CUORE DEL SUD

Excellence from Italy



Premium italian food products for international markets

Tomatoes



Authentic tomatoes from Southern Italy



Tomatoes are one of the most iconic ingredients of Italian cuisine.
For the Cuore del Sud selection, our tomato preserves are made using tomatoes sourced from the fertile regions of Southern Italy, where climate and soil create ideal conditions for cultivation.
Carefully selected and processed at peak ripeness, the tomatoes retain their natural flavor, color and aroma. From peeled tomatoes and passata to tomato paste, each product is designed to deliver authenticity and consistency.



Available in different formats for retail and food service, our tomato products bring the genuine taste of Italian tradition to international markets.

Tomato Line

PEELED TOMATOES

Peeled Tomatoes in Tomato Juice

- 400 g can
- 800 g can
- 2500 g can





CHOPPED TOMATOES

Chopped Tomatoes in Tomato Juice

- 400 g can
- 800 g can
- 2500 g can





DOUBLE CONCENTRATED TOMATO PASTE 28/30 %

Double Concentrated Tomato Paste 28/30%

- 400 g can
- 800 g can
- 2500 g can
- 4400 g can







Tomato Line

TOMATO PASSATA

Mashed Tomatoes

- 680 g bottle
- 2500 g can





PIZZA SAUCE CLASSIC/SPICED

Pizza sauce classic

- 2500 g can
- 4400 g can





READY MADE SAUCES

- 360 g jar



Premium Tomato Line

RED DATTERINO



Red Datterino in juice

- 350 g Jar
- 800 g can

YELLOW DATTERINO



Yellow Datterino in juice

- 350 g Jar
- 800 g can

ORANGE DATTERINO



Orange Datterino in Juice

- 350 g Jar
- 800 g can



YELLOW DATTERINO VELLUTATA



Yellow Datterino Semi Concentrated Tomato

- 350 g bottle
- 800 g can

RED DATTERINO PASSATA



Red Datterino Tomato Purèe

- 350 g bottle

Premium Tomato Line

PEELED RED DATTERINO

Peeled Red Datterino tomatoes in tomato juice

- 400 g can
- 800 g can



PEELED YELLOW DATTERINO

Peeled Yellow Datterino tomatoes in tomato juice

- 400 g can
- 800 g can



PREMIUM PEELED TOMATOES

Superior Quality Long Peeled Tomatoes “San Marzano” Style in Tomato Juice

- 400 g can





Extra Virgin Olive Oil

Authentic extra virgin olive oil from the hills of Southern Italy



Extra virgin olive oil is a cornerstone of Italian culinary tradition.
For the Cuore del Sud selection, our olive oil is sourced from a trusted olive mill located in the Monti Alburni, an area of Southern Italy known for its long-standing olive growing heritage.
The olives are carefully harvested and processed within hours to preserve their natural aromas and quality. The result is a balanced and fragrant extra virgin olive oil with fresh vegetal notes and a pleasant peppery finish.





Produced according to modern quality standards, it is available in different formats for retail and food service, bringing the authentic taste of Southern Italy to international markets.

EVO Oil





EXTRA VIRGIN OLIVE OIL

- EVO OIL 100% ITALIAN
- EVO OIL UE ORIGIN

1 L, 0.5 L bottle

FLAVOURED EVO OIL

- BASIL
- CHILI
- GARLIC
- LEMON
- TRUFFLE

0,25 L bottle



Olive Oil



HORECA FOODSERVICE LINE

- EVO OIL 100% ITALIAN
- EVO OIL UE ORIGIN
- BLENDED OIL
- SUNFLOWER OIL
- POMACE OLIVE OIL

- 5 L tin can
- 3 L tin can
- 5 L PET bottle





Vinegar



- WHITE WINE VINEGAR 500 ML
- RED WINE VINEGAR 500 ML
- ORGANIC WHITE WINE VINEGAR 500 ML
- ORGANIC RED WINE VINEGAR 500 ML





- ACETO BALSAMICO DI MODENA IGP 500 ML
- ACETO BALSAMICO DI MODENA IGP 250 ML
- ACETO BALSAMICO DI MODENA GOLD LABEL 250 ML





Pasta & Rice



Italian grains, tradition and authentic production methods

Pasta and rice are essential elements of the Italian culinary tradition.
For the Cuore del Sud selection, we offer products made with carefully selected grains and produced according to authentic Italian methods.
Our pasta is made with 100% Italian durum wheat semolina, sourced from the inland areas of Campania, Puglia and Basilicata. The production follows the traditional methods inspired by the historic artisans of Gragnano, including bronze drawing and slow static drying on frames for at least two days at low temperature, ensuring excellent texture and cooking performance.





Our rice line brings together carefully selected varieties, each chosen for its distinctive characteristics, texture and cooking performance. A gentle processing method—from the slow drying of the paddy to careful husking and final grain selection—helps preserve the rice's natural quality and consistency.
From Arborio and Carnaroli for creamy risottos to Originario, Ribe Parboiled, Black and Thai rice, Cuore del Sud offers the right variety for traditional Italian recipes and international cuisine.

Pasta

SHORT PASTA

LONG PASTA

- 500 g
- 1 kg
- 3 kg
- 5 kg

Available in 33 different shapes











PREMIUM LINE ARTISANAL PASTA

100% Italian Artisanal Durum Wheat Bronze Die Cut Pasta

Available in 27 different shapes

- 500 g
- 1 kg
- 3 kg
- 5 kg





Rice

ARBORIO



CARNAROLI



RIBE PARBOILED



BLACK



ORIGINARIO



THAI



PACKAGING

- **0,5 kg/1 K Vacuum Packed cellophane pack in 6 pcs. Carton box for Retail**
- **5 kg Vacuum Packed cellophane Bag in Carton Box for Horeca**

Fresh Pasta







Our fresh pasta selection includes about 30 shapes, of which 12 normal cuts and 20 bronze cuts.

The range also features an assortment of filled pasta, such as Girasoli and Grantortelli, available with a variety of delicious fillings.

Vegetables in Oil Spreads & Patè

Vegetables in oil and savory spreads inspired by Italian tradition





Vegetables preserved in oil and savory spreads are an important part of the Italian culinary heritage.

For the Cuore del Sud selection, we offer a variety of carefully prepared **vegetables** and flavorful **patè** inspired by traditional Mediterranean recipes.

Selected ingredients such as artichokes, mushrooms, olives and other vegetables are processed to preserve their natural taste and texture. The production methods remain **artisanal**, with the strict exclusion of chemical additives and synthetic preservatives. The primary preservative used is oil, some products, however, are preserved naturally in water and salt,





Available in different formats for retail and food service, these specialties bring the authentic character of Italian antipasti to international markets.

Vegetables in Oil



• CHOPPED GRILLED ARTICHOKES	Glass	300 GR
• SMALL GRILLED ARTICHOKES	Orcio Glass	300/520/2800 GR
• SMALL SPACCATELLI ARTICHOKES	Glass	300/2800 GR
• SMALL WHOLE ARTICHOKES IN OIL	Orcio	520 GR
• DRIED TOMATOES "ALLA CONTADINA"	Glass	2800 GR
• DRIED CHERRY TOMATOES WITH FRESH BASIL	Glass	300/2800 GR
	Orcio Glass	300 GR
• SMALL CAPERS IN SALT	Glass/Plas. Bucket	70/2000 GR
• SMALL CAPERS IN VINEGAR	Glass	150 GR
• EGGPLANTS FILLET	Glass/Orcio/Plas. Bucket	300/520/2300 GR
• GRILLED EGGPLANTS	Orcio/Glass	520/2800 GR
• MUSHROMMS “ALLA CONTADINA”	Glass	300/2800 GR
• PEPPERS FILLET	Glass/Plas. Bucket	300/2800 GR
• PICKLED VEGETABLES	Plas. Tray/ Glass	700/5000 GR
• CRUSHED OLIVES “ALLA MEDITERRANEA”	Orcio	220/2800 GR
• PUTTANESCA STYLE OLIVES WITH CHILI	Glass/Plas. Bucket	300/50 GR
• STONED GREEN OLIVES IN BRINE	Glass/Plas. Bucket	400/5000/8000 GR
• BLACK OLIVES IN BRINE	Glass/Plas. Bucket	400/700/5000 GR
• STONED BLACK OLIVES IN BRINE	Glass/Plas. Bucket	400/5000 GR
• “BELLA DI CERIGNOLA” IN BRINE	Glass/Orcio/Plas. Bucket	580/700/5000 GR
• ROUND SICILIAN OLIVES IN BRINE	Orcio/Plas.Bucket	580/3000/5000 GR
• GREEN MAMMOUTH OLIVES IN BRINE	Glass/Plas. Bucket	700/5000 GR







Spreads & Patè



- BASIL PESTO DOP
- PISTACHIO PESTO
- SUNDRIED TOMATOES PATÈ'
- TRUFFLE CREAM
- PORCINI MUSHROOM PATÈ'
- NEAPOLITAN STYLE BROCCOLI PATÈ'
- ARTICHOKES PATÈ'
- GREEN OLIVES PATÈ'
- SPICY CHILIES PATÈ'
- SWEET CHILIES PATÈ'
- PUMPKIN CREAM
- RED ONIONS CONFIT WITH BALSAMIC VINEGAR

Glass Jar 180 g 500 g











SWEET CREAM

- LEMON CREAM
- BABA' CREAM
- PASTIERA CREAM
- PISTACHIO CREAM
- Glass Jar 150 g, 500 g



Legumes



- BLACK BEANS
- BORLOTTI BEANS
- BUTTER BEANS
- CHICK PEAS
- WHITE CANNELLINI BEANS
- RED KIDNEY BEANS
- BAKED BEANS IN TOMATO SAUCE
- PEAS
- LENTILS

400 g 800 g 2500 g Can





Cheese



Authentic Italian dairy specialties

Cheese is a fundamental part of the Italian gastronomic tradition.
For the Cuore del Sud selection, we offer a range of fresh dairy specialties produced according to traditional methods and using high-quality milk.
Our assortment includes mozzarella, buffalo mozzarella, ricotta and burrata, products appreciated worldwide for their freshness, delicate flavor and creamy texture. Carefully produced and handled according to strict quality standards, they represent the excellence of Italian dairy craftsmanship.







Available for retail and food service, these cheeses bring the authentic taste of Italian tradition to tables and kitchens around the world.

Cheese



BUFFALO MOZZARELLA

- Cherries: 25 g
- Bocconcini: 50 g
- Mozzarella: 100, 125, 150 g
- Aversana: 500, 1000 g
- Treccia: 250, 500, 1000, 2000, 3000 g

Fresh or frozen.

FIOR DI LATTE COW MILK



- Pearls: from 7 to 25 g
- Bocconcini: 50 g
- Mozzarella: 100, 125, 150, 250 g
- Julienne, Cubed, Napoli cut

3 kg Tray fresh or frozen.





Cheese



BUFFALO RICOTTA

- 50, 100, 200, 400 g.



BURRATA

- Classic: 150 g 250 g 1 kg
- With truffle: 100 g
- With Basil Pesto: 100 g



STRACCIATELLA

- Classic: 250 g 1 kg
- Smoked: 200 g
- With truffle: 200 g



BUFFALO DESSERTS

- 140 g cup



OUR CERTIFICATIONS

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