



Cod. GA2 - Ean 8005417010019



Cod. GN6
Ean 8005417010118



Cod. GP6
Ean 8005417010026



Cod. PA15
Ean 8005417010422



Cod. PE15
Ean 8005417010439



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*New
Products*

Cod. 002410
Ean 8005417016523



Cod. GA9
Ean 8005417013324



Cod. 000321
Ean 8005417016493



Cod. 000324
Ean 8005417016875



Cod. ZAF05
Ean 8005417010088



ITALIAN DRESSING

Cod. 002401
Ean 8005417015991



Cod. 002402
Ean 8005417016011



Cod. 002403
Ean 8005417010224



Cod. 002404
Ean 8005417010248



Cod. 002405
Ean 8005417010644



Cod. 001201
Ean 8005417015694



Cod. 001202
Ean 8005417015717



Cod. 001203
Ean 8005417015731



Cod. 001204
Ean 8005417015755



Cod. 001205
Ean 8005417015779



Do you know that our line of spices and dressing for pasta comes from the attention we put in the choice of raw materials? Only the best ones, only of Italian origin. We directly follow the drying and mixing chain to guarantee the genuineness of the product you choose. The flavors and aromas are typical of the Italian culinary tradition.

DRESSING RISOTTO

The grains of rice are whole, firm and tasty. Our rice is always perfect for your creations in the kitchen. As if we were doing it for ourselves. We chose the Carnaroli rice, the king of rice, and we thought to your every need with lots of flavors, all to try. The raw materials are all natural and without preservatives. Our risottos are easy and quick to prepare, they cannot be missing in the kitchen pantry.

Cod. 000301
Ean 8005417014932



Cod. 000302
Ean 8005417014956



Cod. 000303
Ean 8005417014970



Cod. 000304
Ean 8005417014994



Cod. 000306
Ean 8005417015038



Cod. 000308
Ean 8005417015076



Cod. 000307
Ean 8005417015052



Cod. 000309
Ean 8005417015090



Cod. 000310
Ean 8005417015113



Cod. 000311
Ean 8005417015137



Cod. 000312
Ean 8005417015151



Cod. 000315
Ean 8005417015212



DRESSING POLENTE

Cod. 000602
Ean 8005417015274



Cod. 000603
Ean 8005417015298



Cod. 000604
Ean 8005417015311



Cod. 000605
Ean 8005417015335



Cod. 000606
Ean 8005417015359



Cod. 000607
Ean 8005417015373



Cod. 000609
Ean 8005417015410



Cod. 000608
Ean 8005417015397



Once it was considered a poor food, but we have chosen to enhance the ingredients to offer you a rich traditional dish. Our polenta are carefully prepared. We use only top quality Italian corn flour, GMO-free, and we enhance its flavor by adding selected vegetables. Try them all, they are delicious!

DRESSING SOUP

Do you know why our soups are delicious? Because within them we put all our experience in preparation. The flavors are enhanced by a balanced blend of natural and selected ingredients, which make our specialties refined in taste and easy to prepare.



LEGUMES



Our products are prepared with attention to detail and with a careful selection of legumes, such as beans, lentils and chickpeas.

IL BRIGANTE...the true spicy

We have unearthed an ancient southern recipe of the lord of condiments, using only spicy red peppers that give the sauce the typical bright red color and the intense aroma. This delicious pepper sauce, loved not only by lovers of spicy, is excellent if spread on croutons served as an appetizer, but also as a simple seasoning for a good plate of pasta and on all the dishes where a strong taste is appreciated.





SWEET RED PEPPER



Collana 80 g
Cod. CPDA80
Ean 8005417014383



Peperone Dolce di Altino
Polvere Affumicato 30 g
Cod. PDAPAF30
Ean 8005417017032



Our company is an active part of the Association Producers Pepper from Altino, that follows the entire production chain, from the selection of the best buds for seed collection, to the authorized nurseries that produce the plants, continuing the controls to the associated producers with the help of agronomists and the experience of accredited historical growers.

The selection of sweet red pepper from Altino that we propose concerns the dried product in two formats: whole peppers "chained" and the pepper in pieces. Red pepper is an exceptional culinary ingredient, able to enhance every type of flavor. In the kitchen it fits perfectly with the first dishes and approaches sweetly the most sophisticated dishes. It is particularly indicated for the reparation of typical regional dishes.

The sweet pepper from Altino is recognized as a traditional Italian product by the Ministry of Agriculture. In order to recover and safeguard one of the productions of Italian gastronomic excellence, in 2015 it became Slow Food presidium.

Its purple red color and its characteristic shape with the fruits facing upwards, "a cocce capammonte", give this product the typicality and denomination of "PEPERONE DOLCE DI ALTINO".



Tronchetto 50 g
Cod. PDAT50
Ean 8005417014451



Intero 40 g
Cod. PDAI40
Ean 8005417016547

ORGANIC



Our organic products meet the need to be in harmony with nature. The sun rises early on the fields in the morning, and the fields have the color of gold. The perfume that you breathe is inebriating and we have enclosed it right here.

Cod. 001801
Ean 8005417014406



Cod. 000901
Ean 8005417015434



Cod. 000902
Ean 8005417015458



Cod. 000913
Ean 8005417015670



Cod. 001802
Ean 8005417014420



Cod. 000601
Ean 8005417015250



Cod. 000313
Ean 8005417015175



Cod. 000314
Ean 8005417015199



Cod. 000912
Ean 8005417015656



Cod. 000316
Ean 8005417015236



Cod. FRT0500B
Ean 8005417014413

