredient for main courses, side-dishes, and pizza topping.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGP20B08	Tin can - 850 ml	800 g	12



# Truffles





White truffle sauce

Ready-to-use sauce made with finely minced champignon mushrooms enriched with white truffle. A high yield product that is suitable for all cooking preparations: main courses, pizzas, savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMATB1OV05	Glass jar - 580 ml	510 g	6



Black truffle sauce

Ready-to-use sauce made with finely minced champignon mushrooms enriched with black truffle. A high yield product that is suitable for all cooking preparations: main courses, pizzas, savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAT1OV05	Glass jar - 580 ml	510 g	6
CMAT1OB08	Tin can - 850 ml	800 g	6



Gluten-Free black truffle sauce

Gluten-free and ready-to-use sauce made with finely minced champignon mushrooms and black truffle. A high yield product that is suitable for all cooking preparations: main courses, pizzas, savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAT2OV05	Glass jar - 580 ml	510 g	6



Elite truffle sauce with olive oil

Ready-to-use sauce made with finely minced champignon mushrooms enriched with black truffle and olive oil. A high yield product that is suitable for all cooking preparations: main courses, pizzas, savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAT1OOV05	Glass jar - 580 ml	510 g	6



Artichokes and truffle sauce

Ready-to-use sauce made with finely minced and selected artichokes enriched with the unmistakable flavour of bianchetto truffle. Ideal for risotto, for bruschetta and pizza toppings and in all types of savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMACTOV05	Glass jar - 580 ml	520 ml	6



Cheese and truffle sauce

A delicious selection of melted cheeses enriched with white truffle. Excellent for main courses, filling, and garniture for white pizzas and bruschetta.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMA4FTOB04	Tin can - 425 ml	400 g	12



Porcini and truffle sauce

Ready-to-use sauce made with finely minced porcini mushrooms enriched with white truffle. A high yield product that is suitable for all cooking preparations: main courses, pizzas and savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAPT1OB04	Tin can - 425 ml	400 g	12





**Sautéed champ. mushrooms in truffled oil**  
Sliced fresh and selected cultivated mushrooms enriched with black truffle flakes and stored in truffle-flavoured oil. Recommended for main courses and side dishes or as a topping for pizza and bruschetta and filling for sandwiches.



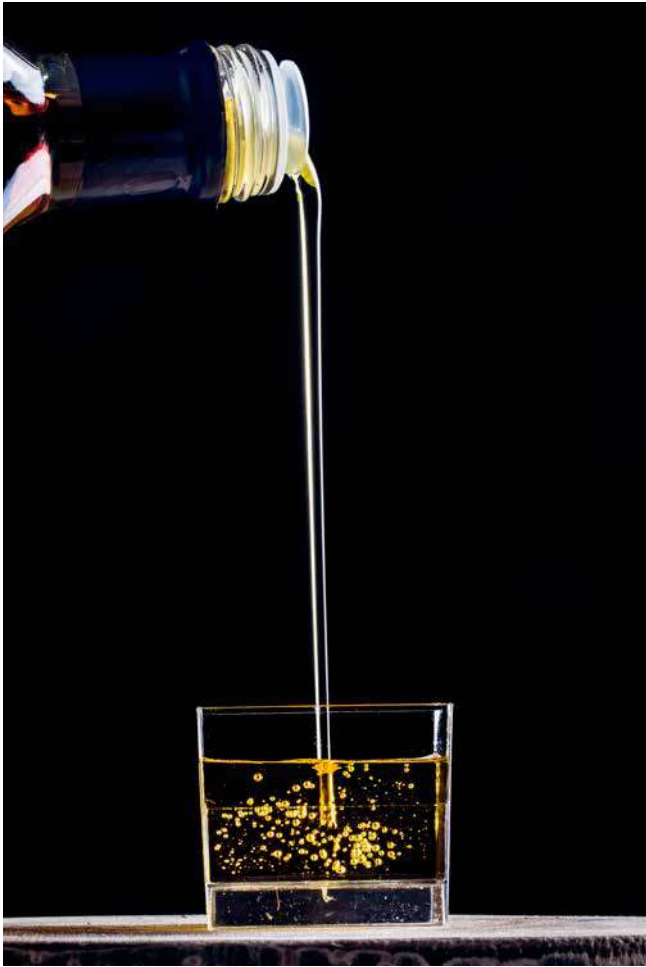
CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGTT10B08	Tin can - 850 ml	800 g	12



**Summer truffle carpaccio in extra-virgin oil**  
Fine and selected truffle shavings stored in extra-virgin olive oil. An elegant garnish for antipasti, main and second courses and for enriching meat or fish plates.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CRPCT10V021	Glass jar - 228 ml	180 g	12



**Truffle flavoured olive oil**  
Extra-virgin olive oil flavoured with the unique and distinctive truffle aroma. Ideal to give a sophisticated touch to pasta dishes, risotto, pizza, focaccia, bruschetta, and omelette. Also recommended for flavouring grilled fish and meat.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLIOTARB025	Bottle - 250 ml	250 g	12



# Grilled Vegetables





Whole grilled champ. mushrooms in oil

Grilled fresh and selected cultivated mushrooms. Ideal to be used as side-dish, cold buffets, and antipasti. Also perfect with meat carpaccio.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGCIGOB08	Tin can - 850 ml	800 g	6



Grilled red chicory in oil

Grilled fresh and selected red chicory stored in sunflower oil. Thank to its fleshy consistency and its unique taste, it is perfect to be served with meat-based plates or to create fanciful vegetarian dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
RADG1OB08	Tin can - 850 ml	800 g	6



Mixed grilled vegetables in oil

A colourful mix of grilled aubergines in pieces, courgettes in rounds, diced red and yellow peppers stored in sunflower oil. Excellent as cold antipasto, side-dish fand or filling pizzas, focaccia, and sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
VERDG10S17	Alum. bag - 1700 ml	1700 g	6



Grilled aubergines in pieces in oil

Selected grilled aubergines cut into pieces and preserved in sunflower oil. Excellent as cold antipasto, side-dish or to fill pizzas, focaccia, and sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
MLZG10S17	Alum. bag - 1700 ml	1700 g	6



Grilled aubergines in slices in oil

Selected grilled aubergines cut into slices and stored in sunflower oil. Excellent as cold antipasto, side-dish fand or to fill pizzas, focaccia, and sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
MLZG2OB08	Tin can - 850 ml	750 g	6



Grilled red and yellow peppers in oil

Fresh grilled peppers cut into pieces and stored in sunflower oil. Excellent as cold antipasto, side-dish fand or to fill pizzas, focaccia, and sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PPRG10S17	Alum. bag - 1700 ml	1700 g	6



Grilled red and yellow peppers au naturel

Fresh grilled peppers cut into pieces and preserved au naturel. Excellent as cold antipasto, side-dish fand or to fill pizzas, focaccia, and sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PPRGINB08	Tin can - 850 ml	800 g	6







**Grilled artichokes quarters in oil**  
Selected quartered artichokes preserved in sunflower oil. Recommended for salads and pizza topping.





CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARSG10B08	Tin can - 850 ml	750 g	6
CARSG30S17	Alum. bag - 1700 ml	1700 g	6



**Grilled courgettes in slices in oil**  
Selected grilled courgettes cut into slices and preserved in sunflower oil. Excellent as cold antipasto, side-dish and filling pizzas, focaccia, and sandwiches.







CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
ZUCG20B08	Tin can - 850 ml	780 g	6
ZUCG20S17	Alum. bag - 1700 ml	1700 g	6



**Grilled courgettes in rounds in oil**  
Selected grilled courgettes cut into rounds and preserved in sunflower oil. Excellent as cold antipasto, side-dish or filling pizzas, focaccia, and sandwiches.





CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
ZUCGR10S17	Alum. bag - 1700 ml	1700 g	6



# Olives





Medium-sized green olives

Selected small-sized green olives preserved au naturel. Recommended as appetisers, pizza fillings, and salads.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVV1SV17	Glass jar - 1700 ml	1600 g	6



Large-sized green olives

Selected large-sized green olives preserved au naturel. Perfect to be served as hors d'oeuvre, to enrich fresh salads, and to garnish creative buffets and all types of savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVV2SV10	Glass jar - 1062 ml	1000 g	6
OLVV2SV17	Glass jar - 1700 ml	1600 g	6



Pitted green olives

Pitted small-sized green olives preserved au naturel. Recommended as appetisers, pizza fillings, and salads.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVV3SV17	Glass jar - 1700 ml	1600 g	6
OLVSVDSB50	Tin can - 4100 ml	4100 g	3



Large-sized pitted green olives

Pitted large-sized green olives preserved au naturel. Excellent for appetisers or for the preparation of first and second dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVV3SV10	Glass jar - 1062 ml	950 g	6
OLVV3SV31	Glass jar - 3100 ml	2900 g	4



Green olives in rounds

Pitted small-sized green olives cut into rounds and preserved au naturel. This extremely versatile product can be served as hors d'oeuvre and it is suitable for all cold and hot uses in restaurants, pizzerias, and professional kitchens.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVR1SV17	Glass jar - 1700 ml	1600 g	6
OLVSVRSB50	Tin can - 4100 ml	4100 g	3



Olives cocktail dressed in oil

A delicious mix of slightly sauteed large-sized green and black olives and stuffed olives preserved in oil. Perfect as tasty aperitif and antipasto or to be served on cold buffets.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVCK10V10	Glass jar - 1062 ml	980 g	6



Pepper-stuffed large-sized olives in oil

Large-sized pitted green olives stuffed with red pepper paste and preserved in sunflower oil. Perfect as tasty aperitif and antipasto or to be served on cold buffets.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVFG10V10	Glass jar - 1062 ml	950 g	6





Pepper-stuffed olives

Selected small-sized pitted green olives stuffed with red peppers and preserved au naturel. Perfect to be served as hors d’oeuvre, to enrich fresh salads, and to garnish creative buffets and all types of savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVF1OV17	Glass jar - 1700 ml	1600 g	6



Pitted black olivelle *Riviera* in oil

Selected small-sized pitted black olives preserved in sunflower oil. Excellent as aperitif or to be used in the preparation of first and second courses.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVNLIGOV10	Glass jar - 1062 ml	950 g	6



Pitted black olivelle *Riviera*

Selected small-sized pitted black olives preserved au naturel. Excellent as aperitif or to be used in the preparation of sughi, first and second courses.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVNLIGSV10	Glass jar - 1062 ml	1000 g	6



Pitted *taggiasche* olives in extra-virgin oil

High-quality pitted *taggiasche* olives preserved in extra-virgin olive oil. Ideal for garnishing croutons and bruschetta or as an accompaniment for fish and meat cooked in the oven.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVNTOE OV10	Glass jar - 1062 ml	900 g	6



Pitted *taggiasche* olives au naturel

High-quality pitted *taggiasche* olives preserved in extra-virgin olive oil. Typical of the Ligurian Riviera di Ponente, these olives are ideal for garnishing croutons and bruschetta or as an accompaniment for fish and meat cooked in the oven.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVNTNV10	Glass jar - 1062 ml	1000 g	6



Colossal black olives

Selected large-sized olives preserved au naturel. Perfect to be served as hors d’oeuvre, to enrich fresh salads, and to garnish creative buffets and all types of savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVGN3SB30	Tin can - 2650 ml	2500 g	6



Black pitted olives 28/32

Selected small-sized pitted olives preserved au naturel. Recommended as appetisers, pizza fillings, and the preparation of sauces and sughi.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVSNDSB50	Tin can - 4100 ml	4100 g	3



Black olives in rounds

Pitted small-sized black olives cut into rounds and preserved au naturel. This extremely versatile product can be served as hors d’oeuvre and it is suitable for all cold and hot uses in restaurants, pizzerias, and professional kitchens.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLVSNRSB50	Tin can - 4100 ml	4100 g	3





# Tomatoes



## Dried tomatoes in oil

Dried tomatoes preserved in sunflower oil and seasoned with spices, which give the product taste and fragrance. This extremely versatile product can be served as hors d'oeuvre and aperitif and it is suitable for all cold and hot uses in restaurants, pizzerias, and savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PMDS1OV10	Glass jar - 1062 ml	960 g	6
PMDS1OV17	Glass jar - 1700 ml	1500 g	6
PMDS1OV31	Glass jar - 3100 ml	2900 g	4
PMDS1OB08	Tin can - 850 ml	800 g	6
PMDS1OB30	Tin can - 2650 ml	2400 g	6
PMDS1OS17	Alum. bag - 1700 ml	1700 g	6



## Semi-dried red quartered tomatoes in oil

Small tasty red tomatoes lightly dried, cut into wedges and preserved in sunflower oil. Excellent both hot and cold, they are recommended for any culinary preparation, as side-dish, or as a dressing for first courses.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PMDSSR1OB08	Tin can - 850 ml	750 g	6



## Semi-dried yellow cherry tomatoes in oil

Yellow cherry tomatoes lightly dried and cut in half. Their sweet and delicate taste makes them the perfect ingredient to accompany fish-based first and second courses.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PMDSSG1OB08	Tin can - 850 ml	750 g	6





Peeled tomatoes

Italian peeled tomatoes obtained from perfectly ripe and selected fruits. Ideal as an ingredient in all recipes: first and second courses, pizza and side dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PMDP0NB30	Tin can - 2650 ml	2500 g	6



Tomato pulp

Pulp of fine-grained Italian tomatoes suitable for any culinary use, both in restaurants and pizzerias.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PMDP3NB50	Tin can - 4250 ml	4050 g	3
PMDP3NS50	Alum. bag - 2 x 5 Kg	10000 g	1



Pizza Sauce

Ready-to-use and tasty sauce made with ripe tomatoes seasoned with oregano, basil, onion, and pepper. Ideal for the preparation of all kinds of pizza and bruschetta.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PMDS3NB50	Tin can - 4250 ml	4050 g	3



Pickled Vegetables





Banderillas - spicy vegetables skewers

Spicy vegetables skewers stored au naturel. Ideal for cold buffets, to accompany cold cuts and cheeses or as tasty aperitif.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
BANDER1AV22	Glass jar - 1966 ml	1900 g	6



Small-sized pickled silverskin onions 14/15

Selected sweet and sour small-sized onions. Ideal as appetisers, side-dish or filling for sandwiches and panini.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CIPP1AV10	Glass jar - 1062 ml	1050 g	6
CIPP1AV17	Glass jar - 1700 ml	1550 g	6



Boretto onions in white vinegar

Sweet and sour Boretto onions preserved in white vinegar. Recommended as cold appetiser or as a side-dish for second courses.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CIPB1AB30	Tin can - 2650 ml	2500 g	6



Boretto onions in balsamic vinegar

Sweet and sour Boretto onions preserved in balsamic vinegar. Recommended as cold appetiser or as a side-dish for second courses.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CIPB2AB30	Tin can - 2650 ml	2500 g	6



Sliced onions au naturel

Carefully selected and peeled onions, cut into regular slices and preserved au naturel. A very high yielding ingredient, recommended for savoury pastries and filling for sandwiches, bruschetta and pizza.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CIPF1NB30	Tin can - 2650 ml	2500 g	6



Giardiniera - mixed pickled vegetables

Sweet and sour mix of vegetables (beetroots, carrots, cucumbers, cauliflowers, fennel, peppers, onions, and celery). Ideal for cold cuts and cheeses or cold buffets.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
GRD00AV10	Glass jar - 1062 ml	1000 g	6
GRD00AV17	Glass jar - 1700 ml	1550 g	6



Sweet and sour filleted red and yellow peppers

Filleted sweet and sour red and yellow peppers. Ideal for cold cuts and cheeses or cold buffets. Also recommended as filling for sandwiches and pizzas.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PPRF1OS17	Alum. bag - 1700 ml	1700 g	6





**Sweet and sour red pepper drops**  
Whole red sweet drop peppers stored au naturel. Their sweet taste makes them perfect as aperitif, antipastos or as a garniture for gourmet pizzas.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PPRGROB08	Tin can - 850 ml	780 g	6



**Sweet and sour yellow pepper drops**  
Whole yellow sweet drop peppers stored au naturel. Their sweet taste makes them perfect as aperitif, antipastos or as a garniture for gourmet pizzas.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PPRGGOB08	Tin can - 850 ml	780 g	6



# Vegetables and Legumes





White asparagus

Selected white asparagus tips stored au naturel. Thanks to their sweet and delicate taste they are suitable for antipastos, risotto and filling for savoury pasties.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
ASPE1NB04	Tin can - 444 ml	425 g	12



Chicory in oil

Chicory leaves harvested at the right point of maturation, seasoned with garlic and pepper and preserved in sunflower oil. Ideal as a side-dish for meat-based dishes or to fill pizzas, bruschetta, and flatbreads.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CICO1OB08	Tin can - 850 ml	780 g	6



Caramelized onions

Carefully selected sliced onions. Their sweet taste makes them an excellent ingredient for filling hamburgers and sandwiches or to accompany meat-based dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CIPCARB08	Tin can - 850 ml	800 g	6



Friarielli in oil

Friarielli (broccoli raves) prepared according to the Neapolitan recipe, with oil, garlic, salt, and pepper. Recommended for first courses or to fill sandwiches and pizzas.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FRL1OV10	Glass jar - 1062 ml	950 g	6
FRL1OB08	Tin can - 850 ml	800 g	6



Pickled *insalatina* in brine

Fresh and colourful mix of selected julienned vegetables stored in water and vinegar. Excellent when served with summer side-dishes or when used as base ingredient for capricciosa and potato salads.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
INSAL1OB30	Tin can - 2650 ml	2500 g	6



Vegetables mix au naturel

Colourful mix of diced peas, carrots, and potatoes. This ready-to-use product is particularly suitable for rice salads, potato salads, pasta, vegetable soup, and cold side-dish.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
MACEDNB30	Tin can - 2650 ml	2500 g	6



Escarole in oil

Selected and tender escarole leaves seasoned with oil, salt, pepper, garlic, and chili pepper. Ideal as a side-dish for meat-based dishes or to fill pizzas, bruschetta, and flatbreads.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
SCAR1OB08	Tin can - 820 ml	750 g	6



Mexican beans

Black beans cooked with tomato and chili pepper. Excellent as side-dish for second courses and Mexican food, such as chilli.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FAGIOMEXOB08	Tin can - 850 ml	800 g	6





White beans

Large-sized white beans, suitable for soups and meat-based dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FAGIOBSPB30	Tin can - 2650 ml	2500 g	6



Borlotti beans

Savoury cooked beans with a full-bodied texture. Excellent as side-dish and when served with rice salads, pasta dishes. Also recommended for the preparation of vegetable soups and minestrone.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FAGIOLINB30	Tin can - 2650 ml	2500 g	6



Sweetcorn kernels

Selected and crunchy sweet corn kernels. Perfect when used in salads, summer dishes, and original main courses.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
MAISNB30	Tin can - 2650 ml	1870 g	3



Pestos and Italian sughi





Genovese pesto

Traditional Ligurian sauce made with basil leaves, olive oil, and grana cheese. Ideal for first courses, for filling savoury pastries, flatbreads, pizzas and bruschettas.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
SUGGEN10V05	Glass jar - 580 ml	500 g	6
SUGGEN10B08	Tin can - 850 ml	800 g	6



Red pesto

Sauce made with dried tomatoes, basil, and cheese. A delicious variation on the classic pesto, it is the perfect ingredient for pasta and gnocchi dishes or to garnish croutons and flavour sauces.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
SUGROS10V05	Glass jar - 580 ml	500 g	6



Pomopronto sauce

The traditional Italian sauce, made of fresh tomatoes, carrots, basil, celery, and onion. Recommended as the perfect base ingredient for any kind of recipe and preparation.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
SUGPOM10B30	Tin can - 2650 ml	2600 g	6



Siciliana sauce

Tasty Mediterranean sauce made with tomatoes, capers, and anchovies. Excellent to season first courses and to flavour stew cooking, dips, and other sauces.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
SUGSIC10V08	Glass jar - 580 ml	510 g	6



Boscaiola sauce

Typical sauce of the mountain tradition made with tomatoes, mixed vegetables, and wild mushrooms. Ideal as sauce for pasta dishes, especially large types, such as pennoni and rigatoni.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
SUGBOS10V08	Glass jar - 580 ml	510 g	6



Bolognese sauce

Traditional Italian sauce from the Emilia Romagna region made with fresh pork and beef, minced and cooked slowly with sautéed vegetables, extra-virgin olive oil, and spices. Recommended for seasoning durum wheat pasta and for filling lasagnas.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
SUGBOL10B08	Tin can - 850 ml	800 g	6



Arrabbiata sauce

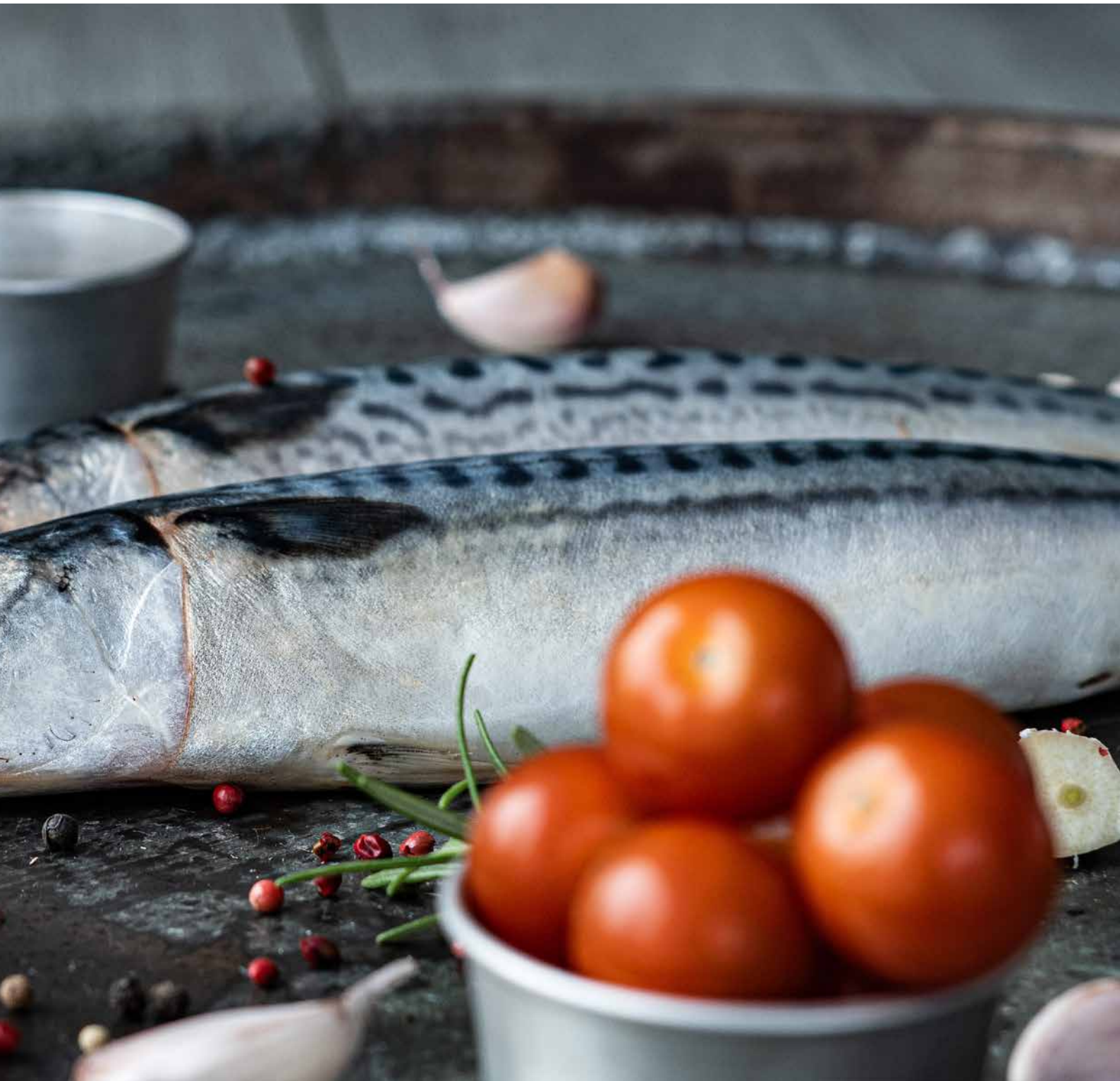
Savoury sauce made with tomatoes, celery, and a sprinkling of chili pepper, suitable for pasta dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
SUGARR10V08	Glass jar - 580 ml	510 g	6



# Sea Products



## Sea Products



### Anchovy fillets in oil

Anchovy fillets stored in sunflower oil. Recommended for all gastronomic preparations.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
ALCFBOB07	Tin can - 700 ml	600 g	12



### Tuna in sunflower oil

Tender and light skipjack tuna steaks in sunflower oil. It could be used warm on main courses or cold as a filling for sandwiches and crostini, and pizza topping.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
TNN00SOB20	Tin can - 1730 ml	1730 g	6
TNN01SOS10	Alum. bag - 1000 ml	1000 g	8



### Tuna in olive oil

Tender and light skipjack tuna steaks in olive oil. It could be used warm on main courses or cold as a filling for sandwiches and crostini, and pizza topping.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
TNN000OB08	Tin can - 850 ml	800 g	6





# Dried Products

## Dried Products



### Dried mixed mushrooms

Carefully selected and naturally dried mixed mushrooms. A fancy ingredient for high quality and gourmet dishes; also recommended for first and second courses.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGMSE0S05	Alum. bag - 500 ml	500 g	3



### Dried porcini mushrooms

Carefully selected and naturally dried top-quality porcini mushrooms. A fancy ingredient for high quality and gourmet dishes; also recommended for first and second courses.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGPSE0S05	Alum. bag - 500 ml	500 g	3



### Dried tomatoes

Carefully selected and sun-dried tomatoes. A fancy ingredient for high quality and gourmet dishes; also recommended for first and second courses.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PMDS1S10	Alum. bag - 1000 ml	1000 g	4





# Fruits

## Fruits



### Plums in wine

Carefully selected high-quality whole plums with stone preserved in wine, water, and sugar. Their pulpy texture makes them a perfect ingredient for desserts and fruit salads.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PRUVINB08	Tin can - 850 ml	880 g	6



### Mixed berries

Selected mix of blueberries, blackberries, and redcurrants stored in their own puree. Recommended as decoration on desserts, ice cream, or to be served with whipped cream. Also recommended as filling for pies and crêpes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FRUBOSV05	Glass jar - 580 ml	510 g	6



### Chestnuts with honey

Ready-to-use peeled chestnuts prepared with glucose syrup and honey. Recommended as accompaniment for second courses and desserts.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CASTMB08	Tin can - 850 ml	800 g	6





# Fresh Products



## Sautéed champignon mushrooms

Tasty champignon mushrooms processed from fresh with few ingredients, according to the traditional recipe. Thanks to its high yield it is particularly suitable for antipastos, main courses, and for filling pizza and bruschetta.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGT20S50	Bucket - 5000 ml	5000 g	1





# Gourmet Line



The new line of selected high-quality products. All the expertise and taste of Conserve Bonetto on your table.

## Quartered artichokes in oil

Quartered artichokes preserved in sunflower oil. Perfect for all uses in cooking and pizzerias.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARS3IOS14	Alum. bag - 1450 ml	1450 g	6

## Artichokes slices sautéed in oil

Tender and fresh artichokes cut into slices and preserved in sunflower oil. A genuine and versatile ingredient for all uses in cooking.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CARF4OS14	Alum. bag - 1450 ml	1450 g	6

## Sautéed champ. mushrooms Il Bianco in oil

Selected and tasty field mushrooms cut into regular slices. Perfect for pizza toppings, bruschetta, flatbreads or any cooking preparation.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGTB2OS14	Alum. bag - 1450 ml	1450 g	8

## Sautéed porcini Extra in pieces in oil

Top-quality fresh porcini mushrooms chopped into large pieces, sautéed and preserved in sunflower oil. Excellent for main courses, side-dishes or as an accompaniment to meat-based dishes.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGP6OB08	Tin can - 850 ml	800 g	24

## Sautéed porcini Caserecci in cream

Top-quality and carefully selected porcini mushrooms, cut into large pieces and preserved by a porcini-based cream. Thanks to its high yield it is particularly suitable for main courses, side-dishes, and fillings.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGPTCOB08	Tin can - 850 ml	800 g	24

## Sautéed mixed mushrooms 7 Varieties in oil

A careful selection of 7 varieties of wild mushrooms stored in sunflower oil. Its excellent quality and its high yield make this product perfect for all cooking preparations and also for filling pizzas and sandwiches.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
FNGM5OB08	Tin can - 850 ml	800 g	24

## Elite truffle sauce with olive oil

Ready-to-use sauce made with finely minced champignon mushrooms enriched with black truffle and olive oil. A high yield product that is suitable for all cooking preparations: main courses, pizzas and savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAT10OV05	Glass jar - 580 ml	510 g	6

## Porcini and truffle sauce

Ready-to-use sauce made with finely minced porcini mushrooms enriched with white truffle. A high yield product that is suitable for all cooking preparations: main courses, pizzas and savoury pastries.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CMAPT1OB04	Tin can - 425 ml	400 g	12

## Summer truffle carpaccio in extra-virgin olive oil

Fine and selected truffle shavings stored in extra-virgin olive oil. An elegant garnish for antipasti, main and second courses and for enriching meat or fish plates.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CRPCT1OV021	Glass jar - 228 ml	180 g	12

## Truffle flavoured olive oil

Extra-virgin olive oil flavoured with the unique and distinctive truffle aroma. Ideal to give a sophisticated touch to pasta dishes, risotto, pizza, focaccia, bruschetta, and omelette. Also recommended for flavouring grilled fish and meat.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
OLIOTARB025	Bottiglia - 250 ml	250 g	12

## Chestnuts with honey

Ready-to-use peeled chestnuts prepared with glucose syrup and honey. Recommended as accompaniment for second courses and desserts.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
CASTMB08	Tin can - 850 ml	880 g	6

## Plums in wine

Carefully selected high-quality whole plums with stone preserved in wine, water, and sugar. Their pulpy texture makes them a perfect ingredient for desserts and fruit salads.



CODE	PACKAGING	NET WEIGHT	PIECES PER PACK.
PRUVINB08	Tin can - 850 ml	800 g	6



# Exports to over 30 countries



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- 05

PÁNAMA
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ALBANIA
- 07

AUSTRIA
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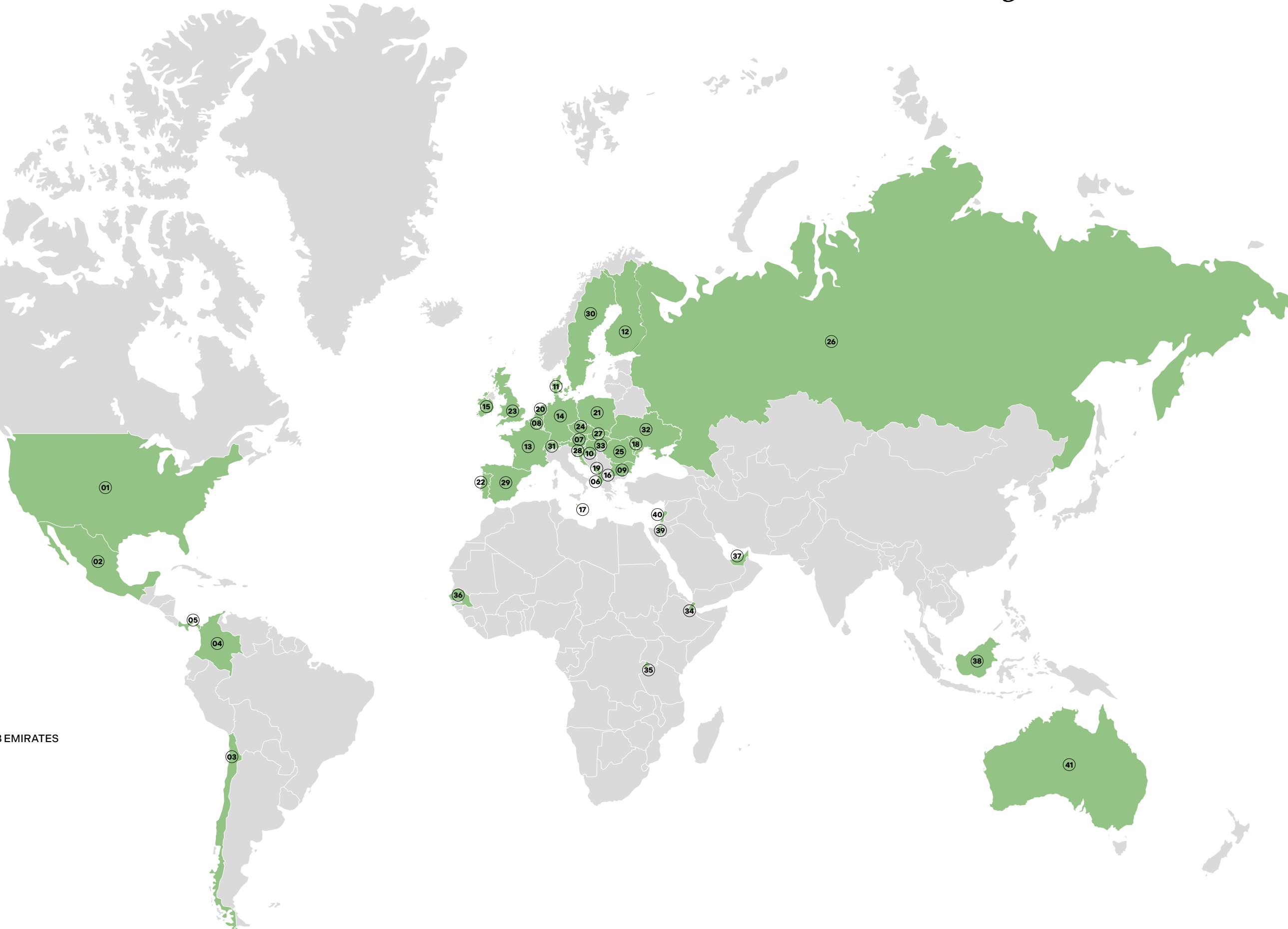
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AUSTRALIA





# Product List

CODE	PRODUCT DESCRIPTION	PACKAGING	U.M.	CEE FORMAT ML.	NET WEIGHT	DRAINED WEIGHT	PCS PER PACK.	PACK. PER LAYER	PACK. PER PALLET
									

## Hors d'Oeuvres

<b>ANTZ1OB30</b>	HORS D'OEUVRE ALLA ZINGARA IN OIL	Tin can	g.	2650	2400	1500	6	5	50
<b>ANTZ1OS17</b>	HORS D'OEUVRE ALLA ZINGARA IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>ANTZ2OS17</b>	CAPRICCIO ALLA ZINGARA IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>ANTL1OV10</b>	LUXURY HORS D'OEUVRE IN OIL	Glass jar	g.	1062	950	620	6	11	77
<b>ANTL1OV17</b>	LUXURY HORS D'OEUVRE IN OIL	Glass jar	g.	1700	1600	1000	6	10	50
<b>FNGM02GOB08</b>	MISTO BOSCO MUSHROOMS 5 VARIETIES IN OIL	Tin can	g.	850	800	600	6	12	144
<b>FNGM02GOV10</b>	MISTO BOSCO MUSHROOMS 5 VARIETIES IN OIL	Glass jar	g.	1062	950	670	6	11	77
<b>FNGPOOB08</b>	WHOLE PORCINI MUSHROOMS IN OLIVE OIL	Tin can	g.	850	800	500	6	12	144
<b>FNGC2OV31</b>	SLICED CHAMPIGNONS MUSHROOMS IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
<b>FNGT1OV31</b>	SLICED CHAMP. MUSHROOMS ALLA CONTADINA IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
<b>FNGC1OV10</b>	WHOLE BABY CHAMPIGNONS IN OIL	Glass jar	g.	1062	950	670	6	11	77
<b>FNGC1OV17</b>	WHOLE BABY CHAMPIGNONS IN OIL	Glass jar	g.	1700	1600	1000	6	10	50
<b>FNGC1OV31</b>	WHOLE BABY CHAMPIGNONS IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
<b>MLZF10V10</b>	FILLETED AUBERGINES IN OIL	Glass jar	g.	1062	950	650	6	11	77
<b>MLZF1OV17</b>	FILLETED AUBERGINES IN OIL	Glass jar	g.	1700	1550	980	6	10	50
<b>PPRF1OV17</b>	FILLETED RED AND YELLOW PEPPERS IN OIL	Glass jar	g.	1700	1550	980	6	10	50
<b>ORTORNV10</b>	MIXED VEGETABLES ORTORISO AU NATUREL	Glass jar	g.	1062	1000	650	6	11	77
<b>ORTORNB30</b>	MIXED VEGETABLES ORTORISO AU NATUREL	Tin can	g.	2650	2500	1450	6	10	50
<b>ORTORINS17</b>	MIXED VEGETABLES ORTORISO AU NATUREL	Alum. bag	g.		1700	1200	6	10	60
<b>ORTOR1OV10</b>	MIXED VEGETABLES ORTORISO IN OIL	Glass jar	g.	1062	960	650	6	11	77
<b>ORTOR1OB30</b>	MIXED VEGETABLES ORTORISO IN OIL	Tin can	g.	2650	2450	1450	6	10	50
<b>ORTOR1OS17</b>	MIXED VEGETABLES ORTORISO IN OIL	Alum. bag	g.		1700	1400	6	10	60



## Capers

<b>CPROPAV05</b>	NON-PAREIL CAPERS MM. 7 IN VINEGAR	Glass jar	g.	580	540	330	6	16	160
<b>CPROPAV17</b>	NON-PAREIL CAPERS MM. 7 IN VINEGAR	Glass jar	g.	1700	1600	1000	6	10	50
<b>CPROPAV31</b>	NON-PAREIL CAPERS MM. 7 IN VINEGAR	Glass jar	g.	3100	2900	1900	4	8	32
<b>CPRP1AV05</b>	CAPUCINES CAPERS MM. 9 IN VINEGAR	Glass jar	g.	580	540	330	6	16	160
<b>CPRP1AV10</b>	CAPUCINES CAPERS MM. 9 IN VINEGAR	Glass jar	g.	1062	1080	700	6	11	77
<b>CPRP1AV17</b>	CAPUCINES CAPERS MM. 9 IN VINEGAR	Glass jar	g.	1700	1600	1000	6	10	50
<b>CPRP1AV31</b>	CAPUCINES CAPERS MM. 9 IN VINEGAR	Glass jar	g.	3100	2900	1900	4	8	32
<b>CPRPSSV10</b>	SALTED CAPERS MM. 9	Plast. jar	g.	1062	1000		6	12	108
<b>CPRG1AV05</b>	CAPER BERRIES (WITH STEM) IN VINEGAR	Glass jar	g.	580	540	310	6	16	160

CODE	PRODUCT DESCRIPTION	PACKAGING	U.M.	CEE FORMAT ML.	NET WEIGHT	DRAINED WEIGHT	PCS PER PACK.	PACK. PER LAYER	PACK. PER PALLET
									

## Artichokes

<b>CARM1OV17</b>	MIDDLE-SIZED ARTICHOKEs IN OIL	Glass jar	g.	1700	1600	1000	6	10	50
<b>CARN1NB30</b>	WHOLE ARTICHOKEs AU NATUREL	Tin can	g.	2650	2550	1350	6	5	50
<b>CARC1OB30</b>	ARTICHOKEs HEARTs IN OIL	Tin can	g.	2650	2400	1400	6	5	50
<b>CARS1OV17</b>	SPACCATELLI ARTICHOKEs STORED IN OIL	Glass jar	g.	1700	1600	1000	6	10	50
<b>CARS1OV31</b>	SPACCATELLI ARTICHOKEs STORED IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
<b>CARS2OV10</b>	QUARTERED ARTICHOKEs IN OIL	Glass jar	g.	1062	950	560	6	11	77
<b>CARS2OV17</b>	QUARTERED ARTICHOKEs IN OIL	Glass jar	g.	1700	1600	1000	6	10	50
<b>CARS3OS17</b>	QUARTERED ARTICHOKEs IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>CARS3IOS14</b>	QUARTERED ARTICHOKEs IN OIL	Alum. bag	g.		1450	1200	6	10	60
<b>CARS5OV031</b>	QUARTERED ARTICHOKEs ALLA PAESANA IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
<b>CARS5OS17</b>	QUARTERED ARTICHOKEs ALLA PAESANA IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>CARS3SNB30</b>	QUARTERED ARTICHOKEs AU NATUREL	Tin can	g.	2650	2550	1200	6	5	50
<b>CARS3NS17</b>	QUARTERED ARTICHOKEs AU NATUREL	Alum. bag	g.		1700	1200	6	10	60
<b>CARF4SNB30</b>	ARTICHOKEs SLICES AU NATUREL	Tin can	g.	2650	2500	1200	6	5	50
<b>CARF4NS17</b>	ARTICHOKEs SLICES AU NATUREL	Alum. bag	g.		1700	1200	6	10	60
<b>CARF4OS14</b>	ARTICHOKEs SLICES SAUTÉED IN OIL	Alum. bag	g.		1450	1200	6	10	60
<b>CARF4IOB30</b>	ARTICHOKEs SLICES IN OIL	Tin can	g.	2650	2400	1400	6	5	50
<b>CARF4OS17</b>	ARTICHOKEs SLICES IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>CARF4VOS17</b>	ARTICHOKEs SLICES ALLA VILLANELLA IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>CARF1OV31</b>	ARTICHOKEs LEAVES IN OIL	Glass jar	g.	3100	2900	1900	4	8	32
<b>CARR1OB30</b>	ARTICHOKEs WITH STEM ALLA ROMANA IN OIL	Tin can	g.	2650	2400	1400	6	5	50
<b>CARRUST1O31</b>	RUSTIC ARTICHOKEs IN OIL	Glass jar	g.	3100	2900	1900	4	8	32



## Creams and Sauces

<b>CMA4FOB04</b>	4 CHEESE SAUCE	Tin can	g.	425	400		12	12	120
<b>CMA4FOB08</b>	4 CHEESE SAUCE	Tin can	g.	850	800		6	12	144
<b>CMA5FOB04</b>	5 CHEESE SAUCE	Tin can	g.	425	400		12	12	144
<b>CMAA1OV05</b>	ASPARAGUS SAUCE	Glass jar	g.	580	510		6	16	160
<b>CMAA1OB08</b>	ASPARAGUS SAUCE	Tin can	g.	850	800		6	12	144
<b>CMAC1OV05</b>	ARTICHOKEs SAUCE	Glass jar	g.	580	510		6	16	160
<b>CMAC1OB08</b>	ARTICHOKEs SAUCE	Tin can	g.	850	800		6	12	144
<b>CMAR1OV05</b>	RED CHICORY SAUCE	Glass jar	g.	580	510		6	16	160
<b>CMAR1OB08</b>	RED CHICORY SAUCE	Tin can	g.	850	800		6	12	144
<b>CMAP1OV05</b>	PORCINI MUSHROOMS SAUCE	Glass jar	g.	580	510		6	16	160
<b>CMAP1OB08</b>	PORCINI MUSHROOMS SAUCE	Tin can	g.	850	800		6	12	144
<b>CMACH1OB08</b>	CHAMPIGNONS MUSHROOMS SAUCE	Tin can	g.	850	800		6	12	144
<b>CMAMFOV05</b>	MIXED MUSHROOMS SAUCE	Glass jar	g.	580	510		6	16	160
<b>CMAFIN1OV05</b>	WILD FENNEL SAUCE	Glass jar	g.	580	520		6	16	160
<b>CMAFROV05</b>	FRIARIELLI SAUCE	Glass jar	g.	580	510		6	16	160
<b>CMAN1OV05</b>	WALNUTS SAUCE	Glass jar	g.	580	510		6	16	160
<b>CMAORT1OV05</b>	NETTLES SAUCE	Glass jar	g.	580	540		6	16	160
<b>CMAPEP1OV05</b>	PEPPERS SAUCE	Glass jar	g.	580	540		6	16	160
<b>CMAPIC1OV10</b>	HOT SPICY SAUCE	Glass jar	g.	1062	980		6	11	77
<b>CMAPISV05</b>	PISTACHIOS SAUCE	Glass jar	g.	580	520		6	16	160
<b>CMAPS1OV05</b>	DRIED TOMATOES SAUCE	Glass jar	g.	580	500		6	16	160
<b>CMARUCOV05</b>	ROCKET SAUCE	Glass jar	g.	580	510		6	16	160



CODE	PRODUCT DESCRIPTION	PACKAGING	U.M.	CEE FORMAT ML.	NET WEIGHT	DRAINED WEIGHT	PCS PER PACK.	PACK. PER LAYER	PACK. PER PALLET
Creams and Sauces									
<b>CMAZ10B04</b>	PUMPKIN SAUCE	Tin can	g.	425	400		12	12	120
<b>PATOLV10V05</b>	GREEN OLIVES PATE	Glass jar	g.	580	510		6	16	160
<b>PATOLN10V05</b>	BLACK OLIVES PATE	Glass jar	g.	580	510		6	16	160
<b>CMANDOV05</b>	'NDUJA PASTE	Glass jar	g.	580	510		6	16	160
<b>CMACROB04</b>	SEAFOOD SAUCE	Tin can	g.	425	400		12	12	120
<b>CMAS10B04</b>	SALMON SAUCE	Tin can	g.	425	400		12	12	120



## Mushrooms

Champignons									
<b>FNGCINB30</b>	CHAMPIGNON MUSHROOMS AU NATUREL	Tin can	g.	2650	2500	1200	6	5	50
<b>FNGCNNS17</b>	CHAMPIGNON MUSHROOMS AU NATUREL	Alum. bag	g.		1700	1200	6	10	60
<b>FNGCNES17</b>	CHAMPIGNONS MUSHROOMS ELITE AU NATUREL	Alum. bag	g.		1700	1200	6	10	60
<b>FNGTSP12OS14</b>	SAUTÉED CHAMP. MUSHROOMS SPECIAL PIZZA IN OIL	Alum. bag	g.		1450	1200	12	6	36
<b>FNGTSP12OS17</b>	SAUTÉED CHAMP. MUSHROOMS SPECIAL PIZZA IN OIL	Alum. bag	g.		1700	1200	6	10	60
<b>FNGT10S17</b>	SAUTÉED CHAMP. MUSHROOMS VEGETAL STYLE	Alum. bag	g.		1700	1200	6	10	60
<b>FNGT10B30</b>	SAUTÉED CHAMP. MUSHROOMS VEGETAL STYLE	Tin can	g.	2650	2500	1500	6	5	50
<b>FNGTB20S14</b>	SAUTÉED WHITE CHAMP.IN OIL IL BIANCO	Alum. bag	g.		1450	1200	8	10	60
<b>FNGTOCOS17</b>	SAUTÉED CLEAR CHAMPIGNONS COMMERCIALE IN OIL	Alum. bag	g.		1700	1200	6	10	60
<b>FNGT40B08</b>	SAUTÉED CHAMP. MUSHROOMS IN OIL	Tin can	g.	850	800	500	24	6	36
<b>FNGT20B30</b>	SAUTÉED CHAMP. MUSHROOMS IN OIL	Tin can	g.	2650	2400	1500	6	5	50
<b>FNGT30B30</b>	SAUTÉED CHAMP. MUSHROOMS IN OIL	Tin can	g.	2650	2400	1800	6	5	50
<b>FNGT20S17</b>	SAUTÉED CHAMP. MUSHROOMS IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>FNGT20S25</b>	SAUTÉED CHAMP. MUSHROOMS IN OIL	Alum. bag	g.		2500	2000	4	6	72

Porcini									
<b>FNGP60B08</b>	SAUTÉED PORCINI EXTRA IN PIECES IN OIL	Tin can	g.	850	800	600	24	6	36
<b>FNGPTEOB08</b>	SAUTÉED CHOPPED PORCINI ELFI IN OIL	Tin can	g.	850	800	600	24	6	36
<b>FNGPTEOS07</b>	SAUTÉED CHOPPED PORCINI ELFI IN OIL	Alum. bag	g.		650	600	14	10	70
<b>FNGPTEOS14</b>	SAUTÉED CHOPPED PORCINI ELFI IN OIL	Alum. bag	g.		1450	1200	8	10	60
<b>FNGPTEOS17</b>	SAUTÉED CHOPPED PORCINI ELFI IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>FNGP70B08</b>	SAUTÉED PORCINI COMM.IN PIECES IN OIL	Tin can	g.	850	800	600	24	6	36
<b>FNGPTGOB08</b>	SAUTÉED CHOPPED PORCINI GNOMOLI IN OIL	Tin can	g.	850	800	600	24	6	36
<b>FNGPTACOB08</b>	SAUTÉED CHOPPED PORCINI ALTOPIANO WITH CREAM IN OIL	Tin can	g.	850	800	560	24	6	36
<b>FNGPTACOB30</b>	SAUTÉED CHOPPED PORCINI ALTOPIANO WITH CREAM IN OIL	Tin can	g.	2650	2500	1700	6	5	50
<b>FNGPTAOB08</b>	SAUTÉED CHOPPED PORCINI ALTOPIANO IN OIL	Tin can	g.	850	800	600	24	6	36
<b>FNGPTAOS07</b>	SAUTÉED CHOPPED PORCINI ALTOPIANO IN OIL	Alum. bag	g.		650	600	14	10	70
<b>FNGP50B08</b>	SAUTÉED CHOPPED PORCINI ANTICA RICETTA IN OIL	Tin can	g.	850	790	500	24	6	36
<b>FNGPTCOB08</b>	SAUTÉED PORCINI CASERECCI IN CREAM	Tin can	g.	850	800	600	24	6	36
<b>FNGPNNB08</b>	PORCINI EXTRA AU NATUREL	Tin can	g.	850	800	460	24	6	36
<b>FNGIPOB08</b>	SAUTÉED MUSHROOMS IL PREALPINO IN OIL	Tin can	g.	850	800	500	24	6	36
<b>FNGIPOS07</b>	SAUTÉED MUSHROOMS IL PREALPINO IN OIL	Alum. bag			650	500	14	10	70
<b>FNGIPCOB08</b>	SAUTÉED MUSHROOMS IL PREALPINO WITH CREAM IN OIL	Tin can	g.	850	800	500	24	6	36
<b>FNGPGC10B08</b>	SAUTÉED MUSHROOMS GRAN CHEF IN OIL	Tin can	g.	850	790	550	24	6	36

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Honey Mushrooms									
<b>FNGC3NB08</b>	NAMEKO HONEY MUSHROOMS AU NATUREL	Tin can	g.	850	800	460	24	6	36
<b>FNGC30B08</b>	SAUTÉED NAMEKO HONEY MUSHROOMS IN OIL	Tin can	g.	850	800	600	24	6	36
<b>FNGC30S07</b>	SAUTÉED NAMEKO HONEY MUSHROOMS IN OIL	Alum. bag	g.		650	600	14	10	70
<b>FNGC40B08</b>	HONEY MUSHROOMS ARMILLARIA MELLEA	Tin can	g.	850	800	600	24	6	36

Mixed Mushrooms									
<b>FNGMBNB30</b>	MIXED MUSHROOMS 5 VARIETIES MISTO BOSCO AU NAT.	Tin can	g.	2650	2500	1500	6	5	50
<b>FNGM20B08</b>	SAUTÉED MIX. MUSHROOMS 5 VARIETIES MISTO BOSCO IN OIL	Tin can	g.	850	800	600	24	6	36
<b>FNGM20B30</b>	SAUTÉED MIX. MUSHROOMS 5 VARIETIES MISTO BOSCO IN OIL	Tin can	g.	2650	2400	1800	6	5	50
<b>FNGM20S07</b>	SAUTÉED MIX. MUSHROOMS 5 VARIETIES MISTO BOSCO IN OIL	Alum. bag	g.		650	600	14	10	70
<b>FNGM20S14</b>	SAUTÉED MIX. MUSHROOMS 5 VARIETIES MISTO BOSCO IN OIL	Alum. bag	g.		1450	1200	8	10	60
<b>FNGM20S17</b>	SAUTÉED MIX. MUSHROOMS 5 VARIETIES MISTO BOSCO IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>FNGM50B08</b>	SAUTÉED MIX. MUSHROOMS 7 VARIETIES IN OIL	Tin can	g.	850	800	550	6	6	36

Other Mushrooms									
<b>FNGF10B08</b>	SAUTÉED CHANTERELLE IN OIL	Tin can	g.	850	800	560	12	6	72
<b>FNGFNB08</b>	CHANTERELLE AU NATUREL	Tin can	g.	850	800	420	12	6	72
<b>FNGP20B08</b>	SAUTÉED <i>PLEUROTUS</i> MUSHROOMS IN OIL	Tin can	g.	850	800	600	12	6	72



## Truffles

<b>CMATB10V05</b>	WHITE TRUFFLE SAUCE	Glass jar	g.	580	510		6	16	160
<b>CMAT10V05</b>	BLACK TRUFFLE SAUCE	Glass jar	g.	580	510		6	16	160
<b>CMAT10B08</b>	BLACK TRUFFLE SAUCE	Tin can	g.	850	800		6	12	144
<b>CMAT20V05</b>	GLUTEN-FREE BLACK TRUFFLE SAUCE	Glass jar	g.	580	510		6	16	160
<b>CMAT10OV05</b>	ELITE TRUFFLE SAUCE WITH OLIVE OIL	Glass jar	g.	580	510		6	16	160
<b>CMACTOV05</b>	ARTICHOKES and TRUFFLE SAUCE	Glass jar	g.	580	520		6	12	144
<b>CMA4FTOB04</b>	CHEESE and TRUFFLE SAUCE	Tin can	g.	425	400		12	12	120
<b>CMAPT10B04</b>	PORCINI and TRUFFLE SAUCE	Tin can	g.	425	400		12	12	120
<b>FNGTT10B08</b>	SAUTÉED CHAMP. MUSHROOMS IN TRUFFLED OIL	Tin can	g.	850	800		12	6	72
<b>CRPCT10V021</b>	SUMMER TRUFFLE CARPACCIO IN EXTRA-VIRGIN OIL	Glass jar	g.	228	180	180	12	12	192
<b>OLIOTARB025</b>	TRUFFLE FLAVOURED OLIVE OIL	Bottle	ml	250	250		12	30	150



## Grilled Vegetables

<b>FNGCIGOB08</b>	WHOLE GRILLED CHAMP. MUSHROOMS IN OIL	Tin can	g.	850	800	400	6	12	144
<b>RADG10B08</b>	GRILLED RED CHICORY IN OIL	Tin can	g.	850	700	490	6	12	144
<b>VERDG10S17</b>	MIXED GRILLED VEGETABLES IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>MLZG10S17</b>	GRILLED AUBERGINES IN PIECES IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>MLZG20B08</b>	GRILLED AUBERGINES IN SLICES IN OIL	Tin can	g.	850	750	430	6	12	144
<b>PPRG10S17</b>	GRILLED RED AND YELLOW PEPPERS IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>PPRG1NB08</b>	GRILLED RED AND YELLOW PEPPERS AU NATUREL	Tin can	g.	850	800	750	6	12	144
<b>CARSG10B08</b>	GRILLED ARTICHOKEs QUARTERS IN OIL	Tin can	g.	850	750	450	6	12	144
<b>CARSG30S17</b>	GRILLED ARTICHOKEs QUARTERS IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>ZUCG20B08</b>	GRILLED COURGETTES IN SLICES IN OIL	Tin can	g.	850	780	500	6	12	144
<b>ZUCG20S17</b>	GRILLED COURGETTES IN SLICES IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>ZUCGR10S17</b>	GRILLED COURGETTES IN ROUNDS IN OIL	Alum. bag	g.		1700	1400	6	10	60



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### Olives

<b>OLVV1SV17</b>	MEDIUM-SIZED GREEN OLIVES	Glass jar	g.	1700	1600	1000	6	10	50
<b>OLVV2SV10</b>	LARGE-SIZED GREEN OLIVES	Glass jar	g.	1062	1000	580	6	11	77
<b>OLVV2SV17</b>	LARGE-SIZED GREEN OLIVES	Glass jar	g.	1700	1600	1000	6	10	50
<b>OLVV3SV17</b>	PITTED GREEN OLIVES	Glass jar	g.	1700	1600	800	6	10	50
<b>OLVSVDSB50</b>	PITTED GREEN OLIVES	Tin can	g.		4100	2000	3	11	55
<b>OLVV3SV10</b>	LARGE-SIZED PITTED GREEN OLIVES	Glass jar	g.	1062	950	520	6	11	77
<b>OLVV3SV31</b>	LARGE-SIZED PITTED GREEN OLIVES	Glass jar	g.	3100	2900	1600	4	8	32
<b>OLVR1SV17</b>	GREEN OLIVES IN ROUNDS	Glass jar	g.	1700	1600	800	6	10	50
<b>OLVSVRSB50</b>	GREEN OLIVES IN ROUNDS	Tin can	g.		4100	2000	3	11	55
<b>OLVCK1OV10</b>	OLIVES COCKTAIL DRESSED IN OIL	Glass jar	g.	1062	980	630	6	11	77
<b>OLVFG1OV10</b>	PEPPER-STUFFED LARGE-SIZED OLIVES IN OIL	Glass jar	g.	1062	950	560	6	11	77
<b>OLVF1OV17</b>	PEPPER-STUFFED OLIVES	Glass jar	g.	1700	1600	1000	6	10	50
<b>OLVNLIGOV10</b>	PITTED BLACK OLIVELLE RIVIERA IN OIL	Glass jar	g.	1062	950	485	6	11	77
<b>OLVNLIGSV10</b>	PITTED BLACK OLIVELLE RIVIERA	Glass jar	g.	1062	1000	485	6	11	77
<b>OLVNTOE OV10</b>	TAGGIASCHE PITTED OLIVES IN EXTRA-VIRGIN OIL	Glass jar	g.	1062	900	600	6	11	77
<b>OLVNTNV10</b>	TAGGIASCHE PITTED OLIVES AU NATUREL	Glass jar	g.	1062	1000	650	6	11	77
<b>OLVG3SB30</b>	COLOSSAL BLACK OLIVES	Tin can	g.	2650	2500	1400	6	10	50
<b>OLVSNDSB50</b>	BLACK PITTED OLIVES 28/32	Tin can	g.		4100	2000	3	11	55
<b>OLVSNRSB50</b>	BLACK OLIVES IN ROUNDS	Tin can	g.		4100	2000	3	11	55



### Tomatoes

<b>PMDS1OV10</b>	DRIED TOMATOES IN OIL	Glass jar	g.	1062	960	480	6	11	77
<b>PMDS1OV17</b>	DRIED TOMATOES IN OIL	Glass jar	g.	1700	1500	800	6	10	50
<b>PMDS1OV31</b>	DRIED TOMATOES IN OIL	Glass jar	g.	3100	2900	1600	4	8	32
<b>PMDS1OS17</b>	DRIED TOMATOES IN OIL	Alum. bag	g.		1700	1400	6	10	60
<b>PMDS1OB08</b>	DRIED TOMATOES IN OIL	Tin can	g.	850	800	400	6	12	144
<b>PMDS1OB30</b>	DRIED TOMATOES IN OIL	Tin can	g.	2650	2400	1300	6	5	50
<b>PMDSSR1OB08</b>	SEMI-DRIED RED QUARTERED TOMATOES IN OIL	Tin can	g.	850	750	430	6	12	144
<b>PMDSSG1OB08</b>	SEMI-DRIED YELLOW CHERRY TOMATOES IN OIL	Tin can	g.	850	750	430	6	12	144
<b>PMDP0NB30</b>	PEELED TOMATOES	Tin can	g.	2650	2500	1500	6	5	50
<b>PMDP3NB50</b>	TOMATO PULP	Tin can	g.	4250	4050		3	11	66
<b>PMDP3NS50</b>	TOMATO PULP	Alum. bag	g.	10000	10000		1	8	80
<b>PMDS3NB50</b>	PIZZA SAUCE	Tin can		4250	4050		3	11	66

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### Pickles

<b>BANDER1AV22</b>	BANDERILLAS - SPICY VEGETABLES SKEWERS	Glass jar	g.	1966	1900	1000	6	9	54
<b>CIPP1AV10</b>	SMALL-SIZED PICKLED SILVERSKIN ONIONS 14/15	Glass jar	g.	1062	1050	650	6	11	77
<b>CIPP1AV17</b>	SMALL-SIZED PICKLED SILVERSKIN ONIONS 14/15	Glass jar	g.	1700	1550	1000	6	10	50
<b>CIPB1AB30</b>	BORETTO ONIONS IN WHITE VINEGAR	Tin can	g.	2650	2500	1500	6	10	50
<b>CIPB2AB30</b>	BORETTO ONIONS IN BALSAMIC VINEGAR	Tin can	g.	2650	2500	1500	6	10	50
<b>CIPF1NB30</b>	SLICED ONIONS AU NATUREL	Tin can	g.	2650	2500	1500	6	10	50
<b>GRD00AV10</b>	GIARDINIERA - MIXED PICKLED VEGETABLES	Glass jar	g.	1062	1000	600	6	11	77
<b>GRD00AV17</b>	GIARDINIERA - MIXED PICKLED VEGETABLES	Glass jar	g.	1700	1550	1000	6	10	50
<b>PPRF1OS17</b>	SWEET AND SOUR FILLETED RED AND YELLOW PEPPERS	Alum. bag	g.		1700	1400	6	10	60
<b>PPRGROB08</b>	SWEET AND SOUR RED PEPPER DROPS	Tin can	g.	850	780	330	6	12	144
<b>PPRGGOB08</b>	SWEET AND SOUR YELLOW PEPPER DROPS	Tin can	g	850	780	330	6	12	144



### Vegetables and Legumes

<b>ASPE1NB04</b>	WHITE ASPARAGUS	Tin can	g.	444	425	230	12	12	144
<b>CICO1OB08</b>	CHICORY IN OIL	Tin can	g.	850	780	650	6	12	144
<b>CIPCARB08</b>	CARAMELIZED ONIONS	Tin can	g.	850	800	600	6	12	144
<b>FRL1OV10</b>	FRIARIELLI IN OIL	Glass jar		1062	950	650	6	11	77
<b>FRL1OB08</b>	FRIARIELLI IN OIL	Tin can	g.	850	800	700	6	12	144
<b>INSAL1OB30</b>	PICKLED INSALATINA IN BRINE	Tin can	g.	2650	2500	1300	6	10	50
<b>MACEDNB30</b>	VEGETABLES MIX AU NATUREL	Tin can	g.	2650	2500	1450	6	10	50
<b>SCAR1OB08</b>	ESCAROLE IN OIL	Tin can	g.	820	750	450	6	12	144
<b>FAGIOMEXOB08</b>	MEXICAN BEANS	Tin can	g.	850	800		6	12	144
<b>FAGIOBSPB30</b>	WHITE BEANS	Tin can	g.	2650	2500	1500	6	5	50
<b>FAGIOLINB30</b>	BORLOTTI BEANS	Tin can	g.	2650	2500	1500	6	5	50
<b>MAISNB30</b>	SWEETCORN KERNELS	Tin can	g.	2650	1870	1775	3	11	99



### Sauces

<b>SUGGEN1OV05</b>	GENOVESE PESTO	Glass jar	g.	580	500		6	16	160
<b>SUGGEN1OB08</b>	GENOVESE PESTO	Tin can	g.	850	800		6	12	144
<b>SUGROS1OV05</b>	RED PESTO	Glass jar	g.	580	500		6	16	160
<b>SUGPOM1OB30</b>	POMOPRONTO SAUCE	Tin can	g	2650	2600		6	5	50
<b>SUGSIC1OV08</b>	SICILIANA SAUCE	Glass jar	g	580	510		6	12	144
<b>SUGBOS1OV08</b>	BOSCAIOLA SAUCE	Glass jar	g	580	510		6	16	160
<b>SUGBOL1OB08</b>	BOLOGNESE SAUCE	Tin can	g	850	800		6	12	144
<b>SUGARR1OV08</b>	ARRABBIATA SAUCE	Glass jar	g	580	510		6	16	160



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Seafood Products

ALCFBOB07	ANCHOVY FILLETS IN OIL	Tin can	g.	700	600	360	12	12	120
TNN00SOB20	TUNA IN SUNFLOWER OIL	Tin can	g.		1730	1250	6	5	60
TNN01SOS10	TUNA IN SUNFLOWER OIL	Alum. bag	g.		1000	950	8	10	60
TNN00OOB08	TUNA IN OLIVE OIL	Tin can	g.	850	800	600	6	12	144



Dried Products

FNGMSE0S05	DRIED MIXED MUSHROOMS	Alum. bag	g.		500		3	9	54
FNGPSE0S05	DRIED PORCINI MUSHROOMS	Alum. bag	g.		500		3	9	54
PMDS1S10	DRIED TOMATOES	Alum. bag	g.		1000		4	5	30



Fruits

PRUVINB08	PLUMS IN WINE	Tin can	g.	850	800	500	6	12	144
FRUBOSV05	MIXED BERRIES	Glass jar	g.	580	580		6	16	160
CASTMB08	CHESTNUTS WITH HONEY	Tin can	g.	850	880	500	6	12	144



Fresh Products

FNGT2OS50	SAUTÉED CHAMPIGNONS MUSHROOMS	Bucket	g.	5000	5000	4000	1	18	108
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Thank you

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