

# MATZA

## ALIMENTARI

FINE ITALIAN  
FOOD



GENERAL  
CATALOG



## INTRODUZIONE

Il catalogo generale di MAZZA ALIMENTARI “*fine italian food*”  
è il catalogo dei cataloghi  
di una pluralità di gruppi merceologici prodotti e  
distribuiti  
da MAZZA ALIMENTARI S.r.l.,  
fondato 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  
of 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.



# MAZZA

firma il pomodoro



*Solanum lycopersicum*

## CIBO DA LUPI CHE HA CONQUISTATO IL MONDO

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



011A 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.

# *Double concentrated*

DC5



DC3



DC1



DC05



**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*

015



015A



016



016B

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.

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

*Pulp*

012



019



SPE



CLA



65-CLA



018A

**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.**

**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.**

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

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



# *Tomato puree*

**SUGO-BAS**



013

**SUGO-CLA**



015/B



015/P



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

**015/P Tomato puree 700 ml - 12 Pcs. 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



015/0.5



017



014



018 Chopped tomatoes "pezzettoni" 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-720

200B



200

200C



200G



200A



200D



200E



**200 Sun-dried 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.

**200G Dry tomatoes in fillet**

Bag Kg 1,85 G.W. - 12 Pcs. x CT.

**PS-720 Sun-dried tomatoes in oil**

Pot Gr 680 G.W. - 6 Pots x CT.

**200C Semi-dried tom. in oil**

Vaso da Kg 1,7 G.W. - 6 Pots x CT.

**200F Sun dried cherry tom. in oil**

Bag Kg 1,85 G.W. - 12 Pcs. x CT.

**200A Sun-dried tomatoes in oil**

Kg 1 G.W. - 12 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.

# MAZZA

## *tra frantoi e ulivi*



Olea europaea

### OLIO E OLIVE

**DA 4000 ANNI L'ULIVO ACCOMPAGNA LA NOSTRA CIVILTÀ**

L'olio di oliva, alimento prezioso ricco di grassi monoinsaturi (acido oleico) è alla base della dieta mediterranea. Ogni italiano 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.

**FOR 4000 YEARS THE OLIVE HAS FOLLOWED THROUGH OUR CIVILIZATION**

Olive oil, a precious food rich in monounsaturated fats (oleic acid), is the basis of the Mediterranean diet. Every Italian consumes 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

**NOVITÀ**

072B



073A



073B



072



**072B - Extra  
Virgin Olive Oil**  
Lt 1 x 12  
bottles x CT.

**072 - Extra  
Virgin Olive Oil**  
Lt 1 x 12  
bottles x CT.

**073A - Extra  
Virgin Olive Oil**  
Lt 0,500 x 12  
bottles x CT.

**0073B - Extra  
Virgin Olive Oil**  
Lt 0,250 x 12  
bottles x CT.



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.

# Pomace olive oil



**074** Pomace olive oil Lt. 5x4 tins x CT.

**074A** Pomace olive oil Lt. 5x2 PET x CT.

**072C** Pomace olive oil Lt. 1x12 bottles PET x CT.

**075** Pomace olive oil Lt. 1x12 bottles x CT.

**075A** Pomace olive oil Lt. 0,500 x 12 bottles x CT.

# Flavored oil



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

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

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

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

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

# Green Olives

**191/5**



**190**



**191/1**



**191/2**

**191/5 - Stoned green olives**

Kg 5 G.W. - 3 Pcs. x CT.

**190 - Green olives**

Kg 3 can - 6 Pcs. x CT.

**192 - Sliced green olives**

Kg 3 can - 6 Pcs. x CT.

**191/1 - Stoned green olives**

Kg 1 G.W. - 6 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 can - 6 Pcs. x CT.

**65-OLIVR850 Sliced green olives**

Gr 800 G.W. - 6 Pcs. x CT.

**192**

**65-OLIVD850**



**65-OLIVR850**



**191**

# Black Olives

197



194/5



67-OLIND850

67-OLIVNR850



193



194



194/2



195



**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**

191/2

**193 - Black olives  
400 g can / Kg 3 can**

24 Pcs. x CT - 6 Pcs. x CT.

**194 - Stoned black  
olives**

Kg 3 can - 6 Pcs. x CT.

**194/2 - Stoned black  
olives**

400 g can - 24 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.

# Olives

**Big green olives  
“bella cerignola” pot ml 720**

**Stoned  
green olives  
pot ml. 300**



**Stoned  
black olives  
pot ml. 300**



**Natural  
pitted olives  
pot ml. 300**



**Black olives  
baked  
pot ml. 300**



**Stuffed green olives  
with pepper  
pot ml 300**



**Stuffed green olives  
with anchovies  
pot ml. 300**

# MAZZA

*carciofa la vita*



Cynara scolymus

## KHARSHUF IT WAS CALLED THE ARTICHOKE

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 caffeoico), che previene la dispepsia, favorisce la formazione del colesterolo buono, combatte l'iperglycemia 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

**126**

**128**



**128/A**



**127**



**127/1**



**125**

**125/1**

**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 6/7 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 hearts in water 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.**

# Glass

129



130



131



132



133



134

**129 Whole artichokes in oil** Pot 3,1 G.W. - 4 Pcs. x CT.

**130 Artichokes with stems “alla romana”** Pot 3,1 G.W. - 4 Pcs. x CT.

**131 Half artichokes in oil** Pot 3,1 G.W. - 4 Pcs. x CT.

**132 Rustic whole artichokes in oil** Pot 3,1 G.W. - 4 Pcs. x CT.

**133 Flavoured artichokes “alla giudea”** Pot 3,1 G.W. - 4 Pcs. x CT.

**134 Artichokes leaves in oil** Pot 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*





# MAZZA

## *profumo di bosco*



*Boletus edulis*

### **PORCINI E TRATUFI TESORI DEL BOSCO**

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

26



026PP



025



028



029 with cream

025 Porcini Mushrooms "Gran Risparmio" Kg 1 G.W. - 12 cans x CT.

026 Sautéed Porcini Mushrooms "alla Valcamonica" Kg 1 G.W. -12 cans x CT.

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

028 Sautéed Porcini Mushrooms "Gran Fetta" Kg 1 G.W. -12 cans x CT.

029 Porcini Mushrooms "della Nonna" 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

053/5



053/B



056



054



22-425ML

053



19



**19 Sauteed Champignons in oil Kg 1,9 G.W. - 6 cans x CT.**

**053/5 Natural Champignons Kg 5 G.W. - 3 cans x CT.**

**053/B Natural Champignons in foil Kg 1.650 G.W. - 10 Pcs. x CT.**

**056 Sauteed Champignons in foil Kg 1,7 G.W. - 12 Pcs x CT.**

**053 Natural Champignons Kg 3 G.W. - 6 cans x CT.**

**22-425ML Natural Champignons Kg 0,5 G.W. - 24 cans x CT.**

**054 Sauteed Vegetable Champignons Kg 3 G.W. - 6 cans x CT.**

# Sauces and Creams

**CTB**



**ST**



**CTN**



**TAR**



**TZ**

**CTB** **Mushrooms and White Truffle Sauce Gr.** 500 N.W. - 6 Pcs. x CT.

**CTN** **Porcini Mushrooms and Black Truffle Sauce Gr.** 500 P.N. - 6 Pcs. x CT.

**ST** **Truffle Sauce Gr.** 500 N.W. - 6 Pcs. x CT.

**TAR** **Summer Truffle Gr.** 50 N.W. - 6 Pcs. x CT.

**TZ** **Truffle Zest Gr.** 50 N.W. - 12 Pcs x CT.

# *Freeze - Dried porcini mushrooms*



**Freeze-Dried porcini mushrooms**  
Gr. 20 equivalent to Gr. 250 of fresh product - 6 cans x CT.

The Freeze-Dried mushrooms are a natural product, without preservatives, aromas or additives and with the same organoleptic and nutritional properties of the fresh product. *The traditional dried mushrooms must be left soaking for at least one hour while the freeze-dried mushrooms are ready to be used.* They regenerate immediately after adding to the risotto, the pizza and to all the condiment during the preparation phase. **Important to note that they do not require a long cooking.** The porcini has to be stored **outside the fridge**, away from heat and humidity; **the shelf life is two years** and once opened the consumption is suggested **not after 4-5 weeks**.

# MAZZA

## *porta l'orto in cucina*



Petroselinum crispum

### ORTAGGI E ERBE AROMATICHE

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.



# Vegetables



*Garlic*

120 gr equivalent to 480 gr  
fresh

*Oregano*

40 gr equivalent to 380 gr  
fresh

*Shallot*

65 gr equivalent to 430 gr  
fresh

*Chives*

30 gr equivalent to 380 gr  
fresh

*Green Pepper*

100 gr equivalent to 500 gr  
fresh

# Aromatic herbs



*Parsley*

25 gr equivalent to 250 gr  
fresh

*Basil*

40 gr equivalent to 400 gr  
fresh

*Rosemary*

100 gr equivalent to 400 gr  
fresh

*Onion*

60 gr equivalent to 800 gr  
fresh

*Marjoram*

40 gr equivalent to 400 gr  
fresh

# 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 aromatiche più usata in cucina. Va su tutti i piatti: verdure, carni, pesci, uova, funghi, formaggi. È 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.



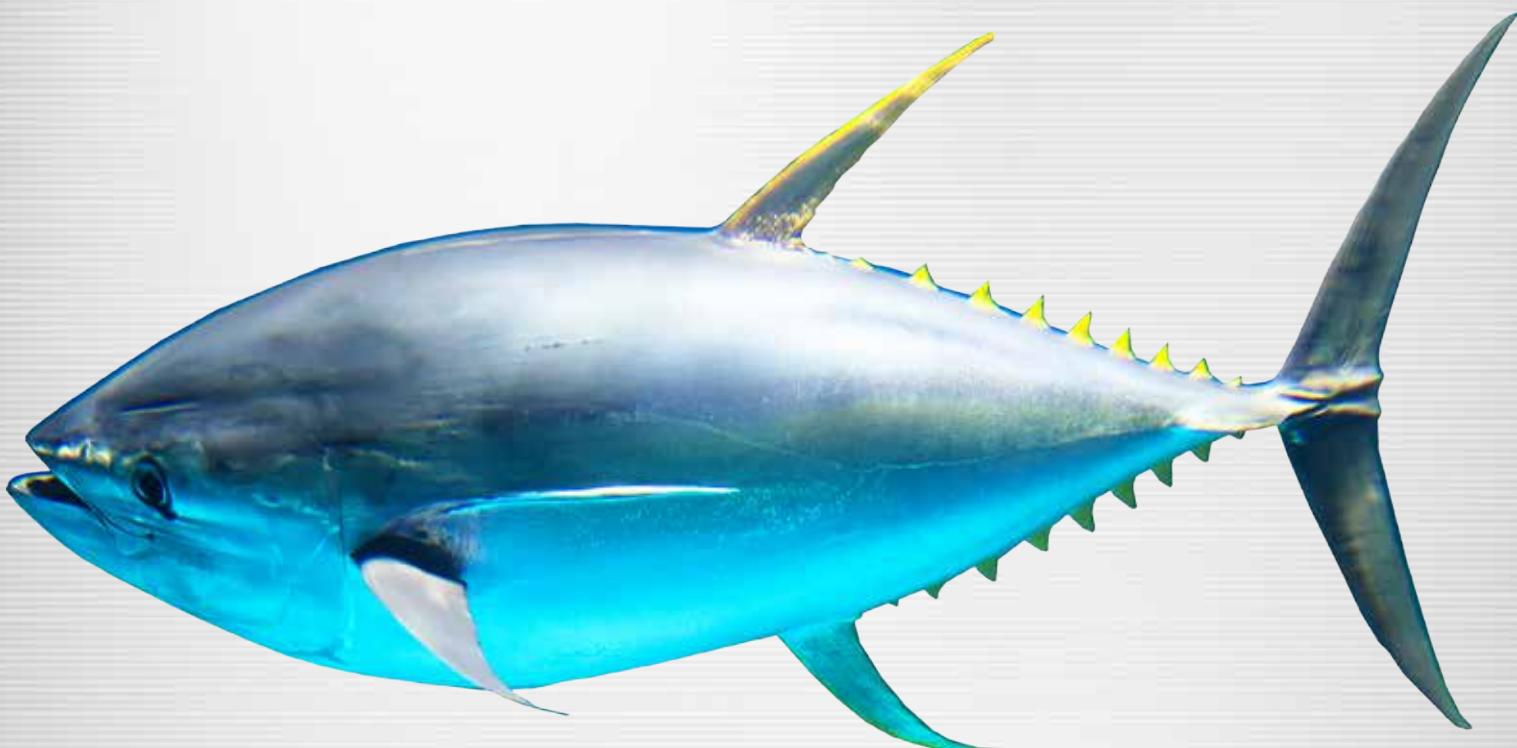
**BASILICO:** è la pianta aromatiche più utilizzata. Indispensabile per produrre il pesto alla genovese. Straordinario nel pomodoro, nelle salse e nei sughi. **BASIL:** the most used aromatic plant. Indispensable for preparing the Green Pesto Genovese. Extraordinary with tomato, creams and sauces.



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

# MAZZA

*sapore di mare*



## FONTE DI PROTEINE E ACIDI GRASSI OMEGA-3

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.

# Shrimps



tin from 105 g e  
which is equivalent to  
**525 g** of fresh product

**Pandalus Borealis** is the highest quality of shrimps that Mazza Alimentari directly imports from the North Sea. During the fishing, the shrimps are pre-cooked and shelled on boats, immediately frozen and imported to Italy where they undergo a process of dehydration through lyophilization.

**USE:** Place dehydrated shrimps in cold water for 3/4 minutes. Once drained, they are ready for use.



# Tuna in olive oil



066B



068



065



066



88-TRIS

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

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

**066 Tuna in olive oil "Yellowfin" Kg 1,73 net weight - 6 pc x CT.**

**065 Tuna in olive oil "Yellowfin" Kg 0,523 net weight - 24 pc x CT.**

**88-TRIS Tuna in olive oil tris "Chiara" Gr 80x3 net weight - 32 pc x CT.**

# Tuna in sunflower oil

064



068A

067



065A



87-TRIS

068A Tuna in sunflower oil Gr 80 net weight - 96 pc x CT.

065A Tuna in sunflower oil Kg 0,523 net weight - 24 pc x CT.

067 Tuna in sunflower oil Kg 1,73 net weight - 6 pc x CT.

064 Tuna in sunflower oil oil Kg 1 bag - 16 pc x CT.

87-TRIS Tuna in sunflower oil tris "Chiara" Gr 80x3 net weight - 32 pc x CT.

# Anchovies

094

076



076/1.7



076/0.7



**MAZZA  
MARE**



077

TAT501

078

078/0.16  
078/0.08

**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.**



# MAZZA

## *legumi per la salute*



### **PILLOLE NATURALI PER IL NOSTRO BENESSERE**

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

085A



080A



082A



081A



083A



083L

**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.**

**083L Lentils Kg 0,5 G.W. - 24 Pcs. x CT.**

**083C Chick Peas Kg 0,5 G.W. - 24 Pcs. x CT.**

**085A Baked Beans Kg 0,5 G.W. - 24 Pcs. x CT.**



# Legumes

080



081



082



083



084



085

**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.**



# MATTA Chef seleziona gli aceti

1046  
acetum



## LA MAGIA DELL'ACETO

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

## 4 squeeze

050D



050B



049A



052D



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.

# MAZZA

## *mette l'orto in scatola*



### CAPPERI, ASPARAGI, PEPERONI E CIPOLLINE.

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 packaging. They are preserved accordingly to the precious recipes of the established Mediterranean tradition.

# Onions

042



040A



040



041

- 040 Borettane onions in balsamic vinegar of Modena Kg 1 G.W. - 12 Pcs. x CT.
- 040A Borettane onions in balsamic 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

044



002



003



045

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.

# 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



- 044A** Pepper fillets in sunflower oil - pot Kg 3,1 - 3 pots x CT.  
**202** Mix starter in sunflower oil - pot Kg 3,1 - 6 pots x CT.  
**043** Friarielli - pot Gr 900 - 6 pots x CT.

# Capers

023

021



020



024



025



026

**021 Caper fruits in vinegar - pot Kg 1,7 - 6 pots x CT.**

**024 Caper fruits in vinegar - pot Gr 700 - 6 pots x CT.**

**020 Capers in vinegar - pot Kg 1,7 - 2 pots x CT.**

**023 Capers in salt - PET Kg 1 - 6 pots x CT.**

**025 Capers in vinegar - pot Gr 700 - 6 pots x CT.**

**026 Capers in vinegar - pot Gr 300 - 12 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

215



216



217



211



212



213



214



207



208



209



210



**207 Onions in balsamic vinegar - ml 314 - 12 Pcs. x CT.**

**208 Sun dried tomatoes in oil - ml 314 - 12 Pcs. x CT.**

**209 Flavored mushrooms mix - ml 314 - 12 Pcs. x CT.**

**210 Flavored pholiota (nameko mushrooms) - ml 314 - 12 Pcs. x CT.**

**211 Green olives "Bella di Cerignola"- ml 314 - 12 Pcs. x CT.**

**212 Red sliced peppers - ml 314 - 12 Pcs. x CT.**

**213 Capers fruit in vinegar - ml 314 - 12 Pcs. x CT.**

**214 Small onions in vinegar - ml 314 - 12 Pcs. x CT.**

**215 Flavored artichokes quarters - ml 314 - 12 Pcs. x CT.**

**216 Small cucumbers in vinegar - ml 314 - 12 Pcs. x CT.**

**217 Capers in vinegar - ml 314 - 12 Pcs. x CT.**

# MAZZA

*un salto di qualità in cucina*



## LE CREME DELL'ALTA CUCINA ITALIANA

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.



Jin

65-PRONTO



CRZH

CRZ

CRR

**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.**

**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.**

**CRR Chicory Cream Kg 0,4 G.W. - 24 Pcs. x CT.**



# Glass Jar

CRE-POR



CRE-RAD



CP1



CRE-CA

CRE-SCAMPI

CRE-NOCI

**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.



CRTN



6-PEST



6-P.R.212



6PESTO

**CRTN Black Truffle Cream "Super Pizza"** Kg. 1,00 P.N. - 6 pz. x CT.  
**6-PEST Green Pesto genovese** ml 720 - 6 pz. x CT.  
**6PESTO Green Pesto genovese** ml 212 - 12 pz. x CT.  
**6-P.R.212 Red Pesto genovese** ml 212 - 12 pz. x CT..

# MAZZA

*non è Italia senza Pasta*



## ART. 1

### L'ITALIA È UNA REPUBBLICA FONDATA SULLA PASTA

Gli italiani consumano la pasta dal tempo degli etruschi e dei romani. Di pasta secca ne consumano in media 25 kg pro capite all'anno, il doppio di quanto ne consuma un francese o un tedesco. Il consumo della pasta nel mondo è in grande espansione, infatti oggi ne esportiamo il 57% contro il 5% del 1955. Con i suoi duecento pastifici qualificati, l'Italia è il più grande produttore mondiale di pasta secca. Mazza Food è uno di questi duecento che onorano la gastronomia italiana.

Italians eat pasta from the time of the Etruscans and Romans. They consume an average of 25 kg of dry pasta per capita per year, twice as much as a French or a German. The consumption of pasta in the world is booming, today Italy exports 57% compared to 5% in 1955. With its two hundred qualified pasta factories, Italy is the world's largest producer of dry pasta. Mazza Food is one of these two hundred that honor the Italian gastronomy.

# Pasta lunga

SPGH3



SPGH5



LING



FETT



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 - 24 Pcs. x CT.

# Pasta corta



**PEEN** - Penne gr. 500 - 24 Pcs. x CT.

**ELI** - Elicoidali gr. 500 - 20 Pcs. x CT.

**FUS** - Fusilli gr. 500 - 24 Pcs. x CT.

# Pasta corta



**FAR - Farfalle gr. 500 - 24 Pcs. x CT.**  
**LET - Letterine gr. 500 - 20 Pcs. x CT.**  
**STE - Stelline gr. 500 - 20 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

ARB

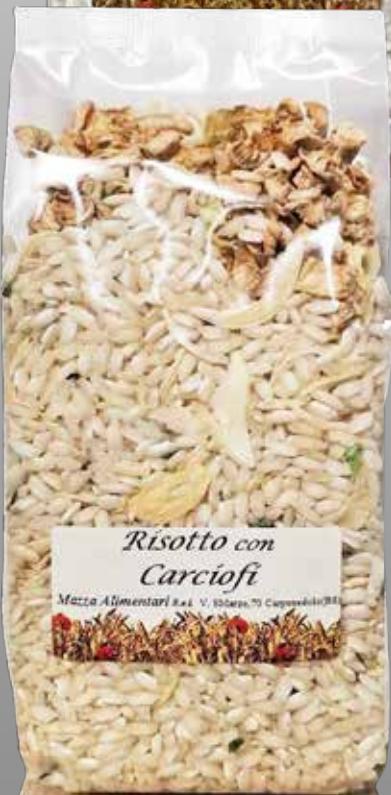
CAR



**CAR - Riso Carnaroli 1 Kg x - 12 Pcs. x CT.  
ARB - Riso Arborio 1 Kg x - 12 Pcs. x CT.**

# Risotti

**RIPO**



**RICARC**

**RIAS**



**RIFZ**

**RIPO** Risotto with porcini mushrooms Gr. 300 N.W. - 12 Pz. x CT.

**RIFZ** Risotto with zucchini blossoms Gr. 300 N.W. - 12 Pz. x CT.

**RIAS** Risotto with asparagus Gr. 300 N.W. - 12 Pz. x CT.

**RICARC** Risotto with artichokes Gr. 300 N.W. - 12 Pz. x CT.

**RITAR** Risotto with truffle Gr. 300 N.W. - 12 Pz. x CT.



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