

*selezione*  
**MILLE**

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**POUCH SAUCES**

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# selezione MILLE

POUCH SAUCES

## DEMETRA'S SIGNATURE SAUCES IN THE NEW GOLD FORMAT.

When carefully selected ingredients meet the innovative DIVA SYSTEM®, the result is authentic flavours and impeccable results.



Discover our full range of 1000g pasta sauces

*100% Italian tomatoes*



*new product*



*new recipe*



*new format*



# THE ESSENCE OF DEMETRA'S AUTHENTIC FLAVOUR, IN A NEW FORMAT PERFECT FOR CHEFS.

A taste that speaks Italian, quality you can savour in an ideal format: a solution designed for those seeking convenience, high yield and authentic flavours.

Perfect for bringing the chef-quality of true Italian tradition to every dish.

## 1000g POUCH SAUCES

The recipes of the 1000g pouch sauce line, available in a variety of flavours. Another authentic emotion from Demetra.



NEW FORMAT



NEW RECIPE



NEW PRODUCT



### 1000g FORMAT

The new 1000g pouch is designed to make kitchen management easier: lightweight, practical and perfect for portioning. Less waste, less clutter and maximum efficiency in service.



### 100% ITALIAN TOMATOES

The heart of our sauces comes from selected Italian tomatoes, grown in the sun and harvested at just the right stage of ripeness. Carefully processed to preserve their freshness, colour and natural sweetness, they guarantee an authentic and consistent flavour, ideal for any professional kitchen.



### HIGH-QUALITY INGREDIENTS

Every ingredient is chosen to ensure balance and intensity: fresh herbs, precisely measured spices and vegetables processed to preserve their natural goodness. For a sauce that enhances every dish, without overpowering its identity.



### HIGH YIELD IN THE KITCHEN

A base that works at your pace: creamy, stable and versatile. With a high concentration of flavour and a perfect texture, our sauces offer high yield and consistent results, reducing cooking times and the margin for error in the kitchen.



### READY IN 30 SECONDS

Just heat it up for a few moments and the sauce is ready to serve. Perfect for high-volume kitchens, delivery services or fast food outlets, with no compromise on flavour or quality. More time for creativity in the kitchen.



### GLUTEN-FREE - NO PRESERVATIVES

A clean recipe, made with just a few ingredients and plenty of quality. Our sauces are gluten-free and contain no added preservatives, offering a genuine and safe product, suitable for every professional need.



### DIVA SYSTEM METHOD THE EVOLUTION OF COOKING

An innovative system that combines sous-vide cooking with direct steam injection to preserve the quality of the ingredients. Low-temperature cooking retains the natural aroma and colour, reducing oxidation and the loss of flavour. Less thermal and mechanical stress, more authentic and consistent flavour, just like freshly prepared.



05007

## PASTA SAUCE "MARINARA"

A new recipe, a journey through the flavours of the Mediterranean. The combination of tomatoes, anchovies, capers, anchovy sauce from the Cantabrian Sea, garlic and olive oil creates a perfect balance between sea and land, with an intense savoury flavour that enhances any dish. Ideal for dressing pasta dishes, topping pizzas and focaccia, or adding depth to a fish stew.

*The essence of seafood cuisine.*

- ✓ FULL-BODIED AND BALANCED FLAVOUR
- ✓ CONSISTENTLY HIGH QUALITY
- ✓ CAREFULLY SELECTED INGREDIENTS

05008

## VEGETABLE RAGÙ

A burst of freshness and colour, with vegetables taking centre stage. With its thick consistency and rich, velvety flavour, it's perfect both as a sauce for pasta or rice dishes, and for making crispy crostini or as a base for meatballs. An everyday staple that brings colour, flavour and simplicity to every dish.

*All the flavour of nature.*

- ✓ SELECTED VEGETABLES ONLY
- ✓ INSPIRED BY TRADITION
- ✓ LIGHT AND NUTRITIOUS



*yellowfin  
tuna*

05006

## PASTA SAUCE WITH TUNA

A new recipe that brings out the best in the ingredients, carefully selected to deliver an authentic and distinctive flavour. The tuna base ensures a rich, natural taste, perfect for professionals looking for a reliable product, full of character and capable of enhancing any dish.

*The intensity of the sea,  
the quality of tradition.*

- ✓ SELECTED TUNA
- ✓ RICH, NATURAL FLAVOUR
- ✓ VERSATILE IN THE KITCHEN



*The scent of  
the forest floor*

05009

## PASTA SAUCE "DEL BOSCAIOLO"

A unique sauce that evokes the scents of the forest, where porcini and pine mushrooms lend a deeply earthy and enveloping flavour. The rich, full-bodied sauce coats every type of pasta, adhering perfectly during the final tossing stage. Also worth trying with gnocchi and polenta.

*The rustic charm of the woodland,  
plant-based and authentic.*

- ✓ AUTHENTIC FLAVOUR
- ✓ FRESH INGREDIENTS
- ✓ FULL-BODIED AND DISTINCTIVE



*Roman authenticity*

05010

## PASTA SAUCE "ALL'AMATRICIANA"

Guanciale is at the heart of this new recipe: fragrant and crispy, it brings out all the authentic flavour of Roman culinary tradition. The sweetness of the tomatoes, combined with the aromatic notes of the herbs, creates a perfect balance that makes the sauce rich yet harmonious. Ideal for pasta, it is also perfect for escalopes or pan-baked pizzas, bringing the unmistakable flavour of amatriciana to every dish.

*Amatriciana, just as Roman cuisine dictates.*

- ✓ TRUE TO TRADITION
- ✓ BALANCED AND ENVELOPING
- ✓ ONLY SELECTED INGREDIENTS



*100% plant-based*

05003

## PASTA SAUCE "PRIMAVERA"

A fresh, light sauce made from puréed tomatoes and vegetables, with a velvety, well-balanced texture. Thanks to its delicate flavour, it is ideal both for serving directly over pasta dishes and as a versatile base for vegetable-based dishes, bringing a burst of freshness to your recipes.

*Freshness, lightness and vibrancy in every dish.*

- ✓ SELECTED VEGETABLES ONLY
- ✓ INSPIRED BY TRADITION
- ✓ LIGHT AND NUTRITIOUS



*natural flavourings*

05001

## "POMODORELLA" PASTA SAUCE

A delicate and harmonious recipe made with tomatoes and finely chopped fresh vegetables, creating an intense, fruity and rich flavour. Its smooth, full-bodied texture makes this sauce ideal for any dish where you're looking for the perfect balance between the freshness of the vegetables and the sweetness of the tomatoes.

*The authentic flavour  
of local ingredients.*

- ✓ LIGHT FRUITY NOTES
- ✓ FRESH AND FULL OF FLAVOUR
- ✓ ENHANCES EVERY RECIPE



*extra virgin  
olive oil*

05002

## PASTA SAUCE WITH E.V.O.O.

A ready-to-use sauce made with tomatoes, extra virgin olive oil and basil, offering a natural and well-balanced flavour. Perfect for enhancing tomato-based pasta dishes, it also serves as a versatile base for preparing sauces and dishes with a Mediterranean flavour, bringing out their aromatic notes and offering professional chefs complete creative freedom in the kitchen.

*Made with the finest  
ingredients.*

- ✓ PURELY EXTRA VIRGIN OLIVE OIL
- ✓ TRUE TO TRADITION
- ✓ EASY TO PAIR



*capers and pitted olives*



*hot chilli pepper*

05004

## PASTA SAUCE "ALLA PIZZAIOLA"

Capers and olives are the heart and soul of this ready-to-use sauce. Their savoury flavour and intensity blend with the sweetness of 100% Italian tomatoes and selected herbs, creating an explosion of flavour that makes every 'alla pizzaiola' dish fragrant, full of character and instantly recognisable. Perfect for enhancing pasta or rice dishes, and also worth trying with meat and fish cutlets.

*The aroma of Mediterranean cuisine.*

- ✓ UNMISTAKABLE FLAVOUR
- ✓ RICH AND DISTINCTIVE
- ✓ 100% PLANT-BASED

05005

## PASTA SAUCE "ALL'ARRABBIATA"

An explosion of flavour and heat, where chilli peppers lend intensity and character, whilst the aromas balance their strength with freshness and harmony. The result is a sauce with an enveloping aroma and a vibrant flavour, perfect for enhancing a classic 'all'arrabbiata' dry pasta dish and for transforming every meal into a memorable sensory experience.

*A spicy flavour that delights the palate.*

- ✓ SELECTED RAW MATERIALS
- ✓ A VIBRANT EXPLOSION OF FLAVOUR
- ✓ HIGH YIELD IN THE KITCHEN



Discover  
our full range  
of 1000g  
pasta  
sauces

**AU  
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EN  
TIC**  
*food passion*

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