



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.

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# Bauletti®, Panciotti® e Scrigni®



BAULETTI®



SCRIGNI®



PANCIOTTI®

## 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)



## K101

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%:

Castelmagno DOP cheese 31%, ricotta, breadcrumbs, salt.

### FILLING DETAILS

raw milk from two daily milkings, ripened for a minimum of two months in cool, damp, natural caves, yields the indisputable star of this filling: Castelmagno PDO, one of Italy's finest cheeses, with an aromatic flavour of fragrant herbs



# Bauletti<sup>®</sup> con ricotta di pecora e pistacchi di Sicilia

(WITH SHEEP'S RICOTTA AND SICILY PISTACHIOS)



## K115

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

## FILLING DETAILS

the green pistachio from Sicily, a universally recognised nut with its sweet, delicate and aromatic flavour, is combined here with flavoursome sheep's milk ricotta.



# Bauletti® con pesce spada e lime

(WITH SWORDFISH AND LIME)



## K136

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%:

swordfish 55%, ricotta, bread crumbs,  
lime juice, salt, lime peel.

## FILLING DETAILS

a swordfish filling  
with a fresh hint of lime.



# Bauletti<sup>®</sup> ripieni all'astice

(WITH LOBSTER)



## K119

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%:

lobster 33%, crab, mashed potatoes (potatoes, broth, extra-virgin olive oil, rosemary), salt, mint, pepper.

### FILLING DETAILS

the bold flavour of the Canadian lobster and the plump texture of its flesh are retained in this filling through careful and skilful preparation.

The addition of mint adds a refreshing note to crown this sophisticated filling.



# 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.

## FILLING DETAILS

the intense flavour of rapini, with their delicate piquant edge, encounters the sweet but decisive notes of Caciocavallo Silano POD, a semi-hard, spun curd cheese guaranteed by the Consortium through which it is protected: a paragon of southern Italy's cheese-making tradition.



# 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.

### FILLING DETAILS

a filling that celebrates the warmth of shared rituals and the pleasure of being together. An aromatic base, the best cuts of beef generously marinated in fine Barolo DOCG and cooked slowly for a unique flavour and texture, which smells like tradition and home.



# 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, ex-tra-virgin olive oil, parsley, salt, garlic, pepper, sugar.

## FILLING DETAILS

the refined braising technique brings out the intense aroma of the porcini mushrooms, embraced by the delicate spiciness of the PDO Taleggio. A filling that smells of undergrowth.





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.

## FILLING DETAILS

the fragrance of fried aubergine is paired with the sweet, full-bodied flavour of scamorza cheese; Grana Padano and Pecorino Romano, exclusively PDO, round off the flavour.



# 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, co-riander, salt.

### FILLING DETAILS

braised Pacific scallop flesh and North Atlantic prawns for a slightly sweet, yet very ta-sty filling.





# 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.

### FILLING DETAILS

asparagus tips are coarsely chopped and freshly braised, remaining crispy, bright green and clearly visible in the filling. Mascarpone lends creaminess and sweetness to the whole.



# 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.

### FILLING DETAILS

the chanterelle's intense, aromatic flavour and aroma are released only when cooked, enhanced by the strong taste of a cheese from Alpine pastures and high altitudes: Fontina PDO.



THE SHAPES

# gli Scrigni®



53mm  
/ 60mm



38mm / 47mm

# Scrigni<sup>®</sup> con burrata di Puglia

(WITH APULIA BURRATA CHEESE)



## K124

WEIGHT PER PIECE	16g/20g
FILLING	67%
WEIGHT AFTER COOKING	+20%
COOK FOR	2 min.
PER PORTION	7pc. (about 125g)

### 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.

### FILLING DETAILS

a fresh, creamy filling where the delicate spiciness of extra virgin olive oil accentuates the sweetness of the burrata, the true centrepiece of this delicacy.



# Scrigni<sup>®</sup> ripieni agli scampi

(WITH SCAMPI)



## K128

WEIGHT PER PIECE	16g/20g
FILLING	67%
WEIGHT AFTER COOKING	+20%
COOK FOR	2 min.
PER PORTION	7pc. (about 125g)

### 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.

### FILLING DETAILS

a highly refined filling of langoustines with a particularly delicate flavour, but a truly astonishing intensity.



# Scrigni<sup>®</sup> cacio e pepe



## K133

WEIGHT PER PIECE	16g/20g
FILLING	67%
WEIGHT AFTER COOKING	+20%
COOK FOR	2 min.
PER PORTION	7pc. (about 125g)

### 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%.

### FILLING DETAILS

cacio e pepe, one of the oldest recipes in the Roman culinary tradition, becomes a filling. The roundness of Pecorino Romano PDO dominates without concealing the spicy notes of black pepper.



# Scrigni® carbonara



## K135

WEIGHT PER PIECE	16g/20g
FILLING	67%
WEIGHT AFTER COOKING	+20%
COOK FOR	2 min.
PER PORTION	7pc. (about 125g)

### 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.

### FILLING DETAILS

seasoned and expertly browned guanciale, Pecorino Romano PDO blended with milk and pepper, all makes for a creamy, spicy filling, just as tradition dictates.



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

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



## K140

WEIGHT PER PIECE	16g/20g
FILLING	67%
WEIGHT AFTER COOKING	+20%
COOK FOR	2 min.
PER PORTION	7pc. (about 125g)

### 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.

## FILLING DETAILS

when Squacquerone di Romagna DOP, the delicacy of tender, colourful chard, and crisp piadina crumbs come together in the centre of a Scrigno, the flavour is both delicate and distinctive, creating the perfect balance.







Never equalled

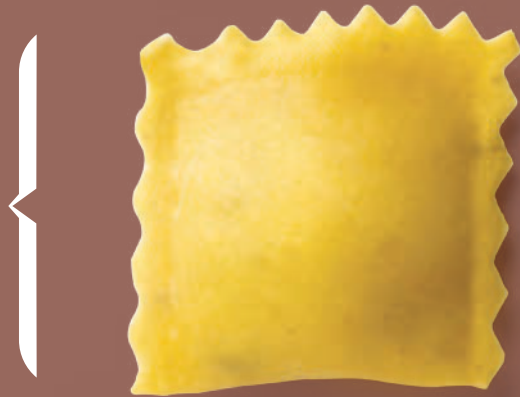
THE OTHER DIVINE CREAZIONI® SHAPES



# 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	10pc. (about 120g)

### Pasta ingredients:

durum wheat semolina, barn eggs.

### Filling ingredients 55%:

ricotta, Stracchino all'Antica delle Valli Orobiche cheese 21%, black truffle 5%, breadcrumbs, salt.

### FILLING DETAILS

the delicate flavour of the Burgundy truffle blends harmoniously with the slightly sharp flavour of Stracchino all'Antica, par excellence among the cheeses produced in the Orobian valleys in Lombardy.

The result is an entirely new filling, enveloped in a shape that echoes the traditional agnolotto through its folded and crimped pastry at its edges.

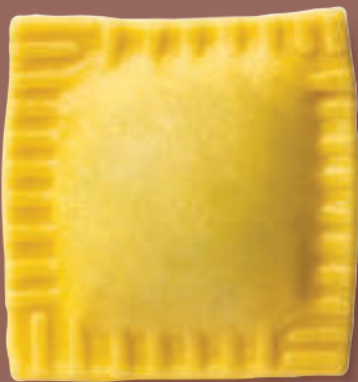
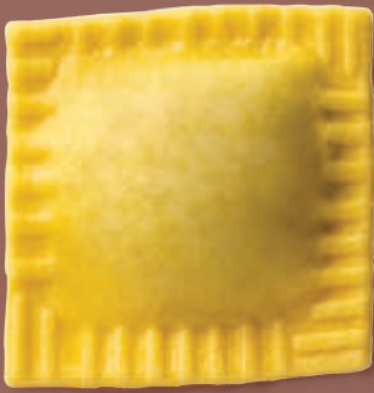


**DIVINE**<sup>®</sup>  
CREAZIONI



THE SHAPES

i Quadrelli



} 45mm / 55mm



42mm / 52mm

# Quadrelli con Chianina e cardoncelli

(WITH CHIANINA BEEF MEAT AND KING OYSTER MUSHROOMS)



## K117

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

### 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.

### FILLING DETAILS

the king trumpet, a fleshy mushroom with a strong flavour and intense aroma, enhances the renowned Chianina beef, an indigenous breed of cattle from the area known as the Val di Chiana.



# Le Violette con patata viola Vitelotte

(WITH PURPLE POTATOES VITELLOTTE)



## K130

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

### 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.

### FILLING DETAILS

a sweet, soft potato with floury flesh and a velvety flavour reminiscent of chestnuts, vitelotte is notable for its deep purple body. The vitelotte encounters stracchino and Pecorino Romano PDO in a soft filling, offset by the crunchiness of the guanciale.





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)



## K108

WEIGHT PER PIECE	38g/46g
FILLING	67%
WEIGHT AFTER COOKING	+15%
COOK FOR	5 min.
PER PORTION	3pc. (about 150g)

### Pasta ingredients:

durum wheat semolina, barn eggs.

### Filling ingredients 67%:

buffalo ricotta 66%, baby spinach leaves 23%, breadcrumbs, salt, pepper.

## FILLING DETAILS

buffalo ricotta clearly stands out from other cheeses because of its distinctive flavour and the consistency of the texture, which is less grainy than other ricottas. Only the small leaves, i.e. the tenderest and tastiest parts, are used from the spinach.



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

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



## K111

WEIGHT PER PIECE	38g/46g
FILLING	67%
WEIGHT AFTER COOKING	+15%
COOK FOR	5 min.
PER PORTION	3pc. (about 150g)

### 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.

### FILLING DETAILS

Asiago PDO has the flavour of freshly drawn milk, sweet but with a slight acidic sharpness, in perfect contrast to the mature flavour, slightly bitterish, of radicchio from Treviso PGI, which is present in this filling in both the late and early varieties.







THE SHAPES

# i Raviolotti



49mm / 51mm



65mm / 75mm

# Raviolotti con polenta e Montasio DOP

(WITH POLENTA AND MONTASIO DOP CHEESE)



## K112

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

### Pasta ingredients:

durum wheat semolina, barn eggs.

### Filling ingredients 62%:

polenta 74% (water, corn, flour, salt),  
Montasio DOP cheese 25%, salt.

### FILLING DETAILS

yellow maize polenta and Montasio PDO, ripened for at least 2-4 months, makes for an enveloping filling, with a full, savoury flavour that culminates with the sweet back-ground note of the cheese.

# Raviolotti al baccalà

(WITH SALT COD)



**K127**

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

**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.

**FILLING DETAILS**

desalinated salt cod fillets, braised in milk and creamed with white maize flour, for a creamy and consistent, enveloping and flavoursome filling.



# Tortellini alla moda di Bologna

(WITH PORK MEAT)



17mm  
/ 19mm



17mm / 19mm

## K107

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

### FILLING DETAILS

pork braised in wine with spices and herbs, mortadella, Parmigiano Reggiano PDO and the indispensable nutmeg. Just enough for an extraordinarily intense flavour.



**DIVINE**<sup>®</sup>  
CREAZIONI

# 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.

### FILLING DETAILS

Parmigiano Reggiano PDO, aged 30 months, accounts for 44% of the filling and is responsible for the fullness of flavour and round, full aroma of the Balanzone.



# Triangoletti al Parmigiano Reggiano

(WITH PARMIGIANO REGGIANO CHEESE)

NEW RECIPE:  
EVEN MORE FLAVOR

40mm  
/ 45mm



40mm / 50mm

**K137**

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

#### Pasta ingredients:

durum wheat semolina, barn eggs.

#### Filling ingredients 58%:

ricotta, Parmigiano Reggiano DOP  
cheese, bread, cream, food gelatine of  
animal origin, salt.

#### FILLING DETAILS

Parmigiano Reggiano, ripened for 36 months, fresh whole milk and ricotta cheese, all of Italian origin: a paean to creaminess and softness, this filling delivers to the palate a velvety sensation and an intense experience.





# 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

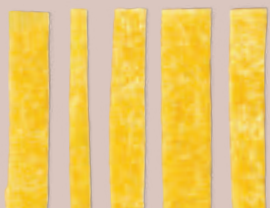
### Ingredients:

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

**DIVINE**<sup>®</sup>  
CREAZIONI

# Garbugli® taglierini a sfoglia ruvida

(TEXTURED DOUGH TAGLIERINI)



2mm / 5,5mm

every nest  
has **5** different cuts

## K106

WEIGHT PER PIECE	23g/27g
LENGTH	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® tagliatelle a sfoglia ruvida

(TEXTURED DOUGH TAGLIATELLE)



7mm / 11mm

every nest  
has **5** different cuts

## K105

WEIGHT PER PIECE	23g/27g
LENGTH	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.

INFORMATION ABOUT PACKAGING

Code	Product name	Weight including packaging	Packaging	Product shelf-life
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
K101	BAULETTI® CON FORMAGGIO CASTELMAGNO DOP	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
K142	BAULETTI® CON FUNGHI PORCINI E TALEGGIO DOP	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
K115	BAULETTI® CON RICOTTA DI PECORA E PISTACCHI DI SICILIA	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
K119	BAULETTI® RIPIENI ALL'ASTICE	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K106	GARBUGLI® - TAGLIERINI 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 1 KG EACH	24 MONTHS
K105	INTRIGHI® - TAGLIATELLE A SFOGLIA RUVIDA	1,6kg (1,5kg + 100g extra)	LOOSE-PACKED PASTA	24 MONTHS
K130	LE VIOLETTE CON PATATA VIOLA VITELLOTTE	2kg	8 TRAYS OF 16 PIECES EACH	18 MONTHS
K113	PANCIOTTI® CON CAPPESANTE E GAMBERI DEI MARI DEL NORD	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
K110	PANCIOTTI® CON MELANZANA E SCAMORZA	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
K117	QUADRELLI CON CHIANINA E CARDONCELLI	2kg	9 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
K127	RAVIOLOTTI AL BACCALÀ	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K112	RAVIOLOTTI CON POLENTA E MONTASIO DOP	2kg	8 TRAYS OF 12 PIECES EACH	18 MONTHS
K133	SCRIGNI® CACIO E PEPE	2kg	7 TRAYS OF 16 PIECES EACH	18 MONTHS
K135	SCRIGNI® CARBONARA	2kg	7 TRAYS OF 16 PIECES EACH	18 MONTHS
K124	SCRIGNI® CON BURRATA DI PUGLIA	2kg	7 TRAYS OF 16 PIECES EACH	18 MONTHS
K140	SCRIGNI® CON "SQUACQUE-RONE DI ROMAGNA DOP" ED ERBETTE DI CAMPO	2kg	7 TRAYS OF 16 PIECES EACH	18 MONTHS
K128	SCRIGNI® RIPIENI AGLI SCAMPI	2kg	7 TRAYS OF 16 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

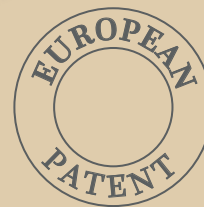
Deep frozen product (-18°C). All pictures shown are for illustration purpose only. For further details about product characteristics, list of ingredients and possible allergens, please refer to the technical data sheets.

# Three exclusive packages specially designed for Divine Creazioni®:

a tray for large-format pasta, the 1 kg bag for the gnocchi, and Surgipack for small-format and log pasta.

## 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.



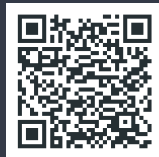
## PACKS OF 1kg

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.





Divine Creazioni® is a brand



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