ERVICE LINE

MUNTUSCO





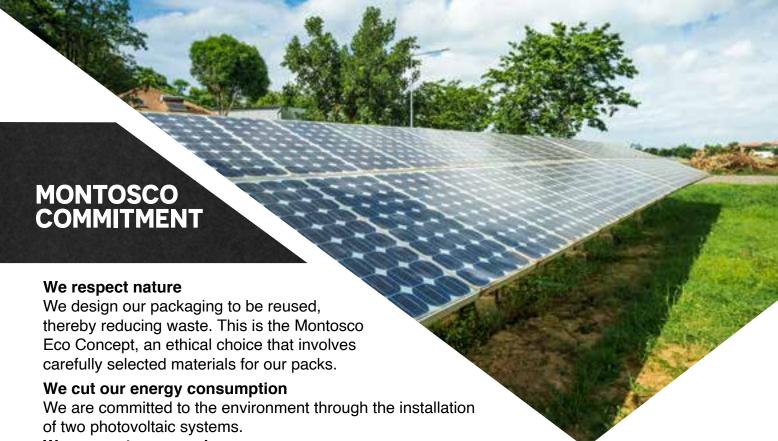
OUR ITALIAN SUPPLY CHAIN

Montosco has been committed to offering the most authentic 100% natural products for more than 20 years because we believe that authenticity is synonymous of quality. We grow our Italian herbs and spices with care, harvesting them in their balsamic moment then processing at low temperatures in order to preserve the organoleptic and nutritional characteristics.



Spice from the world

We select spices only from the best crops in the World. Our blends bring flavor and tradition to your dishes and create a real culinary experience.



We support our people

We have decided to invest in Southern Italy, in an area with employment disadvantage, to develop the territory by bringing employment opportunities and local agriculture skills.



REDUCE CO2 IN THE ENVIRONMENT

We reduce CO2 emissions into the atmosphere approximately 142 tons/year thanks to the installation of two photovoltaics.



PROVIDE SOCIAL BENEFITS

Investing in the territory guaranteeing employment and local agriculture.



PREVENT WASTE

Reusable and recyclabe packages.



GUARANTEE QUALITY

We periodically check on:
Providers
Raw material
Production process at all stages
of the chain. Internal and external
analysis of raw materials and
finished products. Control of the
production chain of herbs and
spices.



MAKE A DIFFERENCE

We want to make a real difference for the planet, the people and for the territory.



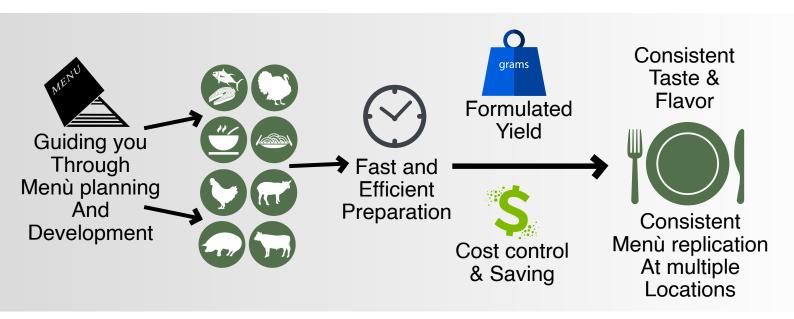






CONSISTENT FLAVOURS







ITALIAN HERBS COLLECTION

Italian Herbs and spices are grown in our fields in Calabria and processed within a day of harvesting, in their moment of perfect ripeness to preserve aroma, flavor and nutritional properties. Our dried aromatic herbs bring original Italian flavors and aromas offering a culinary tradition and experience in the kitchen.

OREGANO

CHILI PEPPER

Organoleptic properties:

characteristic intense balsamic aroma.

Suggestion for use:

pizza, flat bread, appetizers, first courses, main courses and Mediterranean cuisine.

Items: MA2063

Net weight: 120g/4.2oz.

Case pack: 3

AMANDO

■ 100% italian

The Amando chili pepper by Montosco is quite hot, it has an elongated shape intense red color and it is grown on our plantations in Calabria.

Suggestion for use:

It is recommended to prepare spicy sauces and to give a hot final touch to meat and shellfish cooking and to prepare sweet chocolate dishes.

Items: MA2064

Net weight: 400g/14,1oz. Case pack: 3



Organoleptic properties:

intense dark green color, typical scent of Italian

Suggestion for use:

Mediterranean recipes.

Items: MA2065

Net weight: 190g/5.10oz. Case pack: 3



Organoleptic properties:

green color, pleasant fragrance. Pungent and slightly bitter flavor.

Suggestion for use:

fish, meat, cooked salads, first courses with fish and to garnish.

Items: MA2066

Net weight: 145g/5.1oz.

Case pack: 3



Organoleptic properties:

slightly bitter taste, hightly aromatic.

Suggestion for use:

marinades of meat and fish, braised meat, stews

Items: MA2067

Net weight: 40g/1.4oz.

Case pack: 3



Organoleptic properties:

sweet, peppery or bitter, depending on the variety.

Suggestion for use:

marinades of fish and meat, stuffings, cured meats and bakery products.

Items: MA2068 Net weight: 130g/4.5oz.

Case pack: 3



• Dried at low temperatures to not alter the properties of the field

· Made in Italy



UPC:81019903657'

UPC: 810199036588

UPC: 810199036595

UPC:810199036601

JPC: 810199036618

UPC: 810199036625

Organoleptic properties:

delicate and spicy. The aroma is released once crushed at time of use.

Suggestion for use:

marinades, fish, white meats and garnish.

Items: MA2069

Net weight: 70g/2.4oz.

Case pack: 3

UPC: 810199036632

810199036649

UPC: 810199036656

810199036663



Organoleptic properties: balsamic fresh aroma.

Suggestion for use:

marinades of fish, game and fillings.

Net weight: 140g/4.9oz.

Items: MA2070

Case pack: 3

Organoleptic properties:

intense and fresh scent, silvery green color, balsamic bitter and slightly spicy taste.

Suggestion for use:

marinades of white meats and fish, first courses, vegetables and bakery products.

Items: MA2071

Net weight: 160g/5.5oz.

Case pack: 3

ROSEMARY

Organoleptic properties:

light green color. Intense scent that is released when crushed

Suggestion for use:

marinades of meat, fish, grill and stews.

Items: MA2072

Net weight: 180g/6.3oz.

Case pack: 3



Gluten-free



Dairy-free



Palm oil free



No Allergens



Vegan product



Gelatin-free



Non-GMO

All Natural



PASTA BLENDS COLLECTION

The blends of herbs and spices have been designed to create authentic pasta dishes of the Italian tradition in the kitchen. The best recipes for a demanding customer who is looking for original Italian flavors.



- Fast And Efficient Preparation
- · Italian Flavours
- Natural Ingredients
- Food cost control



PIZZAIOLA



Condiment based on spices and aromatic herbs with salt, capers and black olives.

Ingredients:

tomato flakes, oregano, chili pepper, rock salt, tomato powder, capers, black olives.

Items: MA2073

Net weight: 240g/8.4oz.

Case pack: 3

ARRABBIATA UPC:810199036670



Condiment based on spices and aromatic herbs with salt and garlic.

Ingredients:

chili pepper, basil, rock salt, tomato, parsley, garlic.

Items: MA2076

Net weight: 280g/9.8oz.

Case pack: 3



Condiment based on aromatic herbs, salt and tomato.

Ingredients:

aromatic herbs in varying proportions (oregano,basil) rock salt, tomato.

Items: MA2074 Net weight: 310g/10.9oz.

Case pack: 3

UPC: 81019903687

SPAGHETTATA UPC: 810199036694



DELIZIOSA MIX



Condiment based on spices and aromatic herbs with salt and black olives.

Ingredients:

oregano, tomato, chili pepper, rock salt, garlic, black

Items: MA2077

Net weight: 260g/9.1oz.

Case pack: 3



Condiment based on spices and aromatic herbs with salt.

Ingredients:

spices and aromatic herbs in varying proportions [onion (contains sulphites), tomato, chili pepper], rock salt.

Items: MA2075 Net weight: 275g/9.7oz.

Case pack: 3



Condiment based on aromatic herbs with salt.

Ingredients:

aromatic herbs in varying proportions (sage, marjoram, rosemary, thyme, oregano), rock salt.

Items: MA2078 Net weight: 245g/8.6oz.

Case pack: 3

UPC: 810199036724

UPC: 810199036717







Organoleptic properties:

Authentic aroma of Italian roasted dishes, presence of rosemary, sage, garlic and black pepper.

Suggestion for use:

roast, braised, grilled red meat.

Items: MA2079 **Net weight:** 600g/21.1oz. Case pack: 3



Organoleptic properties:

The Mediterranean scent of the aromatic herbs with a pinch of black pepper and garlic flavor.

Suggestion for use:

baked fish, grilled fish, stew and fish soups, skewers

Net weight: 580g/20.4oz. Case pack: 3 Items: MA2080





JPC: 810199036748



Organoleptic properties:

Blend with a fresh and balsamic flavor of oregano and thyme with a pungent note of garlic and a spicy touch of black pepper.

Suggestion for use:

baked and grilled vegetables and potatoes.

Items: MA2081 Net weight: 370g/13.0oz. Case pack: 3

Organoleptic properties:

Strongly aromatic blend, with laurel, rosemary and basil paired with the strong aroma of garlic.

Suggestion for use:

Perfect for roasted and grilled chicken, turkey, rabbit and for stews. Excellent also on roasted pork.Z

Items: MA2083 **Net weight:** 850g39.9oz. Case pack: 3

UPC: 810199036779



OCEAN GRILL

LOUISIANA







Organoleptic properties:

A blend of herbs and spices that reminds Italian traditional cuisine, thanks to the aromatic notes of the Mediterranean herbs. Smoked paprika gives a final spicy touch

Suggestion for use:

perfect on grilled and baked pork, red and white meat cooked in a pan, for the stews.

Items: MA2082 Net weight: 680g/24.3oz. Case pack: 3



Organoleptic properties:

Blend of Mediterranean herbs such as thyme and oregano together with exotic flavours like mustard and turmeric, all sweetened by white onion.

Suggestion for use:

use it for fish recipes and with white meat, excellent also with shellfish and for a simple baked fish.

Items: MA2084 Net weight: 700g/23.6oz. Case pack: 3



Ingredients:

Chilli, 45% salt rock medium course, turmeric, onion, oregano, thyme, mustard, coriander.

Suggestion for use:

Blackened Baby Chicken; Raging Cajun Salmon; Firecracker Shrimp; Creole Remoulade; Kickin Crab Imperial.

Items: MA2085 Net weight: 600g/21.1oz. Case pack: 3



Ingredients:

black pepper, sweet paprika, chilli, garlic, onion, brown sugar, 34% salt.

Suggestion for use:

Santorini Roasted Chicken; Louisiana Fried Chicken; Southwest Stuffed Pork Chop; Honey Sriracha Salmon; Country Fried Scallops.

Items: MA2093 **Net weight:** 800g/28.2oz. Case pack: 3



Ingredients:

dehydrated coconut, sweet paprika, 35% rock salt, CURRY blend; brown sugar, parsley, pink peppercorn, onion, garlic.

Suggestion for use:

Caribbean Salmon; Island Spice Roasted Chicken; Dry Rubbed Tuna; Beyond Caribbean Slider Mea-tball; Pineapple Pork Roast

Items: MA2086 Net weight: 580g/20.4oz. Case pack: 3



Ingredients:

35% rock salt, brown sugar, parsley, laurel, black pepper, garlic, cinnamon, flavour, ginger; wasabi

Suggestion for use:

Drunken Pork Roast; Asian Pork Meatballs; Shan-ghai Drunken Ribs; Montosco Drunken BBQ Sauce, Asian pork Loin.

Items: MA2087 Net weight: 700g/24.9oz. Case pack: 3

GRILLING SEASONING **MOUNTAIN BBO**® UPC: 810199036786

UPC: 810199036793

BISTRÒ SALT

GARDEN MEDLEY CONSUME BASE

PROVENCAL

SALT

SEASONING

TUSCAN

UPC: 810199036809

UPC: 810199036816

UPC:810199036878

Ingredients:

40% rock salt, brown sugar, onion, black pepper,

Suggestion for use:

Dry Rubbed Short Ribs; Dry Rub Smoked Salmon;

Items: MA2088 Net weight: 700g/24.6oz. Case pack: 3



Ingredients:

92% salt, rosemary, garlic, black pepper, sage.

Suggestion for use:

Sangiovese Short Ribs; Bordeaux Ribeye; Grand-Mère Pot Roast; "nonna's Osso Buco"; Maille Crusted Leg of Lamb.

Items: MA2089 Net weight: 900g/31.7oz. Case pack: 3



salt, cornstarch, onion, celery, carrot, leek, parsley, rice flour, miso, dehydrated rice syrup, yeast extract.

Suggestion for use:

Crème Base for Soup; Coconut Carrot Ginger Soup; Curry Cauliflower Soup; Asparagus Potage; Mexican Style Black Bean Soup; Italian Style Broth for Tortellini.

Items: MA2090 Net weight: 750g/26.4oz. Case pack: 3



Ingredients:

92% salt, oregano, savory, thyme, lavander.

Suggestion for use:

Duck L'Orange; Saint-Tropez Leg of Lamb; Provençal Style Chicken; Confit Byaldi (Ratatouille); Tuna Nicoise;.

Net weight: 900g/31.7oz. Case pack: 3 Items: MA2091



Ingredients:

92% salt, basil, dried tomato, garlic, chilli.

Suggestion for use:

Heirloom Tomato Crostini; Pico de Gallo; Shrimp Ceviche; Salsa Verde; Lemon Basil Vinaigrette.

Items: MA2092 Net weight: 850g/29.9oz. Case pack: 3

810199036861 UPC:

UPC: 810199036823

UPC: 810199036830

UPC: 810199036847

810199036854



The Natural Dyes, in the Montosco Professional Collection, are designed to give space to the Chef's creativity in the kitchen, bringing a touch of color to the world of pasta and bread-making but also will finalize any gourmet dish.







It is a root known and used since ancient times both as food and as natural color thanks to its high concentration of anthocyanins that gives a bright red-violet color.

Suggestion for use:

color your gnocchi, egg pasta, starters and desserts in a natural way.

Case pack: 3

Items: MA2094 **Net weight:** 700g/24.6oz. UPC:810199036885 BLACK CARROT

UPC: 810199036892

UPC: 810199036908

Non-GMO

Variety of carrot with a characteristic and unique dark violet color; the colored root has a sweet and delicate flavor and the high concentration of pigment makes it an effective food coloring, healthy and natural.

All Natural

Suggestion for use:

color your gnocchi, egg pasta, starters and desserts in a natural way.

Net weight: 700g/24.6oz. Items: MA2097 Case pack: 3

SWEET PAPRIKA

SPINACH



Pulpy and colorful fruit, sweet taste with an intense aroma; paprika powder is obtained by grinding dried ripe of red peppers keeping its intense red color.

Suggestion for use:

color your gnocchi, egg pasta, starters and desserts in a natural way.

Items: MA2095 Net weight: 490g/17.2oz. Case pack: 3



Green plant with sweet, tasty leaves and rich in iron, its dark green color remains unchanged after drying and grinding.

Suggestion for use:

color your gnocchi, egg pasta, starters and desserts in a natural way.

Items: MA2096 **Net weight:** 500g/17.6oz. Case pack: 3

TOMATO



Annual fruit, pulpy with a bright red color; gives a red powder with a slightly sweet flavor.

Suggestion for use:

color your gnocchi, egg pasta, starters and desserts in a natural way.

Net weight: 520g/18.3oz. Case pack: 3 Items: MA2098



Algae with a colour Green-blue, rich in protein it is one of the most popular super food, dried and grounded can be used as a natural dye as it maintains its bright appearance.

Suggestion for use:

color your gnocchi, egg pasta, starters and desserts in a natural way.

Items: MA2099 **Net weight:** 500g/17.6oz. Case pack: 3





DISCOVER THE RECIPES

DECOR COLLECTION **EDIBLE FLOWERS, CHILI** PEPPER THREADS AND CITRUS **PEELS** The Montosco Decor Collection has been designed for Chefs that want to give a touch of originality and decoration to the Flavor and creativity on the plate to increase value to the presentation.









Blue cornflower, lavender, rose petals, calendula

UPC: 810199036984

UPC: 810199036997

UPC: 810199037004

UPC: 810199037011

Case pack: 6



to garnish the dishes. The color of our roses is

Calendula can be used to flavor and color broths and risotto; the petals have in fact properties similar

antique pink, romantic and delicate.

to those of saffron.

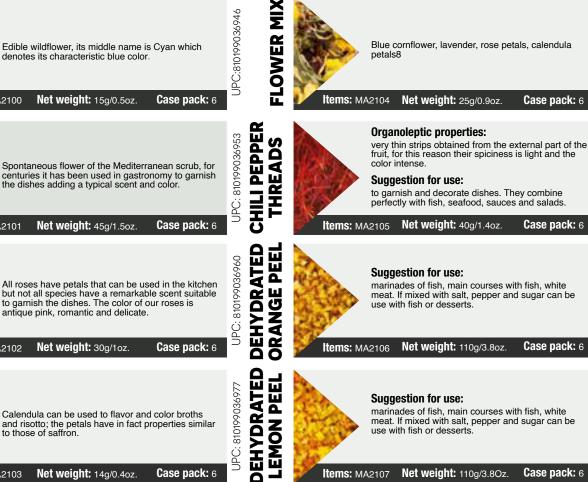
Net weight: 30g/1oz.

Net weight: 14g/0.4oz.

Items: MA2102

Items: MA2103

ROSE Petals



Items: MA2107 Net weight: 110g/3.8Oz.



Italy is the home of truffles. The Montosco Truffle Collection was created to bring authentic flavors to refined dishes.



Gluten-free



Dairy-free



Palm oil free



No Allergens



Vegan product



Gelatin-free



Non-GMO

TRUFFLE

Ingredients:

Italian sea salt, black truffle crumbs (Tuber aestivum

Suggestion for use: grilled red meat, fried eggs, fried bull's eye egg.

Pack: Small tube with practical rotating double

Items: MA2108

Net weight: 450g/15.8oz. Case pack: 6

Ingredients: extra virgin olive oil, black truffle (Tuber aestivum vitt.).

Suggestion for use:

pasta with cheeses, egg, pasta (tagliatelle, stuffed pasta), creamed risotto.

Pack: PET bottle

Items: MA2109 Net weight: 500ML/16.9FL oz. Case pack: 12

TRUFFLE GLAZE

UPC: 810199037028

UPC: 810199037035

WHITE TRUFFLE

Ingredients:

Balsamic Vinegar of Modena (wine vinegar, concentrated grape must), Cooked grape must, Modified corn starch, aroma. 500ml (16.9 fl.oz).

Suggestion for use:

aged cheeses, melted cheese, mixed boiled meat.

Pack: Squeezable bottle

Items: MA1155 Net weight: 500ML/16.9FL oz. Case pack: 6

Ingredients: extra virgin olive oil, white truffle (Tuber aestivum vitt.).

Suggestion for use:

pasta with cheeses, egg, pasta (tagliatelle, stuffed pasta), creamed risotto.

Pack: PET bottle

Items: MA2115 Net weight: 500ML/16.9L oz. Case pack: 12

UPC: 810199037059



The authentic flavor of Italian Meat. Blends designed to enhance the taste of meat dishes as per Italian tradition.



GINGER & HONEY

Organoleptic properties:

Cooked grape must, Glucose-fructose syrup, White condiment (wine vinegar, concentrated grape juice, Wildflower honey, Modified corn starch, Black peppercorn; Ginger powder.

Suggestion for use:

Sesame Atlantic Salmon; Glazed Duck Breast; Sweet Ginger Chicken; Beyond Asian Meatballs.

Items: MA2032 Net weight: 500ML/16.9FL oz. Case pack: 6

Organoleptic properties:

Glucose-fructose syrup; White vinegar (wine,); Modified corn starch; Balsamic Vinegar of Modena (wine vinegar, concentrated grape must); Mustard; Salt; Black peppercorn; Concentrate of carrot and pumpkin for color; Mustard flavor.

Suggestion for use: German Pork chop - Herb Roasted Baby Chicken-Virginia Ham - Glazed Baby Back Ribs Mustard Glazed Salmon

Items: MA2033 Net weight: 500ML/16.9FL oz. Case pack: 6

HARISSA SAUCE UPC: 810199034614

UPC: 810199034621

Organoleptic properties:
Cooked grape must; Glucose-fructose syrup; White condiment (wine vinegar, concentrated grape juice); Balsamic Vinegar of Modena (wine vinegar, concentrated grape must); Modified corn starch; Salt; Tomato; Onion; Coriander; Chilli pepper; Cumin; Lemon; Contain sulfites.

Suggestion for use:

Harissa Salmon - Sticky Grilled Chicken Spicy Tangerine Pork Loin - Harissa Glazed Filet.

Items: MA2114 Net weight: 500ML/16.9FL oz. Case pack: 6





