



*THE TASTE OF THE
ITALIAN TRADITION*

ENGLISH

INTRODUZIONE

Il catalogo generale di MAZZA ALIMENTARI "*Fine Italian Food*"
è il catalogo dei cataloghi
contenente una pluralità di gruppi merceologici prodotti e distribuiti
da MAZZA ALIMENTARI S.r.l.,
fondata nel 1946.

Il catalogo generale di
MAZZA ALIMENTARI "*fine italian food*"
rende disponibili le straordinarie eccellenze del
prodotto alimentare italiano.

INTRODUCTION

The general catalog of MAZZA ALIMENTARI "Fine Italian Food"
is the catalog of catalogs
containing a plurality of product groups produced and distributed
by MAZZA ALIMENTARI S.r.l.,
founded in 1946.

The general catalog of
MAZZA ALIMENTARI "*fine italian food*"
makes available the extraordinary excellence of
Italian food product.



POMODORO TOMATO

Mazza

Mazza firma i pomodori perchè li segue in tutto il percorso. Li semina nei terreni più fertili, ne seleziona le migliori varietà, sceglie quelli maturi al punto giusto. Li lavora nei migliori impianti del territorio. Ne ricava prodotti di eccellenza, tra i quali il pomodoro pelato, la polpa di pomodoro, il concentrato e le passate di pomodoro.

Mazza signs the tomatoes because the company takes care of them through the entire path. Mazza sows them in the most fertile soils, selects the best varieties, chooses the ripe ones at the right point. The company works them in the best facilities in the area, creating excellent products, including the peeled tomatoes, the tomato pulp, the tomato paste and the tomato purée.

Peeled Tomatoes

011

011ABIO

011BIS

011A

011B

011TRIS



011ABIO Organic whole peeled tomatoes Kg 3 G.W. - 6 Pcs. x CT.

011 Whole peeled tomatoes Kg 3 G.W. - 6 Pcs. x CT.

011B Whole peeled tomatoes Kg 0,5 G.W. - 24 Pcs. x CT.

011A Whole peeled tomatoes Kg 1 G.W. - 12 Pcs. x CT.

011BIS Whole peeled tomatoes bis Kg 0,5x2 G.W. - 12 Pcs. x CT.

011TRIS Whole peeled tomatoes tris Kg 0,5x3 G.W. - 8 Pcs. x CT.

Double Concentrated



- DC05 Double concentrated tomate paste Kg 0,5 G.W. - 24 Pcs. x CT.**
DC1 Double concentrated tomate paste Kg 1 G.W. - 12 Pcs. x CT.
DC3 Double concentrated tomate paste Kg 2,2 G.W. - 6 Pcs. x CT.
DC5 Double concentrated tomate paste Kg 5 G.W. - 3 Pcs. x CT.

Tomato Pulp



015/0.5 Finely chopped tomatoes Kg 0,5 G.W. - 24 Pcs. x CT.

015 Finely chopped tomatoes Kg 5 G.W. - 3 Pcs. x CT.

016 Finely chopped tomatoes Kg 3 G.W. - 6 Pcs. x CT.

015A Finely chopped tomatoes premium Kg 5 G.W. - 3 Pcs. x CT.

015BIS Finely chopped tomatoes bis Kg 0,5x2 G.W. - 12 Pcs. x CT.

015TRIS Finely chopped tomatoes tris Kg 0,5x3 G.W. - 8 Pcs. x CT.

Tomato Pulp

012



019



Kg 10 N.W.

Kg 5 N.W. - 2 Pcs.

018B

018A

019 “E’ tutta polpa mia” Kg 3 G.W. - 6 Pcs. x CT.

012 “E’ tutta polpa mia” Kg 5 G.W. - 3 Pcs. x CT.

018A Bag in box finely chopped tomatoes Kg 10 N.W.

018B Bag in box finely chopped tomatoes Kg 5 N.W. - 2 Pcs.

Pizza Sauce



SPE Spiced pizza sauce Kg 5 G.W. - 3 Pcs. x CT.

CLA Pizza sauce classic Kg 5 G.W. - 3 Pcs. x CT.

65-CLA Pizza sauce classic Kg 0,5 G.W. - 12 Pcs. x CT.

65-SPE Spiced pizza sauce Kg 0,5 G.W. - 12 Pcs. x CT.

016/SPE Spiced pizza sauce ml 700 - 12 Bott. x CT.

016/CLA Pizza sauce classic ml 700 - 12 Bott. x CT.

Tomato Puree



015/B Tomato puree Kg 0,5 G.W. - 16 Pcs. x CT.

015/P Tomato puree 700 ml - 12 Bott. x CT.

015/PBAS Tomato puree with basil ml 700 - 12 Bott. x CT.

013 Tomato puree Kg 3 G.W. - 6 Pcs. x CT.

SUGO-BAS Tomato sauce with basil Kg 0,4 G.W. - 24 Pcs. x CT.

SUGO-CLA Classic tomato sauce Kg 0,4 G.W. - 24 Pcs. x CT.

Cherry Tomatoes



- 018 Chopped tomatoes** Kg 3 G.W. - 6 Pcs. x CT.
- 015/0.5 Chopped tomatoes** Kg 0,5 G.W. - 24 Pcs. x CT.
- 017 Cherry tomatoes** Kg 3 G.W. - 6 Pcs. x CT.
- 014 Cherry tomatoes** Kg 0,5 G.W. - 24 Pcs. x CT.

Dry Tomatoes



- PS-314 Sun-dried tomatoes in oil** - Pot Gr 280 G.W. - 12 Pots x CT.
- PS-720 Sun-dried tomatoes in oil** - Pot Gr 680 G.W. - 12 Pots x CT.
- 200 Sun-dried tomatoes in oil** - Pot Kg 1,7 G.W. - 6 Pots x CT.
- 200C Semi-dried cherry tomatoes in oil** - Pot Kg 1,7 G.W. - 6 Pots x CT.
- 200B Sun-dried tomatoes in oil** - Pot Kg 3,1 G.W. - 4 Pots x CT.

Dry Tomatoes



- 200A Sun-dried tomatoes in oil** - Kg 1 G.W. - 12 Pcs. x CT.
POMSEC400 Sun-dried tomatoes in oil - Kg 0,5 G.W. - 24 Pcs. x CT.
200D Semi-dried tomatoes in oil - Kg 1 G.W. - 12 Pcs. x CT.
200E Half cut tomatoes in oil - Kg 1 G.W. - 12 Pcs. x CT.
200F Sun dried cherry tomatoes in oil - Bag Kg 1,85 G.W. - 6 x CT.
200G Dry tomatoes in fillets - Bag Kg 1,85 G.W. - 6 x CT.



MAZZA Chef PASTA

La pasta Mazza Chef è una pasta rigorosamente prodotta in Italia, capitale mondiale dell'arte pastaia. Essa è prodotta con le migliori varietà di semola di grano duro. Pasta Mazza Chef è un prodotto professionale in quanto preferito dai professionisti della ristorazione che trovano in essa sempre il giusto punto di cottura. Cuocere bene la pasta è indispensabile per ottenere un risultato eccellente. Con un minuto in più di cottura la pasta scuoce e con un minuto in meno resta cruda. Pasta Mazza Chef permette tempi di cottura più elastici assicurando sempre un risultato ottimale.

Pasta Mazza Chef is entirely produced in Italy, the pasta-making country par excellence. This professional pasta range is created using the best varieties of durum wheat semolina.

Pasta Mazza Chef gives kitchen professionals the chance to always find the right cooking time, essential to create dishes of excellent quality.

Indeed, figuring it out is a big challenge: one minute more and the pasta overcooks, one minute less and it remains raw. Pasta Mazza Chef allows more flexible cooking times, ensuring the best possible result.

Long Pasta

FETT

SPGH5

LING

FETT - Fettuccine gr. 500 - 24 Pcs. x CT.

SPGH5 - Spaghetti n° 5 gr. 500 - 24 Pcs. x CT.

LING - Linguine gr. 500 - 24 Pcs. x CT.

Short Pasta

FAR

PEEN



ELI

LAS

FUS

ELI - Elicoidali gr. 500 - 12 Pcs. x CT.

FAR - Farfalle gr. 500 - 12 Pcs. x CT.

PEEN - Penne gr. 500 - 12 Pcs. x CT.

FUS - Fusilli gr. 500 - 12 Pcs. x CT.

LAS - Lasagne gr. 500 - 12 Pcs. x CT.

Soup Pasta

STE



LET



ELB

STE - Stelline gr. 500 - 20 Pcs. x CT.

LET - Letterine gr. 500 - 20 Pcs. x CT.

ELB - Elbow maccheroni piccoli gr. 500 - 20 Pcs. x CT.

Long Pasta



SPGH3 - Spaghetti n° 3 gr. 500 - 24 Pcs. x CT.

SPGH5 - Spaghetti n° 5 gr. 500 - 24 Pcs. x CT.

LING - Linguine gr. 500 - 24 Pcs. x CT.

FETT - Fettuccine gr. 500 - 15 Pcs. x CT.

Short Pasta



ELI - Elicoidali gr. 500 - 24 Pcs. x CT.
FAR - Farfalle gr. 500 - 24 Pcs. x CT.
PEEN - Penne gr. 500 - 24 Pcs. x CT.
FUS - Fusilli gr. 500 - 24 Pcs. x CT.

Gnocchi

GNP



GNSP



GNP - Gnocchi di patate gr. 500 - 12 Pcs. x CT.

GNSP - Gnocchi di spinaci gr. 500 - 12 Pcs. x CT.

Riso

CAR

ARB



CAR - Riso Carnaroli 1 Kg x - 12 Pcs. x CT.

ARB - Riso Arborio 1 Kg x - 12 Pcs. x CT.

Risotti

RIPO



RIAS



RITAR



RICARC

RIFZ

RIPO Risotto with porcini mushrooms gr. 300 N.W. - 12 Pcs. x CT.

RIFZ Risotto with zucchini blossoms gr. 300 N.W. - 12 Pcs. x CT.

RIAS Risotto with asparagus gr. 300 N.W. - 12 Pcs. x CT.

RICARC Risotto with artichokes gr. 300 N.W. - 12 Pcs. x CT.

RITAR Risotto with truffle gr. 300 N.W. - 12 Pcs. x CT.



OLIO E OLIVE OIL AND OLIVES

L'olio di oliva, alimento prezioso ricco di grassi monoinsaturi (acido oleico) è alla base della dieta mediterranea. In Italia se ne consuma in media all'anno 12 Kg pro capite. L'olio di oliva si produce da oltre 4000 anni e fa parte della nostra cultura e tradizione. L'oliva, il frutto da cui si ricava l'olio, commestibile tal quale, è un prezioso alimento che Mazza Food commercializza nelle sue più diffuse varietà.

Olive oil, a precious food rich in monounsaturated fats (oleic acid), is the basis of the Mediterranean diet. In Italy it is consumed an average of 12 kg per capita per year. Olive oil has been produced for over 4000 years and is part of our culture and tradition. The olive, the fruit from which the oil is obtained, edible as it is, is a precious food that Mazza Food markets in its most widespread varieties.

Extra Virgin Olive Oil



- 072B Extra virgin olive oil** Lt. 1x6 bottles x CT.
072 Extra virgin olive oil Lt. 1x12 bottles x CT.
073A Extra virgin olive oil Lt. 0,500 x 12 bottles x CT.
073B Extra virgin olive oil Lt. 0,250 x 12 bottles x CT.



071A

071



072A



071 Extravirgin olive oil Lt. 5x4 tins x CT.
071A Extravirgin olive oil Lt. 5x2 PET x CT.
072A Extravirgin olive oil Lt. 1x12 bottles PET x CT.

Olive Pomace Oil



074 Olive pomace oil Lt. 5x4 tins x CT.

074A Olive pomace oil Lt. 5x2 PET x CT.

072C Olive pomace oil Lt. 1x12 bottles PET x CT.

075 Olive pomace oil Lt. 1x12 bottles x CT.

075A Olive pomace oil Lt. 0,500 x 12 bottles x CT.

Flavored Oil



OTB White truffle extra virgin olive oil Lt. 0,250 - 12 Marasca Bott. x CT.

AB Hot chili extra virgin olive oil Lt. 0,250 - 12 Marasca Bott. x CT.

OT Black truffle extra virgin olive oil Lt. 0,250 - 12 Marasca Bott. x CT.

OXTB White truffle extra virgin olive oil Chiara Lt. 0,250 - 12 Marasca Bott. x CT.

OXTN Black truffle extra virgin olive oil Chiara Lt. 0,250 - 12 Marasca Bott. x CT.

Green Olives



191/5 - Stoned green olives Kg 5 - 3 Pcs. x CT.can	190 - Green olives Kg 3 can - 6 Pcs. x CT.	192 - Sliced green olives Kg 3 can - 6 Pcs. x CT.	OLIVGR400 - Pitted green olives grilled in sunflower oil 400 g can - 24 Pcs. x CT.
191/2 - Stoned green olives 400 g can - 24 Pcs. x CT.	191 - Stoned green olives Kg 3 can - 6 Pcs. x CT.	65-OLIVD850 Stoned green olives Gr 800 G.W. - 6 Pcs. x CT.	65-OLIVR850 Sliced green olives Gr 800 G.W. - 6 Pcs. x CT.

Black Olives



**197 - Black Giant
pickled Greek olives**
Kg 5 drain weight

**194/5 - Stoned black
olives**
Kg 5 G.W. - 3 Pcs. x CT.

**195 - Sliced black
olives**
Kg 3 can - 6 Pcs. x CT.

**193 - Black
olives**
Kg 3 can - 6 Pcs. x CT.

**194/2 - 194 - Stoned
black olives 400 g can**
Kg 3 can - 24/6 Pcs. x CT.

**67-OLIND850
Stoned black olives**
Gr 800 G.W. - 6 Pcs. x CT.

**67-OLIVNR850
Sliced black olives**
Gr 800 G.W. - 6 Pcs. x CT.

**RS/1 Pitted natural black
olives "Riviera" style in
extra virgin olive oil**
Kg 1 can - 3 Pcs. x CT.

Black Olives



**193/1 - Black olives
in sunflower oil**
Gr 780 G.W. can
6 Pcs. x CT.

**193/2 - Black olives Manzanilla
in sunflower oil**
Gr 780 G.W. can
6 Pcs. x CT.

**193/3 - Black olives Riviera
in sunflower oil**
Gr 780 G.W. can
6 Pcs. x CT.

Olives

**30-OLI3 Big green olives
“Bella Cerignola” pot ml 3100**



**30-OLI Big green olives
“Bella Cerignola” pot ml 720**



**30-OVD Stoned
green olives
pot ml 300**



**30-ONDV Stoned
black olives
pot ml 300**



**30-OND Natural
pitted olives
pot ml 300**



**30-ONF Black
olives baked
pot ml 300**



**30-OF Stuffed green
olives with pepper
pot ml 300**



**30-OFA Stuffed green
olives with anchovies
pot ml 300**



CARCIOFI ARTICHOKES

Carciofare per Mazza Alimentari significa non far mancare sulla tavola un prodotto salutare come il carciofo. I Greci e i Romani lo ritenevano nella sua forma selvatica (*Cynara Cardunculus*) un frutto afrodisiaco, tanto da prendere il nome da *Cynara*, una giovane fanciulla sedotta da Giove. Il carciofo di oggi è un prodotto ricco di fibre, inulina e *cinarina* (acido caffeico), che previene la dispepsia, favorisce la formazione del colesterolo buono, combatte l'iperglicemia ed è un antireumatico.

Carciofare for Mazza Alimentari means not to miss on the table a healthy product like the artichoke. The Greeks and Romans considered it, in its wild form, (*Cynara Cardunculus*) an aphrodisiac fruit, so much that it took its name from *Cynara*, a young girl seduced by Jupiter. The artichoke is a product rich in fiber, inulin and *cinarina* (caffeic acid), which prevents dyspepsia, promotes the formation of good cholesterol, fights hyperglycemia and is an antirheumatic.

Tins



- 128 Artichokes hearts with stems “alla Romana” Kg 1 G.W. - 12 Pcs. x CT.**
- 128/A Artichokes hearts with stems “alla Romana” Kg 3 G.W. - 6 Pcs. x CT.**
- 127/1 Artichokes hearts in water 5/7 Kg 0,5 G.W. - 24 Pcs. x CT.**
- 127 Artichokes hearts in water 30/40 Kg 3 G.W. - 6 Pcs. x CT.**
- 126 Sliced artichokes in water Kg 3 G.W. - 6 Pcs. x CT.**
- 125/2 Quartered artichokes in vegetable oil Kg 3 G.W. - 6 Pcs. x CT.**
- 125 Artichokes quartered in water Kg 3 G.W. - 6 Pcs. x CT.**
- 125/1 Artichokes quartered in water Kg 0,5 G.W. - 24 Pcs. x CT.**
- 125/3 Quartered grilled artichokes in sunflower oil Kg 0,5 G.W. - 24 Pcs. x CT.**

Glass



- 129 Whole artichokes in oil** Pot Kg 3,1 G.W. - 4 Pcs. x CT.
- 130 Artichokes with stems “alla Romana”** Pot Kg 3,1 G.W. - 4 Pcs. x CT.
- 131 Half artichokes in oil** Pot Kg 3,1 G.W. - 4 Pcs. x CT.
- 132 Rustic whole artichokes in oil** Pot Kg 3,1 G.W. - 4 Pcs. x CT.
- 132/1 Rustic whole artichokes in oil** Pot Gr. 720 G.W. - 12 Pcs. x CT.
- 133 Flavoured artichokes “alla Giudea”** Pot Kg 3,1 G.W. - 4 Pcs. x CT.
- 134 Artichokes leaves in oil** Pot Kg 3,1 G.W. - 4 Pcs. x CT.

Pouches

121



122



124



123

- 121 Flavoured sliced artichokes** Kg 1,7 N.W. - 12 Pcs. x CT.
122 Sliced artichokes in sunflower oil Kg 1,7 N.W. - 12 Pcs. x CT.
123 Quartered artichokes in sunflower oil Kg 1,7 N.W. - 12 Pcs. x CT.
124 Flavoured quartered artichokes Kg 1,7 N.W. - 12 Pcs. x CT.

Artichokes

pizza

*... when pizza is good
for your health*





PORCINI E TARTUFI PORCINI AND TRUFFLES

Nessuno come Mazza Alimentari offre un assortimento completo nel mondo dei funghi e dei tartufi: dai finferli ai chiodini, dagli champignons ai porcini, dal tartufo bianco a quello nero. Li offre cucinati al naturale e trifolati secondo tradizionali ricette. Ma la novità più importante è il fungo porcino secco disidratato (Freeze-Dried) pronto per essere utilizzato nei risotti e nelle tagliatelle. Sono pronti da mettere tal quali nel risotto durante la cottura o da mettere nel sugo della pasta 5 minuti prima.

Nobody like Mazza Alimentari offers a complete assortment of mushrooms and truffles: from chanterelles to tacks, from champignon to porcini mushrooms, from the black to the white truffle. Mazza transforms and preserves the product naturally, always in accordance with the Italian tradition. The most important novelty is the dried porcini mushrooms (Freeze-dried), ready to be used in the risotto or tagliatelle. You can add the product during the cooking of the risotto or in the pasta sauce five minutes before serving the dish.

Porcini Mushrooms



025 Porcini mushrooms “Gran Risparmio” Kg 1 G.W. - 12 cans x CT.

026 Sauteed porcini mushrooms “alla Valcamonica” Kg 1 G.W. -12 cans x CT.

026PP Mushrooms “Porcin Pizza” Kg 1 G.W. -12 cans x CT.

028G Sauteed porcini mushrooms “Gran Fetta Gold” Kg 1 G.W. - 12 cans x CT.

029 Porcini mushrooms “della Nonna” with cream Kg 1 G.W. -12 cans x CT.

Other Mushrooms

36



33

35

033 Sauteed tacks mushrooms “Nameko” Kg 1 G.W. - 12 cans x CT.

035 Sauteed extra quality mushrooms “Misto Bosco” Kg 1 G.W. - 12 cans x CT.

036 Sauteed extra quality mushrooms “Misto Bosco” Kg 3 G.W. - 6 cans x CT.

Champignons Mushrooms



- 19 Sliced sautéed champignons in sunflower oil** Kg 1,9 G.W. - 6 cans x CT.
- 053/5 Sliced champignons in water** Kg 5 G.W. - 3 cans x CT.
- 053/B Sliced champignons in water** Kg 1.650 G.W. - 12 Pcs. x CT.
- 056 Sliced sautéed champignons in sunflower oil** Kg 1,7 G.W. - 12 Pcs. x CT.
- 053 Sliced champignons in water** Kg 3 G.W. - 6 cans x CT.
- 22-425ML Sliced champignons in water** Kg 0,5 G.W. - 24 cans x CT.
- 055 Champignons grilled in sunflower oil** Kg 0,5 G.W. - 24 cans x CT.
- 054 Sliced sautéed vegetable champignons** Kg 3 G.W. - 6 cans x CT.

Truffle Sauces and Creams



- CTB Mushrooms and white truffle sauce** Gr. 500 N.W. - 6 Pcs. x CT.
- CTN Porcini mushrooms and black truffle sauce** Gr. 500 N.W. - 6 Pcs. x CT.
- ST Truffle sauce** Gr. 500 N.W. - 6 Pcs. x CT.
- ST5 Truffle sauce 5%** Gr. 500 N.W. - 6 Pcs. x CT.
- TAR Summer truffle** Gr. 50 N.W. - 6 Pcs. x CT.
- TZ Truffle Heart Powder** Gr. 50 N.W. - 12 Pcs x CT.

Truffle Sauces and Creams



MA Acacia honey with black truffle Gr. 100 N.W. - 12 Pcs. x CT.
BTN Condiment butter with summer black truffle Gr. 80 N.W. - 12 Pcs. x CT.
BTB Condiment butter with bianchetto truffle Gr. 80 N.W. - 12 Pcs. x CT.
TNF Black summer truffle slices in extravirgin olive oil Gr. 30 N.W. - 12 Pcs. x CT.
SALE-TART Black truffle salt Gr. 100 N.W. - 12 Pcs. x CT.



CRTN



CRTN Truffle sauce for chef "Super Pizza" Kg. 1,00 N.W. - 6 Pcs. x CT.



ERBE LIOFILIZZATE FREEZE-DRIED HERBS

Le Erbe Aromatiche e gli Ortaggi di Mazza Alimentari sono pregiati prodotti disidratati a freddo (Freeze-Dried) che mantengono integri i valori nutrizionali e esaltano le loro proprietà organolettiche.

In un minuscolo angolo della cucina si concentrano tutti i sapori e gli aromi dell'orto, con piena soddisfazione della grande e piccola ristorazione moderna.

Il prodotto è di **uso istantaneo**.

Basta cospargerlo su qualsiasi preparazione liquida o umida o rigenerarlo in acqua per 2 minuti.

Aromatic Herbs and Vegetables of Mazza Alimentari are selected cold-dehydrated products (Freeze-Dried) that keep the nutritional values intact and enhance their organoleptic properties.

In a tiny corner of the kitchen are concentrated all the flavors and aromas of the garden, with full satisfaction of the large and the small modern catering.

The product is of **instant use**.

Just sprinkle it on any liquid or wet preparation or regenerate it in water for 2 minutes.



Aromatic



Garlic

120 gr equivalent to 480 gr
fresh - 6 Pcs. x CT.

Oregano

40 gr equivalent to 380 gr
fresh - 6 Pcs. x CT.

Shallot

65 gr equivalent to 430 gr
fresh - 6 Pcs. x CT.

Chives

30 gr equivalent to 380 gr
fresh - 6 Pcs. x CT.

Green Pepper

100 gr equivalent to 500 gr
fresh - 6 Pcs. x CT.

Herbs



Parsley

25 gr equivalent to 250 gr
fresh - 6 Pcs. x CT.

Rosemary

100 gr equivalent to 400 gr
fresh - 6 Pcs. x CT.

Basil

40 gr equivalent to 400 gr
fresh - 6 Pcs. x CT.

Onion

60 gr equivalent to 800 gr
fresh - 6 Pcs. x CT.

Marjoram

40 gr equivalent to 400 gr
fresh - 6 Pcs. x CT.

GLI ORTAGGI E LE ERBE AROMATICHE

VEGETABLES AND AROMATIC HERBS

DI MAZZA ALIMENTARI SONO UN PREGIATO PRODOTTO DISIDRATATO DI USO ISTANTANEO.
ESSE CONSERVANO ED ESALTANO TUTTE LE PROPRIETÀ NUTRITIVE E GUSTATIVE DEL PRODOTTO FRESCO.
OF MAZZA ALIMENTARI ARE A HIGH-QUALITY DEHYDRATED PRODUCT OF INSTANT USE.
THEY PRESERVE AND ENHANCE ALL THE NUTRITIONAL AND TASTE PROPERTIES OF THE FRESH PRODUCT.

SI CONSERVANO A TEMPERATURA AMBIENTE PER 2 ANNI. NON METTERLE MAI IN FRIGORIFERO.
THEY ARE PRESERVED AT ROOM TEMPERATURE FOR 2 YEARS. NEVER STORE THEM IN THE REFRIGERATOR.

L'impiego degli ortaggi e delle erbe aromatiche:

The use of vegetables and aromatic herbs:



ORIGANO E MAGGIORANA: tanto l'origano che la maggiorana sono indispensabili per condire una buona pizza. Ottime sulla mozzarella, nelle zuppe, nell'insalata verde, nell'insalata di pomodoro, su carne e pesce. **OREGANO AND MARJORAM:** both the oregano and the marjoram are essential for seasoning a good pizza. Excellent on the mozzarella, for soups, with green salads, in the tomato salad, on meat and fish.



ROSMARINO: mantiene e sprigiona l'aroma anche nelle cotture prolungate. Superbo nelle patate arrosto e nelle carni al forno. Condisce a meraviglia pane focacce e formaggi. **ROSEMARY:** maintains and releases the aroma even in longer cooking. Superb in roasted potatoes and baked meats. It seasons wonderfully the focaccia, the bread and the cheese.



CIPOLLA E SCALOGNO: sono l'uno in alternativa all'altro o in uso congiunto. La cipolla è alla base della cucina italiana. La cipolla soffritta è indispensabile per preparare qualsiasi sugo sia bianco che al pomodoro, il quale non può esprimere al meglio il suo sapore senza un fondo di cipolla soffritta. Analogo ma più delicato è l'uso dello scalogno. **ONION AND SHALLOT:** they can be used together or separately. The onion is at the base of the Italian cuisine. Fried Onions are essential for preparing any tomato sauce. The use of shallot is similar but more delicate.



AGLIO: l'aglio di Mazza Erbe causa in modo ridotto l'alito cattivo, salvaguardando le capacità aromatiche necessarie nel pesto, nella bagna cauda, negli spaghetti aglio olio e peperoncino. **GARLIC:** Mazza garlic reduces the bad breath, preserves the aromatic quality of pesto, and it's perfect for preparing a great "Spaghetti aglio, olio e peperoncino".



PREZZEMOLO: è l'erba aromatica più usata in cucina. Va su tutti i piatti: verdure, carni, pesci, uova, funghi, formaggi. E' fondamentale nella salsa verde. **PARSLEY:** it is the most used aromatic herb in the Italian kitchen. It's fantastic on all dishes: vegetables, meats, fish, eggs, mushrooms and cheeses. Essential for the green sauce.



BASILICO: è la pianta aromatica più utilizzata. Indispensabile per produrre il pesto alla genovese. Straordinario nel pomodoro, nelle salse e nei sughi. **BASIL:** the most used aromatic plant. Indispensable for preparing the Green Pesto Genovese. Extraordinary with tomato, creams and sauces.



PEPE VERDE: Indispensabili nel filetto. Straordinario schiacciato sulla mozzarella. **GREEN PEPPER:** Indispensable on meat (filet). Extraordinary on the mozzarella.



TONNO E ACCIUGHE TUNA AND ANCHOVIES

Tonno, acciughe e gamberetti di MAZZA MARE sono delle eccellenze della cucina europea. Pescati nei mari più puliti del pianeta e sottoposti a lavorazioni di avanguardia sono garanzia della massima qualità reperibile oggi sul mercato ittico. I gamberetti, pescati nel Mare del Nord, surgelati sulle stesse imbarcazioni ed immediatamente disidratati, sono la più grande innovazione del nostro tempo.

Tuna, anchovies and shrimps from Mazza Mare are excellences among the european specialties. Since they are fished in the cleanest seas of the world and subjected to cutting-edge processes, they guarantee the highest quality standards on the fish market today. The shrimps, fished in the North Sea, are directly frozen on the fishing vessels and immediately dehydrated. This process represents one of the greatest innovation of our time.

Tuna in Olive Oil



068 Tuna in olive oil Gr 80 net weight - 96 Pcs. x CT.

066B Tuna in olive oil Kg 1,73 net weight - 6 Pcs. x CT.

066 Tuna in olive oil “Yellowfin” Kg 1,73 net weight - 6 Pcs. x CT.

065 Tuna in olive oil “Yellowfin” Kg 0,523 net weight - 24 Pcs. x CT.

066A Tuna in olive oil Gr 800 net weight - 12 Pcs. x CT.

Tuna in Sunflower Oil



- 068A Tuna in sunflower oil** Gr 80 net weight - 96 Pcs. x CT.
065A Tuna in sunflower oil Kg 0,523 net weight - 24 Pcs. x CT.
065AC Tuna in sunflower oil Chiara Kg 0,523 net weight - 24 Pcs. x CT.
067 Tuna in sunflower oil Kg 1,73 net weight - 6 Pcs. x CT.
064 Tuna in sunflower oil Kg 1 bag - 16 Pcs. x CT.

Tuna Cluster Pack



87-BIS

87-TRIS



88-BIS

88-TRIS

87-TRIS Tuna in sunflower oil tris “Chiara” Gr 80x3 G.W. - 32 Pcs. x CT.

87-BIS Tuna in sunflower oil “Chiara” Gr 160x2 G.W. - 24 Pcs. x CT.

88-TRIS Tuna in olive oil tris “Chiara” Gr 80x3 G.W. - 32 Pcs. x CT.

88-BIS Tuna in olive oil “Chiara” Gr 160x2 G.W. - 24 Pcs. x CT.

Anchovies



- 076 Anchovies fillets in sunflower oil** - Jar Kg 1,6 N.W. - 6 Pcs. x CT.
- 076/1.7 Anchovies fillets in pieces in sunflower oil** - Jar Kg 1,7 N.W. - 6 Pcs. x CT.
- 076/0.7 Anchovies fillets in sunflower oil** - Jar Gr. 720 N.W. - 6 Pcs. x CT.
- 094 Sea salad in water** - Bucket Kg 3 drained weight.
- 077 Anchovies fillets in sunflower oil** - Box Gr 600 N.W. - 12 Pcs. x CT.
- 078 Anchovies fillets in sunflower oil** - Gr 350 N.W. - 12 Pcs. x CT.
- 078/0.16 Anchovies fillets in sunflower oil** - Gr 160 N.W. - 12 Pcs. x CT.
- 078/0.08 Anchovies fillets in sunflower oil** - Gr 80 N.W. - 12 Pcs. x CT.
- TAT501 Cuttlefish ink** - Jar Gr 500 N.W. - 12 Pcs. x CT.



LEGUMI LEGUMES

Mazza trasforma i migliori legumi seguendoli in tutto il percorso. Li semina nei terreni più fertili, ne seleziona le migliori varietà, sceglie quelli maturi al punto giusto. Li lavora nei migliori impianti del territorio. Ne ricava vegetali di eccellenza che, oggi come ieri, sono una parte fondamentale della nostra alimentazione soprattutto per l'elevato apporto nutritivo e proteico.

Mazza transforms the best legumes following them through the entire path. Mazza sows them in the most fertile soils, selects the best varieties, chooses the ripe ones at the right point. The company works them in the best facilities in the area, creating excellent products, which, today as yesterday, are a fundamental part of our diet, especially for the high nutritional and protein intake.

Legumes



- 080A Beans “Borlotti” Kg 0,5 G.W. - 24 Pcs. x CT.**
- 081A White beans “Spagna” Kg 0,5 G.W. - 24 Pcs. x CT.**
- 082A Beans “Cannellini” Kg 0,5 G.W. - 24 Pcs. x CT.**
- 083A Beans “Red Kidney” Kg 0,5 G.W. - 24 Pcs. x CT.**
- 084A Chick peas Kg 0,5 G.W. - 24 Pcs. x CT.**
- 085A Baked beans Kg 0,5 G.W. - 24 Pcs. x CT.**
- 086A Black beans Kg 0,5 G.W. - 24 Pcs. x CT.**
- 087A Lentils Kg 0,5 G.W. - 24 Pcs. x CT.**
- 088A Green peas Kg 0,5 G.W. - 24 Pcs. x CT.**

Legumes



080 Beans “Borlotti” Kg 3 G.W. - 6 Pcs. x CT.

081 White beans “Spagna” Kg 3 G.W. - 6 Pcs. x CT.

082 Beans “Cannellini” Kg 3 G.W. - 6 Pcs. x CT.

083 Beans “Red Kidney” Kg 3 G.W. - 6 Pcs. x CT.

084 Chick peas Kg 3 G.W. - 6 Pcs. x CT.

085 Baked beans Kg 3 G.W. - 6 Pcs. x CT.

086 Black beans Kg 3 G.W. - 6 Pcs. x CT.



ACETO VINEGAR

1046
acetum

Tanto antico quanto magico è l'impiego dell'aceto, di lui già i romani facevano un largo uso aggiungendolo all'acqua per farne una bevanda rinfrescante e salutare chiamata POSCA. Se ne ha notizia solo nel 1046, quando Enrico III di Sassonia, sceso in Italia per farsi incoronare imperatore, chiese al conte Bonifacio III di Canossa "di quell'aceto tanto lodato". Da Canossa il conte inviò al suo imperatore in dono il pregiato aceto in una botticella d'argento.

The use of vinegar is so ancient and magical that the Romans were used to add it to the water for making a refreshing and healthy drink, called POSCA. The first news concerning balsamic vinegar dates to 1046, when Henry III of Saxony, who had come to Italy to be crowned emperor, asked Count Bonifacio III of Canossa "about that much praised vinegar". From Canossa, the count sent his prized vinegar in a silver casket to his emperor.

Balsamic Vinegar

4 Stars



- 046 Balsamic vinegar of Modena** Lt 0,5 x 12 bottles “Marasca”.
- 051C Balsamic vinegar of Modena** Lt 0,250 x 12 bottles “Marasca”.
- 049B Balsamic vinegar of Modena 4 stars** Lt 0,250 x 12 bottles.
- 049 Balsamic vinegar of Modena** Lt 0,5 X 12 bottles “Round”.
- 043 Balsamic vinegar of Modena** Lt 5 x 2 packages.

Balsamic Vinegar Squeeze



050D White wine vinegar Lt 1 x 12 bottles.

050C White vinegar condiment Lt 0,250 x 12 bottles “Marasca”.

050B White vinegar squeeze Lt 0,4 x 12 bottles.

049A Balsamic vinegar squeeze Lt 0,4 x 12 bottles.

052C Red wine vinegar Lt 0,250 x 12 bottles “Marasca”.

052D Red wine vinegar Lt 1 x 12 bottles.

Balsamic Vinegar Spray

050A



051A



050A White condiment spray Lt 0,250 x 12 bottles.

051A Balsamic vinegar spray Lt 0,250 x 12 bottles.



SPECIALITÀ DI VERDURE VEGETABLES SPECIALITIES

Mazza conserva al naturale, sott'olio e sott'aceto le migliori qualità di capperi, asparagi, peperoni e cipolline nelle più svariate confezioni. Sono conservati secondo le preziose ricette dell'affermata tradizione mediterranea.

Mazza preserves naturally, in oil and vinegar the best qualities of capers, asparagus, peppers and onions in various packages. They are preserved accordingly to the precious recipes of the established Mediterranean tradition.

Onions



- 040/1 Borettane onions in balsamic vinegar of Modena** Kg 0,5 G.W. - 24 Pcs. x CT.
040 Borettane onions in balsamic vinegar of Modena Kg 1 G.W. - 12 Pcs. x CT.
040A Borettane onions in balsamic vinegar of Modena Kg 3 G.W. - 6 Pcs. x CT.
041 Sweet 'n' sour Borettane onions Kg 3 G.W. - 6 Pcs. x CT.
042 Borettane onions sliced in water Kg 3 G.W. - 6 Pcs. x CT.

Peppers Asparagus



- 002 Green asparagus in water** Kg 0,5 G.W. - 24 Pcs. x CT.
- 003 White asparagus in water** Kg 0,5 G.W. - 24 Pcs. x CT.
- 044 Sliced red and yellow bitter-sweet peppers** Kg 5 G.W. - 3 Pcs. x CT.
- 045 Red and yellow bitter-sweet peppers** Kg 3 G.W. - 6 Pcs. x CT.
- 046 Sweet red peppers** Kg 0,5 G.W. - 24 Pcs. x CT.
- 046/3 Sweet roasted red peppers in water** Kg 3 G.W. - 6 Pcs. x CT.

Starters

038



047



206



048

038 Mixed vegetables Kg 5 G.W. - 3 Pcs. x CT.

047 Legumes mix Kg 3 G.W. - 6 Pcs. x CT.

048 Mix vegetables salad Kg 3 G.W. - 6 Pcs. x CT.

206 Zingara mix in sunflower oil Kg 3 G.W. - 6 Pcs. x CT.

Starters

044A



202



043



044

044A Pepper fillets in sunflower oil - pot Kg 3,1 - 4 pots x CT.

202 Mix starter in sunflower oil - pot Kg 3,1 - 4 pots x CT.

043 Friarielli - pot Gr 900 - 6 pots x CT.

044 Green peppercorns Kg 1 G.W. - 12 Pcs. x CT.

Capers



- 021 Caper fruits in vinegar** - pot Kg 1,7 - 6 pots x CT.
- 024 Caper fruits in vinegar** - pot Gr 700 - 12 pots x CT.
- 020 Capers in vinegar** - pot Kg 1,7 - 6 pots x CT.
- 023 Capers in salt** - PET Kg 1 - 6 pots x CT.
- 025 Capers in vinegar** - pot Gr 700 - 12 pots x CT.
- 026 Capers in vinegar** - pot Gr 300 - 12 pots x CT.
- 027 Capers in vinegar** - PET Kg 1,050 - 6 pots x CT.

Grilled

050



051



052



053G



- 050 Peppers grilled flaps in sunflower oil Kg 2 G.W. - 6 Pcs. x CT.**
051 Sliced grilled aubergine in sunflower oil Kg 2 G.W. - 6 Pcs. x CT.
052 Sliced grilled zucchini in sunflower oil Kg 2 G.W. - 6 Pcs. x CT.
053G Whole grilled mushrooms in sunflower oil Kg 2 G.W. - 6 Pcs. x CT.

Gourmet



- 207 Green olives “Bella di Cerignola” - ml 314 - 12 Pcs. x CT.
 208 Sliced red hot chili peppers in sunflower oil - ml 314 - 12 Pcs. x CT.
 209 Capers berries in vinegar - ml 314 - 12 Pcs. x CT.
 210 Little onions in vinegar - ml 314 - 12 Pcs. x CT.
 211 Onions borettane in balsamic vinegar - ml 314 - 12 Pcs. x CT.
 212 Sun dried tomatoes in oil - ml 314 - 12 Pcs. x CT.
 213 Mixed mushrooms - ml 314 - 12 Pcs. x CT.
 214 Pholiota (Chiodini Nameko) flavoured - ml 314 - 12 Pcs. x CT.
 215 Artichokes quarters in oil - ml 314 - 12 Pcs. x CT.
 216 Gherkins in vinegar - ml 314 - 12 Pcs. x CT.



CREME CREAMS

Le creme di Mazza Chef sono la magia della cucina italiana. Impiegate nella pasta, nei risotti, sulla pizza, nei panini e in altre preparazioni danno un tocco ai vostri piatti di grande creatività.

Mazza Chef's creams are the magic of the Italian cuisine. Used in pasta, risotto, pizza, sandwiches and other preparations, they give a touch of creativity to your dishes.

Tin

65-PRONTO



CRZH

CRR

CRZ

65-PRONTO Pronto Mazza Kg 0,8 G.W. - 12 Pcs. x CT.

CRZH Zucchini cream Kg 0,8 G.W. - 12 Pcs. x CT.

CRR Chicory cream Kg 0,8 G.W. - 12 Pcs. x CT.

CRA Artichokes cream Kg 0,4 G.W. - 24 Pcs. x CT.

CR-4 "Four Cheeses" cream Kg 0,4 G.W. - 24 Pcs. x CT.

CRZ Pumpkin cream Kg 0,4 G.W. - 24 Pcs. x CT.

Glass Jar



CRE-POR Porcini cream Gr. 520 G.W. - 6 Pcs. x CT.
CRE-RAD Chicory cream Gr. 520 G.W. - 6 Pcs. x CT.
CP1 Pistachio cream Gr. 520 G.W. - 6 Pcs. x CT.
CRE-CA Artichokes cream Gr. 520 G.W. - 6 Pcs. x CT.
CRE-SCAMPI Norway lobster cream Gr. 520 G.W. - 6 Pcs. x CT.
CRE-NOCI Walnut cream Gr. 520 G.W. - 6 Pcs. x CT.

Pesto



- 6-PEST** Green pesto genovese ml 720 - 12 Pcs. x CT.
6PESTO Green pesto genovese ml 212 - 12 Pcs. x CT.
9PESTV Green pesto genovese PET ml 900 - 6 Pcs. x CT.
6-P.R.212 Red pesto genovese ml 212 - 12 Pcs. x CT.
6-P.R.900 Red pesto genovese PET ml 900 - 6 Pcs. x CT.

Fruits



MA-3 Sweet corn in grains Kg 2,5 G.W. - 6 Pcs. x CT.
42-MAC Fruit cocktail in light syrup Kg 3 G.W. - 6 Pcs. x CT.
199 Peaches in light syrup cut in half Kg 3 G.W. - 6 Pcs. x CT.
200 Sliced pineapple in light syrup Kg 3 A10 G.W. - 6 Pcs. x CT.