


SANT'ORO

PRODUCT CATALOGUE
2018



SANT'ORO TRANSFORMS THE ORDINARY AND FAMILIAR
INTO THE WONDERFUL AND SURPRISING



WHETHER AROUND THE CORNER OR ACROSS THE GLOBE, OUR MISSION
IS TO SEARCH FOR AND FIND QUALITY, AUTHENTIC PRODUCTS
AND DELIVER THEM TO OUR CUSTOMERS' TABLE



OUR VISION IS TO UNITE AND CONNECT PEOPLE AROUND THE JOY
THAT FOOD AND FOOD PREPARATION CAN BRING BY ACTING AS
A CATALYST FOR CREATIVITY, INSPIRATION AND EXPLORATION

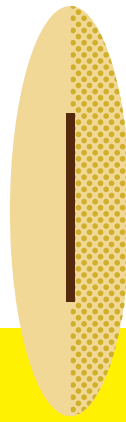


RISOTTOS
1

PASTA SAUCES
2

OLIVE OIL
3

OLIVES
4



RISOTTOS

Whether it be their delicious taste, fantastic aroma, or natural creaminess, we truly believe our risottos have been developed to perfection. Not only are they a true taste of Italy – they are easy and fun to prepare! Each box has been packaged to guarantee a simple and easy preparation for anyone in the kitchen – whether you're just a beginner or a seasoned chef! Our Carnaroli rice is grown by a local farm in the northern region of Piemonte in Italy. The farm handles each step of the process from harvesting, processing and packaging each and every box. Every risotto mix includes vegetable stock made with extra virgin olive oil and only quality ingredients. One risotto package can serve up to 4 people as a side dish or 3 people as a meal.



PIEMONTE, ITALY



PORCINI
RISOTTO
ORGANIC

PRODUCT # 00
12 X 250 G



ARTICHOKE
RISOTTO
ORGANIC

PRODUCT # 01
12 X 250 G



VEGETABLE
RISOTTO
ORGANIC

PRODUCT # 02
12 X 250 G



PUMPKIN
RISOTTO
ORGANIC

PRODUCT # 03
12 X 250 G



4 CHEESE
RISOTTO

PRODUCT # 04
12 X 250 G



TRUFFLE
RISOTTO

PRODUCT # 05
12 X 250 G



ASPARAGUS & PORCINI
RISOTTO

PRODUCT # 06
12 X 250 G



LEEK
RISOTTO

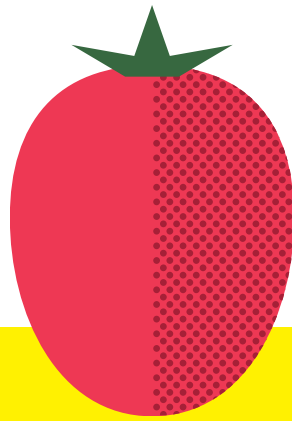
PRODUCT # 07
12 X 250 G



SHRIMP & ARUGULA
RISOTTO

PRODUCT # 08
12 X 250 G





PASTA SAUCES

Our heat and serve tomato sauces are made with 100% Italian grown certified organic tomatoes. Each sauce is perfected using strictly organic ingredients from the extra virgin olive oil to the vegetables and spices. We never add sugar, tomato paste, or other artificial ingredients to our sauces. They are all gluten-free and vegan friendly. Their authentic taste, freshness, and use of simple and natural ingredients make them truly unique.



PIEMONTE, ITALY



TOMATO SAUCE
WITH BASIL
ORGANIC

PRODUCT # 11
6 X 320 ML

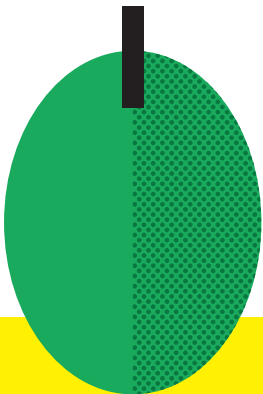
TOMATO SAUCE WITH
CAPERS & OLIVES
ORGANIC

PRODUCT # 12
6 X 320 ML

TOMATO SAUCE
WITH ARTICHOKE
ORGANIC

PRODUCT # 13
6 X 320 ML





OLIVE OIL

Our organic olive oil is produced on a Sicilian farm located in close proximity to the Tyrrhenian sea. The oil is monocultivated meaning it is made using only one variety of olive: Nocellara del Belice – A renowned olive from the Castelvetro region known for its smooth buttery flavor. The olives are hand-picked during the months of October-November. While time-consuming, hand-picking ensures that each olive is at its optimal ripeness, something a machine cannot accurately determine. This also ensures that the olives are not bruised during the harvesting process, preserving their aromas and rich flavor. Once picked, the olives are cold pressed within 12 hours. The olive oil is unfiltered – meaning that the smell, taste, vitamins and antioxidant properties are better maintained. Flavor profile: Perfectly balanced oil with a medium fruity intensity and spiciness. Notes of fresh herbs, grass, green tomato, almonds and artichoke hearts.



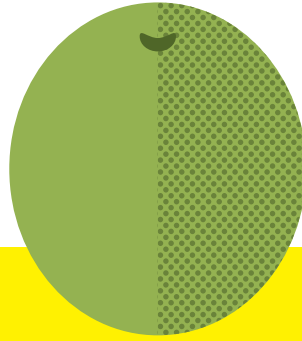
SICILY, ITALY



EXTRA VIRGIN OLIVE OIL
NOCELLARA DEL BELICE
ORGANIC

PRODUCT # 09
12 X 500 ML





OLIVES

Our organic Nocellara del Belice table olives are the exact olives we use to produce our olive oil. They are 100% organically grown and hand-picked at the peak of their ripeness on a Sicilian farm. They are packaged in a salt water brine, which preserves their freshness and distinct crunch. Nocellara del Belice olives are known for their smooth buttery taste and should be a delight to serve on any table!



SICILY, ITALY



GREEN OLIVES
NOCELLARA DEL BELICE
ORGANIC

PRODUCT # 10
6 X 580 ML



MARCO PANARELLO
DIRECTOR, OPERATIONS
MARCO@SANTOROFOODS.COM
514 399 2425 514 592 8020

LUCA PANARELLO
DIRECTOR, BUSINESS DEVELOPMENT
LUCA@SANTOROFOODS.COM
514 399 2425 514 592 2218

SANTOROFOODS.COM



SANT'ORO