

IL SOLE DENTRO

Agricons
DAL 1988





products CATALOGUE

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The flavors of our land Salento



Since **1988**, we have been offering **genuine, high-quality products**, with recipes that respect **Italian tradition**.



Agricons is located in Apulia,
in the heart of Salento.

Here, the land and the sun nurture lush,
flavorful vegetables.





A close-up photograph of several artichokes nestled inside burlap sacks. The artichokes have green, layered leaves with some purple hues at the top. The burlap is a light tan color with a coarse, woven texture. The background is softly blurred, showing more of the same scene.

Artichokes

Apulian with tender heart
Artichokes are our main production. Here in Apulia, it
couldn't be otherwise.

Agricons selects the best raw materials from the fields and
processes them within a few hours after harvest.

In our plant in Mesagne, we produce uniquely flavored
artichokes — free from tough or fibrous leaves.
Fragrant and tender.

Harvesting and processing

Harvesting artichokes is a crucial time of year.
From early March and throughout spring, our focus turns to
the artichoke fields of Salento.



Eyes look toward
the sky as much as
to the fields.

**Sun and rain are
key factors.**

Choosing the
optimal moment
for harvest is
essential.



Every decision is guided by the **experience passed down through generations.**

This **allows us
to process the
best selection
of Brindisi
artichokes** —

ideal for the many
preparations and
recipes you'll find
in this catalog.



The Brindisi Artichoke

The Pugliese artichoke from Brindisi is produced and cultivated only in select towns of the Brindisi province.



It must be carefully **hand-harvested** to avoid damage to the stem and flower head.

Sandy and calcareous soils **near the Adriatic coast**, known as “**tufi**”, give it a unique flavor.



The **Brindisi artichoke** stands out for its **savory** and **intense taste**, **lack of fibers**, and **tender leaves**.

Only this way you can achieve the taste and texture that make it a **unique product in the Italian and Pugliese landscape**.



Artichokes



**VILLANELLA
ARTICHOKE SLICES**

Slices obtained from 100% top quality Apulian artichokes, in sunflower oil. Processed entirely from the fresh product, just picked. Enriched with spices and aromatic herbs.

CAN: 3/1 ART: 11002



**ROMANA ARTICHOKE
WITH STEM**

100% Apulian artichokes of the highest quality. Cooked according to tradition with mint, parsley, salt and pepper. Ideal for quality buffets and meat second courses, signature pizzas.

CAN: 3/1 ART: 11006
JAR: 3100 ART: 11100



**ARTICHOKE SLICES
IN BRINE**

Slices from 100% high-quality Pugliese artichokes, in brine. Ideal for pizza toppings and cold dishes.

CAN: 3/1 ART: 11001



**ARTICHOKE SLICES
IN OIL**

Slices obtained from 100% top quality Apulian artichokes, in oil. Ideal for garnishing pizzas and cold dishes.

CAN: 3/1 ART: 11024



**ARTICHOKE HEARTS
IN OIL**

100% Apulian artichokes of the highest quality, without the bottom. Ideal as a side dish for main courses or as a garnish for cold dishes and gourmet pizzas.

CAN: 3/1 ART: 11000



**WHOLE ARTICHOKE
IN BRINE**

The most tender artichokes, 100% top quality Apulian, natural. Ideal for garnishing pizzas, cold dishes, meat and fish main courses.

CAN: 3/1 ART: 11008



ARTICHOKE QUARTERS IN BRINE

Quarters obtained from hand-processed and hand-cut artichokes, selected top quality, natural. Ideal for garnishing pizzas, as a side dish and for cold dishes. Excellent for the quality-price ratio.

CAN: 3/1 ART: 11003



ARTICHOKE QUARTERS IN OIL

Quarters obtained from 100% top quality Apulian artichokes, in oil. Ideal for garnishing pizzas and cold dishes.



CAN: 3/1 ART: 11023



ARTICHOKE QUARTERS IN OIL

Quarters obtained from artichokes processed and cut by hand and appropriately selected top quality, in oil. Ideal for garnishing pizzas, as a side dish and salads. Excellent for the quality-price ratio.



CAN: 3/1 ART: 11004



RUSTICA ARTICHOKE IN OIL

100% Apulian artichokes of the highest quality. Processed according to the Apulian tradition. Stemmed from raw and deprived of the hardest leaves. Ideal for haute cuisine dishes.



JAR: 1700 ART: 11014
JAR: 3100 ART: 11052



ARTICHOKE LEAVES IN OIL

Leaves obtained from Apulian artichokes in oil. Ideal for filling sandwiches, rolls, rice salads.



JAR: 3100 ART: 11037



HALVED ARTICHOKE IN OIL

Precious 100% Apulian artichokes, tender and calibrated, are split and packaged in 3100 jars for perfect use in the most diverse recipes.



JAR: 3100 ART: 11091



WHOLE ARTICHOKE IN OIL

The most tender artichokes, 100% top quality Apulian. Ideal for garnishing pizzas, cold dishes, meat and fish main courses.



JAR: 1700 ART: 11010



CAN: 1/1 ART: 11130



ARTICHOKE CARPACCIO

100% Apulian artichokes of the highest quality. Thin slices obtained from raw and seasoned with sunflower oil and lemon juice. Ideal for quality buffets and meat second courses, signature pizzas.



ARTICHOKE LEAVES IN OIL

Leaves obtained from Apulian artichokes in oil.

Ideal for filling sandwiches, rolls, rice salads.



BAG: 800 ART: 11341



ARTICHOKE QUARTERS IN OIL

Quarters obtained from 100% top quality Apulian artichokes, in oil.

Ideal for garnishing pizzas and cold dishes.



BAG: 800 ART: 11340



ARTICHOKE QUARTERS IN OIL

Quarters obtained from artichokes processed and cut by hand and appropriately selected. Ideal for garnishing pizzas, as a side dish and cold dishes. Excellent for the quality-price ratio.



BAG: 1700 ART: 11015



"VILLANELLA" ARTICHOKE QUARTERS

Quarters obtained from artichokes processed and cut by hand and appropriately selected, embellished with spices and aromatic herbs. Ideal for garnishing pizzas, as a side dish and cold dishes. Excellent for the quality-price ratio.



BAG: 1700 ART: 11016



Tomatoes

The right sun exposure, the distribution of rainfall, and the organic richness of the land give us the finest red and yellow cherry tomatoes, along with many other rustic, vigorous, and intensely flavored varieties available in our catalog.

From 100% Italian crops, always hand-harvested.

Harvesting and processing

100% Italian tomatoes. Hand-picked. Sourced from Apulia, Sicily, and Campania.
We select sun-kissed southern Italian lands.



Harvesting takes place between sunrise and 11 a.m. during the hot days of July, August, and early September.

We process them only when the ripeness level ensures **maximum flavor concentration.**



Dried in Apulia with different levels of hydration, using the experienced hands of those who know every aspect of this marvelous fruit.

Seasoned with blends of aromatic herbs **according to tradition.** These are measured to enhance the **real taste** of the tomato — **never to overpower it.**



Tomatoes



CAN: 1/1 ART: 11279



SEMI-DRIED RED CHERRY TOMATOES IN OIL

Succulent medium sun-dried tomatoes. Non-acetate, sweet and fragrant. Recommended for tramezzini, gourmet sandwiches, hot and cold first courses.



SEMI-DRIED YELLOW CHERRY TOMATOES IN OIL

100% Italian yellow cherry tomatoes. Sweet and juicy.

Ideal for special pizzas, side dishes, appetizers and sauces for signature first courses.



CAN: 1/1 ART: 11278



YELLOW DATTERINI IN JUICE

Proverbial for its sweetness, this yellow treasure in its juice is a 100% Italian Datterino, typical of the areas of Southern Italy.

It lends itself wonderfully to the preparation of tasty, fragrant and colorful first courses. Ideal in combination with fish.



CAN: 1/1 ART: 11317



RED CHERRY TOMATOES IN JUICE

100% Italian red cherry tomatoes, typical of the southern Italian areas. The firm and succulent banks, with a perfect balance between sweet and fruity, are ideal for creating memorable first courses.



CAN: 3/1 ART: 11180



HALVED TOMATOES IN OIL

Round tomatoes split in half and seasoned with oil and basil. Blend them, they can become the main ingredient of an excellent tomato sauce.



CAN: 1/1 ART: 11316



RED DATTERINI IN WATER

Proverbial for its sweetness, aroma and flavor. This red excellence is a 100% Italian Datterino, typical of the areas of Southern Italy. It lends itself wonderfully to the preparation of first courses, pizzas, salads, fish soups.



CAN: 1/1 ART: 11315



YELLOW DATTERINI IN WATER

Proverbial for its sweetness, this yellow treasure in its juice is a 100% Italian Datterino, typical of the areas of Southern Italy. It lends itself wonderfully to the preparation of tasty, fragrant and colorful first courses. Ideal in combination with fish.



CAN: 1/1 ART: 11314

Tomatoes



YELLOW TOMATO PASSATA

100% Italian Yellow Perino Passata. A native tomato from the same lands as the famous San Marzano. Sweet and velvety on the palate. Ideal for special pizzas and sauces for signature first courses.

CAN: 1/1 ART: 11373
CAN: 3/1 ART: 11370



TOMATO STRIPS - SEMI-DRIED

Long tomatoes, sliced. Partially sun-dried in a gentle way. A perfect balance between taste and softness. Ideal for wraps, burgers, pizzas or as a side dish.

BAG: 800 ART: 11344





SUN-DRIED TOMATOES IN OIL



Long tomatoes cut in half,
sun-dried, flavored and in oil.
Excellent as an appetizer or as
a garnish for first and second
courses.

CAN: 1/1 ART: 11280



DRIED TOMATOES IN OIL

Ripe tomatoes, dried to the right
point so as to preserve color,
softness and flavor.
Ideal for sandwiches, piadinas,
first courses and appetizers.

BAG:1700 ART: 11286



SUN-DRIED TOMATOES IN OIL



Long tomatoes cut in half,
sun-dried, flavored and in oil.
Excellent as an appetizer or as
a garnish for first and second
courses.

JAR: 1700 ART: 11281



"MEZZO SOLE" TOMATOES IN OIL



Long tomatoes, cut in half.
Partially sun-dried in a gentle
way. A perfect balance between
taste and softness. Ideal for
wraps, burgers, pizzas or as a
side dish.

JAR: 1700 ART: 11312





Mushrooms

Mushrooms enrich and elevate countless exquisite dishes.

The star of this great family is the Porcini mushroom.

At Agricons, after harvesting, we carefully select the best mushrooms and develop recipes for different uses.

You'll find them preserved in oil or natural.

In addition to porcini, our range includes honey mushrooms, champignons, and various blends designed to best balance flavor and texture.

Mushrooms



**SAUTÉED
PORCINI MUSHROOMS**

CAN: 1/1 ART: 11210



**SAUTEED STROPHARIA &
PORCINI MUSHROOMS**



Delicious mushrooms cut, flavored and then sautéed according to a typical recipe. Suitable for side dishes, pizzas and appetizers. Also with sauce.

CAN: 1/1 ART: 11221
CAN: 1/1 ART: 11223 - CON CREMA



**MIXED SAUTEED
MUSHROOMS**



Selection of wild mushrooms and cultivated mushrooms, flavored in oil.

Excellent as an appetizer and side dish.

CAN: 1/1 ART: 11220



**SAUTEED PORCINI
MUSHROOMS**



Selection of first choice porcini mushrooms, composed of sliced stems and chopped caps, sautéed in the classic way, without sauce. Ideal for delicious dishes

BAG: 1700 ART: 11212



**SAUTEED PORCINI
MUSHROOMS WITH SAUCE**



First choice porcini mushrooms sliced and sautéed following the traditional recipe. Characterized by the presence of a rich sauce with the fragrance of fresh mushrooms that enhances their flavor. Excellent for first courses and as a side dish.

CAN: 1/1 ART: 11211



**SAUTEED MIXED
MUSHROOMS**



Selection of wild mushrooms and cultivated mushrooms, flavored in oil. Excellent as an appetizer and side dish.

BAG: 1700 ART: 11222



**SAUTEED NAMEKO
MUSHROOMS**



Delicious whole mushrooms that are embellished with aromatic herbs and spices. Ideal for first courses, side dishes and pizzas

CAN: 1/1 ART: 11230



**CHAMPIGNON SLICES
IN BRINE**

Mushrooms of medium-small size. Suitable for preparing pizzas, cold dishes, side dishes, first and second courses.

CAN: 3/1 ART: 11200



**WHOLE CHAMPIGNON
IN OIL**

Whole mushrooms. Small size. Suitable for preparing appetizers, cold first courses, side dishes and aperitifs.

JAR: 1700 ART: 11204



PORCINI GARNITURE

Selection of first choice porcini mushrooms, composed of sliced stems and chopped caps, sautéed in the classic way, without sauce.

Ideal for delicious dishes.

BAG: 800 ART: 11342



SAUTEED STROPHARIA

Delicious mushrooms cut, flavored and then sautéed according to a typical recipe.

Suitable for side dishes, pizzas and appetizers.

BAG: 800 ART: 11343



**SAUTÉED LIGHT
CHAMPIGNON SLICES**

Mushrooms sliced and sautéed. Ideal for filling pizzas, sandwiches, bruschetta; suitable for preparing meat dishes.

BAG: 1700 ART: 11202



**SAUTÉED LIGHT
CHAMPIGNON SLICES**

Mushrooms sliced and sautéed. Ideal for filling pizzas, sandwiches, bruschetta; suitable for preparing meat dishes.

CAN: 3/1 ART: 11201





Onions

Our onions are 100% Italian.

The queen of this section is the Tropea Red Onion IGP, with its unmistakable and authentic sweetness.

Gently processed to preserve their taste, crunch, and fragrance. They're a must-have in aperitifs and buffets, and pair wonderfully with flavorful meats.

The range also includes white onions in slices — ideal for pizzas and focaccias.

Onions



CAN: 1/1 ART: 11328



DRIED TROPEA IGP RED ONIONS

The authentic flavour of the sweetest onion in the world is enhanced by drying and fully respected by this recipe which indulges in its proverbial sweetness and intense colour.



CAN: 3/1 ART: 11327



TROPEA RED ONIONS IGP WHOLE IN SWEET & SOUR

Whole Tropea onions. The sweet and sour enhances their typical color, fragrance and unique taste.



CAN: 3/1 ART: 11321

BORETTANE ONIONS IN SWEET & SOUR

Borettane onions, 100% Italian, with the typical shape. The sweet and sour preserves and enhances their fragrance and taste. Ideal for appetizers and meat side dishes



CAN: 3/1 ART: 11322

BORETTANE ONIONS IN BALSAMIC VINEGAR

100% Italian onions. Crunchy and succulent, seasoned with balsamic vinegar. Ideal for appetizers and meat side dishes.



BAG: 800 ART: 11356

CARAMELIZED RED ONION STRIPS

Red onion fillets. The sweet and sour taste combines with the characteristic sweetness of the red onion. Ideal for pizzas, panini and side dishes.



CAN: 3/1 ART: 11335

WHITE ONION SLICES IN OIL

Sliced white onions, crispy. In oil and slightly vinegared. Excellent for delicious side dishes, to fill sandwiches and tramezzini.



Vegetables

From the best lands grow lush, flavorful vegetables.

We know our raw material understand our raw ingredients
and enhance them with recipes that respect the tradition
and character of each vegetable.

Harvesting and processing

All our vegetables are harvested at peak season, respecting natural field ripening to ensure fragrance and aroma — carefully preserved through manual processing, every step from field to table.



Each vegetable has its soul, its structure, and its story.

That's why we process vegetables just a few hours after harvest.

Choosing the perfect harvest time is crucial.



From harvesting to processing, the **experiences accumulated over generations count.**

This allows us to **present the best selection of vegetables**, for a high quality catering that can offer **products rich in history and knowledge.**



Vegetables



SIDE DISH "ALL'ORTOLANA"

Eggplants, courgettes and peppers, cut into fillets, and embellished with a sweet and sour tomato sauce. Excellent as a side dish.

CAN: 1/1

ART: 11245



FRIARIELLI LEAVES IN EVO OIL

Turnip tops leaves in EVO oil, processed fresh, cooked and sautéed in a pan with garlic and chilli. Ideal as a side dish, for pizza and sandwich fillings, for first course condiments.



CAN: 1/1

ART: 11292



FRIARIELLI WITH STEMS - NEAPOLITAN STYLE

Leaves, inflorescences and stems of Turnip processed fresh, lightly blanched to preserve their crunchiness. Preserved in oil. Ideal on pizzas, fillings, gourmet sandwiches and as a side dish.



CAN: 1/1

ART: 11296



ZUCCHINI "A SCAPECE"

Zucchini slices, prepared according to the Campania tradition, embellished with a little mint. Excellent as a side dish.



CAN: 1/1

ART: 11485



STEWED PEPPERS

Yellow and red peppers, prepared with onion and tomato, following the classic peperonata recipe. Excellent as a side dish.



CAN: 1/1

ART: 11102



FRIARIELLI WITH STEMS IN OIL

Leaves, inflorescences and stems of Turnip processed fresh, lightly blanched to preserve their crunchiness. Preserved in oil.

Ideal on pizzas, fillings, gourmet sandwiches and as a side dish.



BAG: 800

ART: 11320



FRIARIELLI WITH STEMS IN OIL

Leaves, inflorescences and stems of Turnip processed fresh, lightly blanched to preserve their crunchiness. Preserved in oil.

Ideal on pizzas, fillings, gourmet sandwiches and as a side dish.



JAR: 1060

ART: 11318

Vegetables



**“ZINGARA”
ANTIPASTO IN OIL**

Tasty mix of peppers, olives, capers and mushrooms. Excellent as an appetizer, side dish for main courses and to garnish delicious salads.

CAN: 3/1

ART: 11250



**“CAPRICCIOSA”
ANTIPASTO IN OIL**

Exquisite and colorful mix of vegetables (red and yellow peppers, carrots, celery, mushrooms, artichokes, cucumbers, aubergines, green and black olives) excellent as an appetizer, side dish for main courses and to garnish delicious salads.

CAN: 3/1

ART: 11253



**VEGETABLE SALAD
IN BRINE**

Salad of celery, carrots and peppers, cut into strips, in slightly vinegared water. Excellent as an appetizer or to garnish tasty salads.

CAN: 3/1

ART: 11265



**“INSARI” MIXED
VEGETABLES IN BRINE**

Tasty and crunchy mix of vegetables. With olives, corn, carrots, peppers and spring onions. Ideal for filling sandwiches, rolls, essential on appetizers and cold first courses.

CAN: 3/1

ART: 11260



**“INSARI” MIXED
VEGETABLES IN OIL**

Tasty and crunchy mix of vegetables. With olives, carrots, peppers and spring onions. Ideal for filling sandwiches, rolls, essential on appetizers and cold first courses.

BAG: 800

ART: 12098



**“INSARI” MIXED
VEGETABLES IN OIL**

Tasty and crunchy mix of vegetables. With olives, corn, carrots, peppers and onions preserved in oil. Ideal for filling sandwiches, rolls, essential on appetizers and cold first courses.

JAR: 1600

ART: 11261

JAR: 1700



**VEGETABLE SKEWERS
IN VINEGAR**

Very tasty vegetable skewers. Excellent for appetizers or to garnish main courses.

JAR: 2020

ART: 11345

Vegetables



JAR: 1700 ART: 11273



SWEET & SOUR GIARDINIERA

Sweet and sour Giardiniera with 100% Italian vegetables. Each vegetable is distinguished by a calibrated cooking in order to preserve its crunchiness and color. It stands out for the presence of the spring onion that makes it unique and tasty, in addition to carrots, celery, courgette, yellow and red peppers.



CAN: 5/1 ART: 11302

PEPPER STRIPS IN VINEGAR

Fresh red and yellow pepper fillets, 100% Italian. Suitable for preparing appetizers, side dishes, pizzas and first courses.



BAG: 800 ART: 11346

PEPPER STRIPS

Fresh red and yellow pepper fillets, 100% Italian. Suitable for preparing appetizers, side dishes, pizzas and first courses.



CAN: 3/1 ART: 11369

STEAMED POTATO SLICES

Freshly processed potatoes, 100% Italian. Steamed and ready to use. Recommended for pizzas and focaccias and ideal for reheating in the oven.



JAR: 720 ART: 11368

CAPERS WITH STEMS IN VINEGAR

Succulent capers desalted and pickled. No additives or preservatives. Ideal for appetizers, salads and starters.

Vegetables



BAG: 800

ART: 11355



RED CABBAGE

Red cabbage julienne. The sweet and sour taste combines with the crunchiness of this tasty and colorful vegetable. A product that adds flavor and color to gourmet sandwiches, pizzas and side dishes.



BAG: 800

ART: 11207



PRE-COOKED SPELT WITH VEGETABLES

Ideal product for all those who want to create dishes with excellent visual results and in a very short time. Excellent for structures that do not have large spaces in the kitchen such as beach resorts, bars, diners.



IL SOLE DENTRO
Agricons
DAL 1988

A top-down view of various vegetables being grilled on a black metal grill. The vegetables include eggplant, zucchini, and red bell peppers, all showing distinct char marks. The background is a solid yellow color.

Grilled Vegetables

Our grilled vegetables come from Apulia, the vegetable garden of Italy, and from the most suitable lands for growing agricultural products.

Harvesting and processing

Cooking is done by hand, on hot steel plates, over open flames.



This guarantees
exceptional taste
and appearance.



Grilling **focuses and intensifies** the taste of each vegetable.

Every step
is **carefully**
controlled by our
skilled team.



The seasoning
enhances the
natural flavor of
the vegetables,
respecting their
original taste.



Grilled Vegetables



**HALVED GRILLED
ARTICHOKES IN OIL**

Fresh artichokes 100% Apulian top quality, cut in half, without the stem. Grilled and spiced. Excellent as an appetizer and side dish.

CAN: 1/1 ART: 11019



**GRILLED ZUCCHINI
IN OIL**

Zucchini from the Apulian countryside. Sliced, grilled and seasoned with vinegar and aromatic herbs, before being grilled. Perfect as an appetizer or side dish.



CAN: 1/1 ART: 18484



**GRILLED PEPPER
STRIPS IN OIL**

Peppers from the Apulian countryside. Sliced, grilled and seasoned with vinegar and aromatic herbs. Perfect as an appetizer or side dish.



CAN: 1/1 ART: 11304



**WHOLE GRILLED
CHAMPIGNON
MUSHROOMS IN OIL**

Small and calibrated 100% Italian mushrooms processed fresh, flavored with vinegar, grilled and seasoned with spices and aromatic herbs to enhance their flavor.



CAN: 1/1 ART: 11205



**GRILLED BORETTANE
ONIONS IN OIL**

Borettane onions with a typical flattened shape, 100% Italian. Delicately grilled to preserve their fragrance and flavor. Ideal for appetizers and side dishes.



CAN: 1/1 ART: 11323



**GRILLED EGGPLANTS
IN OIL**

Apulian eggplants, sliced, grilled, seasoned with oil, vinegar and aromatic herbs. Excellent as an appetizer or side dish.



CAN: 1/1 ART: 18404



**GRILLED VEGETABLE
MIX "TRIS" IN OIL**

Mix of peppers, courgettes and aubergines cut into fillets, grilled and flavoured in oil. Ideal as a condiment for first courses or as a side dish for second courses, for filling pizzas, focaccias, sandwiches, bruschettas and tramezzini.



CAN: 1/1 ART: 11240



Olives

A careful selection of varieties, cuts and sizes,
perfect for every culinary use.

Ideal for pizzas, bruschetta, appetizers, and more.



PITTED GREEN OLIVES

Pitted green olives, in a practical bag that makes opening, storage and disposal easy. Ideal for appetizers, aperitifs and side dishes.



BAG: 1700 ART: 11410

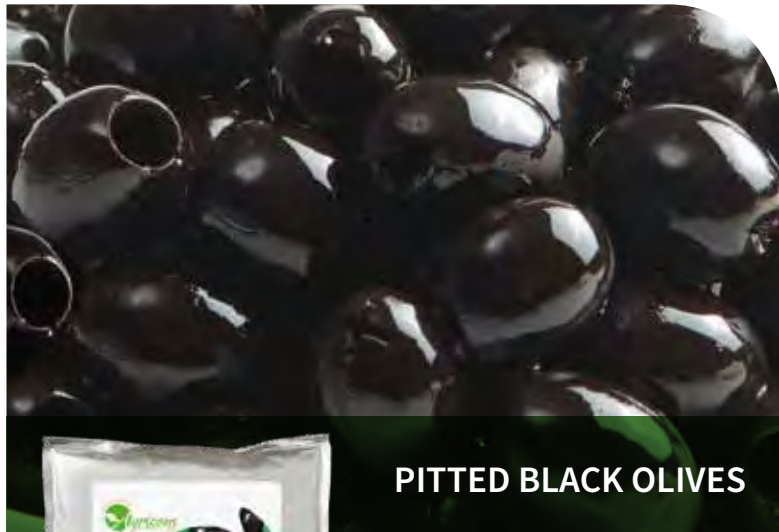


SLICED GREEN OLIVES

Green olives in rounds, in a practical bag that makes opening, storage and disposal easy. Ideal for fillings, cold dishes and on pizza.



BAG: 1700 ART: 11411

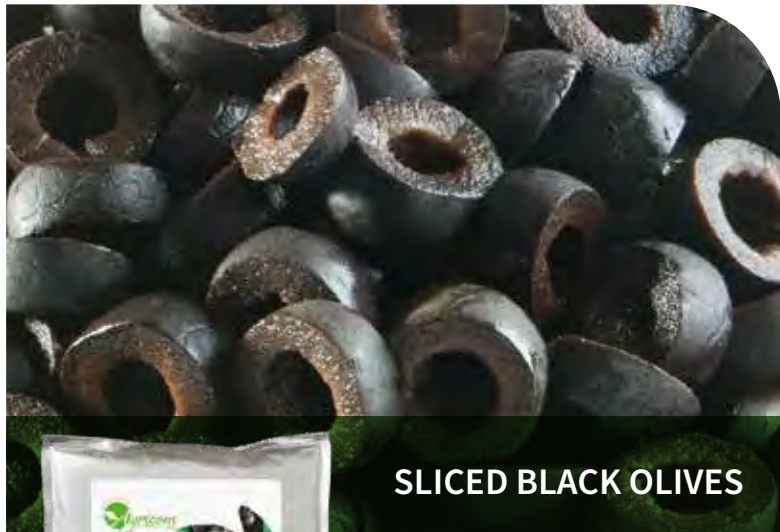


PITTED BLACK OLIVES

Pitted black olives, in a practical bag that makes opening, storage and disposal easy. Ideal for appetizers, aperitifs and side dishes.



BAG: 1700 ART: 11400



SLICED BLACK OLIVES

Black olives in rounds, in a practical bag that makes opening, storage and disposal easy. Ideal for fillings, cold dishes and on pizza.



BAG: 1700 ART: 11401



Olive





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