



Product Catalogue

Tradition of Sicily

Sicily in a jar

www.iblasapori.com



Catalogue



**We are not an e-commerce,
you buy directly from a
Sicilian farm**

Our services

- Conventional Productions
- Certified Biological Productions
- Productions in *private label*
- B2B e B2C

CONTACT US

-   0039 3348488189
-  1, A. De Gasperi, 96010, Ferla Sicilia
-  iblasaporisrls@gmail.com
iblasapori@pec.it
-  <https://www.facebook.com/AziendaPanzetta>
-  www.iblasapori.com



SICILY IN A JAR



Production and marketing of products of sicilian traditions

Craftsmen of high quality products

Our production follows the criteria dictated by the seasonality of agricultural products. Place your orders following the rhythms of nature.

IBLA SAPORI SRLS
IN THE HEART OF THE IBLEAN MOUNTAINS, INTO THE UNO DEI BORGHI PIÙ BELLI D'ITALIA AND A UNESCO HERITAGE SITE.

Our products are the result of careful workmanship that combines tradition and innovation.

Our specialties include **jams, marmalades, sauces, pâtés, pestos** and **pickles**, made using fresh and genuine ingredients from Sicily.

We firmly believe in respecting the Sicilian culinary traditions and promoting the quality and authenticity of local products.



JAMS AND MARMALADES

- Sicilian oranges marmalade
- Sicilian mandarins marmalade
- Strawberries and PGI lemons jam from Syracuse
- Extra prickly pears jam
- Extra prickly pears jam and PGI almonds from Avola
- Etna pears jam e Saffron

Whether you prefer intense aroma of oranges, the sweetness of strawberries or the taste unique to lemons, you will find a variety of flavors delicious to choose from. Our **jams** and **marmalades** are perfect for enrich your breakfasts, combine them with cheeses, or create unforgettable desserts. With their authentic and natural flavor, we bring you in the heart of Sicily.



Sicilian oranges marmalade

When opened, **Sicilian Oranges Marmalade** will have an intense aroma, a sweet and delicate taste and a slightly bitter aftertaste.

The oranges are collected and selected from local companies in our supply chain and processed within 24 hours to keep the flavor of **Sicily** unchanged.

Description

Sicilian orange marmalade 220 g jar.

Ingredients: cane sugar, Sicilian oranges (97%), acidifier: citric acid from Sicilian lemons.

Fruit used: 120g per 100g

Does not contain allergens (Reg. UE 1169/11)

Net weight: 220 gr.

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 14 days.

Taste: intense and fragrant taste, slightly bitter aftertaste.

Ideal for breakfast, snacks and snacks, but also for garnishing your cakes, biscuits, tarts, cheesecakes,



Availability:
from October
to February



Sicilian mandarins marmalade

When opened, **Sicilian mandarins jam** will have an intense aroma, a sweet and delicate taste and a slightly bitter aftertaste.

The mandarins are collected and selected from local companies in our supply chain and processed within 24 hours to keep the flavor of **Sicily** unchanged.

Description

Ingredients: cane sugar, Sicilian mandarins (97%), acidifier: citric acid from Sicilian lemons.

Fruit used: 120g per 100g

Does not contain allergens (Reg. UE 1169/11)

Net weight: 220 gr.

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 14 days.

Taste: intense and fragrant taste, slightly bitter aftertaste.

Ideal for breakfast, snacks and snacks, but also for garnishing your cakes, biscuits, tarts, cheesecakes, etc.

Availability:
from October
to February



Strawberries and PGI lemons jam

When opened, **Strawberries and PGI Lemons** from Syracuse Jam will have a delicate aroma, a sweet taste and a slightly acrid aftertaste.

The strawberries and lemons are collected and selected from local companies in our supply chain and processed within 24 hours to keep the flavor of **Sicily** unchanged.

Descrion:

Ingredients: cane sugar, Cassibile strawberries (57%), Syracuse lemons (40%).

Fruit used: 120g per 100g

Does not contain allergens (Reg. UE 1169/11)

Net weight: 220 gr.

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 12 days.

Taste: intense and fragrant taste, slightly bitter aftertaste.

Ideal for breakfast, snacks and snacks, but also for garnishing your cakes, biscuits, tarts, cheesecakes, etc.



Availability:
from April
to June

Extra prickly pears jam

When opened, the **Prickly pear extra jam** will present an enveloping and delicate aroma, with a sweet and silky taste.

The prickly pears are collected and selected from local companies in our supply chain and processed within 24 hours to keep the flavor of **Sicily** unchanged.

Descrion:

Ingredients: cane sugar (2%), prickly pears (95%), acidifier: lemon juice (3%).

Fruit used: 120g per 100g

Does not contain allergens (Reg. UE 1169/11)

Net weight: 220 gr.

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 14 days.

Taste: intense and fragrant taste, slightly bitter aftertaste.

Ideal for breakfast, snacks and snacks, but also for garnishing your cakes, biscuits, tarts, cheesecakes, etc.



Availability:
from October
to January



Extra prickly pears jam and PGI almonds from Avola

When opened, the **Prickly pear extra jam with PGI Avola almonds** will present an enveloping and delicate aroma, a sweet and silky taste and an overwhelming character.

The prickly pears are collected and selected from local companies in our supply chain and processed within 24 hours to keep the flavor of **Sicily** unchanged.

Description:

Extra prickly pear and Avola almond jam, 220 g jar.

Ingredients: cane sugar (2%), prickly pears (93%), Avola almonds (3.5%)
acidifier: lemon juice (1,5%).

Fruit used: 120g per 100g

Contein allergens (Reg. UE 1169/11)

Net weight: 220 gr.

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 14 days.

Taste: intense and fragrant taste, slightly bitter aftertaste.

Ideal for breakfast, snacks and snacks, but also for garnishing your cakes, biscuits, tarts, cheesecakes, etc.



Availability:
from October
to January



Etna pears jam and Saffron

Upon opening, **Etna pears jam with saffron** will present an enveloping and marked aroma, with a sweet and pungent taste.

The pears are harvested and selected from local companies in our supply chain and processed within 24 hours to maintain the flavor of **Sicily** unaltered.

Description:

Etna pear and saffron jam, 220 g jar.

Ingredients: cane sugar, Etna pears (97%), saffron, acidifier: lemon juice.

Fruit used: 120g per 100g

Does not contain allergens (Reg. UE 1169/11)

Net weight: 220 gr.

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 14 days.

Taste: intense and fragrant taste, slightly bitter aftertaste.

Ideal for breakfast, snacks and snacks, but also for garnishing your cakes, biscuits, tarts, cheesecakes, etc.



Availability:
from November
to January



SAUCES E PESTS



- **Sicilian Wild fennel pesto**
- **Sicilian Wild chicory pesto**
- **Sicilian Fresh basil pesto**
- **Pesto sauce in the Trapani's style**
- **Sicilian dried tomatoeso pesto**
“Capuliato”
- **Salted pistachio pesto**
- **Sicilian fresh tomatoes sauce**
- **Arrabiata’s sauce**

Our preserves and pickles are real delight for the palate. Prepare with great care and passion, we only use natural and quality ingredients high quality to capture the authentic flavor of the products typical of Sicily.

These delicacies are the result of a culinary tradition rooted in the region, and each bite will transport you directly on a gastronomic journey to beautiful Sicily.

Whether you prefer pestos, dried tomatoes or olives, you will find a wide selection of preserves and pickles to suit your taste.

These products are not only perfect for enriching your starters or accompanying your main courses, but are also a testimony to the attention to the quality and authenticity of the flavors of Sicilian cuisine.



Sicilian Wild fennel pesto

Wild fennel pesto is a gourmet, typical of Sicilian cuisine; it differs from the classic Genoese pesto because it has a base of blanched wild fennel and oil, with a sweet note of sultanas.

Full-bodied, with a creamy and grainy consistency and a rich, Mediterranean flavour, it is used in particular to season pasta, bruschetta and fish-based dishes.

Description:

Wild fennel pesto, 190 g jar.

Ingredients: Wild fennel (48%), Sea salt (0.8%), Olive oil (12%), Sunflower seed oil (23%), Onion (9.5%), Cane sugar (2.8%), sultanas (1%), white wine vinegar (2.5%).

Does not contain allergens (Reg. UE 1169/11)

Net weight: 190 gr.

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 8 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc. dishes.



Availability:
from January to April
and
from October to December



Sicilian Wild chicory pesto

Sicilian wild chicory pesto is an aromatic and tasty condiment that celebrates the culinary tradition of the island. Made with fresh wild chicory, sourced from the fertile soils of Sicily, pesto offers a balanced mix of intense and nutritious flavors.

Wild chicory gives the pesto a slightly bitter note, enriched by herbaceous aromas and the sweetness of almonds. This culinary delicacy is an ode to the freshness and authenticity of Sicilian products, perfect for enriching pasta, bruschetta or fish dishes.

Description:

Wild chicory pesto, 190 g jar.

Ingredients: Wild chicory (48%), Sea salt (0.8%), Olive oil (12%), Sunflower seed oil (23%), Onion (9.5%), Cane sugar (2.8%), almonds (1%), white wine vinegar (2.5%).

Contains Allergens Reg. UE (1169/11)

Net weight: 190 gr.

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc. dishes.



Availability:
from January to April
and
from October to December



Sicilian Fresh basil pesto

Sicilian basil pesto is a typical traditional dish; it differs from the classic Genoese pesto because the broad-leaf basil is roughly chopped so as to create a heterogeneous mass with the almond and the rest of the ingredients.

Full-bodied, with a creamy and grainy consistency and a rich, Mediterranean flavour, it is used in particular to season pasta, bruschetta and fish-based dishes.

Description:

Sicilian basil pesto 190 g jar.

Ingredients: Fresh basil (46%), Sea salt (1.2%), Olive oil (42.5%), Almonds, dried tomato, garlic, oregano, black pepper, cane sugar, white wine vinegar (2.5%).

Contains Allergens Reg. UE (1169/11)

Net weight: 190 gr.

Storage: Room Temperature, after opening the product should be stored at temperatures within 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc. dishes.



Availability:
from March
to October



Pesto sauce in the Trapani's style

Trapani-style or Sicilian tomato pesto contains the scents of summer. Raw tomato, toasted almonds, aromatic herbs such as basil, a pinch of garlic and oil are the fundamental elements for an authentic journey into the taste of Sicilian tradition, rounded and balanced.

Ideal for seasoning bruschetta, on toasted bread, in salads or as an accompaniment to dishes based on meat and fish.

Description:

Pesto alla trapanese 190 g jar.

Ingredients: Tomatoes (76%), Sea salt, Sunflower seed oil (12%), Fresh basil, Almonds, Garlic, White wine vinegar (1.5%).

Contains Allergens Reg. UE (1169/11)

Net weight: 190 gr.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc.



Availability:
from May
to October



Sicilian dried tomatoes pesto “Capuliato”

Capuliato is a typical condiment of Sicilian cuisine, originally produced in the province of Ragusa. In the Sicilian dialect, the term capuliato means chopped. Capuliato tomato is, in fact, a chopped dried tomato. It is perfect for seasoning first courses, filling bruschetta, savory pies, leavened products and rustic dishes.

You can also add a few spoonfuls to the dough for vegetable burgers and meatballs, to add an extra touch to your recipes.

Description:

Sicilian dried tomatoes pesto 190 g jar.

Ingredients: Dried tomato (34%), Basil, Capers, Garlic, Oregano, White wine vinegar, Sunflower seed oil (47%).

Does not contain allergens (Reg. UE 1169/11)

Net weight: 190 gr.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc. dishes.

Availability:
all year round



Salted pistachio pesto

Salted pistachio pesto is a creamy and aromatically rich sauce, made with pistachios (65%), high quality olive oil, garlic and salt. The combination of ingredients gives the pesto an intense and salty flavor, enriched by the natural sweetness of pistachios.

This versatile sauce can be used to season pasta, rice, bruschetta or as a condiment for meat and fish, offering an explosion of Mediterranean flavors.

Description:

"Salty" pistachio pesto 190 g jar.

Ingredients: Pistachio (65%), Olive oil, Garlic, Black pepper, Salt.

Contains allergens Reg. UE 1169/11

Net weight: 190 gr.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc.

Availability:
all year round



Sicilian fresh tomatoes sauce

Sicilian fresh tomatoes sauce is a delicious sauce made with freshly picked ripe tomatoes, typical of the region.

The recipe calls for the exclusive use of fresh tomatoes, peeled and chopped, which are slowly cooked with a little extra virgin olive oil and a pinch of salt, giving the sauce a rich, aromatic and genuine flavor, perfect for seasoning pasta or accompanying other traditional dishes of Sicilian cuisine.

Description:

Tomato sauce 350 g jar.

Ingredients: Fresh tomato (98%), Extra virgin olive oil, Salt.

Does not contain allergens (Reg. UE 1169/11)

Net weight: 350 gr.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta.



Availability:
from April
to October



Arrabiata's sauce

Arrabiata's sauce is a Sicilian sauce with a robust, spicy flavor. Made with fresh tomatoes, garlic, chili peppers, and olive oil, it is known for its lively, pungent character. The word "arrabiata" in Italian means "angry" or "irate," reflecting the hint of spiciness that comes from the chili pepper.

The simplicity of the ingredients and the quick preparation make it a popular choice for pasta, adding a touch of vibrancy and heat to dishes.

Description:

Tomato sauce 350 g jar.

Ingredients: Fresh tomato (96%), Garlic, Chilli, Extra virgin olive oil, Salt.

Does not contain allergens (Reg. UE 1169/11)

Net weight: 350 gr.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta.



Availability:
from April
to October



PRESERVES, OIL AND SWEET AND SOUR



- Traditional sweet and sour onion
 - Iblean olives paté
 - Sicilian caponata
 - Sicilian hot chili pepper paté
 - Sicilian dried cherry tomato paté
- “Capuliato”**

Our preserves and pickles are a true delight for the palate.

Prepared with great care and passion, we use only natural and high-quality ingredients to capture the authentic flavour of typical Sicilian products.

These delicacies are the result of a culinary tradition rooted in the region, and every bite will transport you directly to a gastronomic journey in the beautiful Sicily.

Whether you prefer the sweet and sour taste of onions, dried tomatoes or olives, you will find a wide selection of preserves and pickles to satisfy your taste. These products are not only perfect for enriching your appetizers or accompanying your main courses, but are also a testimony to the attention to quality and authenticity of the flavors of Sicilian cuisine.



Traditional sweet and sour onions

Sweet and sour onions in Sicily is a culinary specialty that is characterized by the combination of contrasting flavors and the presence of distinctive local ingredients. The onions are slowly cooked in a mixture of vinegar and sugar, creating a harmonious balance between sweet and sour taste. With a unique and rich flavor.

The Sicilian sweet and sour onion is appreciated for its versatility and is used as a side dish or condiment to enrich many traditional dishes of the local cuisine.

Description:

Sweet and sour onions of the tradition
190 g jar.

Ingredients: Onions (75%), Apple vinegar, Sunflower seed oil, cane sugar, Salt.

Does not contain allergens (Reg. UE 1169/11)

Net weight: 190 gr.

Storage: Room temperature, after opening the product must be stored at temperatures within 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning side dishes, bruschetta, for meat and fish. Versatile on numerous culinary dishes.

Availability:
from April
to December



Iblean olives paté

The Iblei Mountains olive paté is a delicious cream obtained from the processing of olives from the Iblei region in Sicily. This paté is prepared with high quality olives, of the Tonda Iblea variety, which give the product a rich and intense flavor.

The olives are crushed and mixed with ingredients such as extra virgin olive oil, garlic, aromatic herbs and spices to create a spreadable cream with a characteristic flavor and a smooth consistency. The Iblean olive paté is a great addition to bruschetta, crostini or as a condiment for salads, pasta or meat, offering a culinary experience full of Mediterranean flavors.

Description:

Iblean olive paté 190 g jar.

Ingredients: olives (76%), extra virgin olive oil, parsley, wild oregano, dried chili pepper, white wine vinegar, salt.

Does not contain allergens (Reg. UE 1169/11)

Net weight: 190 gr.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant flavor.

Perfect on bruschetta. In the kitchen it finds many uses. Excellent for a quick aperitif, flavoring sauces, accompanying second courses such as meat and fish.



Availability:
from January
to March



Sicilian “caponata”

Caponata is a typical Sicilian dish. It is made with eggplants, tomatoes, celery, green olives, capers and onion, cooked slowly and separately and then combined in a sweet and sour sauce made with vinegar and sugar.

It can be eaten as a side dish or appetizer and is a classic example of Mediterranean cuisine, with its contrasting flavors and combination of fresh and aromatic ingredients.

Description:

Sicilian Caponata 200 g jar.

Ingredients: Aubergines (50%), peppers (35%), sultanas (5%), tomatoes (4%), carrots, celery, onion (3%), salt, sunflower seed oil, sugar, white wine vinegar.

Contains Allergens Reg. UE 1169/11

Net weight: 200 gr.

Storage: Room Temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Ideal as a side dish, caponata is also an exceptional and delicious appetizer.



Availability:
all year round



Sicilian hot chili pepper paté

Sicilian spicy chili pepper paté is a delicious sauce made with spicy chili peppers, typical of Sicilian cuisine. Made with fresh chili peppers, olive oil, garlic and salt, this condiment offers an intense and spicy flavor that can be used to enrich many dishes.

The creamy consistency of the paté makes it ideal for seasoning pasta, flavoring bruschetta, salads or to give a spicy touch to meat or fish dishes. It is a specialty that reflects the bold and tasty character of the Sicilian culinary tradition.

Description:

Hot chili pepper paté 190 g jar.

Ingredients: Fresh chili peppers (65%), sunflower seed oil, white wine vinegar, salt.

Does not contain allergens (Reg. UE 1169/11)

Net weight: 190 gr.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Ideal for seasoning pasta, flavoring bruschetta, salads or to give a spicy touch to meat or fish dishes.

Availability:
all year round



Sicilian dried cherry tomato paté “Capuliato”

Sicilian dried cherry tomato paté

called “**Capuliato**” is a typical condiment of Sicilian cuisine, originally produced in the province of Ragusa. In the Sicilian dialect, the term capuliato means chopped. Capuliato tomato is, in fact, a chopped dried tomato. It is perfect for seasoning first courses, filling bruschetta, savory pies, leavened products and rustic dishes.

You can also add a few spoonfuls to the dough for vegetable burgers and meatballs, to add an extra touch to your recipes.

Description:

Sicilian dried tomatoes pesto 190 g jar.

Ingredients: Dried tomato (34%), Basil, Capers, Garlic, Oregano, White wine vinegar, Sunflower seed oil (47%).

Does not contain allergens (Reg. UE 1169/11)

Net weight: 190 gr.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant taste.

Ideal for seasoning pasta, snacks and snacks, but also for garnishing meat, fish, etc. dishes.



Availability:
all year round



FRUIT JUICES

- **Sicilian orange juice**
- **Sicilian mandarin juice**
- **Sicilian prickly pear nectar**

Our Sicilian **fruit juices** are a delicious expression of the nature and culinary tradition of the island.

Made with fresh and ripe fruit grown in Sicily, they are a true feast of natural and genuine flavors.

Whether you prefer orange juice, lemon, mandarin or any other variety of fruit, our juices capture the freshness and authentic taste of Sicily.

They are an ideal option for a refreshing, healthy and vitamin-rich drink.

Their goodness is a tribute to the agricultural wealth of the island, their natural flavor will make you feel like you are drinking directly from the source.



Sicilian orange juice

Sicilian Orange Juice is a true delight for the palate, obtained from the best oranges grown in the renowned Sicilian region. Its freshness and vivacity are evident from the first sip, thanks to the careful selection of ripe oranges and the care in the squeezing process.

Without added preservatives or artificial sugars, it represents the pure essence of the natural flavor of Sicilian oranges, offering an authentic and refreshing experience in every glass.

Description:

Sicilian orange juice 220 ml bottle.

Ingredients: Sicilian orange pulp (98%), cane sugar (1%), lemon juice (1%).

Does not contain allergens (Reg. UE 1169/11)

Net weight: 220 ml.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 5 days.

The juice is characterized by a balanced taste between sweet and slightly acidic, enhanced by the aromatic richness of Sicilian oranges.

Availability:
from October
to January



Sicilian mandarin juice

Sicilian mandarin fruit juice is an authentic citrus delight that captures the vibrant and fresh essence of mandarins grown in the sunny lands of Sicily. With an intensely fruity taste and natural sweetness, the juice offers a unique taste experience, rich in citrus notes and a fresh and persistent aftertaste.

Carefully prepared to preserve the natural flavors as much as possible, our Sicilian mandarin fruit juice is the perfect choice for those looking for a refreshing and genuine drink, which carries with it the distinctive character of the best citrus fruits of the island.

Description:

Sicilian mandarin juice 220 ml bottle.

Ingredients: Sicilian mandarin pulp (98%), cane sugar (1%), lemon juice (1%).

Does not contain allergens (Reg. UE 1169/11)

Net weight: 220 ml.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 5 days.

Intensely fruity taste, the juice offers a unique taste experience, rich in citrus notes and a fresh and persistent aftertaste.



Availability:
from November
to February



Sicilian prickly pear nectar

Sicilian prickly pear fruit juice is an explosion of fruity and tropical flavor, obtained from carefully selected prickly pears grown in the renowned region of Sicily. The drink embodies the freshness and authenticity of the territory, offering a rich and juicy taste.

Thanks to our attention to the quality of the ingredients and the production process, the juice has a velvety texture and a vibrant color, without the addition of artificial preservatives. Enjoy this delicious drink, a tribute to the natural richness of Sicily, in every sip.

Description:

Sicilian prickly pear juice 220 ml bottle.

Ingredients: Sicilian prickly pear pulp (98%), cane sugar (1%), lemon juice (1%).

Does not contain allergens (Reg. UE 1169/11)

Net weight: 220 ml.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 5 days.

Intensely fruity taste, the juice offers a unique taste experience.

Availability:
from November
to February



CREAMS AND DESSERTS



- **Pistachio cream** (EU and non-EU based on market availability)
- **Avola almonds cream**

Our **Sicilian sweet creams** are a real treat for the palate.

Carefully prepared using only high-quality, natural ingredients, these creams capture the genuine flavor of Sicilian delicacies in every spoonful.

Whether you prefer pistachio or almond cream, ours are rich, velvety and incredibly tasty.

They are perfect for spreading on bread or biscuits, for filling desserts or simply to enjoy on their own.

Their goodness is a tribute to the richness of Sicily's raw materials and the passion we put into their preparation.



Pistachio cream

Sicilian 50% **pistachio cream** is a delicious and rich concentrate of pure quality. Obtained from fine pistachios, it offers an intense and creamy taste experience. Its velvety texture and pronounced pistachio flavor make this cream an excellent addition to a variety of culinary preparations, from desserts to spreads.

With 50% high-quality pistachios, our cream celebrates the characteristic and precious taste of Sicilian pistachios, offering a unique and unforgettable culinary experience.

Description:

"Sweet" pistachio cream 220 g jar.

Ingredients: White cream [sugar, vegetable oils and fats (sunflower oil), skimmed milk powder (10%), whey powder, sunflower lecithin emulsifier, vanillin flavoring)], Pistachio (50%).

Contains Allergens Reg. UE 1169/11

Net weight: 220 gr.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Taste: intense and fragrant flavor.

Ideal for snacks and afternoon snacks, but also for garnishing dessert-based dishes, cheesecakes, cakes, etc.

Availability:
all year round



Avola almonds cream

Avola Almonds Cream (40%), from the beautiful region of Sicily, is a unique taste experience. Made with Avola almonds, renowned for their quality and distinctive flavor, this cream is a delight for the palate. Its velvety texture and the rich, enveloping taste of almonds combine to create an indulgent experience.

Perfect for spreading on toast or used as an ingredient in sweets and desserts, Avola Almond Cream offers a delicious touch to your cooking. An authentic expression of Sicilian taste in every spoonful.

Description:

Avola almonds cream 220 g jar.

Ingredients: White cream [sugar, vegetable oils and fats (sunflower oil), skimmed milk powder (10%), whey powder, sunflower lecithin emulsifier, vanillin flavoring)], Almonds (40%).

Contein allergens (Reg. UE 1169/11)

Net weight: 220 gr.

Storage: Room temperature, after opening the product must be stored at temperatures between 4/6 degrees, and consumed within 10 days.

Ideal for snacks and afternoon snacks, but also for garnishing dessert-based dishes, cheesecakes, cakes, etc.

Availability:
all year round



**Ibla Saponi
srls**

via A. De Gasperi n. 1, Ferla, SR,
Sicilia (IT)

P. iva 02107240894

iblasaponi@pec.it

R.E.A. SR-456741