



GUSTA. CREDI. AMA.  
TASTE. TRUST. LOVE.  
[www.cascinasancassiano.com](http://www.cascinasancassiano.com)



# TASTE

**We have a taste for doing things well**

We grew up in the Langhe region, working with the passion of those who know the land and its fruits intimately. A careful and competent search for the best raw materials, combined with care in the preparation of recipes, allows us to offer gourmet quality for everyone. Even today, when we are growing with an increasingly wide range of products, we remain faithful to uncompromising quality.



# TRUST

**Everything made in "our home".  
The secret of a Cascina without secrets.**

Do you know that we produce everything (really everything) in our Cascina? We work with pleasure and passion, all of us together, because each of us has in his DNA the life in the fields and the love for good food. Elio Rossetto grew up farming on his family's land, peasants for generations, the same type of vegetables and fruits that today are used in our preserves. You can believe in us because we are the first to believe in what we do! We will never try to offer you a speciality if we are not fully convinced. What we offer you is what goes on the table in our homes too.



# LOVE

**Passion and conscience to delight you every day.**

We are a team that works with passion, a small family business that has always done this, where everyone is personally committed. We believe fully in what we do and in the goodness of our products. We only prepare products that we also love to eat. Every day we source the freshest vegetables, the healthiest and juiciest fruits, the tastiest meats, from the best breeders and farmers we have discovered. Many others we've known for a long time. Others we continue to seek out and test.



## We are tradition and humanity

We are a family with deep roots, planted in the history of a territory and a community rich in values and traditions. We work to preserve this heritage of "knowledge" and pass it on to new generations. We care for the land around us, as our mothers and fathers have always done. We practice environmental sustainability because our future depends on our love for the land: as citizens of the planet, and as a company dedicated to natural food of the highest quality.



## We are a Green Company

Cascina San Cassiano is always attentive to safeguarding the eco-system in the production cycle. With the use of fully recyclable materials and the installation of photovoltaic systems for energy production, we have achieved positive results in terms of energy efficiency and environmental impact. All our collaborators and partners are involved in improving environmental sustainability as a natural strategic objective which Cascina San Cassiano is inspired by and which it concretely promotes with consistent technological and organizational choices.



## We are BRC, IFS, BIO, iVeg Certified Quality

The prestigious international certifications BRC and IFS assure consumers of the quality and health and hygiene safety of the various food lines through the management system based on the HACCP methodology. The certifying body used by Cascina San Cassiano is Bureau Veritas. The iVegan certification guarantees to the consumer the traceability and the respect of the vegan ethics and culture of the products on the market. On our labels you will find the symbol shown above. The "organic" certification identifies a production system that respects the natural life cycles of the ingredients of our products, the characteristics of the soil and biodiversity.



*Salty line*

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# Sauces for pasta and Cheese Creams

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# Sauces for pasta and Cheese Creams



All sauces are produced using 100% Italian tomatoes, simple and genuine ingredients, free of preservatives and colorants, always ready to use. Very interesting is also the selection of vegan sauces and ragouts and the creams made with the most prestigious Italian D.O.P. cheeses.

Sauces, creams and ragouts are easy to use in the kitchen to create delicious dishes and satisfy the most exigent palates every day as well as for special occasions.

Gluten free.





## Vegan sauces and ragout

## Tomato and basil sauce



Classic tomato sauce with basil. Ready to use, ideal for seasoning pasta dishes. This product is available also 1000g / 35.27 oz and 540g / 19 oz formats.

Code	CSC651
Net weight	290 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	169
N° ct/pallet 120x100	221



## Tomato and peppers sauce



Tasty tomato sauce with added peppers. Ready to use, ideal for seasoning pasta dishes. This product is available also 1000g / 35.27 oz and 540g / 19 oz formats.

Code	CSC664
Net weight	290 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	169
N° ct/pallet 120x100	221



## "Arrabbiata" sauce



Hot sauce with added tomato and hot pepper. Ready to use, ideal for seasoning pasta dishes, such as penne, macaroni and farfalle. This product is available also 1000g / 35.27 oz and 540g / 19 oz formats.

Code	CSC615
Net weight	290 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	169
N° ct/pallet 120x100	221

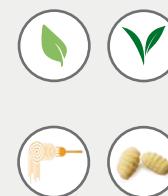


## Tomato sauce with capers and olives



Tasty tomato sauce with the addition of capers and olives. Ready to use, ideal for seasoning pasta dishes, it can, according to taste, be enriched with clams and mussels. This product is available also 1000g / 35.27 oz and 540g / 19 oz formats.

Code	CSC648
Net weight	290 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	169
N° ct/pallet 120x100	221



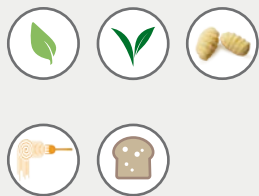
Vegan sauces and ragout

### Tomato and artichokes sauce



Tasty tomato sauce with artichokes. Ready to use to season all kinds of pasta. This product is available also 1000g / 35.27 oz and 540g / 19 oz formats.

Code ..... **CSC684**  
 Net weight ..... **290 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

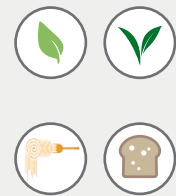


### Country-style sauce



Tasty tomato sauce with added courgettes, aubergines, carrots, onions, pepper, celery and black olives. Ready to use, ideal for seasoning pasta dishes. This product is available also 1000g / 35.27 oz and 540g / 19 oz formats.

Code ..... **CSC642**  
 Net weight ..... **290 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

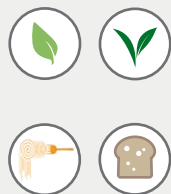


### Tomato and mushroom sauce



Tasty tomato sauce with added mushrooms. Ready to use, ideal for seasoning pasta dishes based on egg pasta. This product is available also 1000g / 35.27 oz and 540g / 19 oz formats.

Code ..... **CSC604**  
 Net weight ..... **290 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**



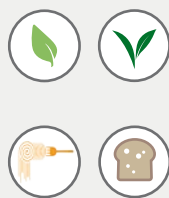


## Vegan sauces and ragout

Tomato and  
broccoli sauce

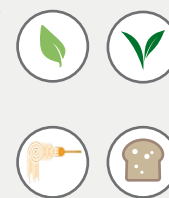
Tasty tomato sauce with added broccoli with beneficial properties for health. Ideal for seasoning pasta dishes based on pasta or egg pasta.

Code ..... **CSC656**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

Black cabbage  
sauce

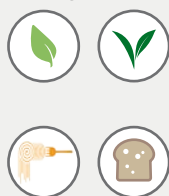
Sauce based on 100% Italian tomato and black cabbage, with a intense flavor. This type of cabbage is widely used in central Italy, and especially in Tuscany.

Code ..... **CSC629**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

Tomato, mushroom and  
chestnut sauce

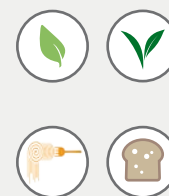
Intense tomato sauce with the addition of Porcini mushrooms and "Garessine" chestnuts from Garessio, in the province of Cuneo. Ideal for seasoning egg pasta, especially noodles, but also potato gnocchi. This product is available also 1000g / 35.27 oz and 540g / 19 oz formats.

Code ..... **CSC601**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

Tomato and  
hemp seeds sauce

Original tomato sauce with seeds hemp, characterized by a particular taste. Ready to use, it is perfect to season pasta dishes, especially handmade egg pasta.

Code ..... **CSC6571**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **366**



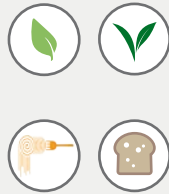
Vegan sauces and ragout

### Tomato and fried onion sauce



Tomato sauce with fried onion sauce. Ready to use, ideal for seasoning pasta dishes with durum wheat or egg pasta.

Code .....	<b>CSC655</b>
Net weight .....	<b>190 g</b>
Units per carton .....	<b>12/13</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>195</b>
N° ct/pallet 120x100 .....	<b>255</b>

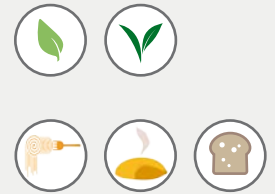


### Vegan ragout



Refined and delicious gluten-free vegan ragout, full of flavor and without animal ingredients. Great for topping pasta, with polenta and on hot croutons.

Code .....	<b>CSC689</b>
Net weight .....	<b>190 g</b>
Units per carton .....	<b>12/13</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>195</b>
N° ct/pallet 120x100 .....	<b>255</b>



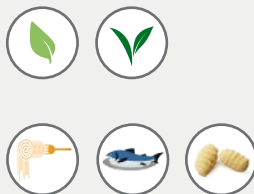


## "Mediterranei" sauces

**"Arrabbiata" sauce with Calabria chilli pepper**

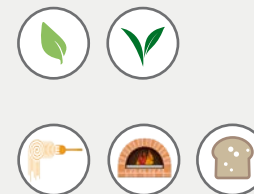
A sauce prepared with 100% Italian tomatoes with the addition of the sought-after Calabria hot chilli pepper to impart those typical spicy notes. The sauce is ready to season short pasta such as penne, macaroni and fusilli. It is ideal on bronze-drawn pasta or to flavor fish soups.

Code ..... **CSC6158**  
 Net weight ..... **260 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **180**  
 N° ct/pallet 120x100 ..... **220**

**"Marinara" tomato sauce with oregano from Sicily**

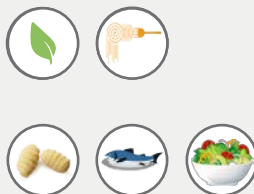
Mediterranean flavored sauce made with 100% Italian tomato, chopped onion and fine oregano from Sicily. A simple and appetizing sauce, ready to use, ideal to season durum wheat or egg pasta dishes, as well as to spread on bread or pizza.

Code ..... **CSC6538**  
 Net weight ..... **260 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **180**  
 N° ct/pallet 120x100 ..... **220**

**Capers and olives tomato sauce with anchovies dripping**

Typical sauce with a Mediterranean flavor, prepared with 100% Italian tomato, enriched with capers, olives and the renowned anchovies dripping. This traditional sauce with intense flavor is ready for seasoning pasta dishes, to flavor potatoes, fish and seafood salads.

Code ..... **CSC6488**  
 Net weight ..... **260 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **180**  
 N° ct/pallet 120x100 ..... **220**



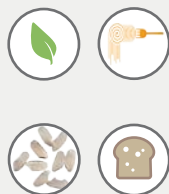


## Sauces and ragouts

Tomato and Mascarpone  
cheese sauce

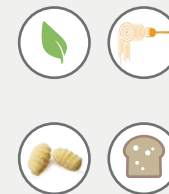
100% Italian tomato sauce and mascarpone cheese. Its taste is rich and velvety. The mascarpone cheese, with its creamy consistency gives a unique character to this delicate pasta sauce.

Code ..... **CSC624**  
 Net weight ..... **290 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

"Alla Norma"  
sauce

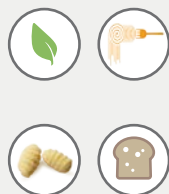
Tasty tomato sauce with eggplant and salty Ricotta cheese. Ideal to season pasta dishes. 100% Italian tomatoes.

Code ..... **CSC686**  
 Net weight ..... **290 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

Tomato sauce with  
"Parmigiano reggiano" cheese

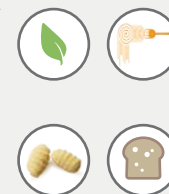
Tasty tomato sauce with eggplants and traditional Italian D.O.P. Parmigiano Reggiano cheese. Ideal to season pasta dishes.

Code ..... **CSC687**  
 Net weight ..... **290 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

Tomato sauce with Ricotta and  
D.O.P. Pecorino Romano cheese

Tasty tomato sauce with Ricotta, Pecorino cheese and 100% Italian tomatoes. Ideal to season pasta dishes. This product is available also 1000g / 35.27 oz and 540g / 19 oz formats.

Code ..... **CSC6052**  
 Net weight ..... **290 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**





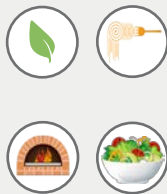
## Sauces and ragouts

## Tomato sauce with Mozzarella drops



A sauce prepared with 100% Italian sun-ripened tomatoes, with the addition of mozzarella drops. This classic-tasting sauce is excellent on all kinds of pasta. It is ideal for dressing lasagna, timbale, vegetable flans or pizzas and crostoni, enriched with ham or vegetables.

Code ..... **CSC735**  
 Net weight ..... **280 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

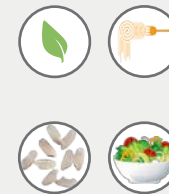


## Tomato sauce with Smoked Provolone cheese



A tomato sauce with a definite flavor prepared with 100% Italian sun-ripened tomato, enriched with smoked provolone cheese. These sauce is ready to season all types of pasta and to make vegetables pies and timbales.

Code ..... **CSC650**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

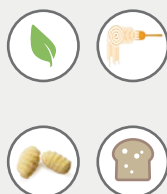


## Sorrento tomato sauce with Mozzarella cheese



Sauce prepared with 100% Italian tomatoes and mozzarella cheese following the typical recipe of Sorrento. Ideal to season pasta and to prepare lasagna.

Code ..... **CSC659**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

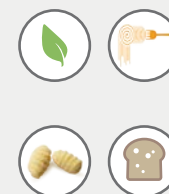


## Tomato sauce with D.O.P. Gorgonzola cheese



Sauce prepared with 100% Italian tomatoes and D.O.P. Gorgonzola cheese. Ideal to season pasta and to prepare lasagna.

Code ..... **CSC644**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**



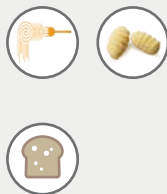


## Sauces and ragouts

Amatriciana  
sauce

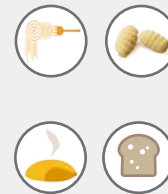
Intense 100% Italian tomato sauce with pork cheek and D.O.P. Pecorino Romano. Ideal to season pasta dishes.

Code	CSC694
Net weight	190 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255

Tomato sauce with  
Speck and D.O.P. Asiago cheese

100% Italian tomato sauce with D.O.P. Asiago cheese and cubed Speck. It is a ready-made sauce with a rich taste that lends itself to the most varied culinary fantasies.

Code	CSC607
Net weight	190 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	225



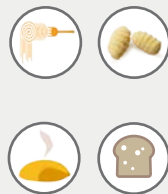
Sauces and ragouts

Ragout with  
Piedmontese meat



Ragout sauce with a high percentage of beef meat coming from animals born, grown and slaughtered in Piedmont. Ready to use to season all kinds of pasta. Also good for topping polenta. 100% Italian tomatoes.

Code ..... **CSC614**  
Net weight ..... **190 g**  
Units per carton ..... **12/13**  
Shelf life ..... **3 years**  
N° ct/pallet 120x80 ..... **195**  
N° ct/pallet 120x100 ..... **255**

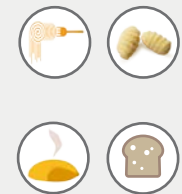


Meat ragout made with typical  
Piedmont sausage



Tasty ragout sauce prepared with Piedmontese pork sausage. Ready to use to season all kinds of pasta or polenta. 100% Italian tomatoes.

Code ..... **CSC670**  
Net weight ..... **190 g**  
Units per carton ..... **12/13**  
Shelf life ..... **3 years**  
N° ct/pallet 120x80 ..... **195**  
N° ct/pallet 120x100 ..... **255**

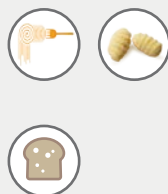


Tomato sauce  
with meatballs



Sauce made with soft and tasty veal meatballs and 100% Italian tomatoes. This is an ancient recipe typical of Southern Italy, known worldwide as a classic spaghetti sauce.

Code ..... **CSC602**  
Net weight ..... **290 g**  
Units per carton ..... **12/13**  
Shelf life ..... **3 years**  
N° ct/pallet 120x80 ..... **169**  
N° ct/pallet 120x100 ..... **221**

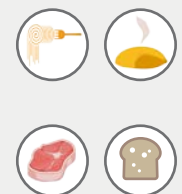


D.O.C.G. Barolo wine  
gravy sauce



Aromatic sauce prepared with meat extracts and fine Barolo wine, ideal for seasoning pasta dishes or polenta. Excellent also for filling stuffed pasta or spread on bread. This product is available also in 190g/6.70 oz. jar.

Code ..... **CSC649**  
Net weight ..... **130 g**  
Units per carton ..... **12/18**  
Shelf life ..... **3 years**  
N° ct/pallet 120x80 ..... **288**  
N° ct/pallet 120x100 ..... **366**



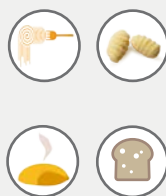
## Ragout selection

### 3 roasts ragout



Ragout prepared with 3 types of roasted meat and 100% Italian tomato. We use Fassona meat, sausage paste and lamb meat to make this recipe. This robustly flavored ragout is great for seasoning pasta, especially egg pasta; try it on polenta.

Code ..... **CSC698**  
 Net weight ..... **140 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



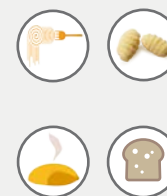
### Piedmont classic ragout



100% meat from the  
Piedmontese breed

Refined ragout prepared only with fine 100% Piedmontese veal and Italian tomatoes. It is a superior quality product with a smooth and delicate taste, ideal for dressing tagliatelle, lasagna, timbales and all types of filled or durum wheat semolina pasta. Great on gnocchi and to garnish polenta.

Code ..... **CSC613**  
 Net weight ..... **140 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



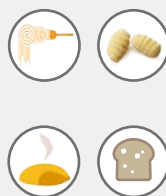
### Chianina meat ragout



"White Veal  
of the Central Apennines IGP"

White meat sauce prepared with 100% Chianina meat and a mix of spices. With its intense flavor, this ragout is suitable for seasoning pasta, especially egg pasta. Try it with polenta.

Code ..... **CSC708**  
 Net weight ..... **140 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



Selection Roma

## Carbonara sauce



Tasty creamy sauce made from 100% Italian eggs, D.O.P. Pecorino Romano cheese, pork cheek and smoked bacon. It is one of the most famous Italian pasta sauces in the world.

Code .....	<b>CSC622</b>
Net weight .....	<b>140 g</b>
Units per carton .....	<b>12/18</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>288</b>
N° ct/pallet 120x100 .....	<b>336</b>



## Gricia sauce



Flavorful sauce from traditional Roman cuisine prepared with D.O.P. Pecorino Romano cheese, pork cheek and bacon. This pasta sauce is considered the ancestor of Amatriciana and it is excellent for dressing bucatini and rigatoni. It can be used to flavor risotto dishes.

Code .....	<b>CSC699</b>
Net weight .....	<b>140 g</b>
Units per carton .....	<b>12/18</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>288</b>
N° ct/pallet 120x100 .....	<b>336</b>



## "Cacio" cheese and black pepper sauce



Sauce made with "Pecorino Romano D.O.P." cheese and black pepper, prepared following an old recipe from the centre of Italy. Excellent to season pasta or rice. It is great when used in the preparation of chicken dishes and in the making of finger foods. Lactose-free. This product is available also in 190g/6.70 oz. jar.

Code .....	<b>CSC676</b>
Net weight .....	<b>150 g</b>
Units per carton .....	<b>12/18</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>288</b>
N° ct/pallet 120x100 .....	<b>336</b>



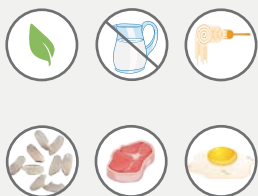


## Cheese creams

Parmigiano Reggiano  
creamy sauce

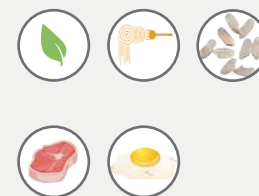
Creamy sauce prepared with D.O.P. Parmigiano Reggiano cheese. Delicious to dress pasta and rice or with meat. Lactose-free.

Code ..... **CSC667**  
 Net weight ..... **150 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

D.O.P. Gorgonzola  
cheese creamy sauce

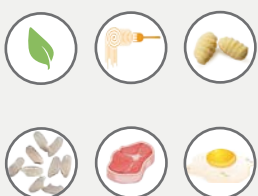
A creamy sauce prepared with D.O.P. Gorgonzola cheese, excellent for seasoning pasta and risotto.

Code ..... **CSC697**  
 Net weight ..... **150 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

D.O.P. Castelmagno  
cheese cream

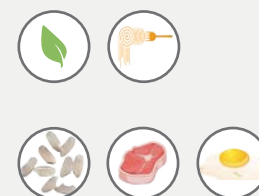
Smooth cream prepared with D.O.P. Castelmagno cheese. Delicious to dress pasta and rice.

Code ..... **CSC608**  
 Net weight ..... **150 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

D.O.P. Taleggio  
cheese cream

A creamy sauce prepared with D.O.P. Taleggio cheese, excellent for seasoning pasta and risotto.

Code ..... **CSC695**  
 Net weight ..... **150 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**





## Cheese creams

D.O.P. Grana Padano  
cheese creamy sauce

A creamy sauce prepared with D.O.P. Grana Padano cheese, excellent for seasoning pasta and risotto.

Code .....	<b>CSC696</b>
Net weight .....	<b>150 g</b>
Units per carton .....	<b>12/18</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>288</b>
N° ct/pallet 120x100 .....	<b>336</b>



## Alfredo sauces

Alfredo  
sauce

A cheese-based recipe created by a roman trattoria in the early 1900s, it became popular in the United States in the 1930s. The recipe was created to season fettuccine, but it can be used on all types of pasta and risotto.

Code .....	<b>CSC700</b>
Net weight .....	<b>260 g</b>
Units per carton .....	<b>12/18</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>180</b>
N° ct/pallet 120x100 .....	<b>220</b>

Alfredo sauce  
with porcini mushroom

Recipe based on cheese and porcini mushrooms, a variant of the "classic Alfredo sauce" that recalls the scents of the woods. Excellent for dressing all first courses.

Code .....	<b>CSC702</b>
Net weight .....	<b>260 g</b>
Units per carton .....	<b>12/18</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>180</b>
N° ct/pallet 120x100 .....	<b>220</b>





## Alfredo sauces

Alfredo sauce  
with black truffle

Recipe based on cheese and truffle, a precious variant of the "classic Alfredo sauce". Excellent to season all first courses.

Code .....	CSC705
Net weight .....	260 g
Units per carton .....	12/18
Shelf life .....	3 years
N° ct/pallet 120x80 .....	180
N° ct/pallet 120x100 .....	220

Alfredo sauce  
pizza

Recipe based on cheese, oregano and capers, variant of the "Classic Alfredo Sauce" which recalls the scents of the Mediterranean. Excellent to season all first courses.

Code .....	CSC706
Net weight .....	260 g
Units per carton .....	12/18
Shelf life .....	3 years
N° ct/pallet 120x80 .....	180
N° ct/pallet 120x100 .....	220

Alfredo sauce  
with roasted garlic

Recipe prepared with cheese and roasted garlic, an original variation of "Classic Alfredo sauce" that evokes woodshed scents. Great for seasoning all pasta dishes.

Code .....	CSC707
Net weight .....	260 g
Units per carton .....	12/18
Shelf life .....	3 years
N° ct/pallet 120x80 .....	180
N° ct/pallet 120x100 .....	220



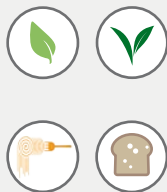


## Organic sauces

Organic  
tomato with vegetable sauce

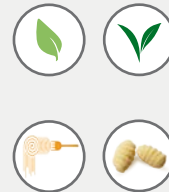
Organic sauce prepared with tomato and mixed vegetables ready to use, ideal to season all kinds of pasta.

Code ..... CSC1650  
Net weight ..... 290 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

Organic  
tomato and basil sauce

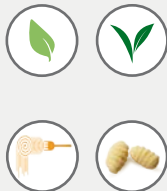
Organic sauce prepared with tomato and basil ready to use, ideal to season all kinds of pasta.

Code ..... CSC1653  
Net weight ..... 290 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

Organic  
"Arrabbiata" sauce

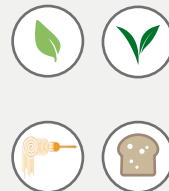
Organic sauce prepared with tomato and chili pepper ready to use, ideal to season all kinds of pasta.

Code ..... CSC1655  
Net weight ..... 290 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

Organic  
tomato and kale sauce

Original organic tomato sauce with kale, characterized by a sweet and sour taste. Ready to use, it is perfect to season pasta dishes, especially handmade egg pasta.

Code ..... CSC1656  
Net weight ..... 130 g  
Units per carton ..... 12/18  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 288  
N° ct/pallet 120x100 ..... 336



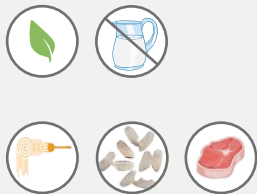
Organic cheese creams

Organic  
Parmigiano Reggiano cheese  
and Porcini mushroom spread



Organic cheese spread prepared with D.O.P. Parmigiano Reggiano cheese and Porcini mushrooms. Delicious to dress pasta and rice.

Code ..... **CSC1670**  
 Net weight ..... **150 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



Organic  
Parmigiano Reggiano  
cheese spread



Organic cheese spread prepared with D.O.P. Parmigiano Reggiano cheese. Delicious to dress pasta and rice.

Code ..... **CSC1671**  
 Net weight ..... **150 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**





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# Vegan sauces with Vegetable Balls

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# Vegan sauces with Vegetable Balls



These vegan sauces are inspired by the smells and flavors of the finest Mediterranean cuisine. Vegan balls enrich the sauce with refined flavors, enhanced by the addition of spices.

Each recipe is original, inspiring, suitable to be eaten on pasta but is also perfect on its own, as a second course. A quick solution of "good cooking" for all palates and all eating patterns.

Gluten free.

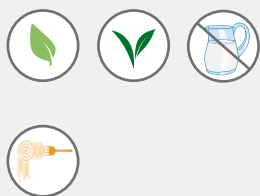


## Tomato sauce with vegetable balls



100% Italian tomato-based sauce with added soft and tasty vegetable balls. Vegan version of an ancient recipe from Southern Italy, known throughout the world as a condiment for spaghetti.

Code ..... CSC606  
Net weight ..... 290 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

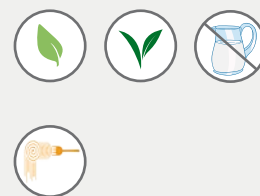


## Tomato sauce with vegetable balls, capers and olives



Sauce made with 100% Italian tomatoes, capers and olives with the addition of soft and tasty vegetable balls. Excellent as a condiment for pasta, perfect also as a main course.

Code ..... CSC709  
Net weight ..... 290 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

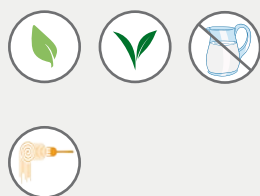


## Tomato sauce with vegetable balls and chilli pepper



Sauce made with 100% Italian tomatoes and chilli pepper with the addition of soft and tasty vegetable balls. Excellent as a condiment for pasta, perfect also as a main course.

Code ..... CSC715  
Net weight ..... 290 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

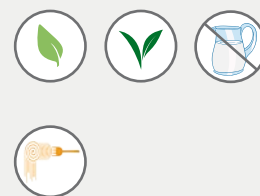


## Tomato sauce with vegetable balls and 3 spices



Sauce made with 100% Italian tomatoes, turmeric, curry, chili pepper, with the addition of soft and tasty spicy vegetable balls. Excellent as a condiment for pasta, perfect also as a main course.

Code ..... CSC716  
Net weight ..... 290 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

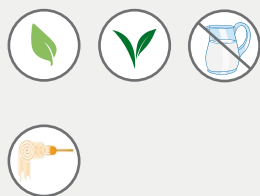


## Sauce with vegetable balls and porcini mushrooms



Sauce with porcini mushrooms and addition of soft and tasty vegetable balls. Excellent as a condiment for pasta, perfect also as a main course.

Code ..... CSC711  
Net weight ..... 280 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

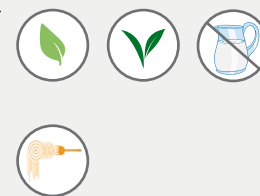


## Vegetable sauce with broccoli balls



White vegetable sauce with tasty broccoli balls. Great as a pasta sauce, perfect also as a main course.

Code ..... CSC712  
Net weight ..... 280 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

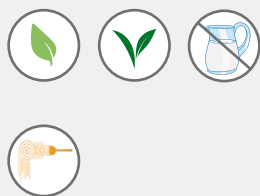


## Sauce with turmeric vegetable balls



Turmeric vegetable sauce with added soft and tasty spicy veggies balls. Great as a pasta sauce, perfect also as a main course.

Code ..... CSC713  
Net weight ..... 280 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

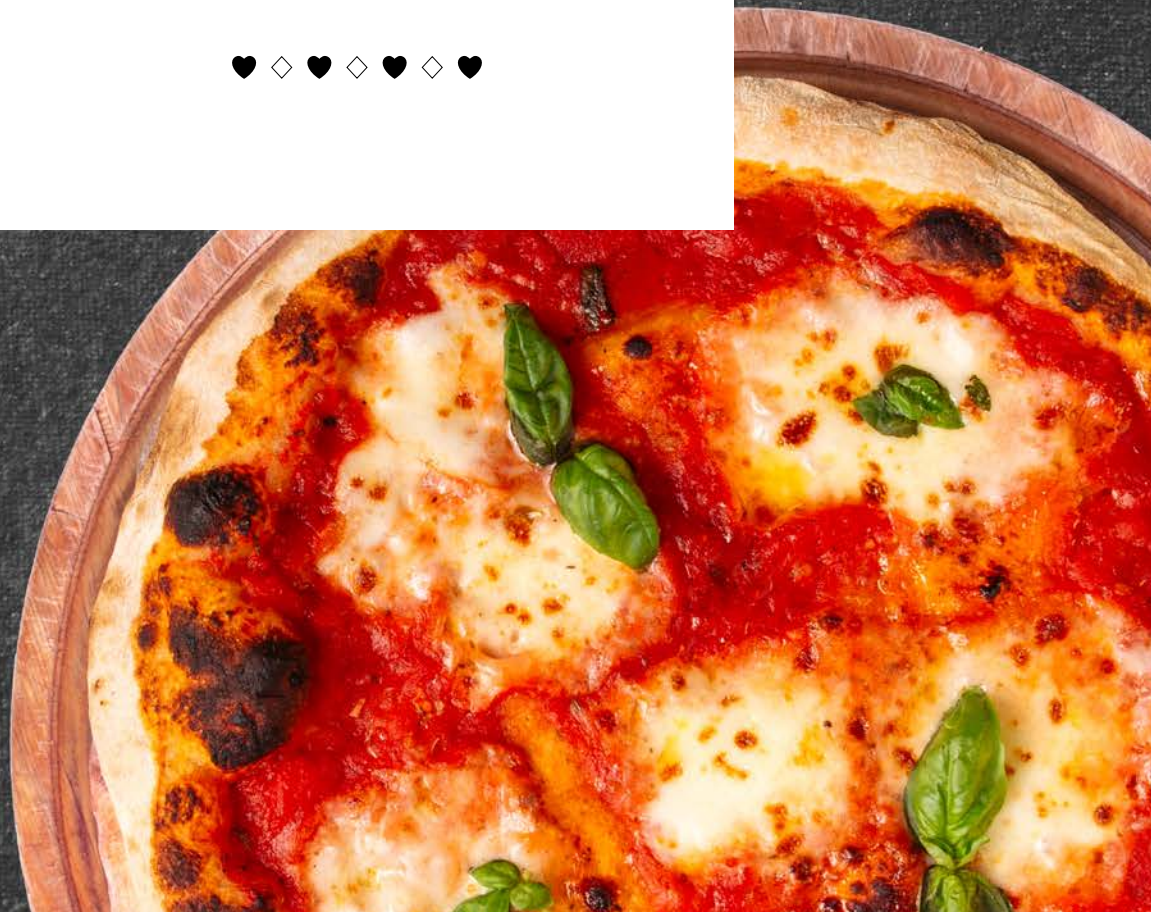




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## Pizza sauces

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# Pizza sauces



These simple and tasty sauces are made with 100% Italian tomatoes and typical cheeses, to be used to dress pizzas, piadine and focaccia.

The sauces recall the flavors and aromas of the traditional Italian "pizzeria" and are ready to use: open the jar and spread the sauce on the base of dough for pizza and focaccia or for piadine; put in hot oven until fully cooked.

Gluten free.





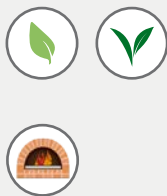
## Red pizza

### Red pizza sauce with fried onions



Sauce made with 100% Italian tomatoes and fried onion. Make a pizza in few minutes by spreading this sauce directly on the pizza dough, add mozzarella cheese and bake it for a few minutes.

Code ..... **CSC6551**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**



### Red pizza sauce with Parmigiano Reggiano cheese



Ready to use pizza sauce, prepared with 100% italian tomato and Parmigiano Reggiano cheese. Spread the sauces on pizza dough, add mozzarella cheese and bake it for a few minutes.

Code ..... **CSC6874**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**



### Red pizza sauce with mozzarella cheese and basil



Sauce made with 100% Italian tomato and mozzarella cheese. Prepare a pizza in just a few minutes by spreading this sauce directly on the pizza dough, add vegetables or ham and bake it for a few minutes.

Code ..... **CSC6591**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**





## White pizza

### White pizza sauce with smoked provola cheese



Sauce made with smoked provola cheese. Make a white pizza in a few minutes by spreading this sauce directly on the pizza dough, add vegetables or ham and bake it for a few minutes.

Code	CSC6791
Net weight	190 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255



### White pizza sauce with 4 cheeses



Sauce made with 4 different cheeses. Make a white pizza in a few minutes by spreading this sauce directly on the pizza dough, add vegetables or ham and bake it for a few minutes.

Code	CSC682
Net weight	190 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255



### White pizza spicy sauce and cheeses



Sauce made with cheese and chili. Make a white pizza in a few minutes by spreading this sauce directly on the pizza dough, add vegetables or ham and bake it for a few minutes.

Code	CSC685
Net weight	190 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255





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# Pesto sauces

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# Pesto sauces



Our pestos are prepared with a high basil content, much higher than the average.

We use only Italian basil and finest ingredients. Cascina San Cassiano is always striving to create original flavors that tantalize the most refined palates. The organic and vegan versions of our most popular pestos have also received great acclaim.

Gluten free.





## Pesto at the genoise style



Typical Genoese pesto prepared with a high percentage of basil. Ideal for seasoning pasta dishes, in particular trofie or spaghetti, but also for garnishing meat or fish dishes.

This product is available also 180g / 6.35 oz format.

Code ..... **CSC641A**

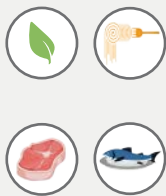
Net weight ..... **130 g**

Units per carton ..... **12/18**

Shelf life ..... **3 years**

N° ct/pallet 120x80 ..... **288**

N° ct/pallet 120x100 ..... **336**



## Pesto sauce without garlic



Variant of the typical Genoese pesto prepared with a high percentage of basil, without garlic. Ideal for seasoning pasta dishes, in particular trofie or spaghetti, but also for garnishing meat or fish dishes.

Code ..... **CSC603**

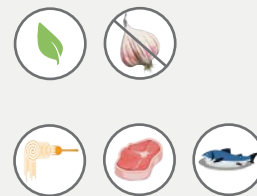
Net weight ..... **130 g**

Units per carton ..... **12/18**

Shelf life ..... **3 years**

N° ct/pallet 120x80 ..... **288**

N° ct/pallet 120x100 ..... **336**



## Red pesto sauce basil and dried tomatoes



Pesto prepared with a high percentage of basil and sun-dried tomatoes. Ideal for seasoning pasta dishes or fish-based main courses. Excellent also to garnish grilled meats

Code ..... **CSC619A**

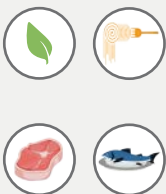
Net weight ..... **130 g**

Units per carton ..... **12/18**

Shelf life ..... **3 years**

N° ct/pallet 120x80 ..... **288**

N° ct/pallet 120x100 ..... **336**



## Basil pesto with Sorrento I.G.P. lemon



Original interpretation of Genoese pesto prepared with a high percentage of basil and Sorrento I.G.P. lemon, which gives a fresh citrus note. Ideal sauce to season pasta, both hot and cold; it is well suited to accompany fish dishes and to embellish sandwiches and canapés.

Code ..... **CSC6418**

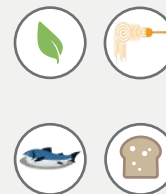
Net weight ..... **130 g**

Units per carton ..... **12/18**

Shelf life ..... **3 years**

N° ct/pallet 120x80 ..... **288**

N° ct/pallet 120x100 ..... **336**





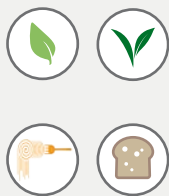
## Vegan pesto

### Basil pesto sauce (vegan)



Vegan version of the typical Genoese pesto prepared with a high percentage of basil and tofu. Ideal for seasoning pasta dishes, in particular trofie or spaghetti.

Code ..... **CSC1536**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

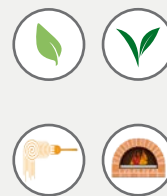


### Basil and kale pesto sauce



Tasty vegan pesto prepared with basil and kale that gives the sauce a sweet and strong flavor. Ideal for seasoning pasta dishes or to garnish pizza.

Code ..... **CSC1533**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

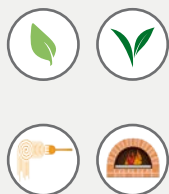


### Basil and hemp seeds pesto sauce



Tasty vegan pesto prepared with basil and hemp seeds, characterized by a particular and intriguing taste. Ideal for seasoning pasta dishes or for garnishing pizza.

Code ..... **CSC1531**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

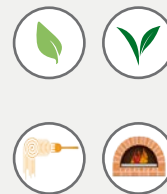


### Basil and soy pesto sauce



Tasty vegan pesto prepared with basil and soy, characterized by an original and appetizing taste. Ideal for seasoning pasta dishes or garnishing pizza.

Code ..... **CSC1530**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**





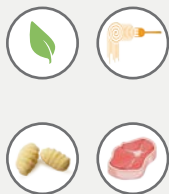
## Nuts pesto sauces

### Walnut pesto sauce



Tasty sauce prepared with walnuts and cheese. Ideal for seasoning pasta dishes, especially gnocchi or egg pasta. Also excellent as a garnish for meat-based main courses.

Code .....	<b>CSC618</b>
Net weight .....	<b>130 g</b>
Units per carton .....	<b>12/18</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>288</b>
N° ct/pallet 120x100 .....	<b>336</b>

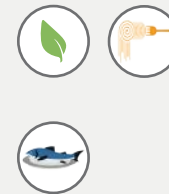


### Pistachio pesto sauce



Variant for real connoisseurs of the typical “pesto alla genovese” prepared with pistachios. Some starred chefs have selected it for their recipes. Perfect for dressing pasta-based first courses or fish-based second courses.

Code .....	<b>CSC612</b>
Net weight .....	<b>90 g</b>
Units per carton .....	<b>12/18</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>342</b>
N° ct/pallet 120x100 .....	<b>399</b>

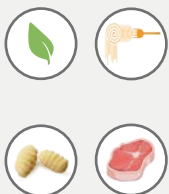


### Hazelnut pesto sauce



Tasty pesto prepared with hazelnuts from Langhe. Ideal for gourmet recipes, to season pasta dishes, gnocchi and polenta. Excellent for garnishing second courses based on roasted meat.

Code .....	<b>CSC683</b>
Net weight .....	<b>90 g</b>
Units per carton .....	<b>12/18</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>342</b>
N° ct/pallet 120x100 .....	<b>399</b>





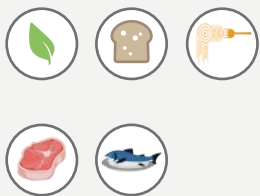
## Organic pesto

## Organic basil and dried tomato pesto sauce



Organic pesto prepared with a high percentage of basil and sun-dried tomatoes. Ideal for seasoning pasta dishes or fish-based main courses. Excellent to accompany grilled meats.

Code .....	CSC1660
Net weight .....	130 g
Units per carton .....	12/18
Shelf life .....	3 years
N° ct/pallet 120x80 .....	288
N° ct/pallet 120x100 .....	336



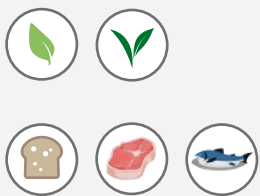
## Organic vegan pâté and pesto

## Organic black olives and dried tomatoes pâté



Organic pâté made with black olives and sun-dried tomatoes. Ideal for preparing tasty canapés. It is excellent for garnishing meat or fish dishes.

Code .....	CSC1662
Net weight .....	130 g
Units per carton .....	12/18
Shelf life .....	3 years
N° ct/pallet 120x80 .....	288
N° ct/pallet 120x100 .....	336

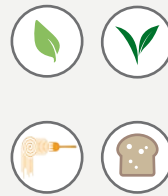


## Organic green olive pesto sauce



Organic pesto sauce prepared with a high percentage of olives, without added salt. Ideal for seasoning pasta dishes or for preparing delicious canapés.

Code .....	CSC1664
Net weight .....	130 g
Units per carton .....	12/18
Shelf life .....	3 years
N° ct/pallet 120x80 .....	288
N° ct/pallet 120x100 .....	336





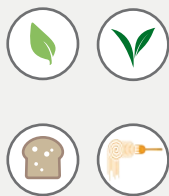
## Organic vegan pâté and pesto

## Organic basil pesto



Organic and vegan version of the classic pesto prepared with a high percentage of basil. Ideal for seasoning pasta dishes, mainly trofie or spaghetti.

Code ..... CSC1665  
Net weight ..... 130 g  
Units per carton ..... 12/18  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 288  
N° ct/pallet 120x100 ..... 336



## Organic basil and hemp seeds pesto sauce



Tasty organic pesto prepared with basil and hemp seeds, characterized by a particular and intriguing taste. Ideal for seasoning pasta dishes, garnishing pizza or meat-based main courses.

Code ..... CSC1666  
Net weight ..... 130 g  
Units per carton ..... 12/18  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 288  
N° ct/pallet 120x100 ..... 336

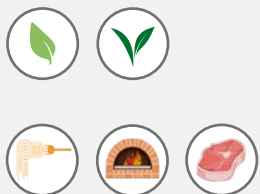


## Organic basil and kale pesto sauce



Tasty organic pesto prepared with basil and kale, which gives the sauce a sweet and strong flavor. Ideal for seasoning pasta dishes, garnishing pizza or meat at your taste.

Code ..... CSC1668  
Net weight ..... 130 g  
Units per carton ..... 12/18  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 288  
N° ct/pallet 120x100 ..... 336

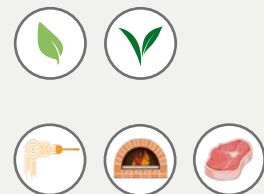


## Organic basil and soy pesto sauce



Tasty organic pesto prepared with basil and soy, characterized by an original and appetizing taste. Ideal for seasoning pasta dishes, garnishing pizza or meat at your taste.

Code ..... CSC1667  
Net weight ..... 130 g  
Units per carton ..... 12/18  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 288  
N° ct/pallet 120x100 ..... 336





## "Pappa al Pomodoro" soup



Traditional Tuscany soup tomato and bread based. Ready to eat, ambient shelf stable.

Code	CSC1001
Net weight	380 g
Units per carton	12/8
Shelf life	2 years
N° ct/pallet 120x80	120
N° ct/pallet 120x100	150



## Tuscany soup



Traditional Tuscan soup prepared with legumes. Ready to enjoy, it can be stored out of the fridge.

Code	CSC1002
Net weight	380 g
Units per carton	12/8
Shelf life	2 years
N° ct/pallet 120x80	120
N° ct/pallet 120x100	150



## Buckwheat soup with black cabbage



Tasty buckwheat soup with black cabbage. Ready to enjoy, stores out of the fridge.

Code	CSC1003
Net weight	380 g
Units per carton	12/8
Shelf life	2 years
N° ct/pallet 120x80	120
N° ct/pallet 120x100	150





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## Starters

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# Starters



Our vegetables in oil are prepared from fresh products of the highest quality, processed and put into jars by hand. They are specialties ready to use, just drain them and eat them alone or as a garnish to meat or fish dishes, or to make quick appetizers.

Oil can be used for cooking as well.

All vegetables in oil are free of preservatives and artificial colors.

Gluten free.

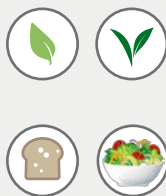


## Sliced artichokes



Tender sliced artichokes preserved in oil with added pink pepper. Great as an appetizer, side dish or for making tasty canapés and savory salads.

Code ..... **CSC730**  
 Net weight ..... **280 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

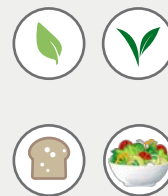


## Sun-dried tomatoes



Soft, sun-dried tomatoes preserved in oil. Ideals as appetizers, for creating tasty snacks and appetizing salads. They are excellent for flavoring sauces, gravies, meat or fish dishes.

Code ..... **CSC663**  
 Net weight ..... **280 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

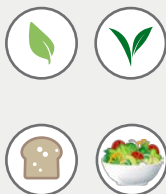


## Peppers from Cuneo



Fine peppers from Cuneo with a meaty pulp, freshly processed and preserved in oil. They are excellent as appetizers, as side dishes and for making tasty canapés and savory salads.

Code ..... **CSC725**  
 Net weight ..... **280 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

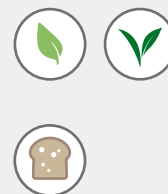


## “Antipasto delle Langhe” Starter with mixed vegetables



Typical Piedmontese recipe based on tomato sauce and mixed vegetables, to be eaten cold or slightly warmed. Ideal as an appetizer or side dish.

Code ..... **CSC7392**  
 Net weight ..... **290 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

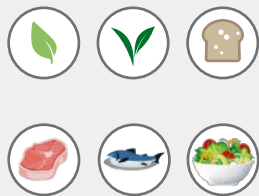


## Caper fruits with stalk



Tasty caper fruits ideal to garnish vegetable salads, or as appetizer. Ideal also in combination with meat dishes.

Code ..... **CSC703**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

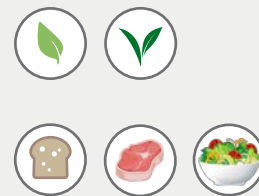


## "Taggiasca" olives in oil



Pitted "Taggiasca" olives from Liguria, characterized by small size, brownish color and very intense taste. Ideal for enriching sauces for pasta or rice dishes, in combination with meat dishes or snacks.

Code ..... **CSC731**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



## Chili peppers stuffed with anchovies and capers in olive oil



Hot peppers stuffed with anchovies and capers, prepared following a traditional Calabrian recipe: once reached the right level of ripeness, the stuffing is inserted by hand in every single hot pepper.

Code ..... **CSC704**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

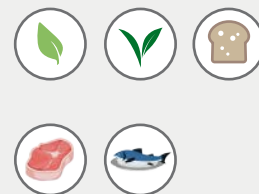


## King starter in oil



Colorful and tasty appetizer made with porcini mushrooms, artichokes and stuffed olives. Each ingredient is placed by hand in the jar, before adding the oil. Precious side dish to main courses of meat and fish or for tasty appetizers.

Code ..... **CSC690**  
 Net weight ..... **190 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

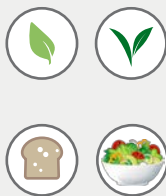


## Marinated garlic in oil with spices



Marinated garlic in oil with spices. The marinating in oil makes it more digestible and refines the flavor. To be used as appetizer, to prepare canapés and snacks.

Code	CSC728
Net weight	190 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255

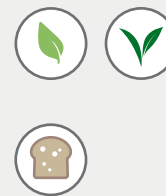


## Peppers from Carmagnola with "I.G.P. Balsamic vinegar of Modena"



Delicious peppers from Carmagnola city (north of Italy), famous for their firm flesh and refined flavor. Cut and preserved in a sweet and sour sauce with the addition of I.G.P. balsamic vinegar of Modena. Ideal as a starter or to prepare appetizers. This product is available also 290g / 10.22 oz formats.

Code	CSC701
Net weight	400 g
Units per carton	12/8
Shelf life	3 years
N° ct/pallet 120x80	120
N° ct/pallet 120x100	150

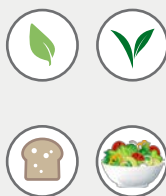


## "Giardiniera" Sweet and sour mixed vegetables



Sweet and sour vegetable mix made with onions, carrots, peas, celery and sweet peppers. Ideal as an appetizer, side dish or to prepare tasty fancy salads.

Code	CSC710
Net weight	380 g
Units per carton	12/8
Shelf life	3 years
N° ct/pallet 120x80	120
N° ct/pallet 120x100	150





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# Gourmet sauces

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# Gourmet sauces



Delicious ready-to-use sauces to accompany vegetables, meat and fish, or to prepare bruschetta and canapés. These original sauces are all rich in flavor, made with no preservatives or dyes.

Gluten free.



(With the exception of pumpkin and amaretti sauce)



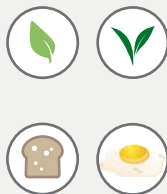


## Vegan sauces

Rustic  
bruschetta

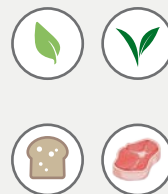
Classic sauce for bruschetta prepared with tomato, basil and peppers. Ideal for preparing delicious canapés or as an accompaniment to eggs.

Code ..... **CSC1511**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

"Bagnetto rosso"  
Red sauce for meat

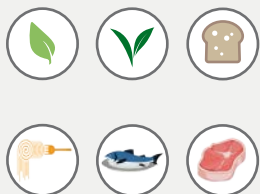
Typical mediterranean sauce made with tomatoes and peppers, characterized by a tasty and intense flavour. Ideal to enrich meat main courses, especially boiled or roasted meat, or to prepare bruschetta and appetizer.

Code ..... **CSC1513**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Artichoke  
sauce

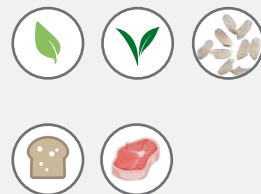
Sauce prepared with artichokes. Ideal for preparing delicious canapés, seasoning pasta dishes or fish-based main courses. Excellent also to garnish grilled meats.

Code ..... **CSC627**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Radicchio  
sauce

Sauce prepared with red radicchio to be used as a dressing for risottos, to accompany red meats, for the preparation of canapés.

Code ..... **CSC662**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**





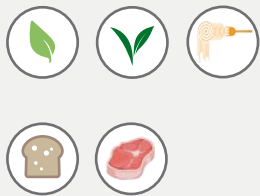
## Vegan sauces

### "Carmagnola" Peppers sauce



Sauce prepared with the famous bell peppers from Carmagnola, sweet and fleshy. Ideal to prepare tasty canapés or to season pasta dishes. Excellent also for garnishing grilled meats.

Code ..... **CSC645**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

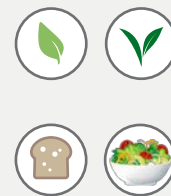


### Vegan mayonnaise with Sorrento I.G.P. lemon



Delicious mayonnaise prepared without ingredients of animal origin and flavoured with Sorrento I.G.P. Lemon. This delicate sauce with its compact texture and slightly citrus flavour is excellent for preparing appetizers, accompanying vegetables and garnishing fries.

Code ..... **CSC1506**  
 Net weight ..... **180 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

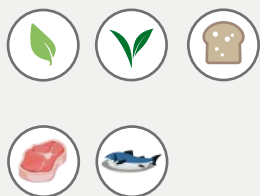


### Olives and dried tomatoes paté



Black olives paté with dried tomatoes, ideal to prepare canapés and appetizers. Excellent also in combination with main courses of red meat or fish.

Code ..... **CSC624A**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

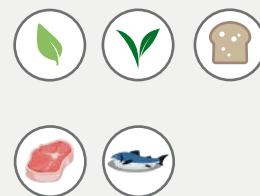


### "Taggiasca" olives paté



"Taggiasca" variety black olive paté from the Ligurian Riviera, ideal to prepare canapés and appetizers. Excellent also in combination with main courses of red meat or fish.

Code ..... **CSC626**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



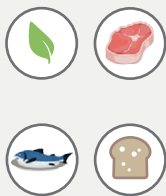


## Traditional sauces

Classic  
mayonnaise

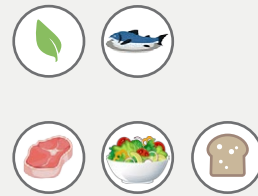
Classic mayonnaise prepared following the traditional recipe based on eggs, oil and lemon. Excellent for preparing appetizers or in combination with meat, fish or vegetable dishes.

Code	CSC1505
Net weight	180 g
Units per carton	12/13
Shelf life	2 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255

Pesto  
mayonnaise

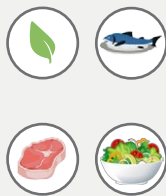
Exquisite mayonnaise with an intense and fresh flavor, made with 100% Italian eggs, oil, and the addition of pesto. Perfect for enhancing fish and shellfish, all meats, and mixed vegetables, or as a base for canapés. Also available in other formats.

Code	CSC1520
Net weight	180 g
Units per carton	12/13
Shelf life	2 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255

Black garlic  
mayonnaise

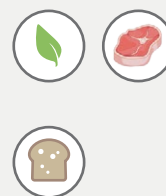
Creamy mayonnaise with a rich flavor prepared with 100% Italian eggs, oil, and black garlic. This delicacy pairs well with fish, grilled meats, potatoes, and adds flavor to boiled or steamed vegetables. Also available in other formats.

Code	CSC1519
Net weight	180 g
Units per carton	12/13
Shelf life	2 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255

Piedmontese  
green sauce

Traditional sauce from Piedmont, made with parsley, garlic and oil. To be eaten with boiled meats, with beef tongue, or canapés.

Code	CSC630
Net weight	130 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336



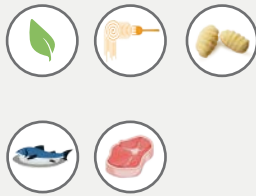


## Traditional sauces

Nettle  
sauce

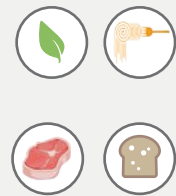
This is a valid alternative to the classic Genoese pesto, a nettle-based sauce perfect for dressing pasta dishes, especially gnocchi, or fish-based main courses. Excellent also for garnishing grilled meats.

Code ..... **CSC609**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Pumpkin  
spread

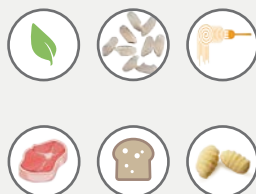
Sauce prepared with pumpkin and amaretti biscuits, characterized by a very delicate taste. It is perfect for seasoning fresh pasta dishes, in particular tortellini, or egg pasta. Excellent also to create appetizers or as a garnish for second courses based on meat.

Code ..... **CSC631**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Walnuts and  
mushrooms sauce

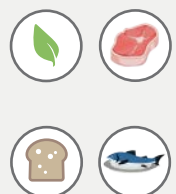
Tasty sauce prepared with walnuts and mushrooms. It is perfect for seasoning pasta dishes, especially gnocchi or egg pasta, and for garnishing meat-based main courses. Excellent also to prepare delicious canapés.

Code ..... **CSC616**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Spicy  
sauce

Sauce prepared with artichokes, peppers and sun-dried tomatoes, with a pinch of chili pepper. Excellent for garnishing boiled and grilled meats.

Code ..... **CSC611**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



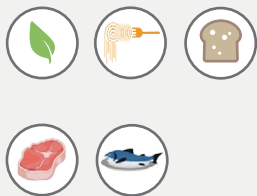


## Traditional sauces

Rocket  
sauce

Rocket-based sauce, to be used as an alternative to the traditional Genoese pesto to season pasta or to prepare canapés, to accompany meat or fish.

Code ..... **CSC661**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

“Bagna Caoda”  
Garlic and anchovies spread

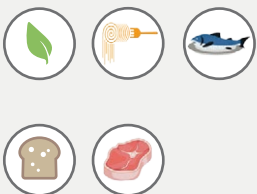
Typical sauce from Piedmont, prepared with garlic, anchovies and oil. To be eaten hot, it is ideal in combination with raw vegetables, boiled potatoes or roasted peppers. Excellent also for garnishing polenta or pasta or rice dishes.

Code ..... **CSC621**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Capers  
sauce

Sauce prepared with tasty capers. Ideal to prepare appetizing canapés, as condiment for pasta dishes or fish main courses. Excellent also to garnish grilled meats.

Code ..... **CSC628**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



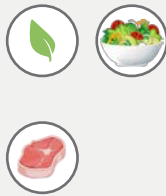


## Dressing

Classic béarnaise  
sauce

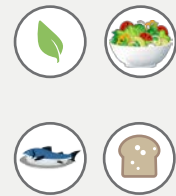
Béarnaise sauce is prepared with Italian fresh butter, egg yolk, chopped tarragon and white wine vinegar. It is a very delicate and creamy sauce suitable for seasoning vegetables; often served as an accompaniment to meat dishes such as steak, pork, or chicken.

Code ..... **CSC721**  
 Net weight ..... **250 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **180**  
 N° ct/pallet 120x100 ..... **220**

Sorrento I.G.P. lemon  
dressing

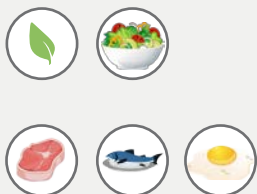
Smooth sauce with a fresh, citrusy taste prepared with fresh Italian butter and enhanced with Sorrento I.G.P. lemon juice. Ideal dressing for seasoning mixed vegetables and salads, preparing cold dishes, sandwiches and snacks, or marinating fish before cooking.

Code ..... **CSC720**  
 Net weight ..... **250 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **180**  
 N° ct/pallet 120x100 ..... **220**

Hollandaise  
sauce

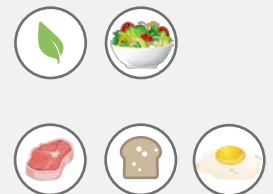
It is a soft sauce with a delicate taste made from an emulsion of fresh Italian butter and egg yolk that can be enriched with spices and natural flavorings. The sauce is perfect to flavor steamed vegetables, boiled or scrambled eggs but also mixed grilled meat or fish.

Code ..... **CSC723**  
 Net weight ..... **250 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **180**  
 N° ct/pallet 120x100 ..... **220**

Hollandaise sauce  
with truffle

This is a variation of Hollandaise sauce with a more enveloping and refined flavor. The traditional recipe made with fresh Italian butter and egg yolk is enhanced by the addition of Black Truffle. It is great for flavoring vegetables, sandwiches or grilled meats.

Code ..... **CSC722**  
 Net weight ..... **250 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **180**  
 N° ct/pallet 120x100 ..... **220**



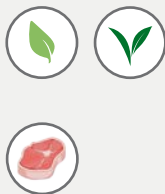


## BBQ

BBQ - Orange  
(tomato and orange)

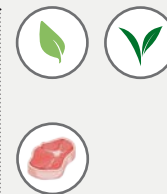
Tasty sweet and sour sauce, excellent to enhance grilled meats or as a garnish for chips.

Code	CSC1545
Net weight	290 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220

BBQ - Chili pepper  
(peppers and chili pepper)

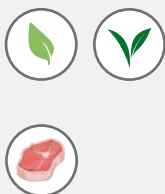
Tasty spicy tomato sauce with caramelized notes, great for embellishing grilled meats or as a garnish for chips.

Code	CSC1549
Net weight	290 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220

BBQ - Spices and ginger  
(tomato, ginger and spices)

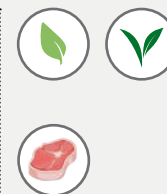
Tasty, slightly spicy and aromatic sauce, great for embellishing grilled meats or as a garnish for chips.

Code	CSC1547
Net weight	290 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220

BBQ - Grill  
(tomato and spices)

Tasty aromatic tomato sauce with sweet and sour notes, excellent to embellish grilled meats or as a garnish for chips.

Code	CSC1548
Net weight	290 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220





## BBQ

## BBQ - Bell pepper



Tasty sweet and sour sauce, great for embellishing grilled meat or to garnish for chips.

Code ..... CSC1546

Net weight ..... 290 g

Units per carton ..... 12/18

Shelf life ..... 3 years

N° ct/pallet 120x80 ..... 180

N° ct/pallet 120x100 ..... 220



A collage of food items including cheese, fruit, and nuts. The background features a wooden surface, a plate with sliced cheese and fruit, a bowl of red sauce, and a plate with blue cheese, grapes, and nuts.

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## Sauces for meat and cheese

♥ ♦ ♥ ♦ ♥ ♦ ♥

# Sauces for meat and cheese



The Italian mostarda is a specialty of candied fruit, prepared with artisanal method, dipped in sweet mustard syrup.

The fruit, after being carefully selected, and after a candying process of 15 days, is placed in jars together with the syrup.

Their sweet and spicy taste at the same time is a flavor that goes perfectly with both red meats and with cheeses.

Gluten free.



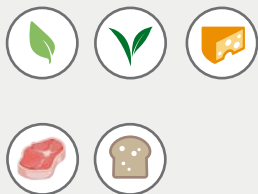


## Spicy sauces

Apple and ginger  
sauce

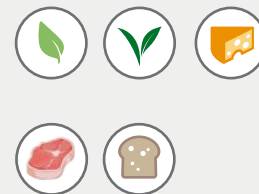
Sauce with a sweet and slightly spicy taste, prepared with apples and ginger. Ideal in combination with main courses of red meat, fresh cheese or as a base for canapés.

Code ..... **CSC266**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Red pepper  
sauce

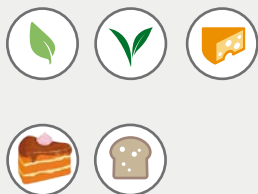
Sauce prepared with sweet peppers and sugar. Ideal in combination with blue and medium matured cheeses, red meats or as a base for canapés.

Code ..... **CSC286**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Apricot and cardamom  
sweet sauce

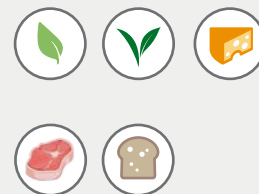
Sweet sauce prepared with apricot, cardamom and sugar, to pair with seasoned and spicy cheese, or to garnish tarts and croissant.

Code ..... **CSC248**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Fig and cinnamon  
sauce

Sweet and slightly spicy vegan sauce prepared with figs and cinnamon. It is perfect in combination with second courses of grilled meats or blue cheeses. Very delicious with Brie, Gorgonzola, Robiola and fresh Ricotta.

Code ..... **CSC277**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



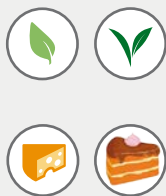


## Spicy sauces

D.O.C.G. Moscato d'Asti  
wine jelly

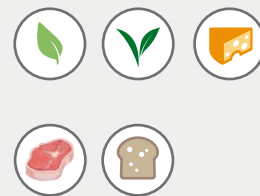
Jelly prepared with D.O.C.G. Moscato d'Asti wine. It is ideal in combination with fresh cheeses or to garnish fruit salads, ice creams and foie gras.

Code ..... **CSC296**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

"Cognà"  
grape sauce with dried fruit

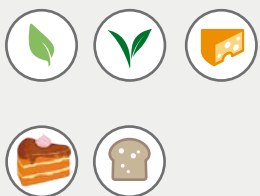
Typical sweet sauce prepared following an ancient Piedmontese recipe based on grape must, pears, apples, figs, walnuts and hazelnuts. It is ideal to be matched with fresh cheese, Parmigiano Reggiano, Toma Piemontese cheese or second courses of boiled meat.

Code ..... **CSC257**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Strawberry sauce and  
"I.G.P. Balsamic Vinegar of Modena"

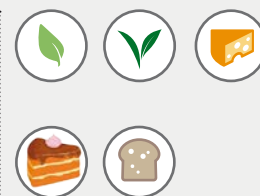
Sweet sauce prepared with strawberries, I.G.P. balsamic vinegar of Modena and sugar. It is perfect in combination with seasoned and spicy cheeses or to garnish canapés and croissants.

Code ..... **CSC244**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Pear and cinnamon  
sweet sauce

Sweet sauce prepared with pears, cinnamon and sugar. It is ideal in combination with seasoned and spicy cheeses or to garnish canapés and croissants.

Code ..... **CSC247**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**





## Spicy sauces



## Cranberry sauce



Refined version of this famous sauce made with cranberries, sugar and Marsala wine. "Cranberry" has a delicious sweet-and-sour flavor and is therefore used by Americans to accompany baked turkey, but it is perfect with cheeses and to enhance a continental breakfast.

Code ..... **CSC249**

Net weight ..... **170 g**

Units per carton ..... **12/18**

Shelf life ..... **3 years**

N° ct/pallet 120x80 ..... **288**

N° ct/pallet 120x100 ..... **336**



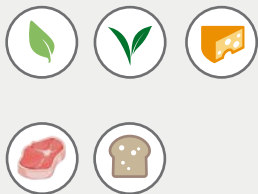


## Spicy mustards

Sweet red onion  
sauce

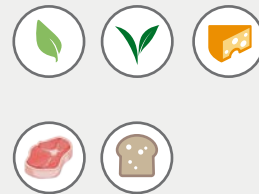
Sweet and slightly spicy vegan sauce prepared with red onions. It is ideal in combination with second courses of grilled white or red meat or blue cheese. Excellent with Pecorino and Caciocavallo cheeses.

Code	CSC268
Net weight	170 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336

Mixed fruit Italian mostarda  
(fruit in cubes)

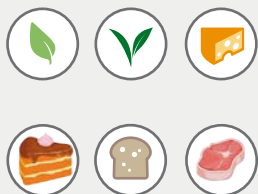
Mostarda prepared with diced mixed fruits, characterized by a sweet and spicy flavor with vaguely balsamic notes. It is ideal to be matched with main courses of red meats or with blue or medium seasoned cheese.

Code	CSC2532
Net weight	280 g
Units per carton	12/13
Shelf life	2 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255

Mixed fruit Italian mostarda  
(whole fruit)

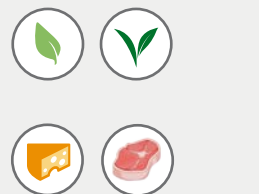
Mostarda prepared with diced mixed fruits, characterized by a sweet and spicy flavor with vaguely balsamic notes. It is ideal to be matched with main courses of red meats or with blue or medium seasoned cheese.

Code	CSC2531
Net weight	280 g
Units per carton	12/13
Shelf life	2 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255

Clementine Italian mostarda  
(whole fruit)

Mostarda prepared with whole clementine, with a sweet spicy flavor and slightly balsamic tastes. It is ideal combined with main courses of red meat or fresh cheeses such as Robiola and ricotta.

Code	CSC2541
Net weight	280 g
Units per carton	12/13
Shelf life	2 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255





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Truffle

♥ ♦ ♥ ♦ ♥ ♦ ♥

# Truffle



We use the most delicious hypogean mushroom in the world, to prepare truffle specialties for true experts, following the vocation of our territory, homeland of the prized white truffle of Alba.

All truffle products are ready-to-use and easy to utilize and contain no colorants or preservatives.

Gluten free.



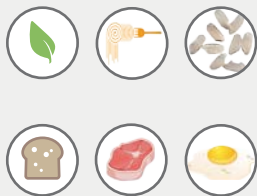


## Mushroom and truffle cream with Piedmont White Truffle



Refined cream prepared with mushrooms, white truffles and black truffles. Ideal to prepare canapés and appetizers, as a dressing for pasta or rice dishes, or in combination with main courses of meat or eggs.

Code ..... **CSC634**  
 Net weight ..... **90 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **342**  
 N° ct/pallet 120x100 ..... **399**

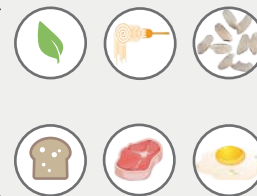


## Butter with Tuber Aestivum truffle



Tasty butter prepared with piedmontese milk, flavored with Tuber Aestivum truffle. It can be kept out of the fridge until the opening. Perfect as a base for canapés, pasta or rice first courses, meat or egg dishes.

Code ..... **CSC635**  
 Net weight ..... **80 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **342**  
 N° ct/pallet 120x100 ..... **399**

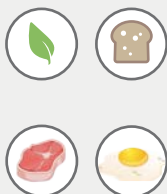


## Mayonnaise with Tuber Aestivum truffle



Velvety mayonnaise enriched with truffle, a full flavor ideal to spread on bread or in combination with meat or egg dishes.

Code ..... **CSC1501**  
 Net weight ..... **90 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **1 year**  
 N° ct/pallet 120x80 ..... **342**  
 N° ct/pallet 120x100 ..... **399**

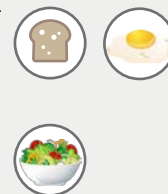


## Anchovy and Tuber Aestivum truffle spread



Creamy anchovy sauce with Tuber Aestivum truffle. It is excellent in accompaniment to boiled vegetables or egg dishes.

Code ..... **CSC623**  
 Net weight ..... **90 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **342**  
 N° ct/pallet 120x100 ..... **399**



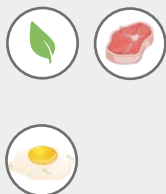


## Tuber Aestivum truffle flavored salt



Coarse-grained salt enriched with Tuber Aestivum truffle flakes, ideal to garnish main courses based on roasted meat or eggs. It is also excellent for enriching sauces and condiments for pasta or rice dishes.

Code ..... **CSC1504**  
 Net weight ..... **100 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **342**  
 N° ct/pallet 120x100 ..... **399**



## Acacia honey flavored with Tuber Aestivum truffle



Sweet acacia honey enriched with Tuber Aestivum truffle. An interesting and appetizing mix, ideal to match with a wide range of cheeses and for original canapés.

Code ..... **CSC406**  
 Net weight ..... **120 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **342**  
 N° ct/pallet 120x100 ..... **399**

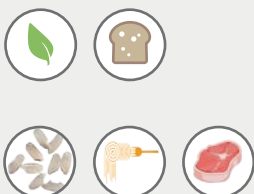


## Fondue with Tuber Aestivum truffle



Cheese-based cream flavored with Tuber Aestivum truffle. It is ideal for seasoning first courses based on egg pasta, stuffing vol-au-vents, or for garnishing canapés and second courses based on roasted meat.

Code ..... **CSC6381**  
 Net weight ..... **140 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

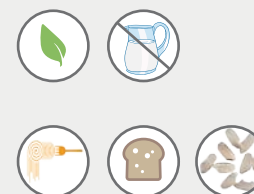


## Parmigiano Reggiano and Tuber Aestivum truffle spread



Cream based on D.O.P. Parmigiano Reggiano cheese and Tuber Aestivum truffle. Delicious as a dressing for pasta or rice dishes.

Code ..... **CSC678**  
 Net weight ..... **150 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



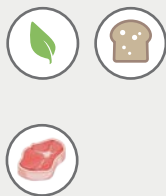


## Tomato, truffle and mushroom bruschetta



Tasty sauce made with tomatoes, truffle and mushrooms. Excellent to prepare appetizing canapés and as an accompaniment to meat.

Code ..... **CSC1524**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

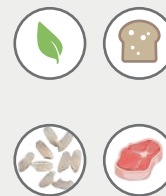


## Truffle and mushroom pesto



Tasty pesto based on mushrooms and truffle. Ideal to prepare delicious appetizers, to season risotto, and as an accompaniment to meats.

Code ..... **CSC1529**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

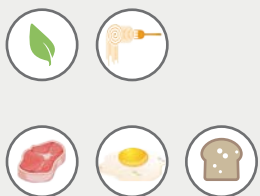


## Basil pesto with black truffle



Fine pesto with a very aromatic taste prepared with a high percentage of basil plus the addition of Black Truffle. An ideal dressing for all types of pasta and risottos; it is a delicious finish to accompany meat dishes, on the eggs and to embellish tartines and canapés.

Code ..... **CSC6419**  
 Net weight ..... **130 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

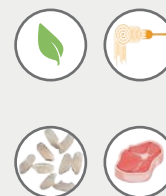


## Truffle flavored olive oil with Tuber Aestivum



Exquisite olive oil flavored with Tuber Aestivum truffle. Delightful as a condiment for pasta and rice dishes and meat dishes. Excellent to embellish egg-based specialties.

Code ..... **CSC590**  
 Net weight ..... **100 ml**  
 Units per carton ..... **12/26**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **312**  
 N° ct/pallet 120x100 ..... **384**





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## High in protein products



# High in protein products



All high in protein recipes are the result of careful research. The balance of ingredients has been developed to obtain products with a high content of proteins and fibers.

These products pay particular attention to the well-being of the human body and meet the expectations of people who follow specific diets, without having to give up the taste and pleasure of a gourmet meal.

Protein



Gluten free.



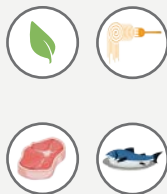


## High in protein pesto

High in protein  
basil pesto sauce

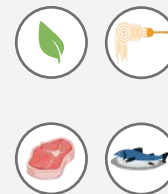
Pesto with a high content of proteins and fibers, prepared with 100% italian basil and proteins derived from whey. Perfect for athletes and for those who follow a particular dietary regimen.

Code	CSC101
Net weight	140 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336

High in protein red  
pesto sauce

High in protein and fiber pesto, prepared with 100% italian basil, sun-dried tomatoes and milk serum-derived proteins. Perfect for athletes and for those who follow a particular dietary regime. Available also with vegan recipe.

Code	CSC102
Net weight	140 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336



## High in protein sauces

High in protein  
tomato sauce with basil

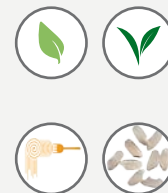
High in protein and fiber tomato sauce, prepared with 100% italian tomatoes, basil, and pea proteins. Perfect for athletes and for those who follow a particular dietary regime.

Code	CSC103
Net weight	190 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255

High in protein  
tomato sauce with chilli pepper

High in protein and fiber tomato sauce, prepared with 100% italian tomatoes, chilli pepper, and pea proteins. Perfect for athletes and for those who follow a particular dietary regime.

Code	CSC104
Net weight	190 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255





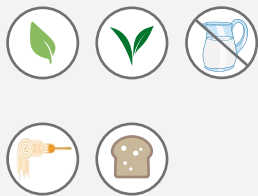
## High in protein sauces

## High in protein tomato sauce with vegetables



High in protein and fiber tomato sauce, prepared with 100% italian tomatoes, vegetables, and pea proteins. Perfect for athletes and for those who follow a particular dietary regime.

Code ..... CSC105  
 Net weight ..... 190 g  
 Units per carton ..... 12/13  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 195  
 N° ct/pallet 120x100 ..... 255



## High in protein tomato sauce with vegetables balls



High in protein sauce made with soft vegetable balls and 100% italian tomatoes. This is an alternative sauce for vegan people to season spaghetti.

Code ..... CSC109  
 Net weight ..... 290 g  
 Units per carton ..... 12/13  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 169  
 N° ct/pallet 120x100 ..... 221



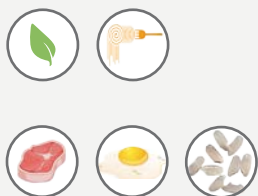
## High in protein sauces

## High in protein Pecorino cheese and black pepper cream



High in protein cheese sauce, prepared with pecorino cheese, for seasoning pasta and rice. Perfect for athletes and for those who follow a particular dietary regime.

Code ..... CSC108  
 Net weight ..... 140 g  
 Units per carton ..... 12/18  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 288  
 N° ct/pallet 120x100 ..... 336

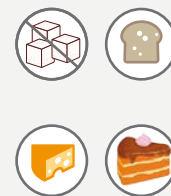


## "Difrutta" - High in protein spreads



Prepared with 66% of apricots, hydrolyzed collagen, erythritol and agar-agar. The product contains only fruit sugars and is rich in proteins: it is perfect on bread and cheese to give a sweet touch to breakfast or snack of sportsmen and people who adopt a low-calorie diet.

Code ..... CSC110  
 Net weight ..... 160 g  
 Units per carton ..... 12/18  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 288  
 N° ct/pallet 120x100 ..... 336





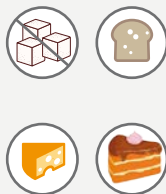
## "Difrutta" - High in protein spreads

## "Difrutta" - High in protein blueberry spread



Prepared with 65% of blueberries, hydrolyzed collagen, erythritol and agar-agar. The product contains only fruit sugars and is rich in proteins: it is perfect on bread and cheese to give a sweet touch to breakfast or snack of sportsmen and people who adopt a low-calorie diet.

Code ..... CSC111  
 Net weight ..... 160 g  
 Units per carton ..... 12/18  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 288  
 N° ct/pallet 120x100 ..... 336

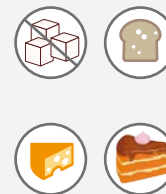


## "Difrutta" - High in protein orange spread



Prepared with 66% of oranges, hydrolyzed collagen, erythritol and agar-agar. The product contains only fruit sugars and is rich in proteins: it is perfect on bread and cheese to give a sweet touch to breakfast or snack of sportsmen and people who adopt a low-calorie diet.

Code ..... CSC112  
 Net weight ..... 160 g  
 Units per carton ..... 12/18  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 288  
 N° ct/pallet 120x100 ..... 336



## High in protein desserts

## High in protein cocoa pudding



High in protein and fiber cocoa pudding, gluten-free. Perfect for athletes and for those who follow a particular dietary regime. Ready to enjoy, to be kept out of the fridge.

Code ..... CSC106  
 Net weight ..... 100 g  
 Units per carton ..... 12/13  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 342  
 N° ct/pallet 120x100 ..... 399



## High in protein pudding with "Amaretti"



High in protein and fiber pudding with Amaretti, gluten-free. Perfect for athletes and for those who follow a particular dietary regime. Ready to enjoy, to be kept out of the fridge.

Code ..... CSC107  
 Net weight ..... 100 g  
 Units per carton ..... 12/13  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 342  
 N° ct/pallet 120x100 ..... 399





*Sweet line*

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♥ ♦ ♥ ♦ ♥ ♦ ♥

## Extra Jams and Marmalades

♥ ♦ ♥ ♦ ♥ ♦ ♥

# Extra Jams and Marmalades



Jams made from chopped fruit and brown sugar obtained from fruit picked at the right stage of ripeness; no chemical additives (preservatives, colouring agents, pectin) are used in the transformation process.

The jam is cooked in a vacuum to avoid oxidation and at a temperature below 70 °C; pasteurisation in jars does not exceed 80 °C to best preserve the properties of the fruit. The jam can be defined as "extra" as the fruit percentage is greater than or equal to 45%.

Our jams are vegan and contain a high fruit percentages.

Gluten free.





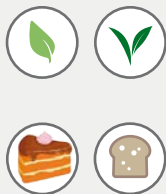
## Extra jams

## ACE Orange, lemon and carrot preserve



Prepared exclusively with fruit and brown sugar. Tasty and healthy, it brings the sun in your breakfast. Delicious as filling for your cakes or to garnish ice cream.

Code ..... **CSC323**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

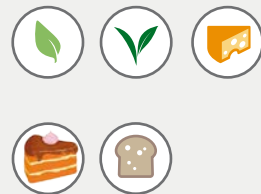


## Quince preserve



Extra jam prepared with quince, a famous variety of fruit known since ancient times for its remarkable digestive properties. Ideal to spread on bread, to garnish croissants, cakes, yogurt and ice cream or with cheese.

Code ..... **CSC334**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

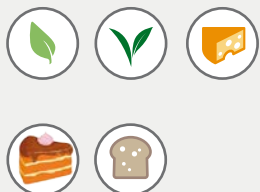


## Apricot preserve



Extra jam prepared with apricots and brown sugar. To spread on bread, to garnish cakes or to fill the "Sachertorte", with yogurt or fresh cheese.

Code ..... **CSC330**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

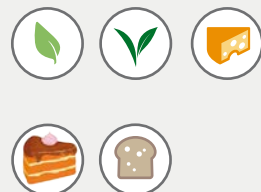


## Peach preserve



Extra jam prepared with peaches and brown sugar. To spread on bread, to garnish cakes, with white yogurt or with cheese.

Code ..... **CSC320**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)

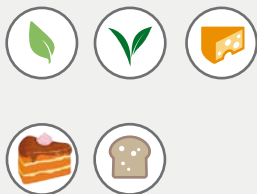


## Extra jams

White Peach  
preserve

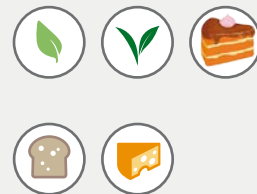
Extra jam prepared with white peaches and brown sugar. These kind of peaches have white pulp and a delicate taste. To spread on bread, to garnish cakes, with white yogurt.

Code ..... CSC325  
 Net weight ..... 340 g  
 Units per carton ..... 12/13  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 169  
 N° ct/pallet 120x100 ..... 221

Fig  
preserve

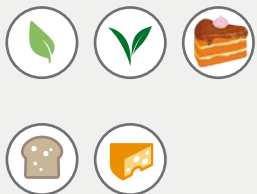
Extra jam prepared with figs and brown sugar. To spread on bread, to garnish cakes and ice cream, or to pair with cheeses such as Brie, Formaggio di Fossa, Parmigiano Reggiano, fresh Pecorino cheese, hard Pecorino cheese, caprino cheese, blue and spicy cheese.

Code ..... CSC352  
 Net weight ..... 340 g  
 Units per carton ..... 12/13  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 169  
 N° ct/pallet 120x100 ..... 221

Plum  
preserve

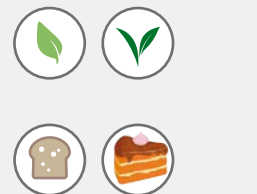
Extra preserve prepared with plums and brown sugar. To spread on bread, to garnish cakes, with white yogurt. It goes very well with Pecorino cheese, with pepper and other hard cheeses.

Code ..... CSC311  
 Net weight ..... 340 g  
 Units per carton ..... 12/13  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 169  
 N° ct/pallet 120x100 ..... 221

Strawberry  
preserve

Extra preserve prepared with strawberries and brown sugar. To spread on bread, to garnish cakes, with white yogurt. It goes very well with Parmigiano cheese.

Code ..... CSC310  
 Net weight ..... 340 g  
 Units per carton ..... 12/13  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 169  
 N° ct/pallet 120x100 ..... 221



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)

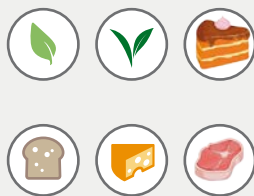


## Extra jams

Mixed berries  
preserve

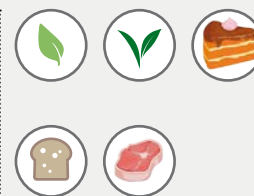
Extra preserve prepared with mixed berries and brown sugar. To spread on bread, to garnish cakes, with white yogurt or to pair with ricotta cheese or goat cheese. To prepare cheese cakes or panna cotta. It goes very well with pork meat.

Code ..... **CSC322**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

Blackberry  
preserve

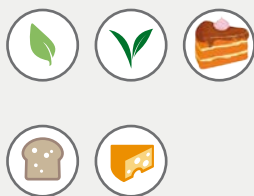
Extra jam made with blackberries and brown sugar. Ideal to spread on bread, to garnish cakes and yogurt. Excellent also in combination with main courses of pheasant meat or other game.

Code ..... **CSC395**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

Black cherries  
preserve

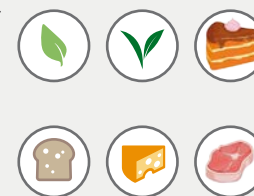
Extra jam prepared with sour black cherries and brown sugar. To spread on bread, to garnish cakes, with white yogurt or to pair with ricotta cheese or mascarpone. It goes very well on toasted buttered bread.

Code ..... **CSC351**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

Blueberry  
preserve

Extra jam prepared with blueberries and brown sugar. To spread on bread, to garnish cakes, with white yogurt. It goes very well with roasted meat or with cheese.

Code ..... **CSC390**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)

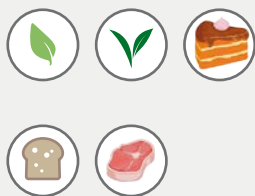


## Extra jams

Mulberry  
preserve

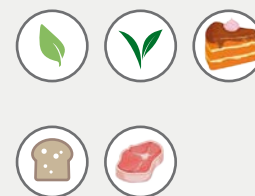
Extra jam prepared with mulberries and brown sugar. Ideal to spread on bread, to garnish cakes and yogurt. Excellent also in combination with second courses based on pheasant meat or other game.

Code ..... CSC392  
Net weight ..... 340 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

Raspberry  
preserve

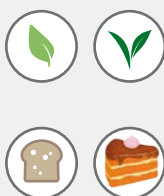
Extra preserve prepared with raspberries and brown sugar. To spread on bread, to garnish cakes, with white yogurt. Excellent also in combination with main courses of pheasant meat or other game.

Code ..... CSC350  
Net weight ..... 340 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

Elderberry  
preserve

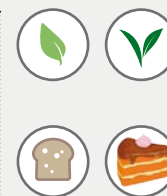
Extra preserve prepared with elderberries and brown sugar. To spread on bread, to garnish cakes, with white yogurt.

Code ..... CSC394  
Net weight ..... 340 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221

Chestnut  
cream

Delicious chestnut cream prepared with chestnuts and brown sugar. Ideal to spread on bread, to garnish cakes, meringues, puddings and ice cream.

Code ..... CSC300  
Net weight ..... 350 g  
Units per carton ..... 12/13  
Shelf life ..... 3 years  
N° ct/pallet 120x80 ..... 169  
N° ct/pallet 120x100 ..... 221



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)



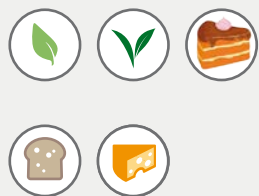
## Jams selection

## 8 fruits jam



Original jam prepared with a mix of sun-ripened fruit and brown sugar. This "extra" jam has a balanced taste between sweet and sour notes that makes it perfect for filling cakes and cookies, garnishing ice cream; it is excellent spread on bread or to accompany cheeses.

Code ..... **CSC303**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

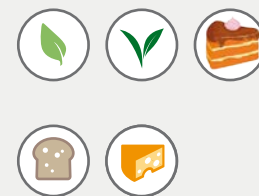


## Mara des Bois strawberry jam



A jam with a refined taste and intense flavor, it is prepared with a fine variety of strawberry of French origin and brown sugar. "Mara des Bois" is rich in vitamins and antioxidants. Perfect jam for filling desserts and garnishing ice cream; it is excellent spread on bread or to accompany cheeses.

Code ..... **CSC301**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

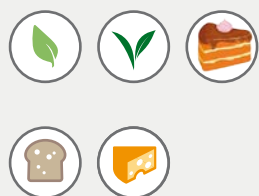


## Pêche des vignes jam



A sumptuous-tasting jam, it is prepared with a special variety of late-ripening peach of French origin and brown sugar. The "pêche des vignes" is aromatic and rich in vitamins and minerals. This jam is perfect on bread, to fill cakes, garnish ice cream or to accompany cheeses.

Code ..... **CSC302**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

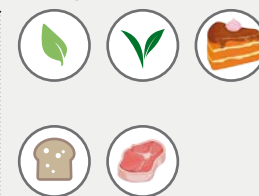


## Mont Morency black cherries jam



Refined-tasting jam prepared with Mont Morency black cherries and brown sugar. "Mont Morency black cherry" is known for its anti-inflammatory properties. The jam is perfect spread on bread or for making cookies and tarts. It is also great to accompany grilled meat and game.

Code ..... **CSC304**  
 Net weight ..... **350 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)

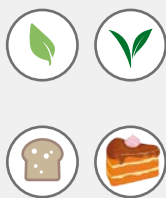


## Marmalades

Lemon  
marmalade

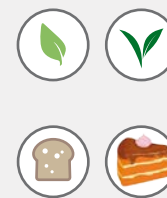
Marmalade prepared with lemon fruits and brown sugar. It is solid and has a delicate taste, almost like a fruit dessert. To spread on bread, to garnish cakes and ice cream.

Code ..... **CSC326**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

Orange  
marmalade

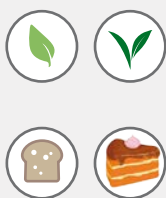
Marmalade prepared with orange fruits and brown sugar. It is solid and has a delicate taste, almost like a fruit dessert. To spread on bread, to garnish cakes and ice cream.

Code ..... **CSC327**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**

Clementine from Sicily  
marmalade

Marmalade prepared with only clementines from Sicily and brown sugar. It is solid and has an intense citrus flavour. To spread on bread, to fill cakes, on ice cream and, for real gourmets, to be melted in hot chocolate.

Code ..... **CSC324**  
 Net weight ..... **340 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **169**  
 N° ct/pallet 120x100 ..... **221**



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)

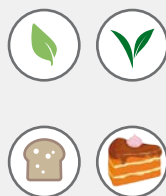


## Exotic extra jams

Mango and Passion fruit  
preserve

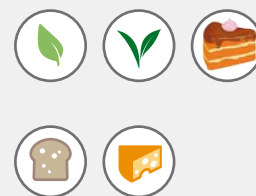
Extra preserve prepared with passion fruit and Alphonso mango, a variety native of India, which is considered one of the best in the world in terms of taste and sweetness. To spread on bread, to garnish cakes, with white yogurt and ice creams.

Code ..... **CSC354**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Lemon and ginger  
marmalade

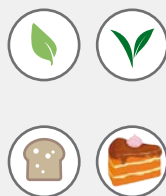
Marmalade prepared with lemon fruits, ginger and brown sugar. It is solid and has a delicate taste, almost like a fruit dessert. To spread on bread, to garnish cakes and ice cream or paired with cheeses, especially seasoned and spicy ones.

Code ..... **CSC356**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Pineapple and strawberry  
preserve

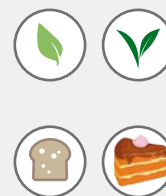
Extra jam prepared with pineapple, strawberries and brown sugar. To spread on bread, to garnish cakes, with white yogurt and ice creams.

Code ..... **CSC357**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Pineapple and golden kiwi  
preserve

Extra jam prepared with pineapple, kiwi "golden" variety and brown sugar. To spread on bread, to garnish cakes, with white yogurt and ice cream.

Code ..... **CSC360**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)

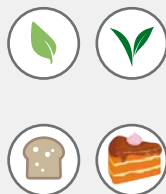


## Extra superfruits

Red fruits preserve  
(red currant, strawberry  
and pomegranate)

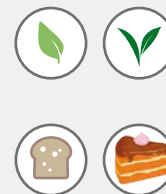
Extra fruit-based jam, with special beneficial properties, prepared with currants, strawberries and pomegranate. Ideal to spread on bread, to garnish cakes, yogurt and ice cream.

Code ..... **CSC353**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Black fruits preserve  
(blueberry, gooseberry and acai)

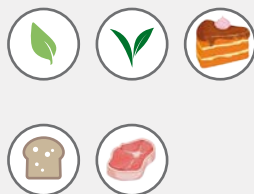
Extra jam made from fruits with special beneficial properties, prepared with blueberries, gooseberries and acai. Ideal to spread on bread, to garnish cakes, yogurt and ice cream.

Code ..... **CSC355**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Raspberry preserve  
with chia

Extra jam prepared with raspberries, chia seeds and brown sugar. Ideal to spread on bread, to garnish cakes and yogurt. Excellent also in combination with main courses of pheasant meat or other game.

Code ..... **CSC3501**  
 Net weight ..... **170 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)

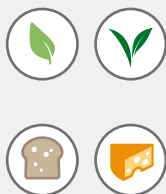


## Organic jams

Organic black cherry  
preserve

Extra organic jam prepared with two ingredients: fruit and brown sugar. To be spread on bread, to garnish cakes, yogurt and fresh cheese. Jam can be defined as “extra” if the percentage of fruit is greater than or equal to 45%.

Code ..... **CSC1621**  
 Net weight ..... **220 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

Organic strawberry  
preserve

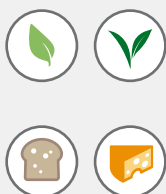
Extra organic jam prepared with two ingredients: fruit and brown sugar. To be spread on bread, to garnish cakes, yogurt and fresh cheese. Jam can be defined as “extra” if the percentage of fruit is greater than or equal to 45%.

Code ..... **CSC1622**  
 Net weight ..... **220 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

Organic apricot  
preserve

Extra organic jam prepared with two ingredients: fruit and brown sugar. To be spread on bread, to garnish cakes, yogurt and fresh cheese. Jam can be defined as “extra” if the percentage of fruit is equal or higher than 45%.

Code ..... **CSC1620**  
 Net weight ..... **220 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

Organic blueberry  
preserve

Extra organic jam prepared with two ingredients: fruit and brown sugar. To be spread on bread, to garnish cakes, yogurt and fresh cheese. Jam can be defined as “extra” if the percentage of fruit is greater than or equal to 45%.

Code ..... **CSC1623**  
 Net weight ..... **220 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**





## Organic jams

Organic fig  
preserve

Extra organic jam prepared with two ingredients: fruit and brown sugar. To be spread on bread, to garnish cakes, yogurt and fresh cheese. Jam can be defined as “extra” if the percentage of fruit is greater than or equal to 45%.

Code .....	CSC313
Net weight .....	220 g
Units per carton .....	12/13
Shelf life .....	3 years
N° ct/pallet 120x80 .....	195
N° ct/pallet 120x100 .....	255



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)

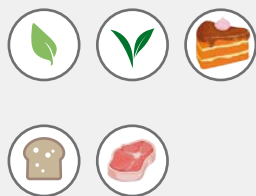


## Single serving

Blueberry  
preserve

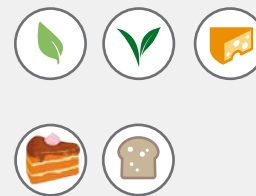
Extra jam prepared with blueberries and brown sugar. To spread on bread, to garnish cakes, with white yogurt. It goes very well with roasted meat.

Code ..... CSC3905  
 Net weight ..... 45 g  
 Units per carton ..... 24/18  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 288  
 N° ct/pallet 120x100 ..... 366

Peach  
preserve

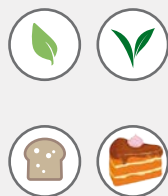
Extra jam prepared with peaches and brown sugar. Ideal to spread on bread, in combination with fresh cheese or to garnish desserts and yogurt.

Code ..... CSC3305  
 Net weight ..... 45 g  
 Units per carton ..... 24/18  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 288  
 N° ct/pallet 120x100 ..... 336

Strawberry  
preserve

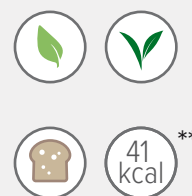
Extra jam prepared with strawberries and brown sugar. To spread on bread, to garnish cakes, with white yogurt.

Code ..... CSC3105  
 Net weight ..... 45 g  
 Units per carton ..... 24/18  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 288  
 N° ct/pallet 120x100 ..... 366

Apricot preserve  
with stevia

Fruit jam sweetened with stevia. Few calories and a lot of taste, also suitable for vegetarians and vegans thanks to the use of agar-agar, a natural seaweed with gelling power, replacing the pectins of animal origin. Ideal for garnishing desserts, ice cream and yogurt.

Code ..... CSC3371  
 Net weight ..... 45 g  
 Units per carton ..... 24/18  
 Shelf life ..... 3 years  
 N° ct/pallet 120x80 ..... 288  
 N° ct/pallet 120x100 ..... 366



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)

\*\* average kilocalories value in 100 g



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# Jams and Marmalades with stevia

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# Jams and Marmalades with stevia



Jams made from chopped fruit and sweeteners: erythritol and steviol glycosides.

Cooking takes place under vacuum to avoid oxidation and at a temperature lower than 70 °C; pasteurization in jars does not exceed 80 °C to keep the properties of the fruit at their best.

Both stevia and erythritol are calorie-free sweeteners and do not alter the glycemic index, and are therefore recommended for people suffering from diabetes, as well as for those who, even following dietary regimes, do not want to give up taste.

Gluten free.



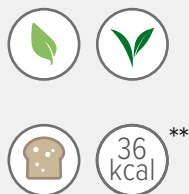


## Peach preserve with stevia



Preserve sweetened with stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, to garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code ..... **CSC336**  
 Net weight ..... **200 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

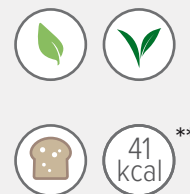


## Apricot preserve with stevia



Preserve sweetened with stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, to garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code ..... **CSC337**  
 Net weight ..... **200 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

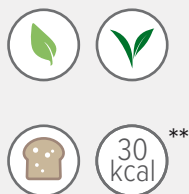


## Strawberry preserve with stevia



Preserve sweetened with stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, to garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code ..... **CSC339**  
 Net weight ..... **200 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

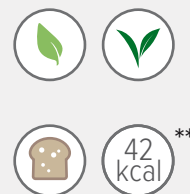


## Blackberry preserve with stevia



Preserve sweetened with stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, to garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code ..... **CSC341**  
 Net weight ..... **200 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)

\*\* average kilocalories value in 100 g



## Black cherries preserve with stevia

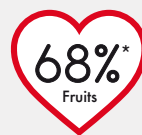


Preserve sweetened with stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, to garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code ..... **CSC340**  
 Net weight ..... **200 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**



## Blueberry preserve with stevia



Preserve sweetened with stevia. Low calories and full taste, it is suited for vegetarians and vegans, because instead of pectine of animal origin we use agar-agar, an algae with gelifying power. To spread on bread, to garnish cakes and sweets, to enrich ice cream, with white yogurt.

Code ..... **CSC342**  
 Net weight ..... **200 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**



## Bitter orange marmalade with stevia



Fruit jam sweetened with stevia. Few calories and a lot of taste, also suitable for vegetarians and vegans thanks to the use of agar-agar, a natural seaweed with gelling power, replacing the pectins of animal origin. Ideal for garnishing desserts, ice cream and yogurt.

Code ..... **CSC338**  
 Net weight ..... **200 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**



\* average fruit quantity in 100 g (percentage may vary according to the production's lot)

\*\* average kilocalories value in 100 g

A stack of golden-brown pancakes is served in a rustic wooden bowl. The pancakes are topped with a variety of fresh fruits, including red cherries, blueberries, and a single raspberry. A sprig of fresh green mint is placed on top. A drizzle of golden syrup is visible on the pancakes and around the bowl. The bowl sits on a wooden surface.

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## Fruit in syrup

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# Fruit in syrup



Goodies obtained from high quality fruit, picked at the right degree of ripeness and processed after a few hours. The preparation is entirely manual with the exclusive use of water and cane sugar. The jars are then pasteurized and the optimal preservation is guaranteed by vacuum. Preservatives and colorings are not used.

Gluten free.



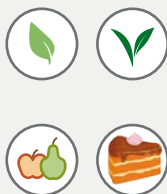


## Whole cherries in syrup from Piedmont



Whole italian cherries in syrup of water and brown sugar. To use as a dessert, to enrich fruit salads, white yogurt, ice cream, cocktails and cakes. The syrup can be used to prepare fruit juices or ice lollies.

Code ..... **CSC208**  
 Net weight ..... **440 g**  
 Units per carton ..... **12/8**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **120**  
 N° ct/pallet 120x100 ..... **150**

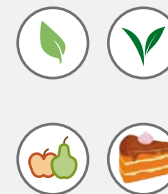


## Whole cherries in syrup from Piedmont



Whole italian cherries in syrup of water and brown sugar. To use as a dessert, to enrich fruit salads, white yogurt, ice cream, cocktails and cakes. The syrup can be used to prepare fruit juices or ice lollies.

Code ..... **CSC20A**  
 Net weight ..... **1100g**  
 Units per carton ..... **6/12**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **60**  
 N° ct/pallet 120x100 ..... **80**

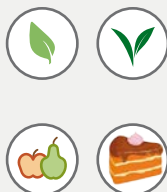


## Pitted cherries in syrup



Pitted cherries placed in a syrup of water and brown sugar. Use as a dessert, to prepare fruit salads or garnish yogurt, ice cream, cocktails and cakes. The syrup can then be used to prepare fruit juices or natural ice lollies.

Code ..... **CSC2081**  
 Net weight ..... **410 g**  
 Units per carton ..... **12/8**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **120**  
 N° ct/pallet 120x100 ..... **150**



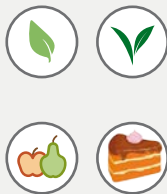


## Whole Piedmont apricots in syrup



Apricots from orchards of Piedmont placed in water and brown sugar syrup. The presence of the hazel gives a pleasant almond aroma. Ideal as a dessert, to prepare fruit salads or to garnish yogurt, ice cream, cocktails and cakes.

Code ..... **CSC229**  
 Net weight ..... **420 g**  
 Units per carton ..... **12/8**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **120**  
 N° ct/pallet 120x100 ..... **150**

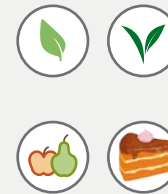


## Whole Piedmont apricots in syrup



Apricots from orchards of Piedmont placed in water and brown sugar syrup. The presence of the hazel gives a pleasant almond aroma. Ideal as a dessert, to prepare fruit salads or to garnish yogurt, ice cream, cocktails and cakes.

Code ..... **CSC2291**  
 Net weight ..... **1100 g**  
 Units per carton ..... **6/12**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **60**  
 N° ct/pallet 120x100 ..... **80**

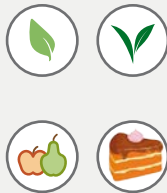


## Split peaches in syrup from Piedmont



Peaches cut in half, deprived of the kernels and put in syrup of water and brown sugar. Ideal as dessert, to prepare fruit salads or to garnish yogurt, ice creams, cocktails and cakes. The syrup can then be used to prepare fruit juices or natural ice lollies.

Code ..... **CSC220**  
 Net weight ..... **410 g**  
 Units per carton ..... **12/8**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **120**  
 N° ct/pallet 120x100 ..... **150**

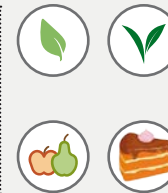


## Split peaches in syrup from Piedmont



Peaches cut in half, deprived of the kernels and put in syrup of water and brown sugar. Ideal as dessert, to prepare fruit salads or to garnish yogurt, ice creams, cocktails and cakes. The syrup can then be used to prepare fruit juices or natural ice lollies.

Code ..... **CSC219**  
 Net weight ..... **1100 g**  
 Units per carton ..... **6/12**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **60**  
 N° ct/pallet 120x100 ..... **80**

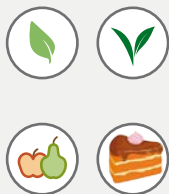


## Whole blueberries in syrup



Whole blueberries in syrup of water and brown sugar. To use as a dessert, to enrich fruit salads, white yogurt, ice cream, cocktails and cakes. The syrup can be used to prepare fruit juices or ice lollies.

Code .....	<b>CSC2901</b>
Net weight .....	<b>300 g</b>
Units per carton .....	<b>12/13</b>
Shelf life .....	<b>3 years</b>
N° ct/pallet 120x80 .....	<b>169</b>
N° ct/pallet 120x100 .....	<b>221</b>

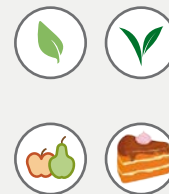


## Whole chestnuts in syrup



Peeled chestnuts placed in syrup of water and brown sugar. A typical aroma ideal for garnishing ice creams and cakes, excellent also in combination with main courses of red meat.

Code .....	<b>CSC283</b>
Net weight .....	<b>230 g</b>
Units per carton .....	<b>12/13</b>
Shelf life .....	<b>2 years</b>
N° ct/pallet 120x80 .....	<b>195</b>
N° ct/pallet 120x100 .....	<b>255</b>





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## Sweet creams and dried fruit

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# Sweet creams and dried fruit



Sweet creams prepared with simple and natural ingredients in order to obtain tasty and genuine products for real food lovers; the raw materials, carefully selected, are mixed with patience and skill, until a soft and spreadable mixture is obtained, totally free of preservatives and artificial colorings.

Honey is a natural product, whose quality depends on some essential factors such as the environment, the climatic situation, the industriousness of the bees and the skills of the beekeeper, combined with dried fruit it turns into an excellent mix.

Gluten free.





## Sweet spreads

## Pistachio spread



Sweet spread prepared with high quality pistachio. A rich taste to spread on bread, to garnish cakes, panettone, biscuits and ice cream.

Code ..... **CSC1427**  
 Net weight ..... **140 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



## Cappuccino spread



Delicious cappuccino spread. The distinctive taste of cappuccino in cream, to eat as a dessert, to spread on bread, to fill cakes, on ice cream or white yogurt.

Code ..... **CSC365**  
 Net weight ..... **140 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



## Tiramisù spread



Typical italian spread prepared with mascarpone. To eat as a dessert, on ice cream, to fill cakes and biscuits and to prepare Tiramisù: alternate a lay of finger biscuits soaked with bitter coffee and cover with tiramisù cream.

Code ..... **CSC367**  
 Net weight ..... **140 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**



## Coconut spread



Delicious coconut spread with a sweet and enveloping flavor to spread on bread, ice cream, to garnish cakes and desserts.

Code ..... **CSC1425**  
 Net weight ..... **140 g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **2 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**





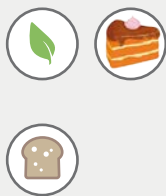
## Sweet spreads

## D.O.C.G. Moscato d'Asti wine spread



Smooth spread prepared with D.O.C.G. Moscato d'Asti sweet wine. You can use it to garnish cakes, biscuits, panettone, ice cream, fruit salads.

Code	CSC308
Net weight	140 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336

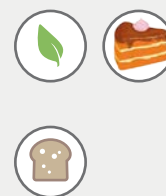


## Gianduja spread (cocoa and hazelnut)



Typical gianduja spread with hazelnut grains without palm oil. Ideal to spread on bread, to prepare sweet crêpes, to garnish cookies and ice cream.

Code	CSC1423
Net weight	140 g
Units per carton	12/18
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336

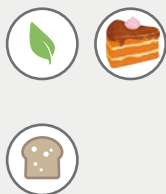


## Milk and hazelnut spread



Sweet spread prepared with milk and hazelnuts. Similar to the gianduja spread but without cocoa. To spread on bread, to prepare crêpes, to fill cakes and biscuits, on ice cream.

Code	CSC1424
Net weight	140 g
Pieces par carton	12/18
Shelf life	2 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	366

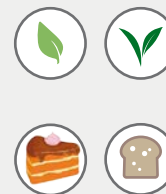


## Zabaione • 1533 • a classic Italian dessert



Great classic of Italian cuisine, this cream based on eggs, brown sugar and Marsala wine, is widely used in pastry making. Created according to the ancient recipe from 1533, the cream is ideal as a dessert, to garnish cakes, fruit ice cream or for filling Panettone and puff pastries.

Code	CSC309
Net weight	140 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336





## Sweet spreads

## Toffee spread



Delicious toffee cream prepared with honey from the Langhe and Symbiotic farming milk Erbalatte with a high concentration of protein and vitamins A and E. This superior quality milk gives a natural and intense flavor to the cream. Great on bread, cookies, ice cream.

Code ..... **CSC3631**  
 Net weight ..... **170g**  
 Units per carton ..... **12/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **336**

Toffee spread  
(single serving)

Delicious toffee cream prepared with honey from the Langhe and Symbiotic farming milk Erbalatte with a high concentration of protein and vitamins A and E. This superior quality milk gives a natural and intense flavor to the cream. Great on bread, cookies, ice cream. It's perfect for takeout, vacation or travel.

Code ..... **CSC3632**  
 Net weight ..... **45 g**  
 Units per carton ..... **24/18**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **288**  
 N° ct/pallet 120x100 ..... **366**



## Pears and cocoa spread



The sweetness of the pear meets the delicacy of cocoa in this delicious cream. Ideal to spread on bread or to garnish desserts, ice cream and yogurt.

Code ..... **CSC364**  
 Net weight ..... **220 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**



## Peach and cocoa spread



The flavor of peach meets the deliciousness of cocoa and the sweetness of "amaretti" in this delicious cream. Ideal as a dessert or spread on bread, to garnish cakes, ice cream and yogurt. Excellent for garnishing baked fruits. Available also in Gluten Free version.

Code ..... **CSC321**  
 Net weight ..... **220 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**





## Dessert

### "Bunet" Chocolate pudding



Pudding with chocolate and amaretti biscuits prepared following a traditional Piedmontese recipe. Ready to eat, can be stored outside the fridge, lactose free.

Code .....	CSC1401
Net weight .....	100 g
Units per carton .....	12/13
Shelf life .....	3 years
N° ct/pallet 120x80 .....	195
N° ct/pallet 120x100 .....	255



### Orange Cheesecake



Classic spoon dessert world-renowned for its fresh taste. It is made with high-quality mascarpone and cream, sugar and orange for a version with a Mediterranean aroma. A ready-to-eat dessert that can be stored out of the refrigerator.

Code .....	CSC1405
Net weight .....	90 g
Units per carton .....	12/18
Shelf life .....	3 years
N° ct/pallet 120x80 .....	342
N° ct/pallet 120x100 .....	399



### Black cherries in fine cocoa cream



Delicate and refined cocoa cream enriched with whole pitted candied black cherries. Savored alone it is an excellent as spoon dessert, it can also be used to garnish cakes, ice cream, yogurt and fruit salad.

Code .....	CSC369
Net weight .....	140 g
Units per carton .....	12/18
Shelf life .....	3 years
N° ct/pallet 120x80 .....	288
N° ct/pallet 120x100 .....	336



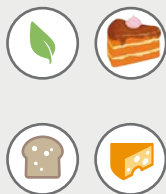


## Honey and dried fruit

Hazelnuts with  
honey

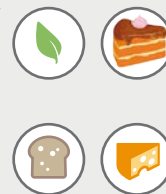
Hazelnuts of the Tonda Gentile Trilobata variety with honey: an authentic gourmet specialty ideal in combination with cheese, as a dessert or to garnish fruits and ice cream.

Code ..... **CSC468**  
 Net weight ..... **210 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**

Walnuts with  
honey

Walnuts covered with honey. A gourmet specialty to pair with cheese, as a dessert, on ice cream.

Code ..... **CSC467**  
 Net weight ..... **220 g**  
 Units per carton ..... **12/13**  
 Shelf life ..... **3 years**  
 N° ct/pallet 120x80 ..... **195**  
 N° ct/pallet 120x100 ..... **255**



# KEYS

  
Suitable for  
vegetarians

  
iVegan  
certification

  
Suitable for  
vegans

  
Gluten free

  
Protein

  
Fruit salads

  
Dessert

  
vegetables  
and salads

  
Egg

  
Cheese

  
Meat

  
Fish

  
Polenta

  
Rice

  
Gnocchi

  
Pasta







  
Bread





  
Pizza and focaccia

  
Lactose free

  
No sugar added



	ML	Net weight g	Net weight oz	Height	Diameter
	67 ml	45 g	1,58 oz	43 mm	60
	106 ml	80/100 g	3,82/ 3,52 oz	55 mm	60
	156 ml	130/170 g	4,58/6 oz	76 mm	61
	212 ml	180/220 g	6,34/7,76 oz	102 mm	60
	220 ml	170/230 g	6/8,11 oz	77 mm	69
	250 ml	260/270 g	9/9,5 oz	132 mm	65

	ML	Net weight g	Net weight oz	Height	Diameter
	310 ml	280/350 g	9,87/12,34 oz	105 mm	70
	410 ml	380/440g	13,40/15,52 oz	94,5 mm	85,4
	580 ml	540 g	19,4 oz	128 mm	85
	1062 ml	1 kg	35,27 oz	225 mm	85



The shelf life is always referred to the production date.



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