



Carefully selected from seed to harvest on sustainable Italian soils, our 100% Italian-grown vegetables ensure exceptional quality. Innovative value-added options cater to conscious consumers, balancing health and flavor without compromise.

1.	BLANCHED 12
	1.1 Florets 1.2 Spirals 1.3 Riced 13
2.	COOKED
	 2.1 Grilled & Roasted 2.2 Mashed & Smashed 2.3 Veggie & Grains Blends 2.4 Baked
3.	FRIED 24
	 3.1 Potato Fries 3.2 Vegetable Hashbrowns 26 3.3 Coated Vegetables 27

VALUED-ADDED VEGETABLES

BLANCHED

01

Blanched vegetables maintain their natural flavors and nutrients. We prioritize seasonal crops, offering a variety of natural, organic, and NON-GMO options.

- 1.1 Florets
- 1.2 Spirals
- 1.3 Riced



TECHNOLOGY AND STORAGE:



Blanching Time:
From 30 seconds to few minutes

Storage Frozen Temperature: -18° C

Storage Temperature:

Room Temperature (about 20° C)

Once open, keep refrigerated (0 to 4° C)

COOKING METHODS:



PACKAGING:





1.1 FLORETS

Our florets are a versatile and healthy product, perfect for cooking or using as a side dish flavored with your favorite seasoning

CHOOSE A BASE VEGETABLE











Cauliflower

Broccoli

Rainhow

Romanesco

Mixed

1.2 SPIRALS

With very few calories and minimal water content, our spirals offer maximum versatility. They can be enjoyed as a low-calorie first course or a delicious side dish.



CHOOSE A BASE VEGETABLE









Green Zucchini

Carrots

Butternut Squash

Mixed



ADD A SAUCE OR SEASONING OF YOUR CHOICE





1.3 RICED

Made with organic Italian vegetables, our product boasts up to 85% fewer calories than rice, is naturally gluten-free, and can be prepared according to your preferences.

CHOOSE A BASE VEGETABLE













Cauliflower

Broccoli

Yellow Carrots

Orange Carrots

Zucchini

Tricolor Mix



NEW

RICED RISOTTOS

- Riced Risotto Garlic Alfredo Sauce with Asparagus & Peas
- **Riced Risotto with Mushroms**

VALUED-ADDED VEGETABLES

COOKED

02

Prepared cooked vegetable dishes, each seasoned to perfection. From local favorites to exotic ethnic delights, our menu features both mild and bold flavors, ensuring a culinary experience that satisfies every taste preference.

- 2.1 Grilled & Roasted
- 2.2 Mashed
- 2.3 Veggie & Grains Blends
- 2.4 Baked



KEY BENEFITS:

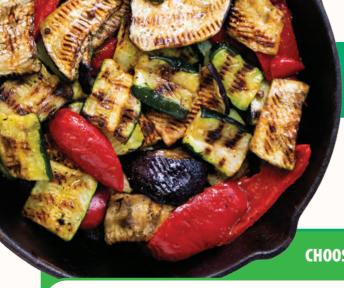
- Great as a side or topping for meats, pizzas, and salads.
- Perfect for side dishes or as a base for bowls and entrées.
- Ideal as a main dish or filling for wraps and burritos.
- Excellent for **snacks** or adding to **casseroles** and **mixed dishes**.

COOKING METHODS:



PACKAGING:





2.1 GRILLED & ROASTED

Expertly grilled or roasted to perfection. Whether you prefer them plain or seasoned with delicious, savory flavors, they're ready to elevate any meal as a perfect side dish

CHOOSE A BASE VEGETABLE















Eggplant

Zucchini

Broccoli

Cauliflower

Onions

Bell Peppers

Mushrooms















Butternut Squash

Potato

Sweet Potato

Tomato

Cherry Tomatoes

Brussel Sprouts

CHOOSE CUT

- Dices 10 x 10
- Stripes
- Dices 20 x 20
- SlicesSticks
- Half-moon

GRILLING & ROASTING LEVEL

- Light (Rare or Medium)
- Medium
- Dark (Well-Done
- Fire Roasted

ADD SEASONING



Marinated



Paprika



Oregano



Rosemary



Chieves



Lemon Juice



Basil



Parsley



Coriander



Pink Salt



White & Black Pepper



Onion Powder







2.3 VEGGIE & GRAINS BLENDS

Endless versatility. Customize your dish by choosing your favorite flavors, spices, and texture for a tailored experience, whether you prefer a low-carb or high-protein option.



FRUITS & VEGETABLES



GRAINS & LEGUMES



SEASONINGS













Chimichurry

Balsamic Vinegar

Basil

Black Pepper

Celery

Concentrated Tomato

Curry



Everything Bagel



Extra Virgin Olive Oil Feta Cheese



Garlic



Cheese



Lemon Juice



Marinated



Mint



Honey



Oregano



Paprika



Parsley



Bell Pepper



Thyme



Cumin



Pumpkin Seeds

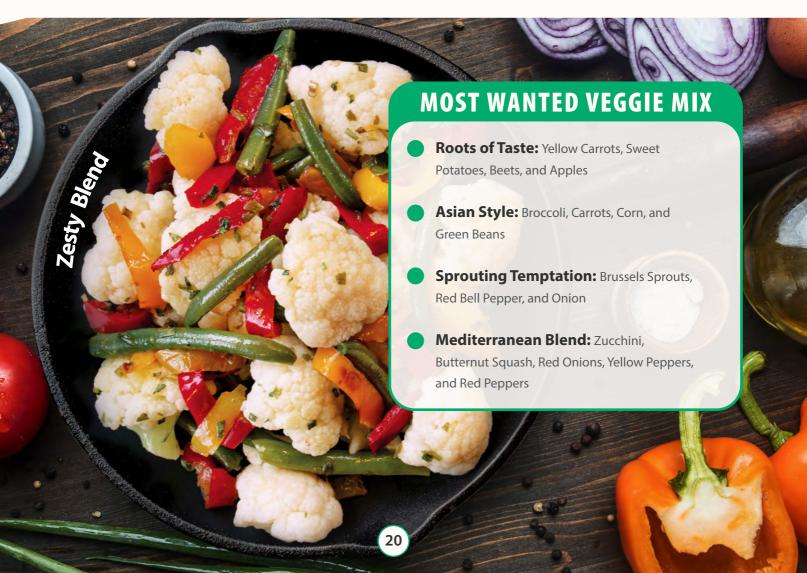


Soy Sauce





Rice Venegar White Wine Vinegar





2.4 BAKED

Top-quality baked vegetables, from mushrooms to quiches and mixed vegetable gratin, expertly crafted to elevate your dining experience.





Cauliflower



Zucchini



Pumpkin



Broccoli



Potato & **Sweet Potato**



Eggplant



Kale

ADD SEASONINGS



Garlic



Onion



Cheese



Parsley



Basil

ADD SAUCE



Cream



Tomato



Cheddar



Alfredo



Béchamel



Marinara

CHOOSE A TOPPING



Breadcrumbs



Gluten-Free **Breadcrumbs**



Hard-Cheese & **Potato Flakes**



Breadcrumbs & Hard-Cheese



VALUED-ADDED VEGETABLES

FRIED

03

Enhance your **snacking experience** with our wholesome offerings: Savor our tots, hash browns, and veggie & chickpea fries, meticulously crafted with **up to 40% fresh vegetables** and **free from artificial flavors.**

- 3.1 Potato Fries
- **3.2** Vegetable Fries
- 3.3 Vegetable Hashbrowns
- **3.4** Coated Vegetables



TECHNOLOGY AND STORAGE:

- **Healthier Frying:** Cooked in sunflower oil for digestibility and low saturated fat.
- **High Fiber:** Vegetable-based appetizers rich in dietary fiber.
- **Crispy and Flavorful:** Maintains flavor with irresistible crispiness.
- Innovative Variety: Offers classics and unique options for all tastes.
- Convenient and Versatile: Ready-to-eat, perfect for snacks, sides, or complex dishes.

COOKING METHODS:



PACKAGING:





3.1 POTATO FRIES

Crafted from top-quality Italian potatoes and sunflower oil, our fries promise a crispy, preservative-free snack.

CUT & SHAPES



French Fries 10-10mm 7-7mm



Steakhouse Fries



Crinkle Cut Fries
10-10mm
7-7mm



Shoestring Fries 10-10mm 9-12mm 12-12mm



Potato Slices 3-5mm 5-7mm



Potato Cubes 12-12-12mm 20-20-20mm



Garden Wedge



Shredded Potatos



Tater Tots



Hash Brown (Oval)



Hash Brown (Triangle)

ADD SEASONING



Marinated



Paprika



Oregano



Rosemary



Chieves



Lemon Juice



Basil



Parsley



Coriander



Pink Salt



White & Black Pepper



Onion Powder



3.3 VEGETABLE HASHBROWNS

Crispy on the outside and soft on the inside, made with fresh vegetables and stringy cheese. Cook them in minutes and serve them as a snack, an appetizer, or a sandwich filling.

CHOOSE A BASE VEGETABLE







Broccoli



Carrots



Sweet Potatoes

ADD A SEASONING



Onion



Garlic



White & Black Pepper



Turmeric



Rosemary



Parsley



Curry



Herbs



Chili Pepper



Grated Cheese



Paprika



Cumin





3.4 COATED VEGETABLES

A perfect side dish or an even better snack, our coated vegetables offer a diverse range of flavors and textures, meticulously crafted for a perfectly crispy and smooth experience.

CUT & SHAPES



Cauliflower Florets



 Breaded & Battered Cauliflower Florets



Breaded & Battered MushroomsGarlic Breaded

Mushrooms



Beer Battered Salt & Pepper Mushrooms



Sweet Corn Tots
 Mashed Cauliflower Tots
 Mashed Broccoli & Cheese tots
 Mashed Broccoli tots



Fried Green BeansFried Zucchini

