

DEEP-FROZEN SAUCES IN NUGGETS



THE SECRET INGREDIENT



3rd EDITION



THE SECRET INGREDIENT

Deep-frozen in nuggets, Sugosi®'s 16 recipes embrace the finest traditions and top-quality of Italian cuisine with its seasonings.

The two lines, **I Grandi Classici** and **I Prestigiosi**, offer you top-quality sauces and creams that perfectly meet all your cooking requirements.

HIGHLY VERSATILE

You can use them to season first courses, main courses and side dishes, appetizers, entrée, croutons, bruschetta, base sauces.... or any other elaborate sauces you want to create...

EXTREMELY PRACTICAL

Take only the amount you need from the pack. Just a few minutes in the pan, oven or microwave, and the sauce is ready.

QUICK AND FOOD COST-CONSCIOUS

Raw ingredient selection, laborious processing, prolonged cooking - with Sugosi®, all these are things of the past as the sauce is ready-made and you only use what you need. No waste, plus the cost per serving is already calculated.

ARTISANALLY MADE

Faithfully crafted following artisanal preparation and cooking methods.

100% NATURAL

Once prepared, they're deep-frozen immediately. Completely replicates the taste and texture of a freshly made sauce, with no colourants, preservatives or additives.

Sugosi® are the true secret ingredient - yours.





THE SECRET INGREDIENT

JUST THE WAY YOU WOULD MAKE IT

RAW INGREDIENTS AND PROCESSING

We process the **best raw materials** in-house, often by hand, selecting **the finest quality batches** and checking the right degree of maturation and seasoning. If we can't buy fresh raw ingredients, we choose deep-frozen ones, which give us the guarantee **of authenticity and freedom from preservatives.**

COOKING

When we cook **we follow the traditional methods for hand-made sauces** - except we use a slightly bigger pot than yours! Depending on the sauce, we use a range of different cooking methods: from steaming to braising to preserve the sauces' flavour, colour and crunchiness.

THE BENEFITS OF DEEP-FREEZING

When the cooking is finished, we immediately freeze to ensure the highest organoleptic quality.
We use **no preservatives or additives.**

With Sugosi® you can count on a **sauce that's 100% natural.**



6 packs
of 500 g
per carton

TAKES UP
LESS SPACE
IN THE
FREEZER

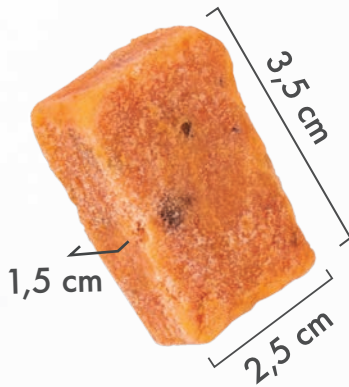
NEW 100%
recyclable
plastic **PACK**

UNIQUE BENEFITS OF SAUCE NUGGETS

Sauces at the ready to unleash the aromas of Italian tradition, haute cuisine and the flavour of all their unique benefits.



UNLIKE BRICK AND BOTTLED SAUCES:



AVERAGE WEIGHT
OF ONE NUGGET:

6/8g

I Sugosi® **make portioning easier, avoid unnecessary waste of product,** and help you to perfectly control **food cost.**

I Sugosi® have a shelf life of **18 months,** which means that once you open the packaging you won't have to worry about immediately consuming the product.

I Sugosi® sauces come in packs of 500 g. Which means you can **keep several types of sauce in the freezer at the same time** without occupying too much space.

Sugosi® sauces **have 100% yield** and **no additional preparation costs.**





PACK
WEIGHT IN g
500

PACKS
PER CARTON
6

CARTONS
PER LAYER
16

LAYERS
PER PALLET
9

CARTONS
PER PALLET
144



I GRANDI CLASSICI

The most famous, favourite recipes of Italian cuisine in a line that tells the story of the glorious traditions of our sauces, all in the incomparable style of Surgital's quality and deep-frozen freshness.



OUR RANGE



T2500

AMATRICIANA SAUCE

Ingredients: tomato pulp, pork jowl 22%, onion, double tomato concentrate, extra virgin olive oil, sunflower seed oil, parsley, salt, sugar, pepper.

Carton weight 3 kg (500 g x 6)



T2501

ARRABBIATA SAUCE

Ingredients: tomato pulp 64%, pulped tomatoes, double tomato concentrate, extra virgin olive oil, sunflower seed oil, salt, garlic, parsley, sugar, chilli pepper, pepper.

Carton weight 3 kg (500 g x 6)



T2502

CACIO E PEPE SAUCE

Ingredients: Pecorino Romano DOP cheese 24%, fresh pasteurized whole milk, cream, butter, soft wheat flour, pepper, salt.

Carton weight 3 kg (500 g x 6)



T2503

CARBONARA SAUCE

Ingredients: fresh pasteurized whole milk, smoked pancetta bacon 13%, cream, egg yolk, Grana Padano DOP cheese, extra virgin olive oil, sunflower seed oil, soft wheat flour, vegetable margarine, salt, pepper.

Carton weight 3 kg (500 g x 6)



T2504

CHEESE CREAM

Ingredients: cheese 25% (Gorgonzola DOP 52%, Taleggio DOP 32%, Grana Padano DOP 10%, Edam cheese 6%), fresh pasteurized whole milk, cream, sunflower seed oil, soft wheat flour, salt, pepper.

Carton weight 3 kg (500 g x 6)



T2505

PESTO ALLA GENOVESE

Ingredients: basil in oil 30%, Pecorino Romano DOP, extra virgin olive oil, sunflower seed oil, walnut, Grana Padano DOP cheese, pine nuts, garlic.

Carton weight 3 kg (500 g x 6)



T2506

BOLOGNESE SAUCE

Ingredients: tomato pulp 42%, beef 28%, stock, double tomato concentrate, pork 3,5%, pork sausage 3,5%, extra virgin olive oil, onion, carrots, sunflower seed oil, sugar, wine, garlic, pepper, bay leaves, rosemary extract.

Carton weight 3 kg (500 g x 6)



T2507

ASPARAGUS SAUCE

Ingredients: asparagus 31%, fresh pasteurized whole milk, sunflower seed oil, soft wheat flour, cheese, shallot, salt, pepper.

Carton weight 3 kg (500 g x 6)

OUR RANGE



T2508

PORCINI MUSHROOM SAUCE

Ingredients: champignon mushrooms 24%, sunflower seed oil, porcini mushrooms 9,5%, fresh pasteurized whole milk, cream, cheese, soft wheat flour, onion, garlic, parsley, salt, powdered porcini mushrooms, potato starch, pepper.

Carton weight 3 kg (500 g x 6)



T2509

TOMATO AND BASIL SAUCE

Ingredients: tomato pulp 80%, vegetables in variable proportions (celery, carrots, onion), extra virgin olive oil, sunflower seed oil, double tomato concentrate, salt, basil, sugar, pepper.

Carton weight 3 kg (500 g x 6)



T2510

FISH SAUCE

Ingredients: tomato pulp 49%, fish broth, dab 10,5%, clams 4,8%, Pacific clams 4,8%, Indo-Pacific squid 4,5%, double tomato concentrate, sunflower seed oil, North Sea crayfish 2,5%, wine, soft wheat flour, extra virgin olive oil, parsley, salt, shallot, garlic, chilli pepper.

Carton weight 3 kg (500 g x 6)



I PRESTIGIOSI

A line of exquisite sauces, prepared from finest ingredients, I Prestigiosi saves you all the laborious preparation and prolonged cooking that the kitchen routine often does not allow for, offering you a sauce of the highest organoleptic quality and protected by careful deep-freezing.



OUR RANGE

NEWS



T3005

CUTTLEFISH SAUCE

Ingredients: cuttlefish 23%, pulped tomatoes, broth, squid, tomato pulp, wine, sunflower oil, wheat starch, extra-virgin olive oil, shallot, garlic, sugar, parsley, pepper, chili pepper.

Carton weight 3 kg (500 g x 6)



T3001

SCAMPI SAUCE

Ingredients: stock, scampi 14,5%, extra virgin olive oil, wheat starch, wine, double tomato concentrate, salt.

Carton weight 3 kg (500 g x 6)



T3002

SAFFRON SAUCE

Ingredients: stock, Parmigiano Reggiano DOP cheese, soft wheat flour, butter, shallot, extra virgin olive oil, sunflower seed oil, salt, saffron.

Carton weight 3 kg (500 g x 6)



T3003

WHITE MEAT SAUCE

Ingredients: meat 49% (chicken, rabbit, guinea fowl, duck), sunflower seed oil, carrots, onion, white wine, celery, extra virgin olive oil, soft wheat flour, salt, rosemary, pepper, bay leaves.

Carton weight 3 kg (500 g x 6)



T3004

TRUFFLE SAUCE

Ingredients: rice starch, cheese, sunflower oil, truffle 4,5% (*Tuber aestivum* vitt.), butter, salt, shallot, truffle flavouring, pepper, sugar.

Carton weight 3 kg (500 g x 6)

OK, THE SAUCE IS DONE

For all your first courses in an instant. Thanks to the nuggets, which make portioning easier, you can also create more seasonings at the same time.

HOW ABOUT TRYING IT WITH SOME RISOTTO?

In a magical combination with Pastasì® Soluzioni Express pre-cooked rice and just a few simple steps, you too can put rice and sauce straight into the pan together to make the finest creamy risotto so quickly you won't believe it.



FROM ONE TO A THOUSAND SAUCES

No limits to your imagination! With Sugosi® you save precious time, leave all the rigmarole behind, and are already halfway there if you have to prepare complex condiments using Sugosi® as a base.

JUST ONE EXAMPLE:

DO IT YOURSELF RECIPE

RECIPE USING SUGOSI®

from
Sugosi® Bolognese sauce

10 INGREDIENTS

Celery, carrot, onion, herbs, tomato concentrate, red wine, meat, extra virgin olive oil, salt, pepper.

1 INGREDIENT

Sugosi® Bolognese sauce.

to
Boscaiola Sauce

+

8 INGREDIENTS

Mushroom, peas, ham, shallot, parsley, extra virgin olive oil, salt and pepper.

+

8 INGREDIENTS

Mushroom, peas, ham, shallot, parsley, extra virgin olive oil, salt and pepper.

PREPARATION TIME

3 hr

25 min.

TIME SAVED
2 hr 35 min.





WITHOUT LOSING A SECOND

How many main courses are combined with sauces and condiments?

There are just so many. But even here Sugosi® will prove to be your indispensable helpmate in preparing basting juices, garnishes, fillings and more complex sauces.








START AS YOU MEAN TO GO ON

Amaze them all right from the get-go with appetizers, entrées and canapés that you can re-prepare with Sugosi® in no time at all and with no limits to your creativity.



THE SAUCE THAT REFLECTS YOU

Dishes that satisfy aesthetic taste as well. Garnishing or making a base sauce? Sugosi® makes it easier than you might think.



PREPARATION INSTRUCTIONS FOR 500 G



PAN



BAINMARIE



MICROWAVE

I GRANDI CLASSICI

AMATRICIANA SAUCE

T2500

4/5 min.

14/15 min.

7/8 min.

ARRABBIATA SAUCE

T2501

4/5 min.

14/15 min.

7/8 min.

CACIO E PEPE SAUCE

T2502

4/5 min.

14/15 min.

7/8 min.

CARBONARA SAUCE

T2503

4/5 min.

14/15 min.

7/8 min.

CHEESE CREAM

T2504

4/5 min.

14/15 min.

7/8 min.

PESTO ALLA GENOVESE

T2505

—

14/15 min.

7/8 min.

BOLOGNESE SAUCE

T2506

4/5 min.

14/15 min.

7/8 min.

ASPARAGUS SAUCE

T2507

4/5 min.

14/15 min.

7/8 min.

PORCINI MUSHROOM SAUCE

T2508

4/5 min.

14/15 min.

7/8 min.

TOMATO AND BASIL SAUCE

T2509

4/5 min.

14/15 min.

7/8 min.

FISH SAUCE

T2510

4/5 min.

14/15 min.

7/8 min.

I PRESTIGIOSI

SCAMPI SAUCE

T3001

4/5 min.

14/15 min.

7/8 min.

SAFFRON SAUCE

T3002

4/5 min.

14/15 min.

7/8 min.

WHITE MEAT SAUCE

T3003

4/5 min.

14/15 min.

7/8 min.

TRUFFLE SAUCE

T3004

4/5 min.

14/15 min.

7/8 min.

CUTTLEFISH SAUCE

T3005

4/5 min.

14/15 min.

7/8 min.

Deep-frozen product (keep refrigerated at -18°C). The images are only intended to show the product.

For further details about product characteristics, list of ingredients and possible allergens, please refer to the technical data sheets.



SUGOSI® IS A BRAND BY



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