



ROSSO DI MAZARA®

selezione

Paola Giacalone

autentico

GAMBERO ROSSO



HIDDEN AND SHELTERED 700 METRES UNDER THE SEA, IT IS LEFT TO BE CARESSSED BY THE STRONG CURRENTS THAT REJUVINATE ITS PURITY. THE MEDITERRANEAN SEA'S HIGH EVAPORATION RATE ENRICHES IT WITH MINERALS SALTS THAT PROVIDE ITS UNMISTAKABLE AND UNIQUE FLAVOUR.

COMMERCIAL DENOMINATION: RED PRAWN

SPECIES - SCIENTIFIC NAME: ARISTAEOMORPHA FOLIACEA

FAO CODE ALPHA-3: ARS

PRESENTATION: WHOLE (WHL)

FISHING AREA: FAO 37.2.2 CENTRAL MEDITERRANEAN SEA ZONE - IONIAN SEA

FISHING METHOD: TRAWLING - (OTB)

ANTIOXIDANT: E-586 4- HEXYLRESORCINOL

GLAZING: 0%

SULPHITES: 0%

PIECES X 900 G

XXL : 18/20 · XL: 27/30 · L: 43/50 · M: 63/70

PACKAGING

CARTON SIZE 45X30X26

CONTAINING 10 PACKS OF 900 G

CONSUMPTION

ENJOYED COOKED OR RAW - THAW IN COLD WATER AND DO NOT REFREEZE. ONCE THAWED, KEEP REFRIGERATED AND USE WITHIN 24 HOURS

ALLERGENIC SUBSTANCES

RED PRAWN (CRUSTACEANS) - REG. (EU) N. 1169/2011

TASTING NOTE

COLOUR: AN ENCHANTING REDDISH PURPLE

TASTE: STRONG, WITH SLIGHTLY SWEET NOTES THAT STIMULATE THE SENSES. A PLEASANT SMOKY AFTERTASTE

CONSISTENCY: VERY TENDRIL MEAT WITH AN EXCELLENT DENSITY FOR EASY SLICING WITHOUT CRUMBLING.

PRESERVATION METHOD

BEST WITHIN 18 MONTHS FROM THE DATE OF FREEZING.

MAINTAIN AT A TEMPERATURE EQUAL TO OR LESS THAN -18 °C

MORE INFO:   ROSSODIMAZARA.COM

VALORI NUTRIZIONALI MEDI AVERAGE NUTRITIONAL VALUES PER 100 G

ENERGIA ENERGY	88 KCAL - 368 KJ
GRASSI FAT	0,6 G
DI CUI SATURI OF WHICH SATURATES	0,1 G
CARBOIDRATI CARBOHYDRATES	0,6 G
DI CUI ZUCCHERI OF WHICH SUGARS	0 G
PROTEINE PROTEIN	20,1 G
SALE SALT	0,9 G

MAESTRI PESCATORI

1929

ROSSO DI MAZARA S.R.L.

VIA MARIO FANI, 35 IT-91026 MAZARA DEL VALLO TP ITALY
(0039) 0923 654 110 · INFO@ROSSODIMAZARA.EU

All pictures shown are for illustration purpose only. Actual product may vary.



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Paola Giacalone

*message
in the bottle*

MEDITERRANEAN RED PRAWN NECTAR



A BOTTLED TREASURE EXTRACTED FROM THE SEA, REFLECTING THE KNOW-HOW OF FISHERMEN AND THEIR SECRETS.

ON BOARD THEN, THANKS TO A SOPHISTICATED FREEZE DRYING PROCESS, A 100% PURE PRODUCT IS EXTRACTED.

ROSSO DI MAZARA, THE CREATOR OF THE ORIGINAL RECIPE, WILL RELEASE A LIMITED EDITION OF THE PUREST PRAWN ELIXIR AVAILABLE ON THE MARKET THAT WILL DELIGHT YOUR PALATE.

CAPACITY 100 ML

INGREDIENTS

SUNFLOWER OIL, DRIED RED PRAWN 9% (ARISTAEOMORPHA FOLIACEA - CAUGHT WITH TRAWL NETS IN THE CENTRAL MEDITERRANEAN SEA, IONIAN SEA FAO AREA 37.2.2 AND OTHER DIVISIONS OF THE SAME AREA).

PRESERVATION

TO KEEP BETWEEN 0° AND 4°. THE PRODUCT CAN BE FROZEN. AT ROOM TEMPERATURE DOES NOT UNDERGO CHANGES FOR 12 MONTHS (48 MONTHS KEPT IN THE FRIDGE) FROM THE DATE OF PRODUCTION. DO NOT EXPOSE TO DIRECT SUNLIGHT.

TASTE

MATURE, CREAMY, WITH A LASTING AND SOFT MARINE TASTE AT THE END.

COLOUR REDDISH PURPLE

AROMA DECISIVE, FLAVOURFUL.

ALLERGENIC SUBSTANCES

RED PRAWN (CRUSTACEANS) - REG. (EU) N. 1169/2011

USAGE

100% NATURAL ELEMENTS, SURPRISINGLY VERSATILE. PERFECT FOR ANY TYPE OF CULINARY PREPARATION. SUITABLE OR IDEAL FOR PASTA, RISOTTO, GOURMET PIZZA, APPETIZER, SOUPS, LASAGNA, NOODLES. IT CAN BE USED RAW OR COOKED. SHAKE AND LET OXYGENATE FOR ONE MINUTE BEFORE USE.

MORE INFO:   ROSSODIMAZARA.COM

VALORI NUTRIZIONALI MEDI AVERAGE NUTRITIONAL VALUES PER 100 G

ENERGIA ENERGY	748 Kcal - 3081 KJ
GRASSI FAT	77 G
DI CUI SATURI OF WHICH SATURATES	15 G
CARBOIDRATI CARBOHYDRATES	0 G
DI CUI ZUCCHERI OF WHICH SUGARS	0 G
PROTEINE PROTEIN	13 G
SALE SALT	0.72 G

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Nudo e Crudo



A UNIQUE AND INTRIGUING COMBINATION ARTFULLY CREATED TO EXCITE YOUR PALATE. THE INIMITABLE COMBINATION OF RED PRAWN AND GOBETTO DI NASSA THAT ARE SHELLLED BY HAND AND PLACED IN A VACUUM PACK. WITH NUDO & CRUDO WE HAVE DECIDED TO LEAVE THE FLESH INTACT, JUST AS IT IS, TO ENSURE THE AUTHENTICITY OF ITS FLAVOR REMAINS UNTAMPERED AND TO GIVE YOU THE OPPORTUNITY TO USE IT AS YOU LIKE.

SPECIES - SCIENTIFIC NAME: **ARISTAEOMORPHA FOLIACEA - PLESIONIKA EDWARDSII**
FAO CODE ALPHA-3: **ARS-LKW**
PRESENTATION: **SHELLED**
FISHING AREA: **FAO 37.2.2 CENTRAL MEDITERRANEAN SEA ZONE - IONIAN SEA**
FISHING METHOD: **TRAWLING - (OTB)**
ANTIOXIDANT: **E-586 4- HEXYLRESORCINOL**
GLAZING: **0%**
SULPHITES: **0%**

PACKAGING TYPE
CARDBOARD BOX CONTAINING 11 SACHETS
OF 82 GRAMS = 900 G

PACKAGING
CARTON SIZE 45X30X26
CONTAINING 11 PACKS OF 82 G

TRANSFORMATION PROCESS
HAND-SHELLED AND CUT WITH A KNIFE. VACUUM PACKED
AND FROZEN TO -50° DEGREES

PRESERVATION
BEST WITHIN 18 MONTHS FROM THE DATE OF FREEZING.
MAINTAIN AT A TEMPERATURE EQUAL TO OR LESS THAN -18 °C

ALLERGENIC SUBSTANCES
RED PRAWN AND GOBETTO SHRIMP (CRUSTACEANS) -
REG. (EU) N. 1169/2011

CONSUMPTION
ENJOYED COOKED OR RAW - THAW IN COLD WATER AND DO NOT REFREEZE.
ONCE THAWED, KEEP REFRIGERATED AND CONSUME WITHIN 24 HOURS.

MORE INFO:   ROSSODIMAZARA.COM

VALORI NUTRIZIONALI MEDI AVERAGE NUTRITIONAL VALUES PER 100 G

ENERGIA ENERGY	92,16 KCAL - 385,61 KJ
GRASSI FAT	0,78 G
DI CUI SATURI OF WHICH SATURATES	0,18 G
CARBOIDRATI CARBOHYDRATES	0,66 G
DI CUI ZUCCHERI OF WHICH SUGARS	0 G
PROTEINE PROTEIN	20,62 G
SALE SALT	1,08 G

MAESTRI PESCATORI
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SUBLIME

GRAINS DE GAMBERO ROSSO



THE FRUIT OF AN INCESSANT SEARCH FOR LINKS BETWEEN MARITIME TRADITION AND SUSTAINABLE INNOVATION.

BORN FROM THE PROPENSITY TO EXPERIMENT AND EXPLORE THE NEW FRONTIERS OF FOOD, SEEN NOT ONLY AS A SOURCE OF SUSTENANCE BUT ALSO AS A PLEASURE FOR THE PALATE AND THE SPIRIT.

SUBLIME IS AN EXTREMELY REFINED AND CONTEMPORARY PRODUCT WITH A RICH AND STRONG TASTE MADE HARMONIOUS BY LIGHT NOTES OF MINT, THYME AND LEMON.

THE FRESHLY CAUGHT RED SHRIMP UNDERGO A SOPHISTICATED FREEZE-DRYING PROCESS WHICH ENSURES THE PRESERVATION OF ALL THEIR NATURALNESS AND NUTRITIONAL VALUES.

INGREDIENTS

FREEZE-DRIED RED SHRIMP 97% (ARISTAEOMORPHA FOLIACEA) - FISHED BY TRAWLERS IN THE CENTRAL MEDITERRANEAN SEA - IONIAN SEA - AREA FAO 372.2 AND ITS OTHER DIVISIONS). SUGAR, LEMON JUICE, THYME AND MINT. ANTIOXIDANT: E-586 4-HEXYLRESORCINOL

NET WEIGHT

50 G

PRESERVATION

IN ORDER TO PRESERVE THE PRODUCT STORE IN A DRY, COOL PLACE, AND AWAY FROM DIRECT SUNLIGHT.

SHELF LIFE

15 MONTHS FROM PRODUCTION DATE

ALLERGENIC SUBSTANCES

RED SHRIMP (SHELLFISH) - REG. (EU) NO. 1169/2011

COLOUR

CORAL RED

USAGE

EXTREMELY VERSATILE 100% NATURAL FOOD. PERFECT FOR ANY TYPE OF FOOD PREPARATION, FROM APPETIZERS TO PASTRIES.

AROMA

NOTES OF THE SEA AND CITRUS FRUITS

MORE INFO:   ROSSODIMAZARA.COM

VALORI NUTRIZIONALI MEDI AVERAGE NUTRITIONAL VALUES PER 100 G

ENERGIA ENERGY	244 KCAL - 1005 KJ
GRASSI FAT	4,9 G
DI CUI SATURI OF WHICH SATURATES	1,9 G
CARBOIDRATI CARBOHYDRATES	9 G
DI CUI ZUCCHERI OF WHICH SUGARS	9 G
PROTEINE PROTEIN	14 G
SALE SALT	4,4 G

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GAMBERO VIOLA



A TIRELESS TRAVELLER. IT LOVES TO BE CONSTANTLY ON THE MOVE, GOING FROM A DEPTH OF 150 METRES DURING THE DAY TO 700 METRES AT NIGHT IN SEARCH OF COOLER WATERS. IT PREFERS SEABEDS WITH CANYONS WHICH IT CROSSES, FOLLOWING THE STRONG ASCENDING CURRENTS THAT ARE RICH IN OXYGEN.

COMMERCIAL DENOMINATION: **VIOLET PRAWN**

SPECIES - SCIENTIFIC NAME: **ARISTEUS ANTENNATUS**

FAO CODE ALPHA-3: **ARS**

PRESENTATION: **WHOLE (WHL)**

FISHING AREA: **FAO 37.2.2 CENTRAL MEDITERRANEAN SEA ZONE - IONIAN SEA**

FISHING METHOD: **TRAWLING - (OTB)**

ANTIOXIDANT: **E-586 4- HEXYLRESORCINOL**

GLAZING: **0%**

SULPHITES: **0%**

PIECES X 900 G

XXL : 18/20 · XL: 27/30 · L: 43/50 · M: 63/70

PACKAGING

CARTON SIZE 45X30X26

CONTAINING 10 PACKS OF 900 G

CONSUMPTION

ENJOYED COOKED OR RAW - THAW IN COLD WATER AND DO NOT REFREEZE. ONCE THAWED, KEEP REFRIGERATED AND USE WITHIN 24 HOURS

ALLERGENIC SUBSTANCES

VIOLET PRAWN (CRUSTACEANS) - REG. (EU) N. 1169/2011

TASTING NOTE

COLOUR: LIGHT RED WITH PURPLE HUES

TASTE: DELICATE AND BALANCED, IT CONVEYS TO THE PALATE AN INTENSE SENSATION OF FRESHNESS

CONSISTENCY: VERY TENDER MEAT WITH AN EXCELLENT DENSITY FOR EASY SLICING WITHOUT CRUMBLING.

PRESERVATION METHOD

BEST WITHIN 18 MONTHS FROM THE DATE OF FREEZING.

MAINTAIN AT A TEMPERATURE EQUAL TO OR LESS THAN -18 °C

MORE INFO:   ROSSODIMAZARA.COM

VALORI NUTRIZIONALI MEDI AVERAGE NUTRITIONAL VALUES PER 100 G

ENERGIA ENERGY	88,96 Kcal - 372,22 KJ
GRASSI FAT	0,51 G
DI CUI SATURI OF WHICH SATURATES	0,14 G
CARBOIDRATI CARBOHYDRATES	0,5 G
DI CUI ZUCCHERI OF WHICH SUGARS	0 G
PROTEINE PROTEIN	20,57 G
SALE SALT	1,01 G

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CARPACC16BLEND



THE FRESHEST SPECIMENS ARE CHOSEN WITH EXPERTISE AND RIGOUR AND ARE SHELLLED AND DE-VEINED BY HAND AND GENTLY BEATEN IN ORDER TO OBTAIN A PERFECT DISC. BLEND REPRESENTS THE CONTEMPORARY INTERPRETATION OF CARPACCIO. THE PERFECT FUSION OF THE RED PRAWN WITH A STRONG AND PRONOUNCED TASTE ENHANCED BY THE KNOWN UNMISTAKABLE SWEETNESS OF THE GOBETTO DI NASSA.

SPECIES - SCIENTIFIC NAME: **ARISTAEOMORPHA FOLIACEA - PLESIONIKA EDWARDSII**
 FAO CODE ALPHA-3: **ARS-LKW**
 PRESENTATION: **FLESH**
 FISHING AREA: **FAO 37.2.2 CENTRAL MEDITERRANEAN SEA ZONE - IONIAN SEA**
 FISHING METHOD: **TRAWLING (O.T.B.)**
 ANTIOXIDANT: **E-586 4- HEXYLRESORCINOL**
 GLAZING: **0%**
 SULPHITES: **0%**

PACKAGING TYPE
 CARDBOARD BOX CONTAINING 10 SACHETS
 OF 55 GRAMS = 550 G

PACKAGING
 CARTON SIZE 45X30X26
 CONTAINING 10 PACKS OF 550 G

TRANSFORMATION PROCESS
 HAND-SHELLED AND CUT WITH A KNIFE.
 FROZEN TO -50° C.

PRESERVATION
 BEST WITHIN 18 MONTHS FROM THE DATE OF FREEZING.
 MAINTAIN AT A TEMPERATURE EQUAL TO OR LESS THAN -18 °C

ALLERGENIC SUBSTANCES
 RED PRAWN AND GOBETTO SHRIMP (CRUSTACEANS) -
 REG. (EU) N. 1169/2011

CONSUMPTION
 GENTLY PEEL OFF THE DISC OF PRAWN FROM THE FILM, LAY IT ON THE
 SERVING DISH AND GARNISH AS YOU LIKE.
 ONCE THAWED, KEEP REFRIGERATED AND CONSUME WITHIN 24 HOURS.
 DO NOT REFREEZE.

MORE INFO:

  [ROSSODIMAZARA.COM](https://www.rossodimazara.com)

VALORI NUTRIZIONALI MEDI	AVERAGE NUTRITIONAL VALUES PER 100 G
ENERGIA ENERGY	92,16 KCAL - 385,61 KJ
GRASSI FAT	0,78 G
DI CUI SATURI OF WHICH SATURATES	0,18 G
CARBOIDRATI CARBOHYDRATES	0,66 G
DI CUI ZUCCHERI OF WHICH SUGARS	0 G
PROTEINE PROTEIN	20,62 G
SALE SALT	1,08 G

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CARPACC16UNICO



STRONG TASTE WITH A PLEASANT SMOKY SENSATION AT THE END OF THE TASTING. UNICO IS THE ULTIMATE EXPRESSION OF RED PRAWN CARPACCIO EXPERTLY PROCESSED TO GIVE AN EXTRAORDINARY VISUAL IMPACT. CLEANED AND BEATEN BY HAND TO CREATE A PERFECT DISC TO BE PLACED DELICATELY ON YOUR PLATE.

SPECIES - SCIENTIFIC NAME: **ARISTAEOMORPHA FOLIACEA**
 FAO CODE ALPHA-3: **ARS**
 PRESENTATION: **FLESH**
 FISHING AREA: **FAO 37.2.2 CENTRAL MEDITERRANEAN SEA ZONE - IONIAN SEA**
 FISHING METHOD: **TRAWLING (O.T.B.)**
 ANTIOXIDANT: **E-586 4- HEXYLRESORCINOL**
 GLAZING: **0%**
 SULPHITES: **0%**

PACKAGING TYPE
 CARDBOARD BOX CONTAINING 10 SACHETS
 OF 55 GRAMS = 550 G

PACKAGING
 CARTON SIZE 45X30X26
 CONTAINING 10 PACKS OF 550 G

TRANSFORMATION PROCESS
 HAND-SHELLED AND CUT WITH A KNIFE.
 FROZEN TO -50° C.

PRESERVATION
 BEST WITHIN 18 MONTHS FROM THE DATE OF FREEZING.
 MAINTAIN AT A TEMPERATURE EQUAL TO OR LESS THAN -18 °C

ALLERGENIC SUBSTANCES
 RED PRAWN (CRUSTACEANS) -
 REG. (EU) N. 1169/2011

CONSUMPTION
 GENTLY PEEL OFF THE DISC OF PRAWN FROM THE FILM, LAY IT ON THE
 SERVING DISH AND GARNISH AS YOU LIKE.
 ONCE THAWED, KEEP REFRIGERATED AND CONSUME WITHIN 24 HOURS.
 DO NOT REFREEZE.

MORE INFO:

  ROSSODIMAZARA.COM

VALORI NUTRIZIONALI MEDI AVERAGE NUTRITIONAL VALUES PER 100 G	
ENERGIA ENERGY	88 KCAL - 368 KJ
GRASSI FAT	0,6 G
DI CUI SATURI OF WHICH SATURATES	0,1 G
CARBIDRATI CARBOHYDRATES	0,6 G
DI CUI ZUCCHERI OF WHICH SUGARS	0 G
PROTEINE PROTEIN	20,1 G
SALE SALT	0,9 G

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