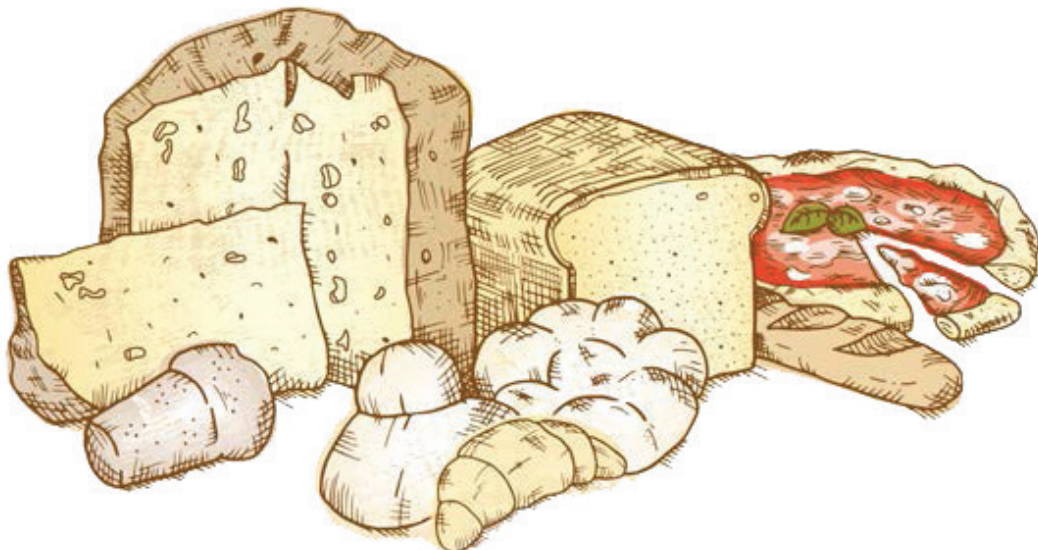




Il mulino di Napoli

*A Flour
For Every Purpose*



The Caputo Method

USA

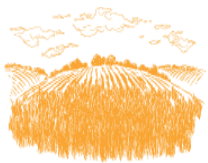
ITALY

Traditional Milling and Grinding Process

Our flours are made through the slow, natural process of rolling and sifting. This approach means we process the grain through a higher number of milling and sifting steps. In fact, every single Caputo wheat kernel takes more than 25 milling passages to become a perfect flour crystal. The longer and softer the process, the better the quality.

No Extra Additives

We treat our flour with love and respect. That means no chemicals or bleaching agents. Each of our flours is like a recipe that blends up to 7 or 8 different varieties of wheat, allowing us to uphold the quality of flour to rigid standards regardless of varying conditions. Our team of quality experts selects grains from around the world as they have different characteristics.



The Field:

Each wheat variety is researched and analyzed by our team of experts right where it grows. We control and supervise our grain from the seed to the mill.



The Lab:

Every wheat variety is analyzed in our lab and tested to ensure it meets our quality and safety standards.



The Mill:

Our skillful mill operators test the characteristics of every blend to ensure color, odor, specks, screening, and more are all up to our standards.



Three Generations of Italian Quality

Since 1924, three generations of the Caputo family have produced flour in accordance with the ancient Neapolitan art of baking!



“0” Aria

For light and crisp doughs, Aria is specially formulated with a blend of “0” wheat flour and pasta madre (mother sourdough), which makes it ideal for Pinsa, Pizza in Teglia, and Pizza in Pala.

The addition of 100% natural dried sourdough makes this product especially unique, as it aids in the fermentation process and gives the dough airiness, fragrance, and longevity!



FL-ARIA-25



25 kg



13.00%
W300-320



12 months

“00” Pizzeria



Our signature product, recognized by leading Neapolitan Pizza Certification Associations. This flour is ideal for Neapolitan pizza baked in wood fired, gas, or electric ovens at high temperatures.



ITEM CODE

12.50%
W260-280

25 kg
5 kg
10/1 kg

FL-PIZZA-25
FL-PIZZA-5
FL-PIZZA-1

“00” Saccorosso



Similar to Caputo Pizzeria, this flour is ideal for Neapolitan pizza dough. With a slightly higher protein level, this dough is well-suited for a long rise. It is best used for certain pastries, specialty breads, and pizza.



ITEM CODE

13.00%
W300-320

25 kg

FL-SACC-25

“00” Americana



Developed with the best pizza makers in the USA, this “00” flour is a special wheat blend with high protein that is perfect for artisan pizzas and products that are made in 500-700 degree ovens.



ITEM CODE

14.25%
W360-380

25 kg

FL-AMER-25

“00” Americana Super



A “00” flour designed for traditional pizza with higher protein than Americana, this flour is ideal for traditional American, New York, Detroit, Sicilian, and Focaccia styles made in 500-700 degree ovens.



ITEM CODE

15.25%
W380-400

25 kg

FL-AMERSUP-25

“0” Nuvoletta Super



The evolution of flour created for dough made using a pre-ferment such as a Biga or Poolish, this flour is ideal for contemporary Neapolitan Pizza, Roman Style Pizza in Teglia, and high hydration doughs with long fermentation times.



ITEM CODE

13.50%
W320-340

25 kg

FL-NUVSUP-25

“0” Aria



For light and crisp doughs, Aria is specially formulated with a blend of “0” wheat flour and pasta madre (mother sourdough), which makes it ideal for Pinsa, Pizza in Teglia, and Pizza in Pala.



ITEM CODE

13.00%
W300-320

25 kg

FL-ARIA-25

“00” Pasta Fresca and Gnocchi Flour



Made of only the heart of the wheat, this flour results in light and consistent doughs that melt in your mouth. Ideal for pasta and gnocchi, it also works well in pastry creams.



ITEM CODE

12.50%
W260-280

25 kg
10/1 kg

FL-PASTA-25
FL-PASTA-10/1

“0” Frolla



Dedicated to the preparation of shortbread, biscuit, and short-crust pastry doughs, this “0” flour is a new magic for all of your sweet creations.



ITEM CODE

11.00%
W140-160

25 kg

FL-FROLLA-25

Tipo 1



An homage to the age-old method of stone ground flours, this is a traditional, light brown flour with a distinctive fragrance, color, and taste that is great in rustic breads and doughs.



ITEM CODE

14.00%	25 kg	FL-TIPOUNO-25
W240-270	10/1kg	FL-TIPOUNO-10/1

Gluten Free



Made with de-glutenized wheat starch, dextrose, corn starch, buckwheat flour, rice starch, vegetable fiber, and guar, this award-winning flour is ideal for all of your favorite gluten-free baked goods!



ITEM CODE

N/A	5 kg	FL-GF-5
	12/1 kg	FL-GF-12/1

"00" Classica



The gold standard for all-purpose "00" flours from Italy, this versatile product is perfect for short-rise doughs, breads, cakes, focaccia, and more.



ITEM CODE

11.00%	25 kg	FL-CLASSICA-25
W220-240		

Semola Rimacinata



This durum wheat is finely ground with semolina's signature yellowish tint and resistant, elastic gluten. It is ideal for extruded and fresh pastas as well as cakes and breads.



ITEM CODE

13.00%	5 kg	FL-SEMOLA-5
W230	10/1kg	FL-SEMOLA-10/1

"00" Chef's Flour



With strong, elastic gluten, this flour is great for the home chef or anyone looking to make smaller batches. It is ideal for doughs that require long fermentation, pizza, bread, pasta, and cakes.



ITEM CODE

13.00%	5kg	FL-CHEF-5
W300-320	10/1kg	FL-CHEF-10/1

Lievito Dry Yeast



Fed only with natural Italian ingredients, our dry yeast is suitable for all types of leavening. It is gluten-free, easy to store and use, and has a prolonged fermentative ability.



ITEM CODE

N/A	10/100g	FL-YEAST-10/100
-----	---------	-----------------

"00" Baking



Due to our superior quality wheat, our "00" Baking flour is higher in protein than most in the US. This flour absorbs moisture and fat to create light, flaky, and delicate textures.



ITEM CODE

11.00%	10/1kg	FL-BAKING-10/1
W200-220		

"00" Frozen Dough Balls



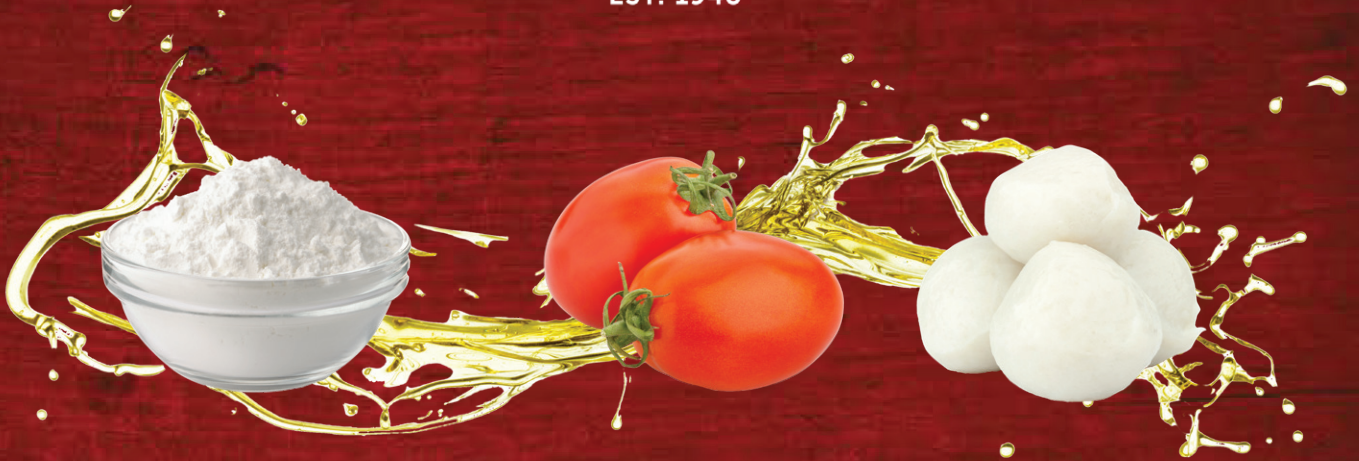
Made to Order | Shelf Life: 90 Days
Caputo "00" Frozen Dough Balls guarantee consistency and convenience for authentic, high-quality pizzas and breads. Available in Caputo "00" Pizzeria for Neapolitan pizza baked at 750+ degrees and Caputo "00" Americana for NY style, pan, and artisan style pizzas and breads baked between 500-750 degrees.

Most common sizes: 70/7oz, 65/8oz, 55/9oz, 50/10oz, 33/16oz
Other sizes available upon request.

ORLANDO

FOODS

EST. 1948



Ambassadors of Italian Quality

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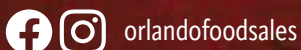
Please contact us for more information!

Orlando Foods Sales

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Antimo Caputo S.r.l.

Corso San Giovanni a Teduccio, 55- 80146 Naples, Italy

Tel: +39 081752.05.66

info@mulinocaputo.it - www.mulinocaputo.it



Learn more about Caputo at www.caputoflour.com | @caputoflour

Ciao

IL POMODORO DI NAPOLI®



OUR MISSION:

TOMATOES FOR EVERY KITCHEN



Ciao tomatoes are grown in rich, fertile soil that has been “kissed” by the various eruptions of Vesuvius. The climate affects the taste and nutrition of these tomatoes, often called “the fruit of the sun.”

Founded in 1979 by Lino Cutolo and his brothers Remo and Franco, our factory is located in the center of the two largest tomato growing areas, just 90 minutes from the fields, to ensure that the tomatoes are canned and preserved as soon as they are picked.



- » All our products are non-GMO and all-natural
- » Our tomatoes go through multiple rounds of selection, including manual sorting
- » Our tomatoes are packed in BPA-free, white enamel lined cans
- » Our tomatoes are packed in a thick purée made exclusively from fresh tomatoes
- » Our tomatoes contain higher solids and less water and salt than competing brands

BY THE NUMBERS:

OUR PRODUCTION PROCESS

60

Days

The length of the Italian tomato harvest between August and September.

6

Hours

The maximum amount of time it takes for our tomatoes to be picked and canned.

12+

Quality Checks

We continuously monitor the pH, color, density, bostwick, and peel residue.

AUTHENTICA SUPER

Same authentic taste, denser puree



Made from whole peeled Italian tomatoes that are crushed and blended with tomato puree, Authentica Super has a higher density tomato puree for better performance on pizza that requires a longer cook time.

🌿 ALL NATURAL

🌿 NON GMO

🌿 BPA FREE

🌿 PRODUCT OF ITALY

SIZE

ITEM CODE

BARCODE

PALLET CONFIG

6/#10

CIAO-AUTHSUP-6/10

8004402110734

8 x 8



Italian Whole Peeled Tomatoes

Produced specifically to meet the needs of Chefs and Pizzaioli alike, these tomatoes are packed in heavy puree and give higher yields in terms of total tomato solids per can. Fresh basil is added for the perfect flavor balance.

SIZE **ITEM CODE**

6/10 can | CIAO-P-6/10
12/28 oz | CIAO-P-12/28



Organic Italian Peeled Tomatoes

Our organic tomatoes are grown and harvested in southern Italy, and they are certified by the USDA and European certifying bodies. Vine-ripened, they are peeled and packed in heavy tomato puree.

SIZE **ITEM CODE**

6/10 can | CIAO-O-P-6/10



San Marzano DOP Tomatoes

Grown from the historic San Marzano seed and following the strict guidelines set by the Consorzio of DOP producers, these delicate tomatoes are perfect for all of your specialty dishes!

SIZE **ITEM CODE**

6/3kg | CIAO-SM-6/3
12/28 oz | CIAO-SM-12/28



Authentica Crushed Tomatoes

Made from selected whole peeled tomatoes which are crushed and mixed with tomato puree, with no tomato skins or seeds and higher tomato solids, they are ready to use as soon as you open the can.

SIZE **ITEM CODE**

6/10 can | CIAO-AUTH-6/10
12/28 oz | CIAO-AUTH-12/28



Preparato Crushed Tomatoes

Ready to use straight from the can, our Preparato Crushed Tomatoes are made from fresh Italian tomatoes combined with high-quality extra virgin olive oil and basil.

SIZE **ITEM CODE**

6/10 can | CIAO-PREP-6/10



Authentica Super Crushed Tomatoes

Made from crushed tomatoes mixed with tomato puree, Authentica Super has a higher density tomato puree for better performance on pizza that requires a longer cook time.

SIZE **ITEM CODE**

6/10 can | CIAO-AUTHSUP-6/10



Peeled "Datterini" Tomatoes

Naturally richer in sugar than other varieties, our Datterini have a rich red pulp that gives them an intense and aromatic flavor! They are extra sweet with no bitterness.

SIZE **ITEM CODE**

24/14 oz | CIAO-DAT-P-24/14
6/3 kg | CIAO-DAT-P-6/3



Tomato Paste

Made from whole fresh tomatoes which are naturally concentrated, we use steam heat to remove the water and make a fresh and natural flavored tomato paste.

SIZE **ITEM CODE**

6/2.5 kg | CIAO-PASTE-6/2.5

Bag-in-Box



AUTHENTICA CRUSHED TOMATOES

Italian Crushed Tomatoes In
Tomato Puree

Packed from fresh tomatoes grown in Southern Italy and made from grinding select peeled tomatoes and adding freshly made tomato puree, Ciao Authentica is ready to go straight from the package as is or seasoned to your preference.

SIZE

1/10 kg

ITEM CODE

CIAO-AUTH-10KGBAG



PREPARATO CRUSHED TOMATOES

Italian Crushed Tomatoes with
Extra Virgin Olive Oil and Basil

Packed from fresh tomatoes and made from grinding select peeled tomatoes and adding freshly made tomato puree, high-quality extra virgin olive oil, and basil, Ciao Preparato requires no further preparation and is ready to use straight from the package.

SIZE

1/10 kg

ITEM CODE

CIAO-PREP-10KGBAG

GREEN NOT GREENWASHING

Our cans are **100% recyclable**, our boxes come from **recycled paper and cardboard**, and our labels are **100% FSC certified**.

Despite a significant increase in tomato production in the past 10 years, we have **reduced our emissions by 50%** by:

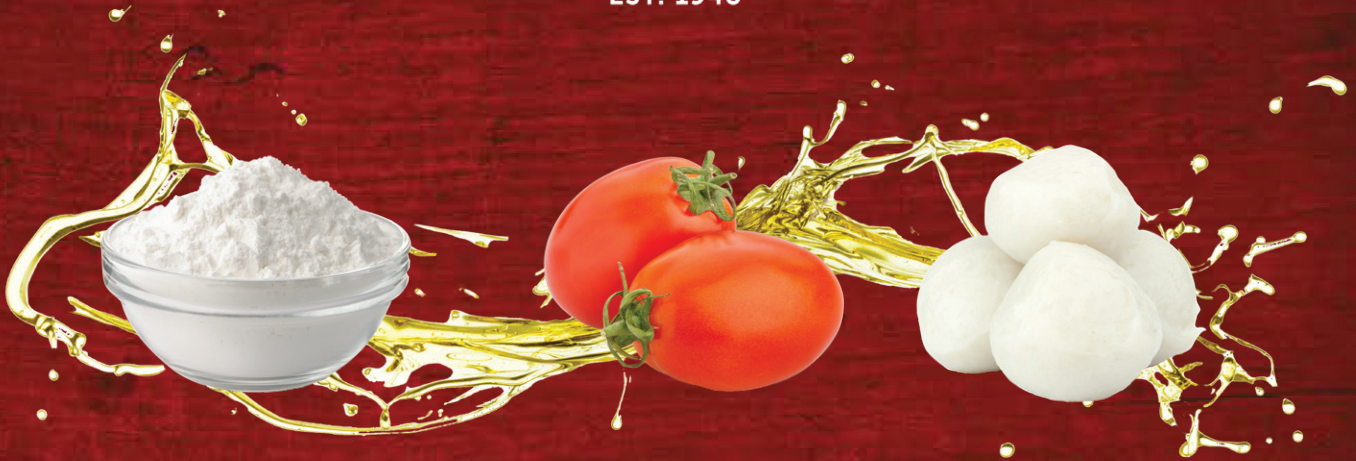
- » Recycling and purifying all of our water
- » Creating our own energy with solar panels and an evaporator
- » Recapturing our steam to reduce our dependence on fossil fuels
- » Continuously educating our team on our company's corporate social responsibility



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Compagnia Mercantile D'Oltremare S.r.l.

Via Faraldo n° 1 - 84085 Mercato San Severino (SA) - Italy

Tel: +39 089 82.59.87 PBX/Fax +39 089 82.59.90

info@cmdo.it - www.cmdo.it



[ciaoilpomodorodinapoli](#)

Learn more about Ciao at www.ciaotomatoes.com | [@ciaotomatoes](#)



THE TRADITION OF TOMORROW.

All great cooking revolves around a great oil.



The Tradition of Tomorrow

We select only the **best** raw materials for our products.
“The products we produce in our company are the same ones we use on our family’s table.”

- Cremonini Family

#INNOVATION



ADVANCED TECHNOLOGICAL INFRASTRUCTURES

To develop state-of-the-art factories where energy consumption is reduced and the environment is protected.

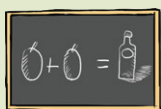


COLLABORATION WITH THE BEST CHEFS

In order to create the most innovative oils in the market.

#EVOLUTION

RESEARCH AND DEVELOPMENT OF NEW PRODUCTS



Thanks to a close collaboration between our team, Italian universities, the most prestigious scientific institutes and the Italian National Association of Olive Oil Tasters (ONAOO).

LIFELONG LEARNING



We have turned our headquarters into an academy, offering training activities and other events intended for all those who want to discover more about the varied world of oil and vinegar.



FRIENN

Italian frying

High Oleic Sunflower Oil for High-Quality Frying



NON-GMO

100% ITALIAN

LONG LIFE

NEUTRAL FLAVOR

- No foaming agents
- High smoke point (230°C or 446°F) and high flash point (334°C or 633°F)
- Lower cost per day as it lasts twice as long as traditional frying oil
- Light in taste and color with dry, crispy results, even when cold
- Shares the same healthy attributes as olive oil as it contains more than 80% of healthy oleic acid
- Less waste due to a significantly longer frying life and sustainable packaging

CONTENT

20 L

ITEM CODE

OLIT-FRIENN-20

CONTAINER

Bag in Box

UNITS/CASE

1



A High-Quality Harmonious Union Between 51% Extra Virgin Olive Oil and 49% High Oleic Sunflower Oil

Discover TUTTOLIO

The ideal culinary companion, TUTTOLIO is a combination of the highest quality 100% Italian oils that gracefully enhances your dishes without overpowering them.

With exceptional health benefits and a high smoke point, its versatility makes it ideal for Extra Virgin Olive Oil applications such as sautéing, frying, and roasting.



Unparalleled flavor and quality



High smoke point



Rich in healthy monounsaturated fats



Highly versatile for all applications



CONTENT

3L

ITEM CODE

OLIT-TUTTOLIO-2/3

CONTAINER

PET Bottle

UNITS/CASE

2

EXTRA VIRGIN OLIVE OIL

Excellent Selections of the Best Cultivars



CONTENT

3L

ITEM CODE

OLIT-00-EV- 4/3

CONTAINER

Tin

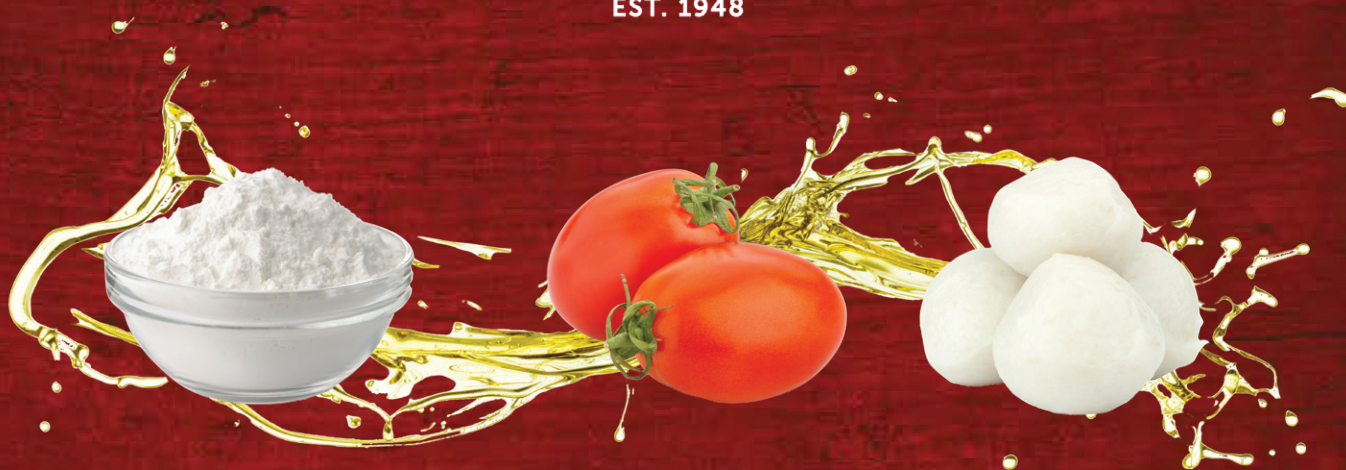
UNITS/CASE

4

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info@olitalia.it - www.olitalia.com



olitalia.it



MOZZARELLA DI BUFALA

THE MOZZARELLA OF HAPPINESS

Torre Lupara is a farmstead cheese company located in Caserta, Italy, that produces some of the finest hand-made Mozzarella di Bufala. With a history dating back over 125 years, Lupara has developed a vertically integrated company, supplying itself with all the raw materials needed for the cheese-making process.



Over 125 years of experience



High level of quality and consistency



Vertically integrated



Full control over the raw materials and cheese-making process

HAPPY BUFFALO = BETTER QUALITY MILK

Our buffalo are raised in spaces that have been made to guarantee the animals' welfare and allow them to express their natural behaviors. They are fed a balanced diet to ensure their physical and psychological health, which is continuously monitored by our staff of veterinarians.



DIRECTIONS FOR PROPER DEFROSTING – ALL PRODUCTS

Defrost packages in the fridge for at least 24 hours. To serve, place the sealed package in tepid water until the mozzarella is fully at room temperature.

*After product has been defrosted, it will last 6-7 days in the refrigerator

*Product should NOT be re-frozen once thawed

FROZEN MOZZARELLA DI BUFALA

*Hand-made Italian mozzarella
with 100% buffalo milk.*



With our frozen buffalo mozzarella, you only have to defrost what you need, meaning less waste and a more cost-effective product. Once defrosted, the characteristics, taste, and consistency of the mozzarella are indistinguishable from the fresh product.

<u>SIZE</u>	<u>ITEM CODE</u>	<u>SHELF LIFE</u>	<u>PALLET CONFIG</u>
12/200g (7oz)	BUFFMOZZ-12/200	18 months	10x22

FROZEN BOCCONCINI MOZZARELLA DI BUFALA

Our signature buffalo mozzarella, bite-sized.



Our bocconcini, defined in English as “tidbits,” are perfect to add to pastas and salads, or to use on Neapolitan pizza. They are made solely from the milk of Lupara’s 2,000 buffalo, which collectively produce over 200,000 kg (441,000 lbs) of milk per year!

<u>SIZE</u>	<u>ITEM CODE</u>	<u>SHELF LIFE</u>	<u>PALLET CONFIG</u>
10/16 count-20g	BUFFMOZZ-10-16/20	18 months	10x22

FROZEN SMOKED MOZZARELLA DI BUFALA



*Buffalo mozzarella
smoked to perfection.*

We smoke our freshly produced mozzarella according to a traditional method that uses only natural straw. The mozzarella is exposed to the smoke for about 5 minutes, just long enough to give it our distinct smoky flavor, then rinsed with fresh water before it is ready to be packaged.

SIZE

4/450g

ITEM CODE

BUFFMOZZ-SMOKE-4/450

SHELF LIFE

18 months

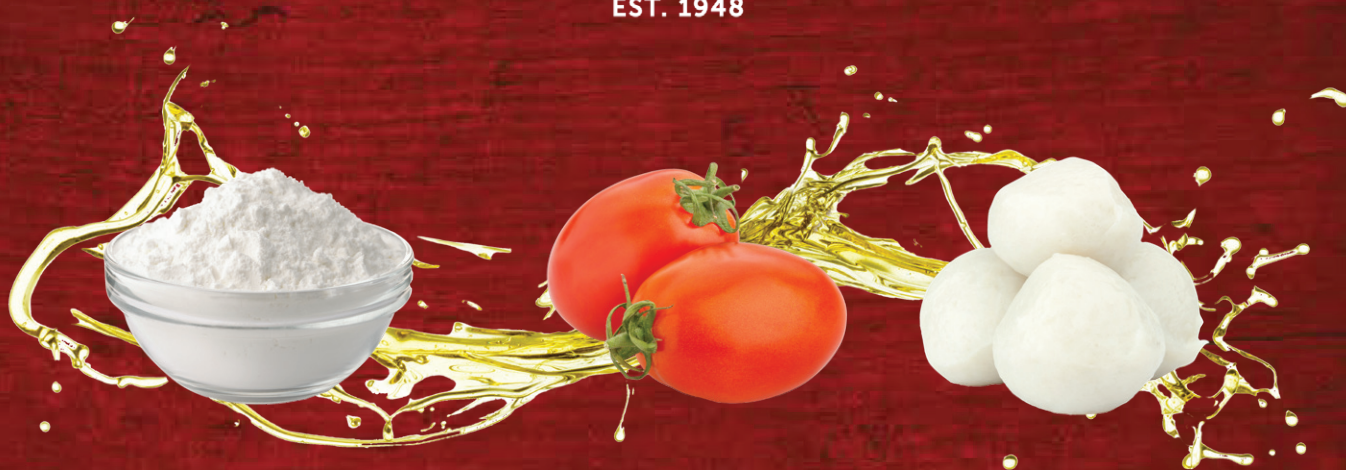
PALLET CONFIG

12x19

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Torre Lupara

Azienda Torre Lupara - 81050 Pastorano (CE) - Italy

Tel: +39 0823.871120

vi.manu@libero.it - www.aziendacesaregiulioemma.it





UN SAPORE CHE TI PUGLIA

Deliziosa, located in Puglia, Italy, produces artisan cheese products from the finest Puglian cow's milk. Handcrafted by multi-generational master cheesemakers, Deliziosa has perfected the art of Burrata and Stracciatella production and guarantees quality and consistency with each bite.

Our Products

Burrata

A thin layer of cow's milk mozzarella enclosing a soft center of rich, creamy, and delicate stracciatella. Ideal for appetizers, pizza toppings, and other applications. Slice it open and enjoy!

Size: 8/125g

Item Code: DELI-BURRATA-8/125

Shelf Life: 18 months

Product State: Frozen

Product of Italy



Stracciatella

The filling of burrata, stracciatella is made up of small shreds of mozzarella stirred into fresh cream. It pairs perfectly with a variety of foods, including pasta, pizza, vegetables, and bread.

Size: 8/150g

Item Code: DELI-STRACC-8/150

Shelf Life: 18 months

Product State: Frozen

Product of Italy



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FOODS
EST. 1988

Imported by Orlando Food Sales
inquiries@orlandofoods.com | 201-368-9197



*Noi dall'Italia
conserviamo sapori
e tradizioni*

From Italy, taste and tradition



Le nostre confezioni
Our products



Carciofi interi 2900 g
Artichoke hearts



Carciofi conditi interi 2900 g
Seasoned Artichoke Hearts



Carciofi fini interi 2900 g
Baby Artichoke Hearts



Carciofi tagliati
a quartini 2900 g
Artichoke Quarters



Carciofi "alla contadina"
tagliati a quartini 2900 g
Seasoned Artichoke Quarters



Foglie di carciofo
a filetti 2900 g
Artichoke Leaves (filets)



Olive nere
"alla marchigiana" 2550 g
Black Seasoned olives



Olive verdi
"La bella di Cerignola" 2900 g
*Green "La bella di Cerignola"
olives size 7/8 - 11/12*



Pomodori secchi 2900 g
Sundried Tomatoes



Carciofi tagliati a quartini 1600 g
Artichoke Quarters



Carciofi "alla contadina"
tagliati a quartini 1600 g
Seasoned Artichoke Quarters



Carpaccio di carciofo 1600 g
Sliced Artichokes



Olive nere
"alla marchigiana" 1360 g
Black Seasoned olives



Olive verdi di Nocellara
Metodo Castelvetro 1600g
*Green Nocellara olives
"Castelvetro method"*



Pomodori secchi 1600 g
Sundried Tomatoes



Aglio Marinato 970 g
Mild marinated garlic



"Curcumaglio"
aglio con curcuma e semi di lino 970g
Mild marinated garlic with
turmeric and flax seeds



"Piccaglio"
aglio marinato piccante 970g
Spicy marinated garlic



"Carciobuono" 970g
Artichoke heart



Carciofi con gambo 970g
Artichokes with stem



Carciofi Candini 970g
Wild baby artichokes



Carciofi "alla contadina"
tagliati a quartini 970 g
Seasoned Artichoke Quarters



Frutti di capperi 970g
Caper berries



Giardiniera in agrodolce 970g
Vegetable mix in sweet and
sour solution



Melanzane condite a filetti 970 g
Seasoned eggplant filets



Misto funghi con porcini 970g
Mixed mushrooms with porcini



Olive verdi
"La bella di Cerignola" 970g
Green "La bella di Cerignola"
olives size 11/12



Pomodori
semi secchi ciliegino 970g
Semi dried cherry tomatoes



Pomodori secchi 970g
Sundried tomatoes



Olive verdi Nocellara
denocciolate biologiche 970g
"Metodo Castelvetroano"
Organic green pitted Nocellara Olives
"Castelvetroano Method"



Peperoni grigliati in agrodolce 970g
Grilled peppers in sweet and sour solution



Aglio Marinato 190g
Mild marinated garlic



"Curcumaglio"
aglio con curcuma e semi di lino 190g
*Mild marinated garlic
with turmeric and flax seeds*



Carciofi "alla contadina"
tagliati a quartini 190g
Seasoned artichoke quarters



Olive nere "alla Marchigiana" 160g
Black seasoned olives



L'oliva Marchigiana Bio/QM 160g
Organic black seasoned olives



Paccasassi
(finocchio marino) 180g
"Paccasassi" (Marine Fennel)



Pomodori semi secchi
ciliegino Bio 190g
*Organic semi dried
cherry tomatoes*



Pomodori secchi 190g
Sundried tomatoes



Crema di olive verdi 130g
Green olives spread



Crema di olive nere 130g
Black olives spread



Crema di olive
e pomodori 130g
Tomato and olives spread



Crema di olive
e peperoni 130g
Peppers and olives spread



Crema di "Curcumaglio" 130g
*Mild marinated garlic
with turmeric spread*



Crema di carciofi 130g
Artichoke spread



Pesto alla Genovese 130g



Peperoncini calabresi a pezzetti 130g
Spicy peppers spread



Olive verdi schiacciate condite 2900g
Green craked and seasoned olives



Olive nere al forno 2100g
Black oven roasted (cured) olives



Olive nere Gaeta D.O.P. 2900g
Black Gaeta olives



Olive nere "nostraline" 2900g
Black olives



Olive verdi denocciolate
piccanti al limone 2900g
*Green pitted and spicy
olives with lemon*



Olive nere "Leccino"
denocciolate 2700g
Pitted Taggiasca style olives



Olive verdi S/S Mammouth 70/90 - 2900g
Green olives "S/S Mammouth" 70/90



Olive verdi "La Bella di Cerignola"
denocciolate piccanti - 1800g
Spicy pitted green "La Bella di Cerignola" olives



Olive nere "Taggiasca"
denocciolate 900g
Black pitted Taggiasca olives



Pomodori semi secchi 1000g
Semi dried tomatoes



Pomodori secchi 1000g
Sundried tomatoes



Capperi al sale 900g
Capers in salt



Capperi all'aceto 1000g
Capers in vinegar



Frutti di cappero 1000g
Caper Berries



L'oliva Marchigiana Bio/QM 280g
Organic black seasoned olives



Antipasto "4 prodotti" 1900g
Mixed hous d'oeuvre



Carciofi fini (interi) 1900g
Baby artichoke hearts



Carciofi con gambo 1900g
Artichokes with stem



Carciofi candini 1900g
Wild baby artichokes



Cocktail di olive 1500g
Olives cocktail



"Farcigustosi" Peperoni farciti
al tonno e capperi 1900g
*Hand stuffed peppers
with tuna and capers*



Cipolle borettane con aceto
balsamico di Modena I.G.P. 1900 g
*Borettane onions with balsamic
vinegar of Modela I.G.P.*



"Farcigustosi" peperoni farciti
all'acciuga e capperi 1900g
*Hand stuffed peppers
with anchovies and capers*



Giardiniera in agrodolce 1900g
Vegetables mix in sweet and sour solution



Olive nere Morate 1900g
Black olives "Morate"



Mix di olive italiane denocciolate piccanti 1900g
Italian pitted spicy olives mix



Olive nere "alla Marchigiana" 1900g
Black seasoned olives



Olive nere "alla Marchigiana" Bio/QM 1900g
Organic black seasoned olives



Olive nere "alla casereccia" al forno 1900g
Black seasoned olives



Olive nere Taggiasca denocciolate 1900g
Black pitted Taggiasca olives



Olive nere Taggiasca intere 1900g
Black Taggiasca olives



Olive verdi farcite giganti condite 1900g
Green giant stuffed seasoned olives



Pomodori secchi 1900g
Sundried tomatoes



Pomodori semi secchi 1900g
Semi dried tomatoes



Pomodori semi secchi ciliegino 1900g
Semi dried cherry tomatoes



Carciofi con gambo grigliati
tagliati a metà 1900g
Grilled artichokes halves with stem



Cuori di carciofo grigliati 1900g
Grilled artichokes hearts



Cipolle grigliate 1900g
Grilled onions



Melanzane grigliate 1900g
Grilled eggplants



Peperoni grigliati rossi e gialli 1900g
Grilled peppers



Zucchine grigliate 1900g
Grilled zucchini



Peperoncini calabresi interi piccanti 1900g
Hot long calabrian peppers



Peperoncini calabresi tagliati piccanti 1900g
Chopped hot long calabrian peppers spread

NUOVO / NEW - COPERCHIO / LID





Olive verdi
"La bella Cerignola" 4000g
Green "La bella Cerignola" olives
size 7/8 - 11/12



Olive nere
"La bella Cerignola" 4000g
Black "La bella Cerignola" olives
size 7/8 - 11/12



Olive nere intere 2500g
Black olives
size 28/32



Olive nere denocciolate 2000g
Black pitted olives
size 28/32



Olive nere a rondelle 2000g
Black sliced olives



Olive verdi denocciolate
Mammouth 2000g
Green pitted Mammouth olives
size 10/11



Olive verdi Nocellara intere
metodo Castelvetro 4000g
Green Nocellara olives
Castelvetro method



Olive verdi Nocellara denocciolate
metodo Castelvetro 4000g
Green pitted Nocellara olives
Castelvetro method



Carciofi con gambo 2400g
Artichokes with stem



Olive nere denocciolate 150g
Black pitted olives size 28/32



Carciobuono 520g
Artichoke heart



Giardiniera in agrodolce 550g
*Vegetables mix
in sweet and sour solution*



Misto funghi grigliati 550g
Grilled mixed mushrooms



Olive verdi
Castelvetro Bio 550g
*Organic green
'Castelvetro' olives*



Olive verdi
"La bella di Cerignola" 550g
Green "La bella di Cerignola" olives



Peperoni grigliati
in agrodolce 520g
*Grilled peppers
in sweet and sour solution*



L'Olive alla Marchigiana Bio 420g
*Organic black seasoned olives
'Alla Marchigiana'*



Paccasassi (Finocchio Marino)
con olio extra vergine di oliva 520g
*Marine Fennel Paccasassi
with extra virgin olive oil*



Curcumaglio 230g
Mild marinated garlic
with turmeric and flaxs seeds



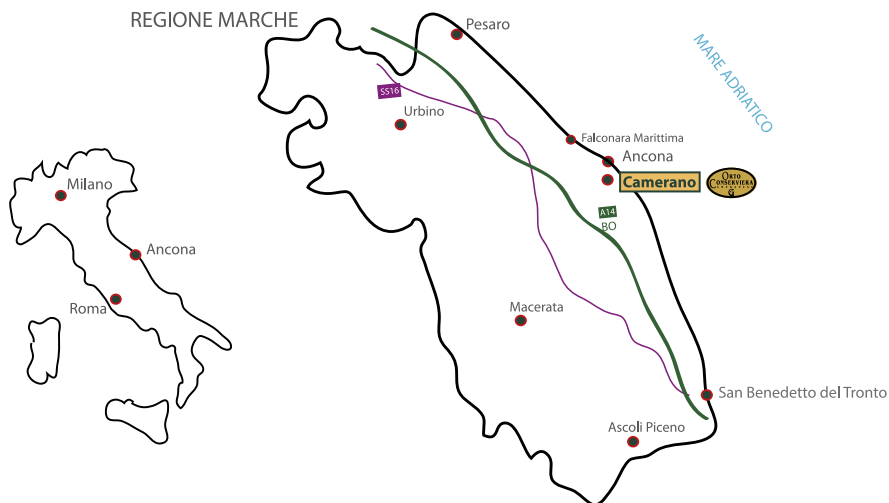
L'oliva "alla Marchigiana" Bio/QM 190g
Organic black seasoned olives



Paccasassi Bio/QM
(Finocchio Marino) 215g
Organic Paccasassi
(Marine Fennel)



Pomodori semi secchi
ciliegino Bio/QM 230g
Organic semi dried cherry tomatoes



COME RAGGIUNGERCI



A 14 uscita ANCONA SUD (OSIMO - CASTELFIDARDO) girare a destra in SS16 per 2,5km superare il cavalcavia in prossimità del centro commerciale CARGOPIER girare a destra, attraversare il ponte alla rotonda girare a destra.



STAZIONE DI ANCONA prendere un autobus di linea per raggiungere la zona commerciale di Camerano.



Aeroporto RAFFAELLO SANZIO di Falconara Marittima (AN). Prendere l'autostrada A14 direzione Pescara uscita ANCONA SUD (OSIMO - CASTELFIDARDO) girare a destra in SS16 per 2,5km superare il cavalcavia in prossimità del centro commerciale CARGOPIER girare a destra, attraversare il ponte alla rotonda girare a destra.

HOW TO REACH US



Motorway A14 ANCONA SUD (Osimo Exit) Turn right SS16 toward. After 2,5 Km pass the bridge and turn right. At the roundabout take the 1st exit Cross the bridge. At the roundabout take the 1st exit. Follow the main street.



Closest train station is ANCONA CENTRAL STATION. Daily bus connections to/from our Company (Bus stop is located 2 minutes walking distance from our offices).



Ancona - FALCONARA AIRPORT Enter motorway A-14 direction Pescara After 17km exit Ancona Sud Osimo Turn right SS16 toward. After 2,5 Km pass the bridge and turn right. At the roundabout take the 1st exit. Cross the bridge. At the roundabout take the 1st exit. Follow the main street.



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