

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.



# TRUST

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

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







# LOVE

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

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



### We are tradition and humanity

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





We are a Green Company

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











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

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



# Savoury line

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# Sauces for pasta and Cheese Creams

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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.







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### 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









### 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









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









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	
N° ct/pallet 120x100	255









# Tomato and hemp seeds sauce





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

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









### Vegan sauces and ragout

# Tomato and fried onion sauce



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

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















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











"Mediterranei" sauces

### "Arrabbiata" sauce with Calabria chilli pepper



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

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



# "Marinara" tomato sauce with oregano from Sicily



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

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











# Capers and olives tomato sauce with anchovies dripping



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

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











### Sauces and ragouts

# Tomato and Mascarpone cheese sauce



100% Italian tomato sauce and mascarpone cheese. 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 D.O.P." cheese



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

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









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



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

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









### Sauces and ragouts

### 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









### 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	
N° ct/pallet 120x100	255







### Sugo con Gorgonzola D.O.P.



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

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









### Sauces and ragouts

# Amatriciana sauce



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

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







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



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

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









### Sauces and ragouts

# Ragout with Piedmontese meat



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

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







# Meat ragout made with typical Piedmont sausage



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

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









# Tomato sauce with meatballs



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

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







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



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

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









### Ragout selection

# 3 roasts ragout



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

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









# Piedmont classic ragout



Raffinato ragù preparato solo con pregiata carne 100% vitello di razza Piemontese e pomodoro italiano. Ideale per condire tagliatelle, lasagne, timballi e tutti i tipi di pasta ripiena o di semola di grano duro. Ottimo su gnocchi e 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 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.

CSC708
140 g
12/18
3 years
288
336









### Selection Roma

# Carbonara sauce



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

Code	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



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

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

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



Cheese creams

# Parmigiano Reggiano creamy sauce



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

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



# D.O.P. Gorgonzola cheese creamy sauce



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

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



# D.O.P. Castelmagno cheese cream



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

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



# D.O.P. Taleggio cheese cream



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

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











### Cheese creams

### D.O.P. Grana Padano cheese creamy sauce



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

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





### Parmigiano Reggiano cheese and Porcini mushroom spread



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

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











### 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 mushrooms, 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/nallet 120x100	220





### Organic sauces

# Organic tomato with vegetable sauce



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

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









# Organic tomato and basil sauce



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

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









# Organic "Arrabbiata" sauce





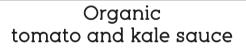
Organic sauce prepared with tomato and chili pepper ready to use, ideal to season all kinds of pasta.

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













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

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









### Organic cheese creams

### Organic Parmigiano Reggiano cheese and Porcini mushroom spread



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

CSC1670	ode
150	et weight
12/1	its per carton
3 year	elf life
80 <b>28</b>	ct/pallet 120x80
100 330	ct/pallet 120x100
3 year 80 <b>28</b> 8	elf life ct/pallet 120x80











### Organic Parmigiano Reggiano cheese spread



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

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













# Vegan sauces with Vegetable Balls

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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.





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### Tomato sauce with vegetable balls





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

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











### Tomato sauce with vegetable balls, capers and olives





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

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









### Tomato sauce with vegetable balls and chilli pepper





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

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









### Tomato sauce with vegetable balls and 3 spices





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









# Sauce with vegetable balls and porcini mushrooms





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

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









# Vegetable sauce with broccoli balls





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

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









# Sauce with turmeric vegetable balls





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

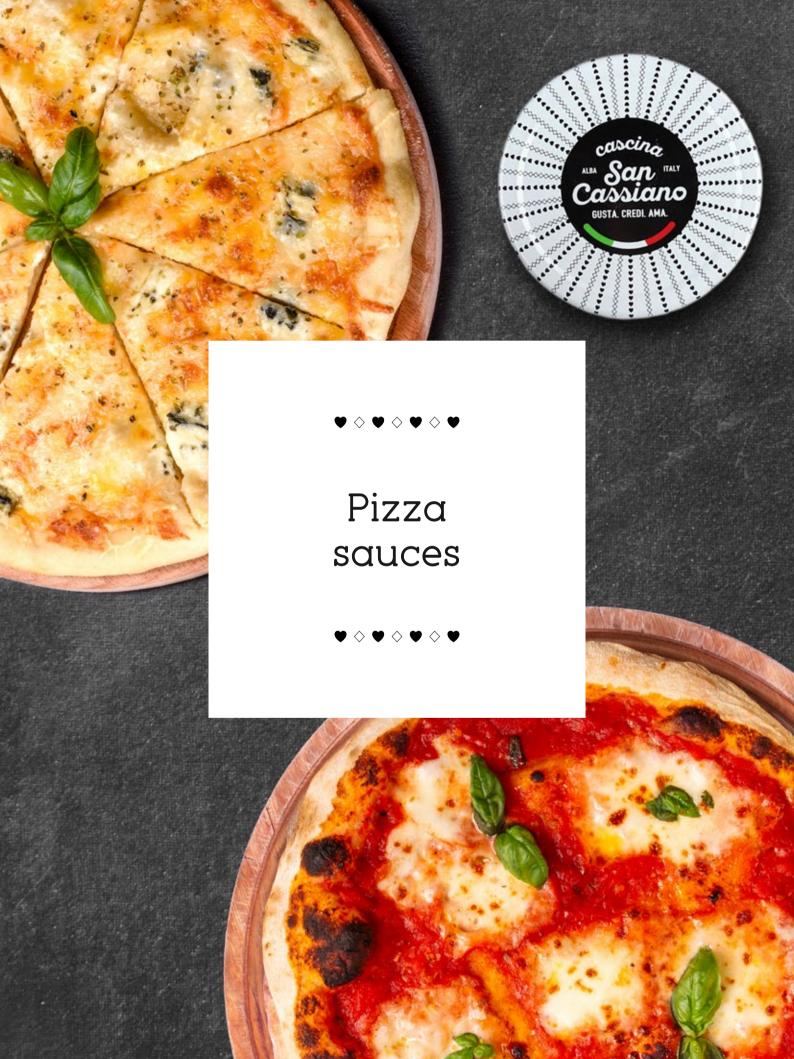
Code	CSC713
Net weight	280 g
Units per carton	12/13
Shelf life	3 years
N° ct/pallet 120x80	169
N° ct/pallet 120x100	221











# Pizza sauces

 $\blacktriangledown \diamondsuit \blacktriangledown \diamondsuit \blacktriangledown \diamondsuit \blacktriangledown \diamondsuit \blacktriangledown$ 

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

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

Gluten free.











### Red pizza

# 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 tomato, 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





### White pizza

# Provola & Calabrian chili 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 PDO, Provola, and Asiago PDO 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 PDO & Radicchio pizza sauce



A sauce prepared with Gorgonzola PDO 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	190 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





# 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/nallet 120x100	264







# 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.





### Pesto at the genoese style



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

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

Code	CSC641A
Net weight	130 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	
N° ct/pallet 120x100	336









### Pesto sauce without garlic



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

Code	CSC603
Net weight	130 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336











### Red pesto sauce basil and dried tomatoes



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

Code	CSC619A
Net weight	130 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336









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



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

Code	CSC6418
Net weight	130 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336









### •◇• Pesto sauces •◇•

### Vegan pesto

# Basil pesto sauce (vegan)



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

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









# Basil and kale pesto sauce



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

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









# Basil and hemp seeds pesto sauce



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

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









# Basil and soy pesto sauce



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

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









#### Pesto sauces

#### Nuts pesto sauces

#### Walnut pesto sauce



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

Code	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 the typical "pesto alla genovese" prepared with pistachios. Some starred chefs have selected it for their recipes. Perfect for dressing pasta-based first courses or fish-based second courses.

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







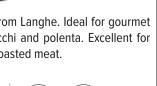
#### Hazelnut pesto sauce



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 pesto

# Organic basil and dried tomato pesto sauce



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

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



#### Organic vegan pâté and pesto

# Organic black olives and dried tomatoes 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	
N° ct/pallet 120x100	336









#### Organic green olive pesto sauce





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

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









#### Organic vegan pâté and pesto

#### Organic basil pesto



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

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









### Organic basil and hemp seeds pesto sauce



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

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











# Organic basil and kale pesto sauce





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

CSC1668
130 g
12/18
3 years
288
336











# Organic basil and soy pesto sauce





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

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











#### "Pappa al Pomodoro" soup



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

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





#### Tuscany soup



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

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





# Buckwheat soup with black cabbage



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

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













### Starters



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

Oil can be used for cooking as well.

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





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#### Sliced artichokes



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

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









#### Sun-dried tomatoes





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

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













#### **Peppers** from Cuneo



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

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











#### 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/nallet 120v100	221











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











#### "Antipasto delle Langhe" Starter with mixed vegetables





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

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











#### 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.

CSC726
290 g
12/13
3 years
169
221













### Caper fruits with stalk





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

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











#### "Taggiasca" olives in oil





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

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













# Chili peppers stuffed with anchovies and capers in olive oil



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

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



### King starter in oil





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

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











# Marinated garlic in oil with spices





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

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









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





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

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







# "Giardiniera" sweet-and-sour mixed vegetables





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

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









#### I Flan

#### 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	
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	
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	100 gx 3
Units per carton	4/13
Shelf life	3 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255









### Gourmet sauces

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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.



(With the exception of pumpkin and amaretti sauce)









#### Gourmet sauces

#### Vegan sauces

#### Rustic bruschetta



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

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









#### "Bagnetto rosso" Red sauce for meat



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

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









#### Artichoke sauce





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

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













#### Radicchio sauce





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

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











#### ••• 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





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

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











#### ••• Gourmet sauces •••

#### Traditional sauces

#### Piedmontese green sauce



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

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







### 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	
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336











#### "Bagna Caoda" Garlic and anchovies spread



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

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













#### Capers sauce



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

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











#### 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 •••

#### Mayonnaise

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



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

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









#### 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

#### Mayonnaise

#### 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



#### Mayonnaise

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



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

0 g
/13
ars
95
55
6



#### 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











#### 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	195
N° ct/pallet 120x100	255









#### Dressing

#### Classic béarnaise sauce



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

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



#### Sorrento I.G.P. lemon dressing



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

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











#### Hollandaise sauce



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

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













#### Hollandaise sauce with truffle



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

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













#### RUBRA E 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 I.G.P.



Sweet-and-sour sauce made with tomato, grape must, apple, sweet peppers, and Balsamic Vinegar of Modena IGP. 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)



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	
Units per carton	_
Shelf life	
N° ct/pallet 120x80	-
N° ct/pallet 120x100	220









#### ••• Gourmet sauces •••

#### **RUBRA E BBQ**

### BBQ - Orange

(tomato and orange)



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

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









# BBQ - Chili pepper (peppers and chili pepper)



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

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











# BBQ - Bell pepper (tomato and pepper)



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

Code	CSC1546
Net weight	
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	180
N° ct/pallet 120x100	220











### Sauces for meat and cheese

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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.

 $\Diamond$ 

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





#### Sauces for meat and 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 and cheese

Sweet sauces

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



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

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











#### "Cognà" grape sauce with dried fruit



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

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











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



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

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











#### Pear and cinnamon sweet sauce



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

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













#### • • Sauces for meat and cheese • •

Sweet sauces

### Cranberry sauce



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

Code	CSC249
Net weight	170 g
Units per carton	12/18
Shelf life	3 years
N° ct/pallet 120x80	288
N° ct/pallet 120x100	336





#### ••• Sauces for meat and cheese •••

#### Spicy mustards

### Sweet red onion sauce



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

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











### Mixed fruit Italian mostarda (fruit in cubes)



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

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











### Mixed fruit Italian mostarda (whole fruit)



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

CSC2531
280 g
12/13
2 years
195
255













### Clementine Italian mostarda (whole fruit)



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

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











### Truffle

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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.











#### Mushroom and truffle cream with Piedmont White Truffle



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

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



#### Butter with Tuber Aestivum truffle



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

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













#### Mayonnaise with Tuber Aestivum truffle



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

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







#### Anchovy and Tuber Aestivum truffle spread



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

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







### Tuber Aestivum truffle flavored salt



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

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



#### Acacia honey flavored with Tuber Aestivum truffle



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

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







### Fondue with Tuber Aestivum truffle



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

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











#### Parmigiano Reggiano and Tuber Aestivum truffle spread



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

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











### Tomato, truffle and mushroom bruschetta



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

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







### Truffle and mushroom pesto



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

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









### Basil pesto with black truffle



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

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











### Truffle flavored olive oil with Tuber Aestivum



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

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

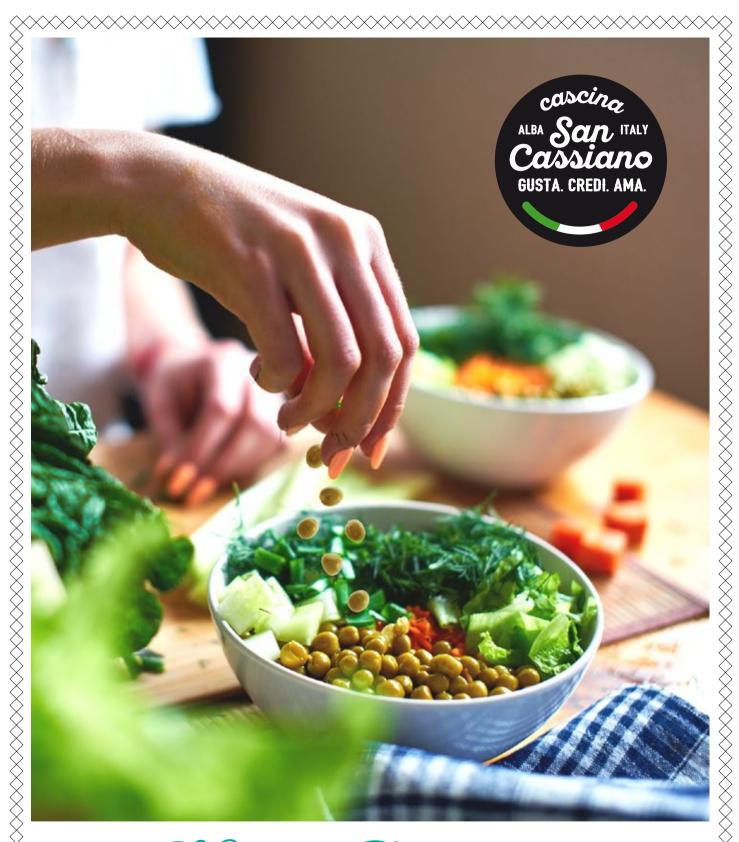












# High in Protein line

GUSTA. CREDI. AMA. TASTE. TRUST. LOVE. www.cascinasancassiano.com



### High in protein products

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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.

Proteico 3



Gluten free.











# ••• High in protein products •••

### High in protein pesto

# High in protein basil pesto sauce



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

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









# High in protein red pesto sauce







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

High in protein tomato sauce with chilli pepper

High in protein and fiber tomato sauce, prepared with 100% italian

tomatoes, chilli pepper, and pea proteins. Perfect for athletes and for

CSC104

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



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.

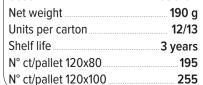
Code	CSC103
Net weight	190 g
Units per carton	-
Shelf life	3 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255











Code

those who follow a particular dietary regime.









<sup>\*</sup> grams of protein contained per 100 g of product

## High in protein products

### High in protein pesto

### High in protein tomato sauce with vegetables



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

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









### High in protein tomato sauce with mozzarella



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 vegetables balls



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

CSC109
290 g
12/13
3 years
169
221



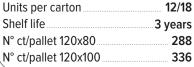








follow a particular dietary regime.













### High in protein Pecorino cheese and black pepper cream

seasoning pasta and rice. Perfect for athletes and for those who







## High in protein products

### High in protein pesto

# High in protein French Dressing



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

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.

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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







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	CSC1068101006
Net weight	3180ng
Units per carton	12/13
Shelf life	3 yellangs
N° ct/pallet 120x80	8015312779 <b>582</b>
N° ct/pallet 120x100	38015312779 <b>589</b>





### High in protein pudding with "Amaretti"







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

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





<sup>\*</sup> grams of protein contained per 100 g of product

# ••• High in protein products •••

"Difrutta" - High in protein spreads

# "Difrutta" - High in protein apricot spread







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







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

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









### "Difrutta" - High in protein orange spread







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

CSC112
160 g
12/18
3 years
288
336









<sup>\*</sup> grams of protein contained per 100 g of product

# ••• High in protein products •••

### Protein shakes

# High in protein Berry Smoothie





A delicious smoothie made with berries, grape must, and added sunflower protein. Light and low in calories, it has a pleasantly refreshing taste and Feels easy on the stomach. 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









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

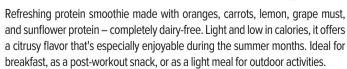






# High in protein Ace (orange, lemon and carrot) Smoothie





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







### \* grams of protein per serving of product.

### High in protein Banana Apple Pear Smoothie







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









# Sweet line

GUSTA. CREDI. AMA. TASTE. TRUST. LOVE. www.cascinasancassiano.com



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

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

Our jams are vegan and contain a high fruit percentages.

Gluten free.











### Extra jams

### **ACE** Orange, lemon and carrot preserve



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

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











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

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













### Apricot preserve



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

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









### Peach preserve



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

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













### Extra jams



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

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













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

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













# Plum preserve

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

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











# Strawberry preserve





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

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









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

### Extra jams

# Mixed berries preserve







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

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











# Blackberry preserve







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

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











# Black cherries preserve







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

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











# Blueberry preserve







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

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













### Extra jams

# Mulberry preserve 70% Fruits August 1 Conference of con

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

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













# Elderberry preserve 71%\* Fruits Fruits

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

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











# Chestnut cream 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











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

### Extra jams



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





### Jams selection

# Mont Morency black cherries jam



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

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





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

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













### Pêche des vignes jam





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

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



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

### Marmalades

# Lemon marmalade What is the part of the p

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	
N° ct/pallet 120x100	221





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

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











# Clementine from Sicily marmalade







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

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











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

### Exotic extra jams

# Mango and Passion fruit preserve



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

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









# Lemon and ginger marmalade



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

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











# Pineapple and strawberry preserve



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

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









### Pineapple and golden kiwi preserve



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

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











### Extra superfruits

# Red fruits preserve (red currant, strawberry and pomegranate)



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

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



# Black fruits preserve (blueberry, gooseberry and acai)



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

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











# Raspberry preserve with chia





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

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











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

### Organic jams

# Organic black cherry preserve







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

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









# Organic strawberry preserve







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

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









# Organic apricot preserve







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

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









# Organic blueberry preserve







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

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









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

### Organic jams

# Organic fig preserve







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

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











### Single serving



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

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











# Peach preserve







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

Apricot preserve

with stevia

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











### Strawberry preserve





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

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

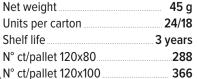












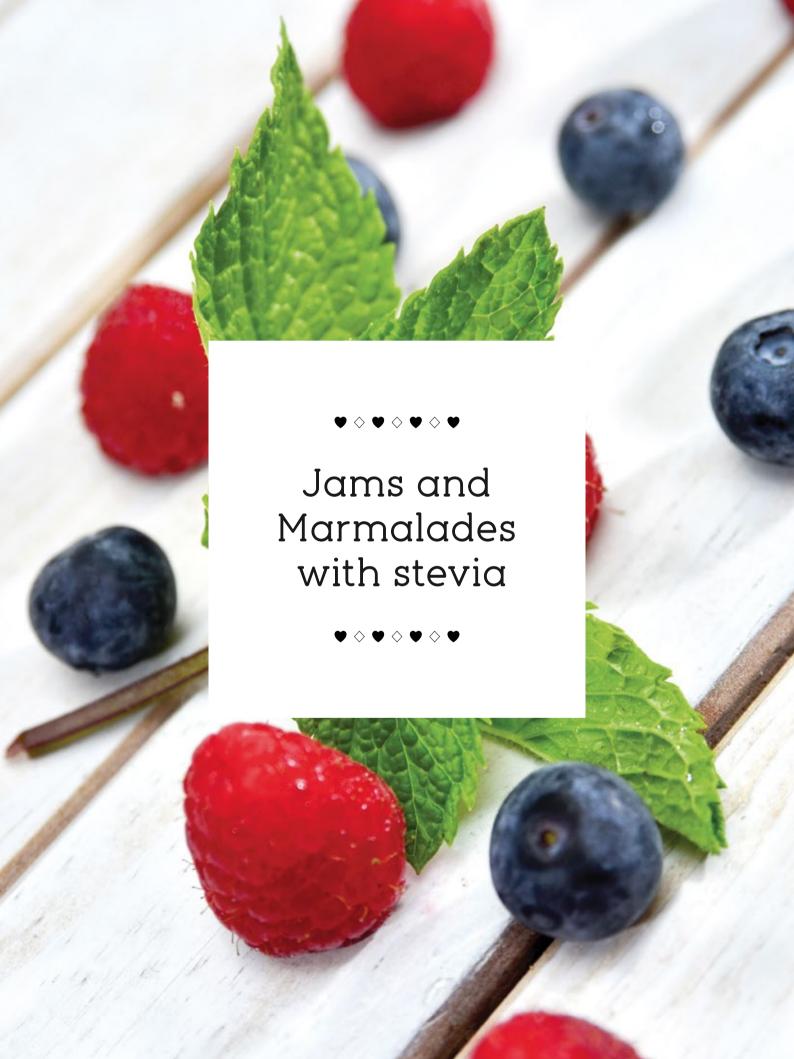








- average fruit quantity in 100 g (percentage may vary according to the production's lot)
- \*\* average kilocalories value in 100 g



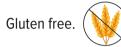
# Jams and Marmalades with stevia

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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.





### ••• Jams and Marmalades with stevia •••

# Peach preserve with stevia



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

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











# Apricot preserve with stevia



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

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











# Strawberry preserve with stevia



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

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











# Blackberry preserve with stevia







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

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











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

<sup>\*\*</sup> average kilocalories value in 100 g

### ••• Jams and Marmalades with stevia •••

# Black cherries preserve with stevia



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

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











# Blueberry preserve with stevia



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

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











# Bitter orange marmalade with stevia



Marmellata di frutta dolcificata con stevia. Poche calorie e tanto gusto, adatta anche a vegetariani e vegani grazie all'utilizzo dell'agar-agar, un'alga naturale dal potere gelificante, in sostituzione delle pectine di origine animale. Ideale per guarnire dolci, gelati e yogurt.

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











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

<sup>\*\*</sup> average kilocalories value in 100 g

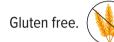


# Fruit in syrup

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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.









# Whole cherries in syrup from Piedmont



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

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











### Whole cherries in syrup from Piedmont



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

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











# Pitted cherries in syrup





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

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











# Whole Piedmont apricots in syrup



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

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











### Whole Piedmont apricots in syrup



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

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











# Split peaches in syrup from Piedmont



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

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











# Split peaches in syrup from Piedmont



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

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











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

Code	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 creams and dried fruit

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

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













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### Sweet spreads

# Pistachio spread



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

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









# Cappuccino spread



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

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









### Tiramisù spread



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

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









# Coconut spread



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

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









Sweet spreads

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



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

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









# Gianduja spread (cocoa and hazelnut)



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

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









# Milk and hazelnut spread



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

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









# Zabaione · 1533 · a classic Italian dessert



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

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









Sweet spreads

# Toffee spread



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

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









# Toffee spread (single serving)



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

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









# Pears and cocoa spread





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

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









# Peach and cocoa spread



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

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









### The Crunchy

# Crunchy Hazelnut and Cocoa spread



A cream prepared with quality hazelnuts, fine cocoa and Kataifi paste that gives the product crunchiness. 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	140g
Units per carton	12/18
Shelf life	2 years
N° ct/pallet 120x80	234
N° ct/pallet 120x100	336









# Crunchy pistachio spread



Sweet cream 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 fruit.

Code	CSC14272
Net weight	140g
Units per carton	12/18
Shelf life	2 years
N° ct/pallet 120x80	234
N° ct/pallet 120x100	336









# Crunchy cocoa spread



Cream prepared with fine black cocoa and Kataifi paste that gives the product crunchiness. 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	140g
Units per carton	12/18
Shelf life	2 years
N° ct/pallet 120x80	234
N° ct/pallet 120x100	336









### Dessert

### 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	100g
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	100g
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 qift, a souvenir, or a tasting box.

Code	CSCK100D
Net weight	100x3 g
Units per carton	4/18
Shelf life	3 years
N° ct/pallet 120x80	195
N° ct/pallet 120x100	255





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Dessert

# Black cherries in fine cocoa cream



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

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











### Honey and dried fruit

# Hazelnuts with honey



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

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









# Walnuts with honey



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

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









# **KEYS**





















Fruit salads







Fish

Pasta











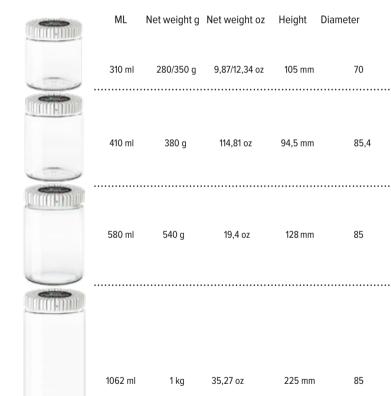
Baked goods

I goods Lactose free

without sugar



	ML	Net weight g	Net weight oz	Height	Diameter
THE RESERVE OF THE PERSON OF T	67 ml		1,58 oz		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		6/8,11 oz		69







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