



Code:	01-201 - 01-216		Pcs/Box:	6 - 6
Format:	1/1 - 3/1	Tin	Portions:	10/12 - 24/26
Net weight:	800g - 2500g		MPT:	36 months

Main Ingredients

Red and yellow peppers, cucumber, “maggiolina” onions, cauliflower, carrots, water, sunflower oil, white vinegar, salt.

Organoleptic Characteristics

Colour: bright and typical of every kind of vegetable included in the recipe.

Taste and Smell: typical sweet and sour product without strange tastes and smells.

Look and Texture: the product is crunchy, well-assorted, regularly and precisely cut, with a chromatic effect beyond criticism.

Instructions fo Preservation

Store the cans in a cool, dry place, far from heat; after opening, keep in a refrigerator (0-4°C) and eat rapidly.

Nature and Characteristics of the Product

This product is made out of fresh vegetables according to the season. These are processed with a classic sweet and sour recipe and mixed with natural aromas. The result is a cocktail of crunchy fresh vegetables with a fancy taste.

Why Buy this Product?

This is the modern version of the classical “giardiniera”, in a sweet and sour recipe. Being not expensive, it can be used in fixed price menus, in buffets, or as a side dish in hors d’oeuvres based on raw or boiled meats. The cost per portion is very interesting, as well as the practical and immediate availability of the product.

Concerned Customers

The ideal target for this kind of product are premises such as: canteens, hotels, restaurants, taverns pizzerias, rotisseries, fast-food stores and wine bars.

Way to use

It is ideal for the preparation of excellent hors d’oeuvres, side dishes and salads. It matches perfectly with meat carpaccio, boiled meats or, as a side dish, with sea salads. Drain from the liquid and season with extra virgin olive oil, mayonnaise or cocktail sauce.

Chef’s Ideas and Suggestions

Appetizing side-dish – Drain the “fantasia dell’orto”, rinse it with cold water and allow it to dry on a cloth. Season it with Ginos’ “maionese gastronomica” and use it as an accompaniment for boiled beef or chicken.