



DESCRIPTION

The product is proposed in multi-portion packs which keep unchanged the characteristics of the fresh vegetables cooked au naturel. Among the many specialties belonging to the V gamma, we have chosen: spinach, Swiss chard, friarielli (turnip tops), escarole, Savoy cabbage, etc.

All indications concerning vegetables in single packs are also applied for vegetables proposed in multiportion packs.

FOOD INDUSTRIES

Industries able to include the product in their production process.

CASH & CARRY

These products are requested by both small food shops and catering operators who need ready-to-eat vegetables to be proposed to the final consumer or to be further transformed.

CATERING

Providing food service for canteens, big centres, events and banquets.

CONVENIENCES OF MULTI-PORTION PACKS:

The products are pre-washed and already cooked: this constitutes a considerable time and energy saving. Manpower costs are reduced, without reducing the high quality of products.

Protective atmosphere packaging prevents the superficial water of the products from evaporating: this minimizes the loss of mass of the fresh products, and exalts their organoleptic properties.

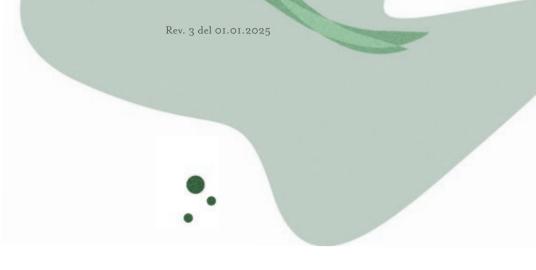
Thanks to rectangular form and absolute absence of lost space, the multi-portion packs bulk is minimal.



Producido por: ANNATURA srl

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SWISS CHARD AU NATUREL

2500 g

1250 g

BORLOTTI BEANS AU NATUREL

2500 g

1250 g

BROCCOLI RABE AU NATUREL

2500 g



1250 g

BROCCOLI AU NATUREL

2500 g



1250 g

CANNELLINI BEANS AU NATUREL

2500 g







CARROTS AU NATUREL

2500 g



1250 g

WHITE CABBAGE AU NATUREL

2500 g





CHICKPEAS AU NATUREL

2500 g



1250 g



CHICORY AU NATUREL

2500 g





LENTILS AU NATUREL

2500 g



1250 g



ESCAROLE AU NATUREL



1250 g

SAVOY CABBAGE AU NATUREL



1250 g

2500 g





FRIARIELLI AU NATUREL





SPINACH AU NATUREL

2500 g



1250 g

