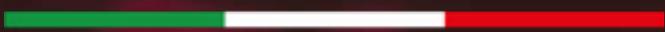


fiorfiore 


Prodotti d'Italia

**EXPERIENCE ITALY
AT YOUR TABLE**

Product Catalogue





Coop is Italy's largest retailer and has been providing Italian Food to Italians since 1854. Coop Italian Food is the international branch of Coop Italy created to export the excellence of Italian food worldwide.

Set in 2015 Coop Italian Food is the international branch of Coop Italy entrusted to operate internationally exporting the best of the Italian food production worldwide. www.coopitalianfood.com

The Fior Fiore logo, featuring the words "fiorfiore" in a white, elegant script font, followed by a white icon of a hand holding a small object. Below the logo is a horizontal bar with the colors of the Italian flag: green, white, and red.

fiorfiore

Prodotti d'Italia

In Italian the expression Fior Fiore indicates the best part of something. Authentic Italian cuisine is born of traditions that bring warmth to your table. Fior Fiore is the most trusted source of authentic Italian food to bring these values to you. For lovers of delicious, genuine Italian flavors, Fior Fiore delivers the best of the Italian tradition.

The broadest range of quality food products from Italy, made from the finest ingredients.

EXPERIENCE ITALY AT YOUR TABLE

Enjoy every day



BRAND STRATEGY



OUR FORMULA

A unique and distinctive brand umbrella

A stylish pack design giving personality and high visibility in store

A carefully selected authentic Italian premium assortment at affordable prices

Sourced from the best small and medium sized Italian producers

Wide coverage of categories with consistent quality across the range

BUSINESS MODEL

Establish a win/win exclusive partnership

Large scale targeted social media marketing to drive foot traffic

Ensure long term differentiation and ease the competitive pressure

Leverage supplier network and product development expertise





WE ARE PASSIONATE ABOUT HERITAGE AND INNOVATION.

Since the times of the Etruscans and Romans in Italy, great attention has been given to the quality of products obtained from the land.

Even today rigorous methods, combined with the latest technologies, are applied by Fior Fiore's select Italian producers. The best are those who work with passion. They are able to combine ancient artisan knowledge with modern day productivity.

Our farmers respect and improve biodiversity as they have handed down through generations the seeds of authenticity, synonymous of high quality.

We, at Fior Fiore, are able to guide the smaller but more meticulous artisans to achieve quality standards and bring you the best Italian food in the industry. And we are able to bring their products directly to your table.

All our products are:



GMO free



Palm Oil free



**Hydrogenated
Fats free**



**Artificial
Dyes free**

Italian Food Culture

MEDITERRANEAN DIET: INTANGIBLE CULTURAL HERITAGE.

The Mediterranean diet encompasses more than just food. It constitutes a set of skills, knowledge, practices and traditions ranging from the landscape to the table. The Mediterranean diet is characterized by a nutritional model that has remained constant over time and space, consisting mainly of olive oil, cereals, fresh or dried fruit and vegetables, a moderate amount of fish, dairy and meat, and many condiments and spices, all accompanied by wine or infusions, always respecting beliefs of each community.

That's why in 2010 UNESCO has deemed the Mediterranean diet as a "cultural heritage" that needs protecting.



*Mediterranean
Diet*

100% MADE IN ITALY



Authenticity.

This is the secret: inside Fior Fiore products you have the scent of the air, the colors and the history of the places of origin.

You have ancient artisanal knowledge combined with technological innovation.

For this reason Fior Fiore products are unique, as they constitute the wide range of true Italian specialties, the ones made of good values that will bring warmth to your table every day.

Live the authentic way, 100% made in Italy.



THE VAST VARIETY OF ITALIAN REGIONAL FLAVORS AT YOUR TABLE



Italian cuisine is, by definition, very varied.

Fior Fiore is unique because it has managed to bring the best from the variety of Italian flavors: a wide range of products with exceptional and reliable quality, which represent the span of Italian gastronomic culture, with ample diversity of top quality ingredients, recipes and authentic flavors that deserve to be discovered.

territory and tradition



Fior Fiore is the perfect expression of Italian food culture: eat well and eat in good company, every day. We have learned to respect the biodiversity of our land by passing down from generation to generation the seeds of authenticity, the recipes and traditions that tie these products to the land.

This is how we summarize the relationship that Italians have with food, which has always been synonymous of high quality, but also of social interaction and conversation. Choosing Fior Fiore products does not only mean eating Healthy and varied but living the authentic experience of Italy at your table.

Passion for good things



**BUON
APPETITO!**

fiorfiore 

Prodotti d'Italia



EXPERIENCE ITALY AT YOUR TABLE

Authentic

ITALIAN PASTA



QUALITY COMES WITH TIME:

We understand that good food comes from quality ingredients, and great food comes with time. That's why we use the best ingredients and traditional, low-temperature, artisanal preparation methods to bring to you an aromatic, flavorsome, perfectly textured pasta that to which sauce clings rather than slides.

ARTISANAL BRONZE DRAWN PASTA:

Traditional Italian bronze drawn pastas are slightly coarser than the modern day faster produced Teflon, resulting in a pasta that cooks better and holds the sauce the way it should, rather than slipping off in a pool at the bottom of your bowl. We choose Italian pasta factories that extrude pasta with bronze-cut dies, because at Fior Fiore, we don't prioritize production speed at the cost of quality.

SLOW, LOW TEMPERATURE DRYING:

Fior Fiore pasta takes 12 hours to dry, passing through different climatic zones. This slow, low temperature drying is critical to preserve the aroma, flavor and some nutritional value of the wheat and to maintain a consistently high quality and texture. Our slow, traditional drying methods are what set Fior Fiore worlds apart from industrial pasta that dries for less than two hours at high temperatures.



THE IMPORTANCE OF PROTEIN IN PASTA

Few people are aware that the protein content of pasta is an indicator of its quality. When the proteins from durum wheat semolina flour come into contact with water, they create a mesh, gluten, which gives pasta its texture and elasticity, because it retains the starch, which is instead responsible for its stickiness. A high-protein formula will therefore be more resistant to cooking and will hold the sauce better. This is why we choose pasta that contains at least 13,5% protein.



Farfalle is a very popular and widely eaten durum wheat pasta, with a characteristic butterfly shape (“farfalla” in Italian).

Cut into rectangles and pinched in the centre, the dough has two different consistencies, light for the “wings” and more robust for the centre. Farfalle originates in Northern Italy, from the regions of Lombardy and Emilia Romagna.

PASTA FARFALLE

BRONZE DRAWN AND SLOWLY DRIED



Durum Wheat Farfalle 500 g

Code: A00002979

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Durum Wheat Semolina. Contains: Wheat. May contain: Soy.
	Size:	0,500	kg	Height:	28	cm	
	Units/Carton:	20		Depth:	6	cm	
	Carton/Pallet:	36		Width:	14	cm	
 inner	Weight:	10	kg	Depth:	60	cm	
	Height:	32	cm	Width:	22	cm	
 pallet	Weight:	380	kg	Depth:	80	cm	
	Height:	207	cm	Width:	120	cm	



Rigatoni are a form of cylindrical-shaped pasta marked with long ridges, often associated with cuisine of southern and central Italy.

The ribbed surface holds sauce well inside and out, making this pasta a popular choice for dressing with grated cheese.

PASTA RIGATONI

BRONZE DRAWN AND SLOWLY DRIED



Durum Wheat Rigatoni 500 g

Code: A00002982

Ingredients:

 sku	Shelf life	1095	dd	Dimensions		Durum Wheat Semolina. Contains: Wheat. May contain: Soy.
	Size:	0,500	kg	Height:	28 cm	
	Units/Carton:	20		Depth:	6 cm	
Carton/Pallet:	36		Width:	14 cm		
 inner	Weight:	10	kg	Depth:	60 cm	
	Height:	32	cm	Width:	24 cm	
 pallet	Weight:	380	kg	Depth:	80 cm	
	Height:	207	cm	Width:	120 cm	



Originally from Sicily, but present in many recipes of the Central South, Casarecce are short pasta noodles with curled edges and a groove down the middle.

Reminiscent of a parchment, the smooth and porous surface of this delicious pasta holds onto sauces incredibly well, making it a popular choice for many popular dishes.

The typical Sicilian recipe is Caserecce with red pesto

PASTA CASERECCE

BRONZE DRAWN AND SLOWLY DRIED



Durum Wheat Caserecce 500 g

Code: A00002984

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Durum Wheat Semolina. Contains: Wheat. May contain: Soy.
	Size:	0,500	kg	Height:	27	cm	
	Units/Carton:	20		Depth:	5	cm	
Carton/Pallet:	49		Width:	12	cm		
 inner	Weight:	10	kg	Depth:	50	cm	
	Height:	29	cm	Width:	22	cm	
 pallet	Weight:	510	kg	Depth:	80	cm	
	Height:	218	cm	Width:	120	cm	



Penne was first created in Genoa in the nineteenth century and was named after its resemblance to the shape of a fountain pen nib.

Thanks to its size, cylindrical shape, and ribbed surface, Penne holds pasta sauce well, both inside and out, and is delicious when paired with pesto, marinara, or arrabbiata sauces.

PASTA PENNE RIGATE

BRONZE DRAWN AND SLOWLY DRIED



Durum Wheat Penne Rigate 500 g

Code: A00002983

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Durum Wheat Semolina. Contains: Wheat. May contain: Soy.
	Size:	0,500	kg	Height:	27	cm	
	Units/Carton:	20		Depth:	5	cm	
Carton/Pallet:	49		Width:	12	cm		
 inner	Weight:	10	kg	Depth:	50	cm	
	Height:	29	cm	Width:	22	cm	
 pallet	Weight:	510	kg	Depth:	80	cm	
	Height:	218	cm	Width:	120	cm	



Linguine pasta is flattened spaghetti originating from the Ligurian tradition in the city of Genoa.

Also known as Bavette or Trenette in Italy, this delicious pasta is holds sauce well, and is a delicious pair for pesto, fish and shellfish sauces, tomato based or heavier cheese sauces.

PASTA LINGUINE

BRONZE DRAWN AND SLOWLY DRIED



Pasta Linguine 500 g

Code: A00002981

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Durum Wheat Semolina. Contains: Wheat. May contain: Soy.
	Size:	0,500	kg	Height:	30	cm	
	Units/Carton:	20		Depth:	3	cm	
	Carton/Pallet:	80		Width:	9,4	cm	
 inner	Weight:	10	kg	Depth:	13	cm	
	Height:	28	cm	Width:	31	cm	
 pallet	Weight:	820	kg	Depth:	80	cm	
	Height:	127	cm	Width:	120	cm	



Spaghetti is the most famous form of pasta. Long, thin, solid, and cylindrical in shape, it is loved by Italians throughout the peninsula.

PASTA SPAGHETTI

BRONZE DRAWN AND SLOWLY DRIED



Pasta Spaghetti 500 g

Code: A00002980

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Durum Wheat Semolina. Contains: Wheat. May contain: Soy.
	Size:	0,500	kg	Height:	30	cm	
	Units/Carton:	20		Depth:	3	cm	
	Carton/Pallet:	80		Width:	9,4	cm	
 inner	Weight:	10	kg	Depth:	13	cm	
	Height:	28	cm	Width:	31	cm	
 pallet	Weight:	820	kg	Depth:	80	cm	
	Height:	127	cm	Width:	120	cm	



PASTA SAUCES

EXPERIENCE ITALY AT YOUR TABLE

Traditional Italian recipes

PASTA SAUCES

IMAGINATIVE AND FLAVORFUL SAUCES

In a country where pasta is the absolute protagonist, it is essential to find ways to enhance it with an imaginative and flavorful sauce.

For this reason, each region in Italy has invented its own recipes, applying wisely the best ingredients that each area produces.

Fior Fiore offers a variety of ready-made condiments, often reinterpreted in tasty variations, with recipes that make a pasta dish unique.



Rich and tasty, Fior Fiore tomato sauces and condiments give our dishes the traditional flavor of Mediterranean cuisine, which is both simple and tasty at the same time. They are prepared with Italian tomatoes and selected ingredients, cooked according to traditional recipes, but also reinterpreted with the principles of the modern cuisine.

This yields products that are ideal for those who choose high quality cuisine in everyday cooking without sacrificing convenience.

A complete range of products, perfect for enhancing different types of pasta and refining appetizers and dishes in a unique way.



TOMATO SAUCE: THE STAR IN ITALIAN EVERYDAY COOKING

Tomato sauce is an inevitable ingredient in traditional Italian cuisine.

Prepared by slowly cooking the pulp of tomatoes in olive oil, it is the basis for meat ragout and full-bodied sauces, but also for fish dishes, soups and pizza, the queen.

Tomato sauce is the main character in Italian cookbooks, together with olives, basil, ricotta, peppers, chili peppers and much more, when it comes to complementing a pasta dish.





Fiorfiore Pesto with Genovese Basil PDO

is made using an ancient recipe and processing method traditional to Liguria, its place of origin.

The far reaching popularity of this is a simple sauce, made from basil and other readily-available locally grown ingredients, has ensured this fresh green herb is synonymous with its town of birth. Prepared by pounding basil leaves with pine nuts, Italian Grana Padano, pecorino romano, garlic, extra virgin olive oil and a pinch of salt, Pesto maintains the delicious, pungent aroma and taste of its raw ingredients.

PESTO
WITH GENOVESE BASIL PDO



Pesto with Basil PDO 190 g

Code: A00002923

Ingredients:

 sku	Shelf life	730	dd	Dimensions			Genovese Basil PDO, Sunflower Oil, Cashews, Extra Virgin Olive Oil, Grana Padano Cheese PDO (Milk, Salt, Rennet, Egg White Lysozyme), Pecorino Romano Cheese PDO (Milk, Salt, Rennet), Salt, Pine Nuts, Lactic Acid, Garlic, Ascorbic Acid. Contains: Cashews, Pine Nuts, Milk, Eggs.
	Size:	0,190	kg	Height:	10,13	cm	
	Units/Carton:	12		Depth:	6,02	cm	
	Carton/Pallet:	168		Width:	6,02	cm	
 inner	Weight:	4.41	kg	Depth:	20,8	cm	
	Height:	11	cm	Width:	27	cm	
 pallet	Weight:	660	kg	Depth:	80	cm	
	Height:	132	cm	Width:	120	cm	



Made according to a traditional Sicilian recipe, this Red Pesto is a tasty alternative to traditional Green Pesto.

With a full-bodied taste of tomato and almonds and thick consistency, this sauce is truly authentic. Stir through pasta dishes or serve as a condiment to main or side dishes for a rich, nutty flavor experience.

RED PESTO

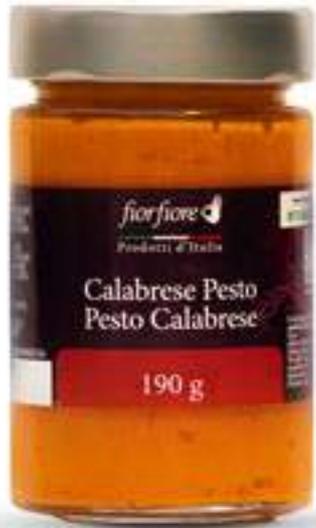


Red Pesto 190 g

Code: A00002917

Ingredients:

 sku	Shelf life	730	dd	Dimensions			Sunflower Oil, Rehydrated Sundried Tomatoes, Tomato Pulp, Double Tomato Concentrate, Basil, Salt, Cashews, Water, White Wine Vinegar (Wine, Potassium Metabisulphite), Grana Padano Cheese PDO(Milk, Salt, Rennet, Lysozyme from Egg), Red Beet, Extra Virgin Olive Oil, Citric Acid. Contains: Milk, Egg, Cashews.
	Size:	0,190	kg	Height:	10,13	cm	
	Units/Carton:	12		Depth:	6,02	cm	
	Carton/Pallet:	168		Width:	6,02	cm	
 inner	Weight:	4.41	kg	Depth:	20,8	cm	
	Height:	11	cm	Width:	27	cm	
 pallet	Weight:	660	kg	Depth:	80	cm	
	Height:	132	cm	Width:	120	cm	



Rich in flavors of a wild and generous land, **Calabrese Pesto** is made from ricotta, sweet tomatoes and hot peppers, making it the perfect choice for pasta or to spread on a freshly baked, crusty bread.

Calabrese pesto is unique in that it is the only Italian pesto that does not use basil as an ingredient.

CALABRESE PESTO



Calabrese Pesto 190 g

Code: A00002975

Ingredients:

 sku	Shelf life	730	dd	Dimensions			Red Peppers, Sunflower Oil, Ricotta (Whey, Cream, Salt, Lactic Acid), Onion, Glucose Syrup, Salt, Extra Virgin Olive Oil, Grana Padano Cheese PDO(Milk, Salt, Rennet, Egg White Lysozyme), Pecorino Romano Cheese PDO (Milk, Salt, Rennet), Corn Starch, Tomato Paste, Sugar, Lactic Acid, NaCtural Flavor, Chili Pepper, Oregano. Contains: Milk,Egg.
	Size:	0,190	kg	Height:	10,13	cm	
	Units/Carton:	12		Depth:	6,02	cm	
	Carton/Pallet:	168		Width:	6,02	cm	
 inner	Weight:	4.41	kg	Depth:	20,8	cm	
	Height:	11	cm	Width:	27	cm	
 pallet	Weight:	660	kg	Depth:	80	cm	
	Height:	132	cm	Width:	120	cm	



Savour the tantalizing taste of traditional Italian ingredients in this strong and spicy pesto.

The tasty mix of peppers, spicy chilli, garlic and basil brings a deliciously fiery punch of flavor to pasta, croutons, vegetables, meat and fish dishes.

PESTO

WITH GARLIC AND CHILLI PEPPER



Pesto with Garlic and Chili Pepper 190 g

Code: A00002976

Ingredients:

 sku	Shelf life	730	dd	Dimensions			Tomato Pulp, Red Peppers, Tomato Paste, Chili Pepper, Extra Virgin Olive Oil, Garlic, Basil, Sunflower Oil, Salt, Corn Starch, Anchovies Paste (Anchovies, Salt), Carob Seed Flour, Parsley, Vegetal Fiber, Oregano, Citric Acid. Contains: Fish (Anchovies).
	Size:	0,190	kg	Height:	10,13	cm	
	Units/Carton:	12		Depth:	6,02	cm	
	Carton/Pallet:	168		Width:	6,02	cm	
 inner	Weight:	4,41	kg	Depth:	20,8	cm	
	Height:	11	cm	Width:	27	cm	
 pallet	Weight:	660	kg	Depth:	80	cm	
	Height:	132	cm	Width:	120	cm	



Tomato and basil sauce is the most common condiment when it comes to “pasta”, always present in Italian everyday cuisine. Simple and tasteful as is.

For a personal touch, add some capers, a few basil leaves, a generous sprinkling of Pecorino cheese, and that’s it!

TOMATO AND BASIL PASTA SAUCE



Tomato Basil Pasta Sauce 290 g

Code: A00002977

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Tomato Pulp , Double Tomato Concentrate , Onion, Sunflower Oil, Basil , Sugar, Salt, Natural Flavor
	Size:	0,290	kg	Height:	12.8	cm	
	Units/Carton:	12		Depth:	6.65	cm	
	Carton/Pallet:	154		Width:	6.65	cm	
 inner	Weight:	6.25	kg	Depth:	20.6	cm	
	Height:	13.1	cm	Width:	27.2	cm	
 pallet	Weight:	990	kg	Depth:	80	cm	
	Height:	159	cm	Width:	120	cm	



Amatriciana sauce is a classic condiment from the region of Lazio.

Its name refers to the city of Amatrice, in the province of Rieti. This delicious sauce is made with a few simple ingredients including bacon, wine and tomato.

Amatriciana sauce is perfect for seasoning spaghetti, bucatini or rigatoni.

AMATRICIANA

PASTA SAUCE



Amatriciana Pasta Sauce 290 g

Code: A00003034

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Tomato Pulp, Pork Belly, Double Tomato Concentrate, Onion, Corn Starch, Parsley, Sugar, Salt, Smoking Flavor, Black Pepper, Flavor, Chilli Pepper, Acidity Regulator: Lactic Acid.
	Size:	0,290	kg	Height:	12.8	cm	
	Units/Carton:	12		Depth:	6.65	cm	
	Carton/Pallet:	154		Width:	6.65	cm	
 inner	Weight:	6.25	kg	Depth:	20.6	cm	
	Height:	13.1	cm	Width:	27.2	cm	
 pallet	Weight:	990	kg	Depth:	80	cm	
	Height:	159	cm	Width:	120	cm	



The famous meat ragù from the city of Bologna, is a tasty sauce prepared with selected breed beef meat.

It is best with penne or tagliatelle pasta shapes, but excellent with polenta and lasagna too. You can also use it to prepare crostini appetizers.

BOLOGNESE

PASTA SAUCE



Bolognese (meat 20%) Pasta Sauce 290 g

Code: A00003116

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Tomato Pulp, Beef And Pork Meat (Beef , Pork), Tomato Paste, Water, Onion, Carrots, Celery, Sunflower Oil, Red Wine, Thickener: Modified Corn Starch E1422, Sugar, Salt, Extra Virgin Olive Oil, Mix Of Spices And Herbs, Natural Flavors, Acidity Regulator: Lactic Acid, Glucone Delta Lactone.
	Size:	0,290	kg	Height:	12.8	cm	
	Units/Carton:	12		Depth:	6.65	cm	
	Carton/Pallet:	154		Width:	6.65	cm	
 inner	Weight:	6.25	kg	Depth:	20.6	cm	
	Height:	13.1	cm	Width:	27.2	cm	
 pallet	Weight:	990	kg	Depth:	80	cm	
	Height:	159	cm	Width:	120	cm	



Arrabbiata is a spicy sauce, typical of the city of Rome and more generally of the Lazio region.

The name, which means “angry”, describe the spicy character of this sauce. It might make one’s face red, as when they are raging mad.

In Rome, penne all’arrabbiata are a typical late night dish, when meeting up with friends and the night is still young, you improvise a quick, easy snack.

ARRABBIATA

PASTA SAUCE



Arrabbiata Pasta Sauce 290 g

Code: A00003036

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Tomato Pulp , Double Tomato Concentrate , Onion, Sunflower Oil, Red Peppers , Garlic, Parsley, Salt, Rice Starch, Sugar, Chilli Pepper , Natural Aroma.
	Size:	0,290	kg	Height:	12.8	cm	
	Units/Carton:	12		Depth:	6.65	cm	
	Carton/Pallet:	154		Width:	6.65	cm	
 inner	Weight:	6,25	kg	Depth:	20.6	cm	
	Height:	13,1	cm	Width:	27.2	cm	
 pallet	Weight:	990	kg	Depth:	80	cm	
	Height:	159	cm	Width:	120	cm	



A combination of tasty grilled vegetables and aromatic herbs is the secret of this simple and genuine tomato-based sauce.

An ideal sauce for pasta dressing or to be used as a base for many traditional Mediterranean recipes.

TOMATO

WITH GRILLED VEGETABLES



Tomato with Grilled Vegetables Pasta Sauce 290 g

Code: A00003115

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Tomato , grilled vegetables in varying proportions (aubergines, zucchini, peppers), tomato concentrate, water, onion, sunflower oil, thickener: modified corn starch, salt, sugar, extra virgin olive oil, garlic, mix of spices and herbs, natural flavors, acidity regulator: lactic acid.
	Size:	0,290	kg	Height:	12,8	cm	
	Units/Carton:	12		Depth:	6,65	cm	
	Carton/Pallet:	154		Width:	6,65	cm	
 inner	Weight:	6,25	kg	Depth:	20,6	cm	
	Height:	13,1	cm	Width:	27,2	cm	
 pallet	Weight:	990	kg	Depth:	80	cm	
	Height:	159	cm	Width:	120	cm	



In Italy, tuna sauce is one of the most typical condiments for pasta: simple and delicate, it brings all the scent of the rich sea into the kitchen.

For an extra touch of delicacy you can decorate it with basil leaves cut into thin strips and a sprinkle of black pepper.

TOMATO

WITH TUNA AND ONION



Tomato with Tuna and Onion Pasta Sauce 190 g

Code: A00003118

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Tomato pulp, tuna (tuna, water, salt), tomato concentrate, onion , water, sunflower oil, thickener: modified corn starch, sugar, salt, white wine, capers, anchovy paste (anchovies, salt, sunflower oil), extravirgin olive oil, garlic, herbs and spices mix, natural flavourings, acidity regulator: lactic acid, antioxidant: ascorbic acid.
	Size:	0,190	kg	Height:	10,5	cm	
	Units/Carton:	12		Depth:	6,05	cm	
	Carton/Pallet:	234		Width:	6,05	cm	
 inner	Weight:	4,15	kg	Depth:	19,2	cm	
	Height:	10,85	cm	Width:	25,6	cm	
 pallet	Weight:	995	kg	Depth:	80	cm	
	Height:	156	cm	Width:	120	cm	



A simple, fresh and colorful sauce with a unique flavor given by the combination of these two excellently paired ingredients.

The arugula, with its light and at the same time crunchy consistency and spicy flavor, combines perfectly with the sweetness of the Parmesan cheese.

TOMATO

WITH ARUGOLA AND CHEESES



Tomato with Argola and Cheese Pasta Sauce 290 g

Code: A00003035

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Tomato , tomato concentrate, water, onion, rucola , hard cheeses mix ((milk, salt, rennet, preservative: lysozyme from egg) (Parmigiano reggiano PDO) , thickener: modified corn starch, salt, sugar, sunflower oil, extravirgin olive oil, garlic, basil, natural flavourings, acidity regulator: lactic acid.
	Size:	0,290	kg	Height:	12,38	cm	
	Units/Carton:	12		Depth:	6,65	cm	
	Carton/Pallet:	154		Width:	6,65	cm	
 inner	Weight:	6,25	kg	Depth:	20.6	cm	
	Height:	13,1	cm	Width:	27.2	cm	
 pallet	Weight:	990	kg	Depth:	80	cm	
	Height:	159	cm	Width:	120	cm	



The secret of this four cheeses sauce is the combination of expertly selected and mixed ingredients to compose a creamy and flavorful dressing.

The four typically Italian cheeses, delicately seasoned, melt together and coat the pasta bringing to the table one of the dishes that Italians love the most.

FOUR CHEESE PASTA SAUCE



Four Cheese Pasta Sauce 190 g

Code: A00003117

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Water, hard and soft cheeses mix (milk, salt, rennet, preservative: lysozyme from egg), milk cream (milk cream, stabilizer: carrageenan), ricotta (milk whey, salt, acidity regulator: citric acid), thickener: modified corn starch, sugar, salt, butter, acidity regulators: lactic acid, glucone delta-lactone, sodium citrate; thickeners: xanthan gum, guar gum; emulsifiers: E471, E472; natural flavourings, black pepper.
	Size:	0,190	kg	Height:	10,55	cm	
	Units/Carton:	12		Depth:	6,05	cm	
	Carton/Pallet:	234		Width:	6,05	cm	
 inner	Weight:	4,15	kg	Depth:	19.2	cm	
	Height:	10,85	cm	Width:	25.6	cm	
 pallet	Weight:	995	kg	Depth:	80	cm	
	Height:	156	cm	Width:	120	cm	



Rich and tasty, our cherry tomato sauce derives from a simple yet delectable recipe; a staple of traditional Italian cuisine.

The cherry tomato sauce can be used to enhance the flavor of any sort of dish. It comes ready to be heated and poured over your pasta.

We recommend an easy, special variation: add to this sauce a good drizzle of extra virgin olive oil, a dash of chili powder and fresh basil leaves.

CHERRY TOMATO SAUCE



Cherry Tomato Pasta Sauce 250 g

Code: A00003120

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Cherry Tomato Sauce , Extra Virgin Olive Oil, Sugar, Basil, Salt, Onion
	Size:	0,250	kg	Height:	13,9	cm	
	Units/Carton:	12		Depth:	6,3	cm	
	Carton/Pallet:	190		Width:	6,3	cm	
 inner	Weight:	5,1	kg	Depth:	19,5	cm	
	Height:	14,2	cm	Width:	25,8	cm	
 pallet	Weight:	991	kg	Depth:	80	cm	
	Height:	154	cm	Width:	120	cm	

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Prodotti d'Italia



EXPERIENCE ITALY AT YOUR TABLE

The simple goodness

TOMATOES



THE SUN, THE SCENT, THE COLOR OF SOUTHERN ITALY:

Fior Fiore tomatoes are grown and vine ripened in the traditional Italian way. Only the best fruit are selected and prepared using the slow, intentional methods of the past, to maintain the full aroma, rich color and deliciously sweet and tart taste.



COLLECTED AND PROCESSED WITHIN A DAY:

Fior Fiore tomatoes are picked and processed within the same day - the only way to ensure freshness and authenticity remain intact.

From seed to harvest strict quality control ensures each individual tomato is destined for the product line most suited to its quality.

INDIVIDUALLY HAND-SELECTED:

Traditional manufacturing processes can often be handled by advanced technologies, however no machine is as discerning as the human eye.

That's why each tomato is hand selected and double-checked after peeling, so only the finest, most perfectly shaped tomatoes pass the Fior Fiore quality test.

THE DELICATE MECHANICAL PEELING:

Our tomatoes are peeled and prepared slowly and delicately with mechanical precision. We don't use industrial processes such as thermophysical peeling, where fruit is exploded in a high pressure chamber, leaving skin attached to the pulp, leading to nutritional waste. Our tomatoes are velvety smooth and whole, with their robust, fruity aroma fully maintained.



BOILING IN THE "BOULES":

Fior Fiore tomatoes are slow cooked for over an hour, in traditional "boules", for a full bodied, intense tomato flavor and nourishing nutrition just like a traditional homemade preserve.



Real San Marzano Tomatoes PDO are grown in the Agro Sarnese Nocerino area, a Protected Designation of Origin, where all tomatoes are produced according to strict traditional cultivation and processing rules.

The tomatoes obtained from the San Marzano varieties labeled as Protected Designation of Origin, "San Marzano Tomatoes from Agro Sarnese Nocerino PDO", must be produced by farms, and transformed by industrial companies, both located in the precisely limited territorial areas within some municipalities of the provinces of Salerno, Avellino and Naples.

SAN MARZANO TOMATOES PDO

FROM AGRO SARNESE-NOCERINO



S. Marzano Peeled Tomato PDO 400 g

Code: A00002341

Ingredients:

	Shelf life	960	dd	Dimensions		Whole peeled San Marzano Tomatoes PDO, San Marzano Tomato Juice, Acidity Regulator: Citric Acid.
	Size:	0,400	kg	Height:	11 cm	
	Units/Carton:	6		Depth:	7,5 cm	
	Carton/Pallet:	300		Width:	7,5 cm	
	Weight:	3,041	kg	Depth:	15,5 cm	
	Height:	7	cm	Width:	24 cm	
	Weight:	932,3	kg	Depth:	80 cm	
	Height:	99	cm	Width:	120 cm	



Datterini are small tomatoes with an oblong shape and intense red color. They are widely known for their pleasantly sweet taste.

Cultivated in the sunny regions of southern Italy, they are picked and processed with traditional techniques that have been handed down for generations, resulting in an authentic Italian flavour and a difference you can taste.

DATTERINO TOMATOES



Datterino Tomatoes 400 g

Code: A00002342

Ingredients:

	Shelf life	960	dd	Dimensions		Datterini Tomatoes, Tomatoes Juice, Acidity Regulator: Citric Acid.
	Size:	0,400	kg	Height:	11 cm	
	Units/Carton:	6		Depth:	7,5 cm	
	Carton/Pallet:	300		Width:	7,5 cm	
	Weight:	3,041	kg	Depth:	15,5 cm	
	Height:	7	cm	Width:	24 cm	
	Weight:	932,3	kg	Depth:	80 cm	
	Height:	99	cm	Width:	120 cm	



Fior Fiore Peeled Tomatoes are characterized by their typically sweet and tart taste, intense flavor and perfect consistency.

Cultivated in the sunny regions of southern Italy, they are picked and processed with traditional techniques that have been handed down for generations, bringing the true flavors, aromas and colors of this sun-kissed land to your table.

PEELED TOMATOES



Peeled Tomatoes 400 g

Code: A00003079

Ingredients:

 sku	Shelf life	973	dd	Dimensions			Tomatoes, tomato juice, acidity corrector: citric acid.
	Size:	0,400	kg	Height:	10,9	cm	
	Units/Carton:	12		Depth:	7,2	cm	
	Carton/Pallet:	144		Width:	7,2	cm	
 inner	Weight:	6	kg	Depth:	30	cm	
	Height:	11,5	cm	Width:	22,5	cm	
 pallet	Weight:	889	kg	Depth:	80	cm	
	Height:	148	cm	Width:	120	cm	



Rich and tasty, our cherry tomato puree derives from a simple yet delectable recipe, a staple of traditional Italian cookery. This kind of tomatoe is widely known for their pleasantly sweet taste. The cherry tomato puree can be used to enhance the flavor of any sort of dish. It comes ready to be heated and poured over your pasta.

We recommend an easy, special variation: add to this sauce a good drizzle of extra virgin olive oil, a dash of chili powder and fresh basil leaves.

CHERRY TOMATO PUREE



Sicilian Cherry Tomato Puree 520 g

Code: A00003119

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Cherry Tomato , Sicilian Cherry Tomato , Sicilian Sea Salt
	Size:	0,520	kg	Height:	21	cm	
	Units/Carton:	12		Depth:	7,1	cm	
	Carton/Pallet:	78		Width:	7,1	cm	
 inner	Weight:	9,5	kg	Depth:	21,9	cm	
	Height:	21,3	cm	Width:	29	cm	
 pallet	Weight:	763	kg	Depth:	80	cm	
	Height:	143	cm	Width:	120	cm	



Fior Fiore Strained Tomatoes pay homage to the past with the simple goodness of a classic recipe.

Made with techniques that have been handed down for centuries, this key ingredient is used by Italians every day, to create authentic sauces, season pastas and complement other popular dishes.

TOMATO PULP



Tomato Pulp 400 g

Code: A00003080

Ingredients:

 sku	Shelf life	973	dd	Dimensions			Tomato Pulp, Tomato Juice, Acidity Corrector: Citric Acid.
	Size:	0,400	kg	Height:	10,9	cm	
	Units/Carton:	12		Depth:	7,2	cm	
	Carton/Pallet:	144		Width:	7,2	cm	
 inner	Weight:	6	kg	Depth:	30	cm	
	Height:	11,5	cm	Width:	22,5	cm	
 pallet	Weight:	889	kg	Depth:	80	cm	
	Height:	148	cm	Width:	120	cm	

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EXPERIENCE ITALY AT YOUR TABLE

Genuine flavors

OLIVE OIL AND VINEGAR

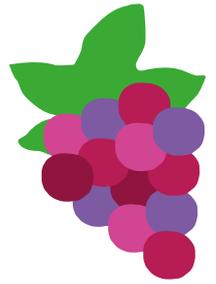
Seasoning and preserving food with oil and vinegar is a very common habit in Italy, which, in this industry, boasts products that are unique on the market, such as balsamic vinegar and the best extra virgin olive oil in the world. Fior Fiore acts as an interpreter of this wealth and chooses olive varieties typical of each region, the best mills, the PDO and PGI certifications, and not only. In preserved goods, we select typically traditional vegetables and recipes: delicious snacks ideal for an aperitif or to enrich pasta, main courses, pizza and focaccias.

THE SECRET OF A GOOD VINEGAR? QUALITY WINE:

The quality of the wine determines the flavor of the vinegar.

The equation is very simple: to obtain high quality vinegar you have to start from good wines.

If it were to be produced from reject wine, like what was used in the poor folk tradition where nothing was discarded, the difference would be immediately perceived in the color, the aroma and the flavor.



PICKED AND PRESSED: ONLY PURE EXTRA VIRGIN OLIVE OIL.

In Italy we love simple but good things, like pinzimonio, a dipping sauce made of extra virgin olive oil, pepper and salt (sometimes with vinegar) to be served with raw vegetables.

PINZIMONIO

In Italy we love simple but good things, like pinzimonio, a dipping sauce made of extra virgin olive oil, pepper and salt (sometimes with vinegar) to be served with raw vegetables.



100% Italian Extra Virgin Olive Oil has an intense green color with hints of gold, a characteristic aroma of freshly crushed olives and a balanced flavor.

It is pressed from a selection of olive varieties. It is ideal with cold dishes, vegetables and bruschetta. The most typical Italian appetizer: diced fresh tomatoes on a slice of toasted bread, or even better on a Bruschetta, salt and a drizzle of 100% Italian extra virgin olive oil.

EXTRA VIRGIN OLIVE OIL

100% ITALIAN



100% Italian Extra virgin olive Oil 500 ml

Code: A00003108

Ingredients:

 sku	Shelf life	425	dd	Dimensions			Extra Virgin Olive Oil
	Size:	500	ml	Height:	27,75	cm	
	Units/Carton:	12		Depth:	6,1	cm	
	Carton/Pallet:	90		Width:	5,2	cm	
 inner	Weight:	11,28	kg	Depth:	18,8	cm	
	Height:	28,8	cm	Width:	25,1	cm	
 pallet	Weight:	1010.2	kg	Depth:	80	cm	
	Height:	160	cm	Width:	120	cm	



Top quality fresh garlic infused in pure select extra virgin olive oil, harvested and pressed at the right ripeness.

In Italy the tradition of flavoring garlic with extra virgin olive oil is lost in the mists of time. Spaghetti with garlic and oil are famous, with the addition, for those who like the dish spicy, of red chili pepper.

Or bruschetta made with roasted bread, extra virgin olive oil and garlic. Also meat marinades for grilled barbecues.

EXTRA VIRGIN OLIVE OIL

WITH GARLIC



Extra virgin olive Oil flavoured with garlic and spices 125 ml Code: A00003009

Ingredients:

 sku	Shelf life	547	dd	Dimensions			Extravirgin Olive Oil, Dried Garlic Pieces, Natural Flavor Of Garlic.
	Size:	125	ml	Height:	16	cm	
	Units/Carton:	12		Depth:	4	cm	
	Carton/Pallet:	312		Width:	4	cm	
 inner	Weight:	3,53	kg	Depth:	26,5	cm	
	Height:	16,5	cm	Width:	9	cm	
 pallet	Weight:	1125,7	kg	Depth:	80	cm	
	Height:	146,5	cm	Width:	120	cm	



Two ingredients that come together to achieve perfection: the best high quality fresh chillies, carefully selected for their intense notes, are infused in pure premium extra virgin olive oil, harvested and pressed at the right time.

Chili pepper is a fundamental ingredient in the Mediterranean diet and Italian cuisine uses it in a thousand preparations: infused in extra virgin olive oil, it makes each dish a specialty!

EXTRA VIRGIN OLIVE OIL

WITH CHILIES



Extra virgin olive Oil flavoured with chilli pepper and spice 125 ml Code: A00003010

Ingredients:

 sku	Shelf life	547	dd	Dimensions			Extravirgin Olive Oil, Dried Chilli Pieces , Natural Flavor Of Chilli.
	Size:	125	ml	Height:	16	cm	
	Units/Carton:	12		Depth:	4	cm	
	Carton/Pallet:	312		Width:	4	cm	
 inner	Weight:	3,53	kg	Depth:	26,5	cm	
	Height:	16,5	cm	Width:	9	cm	
 pallet	Weight:	1125,7	kg	Depth:	80	cm	
	Height:	146,5	cm	Width:	120	cm	



Truffles are considered a precious culinary rarity that enhance every dish with their flavor and, above all, the aroma that speaks to the soul. Combined with excellent extra virgin olive oil, it unleashes a powerful emotion at the table.

Black truffle of fine quality at the right degree of ripeness, is in fact contained in the bottle and infused with pure extra virgin olive oil, harvested and pressed at the right time. Two products that come together to achieve perfection.

EXTRA VIRGIN OLIVE OIL

WITH TRUFFLES



Extra virgin olive Oil flavoured with black truffle and spice 125 ml Code: A00003011

Ingredients:

 sku	Shelf life	547	dd	Dimensions			Extravirgin Olive Oil, Flavor Of Truffle, Dried Black Truffle Pieces (Tuber Aestivum Vitt.)
	Size:	125	ml	Height:	16	cm	
	Units/Carton:	12		Depth:	4	cm	
	Carton/Pallet:	312		Width:	4	cm	
 inner	Weight:	3,53	kg	Depth:	26,5	cm	
	Height:	16,5	cm	Width:	9	cm	
 pallet	Weight:	1125,7	kg	Depth:	80	cm	
	Height:	146,5	cm	Width:	120	cm	



The best quality rosemary is infused in pure select extra virgin olive oil, harvested and pressed at the right ripeness. In Italian cuisine, the infusion of extra virgin olive oil and dried rosemary is often used in the preparation of first courses and soups, roasted meats, vegetable side dishes, bread, pizzas, focaccia and cheeses.

EXTRA VIRGIN OLIVE OIL

WITH ROSEMARY



Extra virgin olive Oil flavoured with rosemary and spice 125 ml Code: A00003012

Ingredients:

 sku	Shelf life	547	dd	Dimensions			Extravirgin Olive Oil, Natural Flavor Of Rosemary, Dried Rosemary Pieces.
	Size:	125	ml	Height:	16	cm	
	Units/Carton:	12		Depth:	4	cm	
	Carton/Pallet:	312		Width:	4	cm	
 inner	Weight:	3,53	kg	Depth:	26,5	cm	
	Height:	16,5	cm	Width:	9	cm	
 pallet	Weight:	1125,7	kg	Depth:	80	cm	
	Height:	146,5	cm	Width:	120	cm	



Extra virgin olive oil is the main condiment of the Mediterranean diet, famous everywhere for its health benefits.

Together with the balsamic vinegar of Modena PGI, so flavorful and sweet to the palate, a perfect combination is created for grilled vegetables, roasted meat and grilled fish.

Two ancient Italian condiments come together for a modern fusion cuisine!

Commonly used for dipping bread but also as a flavorful dressing for salads, especially good with fresh tomatoes and Mozzarella.

EXTRA VIRGIN OLIVE OIL

WITH BALSAMIC VINEGAR OF MODENA PGI



Extra virgin olive Oil with balsamic vinegar and spice 125 ml Code: A00003013

Ingredients:

 sku	Shelf life	547	dd	Dimensions			Extravirgin Olive Oil, Balsamic Vinegar PGI Of Modena.
	Size:	125	ml	Height:	16	cm	
	Units/Carton:	12		Depth:	4	cm	
	Carton/Pallet:	312		Width:	4	cm	
 inner	Weight:	3,53	kg	Depth:	26,5	cm	
	Height:	16,5	cm	Width:	9	cm	
 pallet	Weight:	1125,7	kg	Depth:	80	cm	
	Height:	146,5	cm	Width:	120	cm	



The PGI (Protected Geographical Indication) balsamic vinegar of Modena is emblematic of Italian gastronomic quality.

A product of ancient traditions, it is exclusive to the city of Modena, in the region of Emilia Romagna, in northern Italy.

It is made with wine vinegar and 100% Italian grape must. Its high quality and unique flavor make it appreciated all over the world.

Absolutely free of caramel coloring, it has a shiny brown tint and a perfectly balanced sweet and sour taste. It goes well with salads, raw and cooked vegetables and meats, giving them a refined taste.

BALSAMIC VINEGAR OF MODENA PGI



Balsamic Vinegar of Modena PGI density 1,12 500 ml

Code: A00002920

Ingredients:

	Shelf life	1825	dd	Dimensions		Wine Vinegar, cocked Grape Must.
	Size:	500	ml	Height:	27 cm	
	Units/Carton:	12		Depth:	6,5 cm	
	Carton/Pallet:	75		Width:	6,5 cm	
	Weight:	11	kg	Depth:	26,2 cm	
	Height:	27,6	cm	Width:	20 cm	
	Weight:	845	kg	Depth:	80 cm	
	Height:	155	cm	Width:	120 cm	



The cream with **Balsamic Vinegar of Modena PGI** is a ready-to-use reduction of Balsamic Vinegar. A velvety and full bodied cream, without any caramel coloring, with a shiny brown tint and the exclusive sweet-sour taste of the authentic Balsamic Vinegar of Modena.

It is used in the kitchen as a sauce to accompany French fries, as a condiment for grilled or boiled meats, or for mature cheeses, stuffed pasta or risotto alla Parmigiana. It is also perfect on vanilla ice cream, yoghurt or strawberries, or on “Vecchia Modena” white pizza, with its bacon and Parmigiano Reggiano.

GLAZE

WITH BALSAMIC VINEGAR OF MODENA



Balsamic Vinegar of Modena PGI Reduction without caramel 250 ml Code: A00002921

Ingredients:

 sku	Shelf life	1095	dd	Dimensions			Cooked grape must, balsamic vinegar of Modena, sugar, modified corn starch.
	Size:	250	ml	Height:	17	cm	
	Units/Carton:	12		Depth:	5,8	cm	
	Carton/Pallet:	120		Width:	5,8	cm	
 inner	Weight:	4,35	kg	Depth:	24,4	cm	
	Height:	18,2	cm	Width:	17,8	cm	
 pallet	Weight:	542	kg	Depth:	80	cm	
	Height:	110	cm	Width:	120	cm	

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BRUSCHETTA



EXPERIENCE ITALY AT YOUR TABLE

A game of freshness

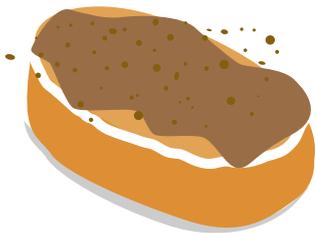
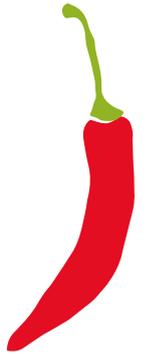
BRUSCHETTA

THE ART OF BRUSCHETTA

Bruschetta is a recipe of old farming origin, born from the necessity of making stale bread taste good.

It was served as an appetizer before the meal and to calm the hunger. Still today, it serves the same purpose:

it can be enjoyed as a tasty appetizer with Mediterranean ingredients and as a light summer meal. The origin of the word comes from the Roman dialect word "brusco," which means toasted, and refers to a slice of toasted bread, rubbed with garlic and seasoned with salt, pepper and extra virgin olive oil.



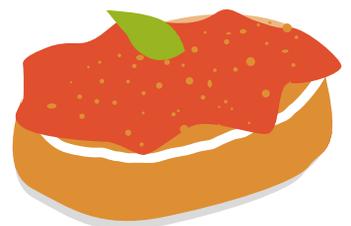
Bruschetta was originally popular in central and southern Italy, but is now on every Italian table in a kaleidoscope of recipes and flavors that exalt the typical Italian products. In Tuscany, for example, where it's known as "fett'unta", the bread is topped with beans.



CLASSIC BRUSCHETTA

The classic version sees the only addition of diced tomatoes and basil, but can also be served with steamed kale, legume creams, vegetable pesto and pâté. For its preparation you will need hot and crispy bread slices: they can be toasted in the oven, in a non-stick pan, on a hot plate or even better on a very hot grill.

Once it's browned, the bread should be immediately seasoned and served to preserve its crispness and flavor. The olive oil should only be extra virgin.





Made from a mix of the best olive cultivars and enhanced by aromatic extra virgin olive oil, this black olive tapenade is a popular creamy condiment with an irresistible taste. Ideal for topping bruschetta and tasty appetizers, as a flavoursome addition to your favorite recipes, or as a perfect pairing with a selection of cheeses.

Try it mixed with tuna flakes for a tuna and olive pâté served with crackers, generously spread on crostini, homemade bread, or to top a plate of freshly cooked pasta.

BLACK OLIVE

BRUSCHETTA



Black Olives Patè 130 g

Code: A00002353

Ingredients:

 sku	Shelf life	720	dd	Dimensions			Black Olives , Extra Virgin Olive Oil, Salt, Acidity Regulator: Lactic Acid.
	Size:	0.130	kg	Height:	8,8	cm	
	Units/Carton:	15		Depth:	5,6	cm	
	Carton/Pallet:	160		Width:	5,6	cm	
 inner	Weight:	3,656	kg	Depth:	17,7	cm	
	Height:	8,8	cm	Width:	29,3	cm	
 pallet	Weight:	604,96	kg	Depth:	80	cm	
	Height:	103	cm	Width:	120	cm	



Enjoy the unmistakable aroma and rich, tangy taste of sun-dried tomatoes in a sophisticated and appetizing cream.

Ideal for spreading on bruschetta, dressing sandwiches, or as a dip for crackers, chips and tortillas.

Create a cream with unmatched flavor by combining Dried Tomatoes Tapenade with Pecorino or Parmesan cheese. Use it to season pasta or rice salads, legume or soups vegetable soups, or add a dollop to your favourite recipes for an Italian twist.

SUNDRIED TOMATOES

BRUSCHETTA



Sundried Tomatoes Patè 130 g

Code: A00002354

Ingredients:

 sku	Shelf life	720	dd	Dimensions			Rehydrated Dried Tomatoes, Sunflower Seed Oil, Salt, Sugar, Extra Virgin Olive Oil, Wine Vinegar (contains Sulfites), Acidity Regulator: Citric Acid, Antioxidant: L-Ascorbic Acid.
	Size:	0.130	kg	Height:	8,8	cm	
	Units/Carton:	15		Depth:	5,6	cm	
	Carton/Pallet:	160		Width:	5,6	cm	
 inner	Weight:	3,656	kg	Depth:	17,7	cm	
	Height:	8,8	cm	Width:	29,3	cm	
 pallet	Weight:	604,96	kg	Depth:	80	cm	
	Height:	103	cm	Width:	120	cm	

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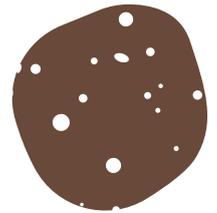
PASTRIES & CHOCOLATE

EXPERIENCE ITALY AT YOUR TABLE

A touch of sweetness

PASTRIES & CHOCOLATE

Italian desserts are delicious and have a long tradition reminiscent of family lunches and festivities, bringing within them the stories of impressive receptions in the courts of the Renaissance or that of the refined eighteenth-century bourgeoisie. Here are some examples:



CANTUCCI TOSCANI

Cantucci are almond cookies that originated in Tuscany. They are dry biscuits obtained by slicing a half-baked loaf of cookie dough, and then baking the slices dry.

They find their ideal companion in Vin Santo. It is customary to dip them in this dessert liqueur, called santo (holy) because of its use during Christian mess, which makes them softer and even better!

GIANDUIOTTO



What do a Carnival character, aluminium foil, the town of Turin and Napoleon Bonaparte have in common? That's an easy one! The Gianduiotto, the world-famous chocolate in the shape of a capsized boat, made from cocoa and Piedmontese hazelnuts, in the list of traditional Italian food products.

Gianduia chocolate originated in the early 19th century, as a makeshift. In fact, it was invented by chocolate makers in Turin to counter the shortage of cocoa, that was supplied to Turin with difficulty and at very high prices due to the continental embargo ordered by Napoleon. So, to replace the scarce cocoa, they started adding chopped hazelnuts to the cocoa and sugar base. Hazelnuts were a local produce from the nearby Langhe hills, and therefore not expensive.

However, the chocolate that was to become famous over the years was born in the mid-19th century, when the firm Caffarel-Prochet, among the oldest in Italy, introduced a couple of ingenious innovations to the process described above. The hazelnuts were toasted and finely ground, and every chocolate was wrapped in golden foil, an unprecedented packaging for a sweet that soon won the hearts of the frugal Piedmontese people.



The Cantucci are part of the gastronomic history of Tuscany.

Fior Fiore follows this tradition by combining the strong almond flavour with a natural flavouring. These traditional Tuscan biscuits are excellent eaten alone, accompanied by a dessert wine.

But for an even tastier dessert, try them with dark chocolate ice-cream.



CANTUCCI TOSCANI PGI

WITH ALMONDS



Cantucci Toscani PGI with Almonds 300 g

Code: A00002367

Ingredients:

	Shelf life	365	dd	Dimensions		Wheat flour, sugar, almonds, egg yolk, eggs, butter, whole milk, raising agents (diphosphates, sodium carbonates), honey, flavours, salt. May contain traces of soy, other tree nuts and other cereals containing gluten.
	Size:	0,300	kg	Height:	21,5 cm	
	Units/Cartron:	12		Depth:	7 cm	
	Carton/Pallet:	24		Width:	14,5 cm	
	Weight:	4,8	kg	Depth:	30 cm	
	Height:	22,5	cm	Width:	40 cm	
	Weight:	135,2	kg	Depth:	80 cm	
	Height:	88	cm	Width:	120 cm	



This is a tasty variation of the classical cantuccini recipe, created in response to requests for more fine pastry products with chocolate.

Chips of first-class dark chocolate replace the almonds in the original recipe.

Taste them by themselves, as a perfect accompaniment to coffee or tea, or dipped into a glass of vin santo, an Italian dessert wine. Try them also in your dessert and cake recipes.

CANTUCCI WITH CHOCOLATE



Cantucci with Chocolate 300 g

Code: A00002915

Ingredients:

 sku	Shelf life	365	dd	Dimensions			Wheat flour, sugar, chocolate (sugar, cocoa mass, cocoa butter, emulsifier: sunflower lecithin, flavour), butter, egg yolk, eggs, whole milk, honey, raising agents (diphosphates, sodium carbonates), flavours, salt.
	Size:	0,300	kg	Height:	21,7	cm	
	Units/Carton:	12		Depth:	6,2	cm	
	Carton/Pallet:	64		Width:	14,5	cm	
 inner	Weight:	4,34	kg	Depth:	30	cm	
	Height:	22,5	cm	Width:	40	cm	
 pallet	Weight:	307,2	kg	Depth:	80	cm	
	Height:	195	cm	Width:	120	cm	



These fragrant, crunchy shortbread pastries with hazelnut filling are made from selected ingredients according to a traditional recipe. Excellent as an accompaniment to a true Italian espresso.

Try them also with hazelnut or chocolate ice-cream. Top with chopped hazelnuts and decorate with two of these biscuits.

CUOR DI GIANDUIA

PASTRIES



Cuor di Gianduia Pastries 150 g

Code: A00002368

Ingredients:

 sku	Shelf life	300	dd	Dimensions			Soft Wheat Flour type '0', Cocoa and Hazelnuts Cream (Sugar, Sunflower Seed Oil, Cocoa Butter, Hazelnuts , Lean Cocoa Powder, Milk Powder, Emulsifier: Sunflower Lecithin, Hazelnut Natural Flavor), Butter, Sugar, Sunflower Seed Oil, Eggs, Icing Sugar (Sugar, Corn Starch), Raising Agents: Disodium Diphosphate, Sodium Hydrogen Carbonate; Salt, Skimmed Milk powder, Vanilla Natural Flavor.
	Size:	0,150	kg	Height:	19	cm	
	Units/Carton:	12		Depth:	3,5	cm	
	Carton/Pallet:	80		Width:	13	cm	
 inner	Weight:	2,5	kg	Depth:	23	cm	
	Height:	15	cm	Width:	40	cm	
 pallet	Weight:	220	kg	Depth:	80	cm	
	Height:	135	cm	Width:	120	cm	



Gianduiotti are small, flavorful chocolates shaped as ingots, individually wrapped in gold or silver-colored tinfoil. It takes its name from gianduja, the hazelnut chocolate spread that is used to make gianduiotti.

Gianduiotti are original from the Piedmont region and were created in 1865. They soon became the chocolate symbol of the city of Turin.

GIANDUIOTTI CHOCOLATES



Gianduiotti Chocolates 200 g

Code: A00002370

Ingredients:

 sku	Shelf life	540	dd	Dimensions			Sugar, Hazelnuts , Cocoa Paste, Cocoa Butter, Emulsifier: Soy Lecithin, Vanilla Natural Flavor, Cocoa.
	Size:	0,200	kg	Height:	18	cm	
	Units/Carton:	12		Depth:	5	cm	
Carton/Pallet:	192		Width:	9	cm		
 inner	Weight:	2,82	kg	Depth:	20	cm	
	Height:	13	cm	Width:	29	cm	
 pallet	Weight:	561,44	kg	Depth:	80	cm	
	Height:	171	cm	Width:	120	cm	



Truffles from the traditions of the Piedmont region, are a tender praline with two flavors: hazelnut and dark chocolate covered with a delicious cocoa powder or white chocolate covered with powdered sugar.

CHOCOLATE TRUFFLES

WHITE AND BLACK



White and Black Chocolate Truffles 200 g

Code: A00002922

Ingredients:

 sku	Shelf life	273	dd	Dimensions		<p>EXTRA DARK CHOCOLATE PRALINES (Cocoa) WITH HAZELNUTS: Dark Chocolate (Cocoa Paste, Sugar, Cocoa Butter, Emulsifier: Soy Lecithin, Vanilla Natural Flavor), Hazelnut Paste, Icing Sugar (Sugar, Wheat Flour), G.P.I. minced Hazelnuts, Nougat Grain (Honey, Toasted Hazelnuts of the total, Sugar, Glucose-Fructose Syrup, Egg White powder), Cocoa powder.</p> <p>WHITE CHOCOLATE PRALINES WITH HAZELNUTS: White Chocolate (Sugar, Cocoa Butter, Whole Milk powder, Emulsifier: Soy Lecithin, Vanilla Natural Flavor), Hazelnut Paste, Icing Sugar (Sugar, Wheat Flour), G.P.I. minced Hazelnuts, Nougat grains (Honey, Toasted Hazelnuts on the total, Sugar, Glucose-Fructose Syrup, Egg White powder).</p>
	Size:	0,200	kg	Height:	23,5 cm	
	Units/Carton:	10		Depth:	7 cm	
	Carton/Pallet:	72		Width:	11 cm	
 inner	Weight:	2,6	kg	Depth:	34 cm	
	Height:	25	cm	Width:	22 cm	
 pallet	Weight:	205,414	kg	Depth:	80 cm	
	Height:	165	cm	Width:	120 cm	



Impress your palate with Fior Fiore Chocolate with 50% Cocoa and pistachio; an Italian artisanal chocolate with natural extracts.

This inviting variety with carefully selected crushed pistachio has an aromatic and refined taste given by the nut with its typical green-gold color.

CHOCOLATE BAR

WITH PISTACHIO



Chocolate with Cocoa 50% and Pistachio 100 g Code: A00002918

Ingredients:

 sku	Shelf life	547	dd	Dimensions		Sugar, cocoa mass, crushed pistachios, cocoa butter, emulsifier: soy lecithin, flavours.
	Size:	0,100	kg	Height:	18,5 cm	
	Units/Carton:	10		Depth:	1,5 cm	
	Carton/Pallet:	176		Width:	8 cm	
 inner	Weight:	1,5	kg	Depth:	18,5 cm	
	Height:	21	cm	Width:	10 cm	
 pallet	Weight:	279	kg	Depth:	80 cm	
	Height:	84	cm	Width:	120 cm	



Fior Fiore's selected Italian artisanal chocolate with chopped hazelnuts, conquers the palate.

This flavorful nut, so much loved by Italians, gives the chocolate bar a crunchiness and taste that goes perfectly with the aromatic notes of cocoa.

CHOCOLATE BAR

WITH HAZELNUTS



Chocolate with Cocoa 50% with Hazelnuts 100 g

Code: A00002919

Ingredients:

 sku	Shelf life	547	dd	Dimensions			Sugar, cocoa mass, crushed hazelnuts, cocoa butter, emulsifier: soy lecithin, flavours.
	Size:	0,100	kg	Height:	18,5	cm	
	Units/Carton:	10		Depth:	1,5	cm	
	Carton/Pallet:	176		Width:	8	cm	
 inner	Weight:	1,5	kg	Depth:	18,5	cm	
	Height:	21	cm	Width:	10	cm	
 pallet	Weight:	279	kg	Depth:	80	cm	
	Height:	84	cm	Width:	120	cm	



The aromatic notes and the unmistakable flavor of the orange peel transform this Italian artisanal chocolate bar into a fresh and flavorful experience that has its origins in the south of the country, where oranges are called “southern gold”.

CHOCOLATE BAR

WITH ORANGE PEEL



Chocolate with Cocoa 50% with Orange Peel 100 g Code: A00003065

Ingredients:

 sku	Shelf life	547	dd	Dimensions			Sugar, cocoa mass, candied orange peels (orange peels, glucose-fructose syrup, sugar, dextrose, acidity regulator: citric acid E330), cocoa butter, emulsifier: soy lecithin, flavours.
	Size:	0,100	kg	Height:	18,5	cm	
	Units/Carton:	10		Depth:	1,5	cm	
	Carton/Pallet:	176		Width:	8	cm	
 inner	Weight:	1,5	kg	Depth:	18,5	cm	
	Height:	21	cm	Width:	10	cm	
 pallet	Weight:	279	kg	Depth:	80	cm	
	Height:	84	cm	Width:	120	cm	



An explosion of flavor with an unmistakable aroma: The combination of cocoa bitter taste (cocoa 50%) and pieces of candied pear will leave even the most demanding palates delighted.

Fiorfiore Chocolate with Pear is delicious savoured alone as a snack or dessert or enjoyed at the end of the meal with spirits and liqueurs.

CHOCOLATE BAR

WITH PEER



Chocolate with Cocoa 50% with pieces of Pear 100 g

Code: A00003066

Ingredients:

	Shelf life	547	dd	Dimensions			Sugar, cocoa mass, candied pears (pear, sugar, glucose-fructose syrup, lemon juice concentrate, flavour), cocoa butter, emulsifier: soy lecithin, flavours.
	Size:	0,100	kg	Height:	18,5	cm	
	Units/Carton:	10		Depth:	1,5	cm	
	Carton/Pallet:	176		Width:	8	cm	
	Weight:	1,5	kg	Depth:	18,5	cm	
	Height:	21	cm	Width:	10	cm	
	Weight:	279	kg	Depth:	80	cm	
	Height:	84	cm	Width:	120	cm	



Using a high-quality dark chocolate is key in this sophisticated recipe that satisfies chocolate craving and excites the senses with its spicy notes.

A special combination where the taste of chocolate blends (cocoa 50%) with the spicy notes of the aromatic ginger. You must try!

CHOCOLATE BAR

WITH GINGER



Chocolate with Cocoa 50% with pieces of Ginger 100 g Code: A00003067

Ingredients:

 sku	Shelf life	547	dd	Dimensions			Sugar, cocoa mass, candied ginger (ginger, sugar, glucose-fructose syrup, acidity regulator: citric acid E330), cocoa butter, emulsifier: soy lecithin, flavours.
	Size:	0,100	kg	Height:	18,5	cm	
	Units/Carton:	10		Depth:	1,5	cm	
	Carton/Pallet:	176		Width:	8	cm	
 inner	Weight:	1,5	kg	Depth:	18,5	cm	
	Height:	21	cm	Width:	10	cm	
 pallet	Weight:	279	kg	Depth:	80	cm	
	Height:	84	cm	Width:	120	cm	

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Prodotti d'Italia



EXPERIENCE ITALY AT YOUR TABLE

Just be creative

SAVOURY SNACKS

THE ART OF THE APERITIVO

The Italian “aperitivo” is a ritual made of small pleasures, mixed snacks, conversation and something refreshing to drink. Small appetizers, easy and fast to prepare, to whet appetite and encourage conviviality. It’s also a journey through a variety of scents, flavors and stories from region to region.



APPETIZER, A GAME OF CREATIVITY AND FRESHNESS

There are also specialties cooked in a simple way to enhance the basic ingredients. All is accompanied by a variety of crisp bread from the Italian tradition, like bruschetta, schiacciata and breadsticks and taralli, from Italian Apulian tradition.

LET’S FINISH WITH TARALLUCCI AND WINE



“All ends well with tarallucci and wine”. It is an idiomatic expression with a truly Italian flavor. It is used to indicate a disagreement which has been solved amicably. And what better way is there to end a controversy than drinking wine and eating taralli with friends?

Thanks to its traditional ring shape and crispy texture, this typical baked product from Apulia can be eaten as a snack or at the table.



The taralli with extra virgin olive oil are made from precious ingredients, carefully selected and processed according to the Apulian tradition.

The best choice for your aperitif: accompany them with pickled vegetables, mozzarella or prosciutto. And don't forget a nice glass of red wine.

TARALLI

WITH EXTRA VIRGIN OLIVE



Taralli with Extra Virgin Olive oil 400 g

Code: A00003068

Ingredients:

 sku	Shelf life	365	dd	Dimensions			Wheat Flour, White Wine (Contains Sulphites), Olive Oil, Extra Virgin Olive Oil, Salt.
	Size:	0,400	kg	Height:	28	cm	
	Units/Carton:	10		Depth:	8,5	cm	
	Carton/Pallet:	80		Width:	13,5	cm	
 inner	Weight:	4,33	kg	Depth:	39	cm	
	Height:	20,5	cm	Width:	23	cm	
 pallet	Weight:	371	kg	Depth:	80	cm	
	Height:	180	cm	Width:	180	cm	



These are the true taralli from the Apulian tradition, seasoned with fennel seeds.

The spice gives a sweet licorice-like taste and aroma to this snack, perfect to accompany pickled vegetables. Try them with Semi-Dried Sicilian Cherry Tomatoes in olive oil.

TARALLI

WITH EXTRA VIRGIN OLIVE OIL AND FENNEL SEEDS



Taralli with Extra Virgin Olive oil and fennel Seeds 400 g Code: A00003069

Ingredients:

 sku	Shelf life	365	dd	Dimensions			Wheat flour, white wine (contains Sulphites), olive oil, extra virgin olive oil, salt, fennel seeds.
	Size:	0,400	kg	Height:	28	cm	
	Units/Carton:	10		Depth:	8,5	cm	
	Carton/Pallet:	80		Width:	13,5	cm	
 inner	Weight:	4,33	kg	Depth:	39	cm	
	Height:	20,5	cm	Width:	23	cm	
 pallet	Weight:	371	kg	Depth:	80	cm	
	Height:	180	cm	Width:	180	cm	



With its unique taste, onion taralli are a “must have” of the traditional Apulian recipes.

Onion and taralli: a perfect marriage between products of this land.
Among the varieties of taralli, these are unrivaled.

TARALLI

WITH ONION



Taralli Onion flavour 400 g

Code: A00003104

Ingredients:

 sku	Shelf life	365	dd	Dimensions			Wheat flour, white wine (contains sulphites), olive oil, extra virgin olive oil, salt, onion granules .
	Size:	0,400	kg	Height:	28	cm	
	Units/Carton:	10		Depth:	8,5	cm	
	Carton/Pallet:	80		Width:	13,5	cm	
 inner	Weight:	4,33	kg	Depth:	39	cm	
	Height:	20,5	cm	Width:	23	cm	
 pallet	Weight:	371	kg	Depth:	80	cm	
	Height:	180	cm	Width:	180	cm	



An Italian cult recipe relived through Taralli with chili pepper.

Whoever loves spicy flavors cannot miss these delicious rings.

They are a great pairing for cold cuts, pickled vegetables or cheeses.

TARALLI

WITH CHILLIES



Taralli with Chili Pepper 400 g

Code: A00002914

Ingredients:

 sku	Shelf life	365	dd	Dimensions			Wheat flour, white wine (contains sulphites), olive oil, extra virgin olive oil, salt, chili pepper.
	Size:	0,400	kg	Height:	28	cm	
	Units/Carton:	10		Depth:	8,5	cm	
	Carton/Pallet:	80		Width:	13,5	cm	
 inner	Weight:	4,33	kg	Depth:	39	cm	
	Height:	20,5	cm	Width:	23	cm	
 pallet	Weight:	371	kg	Depth:	80	cm	
	Height:	180	cm	Width:	180	cm	



Selected and skillfully processed ingredients give birth to these fragrant, tantalizing and definitely delicious breadsticks!

The Grissoghiotti are made with iodized salt. They are the perfect snack to accompany pickled vegetables.

Try them with Sun-Dried Tomatoes.

GRISSOGHIOTTI

BREADSTICKS WITH OLIVE OIL



Grissoghiotti Breadsticks with Olive Oil 250 g

Code: A00002339

Ingredients:

 sku	Shelf life	210	dd	Dimensions			Soft Wheat Flour type "0", Olive Oil , Iodized Salt (Salt, Potassium Iodate), Yeast, Malt Wheat Flour.
	Size:	0,250	kg	Height:	25	cm	
	Units/Carton:	12		Depth:	7	cm	
	Carton/Pallet:	12		Width:	16	cm	
 inner	Weight:	3,564	kg	Depth:	36	cm	
	Height:	27	cm	Width:	41,5	cm	
 pallet	Weight:	65	kg	Depth:	80	cm	
	Height:	84	cm	Width:	120	cm	

PASTA



Pasta Farfalle
Page 4



Pasta Rigatoni
Page 5



Pasta Casarecce
Page 6



Pasta Penne Rigate
Page 7



Pasta Linguine
Page 8



Pasta Spaghetti
Page 9

PASTA SAUCES



Pesto
Page 12



Red Pesto
Page 13



Calabrese Pesto
Page 14



Pesto With Garlic and Chilli Pepper
Page 15



Tomato Basil Pasta Sauce
Page 16



Amatriciana Pasta Sauce
Page 17



Bolognese Pasta Sauce
Page 18



Arrabbiata Pasta Sauce
Page 19



Tomato With Grilled Vegetables
Page 20



Tomato With Tuna And Onion
Page 21



Tomato With Arucola And Cheese
Page 22



Four Cheese Pasta Sauce
Page 23



Cherry Tomato Sauce
Page 24

TOMATOES



PDO San Marzano
Page 27



Datterino Tomatoes
Page 28



Peeled Tomatoes
Page 29



Cherry Tomato Puree
Page 30



Pulp Tomato
Page 31

OIL & VINEGAR



Extra Virgin Olive Oil
Page 34



Extra Virgin Olive Oil With Garlic
Page 35

In our quest to meet the needs of our customers, our products are constantly evolving. Therefore there may be some variations compared to what is reported on this catalog. Product images are for illustrative purposes only and may differ from the actual product. For further information, please always contact our sales department.



Extra Virgin Olive Oil With Chillies

Page 36



Extra Virgin Olive Oil With Truffles

Page 37



Extra Virgin Olive Oil With Rosemary

Page 38



Extra Virgin Olive Oil With Balsamic Vinegar of Modena

Page 39



PGI Balsamic Vinegar of Modena

Page 40



Glaze with Balsamic Vinegar Of Modena

Page 41

BRUSCHETTA



Black Olive Bruschetta

Page 44



Sundried Tomatoes Bruschetta

Page 45

PASTRIES & CHOCOLATE



Cantucci Toscani With Almonds

Page 48



Cantucci Toscani With Chocolate

Page 49



Cuor Di Gianduia Pastries

Page 50



Gianduiotti Chocolates

Page 51



Chocolate Truffles Black And White

Page 52



Chocolate Bar With Pistachio

Page 53



Chocolate Bar With Hazelnuts

Page 54



Chocolate Bar With Orange Peel

Page 55



Chocolate Bar With Pear

Page 56



Chocolate Bar With Ginger

Page 57

SAVOURY SNACKS



Taralli With Extra Virgin Olive Oil

Page 60



Taralli With Extra Virgin Olive Oil And Fennel Seeds

Page 61



Taralli With Onion

Page 62



Taralli With Chillies

Page 63



Grissoghiotti breadsticks with olive oil

Page 64



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Prodotti d'Italia

