

La Sicilia Whole Peeled Tomatoes in Tomato Juice



# Company presentation

Situated in Sarno Valley, also known as the "red gold" valley because of its rich tomato production, La Sicilia pasta sauce company was founded in 1962.

The company has been certified as a high quality San Marzano DOP tomatoes producer.

The production process, the strict quality controls and the careful selection of raw materials allow the company to boast the, BRC, IFS, UNI EN ISO 9001 certificates.











## La Sicilia Whole Peeled Tomatoes in Tomato Juice

Packaging: 2.55 kg x 6 pcs/crt

Origin: Italy

Bar code: 8002920007031

Keep in a cool and dry place. Once opened keep it refrigerated and finish it within 4 days.



La Sicilia Finely Pulped Peeled Tomatoes

La Sicilia Pizza Sauce

La Sicilia Chopped Tomatoes

La Sicilia Tomato Pronto Sauce



# Company presentation

Founded in 1934, La Sicilia Finely Pulped Peeled Tomatoes company is situated in the important agricultural area of Piacenza, Italy.

In all its years of experience, in order to provide excellent quality products, the company has always selected the best raw materials.

The production process, the strict quality controls and the careful selection of raw materials allow the company to boast the ISO9001:2015, ISO14001:2015, BRC, IFS, Halal, FDA, FTA certificates.











## La Sicilia Finely Pulped Peeled Tomatoes

Packaging: 4.1 kg x 3 pcs/crt

Origin: Italy

Bar code: 8019931142002

Keep in a cool and dry place. Once opened keep it refrigerated and finish it within 4 days.







### La Sicilia Pizza Sauce

Packaging: 4.1 kg x 3 pcs/crt

Origin: Italy

Keep in a cool and dry place. Once opened keep it refrigerated and finish it within 4 days.







## La Sicilia Chopped Tomatoes

Packaging: 2.5 kg x 6 pcs/crt

Origin: Italy

Keep in a cool and dry place. Once opened keep it refrigerated and finish it within 4 days.







### La Sicilia Tomato Pronto Sauce

Packaging: 2.5 kg x 6 pcs/crt

Origin: Italy

Keep in a cool and dry place. Once opened keep it refrigerated and finish it within 4 days.





#### Tomato Penne

#### Ingredients (2 portions):

1 pound (450 grams) penne; 1/4 cup (60 ml) olive oil; 1 medium onion, peeled and finely chopped (optional); 2 cloves garlic, peeled and finely minced; 2/3 pound (300 grams) peeled, seeded, and chopped plum tomatoes or a drained 1-pound can of tomatoes 5-6 fresh basil leaves, chopped; 1/3 cup freshly grated La Sicilia Hard Cheese

#### Steps:

- 1. Set a large pot of water to boil over high heat for the pasta.
- 2. In a saucepan over medium heat, sauté the onion (if you are using it) and the garlic in half (2 tablespoons) of the oil, and when the mixture is fragrant and just barely golden, 2-3 minutes. Add the tomatoes and lower the heat to low. Simmer, covered, while the pasta is cooking.
- 3. In the meantime, cook the pasta in salted boiling water.
- 4. When the pasta is al dente, drain it and return it to the pot.
- 5. Check the seasoning of the sauce, stir the remaining oil into it together with the basil, pour it over the pasta, toss to cover evenly, and top the pasta with freshly grated La Sicilia Hard Cheese.



#### Our Tomato products are perfect for the making of any kind of pizza:











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