

DEEP-FROZEN SAUCES IN NUGGETS



# THE SECRET INGREDIENT



2<sup>nd</sup> EDITION







## THE SECRET INGREDIENT

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Deep-frozen in nuggets, Sugosi®'s 15 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

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## 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

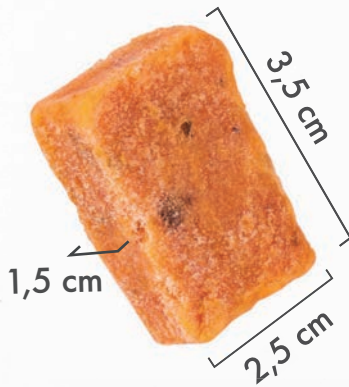
**NEW** 100%  
recyclable  
plastic **PACK**

# UNIQUE BENEFITS OF SAUCE NUGGETS

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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

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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

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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



**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 )**



**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 )**







# OK, THE SAUCE IS DONE

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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

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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

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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

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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

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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

### TRUFFLE SAUCE

T3004

4/5 min.

14/15 min.

7/8 min.

### 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.

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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