Agrifood Paesana

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The Agrifood Paesana is a food business located in Northern Italy, at the foot of Monviso. This majestic mountain, with its landscape and traditions, offers insights and ideas to prepare with finesse and elegance these delicious recipes.

For decades we make use of fresh vegetables of our gardens, fruit picked from the branches of our orchards and we have the desire to have on the table healthy foods and without preservatives.

We have got the Artisan Excellence in the production of appetizers, mushrooms, sauces, creams, the "Tomino" and the Toma Piemontese cheeses, fruits dessert..

Given the forever less time to devote to the kitchen, we suggest these dishes already ready, which does not require any more effort and sacrifice.



HORS-D'OEUVRE

The Agrifood Paesana suggest you the starters by intense flavour, as: vegetable cook in several way, mushrooms in oil, and delicious roulades..

Besides, we propose also the dish typical of the Piedmont:

THE PEPPERS WITH BAGNA CAODA!

Article more appreciated!



COUNTRY STYLE HORS OEUVRE

Typical appetizer of Piedmont made of 10 types of fresh vegetables, tomatoes, tuna, olives, olive oil, vinegar, salt, pepper, sugar and spices.

This type of hors-d'oeuvre is available in jars from 200 gr (16 pieces per carton) and 300 gr (12 pieces per carton).

Keeping out the fridge for 36 months.

Our cod.: ANTCMP



PEPPER AND TUNA HORS-OEUVRE

The combination of peppers, tuna, anchovies, olive oil, salt, parsley, garlic, sugar and vinegar make up this delicious starter ..

Available in jars gr.200 (16 pieces per carton) and gr.300 (12 pieces per carton). Like all other products are also available loose.

Maturity at 36 months, storage out the fridge. Our code: ANTPPR



MUSHROOM AND TUNA HORS-OEUVRE

Are porcini mushrooms which, added to other ingredients, make the unmistakable flavor of the mountains, bringing to the table the natural perfume.

Available in jars gr.200 (16 pieces per carton) and gr.300 (12 pieces per carton).

Once sterilized can be kept for 36 months at

Once sterilized can be kept for 36 months at room temperature.

Our cod.: ANTFUG



HOT HORS-OEUVRE

Addition to basic ingredients, are the peppers and the chili peppers that give a spicy flavor.

Available in jars gr.200 (16 pieces per carton) and gr.300 (12 pieces per carton). Like all the other starters, the retention period is 36 months.

Our cod.: ANTDIA



COUNTRY STYLE CAPONATA

Eggplant, peppers, olive oil, tomato, black olives, capers, vinegar, sugar, salt, celery and black pepper.

Available in jars gr.200 (16 pieces per carton) and gr.300 (12 pieces per carton).

36 months of storage at room temperature.

Our cod.: CPNMES



GIARDINIERA

A mixture of vegetables, with an addition of champignons, olive oil, vinegar and salt, useful to prepare quick appetizer.

Available in jars gr.200 (16 pieces per carton) and gr.300 (12 pieces per carton). With a maturity of 36 months, it is stored at

room temperature.

Our cod.: GIARDI



PIZZA STYLE AUBERGINES

In this type of appetizer, the aubergines is enriched with tomato and oregano.

Even for aubergines, jars are available in the line gr.200 or gr.300.

It is kept for 36 months at room temperature and our code is: MELZPZ



HOME-MADE STYLE AUBERGINES

Aubergines strips cooked in vinegar and flavored with a spices mixture.

The Home-made style aubergines are manufactured on jars gr.200 and gr.300. The retention period is 36 months at room temperature.

Our cod.: MELZCL



<u>GRILLED AUBERGINES WITH</u> <u>MUSHROOMS</u>

This time, the eggplants are grilled and put in jars with pickled mushrooms.

Pack of gr.200 (16 pieces per package) and gr.300 (12 pieces per package). Storage at room temperature for a period of 36 months.

Our cod.: MELZGR



<u>"LE GHIOTTOSE" AUBERGINES</u>

Preserved in olive oil, these delicious vegetables along with peppers, spices and pepper become an inviting and delicious appetizer or side dish.

Jars gr.200 or gr.300.

3 years of storage at room temperature.

Our cod.: MELZGH



ROASTED PEPPERS IN OIL

Once grilled peppers retain their delicious taste and can also be used to prepare yummy recipes.

Available in jars of 200 gr. (16 pcs per carton) and 300 gr. (12 pcs per carton). Are kept at room temperature for a period of 3 years.

Our cod.: PEPARR



PEPPERS WITH ANCHOVY AND CREAM SAUCE

Traditional Piedmont hors-oeuvre, where the "Bagna Caoda" sauce well accompany the crunchy peppers, offering a tasty hot dish.

Also for this type of starter, you have the weight line gr.200 and gr.300. Maturity at a distance of 36 months, keeping out of the fridge.

Our cod.: PEPBCD



PEPPERS WITH TRUFFLE

This recipe is special because at peppers is paired the refined taste of truffle, all placed in jars in oil.

Once again we have the line gr.200 and gr.300. 36 months of storage at room temperature. Our cod.: PEPTRT



BITTER-SWEET PEPPERS

Once fried the peppers, we add pot herbs and at finished cooking we add sugar and vinegar for to give the appetizing taste.

Available in jars gr.200 (16 pieces per carton) and gr.300 (12 pieces per carton). Like all other products are also available loose. Our Code: PEPAGD



"LA PEPERONATA" PEPPER

Peppers, tomatoes, olive oil, onion, garlic, basil, salt.

Jars gr.200 or gr.300.

3 years of storage at room temperature.

Our cod.: LAPEPR



DRIED TOMATOES WITH HERBS

The dried tomatoes are cooked with spices, optimal for to eat as starter.

For this type of starter is only available line gr.300 (12 pcs per carton). Unchanged is the date of expiry: 36 months.

Our cod.: POMSCH



CAPERS WITH STEM

To offer a different and interesting appetizer, the Agrifood Paesana was just an idea for you!

Also for the capers is available only on line or 300

36 months is the period of storage at room temperature.

Our cod.: CAPGAM



SOUSED COURGETTES

Crispy strips of courgette seasoned with chopped onions, vinegar and spices, delicious to taste as delightful appetizers.

Available in line gr. 200 and gr. 300. Are kept at room temperature for a period of 36 months.

Our cod.: ZUCCRP



GRILLED COURGETTES WITH HERBS

Delicious grilled courgettes with an addition of thyme, marjoram and the chives.

Arranged in oil in jars of 200 gr. and 300 gr. Shall be kept for 3 years at room temperature.

Our cod.: ZUCBRC



COUNTRY STYLE GARLIC

The Agrifood Paesana prepares for you these delicious cloves of garlic already cleaned and ready to be used to prepare sauces and sauces.

Garlic is possessed in cans with a capacity of 300 grams.

Storage for 3 years at room temperature.

Our cod.: AGLCAS



GRILLED ARTICHOKES IN OIL

Selected and cooked to which is added garlic, red pepper, chives and salt.

Available the line 200 gr. and 300 gr. Expiration date at a distance of 3 years.

Our cod.: CARGRI



ARTICHOKE DELICACIES

Artichokes, peppers, sunflower oil, chives, garlic, salt.

For this appetizer the Agrifood Paesana utilize jars of gr.200 and gr.300.

Our cod.: CARSTZ



ARTICHOKES IN OLIVE OIL

These tender artichokes offers you a simple and prompt appetizer, or you can use it for your delicious salads.

Available in jars of 200 gr. and 300 gr. Expiration date: 36 months after sterilization. Storage at room temperature.

Our cod.: CAROLV



FARMHOUSE STYLE ASPARAGUS

The Agrifood Paesana takes the most tender of them, for bring to the table the traditional taste of our land.

Available on line 300 gr. (12 pcs per carton). They keep at room temperature for a period of 36 months.

Our cod.: ASPARG



MUSHROOM MIX

Champignon mushrooms, Moss mushrooms, Button mushrooms, Porcini mushrooms, olive oil, sunflower oil, garlic, parsley, salt.

Line gr. 200 - Line gr. 300.

36 months of storage at room temperature.

Our cod.: MISFUG



BOLETUS MUSHROOMS IN OLIVE OIL

Porcini mushrooms bring to the table the scent of our forests.

Possessed in oil and available in the line gr.200 and gr.300.

It is kept for 3 years out of the fridge.

Our cod.: FUGPRC



BUTTON MUSHROOMS IN OIL

Autumn mushrooms packed in oil from Agrifood Paesana that helps you to impress even on the table!

These particular mushrooms are available in the line 200 and 300.

36 months of storage at room temperature.

Our cod.: FUGCHI



MOSS MUSHROOMS IN OIL

For to give a touch of fantasy, Agrifood Paesana added to its range of products, mushrooms musk.

Again, the lines available are 200 gr. and 300

You have 36 months for consume it, stored at room temperature.

Our cod.: FUGMUS



AUBERGINE ROULADE

Delicious roulade of aubergine filled with tuna, anchovies, capers and a piece of dried tomatoes.

The Agrifood Paesana place this rolls in jars of

They are kept for 36 months at room temperature.

Our cod.: INVMEL



PEPPER ROULADES

Curious roll of crisp peppers at taste of tuna and capers.

Available the line 300 gr. (12 pieces per carton).

36 months of time for consumption.

Keeping out of the fridge.

Our cod.: INVPEP



DRIED TOMATOES ROULADES

Rolls of dried tomatoes with a delicious mince of tuna, anchovies, capers at flavour of parsley.

Line 300 gr.

Remain fresh for 36 months at room temperature.

Our cod.: INVPSC



DRIED TOMATOES ROULADES WITH CHEESE

The approach of goat and cow cheese is one of the latest news wherewith that the Agrifood Paesana is trying to impress!

Also for this type of rolls, the only weight line available is 300 gr.

It is kept for 3 years at room temperature.

Our cod.: INVPSF



FARMHOUSE DELICACY

A mix of fresh and selected vegetables: green tomatoes, green peppers, aubergines, red pepper, olives, celery and fennel coated with spices.

For this type of appetizer there is the line 200 ar.

You have 36 months of time available for consumption.

Our cod.: FANCAM



MIXGRILL

Here we have a mixture of grilled peppers, aubergines and courgettes seasoned with olive oil, parsley and garlic.

Available vessels 200 and 300 gr. - 16 and 12 pieces per carton.

Maturity at a distance of 3 years; storage outside the refrigerator.

Our cod.: MIXGRL

CHEESES

Here the locale "Tomino" and "Toma Piemontese", combined with simple tastes but also refined. They are creamy cheese and are riches of milk enzymes, to use as first or last dish.



TOMINI CHEESE WITH WALNUTS

Tomini, walnuts, sunflower oil, olive oil, vinegar, salt, flavor.

Besides the line gr.200 we offer the line gr.400 (replacing the line 300 gr.). The cheeses are kept for a period more short, that is 7 months, preferably in a cool place. Our cod.: TOMNOC



HOT TOMINI

At genuine cheese is added the spicy taste of chilli that teases the palate.

Available in lines 200 and 400 gr. Possibly be kept in a cool place and have a maturity of 7 months from the date of packaging.

Our cod.: TOMDVL



TOMINI IN GREEN SAUCE

Tomini in oil covered with mince of fresh and green parsley and garlic.

Line 200 gr (16 pieces per box) -Line 400 grams (12 pieces per box). 7 months of storage in a cool place. Our cod.: TOMSVR



"VIGNAIOLO" STYLE TOMINI CHEESE

The wine of our vines are well suited to the fresh cheese. A different taste to relish as appetizer or last dish.

Tomini oil lines 200 and 400 gr. It is kept for 7 months from the date of production, in a cool place.
Our cod.: TOMVIN



SPRING TOMINI CHEESE

Creamy Tomini posed in oil and covered with peppers and anchovies.

Cheese coloured on the line 200 gr and 400 gr. 7 months of storage in a cool place.

Our cod.: TOMPMV



TRUFFLES DELICACIES

The slivers of truffle to give a taste rich and delicious.

Possessed in oil in cans of 200 gr. and 400 gr. As for cheese, there is no sterilization, should be consumed within 7 months.

Our cod.: TOMTRT



TOMA WITH CHILI PEPPERS

Toma diced, olive oil, sunflower oil, vinegar, oregano, red pepper, capers, salt.

Toma Piedmontese packed in cans of 300 gr. Kept for 7 months from the date of manufacture (possibly fresh).

Our cod.: TOMADV



TOMA IN GREEN SAUCE

As for tomini, also the Toma Piemontese is covered with mince of parsley and garlic, and placed in jars in oil.

Available in the line 300 gr. (12 pieces per box).

Keep in cool place if possible, for a period of seven months.

Our cod.: TOMASV



TOMA WITH GREEN PEPPER

To classic cheese of Piedmont are associated the grains of green pepper, to offer a unique and inimitable taste.

Weight line 300 gr. Kept for 7 months from the date of manufacture (possibly fresh). Our cod.: TOMAPV



TOMA WITH TRUFFLE

Toma diced, olive oil, sunflower oil, vinegar, truffle, salt, spices, aroma.

Available in line gr.300 (12 pieces per box). Kept for 7 months from the date of packaging. Our cod.: TOMATF

CHILLI PEPPERS – CHERRY TOMATOES – CHAMPIGNONS

Chilli peppers from intense colour and filled maliciously, they form the crisp and delicious starter.

For escape from normality, we bring on your table also the little tomatoes and the champignon mushrooms, from same appetizing stuffed.



TUNA FILLED CHILLI PEPPERS

Chilli peppers carefully filled with a mince of tuna, anchovies, capers at flavour of parsley.

The Agrifood Paesana manufactures the chillies in jars of gr.200 and gr.300. It is kept for 36 months at room temperature. Our cod.: PEPFAR



CHEESE FILLED CHILLI PEPPERS

This creamy goat cheese is an excellent solution for the filling of crunchy peppers.

Hot peppers on oil in jars from 200 gr and 300 gr.

A maturity of three years of distance, keep out of fridge.

Our cod.: PEPFOR



CHILLI PEPPERS FILLED ANCHOVIES AND CAPERS

Chilli peppers fresh and from color deep red, stuffed manually with anchovies, capers and parsley.

Available in jars of 200 and 300 gr. - 16 to 12 pieces per carton.

It is kept for 36 months at room temperature.

Our cod.: PEPACC



TUNA FILLED CHERRY TOMATOES

Tomatoes, sunflower oil, olive oil, tuna, anchovies, capers, parsley, vinegar and salt.

Delicacious starters available in jars of 200 and 300 gr.

Storage at room temperature for 36 months. Our cod.: POMRIP



CHAMPIGNONS FILLED

Mushrooms stuffed with tuna, anchovies, capers and parsley.

Jars of 200 gr. - 16 pieces per carton - 300 g jars. - 12 pieces per carton. Keeping out of the fridge for a period of 36

Our cod.: CHAMFC

months.



FILLED DELICACIES

Mix of mushrooms and chilli peppers stuffed with tuna, anchovies, capers and parsley.

Available lines of 200 gr and 300 gr. After sterilization, they can be kept for 36 months at room temperature.

Our cod.: DELFRC

PATE'

Good patè suited for sandwich and appetizer that well accompany aperitif and buffet!



BLACK OLIVE PATE

Black olives, olive oil, salt.

Available in line gr.200 (16 pieces per box). Time available for consumption: 36 months. Our cod.: PATNER



GREEN OLIVE PATE'

Green olives, olive oil, salt.

Available in line gr.200 (16 pieces per box). Storage at room temperature for a period of 36 months.

Our cod.: PATVER



BRUSCHETTE

The Agrifood Paesana give you the possibility to have on the table the fresh taste of summer, manufacturing the tomatoes on three typology of bruschette, very good to savour with the stale bread.



TRADITIONAL BRUSCHETTA

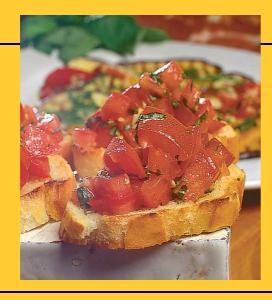
Diced tomatoes, olive oil, garlic, basil, salt.

Available in jars gr.200 - 16 pieces per carton. 36 months of storage out of the fridge. Our cod.: BRUTRD

MEDITERRANEAN BRUSCHETTA

Tomatoes, olive oil, garlic, olive green and black cut into thin rounds, oregano, salt.

The Agrifood Paesana proposes this bruschetta flavor Mediterranean, in pots from 200 gr. Our cod.: BRUMED



MARINARA BRUSCHETTA

Combination of tomatoes, olive oil, capers, anchovies, salt, perfect for toast and bread mountain.

Line 200 gr. - 16 pieces per carton. Kept for 36 months from the date of sterilization temperature.

Our cod.: BRUMA

SAUCES and CREAMS

The better sauce are those that we offer you, prepared with love and quality, per to satisfy the palate always more exacting. Besides, we propose also of the creams, excellent for second dish or for appetizer.



TOMATO SAUCE WITH OLIVES

Excellent sauce for pasta, roasts, fish ... prepared with tomato, black olives, garlic and onion.

The Agrifood Paesana offers its sauces in jars of 200 gr.

36 months is the duration of storage outside the refrigerator.

Our cod.: POLOLV



COUNTRY STYLE TOMATO SAUCE

Tomato, carrot, onion, peppers, basil, parsley, olive oil, salt.

Available the line 200 gr.

After sterilization the time available to consume the sauce is 36 months.

Our cod.: SPCONT



TOMATO SAUCE WITH BASIL

Is the basil that gives a flavour to your pasta dishes and gives an unique perfume.

Jars of 200 gr - 16 pieces per carton. 3 years of time to keep the sauce at room temperature.

Our cod.: SGASTR



AMATRICIANA SAUCE

What characterizes this sauce for pasta is the bacon, which offers a unique and inimitable taste.

There are jars of 200 gr.

The deadline is at a distance of 3 years and you can keep out of fridge.

Our cod.: SALMAT



PUTTANESCA SAUCE

Here prevails the Mediterranean taste, thanks to the presence of black olives, anchovies, capers, garlic, parsley and chilli.

Sauce ready to throw on the dough, found in jars of 200gr practical.

Keeping out of the fridge for 36 months.

Our cod.: SALPUT



TOMATO SAUCE WITH MUSHROOMS

Porcini and Champignon mushrooms with tomatoes that are a good idea to enrich your pasta dishes.

Available the line 200 gr.

After sterilization the time available to consume the sauce is 36 months.

Our cod.: SUGFUG



HOT TOMATO SAUCE

Tomato pulp, onions, olive oil, chilli, garlic, parsley, celery, mint and salt.

Line 200 gr. - 16 pieces per box.

The jars are sterilized, and then keep out of the fridge for 3 years.

Our cod.: SUGDIV



BAGNA CAUDA SAUCE

Typical Piedmontese cream excellent with approach to any vegetables! Consist of milk, cream, anchovies, garlic, olive oil, salt.

You can find the Bagna Caoda in jars of 200 gr. and keep it at room temperature.
Our cod.: SALBCD



GREEN SAUCE

Parsley, anchovies, celery, olive oil, vinegar, capers, salt.

This excellent condiment for meat and cheese are in the jars of gr. 200.

36 months of time for consumption, is stored outside the refrigerator.

Our cod.: SALVRD



CINQUE TERRE STYLE PESTO

Condiment from inimitable basil flavor, with an addition of pine nuts, goat cheese, cashews, walnuts and garlic.

Jars of 200 gr - 16 pieces per carton. 3 years of time to keep the sauce at room temperature.

Our cod.: PESGEV



ROCKET CREAM

Rocket, anchovies, olive oil, sunflower oil, garlic, vinegar, capers, salt.

To bring to the table the fresh flavor of rocket, try this cream that you find in glass of jars 200 gr., and you can keep it out of fridge.

Our cod.: CRERUC



PASTA SAUCE

Unlike earlier, this sauce does not contain the tomato pulp, but only selected and crunchy vegetables.

Line 200 gr. - 16 pieces per box. The jars are sterilized, and then keep out of the fridge for 3 years. Our cod.: CONPST



PEPPER CREAM

Peppers, tomato concentrate, olive oil, vinegar, onion, garlic, salt.

Even the creams are packed in jars of 200 gr. It is kept for 3 years from the date of sterilization.

Our cod.: CREPPR



DRIED TOMATO CREAM

Dried tomatoes, tomato pulp, olive oil, onion, capers, salt and sugar.

Small pots gr.200 - 16 pieces per carton. Keeping out of the fridge for 36 months. Our cod.: CREPSC



BOLETUS MUSHROOM CREAM

Cream high quality that gives at your dishes a elegant and refined touch.

The Agrifood Paesana proposes this cream in jars of 200 gr. (16 pieces per carton). It is kept for 36 months from the date of packaging (outside the fridge).

Our cod.: CREFUG

DESSERT RANGE

In closing, we propose a simple dessert, made from fresh fruit that Italian farmers offer, by healthy and genuine taste.

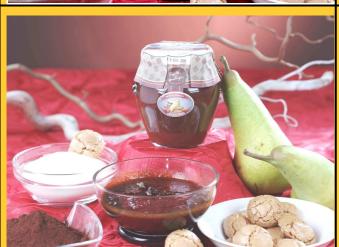


CHOCO-APPLE

Dessert particular made of apples, macaroons, sugar and chocolate that satisfies the palate sweet tooth.

Available in the line of 300 gr., this cake can be kept at room temperature for 3 years.

Our cod.: CIOMEL



CHOCO-PEAR

Pere juicy and crisp and with the addition of macaroons, sugar and cocoa make a delicious jam.

Line 300 gr. (12 pieces per carton). Storage at room temperature for 36 months. Our cod.: CIOPER



CHOCO-PEACH

Excellent peaches of our fields, mixed with chocolate, sugar and macaroons for to have on the table, all year, the freshness of summer.

The Agrifood Paesana also produces excellent sweet, then packed its in jars of 300 gr. You have 36 months of time for consumption. Our cod.: CIOPES

The Agrifood Paesana offers a catering line in jars of glass by weight 1700 gr., suitable for restaurants, fridge banks of gastronomy, and for every important need.





