

## Professionals



### Our mission is to bring tomato to its highest expression

Francesco Mutti





### Food Service heroes

Pizza sauces Finely chopped tomatoes Whole peeled tomatoes Strained tomatoes Tomato Paste Ready-to-use Pasta sauce Diced tomatoes Cherry tomatoes

### Mutti Pizza sauces

Mutti's Pizza Sauce has a thick, rustic tomato consistency that comes in two flavours: Aromatic and Classic. Its raw texture offers the advantage of excellent yield in pizzerias and catering.

In pizzerias, the sauce comes across as easy to dose and spread. It ensures excellent coverage on the pizza and a pleasant appearance even after cooking in the electric oven, preferably at temperatures that are not too high, in order to preserve the rich, full-bodied texture and flavor.



### Two different professional formats and flavours



4100 g tin (Classica & Aromatica) Packaging of 3 pieces 23,7 H x 47,8 L x 15,8 P cm



5000 g pouch (Classica & Aromatica) Packaging of 2 pieces



# Only tomato and natural ingredients

#### **INGREDIENTS PIZZA** AROMATICA

Tomato 99.1 % Salt Basil 0.05 % Oregano 0.04 % Onion 0.03 % Natural flavor

#### **INGREDIENTS PIZZA** CLASSICA

Tomato 99.3 % Salt

#### NUTRITIONAL VALUES PIZZA AROMATICA (100g)

Energy: 169 KJ - 40 Kcal Fats: < 0.5 g Of which saturated: < 0.1 a Carbohydrates: 6.6 g of which sugars: 4.8 g Protein: 1.8 g Salt: 0.75

#### NUTRITIONAL VALUES PIZZA CLASSICA (100g)

Energy: 169 KJ - 40 Kcal Fats: < 0.5 g Of which saturated: < 0.1 g Carbohydrates: 6.6 q of which sugars: 4.8 g Protein: 1.8 g Salt: 0.75 g



Finely Chopped tomatoes

Mutti's finely chopped tomatoes have a bright red color, fresh flavor and a full-bodied texture. It is perfect to meet the needs of pizzerias and restaurants, for preparations of both first and second courses that call for the flavour of sun ripened tomatoes.



### Polpa-love in its many forms







4050 g tin Packaging of 3 pieces 23,7 H x 47,8 L x 15,8 P cm



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5000 g pouch Packaging of 2 pieces



### Only tomato, but much more than tomato

#### INGREDIENTS (2500 g, 4050 g & 5000 g)

Tomato

#### **NUTRITIONAL VALUES (100g)**

Energy: 110 KJ – 26 Kcal Fats: 0,2 g out of which saturated: < 0,1 g Carbon: 3,9 g out of which sugar: 2,8 g Protein: 1,2 g Salt: 0,02 g

Did you know that Mutti was the first company to launch Finely chopped tomatoes in the tomato market in 1971, and that it uses 5 kg of fresh tomatoes for every 1 kg of Finely chopped tomatoes?

### Pelati Whole peeled tomatoes

Mutti's Pelati have a double texture obtained both from the pulpy, firm peeled tomatoes, and the slightly concentrated, creamy-textured tomato juice. The peeled tomatoes are generous in number (average 35 fruits in 2500g package), and uniform in their size (average 4.5 cm). The taste is delicate and balanced in terms of sweetness and acidity.



### Choose your favortie: Pelati or Pelati San Marzano



2500 g tin Packaging of 3 pieces 15,7 H x 47,1 L x 31,5 P cm



2500g tin (Pelati San Marzano) Packaging of 3 pieces 15,7 H x 47,1 L x 31,5 P cm



5000 g pouch Packaging of 2 pieces



### Pelati is the most creative way to use tomatoes

#### **INGREDIENTS PELATI**

Peeled tomatoes Tomato juice

#### INGREDIENTS PELATI SAN MARZANO

Whole peeled S. Marzano tomatoes S. Marzano tomato juice

#### NUTRITIONAL VALUES PELATI & PELATI SAN MARZANO (100g)

Energy: 92 KJ - 22 Kcal Fats: < 0.5 g of which saturated: < 0.1 g Carbohydrates: 3.6 g of which sugars: 2.9 g Protein: 1.1 g Salt: 0.01 g

Before using the product, we suggest that you let it "breathe" for at least 15 minutes this will give you an even fresher, more natural tomato scent.

### Passata Strained tomatoes

Mutti Passata is thick, creamy and homogeneous in its appearance, with no fragments of skins or seeds. It has a bright red color, and the cooked tomatoes flavour and aroma are intense. The naturally present acidity of the tomatoes is overcome by the sweetness of the product.

Because of its texture, Mutti Passata is extremely easy to dose. Try it to season pizzas, flavor rustic baked goods, or even to make dessert mousses!



### Deliciously sweet tomatoes

#### **INGREDIENTS PASSATA**

Tomat 99,5 Salt

#### **NUTRITIONAL VALUES PASSATA (100g)**

Energy: 149 KJ - 36 Kcal Fats: < 0.5 g Of which saturated: < 0.1 g Carbohydrates: 5.1 g of which sugars: 4.5 g Protein: 1.6 g Salt: 0.5 g





Doppio Concentrato Mutti is perfect for those working in the restaurant industry: in addition to adding flavor, it gives an unmistakable touch of red color to the dishes. It can be used in a variety of ways and for different types of preparations: cold and pure for gravies and sauces; when heated, to thicken and flavor sauces; emulsified with oil, to create a delightful accompaniment for fish or meat dishes.



4500 g tin - Packaging of 3 pieces - 23,7 H x 47,8 L x 15,8 P cm 880 g tin - Packaging of 6 pieces - 12,0 H x 0,5 L x 20,0 P cm

### Add authentic tomato intensity to your dishes

#### INGREDIENTS TOMATO PASTE

Tomato 99.5 % Salt

Dry residue: 28% min

#### NUTRITIONAL VALUES TOMATO PASTE (100g)

Energy: 407 KJ - 96 Kcal Fats: 0.2 g of which saturated: 0.1 g Carbohydrates: 17 g of which sugars: 14 g Protein: 4.2 g Salt: 0.50 g

Did you know that to produce 1 kg of Double Tomato Concentrate, Mutti uses 5.5 kg of fresh tomatoes? For our 4.5 kg tin (4500 g) it takes 24.7 kg of tomatoes!

Sugo Pronto -Ready-to-use Pasta sauce

Mutti's ready-made pasta sauce with olive oil is a perfect base for restaurants and catering. Use it for pasta, pizza, sauces, stews and as a condiment.



5000 g pouch - Packaging of 2 pieces



### All the taste of Italian pasta al pomodoro, obtained in a few minutes time

#### INGREDIENTS PASTA SAUCE

Tomato 94% olive oil 3% onion 1.5% sugar salt pepper 0.08%

### NUTRITIONAL VALUES PASTA SAUCE (100g)

Energy: 149 KJ - 36 Kcal Fats: < 3,3 g Of which saturated: < 0.5 g Carbohydrates: 4.2 g of which sugars: 4.1 g Protein: 1.2 g Salt: 0.4 g

### Cubi Diced tomatoes

Mutti's Cubi diced tomatoes for food service is simply the best Italian tomatoes cut fresh, au naturel, and dipped inside a preserving liquid.

It is a professional product dedicated to catering, restaurants, pizzerias and the entire horeca channel. Being ready-to-use, it has the advantage of guaranteeing, even in winter periods, the freshness and taste of fresh tomatoes. Thanks to these characteristics, it is ideal for garnishing bruschetta and making tasty appetizers, or for adding a touch of color and freshness at the end of cooking.



2500 g tin - Packaging of 3 pieces - 15,5 H x 47,3 L x 16,0 P cm

### Tomatoes that taste like summer all year long

#### **INGREDIENTS CUBI**

Tomato Water Spirit vinegar sugar Salt Acidity regulator: citric acid

#### **NUTRITIONAL VALUES CUBI (100g)**

Energy: 110 kj, 27 kcal Proteins: 1,2 Carbohydrates: 3,9 - of which sugar: 2,8 Fat : 0,2 saturated: 0,1 Salt: 0,1

Did you know that with one jar of Dadolata Mutti you can prepare more than 56 medium bruschetta and more than 15 capresi?

Pomodoríní -

Cherry Tomatoes

Mutti's Cherry Tomatoes stand out for their exceptional freshness. These pulpy Ciliegini tomatoes have a deep red color, and are characterized by their lively flavor and fresh scent. They are ideal for enriching all kinds of dishes, especially those inspired by Mediterranean traditions and fish preparations. Their pulpy, fresh, and sweet taste makes Mutti's Cherry Tomatoes also suitable for use in the preparations of tomato sauces and delicious sweet-and-sour jams to pair with cheeses.



2500 g tin - Packaging of 3 pieces - 15,5 H x 47,3 L x 16,0 P cm



### Vibrancy of fresh tomatoes

#### **INGREDIENTS CILIEGINI**

Cherry Tomatoes Tomato juice

#### NUTRITIONAL VALUES CILIEGINI (100g)

Energy: 117 KJ - 28 Kcal Fats: < 0.5 g Of which saturated: < 0.1 g Carbohydrates: 4.4 g of which sugars: 3.1 g Protein: 1.2 g Salt: 0.01 g



Mutti's Ciliegini tomatoes are selected with the utmost care in the southern regions of Italy, spanning from mid-July to the end of August. This careful selection ensures the great advantage of guaranteeing the characteristic freshness and flavor of Ciliegini tomatoes all year round, especially during winter periods.

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