



A PASTA  
LIKE NO  
OTHER

# Elective affinities

## DIVINE CREAZIONI® AND FINE DINING

In the hands of every chef **DIVINE CREAZIONI®** a **Pasta like no other** immediately translates into a unique gastronomic experience that includes all senses, in perfect harmony with the spirit of Fine Dining.

An idea that, with attention to detail, regarding both atmosphere and service, places the customer at the centre of an experience where nothing is left to chance.

Designed to satisfy, astonish and innovate, **DIVINE CREAZIONI®** is a small masterpiece of fresh pasta made of knowledge, culture and love for things done by the book; an excellence dedicated to Fine Dining and in which not only the flavours, but also the shapes, textures and fragrances contribute to restoring a true sense of exclusivity and sophistication.

## DIVINE CREAZIONI®: NEVER EQUALLED

It is a defect that makes **DIVINE CREAZIONI®** unrivalled pasta: in its unprecedented shapes inspired by tradition, each piece is different from the next, a characteristic of all hand-made products. This makes **DIVINE CREAZIONI®** a unique product in its kind.

Refined fillings made with ingredients chosen from the best Italian PDOs, based on original and sophisticated combinations. Nothing is overlooked: from the dough (eight eggs per kilo of semolina) in perfect balance with the filling, to the packaging in trays to prevent the most fragile parts from breaking.

## DIVINE CREAZIONI®: THE STAR ATTRACTION

Very little needs to be added to **DIVINE CREAZIONI®** to obtain a sophisticated dish capable of giving customers a unique taste experience.

The generous amount of filling, together with the soft, golden dough, makes our pasta perfect for the most sophisticated sauces, as well as the simplest and most delicate ones.



# Menù

THE EXCLUSIVE AND INCOMPARABLE SHAPES  
DIVINE CREAZIONI®

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BAULETTI®



PANCIOTTI®



SCRIGNI®



## Bauletti®, Panciotti® e Scrigni®

### THREE EXCLUSIVE AND INCOMPARABLE SHAPES

Bauletti®, Panciotti® e Scrigni®: are the three exclusive **DIVINE CREAZIONI®** shapes, always inspired by traditional shapes, but evolved to be even more surprising and tasty.

The wavy edge of Bauletti® and Scrigni® pays homage to pasta cut using a zigzag pasta cutter and alludes to the most traditional shapes of fresh filled pasta.

The two-sheet closure of Panciotti® reproduces the cut made using a ring mould, which is inspired by a more experimental current.

Three different shapes that have one thing in common: the fact that they can accommodate a more generous filling without compromising the perfect balance between dough and filling, a typical feature of **DIVINE CREAZIONI®**.



THE SHAPES  
i Bauletti®



40mm  
/ 50mm

55mm / 65mm

## Bauletti® con formaggio Castelmagno DOP (WITH CASTELMAGNO DOP CHEESE)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 62%:**  
Castelmagno DOP cheese 31%,  
ricotta, breadcrumbs, salt.

K101

**WEIGHT PER PIECE** 18g/23g    **FILLING** 62%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 5 min.    **PER PORTION** 6pc. (about 130g)

## Bauletti® con ricotta di pecora e pistacchi di Sicilia (WITH SHEEP'S RICOTTA AND SICILY PISTACHIOS)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 62%:**  
sheep's ricotta 86%, pistachios  
9%, breadcrumbs, salt, pepper.

K115

**WEIGHT PER PIECE** 18g/23g    **FILLING** 62%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 5 min.    **PER PORTION** 6pc. (about 130g)

## Bauletti® con pesce spada e lime (WITH SWORDFISH AND LIME)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 62%:**  
swordfish 55%, ricotta,  
bread crumbs, lime juice,  
salt, lime peel.

K136

**WEIGHT PER PIECE** 18g/23g    **FILLING** 62%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 5 min.    **PER PORTION** 5pc. (about 110g)

## Bauletti® ripieni all'astice (WITH LOBSTER)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs

**Filling ingredients 62%:**  
lobster 33%, crab, mashed  
potatoes (potatoes, broth,  
extra-virgin olive oil, rosemary),  
salt, mint, peppe..

K119

**WEIGHT PER PIECE** 18g/23g    **FILLING** 62%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 5 min.    **PER PORTION** 5pc. (about 110g)



## Bauletti® con friarielli e Caciocavallo Silano DOP (WITH BROCCOLI RABE AND CACIOCAVALLO SILANO DOP CHEESE)



K134

**WEIGHT PER PIECE** 18g/23g    **FILLING** 62%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 5 min.    **PER PORTION** 6pc. (about 130g)

**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 62%:**  
braised broccoli rabe 36%,  
ricotta, Caciocavallo Silano DOP  
cheese 25%, breadcrumbs,  
salt, pepper.

## Bauletti® con stracotto al Barolo DOCG (WITH BAROLO DOCG SLOW BRAISED BEEF)



K141

**WEIGHT PER PIECE** 18g/23g    **FILLING** 62%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 5 min.    **PER PORTION** 5pc. (about 110g)

**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 62%:**  
beef meat 60%, water, Barolo  
DOCG wine 6%, rice starch,  
extra virgin olive oil, onion,  
celery, carrots, salt, garlic,  
bay leaf, rosemary, salt.

## Bauletti® con funghi porcini e Taleggio DOP (WITH PORCINI MUSHROOMS AND "TALEGGIO DOP" CHEESE)



K142

**WEIGHT PER PIECE** 18g/23g    **FILLING** 62%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 5 min.    **PER PORTION** 5pc. (about 110g)

**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 62%:**  
cep mushrooms 41%, ricotta,  
Taleggio DOP cheese 24%,  
bread, food gelatine of animal  
origin, extra-virgin olive oil,  
parsley, salt, garlic, pepper,  
sugar.





THE SHAPES  
i Panciotti®



70mm

**Panciotti® con melanzana  
e scamorza (WITH AUBERGINE  
AND SCAMORZA CHEESE)**



K110

**WEIGHT PER PIECE** 30g/34g **FILLING** 66% **WEIGHT AFTER COOKING** +15%  
**COOK FOR** 6 min. **PER PORTION** 4pc. (about 130g)

**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.  
**Filling ingredients 66%:**  
aubergines, ricotta, scamorza  
cheese 12%, Grana Padano  
DOP cheese, Pecorino  
Romano DOP cheese,  
breadcrumbs, parsley, basil,  
extra virgin olive oil,  
sunflower oil, salt, garlic,  
shallot, pepper.

**Panciotti® con cappesante e gamberi  
dei mari del Nord (WITH SCALLOPS AND NORTH SEA  
PRAWNS)**



K113

**WEIGHT PER PIECE** 30g/34g **FILLING** 66% **WEIGHT AFTER COOKING** +15%  
**COOK FOR** 6 min. **PER PORTION** 4pc. (about 130g)

**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.  
**Filling ingredients 66%:**  
braised scallops 24%, North  
Sea prawns 23.5%, ricotta,  
mascarpone cheese,  
breadcrumbs, coriander, salt.

**Panciotti® con punte di asparagi e mascarpone  
(WITH ASPARAGUS TIPS  
AND MASCARPONE CHEESE)**



K126

**WEIGHT PER PIECE** 30g/34g **FILLING** 66% **WEIGHT AFTER COOKING** +15%  
**COOK FOR** 6 min. **PER PORTION** 4pc. (about 130g)

**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.  
**Filling ingredients 66%:**  
asparagus 40%, ricotta,  
mascarpone cheese 3,5%,  
Grana Padano DOP cheese,  
bread, extra-virgin olive oil,  
onion, salt, garlic, pepper.

**Panciotti® con finferli e Fontina DOP  
(WITH CHANTERELLE MUSHROOMS AND FONTINA DOP CHEESE)**



K132

**WEIGHT PER PIECE** 30g/34g **FILLING** 66% **WEIGHT AFTER COOKING** +15%  
**COOK FOR** 6 min. **PER PORTION** 4pc. (about 130g)

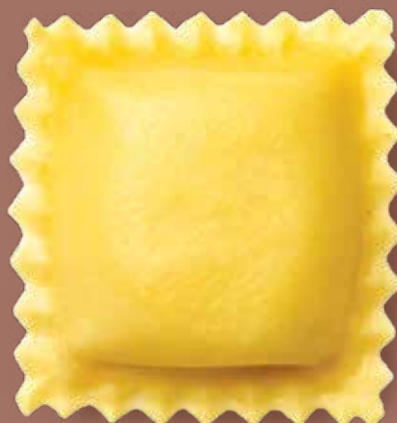
**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.  
**Filling ingredients 66%:**  
ricotta, Fontina DOP cheese  
18,5%, white cornmeal  
polenta, chanterelle  
mushrooms 18,5%, parsley,  
extra-virgin olive oil, salt,  
garlic, pepper.





THE SHAPES

gli Scrigni®



53mm  
/ 60mm

38mm / 47mm

## Scrigni® con burrata di Puglia

(WITH APULIA BURRATA CHEESE)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 67%:**  
burrata cheese 59%, ricotta, extra-  
virgin olive oil, bread, food gelatine,  
barn eggs, salt, pepper.

K124

**WEIGHT PER PIECE** 16g/20g    **FILLING** 67%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 2 min.    **PER PORTION** 7pc. (about 125g)

## Scrigni® ripieni agli scampi

(WITH SCAMPI)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 67%:**  
scampi 27%, ricotta, broth,  
mascarpone cheese, breadcrumbs,  
extra-virgin olive oil, salt, onion,  
garlic, chives, rosemary, pepper,  
food gelatine.

K128

**WEIGHT PER PIECE** 16g/20g    **FILLING** 67%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 2 min.    **PER PORTION** 7pc. (about 125g)

## Scrigni® cacio e pepe



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 67%:**  
pasteurized fresh whole milk,  
Pecorino Romano DOP cheese 27%,  
ricotta, bread, potato starch, food  
gelatine, pepper 0,4%.

K133

**WEIGHT PER PIECE** 16g/20g    **FILLING** 67%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 2 min.    **PER PORTION** 7pc. (about 125g)



## Scrigni® Carbonara



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 67%:**  
pasteurized fresh whole milk,  
guanciale (pork jowl) di Norcia 18%,  
Pecorino Romano DOP cheese,  
barn egg yolk, potato starch, bread,  
food gelatine, extra-virgin olive oil,  
pepper, garlic.

K135

**WEIGHT PER PIECE** 16g/20g    **FILLING** 67%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 2 min.    **PER PORTION** 7pc. (about 125g)

## Scrigni® con “Squacquerone di Romagna DOP” ed erbette di campo

(WITH “SQUACQUERONE DI ROMAGNA DOP”  
CHEESE AND TRICOLOR CHARD)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 67%:**  
Squaquerone di Romagna DOP  
cheese 66%, piadina, cream, tricolor  
chard, food gelatine of animal  
origin, salt, pepper.

K140

**WEIGHT PER PIECE** 16g/20g    **FILLING** 67%    **WEIGHT AFTER COOKING** +20%

**COOK FOR** 2 min.    **PER PORTION** 7pc. (about 125g)



# Never equalled

THE OTHER  
DIVINE CREAZIONI®  
SHAPES

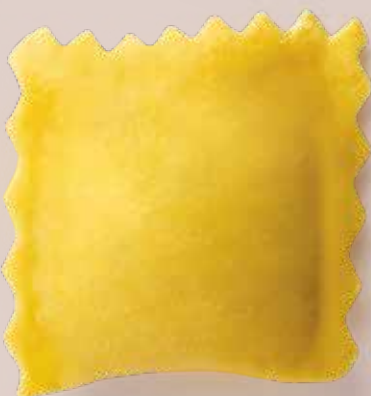


# Agnoli con tartufo e Stracchino all'Antica

(WITH TRUFFLE AND STRACCHINO ALL'ANTICA CHEESE)



42mm  
/ 52mm



41mm / 48mm

K129

**WEIGHT PER PIECE** 10g/14g

**FILLING** 55%

**WEIGHT AFTER COOKING** +20%

**COOK FOR** 5-6 min.

**PER PORTION** 10 pc. (about 120g)

**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 55%:**  
ricotta, Stracchino all'Antica  
delle Valli Orobianche cheese 21%,  
black truffle 5%, breadcrumbs, salt.

# Balanzoni al Parmigiano Reggiano

(WITH PARMIGIANO REGGIANO CHEESE)



35mm  
/ 37mm



32mm / 34mm

K100

**WEIGHT PER PIECE** 13g/14g

**FILLING** 52%

**WEIGHT AFTER COOKING** +33%

**COOK FOR** 5-6 min.

**PER PORTION** 10pc. (about 140g)

**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 52%:**  
Parmigiano Reggiano  
DOP cheese 44%, ricotta,  
breadcrumbs, barn eggs,  
salt, nutmeg.

# Garbugli<sup>®</sup> textured dough taglierini



2mm / 5,5mm  
every nest  
has **5** different cuts

**K106**

**WEIGHT PER PIECE** 23g/27g

**LENGTH VARIES** 260 mm

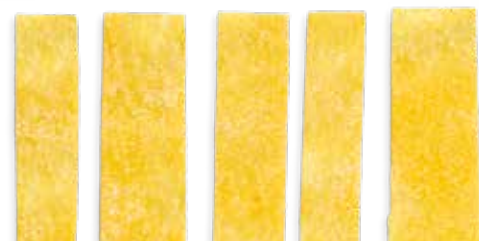
**WEIGHT AFTER COOKING** +75%

**COOK FOR** 2-3 min.

**PER PORTION** 3 nests (about 80g)

Pasta ingredients:  
durum wheat semolina, barn  
eggs, salt.

# Intrighi<sup>®</sup> textured dough tagliatelle



7mm / 11mm  
every nest  
has **5** different cuts

**K105**

**WEIGHT PER PIECE** 23g/27g

**LENGTH VARIES** 260 mm

**WEIGHT AFTER COOKING** +68%

**COOK FOR** 2-3 min.

**PER PORTION** 3 nests (about 80g)

Pasta ingredients:  
durum wheat semolina, barn  
eggs, salt.





# i Mammoli di patata viola Vitelotte

(WITH PURPLE POTATOES VITELOTTE)



**K139**

**WEIGHT PER PIECE** 4,3g

**WEIGHT AFTER COOKING** +5%

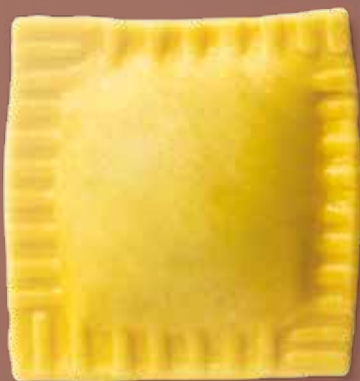
**COOK FOR** 2-3 min.

**PER PORTION** 150g

**Ingredients:**  
mashed purple potatoes 68%  
(Vitelotte), soft wheat flour,  
water, potato starch, salt.



# THE SHAPES i Quadrelli



45mm  
/ 55mm

42mm / 52mm

## Quadrelli con Chianina e cardoncelli

(WITH CHIANINA BEEF MEAT AND KING OYSTER MUSHROOMS)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 55%:**  
Chianina beef meat 55%, stock,  
ricotta, Parmigiano Reggiano DOP  
cheese, breadcrumbs, braised king  
oyster mushrooms 4%, barn eggs,  
sunflower oil, red wine, garlic,  
parsley, salt, pepper.

K117

**WEIGHT PER PIECE** 12g/16g    **FILLING** 55%    **WEIGHT AFTER COOKING** +20%  
**COOK FOR** 4-5 min.    **PER PORTION** 9pc. (about 120g)

## Le Violette con patata viola Vitelotte

(WITH PURPLE POTATOES VITELLOTTE)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 60%:**  
mashed purple potatoes 60%  
(Vitelotte), stracchino cheese,  
guanciale (pork jowl), Pecorino  
Romano DOP cheese, chives, salt.

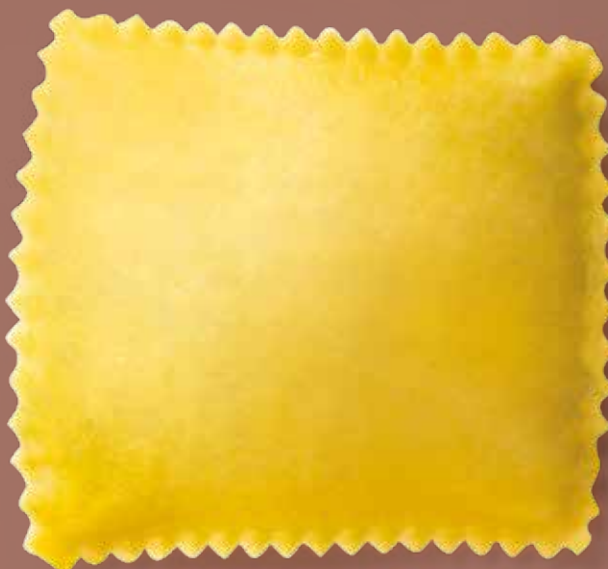
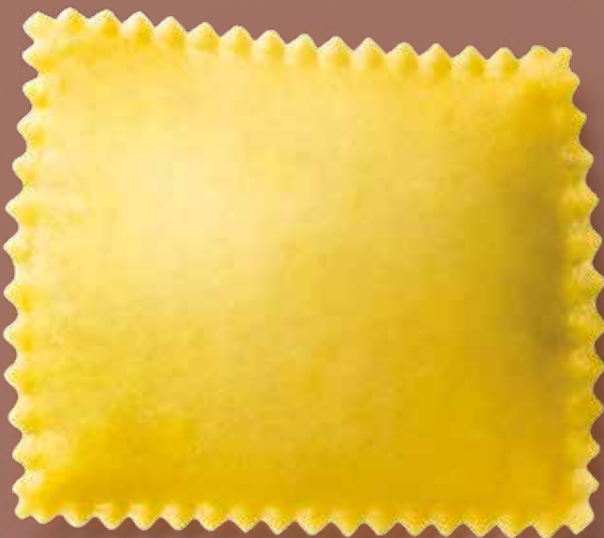
K130

**WEIGHT PER PIECE** 13g/17g    **FILLING** 60%    **WEIGHT AFTER COOKING** +20%  
**COOK FOR** 4-5 min.    **PER PORTION** 8pc. (about 120g)



## THE SHAPES i Ravioloni

65mm  
/ 75mm



78mm / 88mm

### Ravioloni con crema di ricotta di bufala e foglioline di spinaci

(WITH BUFFALO RICOTTA AND BABY SPINACH LEAVES)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 67%:**  
buffalo ricotta 66%, baby spinach  
leaves 23%, breadcrumbs,  
salt, pepper.

**K108**

**WEIGHT PER PIECE** 38g/46g **FILLING** 67% **WEIGHT AFTER COOKING** +15%

**COOK FOR** 5 min. **PER PORTION** 3pc. (about 150g)

### Ravioloni con formaggio Asiago DOP e Radicchio Rosso di Treviso IGP

(WITH ASIAGO DOP CHEESE  
AND RADICCHIO ROSSO DI TREVISO IGP)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 67%:**  
Asiago DOP cheese 29%, braised  
Radicchio Rosso di Treviso IGP  
24%, ricotta, breadcrumbs,  
salt, pepper.

**K111**

**WEIGHT PER PIECE** 38g/46g **FILLING** 67% **WEIGHT AFTER COOKING** +15%

**COOK FOR** 5 min. **PER PORTION** 3pc. (about 150g)





## THE SHAPES i Raviolotti



49mm  
/ 51mm

65mm / 75mm

### Raviolotti con polenta e Montasio DOP (WITH POLENTA AND MONTASIO DOP CHEESE)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 62%:**  
polenta 74% (water, corn,  
flour, salt), Montasio DOP  
cheese 25%, salt.

K112

**WEIGHT PER PIECE** 18g/23g    **FILLING** 62%    **WEIGHT AFTER COOKING** +15%  
**COOK FOR** 4-5 min.    **PER PORTION** 6pc. (about 130g)

### Raviolotti al baccalà (WITH SALT COD)



**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 62%:**  
salt cod 69%, milk, white cornmeal,  
parsley, extra-virgin olive oil, onion,  
garlic, salt, pepper.

K127

**WEIGHT PER PIECE** 18g/23g    **FILLING** 62%    **WEIGHT AFTER COOKING** +18%  
**COOK FOR** 4-5 min.    **PER PORTION** 5pc. (about 110g)



# Tortellini alla moda di Bologna

(WITH PORK MEAT)



17mm  
/ 19mm



17mm / 19mm

**K107**

<b>WEIGHT PER PIECE</b>	1,9g/1,95g
<b>FILLING</b>	37%
<b>WEIGHT AFTER COOKING</b>	+35%
<b>COOK FOR</b>	3-4 min.
<b>PER PORTION</b>	90g

**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 37%:**  
Parmigiano Reggiano DOP  
cheese 38%, mortadella 38%,  
pork meat, sunflower oil,  
nutmeg, wine, salt, rosemary,  
garlic, pepper.

# Triangoletti al Parmigiano Reggiano

(WITH PARMIGIANO REGGIANO CHEESE)

**NEW RECIPE:  
EVEN MORE FLAVOR**



40mm  
/ 45mm



40mm / 50mm

**K137**

<b>WEIGHT PER PIECE</b>	10g/12g
<b>FILLING</b>	58%
<b>WEIGHT AFTER COOKING</b>	+26%
<b>COOK FOR</b>	3 min.
<b>PER PORTION</b>	9pc. (about 110g)

**Pasta ingredients:**  
durum wheat semolina,  
barn eggs.

**Filling ingredients 58%:**  
ricotta, Parmigiano Reggiano  
DOP cheese 19%, bread, cream,  
food gelatine of animal origin,  
salt.

## INFORMATION ABOUT PACKAGING

Product code	Product name	Weight including packaging	Packaging	Product shelf-life
K101	BAULETTI® CON FORMAGGIO CASTELMAGNO DOP	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K115	BAULETTI® CON RICOTTA DI PECORA E PISTACCHI DI SICILIA	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K136	BAULETTI® CON PESCE SPADA E LIME	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K119	BAULETTI® RIPIENI ALL'ASTICE	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K134	BAULETTI® CON FRIARIELLI E CACIOCAVALLO SILANO DOP	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K141	BAULETTI® CON STRACOTTO AL BAROLO DOCG	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K142	BAULETTI® CON FUNGHI PORCINI E TALEGGIO DOP	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K110	PANCIOTTI® CON MELANZANA E SCAMORZA	2kg	7 TRAYS OF 9 PIECES EACH	18 MONTHS
K113	PANCIOTTI® CON CAPPESANTE E GAMBERI DEI MARI DEL NORD	2kg	7 TRAYS OF 9 PIECES EACH	18 MONTHS
K126	PANCIOTTI® CON PUNTE DI ASPARAGI E MASCARPONE	2kg	7 TRAYS OF 9 PIECES EACH	18 MONTHS
K132	PANCIOTTI® CON FINFERLI E FONTINA DOP	2kg	7 TRAYS OF 9 PIECES EACH	18 MONTHS
K124	SCRIGNI® CON BURRATA DI PUGLIA	2kg	7 TRAYS OF 16 PIECES EACH	18 MONTHS
K128	SCRIGNI® RIPIENI AGLI SCAMPI	2kg	7 TRAYS OF 16 PIECES EACH	18 MONTHS
K133	SCRIGNI® CACIO E PEPE	2kg	7 TRAYS OF 16 PIECES EACH	18 MONTHS
K140	SCRIGNI® CON "SQUACQUERONE DI ROMAGNA DOP" ED ERBETTE DI CAMPO	2kg	7 TRAYS OF 16 PIECES EACH	18 MONTHS
K129	AGNOLI CON TARTUFO E STRACCHINO ALL'ANTICA	2kg	10 TRAYS OF 16 PIECES EACH	18 MONTHS
K100	BALANZONI AL PARMIGIANO	2kg	LOOSE-PACKED PASTA	18 MONTHS
K106	GARBUGLI® - TAGLIERINI A SFOGLIA RUVIDA	1,6kg (1,5kg + 100g extra)	LOOSE-PACKED PASTA	24 MONTHS
K105	INTRIGHI® - TAGLIATELLE A SFOGLIA RUVIDA	1,6kg (1,5kg + 100g extra)	LOOSE-PACKED PASTA	24 MONTHS
K139	I MAMMOLI DI PATATA VIOLA VITELLOTTE	4kg	4 PACK OF 1KG EACH	24 MONTHS
K117	QUADRELLI CON CHIANINA E CARDONCELLI	2kg	9 TRAYS OF 16 PIECES EACH	18 MONTHS
K130	LE VIOLETTE CON PATATA VIOLA VITELLOTTE	2kg	8 TRAYS OF 16 PIECES EACH	18 MONTHS
K108	RAVIOLONI CON CREMA DI RICOTTA DI BUFALA E FOGLIOLINE DI SPINACI	2kg	5 TRAYS OF 9 PIECES EACH	18 MONTHS
K111	RAVIOLONI CON FORMAGGIO ASIAGO DOP E RADICCHIO ROSSO DI TREVISO IGP	2kg	5 TRAYS OF 9 PIECES EACH	24 MONTHS
K112	RAVIOLOTTI CON POLENTA E MONTASIO DOP	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K127	RAVIOLOTTI AL BACCALÀ	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K107	TORTELLINI ALLA MODA DI BOLOGNA	2kg	LOOSE-PACKED PASTA	18 MONTHS
K137	TRIANGOLETTI AL PARMIGIANO REGGIANO	2kg	10 TRAYS OF 24 PIECES EACH	18 MONTHS

Deep frozen product (-18°C). All pictures shown are for illustration purpose only. For further details about product characteristics, list of ingredients and possible allergens, please refer to the technical data sheets.



# Three exclusive packages specially designed for Divine Creazioni®:

a tray for large-format pasta, il vassoio per i grandi formati, the 1 kg bag for the gnocchi, and Surgipack for small-format and log pasta.

## PACKS OF 1KG

bags are made of 100% recycled and recyclable plastic.



## SURGIPACK, COMMON-SENSE PACKAGING

with an exclusive open-and-close system that's ultra-practical and helps lock in the fragrance of the product.

## THE EXCLUSIVE DIVINE CREAZIONI® TRAY PACK

is protected by a European patent and is specially designed to preserve the integrity of individual large-format pasta pieces. The tray is made from recycled plastic. Tray and sealing film can also be disposed of in the plastic collector. That's yet another gesture of respect for the environment.



PLEASE RECYCLE



01  
PET  
Confezione da Plastica Riciclata  
Recycled Plastic Pack



Divine Creazioni® is a brand



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