



Code:	01-037 - 01-011		Pcs/Box:	6 - 6
Format:	1/1 - 3/1	Tin	Portions:	6/8 - 18/20
Net weight:	800g - 2500g		MPT:	36 months

Main Ingredients

Red Tropea onions, white wine vinegar, red wine vinegar, sugar and salt.

Organoleptic Characteristics

Colour: intense and bright red.

Taste and Smell: fragrance and genuinity exquisitely match in this product with a sweet and typically Mediterranean taste.

Look and Texture: every onion has a flask format with a uniform length and gauge (7 cm x 3 cm) and is juicy and has a crunchy texture.

Instructions fo Preservation

Store the tins in a cool, dry place, far from heat; after opening, keep in a refrigerator (0-4°C) and eat rapidly. Oil addition can only protect from air oxidation and from mould formation and it does not guarantee the conservation of the opened product.

Nature and Characteristics of the Product

This product is typical of Calabria, where it is grown with great success because of the extremely favourable and mild climate during the winter period. Fresh onions are picked in July and August and then processed following the ancient recipe from Calabria that uses red vinegar and sugar which guarantees an incomparable result.

Why Buy this Product?

This product is successful because the onion is sweet, crunchy, and has a delicate smell and taste. Its excellent quality is a rich and delicious alternative to the classical “borrettane” onions because of its definitely more intense taste and its larger dimensions that give a new and homemade touch to any preparation.

Concerned Customers

This product is extremely interesting because of its visual impact. When shown in any point of sale, it looks tasty and stimulating and also qualifies the premises giving it a touch of specialization.

Way to use

Particularly suitable for traditional hors d’oeuvres and fancy side dishes. These onions are perfect for any kind of cold meats and salami. The sweetness of this product makes a perfect match with red meats, cheese and boiled meats in general. If you slice it thinly, Tropea onion can season meat and fish carpaccios.

Chef’s Ideas and Suggestions

Fish crudités – shell some very fresh row scampi, slice finely a very fresh row sea bass fillet. Season with extra-virgin olive oil, salt, pepper, Tropea onion and parsley. Serve as a row fish hors d’oeuvre.