



Food service

PRODUCT CATALOGUE

Sun, earth, water and time.
Mutti's recipe for success in your kitchen.



**“WE WOULD
DESCRIBE
OURSELVES FIRST
AND FOREMOST AS
THE GUARDIANS OF
AUTHENTIC TOMATO
FLAVOUR.”**

- Francesco Mutti

Our entire product range stems from a single basic ingredient: a flawless fruit at perfect ripeness.

Working with this single raw ingredient means that we are tomato experts. We know all there is to know about our tomatoes because we monitor the fruit from field to the factory, and from the factory right to your kitchen. Fostering a constant dialogue with our seed selectors, farmers and transporters. Selecting only superior quality with the most rigorous analysis.

Using traditional methods passed on through the generations with innovative production processes.

These steps guarantee that each of our products meets the same quality standards. That's the promise from the two-lion brand since 1899.

Mutti Milestones

A LONG
LOVE

STORY



IN ITALIAN KITCHENS FOR OVER A CENTURY

A family tradition steeped in innovation and great passion. The history of the Mutti company is bound together by the love of the pure tomato and the need to preserve one of nature's greatest gifts at perfect ripeness.

This is a dedication to the pursuit of perfection woven through four generations for more than a hundred years.

1850

A PIONEER

Giovanni Mutti (1804 -1894), who has been described as “ahead of his time”, showed real innovation by applying the crop rotation technique to his farming. The ‘sidereal system’, which is now widely used in organic farming, takes into account the influence of the sun and the moon on plant cultivation. This allowed the soil to recover its nutrients while cutting down on the use of both natural and chemical fertilisers. Crop rotation is an important practice in modern farming, and is proof that the secret to exceptional tomatoes lies in Italy’s ancestral, countryside traditions.

1899

THE ADVENTURE BEGINS

Giovanni’s nephews, Marcellino Mutti (1862 - 1941) and Callisto (1870 - 1936), created the Fratelli Mutti company. The focus of the family’s farming tradition began to shift towards manufacturing, but the tomatoes were still processed using artisanal methods, which gained in efficiency year after year. The burgeoning tomato industry had started to take root.

1909

THE VISION OF AN INDUSTRY

Ugo Mutti (1893 - 1980) was very young when he designed a process that would transform the family’s farming business. He suggested to his father, Marcellino, that they create a small factory to produce tomato extract. The sous-vide cooking technique had only just been fine-tuned and tomato concentrate, instead of being preserved in rectangular bars, could now be canned. This was a turning point for the future canned food industry, and the product was sold under the Mutti brand name right from the start. Known as ‘conserva nera’ or ‘black preserve’, it was the forerunner of modern tomato concentrate.

1911

THE TWO-LION BRAND

Marcellino Mutti registered his brand in the same year as an international exhibition celebrating 50 years since the unification of Italy. It shows two fighting lions protecting the brand’s first awards. These prizes were a testament to the passion with which he produced his tomato concentrate. In a country where illiteracy was still the norm, it was essential for food companies to make their products stand out with a strong and simple image. This image had to be highly memorable and easy to recognise at the local shop. Marcellino knew the Mutti logo was a success when shoppers started requesting the concentrate from ‘the two-lion brand’.

1914

AWARDS OF PRESTIGE

Shortly after we started producing tomatoes, the quality of our products had already become legendary, and Mutti began to receive its first prestigious awards. After the Medaglia d’Oro di 1° Grado (first grade gold medal) at the 1911 exhibition, came the Gran Croce award, the highest order of merit in Italy. As well as being a food product that was easy to store and sell, Mutti tomato extract became the symbol of Italian gastronomic excellence. Since that time, countless accolades have singled out the quality of our products. They form the basis of the bond of trust that Mutti first established with its customers over a hundred years ago.

Double Concentrate



PROVENANCE



RICH & INTENSE

Mutti Double Concentrated Tomato Paste is obtained from tomatoes from the Emilia Romagna and neighbouring regions such as Piemonte, Lombardia, Toscana and Veneto. The tomato, superior in quality thanks to Mutti's trademark rigorous quality control processes, is evaporated according to a historic, natural recipe that preserves all properties of the fresh tomatoes. Only the heart of the tomato is extracted to create a

PACK SIZES
2.15KG TIN

28°
MINIMUM
BRIX

6x1
6KG OF
TOMATOES = 1KG
OF CONCENTRATE

DECISO
BOLD, RICH
FLAVOUR.
DENSE TEXTURE

unique product with a bright red colour, fresh fragrance and intense flavour. Adding some **Mutti Double Concentrated Tomato Paste** to dishes is a great way to bring flavour, texture and colour. It's perfect for recipes that require long cooking times such as bolognese sauce, casseroles and stews. It can also be used to enhance quick recipes as a quick dash of seasoning for pasta or a delicious sauce to accompany a dish.

Post-war Innovation

1951



CONCENTRATE IN A TUBE

Concentrate has come a long way since it was first made in the form of 'conserva nera', cooked in large saucepans for many hours and then dried in the sun. Thanks to the invention of sous-vide cooking, concentrate made its appearance, followed by double concentrate in 1922, and from 1938, triple concentrate. The packaging also saw major changes – the large boxes used by greengrocers to sell concentrate to their

consumers were replaced with smaller packs that were suitable for domestic consumption. This was how Mutti concentrate first found its way into Italian kitchens. These days, there is nothing surprising about preserving food in an aluminium tube. But in 1951, this form of packaging was synonymous with cream or toothpaste: the idea of Ugo Mutti to pack concentrate in a tube was a major revolution, both for the preserve industry and

for millions of Italian families. Once people had overcome their initial surprise, they were won over by its practical nature and the money they could save. The concentrate didn't spoil, because it was no longer in contact with the air, and could be used as needed. In addition, the cap in the shape of a thimble was useful for housewives. The legendary "thimble tube" had arrived.

Polpa Finely Chopped Tomatoes



PROVENANCE



SECRET SINCE 1971

Mutti Polpa is made using tomatoes from the Emilia Romagna region, picked perfectly ripe and packed within hours of harvesting. Combine this with Mutti's patented cold-processing technique and the result is a rich, red, fragrant polpa, free of acidity regulator, that closely captures most the flavour of the just-harvested tomato.

Mutti Polpa requires minimal cooking and no

PACK SIZES

5KG POUCH
4KG TIN
400G TIN

5.2°
MINIMUM
BRIX

5x1

5KG OF
TOMATOES = 1KG
OF POLPA

Fresco

FRESH
FLAVOUR,
RICH TEXTURE

additives to balance the flavour. Containing more juice than Passata, it therefore can also be used for recipes that require a long cooking time or higher temperatures.

Mutti Polpa is also suitable for using uncooked thanks to its fresh, fragrant flavour and the total absence of artificial additives and impurities.

Legend in a Tin

1971



THE BIRTH OF POLPA

For Mutti, the 1970s began with a spectacular turn of events that was masterfully orchestrated by Ugo Mutti. He gave himself an ambitious objective: to make a fresh, ready-to-use product with a less watery consistency than traditional peeled tomatoes. After several trials and with the help of an innovative cold-processing method, the legendary tomato pulp was created. It is still Mutti's flagship product today, and is loved by millions of cooks around the world for its fresh taste and the quality of its tomatoes.

Passata



PROVENANCE



SWEET & VELVETY

Mutti Passata is a dense, fragrant product made using only tomatoes from the Emilia Romagna region that have passed Mutti's strict quality tests. First processed to eliminate the skin and seeds, the tomatoes are then pureed multiple times through enormous sieves. The end result is a smooth and velvety passata, rich and red in colour,

PACK SIZES

2.5KG TIN
700G BOTTLE
400G BOTTLE
5KG POUCH

7.5°
MINIMUM
BRIX

2x1

2KG OF
TOMATOES =
1KG OF PASSATA

Dolce

SWEET
FLAVOUR,
VELVET TEXTURE

dense in texture and fragrant in flavour. Passata is the quickest and easiest Mutti product to prepare as it only requires heating, thereby allowing its bright red colour, velvety texture and sweet flavour to be retained. Its rich texture also allows it to be diluted without compromising its unique characteristics of fragrance and flavour.

New Techniques

1986



MUTTI TOMATOES ARE BOTTLED

As soon as technology made it possible to use glass in the food preservation industry, Mutti began using this material, which is not only recyclable but also has good preservation properties. In a natural evolution from tins, Polpa was first bottled in 1986. Soon after, an entirely new bottled Passata range was created. The decision was made by Marcello Mutti (b.1940) who took an active role in the company's development from 1965. Bottled passata became the catalyst for the food preservation industry on the Italian market, and the two-lion brand's quality ensured that it stood out on the supermarket shelf.

Pizza Sauce



PROVENANCE



THE ART OF PIZZA

Mutti Pizza Sauce has no additives or preservatives and is produced from only fresh tomatoes harvested just a few hours prior to processing. It is rich flavour and dense in texture and spreads uniformly over the pizza giving just the right fragrance and colour to make pizzas unique in aroma and taste.

Mutti Pizza Sauce is available in two

PACK SIZES
5KG POUCH
4.1 KG TIN
400G TIN

10.5°
MINIMUM
BRIX

30%
YIELD INCREASE.
JUST ADD 1.5L
OF WATER

DECISO
RICH
FLAVOUR.
DENSE TEXTURE

flavours, Classica, and Aromatizzata, which is seasoned with traditional ingredients of onion, oregano and fresh basil. Due to its dense texture, Mutti Pizza Sauce is best used diluted with water. This can be done without losing the rich consistency, making it a high performing product creating greater yield and efficiencies in commercial kitchens.

Pasta Sauce



PROVENANCE



LESS WASTE
Crushable packaging



EASY TO POUR
Easy-pour handle



TIME SAVER
Quick to open

FRESH & RICH

Mutti Pasta Sauce has no additives or preservatives and is produced with perfectly ripe, just harvested tomatoes and fresh basil. It has a rich texture and delicate, fresh tomato and basil flavour - a very balanced taste with no acidic flavours.

PACK SIZES
3KG POUCH

49
TOMATOES
IN EVERY
POUCH

7.0°
MINIMUM
BRIX

Fresco
FRESH
FLAVOUR,
RICH TEXTURE

It has an intense red colour with distinguishable leaves of fresh basil. **Mutti Pasta Sauce** is ready to use - simply stir through hot pasta. It also makes the perfect base to your other pasta sauces.

MORE LESS WASTE



CRUSHABLE PACKS



LESS WASTE
Crushable packaging



EASY TO POUR
Easy-pour handle



TIME SAVER
Quick to open

A true design innovation, our Stand Up Pouch range helps maximise efficiencies in commercial kitchens. Made from a highly durable material with a built-in handle for ease of use, the aseptic pouch allows the product to maintain its freshness once packed as well as traditional tin formats do. It's also a pack that is much more environmentally friendly, and waste is drastically reduced with the crushable design. Removing the need to open tins also conserves precious food service preparation time.

Innovations

TASTE, WASTE



PRODUCTS AND SIZES

POLPA FINELY CHOPPED TOMATOES

2 x 5kg
POUCHES

Perfectly ripe, just harvested tomatoes, cold crushed for a true fresh tomato taste.

PELATI PEELED TOMATOES

4 x 2.3kg
POUCHES

Our 100% Italian Peeled Tomatoes simply pureed to a velvety smooth sauce.

PASSATA TOMATO PUREE

3 x 3kg
POUCHES

A dense, fragrant and velvety puree of just harvested tomatoes, with the skins and seeds removed.

PASTA SAUCE

3 x 3kg
POUCHES

Ready to use pasta sauce made with perfectly ripe tomatoes. Simply heat and serve.

PIZZA SAUCE AROMATIZZATA

2 x 5kg
POUCHES

No additives or preservatives, only fresh tomatoes flavoured with natural ingredients.

PIZZA SAUCE CLASSICA

2 x 5kg
POUCHES

Produced from just harvested, perfectly ripe tomatoes, rich in flavour and dense in texture.

Cherry Tomatoes



PROVENANCE



SMALL & SUCCULENT

Renowned for being extremely sweet with an intense, fragrant flavour, **Mutti Cherry Tomatoes** are ripened under the warm sun of southern Italy and are carefully selected to offer the freshness of just-harvested fruit all year round.

PACK SIZE
2.5KG TIN
400G TIN

150
FRUITS
PER TIN
MINIMUM

They are soft and succulent yet maintain their form well. As the skin of **Mutti Cherry Tomatoes** has a thin texture, they are ideal to make quick, delicious sauces or even to use with fine fish or meat.

6.0°
MINIMUM
BRIX

Dolce
SWEET
FLAVOUR

Peeled Tomatoes



PROVENANCE



FLESHY & FIRM

Generously fleshy and firm, **Mutti Selezione Gastronomia Peeled Tomatoes** have their skins removed and are immersed in a velvety passata. Processing and packaging all occur within 24 hours of harvesting to preserve the authentic taste of freshly picked tomatoes.

PACK SIZE
2.5KG TIN
2.3KG POUCH

FRUITS PER PACK
TIN - 25
POUCH - 23

With a higher than average Brix, the product is noticeably dense and rich in texture upon opening and holds its flavour, richness and colour for longer cooking times. The density also allows for a greater yield with lower than average amounts required per portion.

5.7°
MINIMUM
BRIX

DECISO
BOLD, RICH
FLAVOUR

Peeled San Marzano Tomatoes



PROVENANCE



DELICIOUSLY RICH

Mutti San Marzano Tomatoes are grown in Agro Sarnese Nocerino, between Naples and Salerno. They benefit from Protected Designation of Origin status (PDO), which is a testament to their unique character and high quality. These delicate, fleshy tomatoes

PACK SIZES
2.5KG TIN
400G TIN

25
FRUITS
PER TIN
MINIMUM

are a vibrant red colour and have a dense and even texture. They are preserved in a velvety and delicious passata and are processed very quickly in order to retain the freshness and taste of freshly picked fruit.

5.5°
MINIMUM
BRIX

85%
UNBROKEN
TOMATO
FRUIT

Our Ingredients



EARTH

WHERE OUR PLANTS
TAKE ROOT

Humans have interacted with the earth since the dawn of time. It is a relationship built upon respect. We also respect our farmers and know each of them by name, because they are members of our family. We are honest and open with them and they know that passion and devotion are the hallmarks of Mutti suppliers.



WATER

THE SOURCE OF
EXCEPTIONAL TASTE

Water gives our tomatoes their wealth of flavour and helps us take care of the fruit, even after harvest. When the tomatoes arrive at the factory they are sorted and washed with gentle water jets so as not to damage them. Water is a precious resource, and we don't like wasting it. Season after season, we limit our consumption and streamline its use.

MUTTI'S RECIPE FOR SUCCESS IN YOUR KITCHEN



SUN

THE WARMTH THAT
BRINGS SWEETNESS

Sun and rain are our main allies in bringing our tomatoes to the perfect ripeness. There is nothing better than a hot summer on the plains for tomatoes that are full of flavour. The fruit is ready to eat once it is bright red in colour. This is when its nutritional benefits are the most highly concentrated. So the sun is Mutti's greatest ally.



TIME

PATIENCE TO WAIT FOR
THE PERFECT HARVEST

Choosing the right time to pick tomatoes means finding the perfect balance: neither too early nor too late. In this art form, perfection and punctuality go hand in hand. Our farmers monitor their tomato fields with the utmost care and attention, looking out for signs of optimum ripeness. The quality of the harvest, which is rewarded with a warm handshake, is the result of our constant commitment from field to fork.

The Five Key Stages

If you need one more reason to choose Mutti, look no further than its exceptional taste. This stems from our responsible approach to nature and our desire to foster healthy living for all. Each stage is designed with a single purpose: to retain all of the tomato's natural goodness.



Planting

Maintaining a constant dialogue with our farmers means that we can choose the varieties that are best suited to each plot of land, and produce the finest tomatoes.



Farming

Our goal is to know all there is to know about the tomatoes. We share all of our experience with our farmers and guide them throughout the development of their crop.



Harvest

Knowing how to choose the right time to harvest is the key to achieving the best flavours. During the tomato harvest itself, our factories are open around the clock, because ripe tomatoes simply cannot wait. The fruit that we process at Mutti headquarters are all grown within an average radius of just 100 kilometres.



Selection

There is no greater satisfaction than receiving a batch of Mutti tomatoes ready for processing. It means that they have passed our stringent quality control tests, that they have reached optimal ripeness and that in just a few hours, they will become the products that we use every day in our kitchens.



Production

We limit the time between the tomatoes' arrival at the factory and the point at which they are then processed. Using innovative technology to sort our tomatoes with the greatest care, production time is cut to a minimum and heat treatments mean that the tomatoes are handled more gently.

The Golden Tomato

A QUEST FOR PERFECTION

“THIS AWARD HELPS TO STRENGTHEN THE MUTUAL TRUST BETWEEN OURSELVES AND OUR FARMERS AND REFLECTS THE CARE WE TAKE TO SATISFY THOSE WHO CHOOSE US EACH DAY.”

- Francesco Mutti

We do everything we can to bring you the best quality products. That's why every year Mutti presents the Pomodorino d'oro (Golden Tomato) quality award to the best producer. Year on year this award allows us to constantly improve the quality we deliver. In the end, it's a win-win situation: Mutti, our farmers and the customer all benefit from this award.



Respect for our Land

WATER FOOTPRINT

Sustainable water use is important to us. In 2010 we partnered with WFF Italy and became the first Italian company to calculate our water footprint - which is the amount of water consumed across the entire production process - and take concrete action to reduce it.



500,000,000
LITRES OF WATER*



AMOUNT REQUIRED TO MAKE
625,000,000
PASTA DISHES



ENERGY FOOTPRINT

As well as water resource consumption, we have been working hand in hand with WFF Italy to help farmers find sustainable ways of reducing CO₂ emissions. We've invested in technology, training and technical help for farmers and producers, which help us to contribute to the development of our land.



12,400
TONNES OF CO₂ IN THE AIR**



56,385
MILAN-LONDON FLIGHTS

*Litres of water saved between 2012 and 2014.
(Data compiled by WFF Italy and the Euro-Mediterranean Centre for Climate Change, CMCC).

** CO₂ emissions prevented between 2010 and 2014, in comparison with the 2009 performance level.
(Data compiled by WFF Italy and the energy efficiency group Officinae Verdi).











Defining Sustainability










**“IT’S A
PARTNERSHIP
THAT
STRENGTHENS
THE BONDS
BETWEEN
EVERYONE
INVOLVED.”**

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The company encourages constant dialogue between institutions - the research centres and universities involved alongside WFF Italy - farmers, canning factories and packaging companies. The aim is to create a solid foundation of shared values to optimise each partner's contribution and translate the principle of respect for the land into tangible actions. This is how we define sustainability: a set of choices that give meaning to the word "taste". It is not simply a question of economic sustainability, without which no company can survive, but also of environmental and social sustainability. When you buy a Mutti product, you are not only choosing a high quality ingredient, you are making a much more meaningful gesture.

Product Overview

	PRODUCT CODE	PRODUCT DESCRIPTION	PRODUCT SIZE	LAYER CARTON QUANTITY	PALLET CARTON QUANTITY
	MPOLPA400(12)	Polpa Finely Chopped Tomatoes	12 x 400g	16	160
	MPSAU400(12)	Mutti Pizza Sauce 'Aromatizzata' Herbs & Spices	12 x 400g	16	160
	MCT400(12)	Cherry Tomatoes	12 x 400g	16	160
	MPASS400(12)	Passata	12 x 400g	20	100
	MPASS700(12)	Passata	12 x 700g	16	80
	MPEELSM9(6)	Mutti San Marzano Peeled Tomatoes	6 x A9 (2.5kg)	8	64
	MPASSA9(3)	Mutti Passata (Tomato Puree)	3 x A9 (2.5kg)	16	112
	MPEELA9	Mutti Pelati (Peeled) Tomatoes	6 x A9 (2.5kg)	8	64
	MPSAUCLASA12(3)	Mutti Pizza Sauce Classica	3 x A12 (4.1kg)	16	80
	MPSAUAROMA12(3)	Mutti Pizza Sauce Aromatizzata	3 x A12 (4.1kg)	16	80

	PRODUCT CODE	PRODUCT DESCRIPTION	PRODUCT SIZE	LAYER CARTON QUANTITY	PALLET CARTON QUANTITY
	MPOLPA12(3)	Mutti Polpa Finely Chopped Tomatoes	3 x A12 (4.05kg)	16	80
	MTOMPA10	Mutti Tomato Paste	3 x A10 (2.15kg)	16	112
	MCTA9(6)	Mutti Cherry Tomatoes 6xA9	6 x A9 (2.5kg)	8	64
	MPSAUAROMA(2X5KG)	Mutti Pizza Sauce Aromatizzata Bag in Box	2 x 5kg (BIB)	25	75
	MPSAU(2X5KG)	Mutti Pizza Sauce Classica Bag in Box	2 x 5kg (BIB)	25	75
	MPASTASAU(3X3KG)	Mutti Pasta Sauce Bag in Box	3 x 3kg (BIB)	16	64
	MPOLP10KG	Mutti Polpa Finely Chopped Tomatoes Bag in Box	2 x 5kg (BIB)	25	75
	MPEEL4X2.3KG	Mutti Peeled Tomatoes Bag in Box	4 x 2.3kg (BIB)	8	48
	MPASS(3X3KG)	Mutti Passata (Tomato Puree) Bag in Box	3 x 3kg (BIB)	16	64

Certificate of Guarantee

A FOCUS ON QUALITY

Quality, transparency and reliability are the values which underpin everything that we do.

In 1999, Mutti was the first company to obtain the Integrated Production Certificate according to the UNI 11233 standard. This certification of the agricultural production process provides for very strict controls from cultivation through to harvest, further reinforcing our 100% dedication to quality for every single product that bears our name.

In 2001, based on the ISO 22005 standard, Mutti obtained certification on the traceability of the supply chain, from the seed to the finished product, which allows us to certify the total absence of GMOs and the use of only 100% Italian grown tomatoes.



**TRACEABILITY TO
GUARANTEE ITALIAN
ORIGIN - ISO 22005
CERTIFICATION**



**QUALITY
MANAGEMENT
SYSTEM ISO 9001
CERTIFICATION**



**ISO 14001
CERTIFIED**



**FOOD SAFETY
BRC CERTIFIED**



**FOOD SAFETY
IFS CERTIFIED**



**QUALITY
CONTROLLED REGION
EMILIA ROMAGNA QC
CERTIFICATE**



**INTEGRATED
PRODUCTION UNI
11233 CERTIFIED**



**OCCUPATIONAL
HEALTH AND SAFETY
MANAGEMENT
SYSTEM**



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