GUSTA. CREDI. AMA.
TASTE. TRUST. LOVE.
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.

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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.

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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.

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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.

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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.

SAVOURY

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♥ ◇ ♥ ◇ ♥ ◇ ♥

Pasta souces & Cheese creams

♥ ◇ ♥ ◇ ♥ ◇ ♥

Pasta sauces & 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.

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

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, maccaroni 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

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

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

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

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 chestnuts. It's ideal for seasoning egg pasta, especially noodles, but also potato gnocchi. This product is available also in 1000 g/35,27 oz and 540 g/17,63 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	336

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

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

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

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

"Mediterranei" sauces

"Arrabbiata" sauce with Calabrian 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

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

Sauces and ragouts

Tomato and Mascarpone cheese sauce

100% Italian tomato sauce and mascarpone cheese. His 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 Parmigiano Reggiano P.D.O. 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 "Pecorino Romano P.D.O." 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

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

Sauces and ragouts

Velvet Vodka tomato sauce

A velvety sauce made with 100% Italian tomatoes, Mascarpone, basil, and premium vodka. Delicately balanced and smooth in flavor, the vodka enhances and harmonizes the ingredients, creating a unique and refined taste. This sauce pairs beautifully with all types of pasta, especially ridged penne.

Code	CSC800
Net weight	280 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	169
N° ct/pallet 120x100	221

Tomato sauce with smoked Provola cheese

A tomato sauce with a definite flavor prepared with 100% Italian sun-ripened tomato, enriched with smoked provola 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 Gorgonzola P.D.O. cheese

Sauce prepared with 100% Italian tomatoes and Gorgonzola P.D.O. 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

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

Sauces and ragouts

Amatriciana sauce

Intense 100% Italian tomatoes sauce with pork cheek and Pecorino Romano P.D.O. cheese. 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 Asiago P.D.O. cheese

100% Italian tomato sauce with Asiago P.D.O. 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**

Rosé pasta sauce (Pink sauce)

A delicate sauce made with 100% Italian tomatoes and creamy mascarpone, offering a rich, velvety flavor. Its smooth, rosy texture-thanks to the mascarpone-gives it a unique character, making it perfect for pairing with all types of pasta , including egg pasta.

Code	**CSC907**
Net weight	**540 g**
Units per carton	**6/17**
Shelf life	**3 years**
N° ct/pallet 120x80	**187**
N° ct/pallet 120x100	**253**

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

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**

Ragout with Piedmontese sausage

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

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	**336**

Pasta sauces & Cheese creams

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 ragù prepared exclusively with premium 100% Piedmontese veal and Italian tomatoes. Ideal for dressing tagliatelle, lasagna, timbales and all types of filled pasta or durum wheat pasta. Excellent with gnocchi and 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**

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

Selection "Roma"

Carbonara sauce
(with pork cheek and "Pecorino Romano P.D.O." cheese)

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

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

"Gricia" sauce
(with pork cheek and "Pecorino Romano P.D.O." cheese)

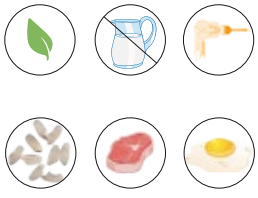
Flavorful sauce from traditional Roman cuisine prepared with "Pecorino Romano P.D.O." cheese, pork cheek and bacon. This pasta sauce is considered the ancestor of Amatriciana and it is excellent for dressing bucatini and rigatoni. It can be used to flavor risotto dishes.

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

"Cacio" cheese and black pepper sauce

Sauce made with "Pecorino Romano P.D.O." 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	**CSC676**
Net weight	**150 g**
Units per carton	**12/18**
Shelf life	**3 years**
N° ct/pallet 120x80	**288**
N° ct/pallet 120x100	**336**



♥◇♥ Pasta sauces & Cheese creams ♥◇♥

Cheese creams

"Parmigiano Reggiano" cheese creamy sauce

Creamy sauce prepared with Parmigiano Reggiano P.D.O. 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

"Gorgonzola P.D.O." cheese creamy sauce

A creamy sauce prepared with "Gorgonzola P.D.O." 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

"Castelmagno P.D.O." cheese creamy sauce

Smooth cream prepared with "Castelmagno P.D.O." 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

"Taleggio" cheese creamy sauce

A creamy sauce prepared with "Taleggio P.D.O." 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

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

Cheese creams

"Parmigiano Reggiano" cheese and Porcini mushroom cream

Soft and flavorful cheese cream made with "Parmigiano Reggiano P.D.O." and Porcini mushrooms. It's perfect for seasoning pasta, tagliatelle, rice, or enhancing meat dishes.

Code	**CSC677**
Net weight	**150 g**
Units per carton	**12/18**
Shelf life	**3 years**
N° ct/pallet 120x80	**288**
N° ct/pallet 120x100	**336**

Béchamel sauce

A Béchamel sauce made with soft Mascarpone cheese, butter and nutmeg, without any flour. This velvety béchamel has a smooth texture and delicate flavor, making it ideal for dressing lasagna, baked vegetable casseroles and pasta or rice timbales.

Code	**CSC750**
Net weight	**250 g**
Units per carton	**12/18**
Shelf life	**3 years**
N° ct/pallet 120x80	**180**
N° ct/pallet 120x100	**220**

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

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	CSC700
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 porcini mushroom

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

Code	CSC702
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 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 sauces

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**

Pasta sauces & Cheese creams

Organic sauces

Organic tomato and vegetables 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

♥◇♥ Pasta sauces & Cheese creams ♥◇♥

Organic cheese creams

Organic Parmigiano Reggiano cheese and porcini mushroom cream

Organic cheese cream prepared with “Parmigiano Reggiano P.D.O.” and Porcini mushroom. Very flavorful, it is delicious on fettuccine and to season pasta or rice dishes, better if organic type. Ready-to-use, lactose-free cream.

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 cream

Velvety organic cream sauce prepared with “Parmigiano Reggiano P.D.O.” cheese. Ready to use, it is ideal to season first courses of pasta or rice, better if organic type, and to embellish vegetable casseroles. Lactose-free.

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**

Vegan sauces with Vegetable Balls

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.

♥◇♥ Vegan sauces with Vegetable Balls ♥◇♥

Tomato sauce with vegan 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 vegan 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 vegan 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 vegan balls and 3 spices

Sauce made with 100% Italian tomatoes, turmeric, curry, chili pepper, with the addition of soft and tasty spicy vegatable 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

♥◇♥ Vegan sauces with Vegetable Balls ♥◇♥

Sauce with vegan 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

Sauce with vegan broccoli balls

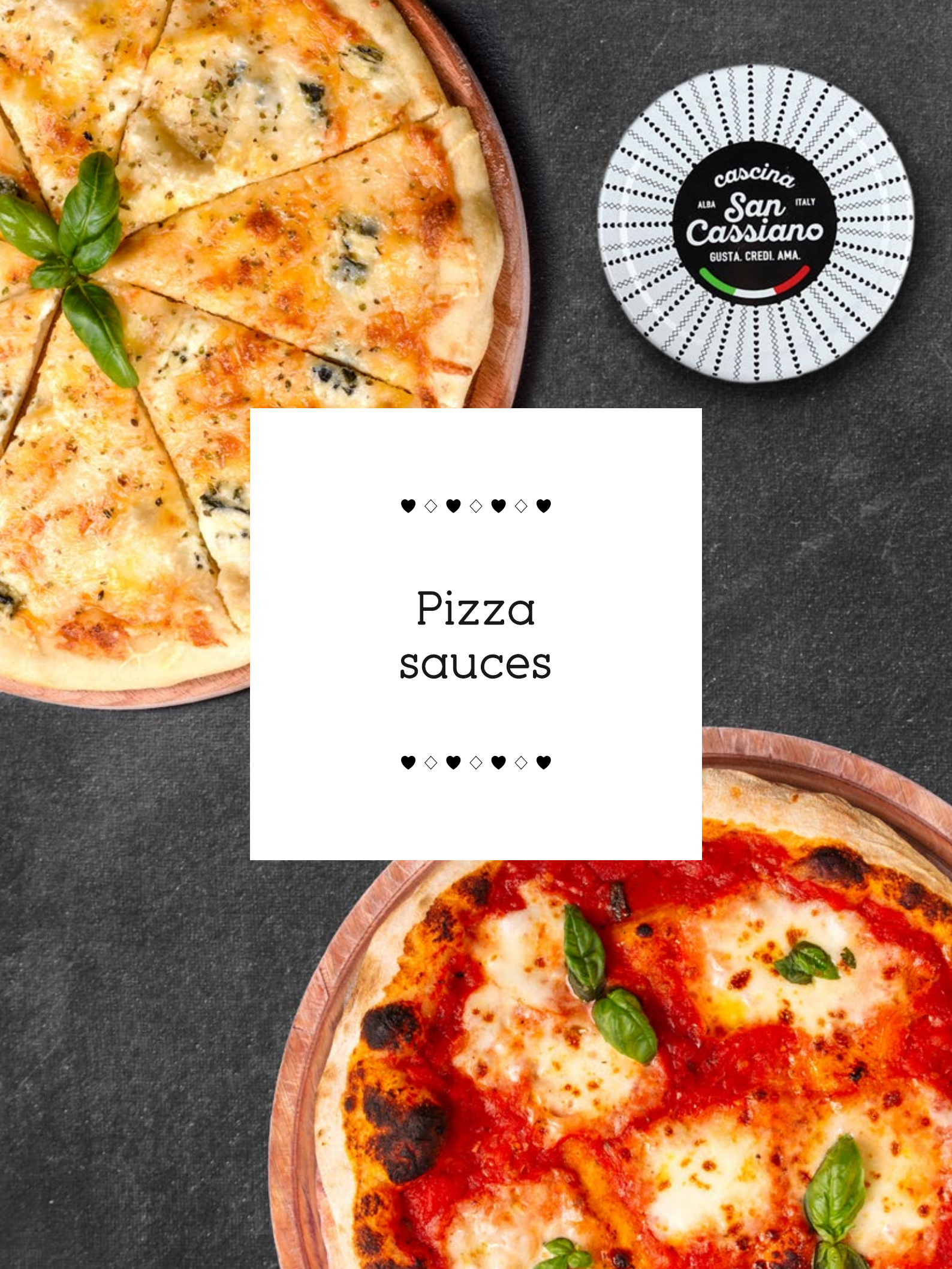
White vegetable sauce with tasty broccoli balls. Great as a pasta sauce, perfect also as a main course.

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 vegan balls and turmeric

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



Pizza sauces

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.

♥◇♥ Pizza sauces ♥◇♥

Red pizza sauces

Tomato pizza sauce with fried onions

Tasty sauce made with 100% Italian tomatoes and fried onions. Ready to top pizzas before baking with mozzarella. Also great as a base for sandwiches.

Code	CSC851
Net weight	190 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	234
N° ct/pallet 120x100	264

"Margherita" tomato pizza sauce with Mozzarella

Classic "Margherita" sauce made with 100% Italian tomatoes, mozzarella cheese, and oregano. This traditional sauce is ready to top pizzas before baking for a few minutes. Great on its own or enhanced with ingredients of your choice.

Code	CSC850
Net weight	190 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	234
N° ct/pallet 120x100	264

Mushroom & Truffle tomato pizza sauce

Aromatic sauce prepared with 100% Italian tomatoes, champignon mushrooms and Black Truffle. This sauce is ready to dress pizzas to be baked in the oven after adding mozzarella cheese. Also great as a spread on bread or in sandwiches.

Code	CSC856
Net weight	190 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	234
N° ct/pallet 120x100	264

Italian "Capricciosa" pizza sauce

Rich and flavorful sauce prepared with cooked ham, olives, artichokes, mushrooms and 100% Italian tomatoes. This sauce is ready for topping pizzas before baking in the oven. Great for stuffing sandwiches and calzones also.

Code	CSC855
Net weight	190 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	234
N° ct/pallet 120x100	264

Pizza sauces

White pizza sauces

Provola & Calabrian chilli pizza sauce

Slightly spicy tasting sauce made with provola cheese and added Calabrian chili pepper. This creamy, spicy sauce is ready to dress pizzas and white flatbreads. Delicious on its own or enhanced with vegetables and ham.

Code	CSC854
Net weight	180 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	234
N° ct/pallet 120x100	264

4 cheeses pizza sauce

Delicious sauce made from a blend of Pecorino, “Gorgonzola P.D.O”, Provola and “Asiago P.D.O.” cheeses. These four cheeses combine to create a creamy sauce, perfect for preparing a tasty, stringy white pizza, ready to bake.

Code	CSC853
Net weight	180 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	234
N° ct/pallet 120x100	264

“Gorgonzola P.D.O.” cheese & Radicchio pizza sauce

A sauce prepared with “Gorgonzola P.D.O.” and red radicchio, offering an intense and refined flavor. Ideal for making a delicious, cheesy white pizza-ready to bake in just a few minutes.

Code	CSC852
Net weight	180 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	234
N° ct/pallet 120x100	264

Mozzarella & basil pesto pizza sauce

A fresh and aromatic tasting sauce prepared with crushed basil and pine nuts enriched with Mozzarella cheese. It is ideal for making an original and appetizing white pizza, ready to bake. Also excellent with shrimp or as a base for canapés.

Code	CSC857
Net weight	190 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	234
N° ct/pallet 120x100	264

Pizza sauces

White pizza sauces

Salted pistachio pizza sauce

An original salted pistachio sauce, very creamy and with an international flavor, it is ready to dress pizzas and white focaccias to be baked in the oven . Great on its own or with the addition of mozzarella and vegetables or spread on toast.

Code	**CSC858**
Net weight	**190 g**
Units per carton	**12/18**
Shelf life	**3 years**
N° ct/pallet 120x80	**234**
N° ct/pallet 120x100	**264**

Pesto sauces

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 sauces

Pesto at the genoese style

Typical Genoese pesto prepared with a high percentage of basil. Ideal for seaming 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 lemon P.G.I.

Original interpretation of Genoese pesto prepared with a high percentage of basil and Sorrento lemon P.G.I., 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**

♥◇♥ Pesto sauces ♥◇♥

Vegan pesto

Basil pesto sauce

Vegan version of the 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**

Pesto sauces

Nut-based pesto

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

Pistachio pesto sauce

Variant for real connoisseurs of “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	**CSC612**
Net weight	**90 g**
Units per carton	**12/18**
Shelf life	**3 years**
N° ct/pallet 120x80	**342**
N° ct/pallet 120x100	**399**

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

♥◇♥ Pesto sauces ♥◇♥

Organic pestos & paté

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 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 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 green olives 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 pestos & paté

Organic black olives and dried tomatoes paté

Organic paté 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**

Velvety & Italian soups

Velvety & Italian soups

Italian soups are a cornerstone of the country's culinary heritage, offering a distinctive way to elevate vegetables through flavorful, well-balanced recipes inspired by an anti-waste philosophy.
Cream soups stand out for their smooth texture and wholesome profile, evolving over time into more refined and sophisticated culinary creations.
Minestroni and traditional Italian soups are characterized by chunky vegetables and can be enhanced with spices, aromatic herbs, or small shapes of durum wheat pasta.
Made with natural, simple ingredients, these products traditionally require long cooking times. Ready-to-serve solutions support consistent vegetable consumption while meeting the needs of a balanced, high-quality diet—without compromising on taste or authenticity.

Gluten free.

Velvety & Italian soups

Velvety soups

Peas & mint velvety soup

A creamy pea soup infused with fresh mint for a light, delicate flavor. Perfect served warm or at room temperature, it can be topped with crispy croutons, grated Parmigiano cheese, or a drizzle of extra virgin olive oil.

Code	**CSC1004**
Net weight	**600 g**
Units per carton	**6/22**
Shelf life	**3 years**
N° ct/pallet 120x80	**176**
N° ct/pallet 120x100	**232**

Leek & potato velvety soup

A refined velvety soup crafted from leeks and potatoes, delicately enriched with aromatic herbs and spices. Ready to enjoy warm or gently chilled in every season, and beautifully complemented by a sprinkle of grated Parmigiano cheese.

Code	**CSC1005**
Net weight	**600 g**
Units per carton	**6/22**
Shelf life	**3 years**
N° ct/pallet 120x80	**176**
N° ct/pallet 120x100	**232**

Bean & lentil velvety soup

A delicious velvety soup made from chickpeas, beans, lentils, and potatoes, enriched with fresh garden vegetables for a balanced and hearty flavor. Ready to enjoy on its own or enhanced with a drizzle of extra virgin olive oil.

Code	**CSC1006**
Net weight	**600 g**
Units per carton	**6/22**
Shelf life	**3 years**
N° ct/pallet 120x80	**176**
N° ct/pallet 120x100	**232**

Velvety butternut squash soup

Ready-to-eat soup made with butternut squash and mascarpone, featuring a smooth texture and naturally sweet, aromatic flavor. Serve hot or warm. Recommended with extra virgin olive oil, grated Parmigiano cheese. You can also top it with toasted pumpkin seeds and a hint of spice.

Code	**CSC1007**
Net weight	**600 g**
Units per carton	**6/22**
Shelf life	**3 years**
N° ct/pallet 120x80	**176**
N° ct/pallet 120x100	**232**

Velvety & Italian soups

Italian soups

Genoese-style minestrone

Traditional vegetable soup made with diced carrots, zucchini and potatoes, enriched with basil, lentils and beans. Flavorful and hearty, it's delicious served hot or cold, depending on the season. Add grated Parmigiano cheese or small pasta for an extra touch.

Code	**CSC1008**
Net weight	**600 g**
Units per carton	**6/22**
Shelf life	**3 years**
N° ct/pallet 120x80	**176**
N° ct/pallet 120x100	**232**

Minestrone with Italian cherry tomatoes

A vibrant Italian minestrone blending cherry tomato, peas, beans, and carrots, offering a bold, aromatic flavor. Ready to enjoy hot with a sprinkle of Parmigiano cheese, or paired with rustic toasted bread for a gourmet twist.

Code	**CSC1009**
Net weight	**600 g**
Units per carton	**6/22**
Shelf life	**3 years**
N° ct/pallet 120x80	**176**
N° ct/pallet 120x100	**232**

Cereals & mushroom soup with Asiago P.D.O. cheese & speck

A hearty blend of sorghum, buckwheat and mushrooms, enriched with smoked Italian speck and Asiago PDO cheese. Rustic, rich, and deeply savoury, it is inspired by the traditional flavours of the Italian Alps. Serve hot as a comforting entrée or finish with a drizzle of extra virgin olive oil.

Code	**CSC1010**
Net weight	**600 g**
Units per carton	**6/22**
Shelf life	**3 years**
N° ct/pallet 120x80	**176**
N° ct/pallet 120x100	**232**

Starters

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.
Vegetable flans are sophisticated culinary products, distinguished by their taste and texture. They can be enjoyed on their own or paired with cheese creams, sauces, and a fresh salad base. Flans can be stored at room temperature until ready to serve.
All of our appetizers are free from preservatives and artificial colors.
Oil can be used for cooking as well.

Gluten free.

Starters

Sliced artichokes in oil

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 in oil

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 in oil

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

"Friggitelli" green peppers in oil

A tasty appetizer made with a variety of small, sweet green peppers with thin, crunchy flesh, preserved in oil according to Southern Italian tradition. "Friggitelli" can be served as an appetizer and or finger food, as a side dish for fish or salads.

Code	CSC724
Net weight	275 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	169
N° ct/pallet 120x100	221

Starters

"Peperonata" mix peppers and onions in oil

A classic of Italian cuisine made with yellow and red bell peppers, onions, and tomatoes. From these simple ingredients comes an appetizer or side dish of remarkable depth, offering an intense yet balanced flavor. Peperonata can be enjoyed hot or cold, depending on the season.

Code	CSC727
Net weight	290 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	169
N° ct/pallet 120x100	221

"Antipasto delle Langhe" Starter of 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

Zucchini relish

Delicious start made with zucchini and assorted garden vegetables immersed in a velvety sweet-and-sour sauce. The flavor is a balanced mix of sweetness, acidity, and spiced notes - perfect for enhancing grilled dishes or refined finger foods.

Code	CSC726
Net weight	290 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	169
N° ct/pallet 120x100	221

Starters

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 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	CSC732
Net weight	130 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336

Chilli 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

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

Starters

"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**

Carmagnola peppers with "Balsamic vinegar of Modena P.G.I."

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 "balsamic vinegar of Modena P.G.I." . 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**

Starters

Savoury flans

Broccoli savoury flan

A delicious single-serve flan made with broccoli, 100% Italian eggs and Parmigiano Reggiano PDO. This flan makes a delightful appetizer paired with one of our cheese creams or a tasty side dish on its own or served with sweet-and-sour vegetables.

Code	**CSC400**
Net weight	**100 g**
Units per carton	**12/13**
Shelf life	**3 years**
N° ct/pallet 120x80	**195**
N° ct/pallet 120x100	**255**

Red pepper savoury flan

Soft and flavorful single-serve flan made with red bell peppers, 100% Italian eggs, and ricotta cheese. This flan is a refined appetizer paired with one of our cheese creams or a delicious side dish on its own or served with a fresh salad.

Code	**CSC401**
Net weight	**100 g**
Units per carton	**12/13**
Shelf life	**3 years**
N° ct/pallet 120x80	**195**
N° ct/pallet 120x100	**255**

Carrots savoury flan

A fresh and light single-serve flan made with carrots, 100% Italian eggs, ricotta, and Passito wine. It's an excellent appetizer served warm with one of our cheese creams, or as a side dish enhanced with a few drops of Balsamic Vinegar or paired with sweet-and-sour vegetables.

Code	**CSC402**
Net weight	**100 g**
Units per carton	**12/13**
Shelf life	**3 years**
N° ct/pallet 120x80	**195**
N° ct/pallet 120x100	**255**

Vegetable flan Trio

Elegant gift box featuring our three single-serve vegetable flans – ready to enjoy and with a long shelf life. A gourmet selection offering variety in flavor and use – perfect as a thoughtful gift, a taste of Italian cuisine, or a complete culinary experience. A practical and well-loved solution for any occasion.

Code	**CSCK100F**
Net weight	**300 g**
Units per carton	**4/13**
Shelf life	**3 years**
N° ct/pallet 120x80	**195**
N° ct/pallet 120x100	**255**

Gourmet sauces

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)

♥◇♥ Gourmet sauces ♥◇♥

Vegan sauces

Rustic bruschetta sauce

Classic sauce, to spread on bread, 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

Artichokes 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, or as base for 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

Gourmet sauces

Vegan sauces

Peppers sauce

Sauce prepared with selected sweet and fleshy peppers, it is 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

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

Pate of black olives of the "Taggiasca" variety, ideal for preparing canapés and appetizers. Excellent also in combination with main courses of red meat or fish for those who want it.

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

Gourmet sauces

Traditional sauces

Piedmontese green sauce for meat

Traditional sauce from Piedmont, made with parsley, garlic, anchovies and oil. It can 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

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

Gourmet sauces

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 sauce

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, 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

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

♥◇♥ Gourmet sauces ♥◇♥

Mayonnaises

Vegan mayonnaise with “Sorrento lemon P.G.I.”

Delicious mayonnaise prepared without ingredients of animal origin and flavoured with Sorrento lemon P.G.I.. 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

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.

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, and potatoes, and adds flavor to boiled or steamed vegetables.

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

♥◇♥ Gourmet sauces ♥◇♥

Mayonnaises

Curry and Turmeric mayonnaise

Delicious mayonnaise with an intense, spicy flavor made with 100% Italian eggs and oil, enriched with curry and turmeric. Perfect for pairing with meats and garden vegetables or as a base for original canapés with a precious oriental touch.

Code	**CSC1502**
Net weight	**180 g**
Units per carton	**12/13**
Shelf life	**2 years**
N° ct/pallet 120x80	**195**
N° ct/pallet 120x100	**255**

Lime and Ginger mayonnaise

Mayonnaise with a fresh, slightly citrusy and spicy flavor, made with 100% Italian eggs and oil, enriched with lime and ginger. A versatile mayonnaise, excellent with shellfish and fish in general, as well as with all types of meat and vegetables or as a base for sandwiches.

Code	**CSC1521**
Net weight	**180 g**
Units per carton	**12/13**
Shelf life	**2 years**
N° ct/pallet 120x80	**195**
N° ct/pallet 120x100	**255**

Mayonnaises

Mayonnaise with "Balsamic Vinegar of Modena P.G.I."

This superb mayonnaise is made with 100% Italian eggs, oil and the addition of "Balsamic Vinegar of Modena P.G.I.". With its well-rounded flavor, this sauce is perfect for enhancing a wide variety of dishes with a refined touch.

Code	**CSC1503**
Net weight	**180 g**
Units per carton	**12/13**
Shelf life	**2 years**
N° ct/pallet 120x80	**195**
N° ct/pallet 120x100	**255**

Dressing

Savoury Italian egg sauce

Refined sauce made with butter, Marsala wine, whipped egg yolk and lemon. This fluffy, light sauce has a rich, velvety taste that balances savory, acidic, and buttery notes. Perfect paired with fish and shellfish, white meats, or vegetables.

Code	**CSC718**
Net weight	**140 g**
Units per carton	**12/18**
Shelf life	**3 years**
N° ct/pallet 120x80	**288**
N° ct/pallet 120x100	**336**

Gourmet sauces

Dressing

Classic béarnaise sauce

Béarnaise sauce is prepared with 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 lemon P.G.I." dressing

Smooth sauce with a fresh, citrusy taste prepared with fresh butter and enhanced with Sorrento lemon P.G.I. 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 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 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

♥◇♥ Gourmet sauces ♥◇♥

RUBRA & BBQ

Rubra - Italian style tomato sauce for meats

Tasty sweet-and-sour sauce made with tomato, grape must, apple, and sweet pepper. It's perfect for enhancing grilled and boiled meats or as a topping for French fries.

Code	CSC1551
Net weight	270 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220

Rubra sauce with "Balsamic Vinegar of Modena P.G.I."

Sweet-and-sour sauce made with tomato, grape must, apple, sweet peppers, and "Balsamic Vinegar of Modena P.G.I.". It's perfect for enhancing all types of meat, fried food and vegetables, and as a gourmet base for sandwiches and snacks.

Code	CSC1550
Net weight	270 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)

certified Vegan

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

Gourmet sauces

RUBRA & 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 - Chilli pepper
(peppers and chilli 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 - Bell pepper
(tomato and 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**

Sauces for meat & cheese

Sauces for meat & cheese

Refined combinations of fruit, vegetables, and spices that, processed through various methods to create natural sauces or mustards that can be preserved over time.
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.

♥◇♥ Sauces for meat & cheese ♥◇♥

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

Sauces for meat & cheese

Sweet sauces

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

A delicate sweet jelly crafted with certified "D.O.C.G. Moscato d'Asti wine". It's ideal for fresh cheeses or to garnish fruit salads, ice creams, foie gras, and gourmet pairings.

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 "Balsamic Vinegar of Modena P.G.I."

Sweet sauce prepared with strawberries, "Balsamic Vinegar of Modena P.G.I." 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

Pears 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

♥◇♥ Sauces for meat & cheese ♥◇♥

Sweet sauces

Cranberry sauce

Refined version of this famous sauce made with cranberries, sugar and Marsala wine. This sauce 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**

Red onions 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**

Sauces for meat & cheese

Spicy mustards

Traditional Italian fruit mostarda
(Whole candied fruits)

Mustard prepared with candied 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

Traditional Italian fruit mostarda
(Candied fruits in cubes)

Mustard prepared with diced mixed candied 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

Traditional Italian clementine mostarda
(Whole candied fruits)

Mustard prepared with whole candied 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

Truffle products

Truffle products

We use the most delicious hypogeal 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.

♥◇♥ Truffle products ♥◇♥

Mushroom and truffle cream

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 summer truffle
(Tuber Aestivum)

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 summer truffle
(Tuber Aestivum)

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**

Anchovies and summer truffle spread
(Tuber Aestivum)

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**

Truffle products

Salt flavoured with summer truffle
(Tuber Aestivum)

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 flavoured with summer truffle
(Tuber Aestivum)

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 summer truffle
(Tuber Aestivum)

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 summer truffle cream

Cream based on Parmigiano Reggiano P.D.O. 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**

Truffle products

Tomato, truffle and mushroom bruschetta sauce

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**

Olive oil with summer truffle shavings

(Tuber Aestivum)

Exquisite olive oil flavored with Tuber Aestivum truffle shavings. Delightful as a condiment for pasta, rice 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**

FUNCTIONAL RECIPES

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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.

High in protein

Gluten free.

High in protein products

High in protein sauces & condiments

High in protein basil pesto sauce

Protein Lover

Protein 10g* every 100g of product

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

Protein Lover

Protein 10g* every 100g of product

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 tomato sauce with basil

Protein Lover

Protein 10g* every 100g of product

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

Protein Lover

Protein 10g* every 100g of product

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

* grams of protein contained per 100 g of product

High in protein products

High in protein sauces & condiments

High in protein tomato sauce with vegetables

Protein Lover

Protein 10g* every 100g of product

certified Vegan

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 Mozzarella

Protein Lover

Protein 10g* every 100g of product

High-protein sauce made with 100% Italian tomatoes, mozzarella, and milk proteins. Perfect for athletes and anyone following a specific dietary plan. Delicious with all kinds of pasta and oven-baked vegetables.

Code	CSC114
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 vegetable balls

Protein Lover

Protein 6g* every 100g of product

certified Vegan

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 Pecorino cheese and black pepper cream

Protein Lover

Protein 10g* every 100g of product

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

* grams of protein contained per 100 g of product

High in protein products

High in protein sauces & condiments

High in protein French dressing

Protein Lover

Protein 10g* every 100g of product

Delicious high-protein sauce made with wine vinegar, yogurt, mustard, and enriched with collagen. Perfect for athletes and anyone following a special diet. Ideal for dressing mixed salads, vegetables, white meats, fish, and fried foods.

Code	CSC116
Net weight	260 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220

High in protein Caesar dressing

Protein Lover

Protein 10g* every 100g of product

High-protein sauce made with wine vinegar, yogurt, and enriched with collagen. Pleasant and well-balanced in flavor, it's perfect for athletes and those following a special diet. It's excellent on leafy salads, vegetables, and white meats.

Code	CSC115
Net weight	260 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220

High in protein desserts

High in protein cocoa pudding

Protein Lover

Protein 10g* every 100g of product

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	195
N° ct/pallet 120x100	255

High in protein pudding with "Amaretti"

Protein Lover

Protein 10g* every 100g of product

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	195
N° ct/pallet 120x100	255

* grams of protein contained per 100 g of product

High in protein products

"Difrutta" - High in protein spreads

"Difrutta" - High in protein apricot spread

Protein Lover

Protein 10g* every 100g of product

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 blueberry spread

Protein Lover

Protein 10g* every 100g of product

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

Protein Lover

Protein 10g* every 100g of product

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

* grams of protein contained per 100 g of product

High in protein products

High in protein smoothies

High in protein berry smoothie

Protein Lover

Protein 10g* every portion

A delicious smoothie made with berries, grape must, and added sunflower protein. Light and low in calories, it has a pleasantly refreshing taste and feel heavy. It is ideal as post-workout snack or quick breakfast.

Code	CSC500
Net weight	260 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220

High in protein mango and passion fruit smoothie

Protein Lover

Protein 10g* every portion

High-protein smoothie made with mango, passion fruit, grape must, and sunflower protein – completely dairy-free. This aromatic and exotic smoothie is low in calories. Perfect for breakfast, as a post-workout snack, or as a light meal during outdoor adventures.

Code	CSC501
Net weight	260 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220

High in protein "Ace" smoothie (orange, lemon and carrot)

Protein Lover

Protein 10g* every portion

Refreshing protein smoothie made with oranges, carrots, lemon, grape must, and sunflower protein – completely dairy-free. Light and low in calories, it offers a citrusy flavor that's especially enjoyable during the summer months. Ideal for breakfast, as a post-workout snack, or as a light meal for outdoor activities.

Code	CSC502
Net weight	260 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220

High in protein banana, apple, pear smoothie

Protein Lover

Protein 10g* every portion

Velvety smoothie made with banana, apple, and pear, enriched with sunflower protein – completely dairy-free. Thick and satisfying, yet low in calories, it offers a rich, comforting taste. Ideal for breakfast, as a post-workout snack, or during hikes.

Code	CSC503
Net weight	240 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220

* grams of protein per serving of product

SWEET

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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 50%.
Our jams are vegan and contain a high fruit percentages.

Gluten free.

Extra Jams and Marmalades

Extra jams

Extra Percoca peach preserve

78%* Fruits

Extra jam prepared with Percoca variety peaches and brown sugar. A very aromatic and consistent jam ideal for filling cakes, cookies, and yogurt, spread on bread or to accompany cheeses.

Code	CSC305
Net weight	340 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	169
N° ct/pallet 120x100	221

Extra quince preserve

certified Vegan

68%* Fruits

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

Extra apricot preserve

certified Vegan

85%* Fruits

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

Extra peach preserve

certified Vegan

90%* Fruits

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** (percentages may vary by production batch)

Extra Jams and Marmalades

Extra jams

Extra 8 fruits preserve

83%* Fruits

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

Extra fig preserve

61%* Fruits

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

Extra plum preserve

74%* Fruits

Extra jam 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

Extra strawberry preserve

68%* Fruits

Extra jam 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** (percentages may vary by production batch)

Extra Jams and Marmalades

Extra jams

Extra mixed berries preserve

65%* Fruits

Extra jam 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

Extra blackberry preserve

68%* Fruits

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

Extra black cherries preserve

78%* Fruits

Extra jam prepared with 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

Extra blueberry preserve

91%* Fruits

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** (percentages may vary by production batch)

Extra Jams and Marmalades

Extra jams

Extra mulberry preserve

70%* Fruits

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

Extra raspberry preserve

66%* Fruits

Extra jam 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

Extra elderberry preserve

71%* Fruits

Extra jam 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

70%* Fruits

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** (percentages may vary by production batch)

♥◇♥ Extra Jams and Marmalades ♥◇♥

Extra jams

- ACE -
Orange, lemon and carrot preserve

certified Vegan

52%* Fruits

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**

* **average fruit quantity in 100 g** (percentages may vary by production batch)

Extra Jams and Marmalades

Extra jams selection

Extra Mont Morency black cherries jam

83%* Fruits

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

Extra Mara des Bois strawberry jam

83%* Fruits

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

Extra Pêche des Vignes jam

82%* Fruits

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

* **average fruit quantity in 100 g** (percentages may vary by production batch)

Extra Jams and Marmalades

Marmalades

Lemon marmalade

46%* Fruits

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

59%* Fruits

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

59%* Fruits

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** (percentages may vary by production batch)

Extra Jams and Marmalades

Extra jams

Extra red fruits preserve (red currant, strawberry and pomegranate)

65%* Fruits

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

Extra black fruits preserve (blueberry, gooseberry and acai)

66%* Fruits

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

Extra raspberry preserve with chia seeds

67%* Fruits

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** (percentages may vary by production batch)

♥◇♥ Extra Jams and Marmalades ♥◇♥

Exotic jams

Extra mango and passion fruit preserve

certified Vegan

62%* Fruits

Extra jam 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

certified Vegan

32%* Fruits

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

Extra pineapple and strawberry preserve

certified Vegan

67%* Fruits

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

Extra pineapple and golden kiwi preserve

certified Vegan

62%* Fruits

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** (percentages may vary by production batch)

Extra Jams and Marmalades

Single serving

Extra blueberry preserve

certified Vegan

91%* Fruits

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	336

Extra peach preserve

certified Vegan

90%* Fruits

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

Extra strawberry preserve

certified Vegan

68%* Fruits

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	336

Apricot preserve with stevia

certified Vegan

80%* Fruits

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	336

41 kcal**

* **average fruit quantity in 100 g** (percentages may vary by production batch)
** **average kilocalories value in 100 g**

Extra Jams and Marmalades

Organic extra jams

Organic extra black cherry preserve

certified Vegan

88%* Fruits

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 50%.

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 extra strawberry preserve

certified Vegan

84%* Fruits

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 50%.

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 extra apricot preserve

certified Vegan

80%* Fruits

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 50%.

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 extra blueberry preserve

certified Vegan

91%* Fruits

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 50%.

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

* **average fruit quantity in 100 g** (percentages may vary by production batch)

Organic extra jams

Organic extra fig preserve

certified Vegan

68%* Fruits

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 50%.

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** (percentages may vary by production batch)

Jams and Marmalades with stevia

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.

♥◇♥ Jams and Marmalades with stevia ♥◇♥

Peach preserve with stevia

certified Vegan

85%* Fruits

Jam 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 and 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

36 kcal**

Apricot preserve with stevia

certified Vegan

80%* Fruits

Jam 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 and 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

41 kcal**

Strawberry preserve with stevia

certified Vegan

80%* Fruits

Jam 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 and 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

30 kcal**

Blackberry preserve with stevia

certified Vegan

80%* Fruits

Jam 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 and 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

42 kcal**

* **average fruit quantity in 100 g** (percentages may vary by production batch)
** **average kilocalories value in 100 g**

Jams and Marmalades with stevia

Black cherries preserve with stevia

certified Vegan

80%* Fruits

Jam 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 and 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**

54 kcal**

Blueberry preserve with stevia

certified Vegan

68%* Fruits

Jam 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 and 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**

43 kcal**

Bitter orange marmalade with stevia

certified Vegan

75%* Fruits

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**

44 kcal**

* **average fruit quantity in 100 g** (percentages may vary by production batch)
** **average kilocalories value in 100 g**

Fruit in syrup

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.

Fruit in syrup

Whole Piedmont cherries in syrup

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 Piedmont cherries in syrup

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 bathed 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**

Fruit in syrup

Whole Piedmont apricots in syrup

Apricots from orchards of Piedmont bathed 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 bathed 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 Piedmont peaches in syrup

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 Piedmont peaches in syrup

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

Fruit in syrup

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

Whole chestnuts in syrup

Peeled chestnuts put 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	**CSC283**
Net weight	**230 g**
Units per carton	**12/13**
Shelf life	**2 years**
N° ct/pallet 120x80	**195**
N° ct/pallet 120x100	**255**

Sweet spreads & Desserts

Sweet spreads & Desserts

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.
Spoon desserts of international renown, with their distinctive flavor, are offered in single-serve portions. They can be stored in the pantry and require refrigeration only before consumption.
And finally, honey: 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. *

* With the exception of Crunchy spreads

Sweet spreads & Desserts

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 & Desserts ♥◇♥

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**
Units per carton	**12/18**
Shelf life	**2 years**
N° ct/pallet 120x80	**288**
N° ct/pallet 120x100	**336**

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 & Desserts

Sweet spreads

Toffee spread

An indulgent spread with a smooth, velvety texture that coats the palate, enhanced with flakes of Sicilian sea salt.
Ideal on bread and biscuits, with ice cream, or as a filling for crêpes and croissants.

Code	**CSC3631**
Net weight	**140 g**
Units per carton	**12/18**
Shelf life	**3 years**
N° ct/pallet 120x80	**288**
N° ct/pallet 120x100	**336**

Toffee spread (single serving)

An indulgent spread with a smooth, velvety texture that coats the palate, enhanced with flakes of Sicilian sea salt. Ideal on bread, biscuits, and ice cream.
Perfect for on-the-go consumption, travel, and leisure.

Code	**CSC3632**
Net weight	**45 g**
Units per carton	**24/18**
Shelf life	**3 years**
N° ct/pallet 120x80	**288**
N° ct/pallet 120x100	**336**

Pear and cocoa spread

certified Vegan

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**

Sweet spreads & Desserts

Crunchy varieties

Crunchy hazelnut and cocoa spread

A rich hazelnut and fine cocoa cream, crafted with crispy Kataifi pastry for an irresistible crunch. This trendy cream has the characteristic taste of roasted hazelnuts that blends well with its rough and firm texture. An ideal cream for filling crepes, garnishing ice cream, yogurt, fruit.

Code	**CSC14232**
Net weight	**140 g**
Units per carton	**12/18**
Shelf life	**2 years**
N° ct/pallet 120x80	**288**
N° ct/pallet 120x100	**336**

Crunchy pistachio spread

Sweet spread made with high-quality pistachios and Kataifi pastry, which adds a pleasant crunch. This trendy spread features a distinct yet delicate flavor that pairs perfectly with its rich, slightly coarse texture. Ideal for filling crepes and pastries, or for garnishing ice cream, yogurt, and fruit.

Code	**CSC14272**
Net weight	**140 g**
Units per carton	**12/18**
Shelf life	**2 years**
N° ct/pallet 120x80	**288**
N° ct/pallet 120x100	**336**

Crunchy cocoa spread

A velvety fine black cocoa spread, layered with crispy Kataifi pastry for an exquisite crunch. This trendy cream has an intense but balanced flavor between sweet and bitter notes and blends with its rough and firm texture. An ideal cream for filling crepes, topping ice cream, yogurt, fruit.

Code	**CSC14233**
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 & Desserts ♥◇♥

Desserts

Sacher unlayered

Precious variation of the classic “sachertorte,” reinvented as a spoon dessert. The dessert is made with fine cocoa, cream, apricot cubes and our extra apricot jam. A refined end to a meal or a great interlude, ready to enjoy. Will keep out of the refrigerator until opened.

Code	**CSC1406**
Net weight	**110 g**
Units per carton	**12/13**
Shelf life	**3 years**
N° ct/pallet 120x80	**195**
N° ct/pallet 120x100	**255**

Orange cheesecake

A classic spoon dessert, world-renowned for its fresh taste. Made with high-quality mascarpone, cream, sugar, and a touch of orange for a Mediterranean twist. This ready-to-eat dessert can be stored without refrigeration.

Code	**CSC14051**
Net weight	**100 g**
Units per carton	**12/13**
Shelf life	**3 years**
N° ct/pallet 120x80	**195**
N° ct/pallet 120x100	**255**

“Bunet” Cocoa and amaretti 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**

Pudding Trio

A trio of ready-to-enjoy spoon desserts, conveniently packed in single-serve jars. These shelf-stable treats don't require refrigeration, making them ideal for on-the-go snacking or pantry storage. With international appeal and authentic Italian quality, this dessert trio is perfect as a gift, a souvenir, or a tasting box.

Code	**CSCK100D**
Net weight	**310 g**
Units per carton	**4/18**
Shelf life	**3 years**
N° ct/pallet 120x80	**195**
N° ct/pallet 120x100	**255**

♥◇♥ Sweet spreads & Desserts ♥◇♥

Desserts

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**

Dried fruit with honey

Hazelnuts with honey

Hazelnuts 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

iVegan certification

Suitable for vegetarians

Suitable for vegans

Gluten free

High in protein

Fruit salads

Ice-creams

Desserts

Vegetables

Salads

Cheeses

Eggs

Red Meats

White Meats

Fish

Pasta

Rice

Gnocchi

Polenta

Bread

Baked goods

Lactose free

Without sugar

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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
580 ml	600g	21,16 oz	185 mm	74
1062 ml	1 kg	35,27 oz	225 mm	85

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The shelf life is always referred to the production date.

September 2026

cascina
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