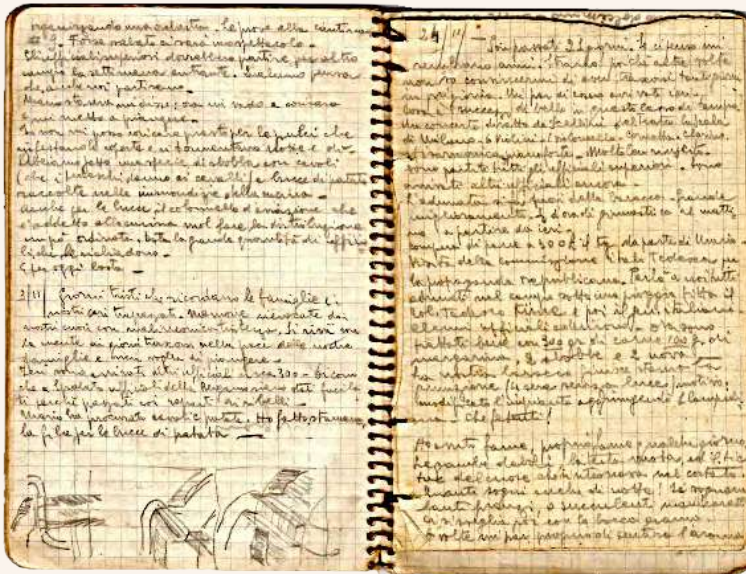




RACHELE LUSSANA

TASTE OF ITALY

ITALIAN STORY



Back in 2017, when emptying a cellar where our grandmother used to keep some trunks full of books, we found an old notebook with yellowed and stained pages. Curiosity pushes us to deepen our knowledge and amongst scraps of paper and notes written in hurry and messy handwriting, we find a series of recipes that our grandmother Rachele has transcribed, experienced and often implemented over thirty years, starting with the postwar period.

They are simple recipes, based on tradition and ancient know-how. Recipes in which the main ingredients come from the countryside where our grandmother worked for a long time. At a time when food was often hard accessible, Grandma Rachele tried to push the boundaries bringing out the best from every single ingredient.

All our jams and marmelades have at least 65% of fruit which is processed with the highest care. We like to get a well balanced taste and a very special texture such as our granny made it. We have chosen to add pectine in order to reduce cooking time and preserve all the organoleptic properties and keep brilliant colours.



Rachele.

We believe premium quality ingredients lead to the excellence. This is why at rachele Lussana we only choose season fruit. We select and process fruit from the best Italian famers because we want to support local companies like us. Passionate people come first and so their excellent products.

A PROJECT FOUNDED ON THE VALUES OF THE PAST, BASED ON A LONG FAMILY TRADITION.



EXTRA JAMS

250 g / 140 g





extra jam

APPLES AND GINGER

“Italian origin” apples, sugar, ginger (2.9g per 100g of finished product), lemons

Fruit used: 92g for every 100g of finished product

NUTRITIONAL VALUES

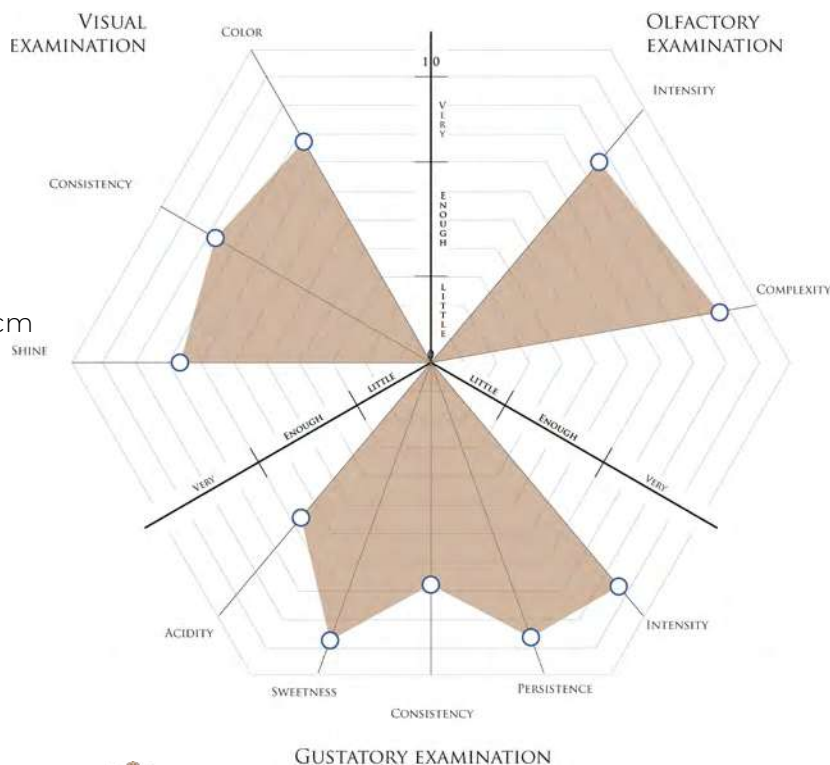
(for 100g of product)

Kcal/kJ: 174,40 / 729,72 – Fats: 0,11 g (of which saturated fatty acids: 0,02 g) – Carbohydrates: 45,24 g (of which sugars: 42,94 g) – Proteins: 0,23 g – Fibers: 0,94 g – Salt: 0,00 g

PAIRINGS

This jam is perfect to be used along with cold boiled meat.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500245

250g - 8055176500252

box 6 x 140g - 8055176500269

box 6 x 250g - 8055176500276





extra jam

APRICOTS

“Italian origin” apricots, sugar, thickener: pectin.
Fruit used: 73 g per 100g of finished product.

NUTRITIONAL VALUES

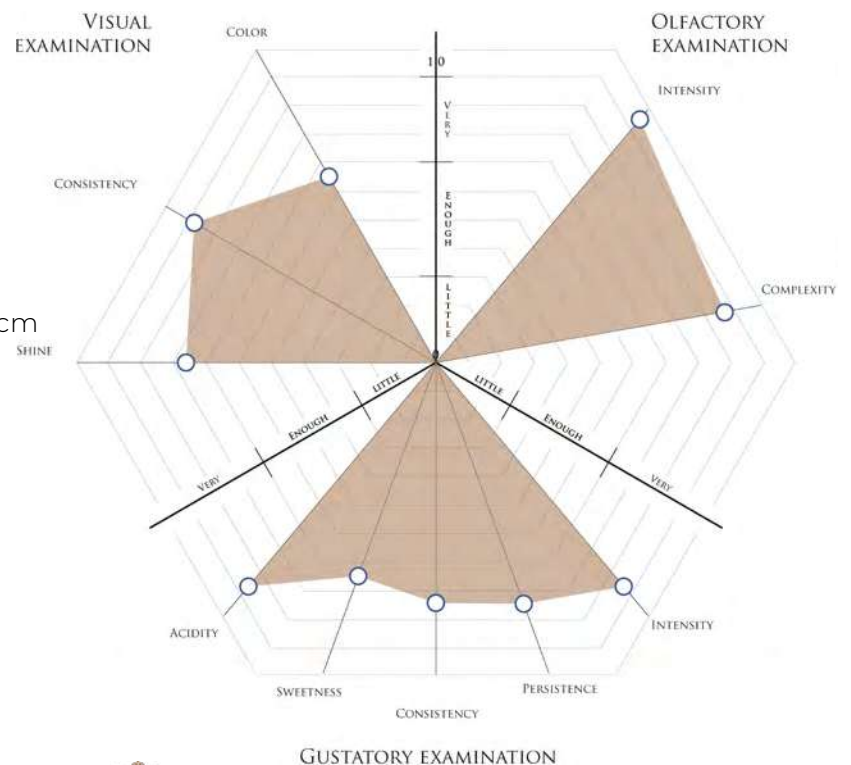
(for 100g of product)

Kcal/kj: 182/761 – Fats: 0,29 g (of which saturated fatty acids: 0,02 g) – Carbohydrates: 46,13 g (of which sugars: 43,43 g) – Proteins: 1,02 g – Salt: 0,01 g

PAIRINGS

It could be considered the ABC of jams, ideal for any use in pastry, from homemade tart to the prestigious leavened products.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500320

250g - 8055176500337

box 6 x 140g - 8055176500344

box 6 x 250g - 8055176500351





extra jam

BLUEBERRIES, RUM AND VANILLA

“Italian origin” blueberries, sugar, thickener: pectin, lemon juice, rum (0.7 g*), Madagascar vanilla (0.04 g*)
Fruit used: 70g for every 100g of finished product –
*100g of finished product

NUTRITIONAL VALUES

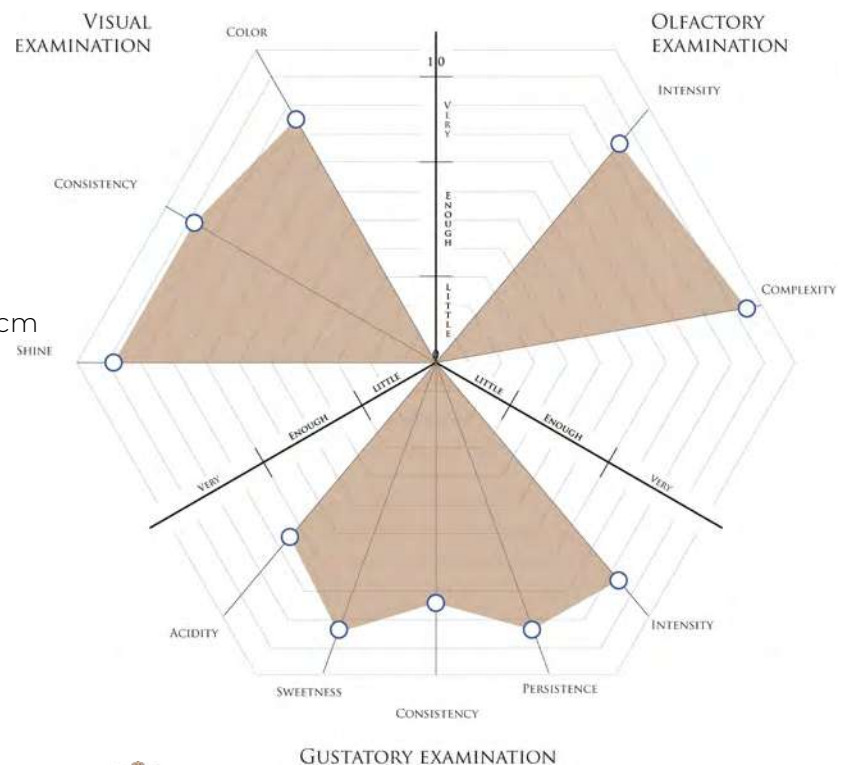
(for 100g of product)

Kcal/kJ: 185 /774 – Fats: 0,24 g (of which saturated fatty acids: 0,02 g) – Carbohydrates: 47,21 g (of which sugars: 42,63 g) – Proteins: 0,52 g – Salt: 0,01 g

PAIRINGS

The three main actors perfectly match each other creating a harmony of rare intensity with an almost buttery consistency. The perfect balance of the ingredients makes it the ideal partner for venison and it's perfect choice also to create various creamy dessert.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500443

250g - 8055176500450

box 6 x 140g - 8055176500467

box 6 x 250g - 8055176500474





extra jam

CHERRIES AND LIME

"Italian origin" cherries, sugar, thickener: pectin, lime juice (2g*)

Fruit used: 79g for every 100g of finished product –
*100g of finished product

NUTRITIONAL VALUES

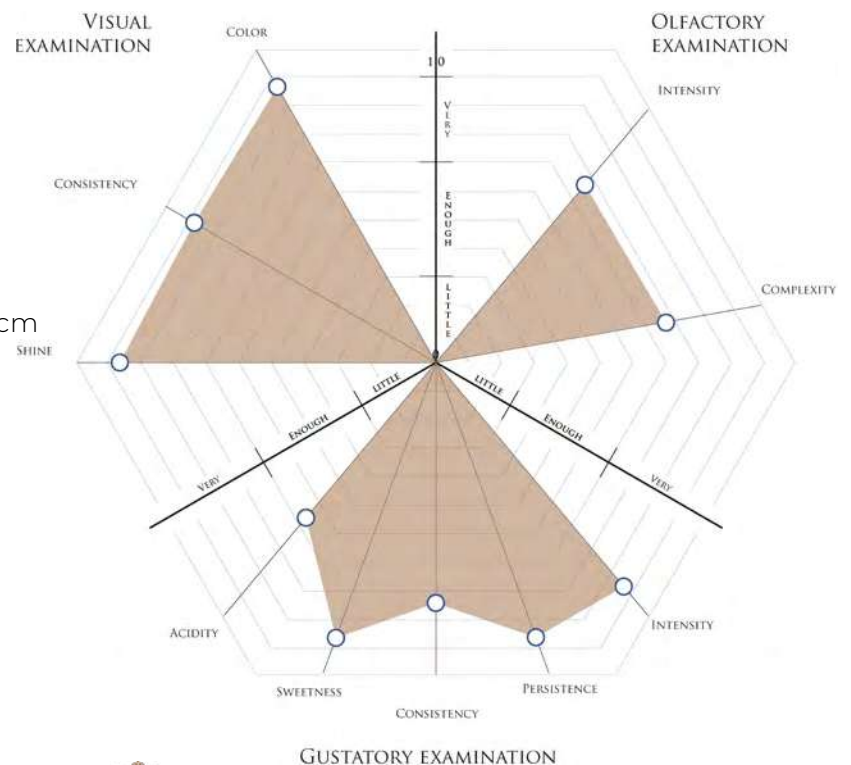
(for 100g of product)

kcal/kJ: 233/975 – Fats: 0,18 g (of which saturated fatty acids: 0,03 g) – Carbohydrates: 60,32 g (of which sugars: 53,28 g) – Proteins: 0,86 g – Salt: 0,02 g

PAIRINGS

It also becomes an excellent companion for snacks on slices of buttered bread. Try it on slices of black bread smeared with salted butter for an extreme experience.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500283

250g - 8055176500290

box 6 x 140g - 8055176500306

box 6 x 250g - 8055176500313





extra jam

KIWI

“Italian origin” kiwi, sugar, thickener: pectin, lemon juice.

NUTRITIONAL VALUES

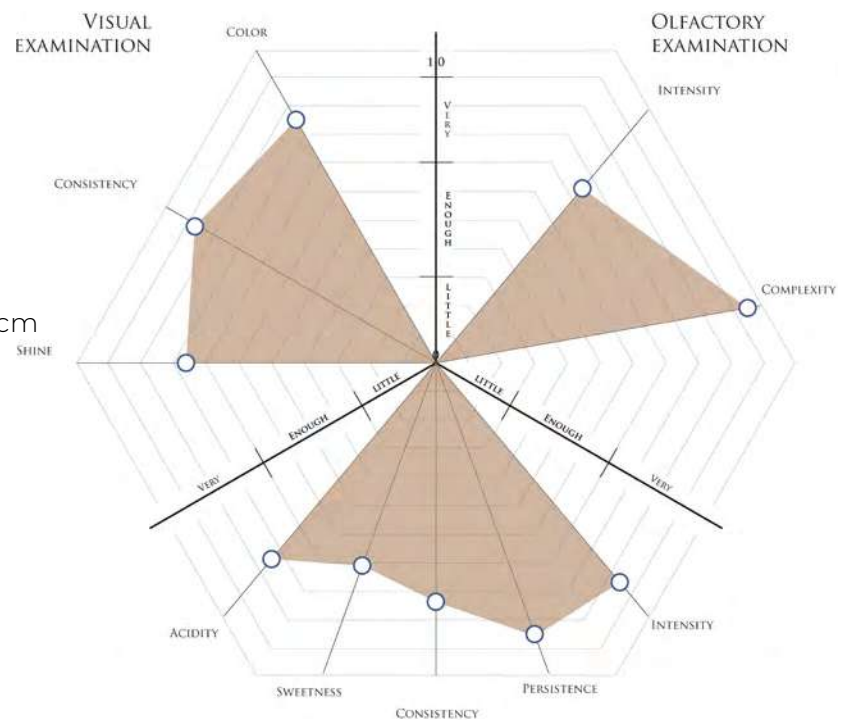
(for 100g of product)

kcal/kJ: 192/ 803 – Fats: 0,37 g (of which saturated fatty acids: 0,02 g) – Carbohydrates: 48,91 g (of which sugars: 43,47 g) – Proteins: 0,79 g – Salt: 0,01 g

PAIRINGS

Acidity and sweetness coexist in a balanced way, almost chasing each other continuously inside the mouth. Perfect to be savoured with boiled meats or goat’s milk cheeses.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500368

250g - 8055176500375

box 6 x 140g - 8055176500382

box 6 x 250g - 8055176500399





extra jam

MIXED BERRIES

Mixed "Italian origin" berries in variable proportions: currants, raspberries, blueberries, blackberries; sugar, thickener: pectin; lemons

Fruit used: 69g for every 100g of finished product

NUTRITIONAL VALUES

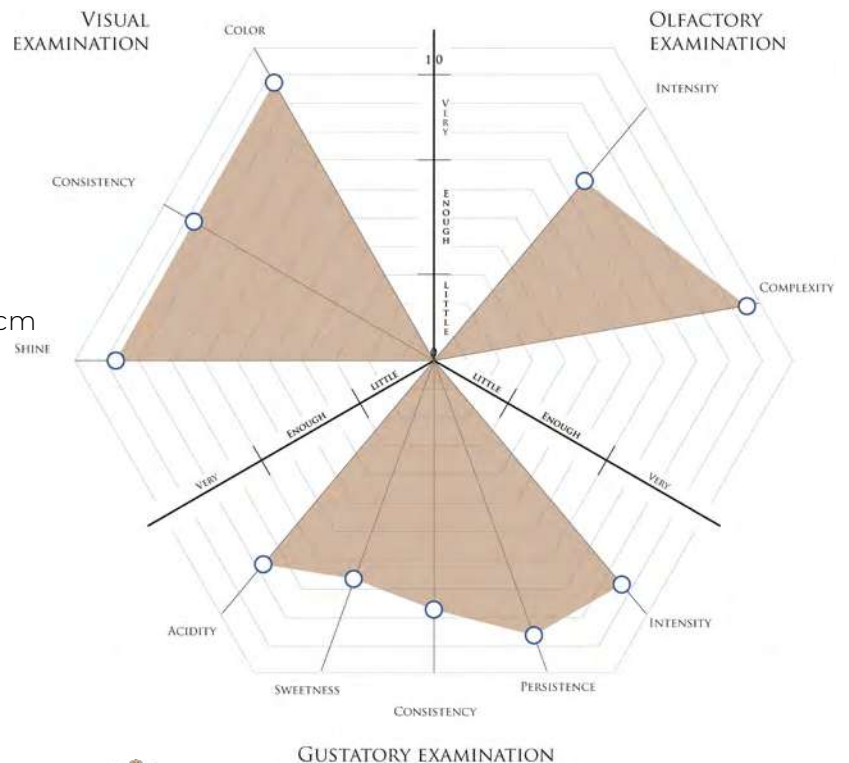
(for 100g of product)

Kcal/kJ: 170,73/714,25 – Fats: 0,28 g (of which saturated fatty acids: 0,01 g) – Carbohydrates: 43,53 g (of which sugars: 39,84 g) – Proteins: 0,72 g – Fibers: 3,11 g – Salt: 0,01 g

PAIRINGS

We can consider it as being a jam for „celebration days“, elegant and perfect for being combined with muffins, masscarpone cream or denish butter biscuits.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500122

250g - 8055176500139

box 6 x 140g - 8055176500146

box 6 x 250g - 8055176500153





extra jam

PEACHES

“Italian origin” peaches, sugar, thickener: pectin; lemons

Fruit used: 69 g for every 100 g of finished product

NUTRITIONAL VALUES

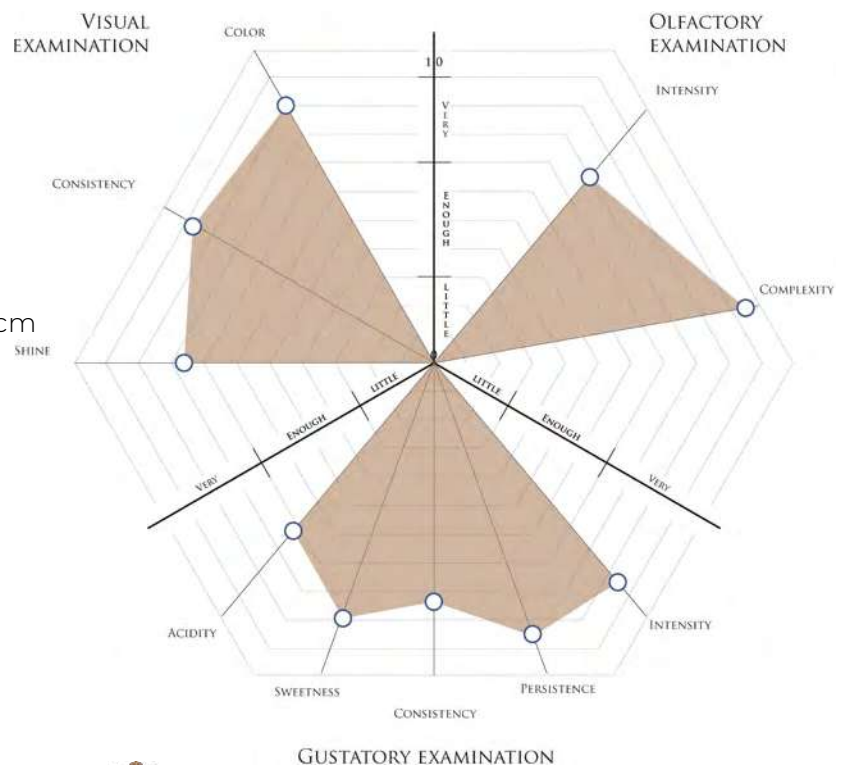
(for 100g of product)

Kcal/kJ: 170 /711 – Fats: 0,18 g (of which saturated fatty acids: 0,01 g) – Carbohydrates: 43,58 g (of which sugars: 40,80 g) – Proteins: 0,64 g – Salt: 0,01 g

PAIRINGS

We suggest you to have it for breakfast, on a toast or on a tart for an unconventional touch.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500481

250g - 8055176500498

box 6 x 140g - 8055176500504

box 6 x 250g - 8055176500511





extra jam

PINEAPPLE AND YELLOW KIWI

Pineapple (45g for every 100g of finished product),
sugar, kiwi (26g for every 100g of finished product),
thickener: pectin

Fruit used: 73g for every 100g of finished product

NUTRITIONAL VALUES

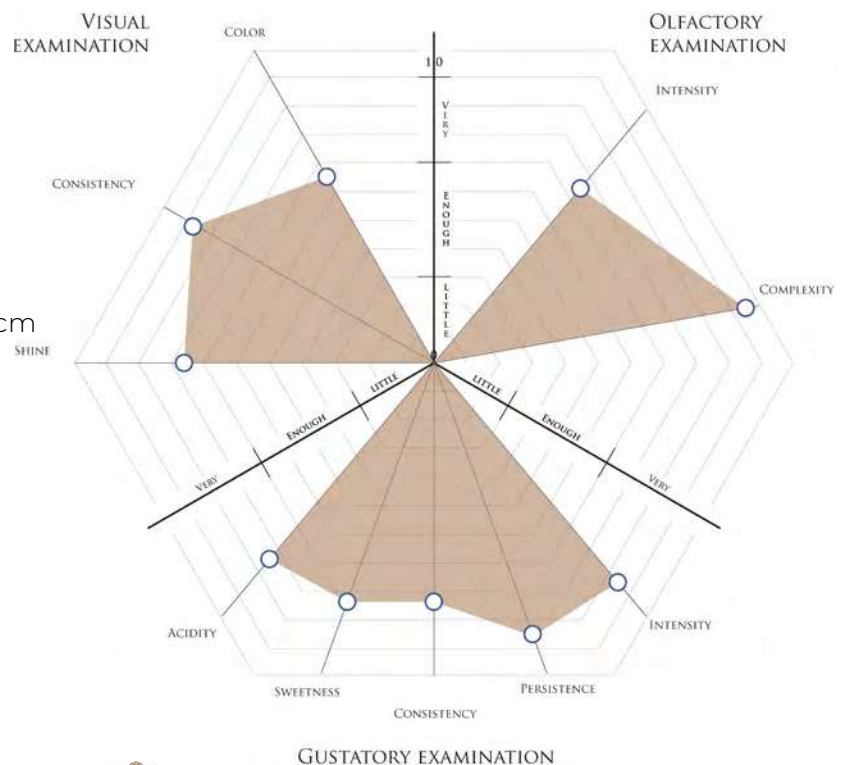
(for 100g of product)

kcal/kJ: 204,52/ 855,54 – Fats: 0,20 g (of which saturated fatty acids: 0,04 g) – Carbohydrates:
52,69 g (of which sugars: 49,09 g) – Proteins: 0,57 g – Fibers: 1,26 g – Salt: 0,01 g

PAIRINGS

It goes perfectly with pork meats such as Patanegra rib lacquered with Marsala or with
roast dishes baked with Borretane onion in butter.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500207

250g - 8055176500214

box 6 x 140g - 8055176500221

box 6 x 250g - 8055176500238





extra jam

PEACHES, LEMON AND MELON

“Italian origin” peaches, sugar, “Italian origin” melons,
thickener: pectin, lemon juice
Fruit used: peaches 43 g for every 100g of finished pro-
duct – melons 29g for every 100g of finished product

NUTRITIONAL VALUES

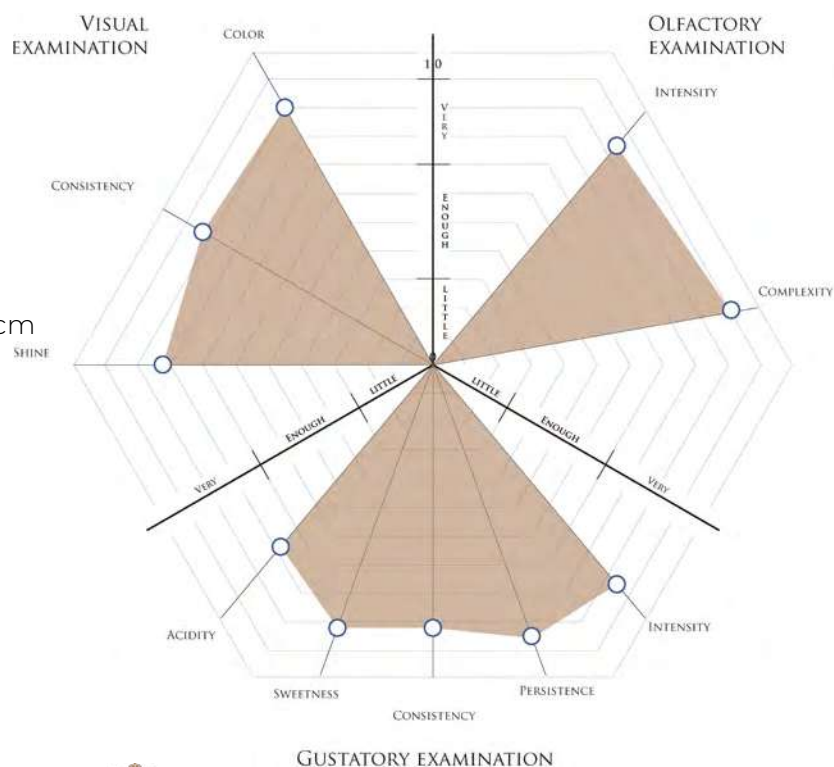
(for 100g of product)

Kcal/kJ: 177 /741 – Fats: 0,17 g (of which saturated fatty acids: 0,02 g) – Carbohydrates: 45,53 g (of which sugars: 42,69 g) – Proteins: 0,65 g – Salt: 0,02 g

PAIRINGS

It's a gourmet jam that goes perfectly together with aged cheese, creating an endless bond.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500405

250g - 8055176500412

box 6 x 140g - 8055176500429

box 6 x 250g - 8055176500436





extra jam

RASPBERRIES

“Italian origin” raspberries, sugar, thickener: pectin;
lemons

Fruit used: 72g for every 100g of finished product

NUTRITIONAL VALUES

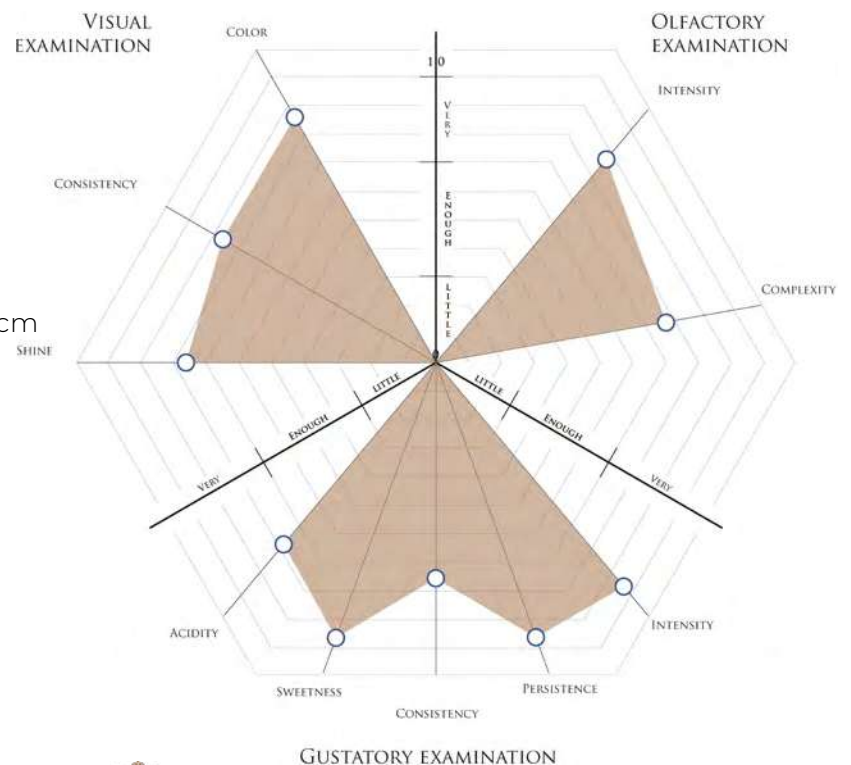
(for 100g of product)

kcal/KJ: 182,85/765,27 – Fats: 0,48 g (of which saturated fatty acids: 0,01 g) – Carbohydrates:
46,24 g (of which sugars: 39,51 g) – Proteins: 0,88 g – Fibers: 4,84 g – Salt: 0,01 g

PAIRINGS

It is another jam appropriate for a snack, to spread on bread or to combine with Greek yogurt, nuts and coconut rapé or as a filling or topping of sweet crêpes.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500160

250g - 8055176500177

box 6 x 140g - 8055176500184

box 6 x 250g - 8055176500191





extra jam

STRAWBERRIES

“Italian origin” strawberries, sugar, thickener: pectin;
lemons

Fruit used: 70g for every 100g of finished product

NUTRITIONAL VALUES

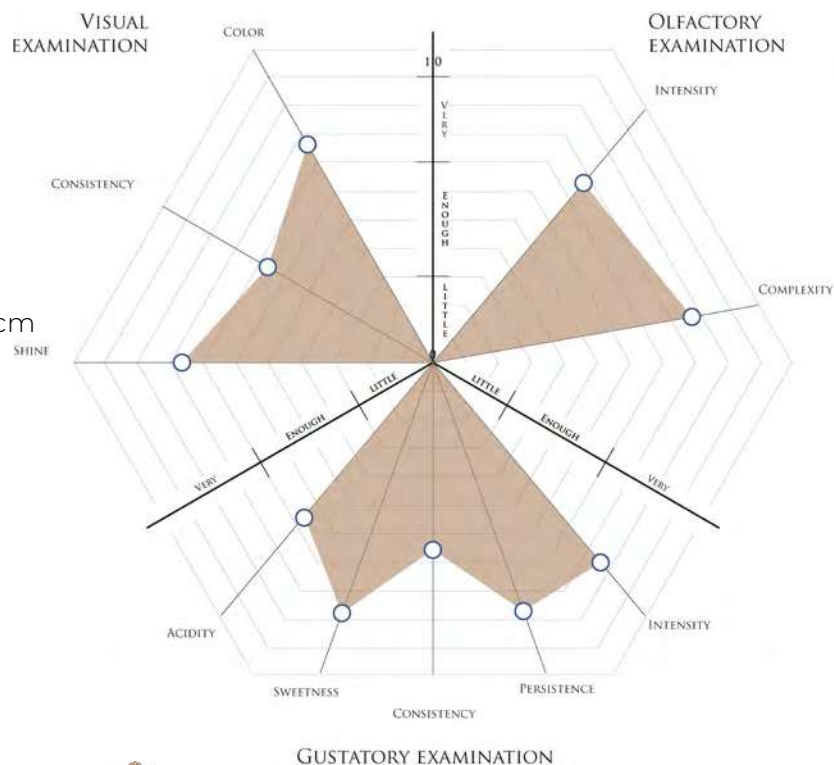
(for 100g of product)

Kcal/Kj: 162,01/677,87 – Fats: 0,22 g (of which saturated fatty acids: 0,01 g) -Carbohydrates:
41,54 g (of which sugars: 38,24 g) – Proteins: 0,47 g – Fibers: 1,52 g – Salt: 0,01 g

PAIRINGS

It is the typical breakfast jam, perfect with pancakes or spread on bread with some butter to create a pleasant and creamy contrast.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500009

250g - 8055176500016

box 6 x 140g - 8055176500023

box 6 x 250g - 8055176500030





extra jam

STRAWBERRIES AND CHILI

“Italian origin” strawberries, sugar, thickener: pectin; lemons, chilli pepper (0.3g for every 100g of finished product)

Fruit used: 75g for every 100g of finished product

NUTRITIONAL VALUES

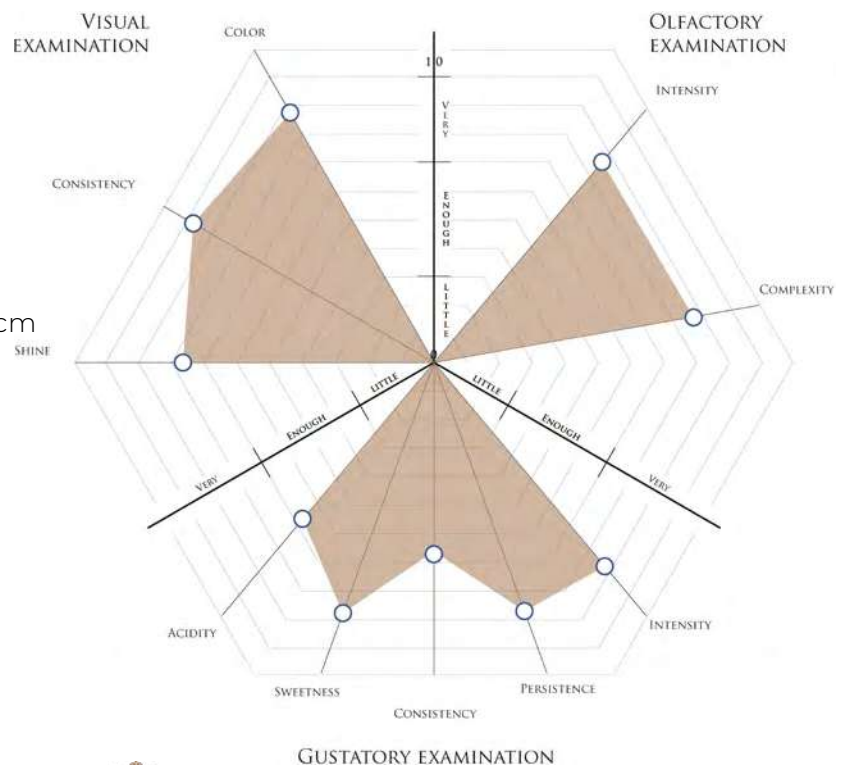
(for 100g of product)

kcal/kJ: 174,94/731,96 – Fats: 0,27 g (of which saturated fatty acids: 0,02 g) – Carbohydrates: 44,80 g (of which sugars: 41,13 g) – Fibers: 1,73 g – Proteins: 0,55 g – Salt: 0,02 g

PAIRINGS

The use of this spice gives the jam a touch of extravagance, making it perfect for special occasion desserts such as white chocolate mousse or cheese cakes.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500047

250g - 8055176500054

box 6 x 140g - 8055176500061

box 6 x 250g - 8055176500078





extra jam

WHITE FIGS AND NUTS

White figs, sugar, WALNUTS (3g for every 100g of finished product), thickener: pectin; lemons
Fruit used: 71g for every 100g of finished product

NUTRITIONAL VALUES (for 100g of product)

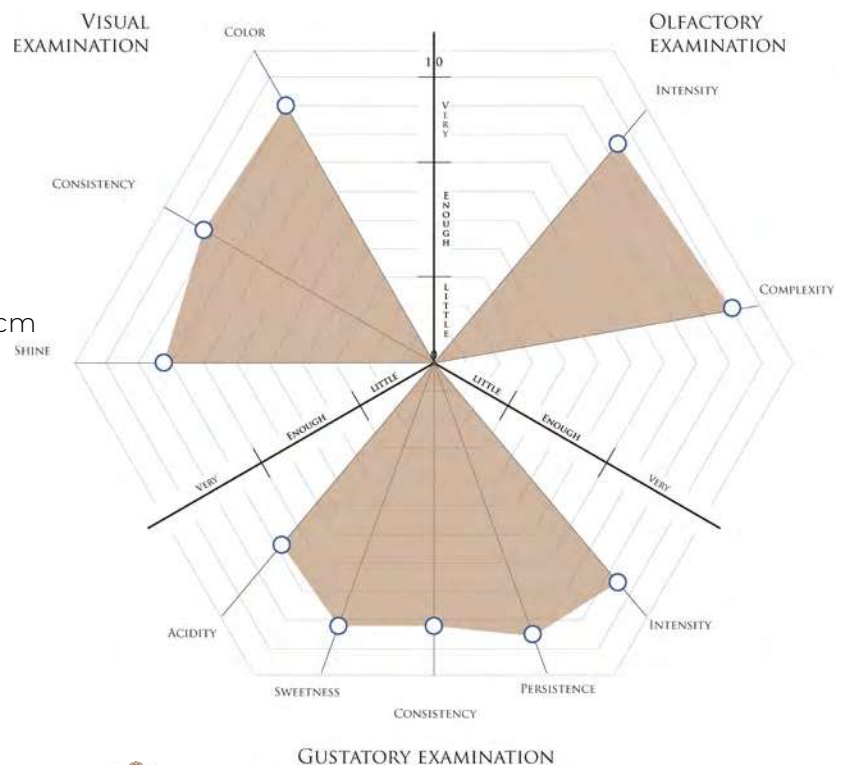
kcal/kJ: 215,88/903,43 – Fats: 2,41 g (of which saturated fatty acids: 0,22 g) – Carbohydrates: 50,32 g (of which sugars: 47,07 g) – Proteins: 1 g – Fibers: 2,36 g – Salt: 0,17 g

ALLERGENS: CONTAINS NUTS

PAIRINGS

A high level marmelade ideally to be combined with cheese from sheep's milk such as semi seasoned Sardinian pecorino or Tuscan pecorino with pepper. Enjoyed alone on toast allows you to capture all the nuances that this beautiful fruit gives us.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500085

250g - 8055176500092

box 6 x 140g - 8055176500108

box 6 x 250g - 8055176500115





MARMALADES

250 g / 140 g





marmalade

BERGAMOT, ORANGES AND LEMON

Mixed citrus fruit (Italian origin): oranges (34g for every 100g of finished product), bergamot (26g for every 100g of finished product), lemons (15g for every 100g of finished product); sugar
Fruit used: 75g for every 100g of finished product

NUTRITIONAL VALUES

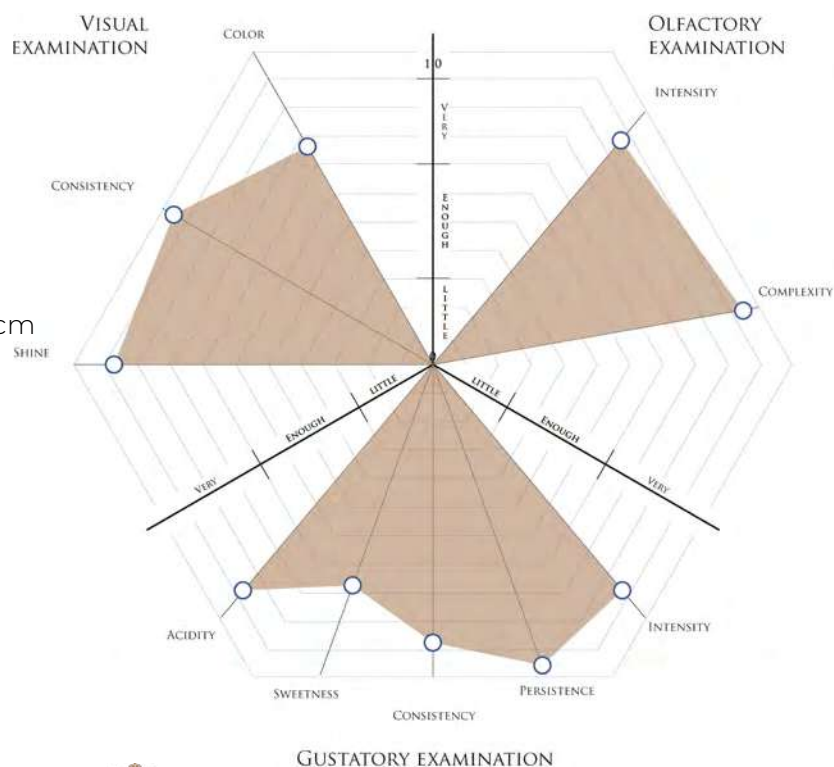
(for 100g of product)

Kcal/kJ: 219,55/918,67 – Fats: 0,04 g (of which saturated fatty acids:0,01 g) – Carbohydrates: 56,30 g (of which sugars: 54,24 g) – Proteins: 0,83 g – Fibers: 1,92 g – Salt: 0,00 g

PAIRINGS

It's a gourmet jam that we suggest to consume along with aged flaky cheese. (castelmagno, parmigiano reggiano / ragusano).

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500689

250g - 8055176500696

box 6 x 140g - 8055176500702

box 6 x 250g - 8055176500719





marmalade

GRAPEFRUIT, CITRON AND APPLES

Mixed citrus fruits: pink grapefruit (35g for every 100g of finished product), citron (17g for every 100g of finished product); sugar, apples (40g for every 100g of finished product)
Fruit used: 86g for every 100g of finished product

NUTRITIONAL VALUES

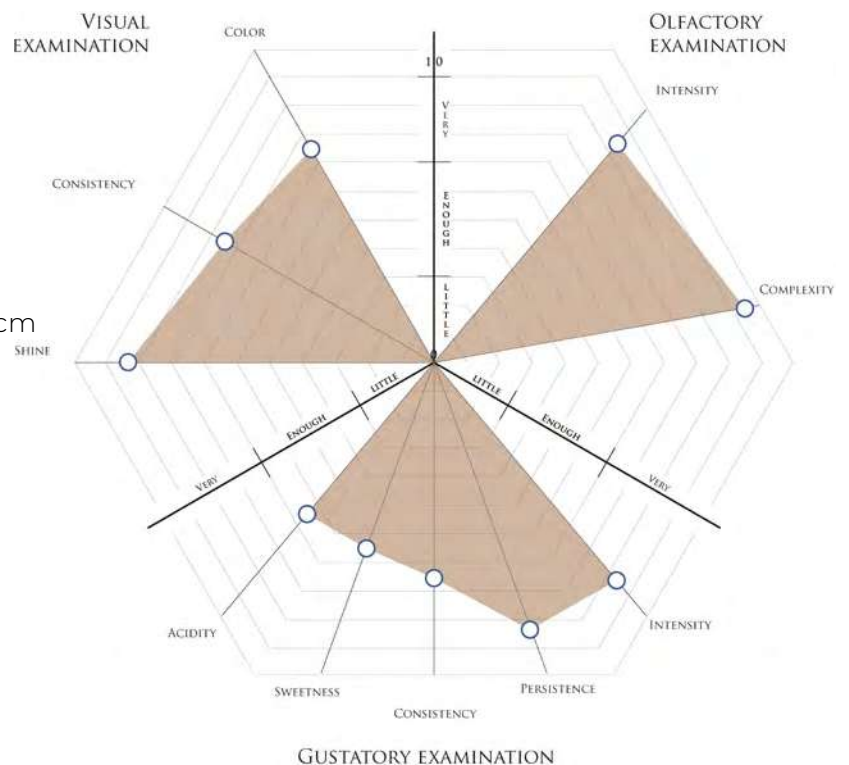
(for 100g of product)

Kcal/kJ: 182,34 / 762,90 – Fats: 0,09 g (of which saturated fatty acids: 0,01 g) – Carbohydrates: 47,57 g (of which sugars: 45,08 g) – Proteins: 0,36 g – Fibers: 1,04 g – Salt: 0,00 g

PAIRINGS

Overall it is a gastronomic jam, not too sweet, complex and far from obvious. A perfect match with soft cheeses with which creates an almost indissoluble union. Perfect also with bread for a refreshing snack on a hot summer afternoon.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500641

250g - 8055176500658

box 6 x 140g - 8055176500665

box 6 x 250g - 8055176500672





marmalade

LEMONS AND MINT

"Italian origin" lemons, sugar, fresh mint (0.9g per 100g of finished product)

Fruit used: 62g for every 100g of finished product

NUTRITIONAL VALUES

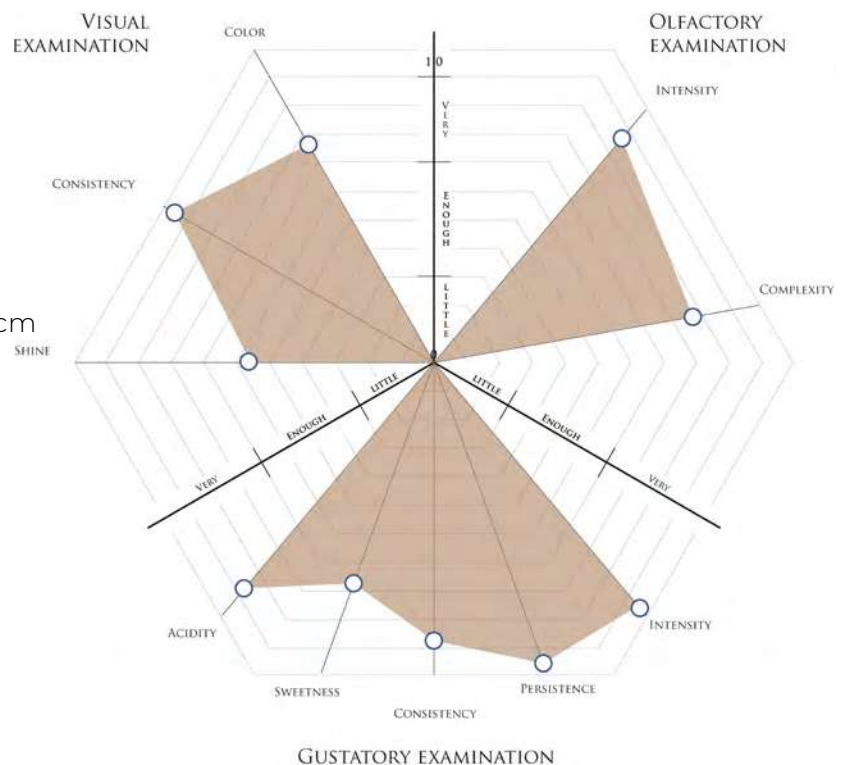
(for 100g of product)

kcal/kJ: 177,57 /742,86 – Fats: 0,01 g (of which saturated fatty acids: 0,00 g) – Carbohydrates: 45,51 g (of which sugars: 43,94 g) – Proteins 0,40 g – Fibers: 1,24 g – Salt 0,00 g

PAIRINGS

Suitable for using when preparing leavened cakes such as Rose cake or Swedish kanelbulle.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500528

250g - 8055176500535

box 6 x 140g - 8055176500542

box 6 x 250g - 8055176500559





marmalade

ORANGES

Italian oranges, sugar, thickener: pectin
Fruit used: 64g for every 100g of finished product

NUTRITIONAL VALUES

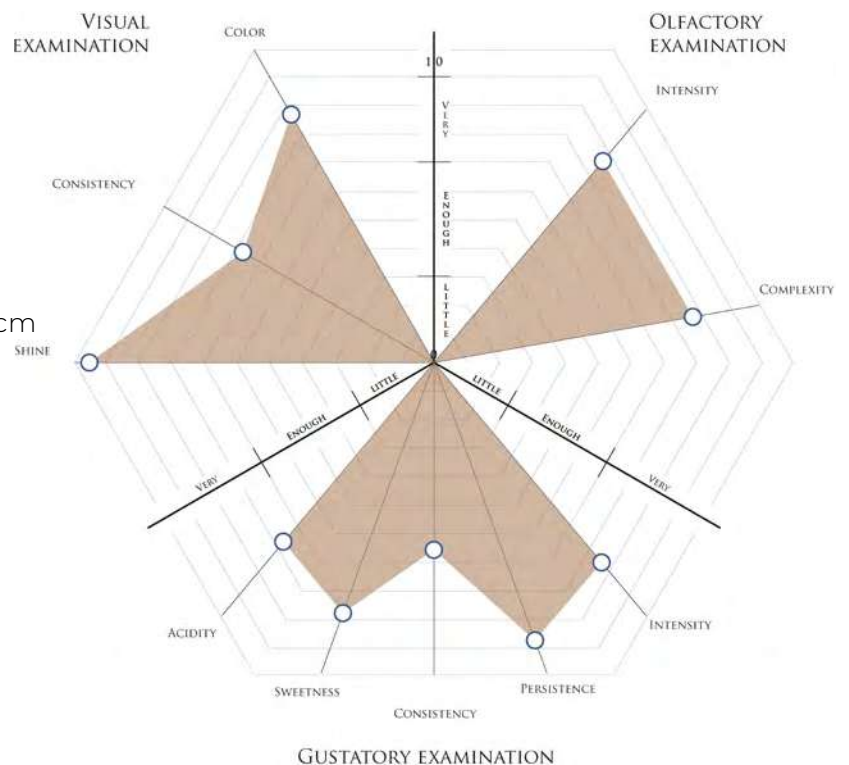
(for 100g of product)

kcal/ kJ: 211,31/884,24 – Fats: 0,09 g (of which saturated fatty acids: 0,01 g) – Carbohydrates: 54,35 g (of which sugars: 52,11 g) – Proteins: 0,63 g – Fibers: 1,76 g – Salt: 0,00 g

PAIRINGS

It can represent the perfect jam for breakfast, to spread on toast. When used in gastronomy, it pairs wonderfully with blue cheeses like our strachitunt, gorgonzola and buffalo blue/ blu di bufala.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500566

250g - 8055176500573

box 6 x 140g - 8055176500580

box 6 x 250g - 8055176500597





marmalade

ORANGES AND MARASCHINO

Italian oranges, sugar, Maraschino liqueur (1.4g for every 100g of finished product)

Fruit used: 63g for every 100g of finished product

NUTRITIONAL VALUES

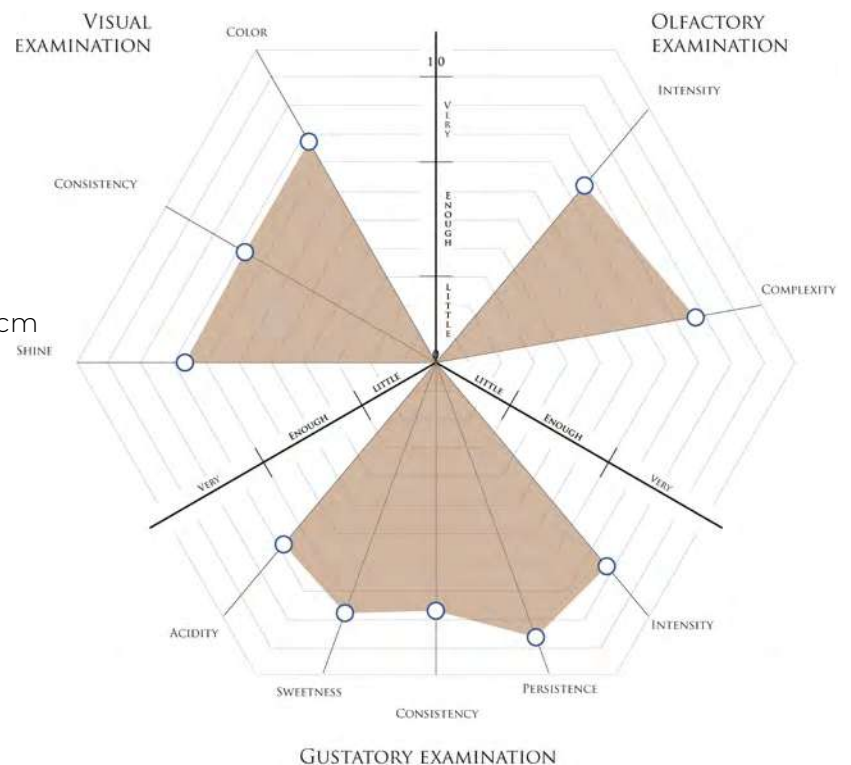
(for 100g of product)

Kcal/kJ: 206,55/864,34 – Fats: 0,08 g (of which saturated fatty acids: 0,01 g) Carbohydrates: 52,76 g (of which sugars: 51,18 g) – Proteins: 0,59 g – Fibers: 1,50 g – Salt: 0,00 g

PAIRINGS

The perfect pairing is with semi-mature cooked cheeses such as Fontina. For purists, we suggest enjoying it as part of a typical northern European breakfast, together with sausages, eggs and bacon, simply spread on a slice of toasted bread.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 36 months

PACKAGING

Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500603

250g - 8055176500610

box 6 x 140g - 8055176500627

box 6 x 250g - 8055176500634





SPREAD CREAMS





spread cream

CHESTNUT, RUM AND VANILLA

Chestnut purée "Castanea sativa Italian origin", sugar, thickener: pectin; rum, vanillin, vanilla pods
Fruit used: 65 g for every 100 g of finished product

NUTRITIONAL VALUES

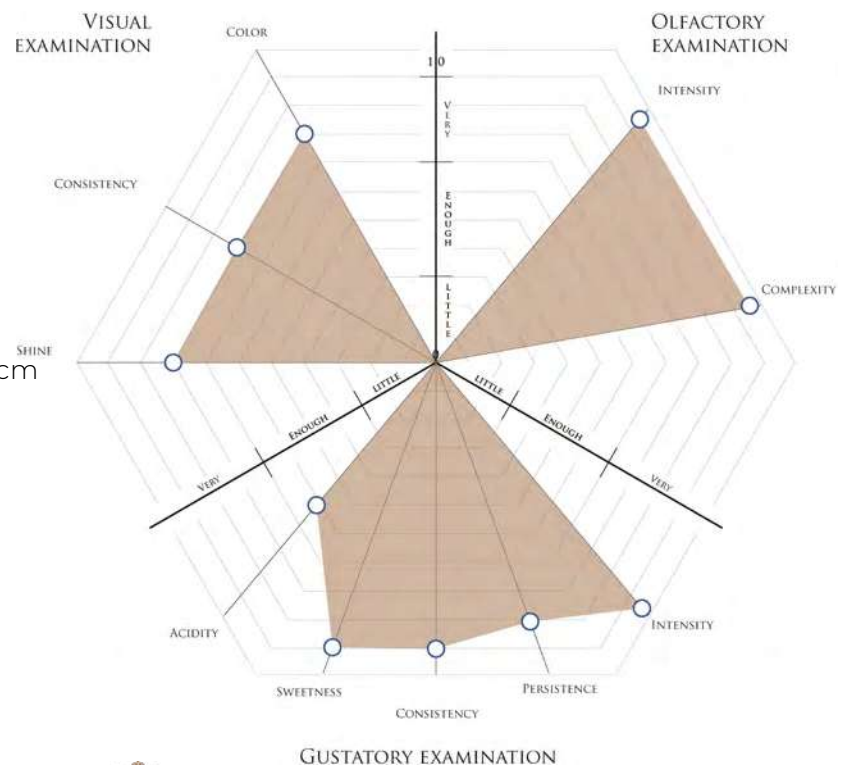
(for 100g of product)

Kcal/kJ: 291/1218 – Fats: 0,82 g (of which saturated fatty acids: 0,16 g) – Carbohydrates: 65,99 g (of which sugars: 69,31 g) – Proteins: 0 g – Salt: 0,01 g

PAIRINGS

The perfect match is with boiled meats but you can taste it with medium aging cheese as well. You can also simply spread it on a bread slice to make an alternative and high class snack.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 24 months

PACKAGING

Glass jar: 250g / 140g
Master box 6 pieces: 26*17*11(h) cm
weight 2.7kg / 1.2kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 300 kg / 135 kg

EAN CODE:

140g - 8055176500726

250g - 8055176500733

box 6 x 140g - 8055176500740

box 6 x 250g - 8055176500757





spread cream

COCOA

Granulated sugar, cocoa butter, EVO oil, sunflower oil, HAZELNUT paste, cocoa paste, bitter cocoa, SOY lecithin

NUTRITIONAL VALUES

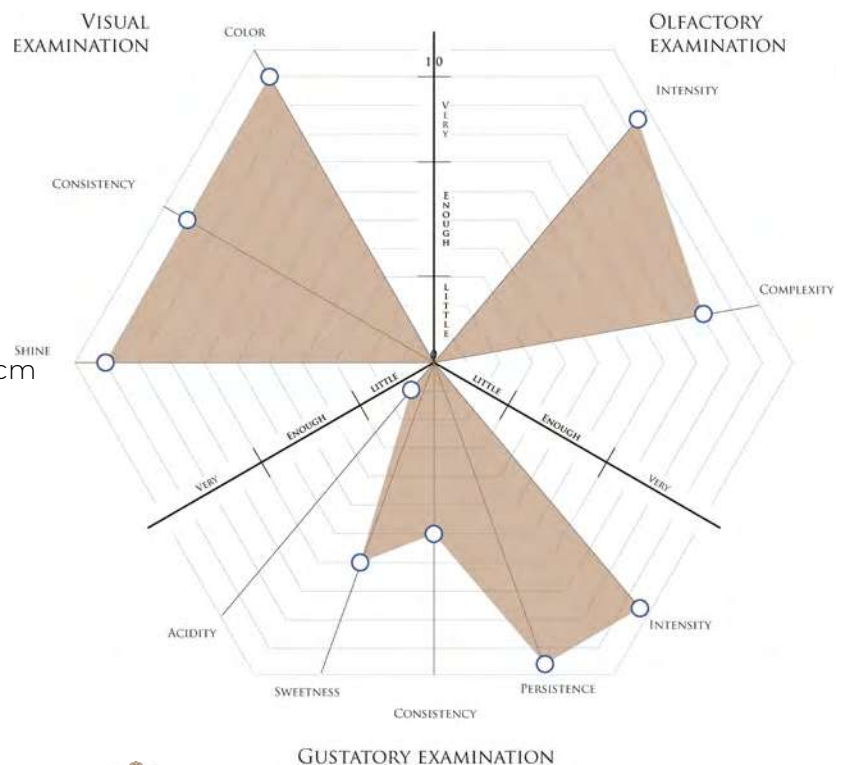
(for 100g of product)

Kcal/kj: 2457/590 – Fats: 41 g (of which saturated fatty acids: 7 g) – Carbohydrates: 47 g (of which sugars: 37 g) – Proteins: 8,3 g – Salt: 0,01 g
ALLERGENS: CONTAINS HAZELNUTS AND SOY.

PAIRINGS

We suggest to use as “secret element” on home made bakery preparation, with shortcrust pastry or sponge cake. Perfect to taste on a toast for a really special snack.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 12 months

PACKAGING

Glass jar: 220g / 110g
Master box 6 pieces: 26*17*11(h) cm
weight 2.5 kg / 1 kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 280 kg / 115 kg

EAN CODE:

110g - 8055176500764

220g - 8055176500771

box 6 x 110g - 8055176500788

box 6 x 220g - 8055176500795





spread cream

HAZELNUT

Granulated sugar, oil (olive and sunflower), HAZELNUT paste, POWDERED MILK, cocoa, cocoa butter

NUTRITIONAL VALUES

(for 100g of product)

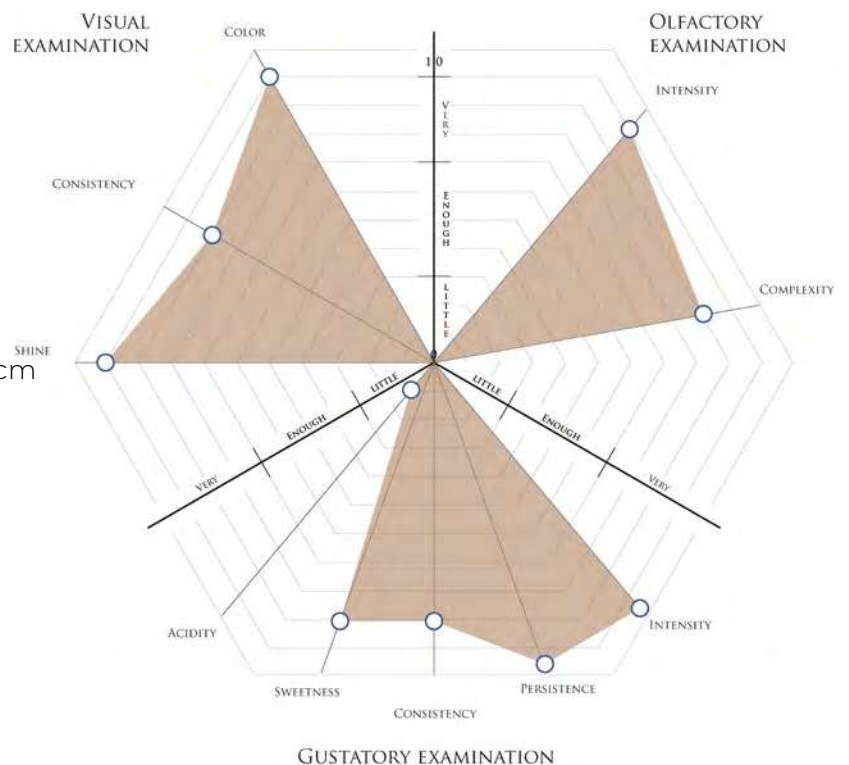
Kcal/kj: 575/2399 – Fats: 37 g (of which saturated fatty acids: 9 g) – Carbohydrates: 54 g (of which sugars: 49 g) – Proteins: 6,6 g – Salt: 0,06 g

ALLERGENS: CONTAINS HAZELNUTS AND LACTOSE.

PAIRINGS

Simply perfect on shortbread cake and mini pastries for tea, not even to mention the plain breakfast biscuits, really the perfect start of the day.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 18 months

PACKAGING

Glass jar: 220g / 110g

Master box 6 pieces: 26*17*11(h) cm
weight 2.5 kg / 1 kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 280 kg / 115 kg

EAN CODE:

110g - 8055176500801

220g - 8055176500818

box 6 x 110g - 8055176500825

box 6 x 220g - 8055176500832





spread cream

PISTACHIO

Sugar, PISTACHIO paste 25% (PISTACHIO, coloring E100-E141, salt), sunflower oil, EVO oil, MILK powder. May contain traces of other nuts (ALMOND)

NUTRITIONAL VALUES

(for 100g of product)

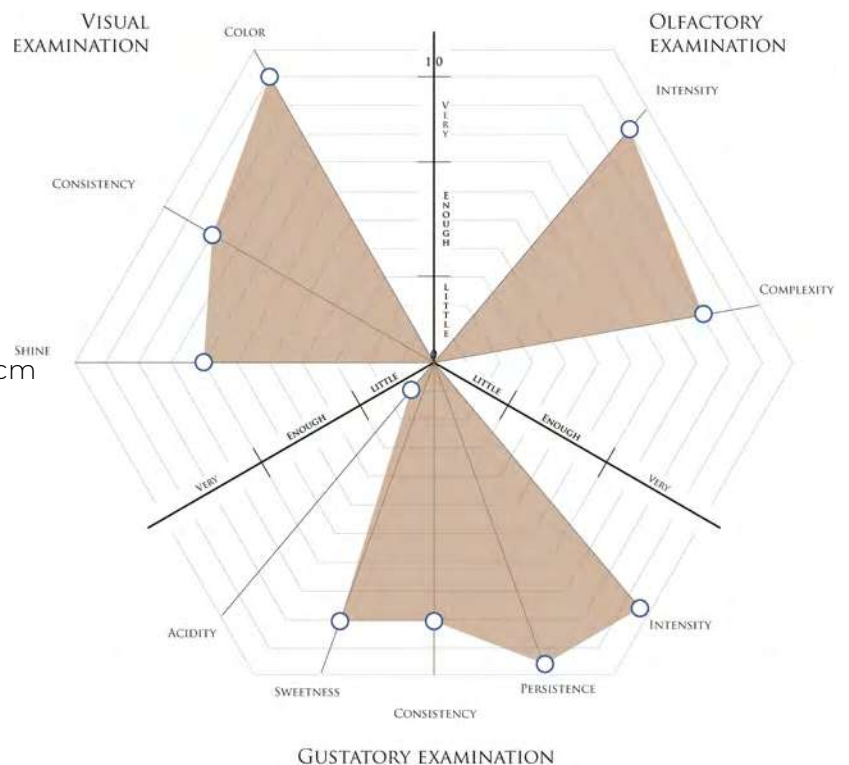
Kcal/kj: 2346/562 – Fats: 34 g (of which saturated fatty acids: 5 g) – Carbohydrates: 54 g (of which sugars: 49 g) – Proteins: 10 g – Salt: 0,6 g

ALLERGENS: PISTACHIO AND LACTOSE. MAY CONTAIN OTHER NUTS.

PAIRINGS

We delight to taste it on a toast but can be an interesting allied on bakery preparation: did you ever try a forest fruit mille-feuille pastry, filled with our pistachio spread cream? It will astonish for its delicacy.

TASTE-OLFACTORY ANALYSIS



SHELF LIFE: 18 months

PACKAGING

Glass jar: 220g / 110g

Master box 6 pieces: 26*17*11(h) cm
weight 2.5 kg / 1 kg

Mini pallet: 660 pieces 60*80*123(h) cm
weight 280 kg / 115 kg

EAN CODE:

110g - 8055176500849

220g - 8055176500856

box 6 x 110g - 8055176500863

box 6 x 220g - 8055176500870







CONTACTS

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