



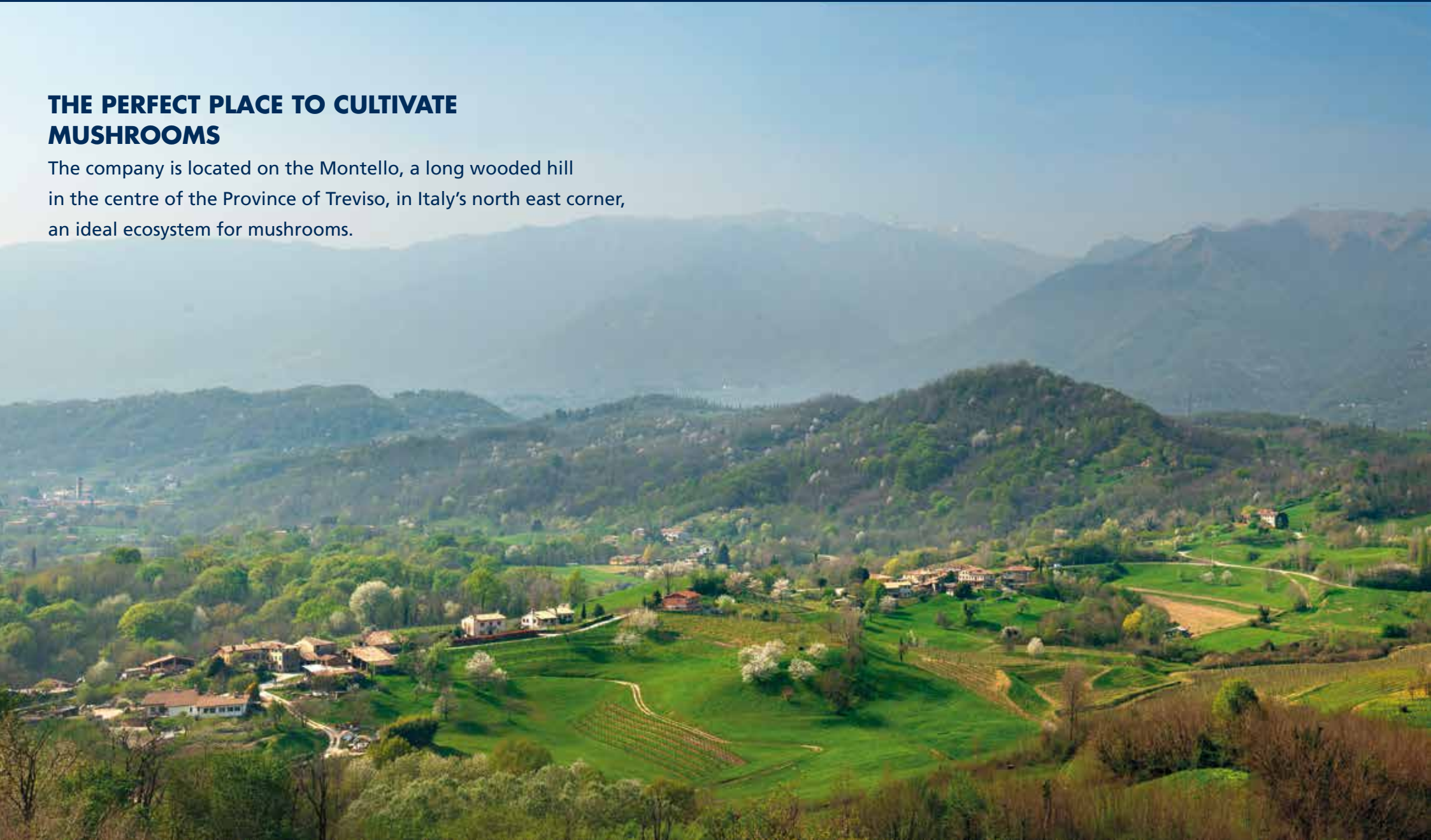
# AN ITALIAN STORY



# IN THE SHADOW OF THE DOLOMITES, ALL THE GOODNESS OF GENUINE ITALIAN CUISINE

## THE PERFECT PLACE TO CULTIVATE MUSHROOMS

The company is located on the Montello, a long wooded hill in the centre of the Province of Treviso, in Italy's north east corner, an ideal ecosystem for mushrooms.



# AN ITALIAN TRADITION OF PASSION, QUALITY, GASTRONOMIC EXPERTISE AND TECHNOLOGICAL INNOVATION

## AN ITALIAN TRADITION OF PASSION, QUALITY, GASTRONOMIC EXPERTISE AND TECHNOLOGICAL INNOVATION

In 1954 the Sartor family began mushroom cultivation and preservation in earnest. This was the beginning of a tradition of growth, technological innovation and research into new products.

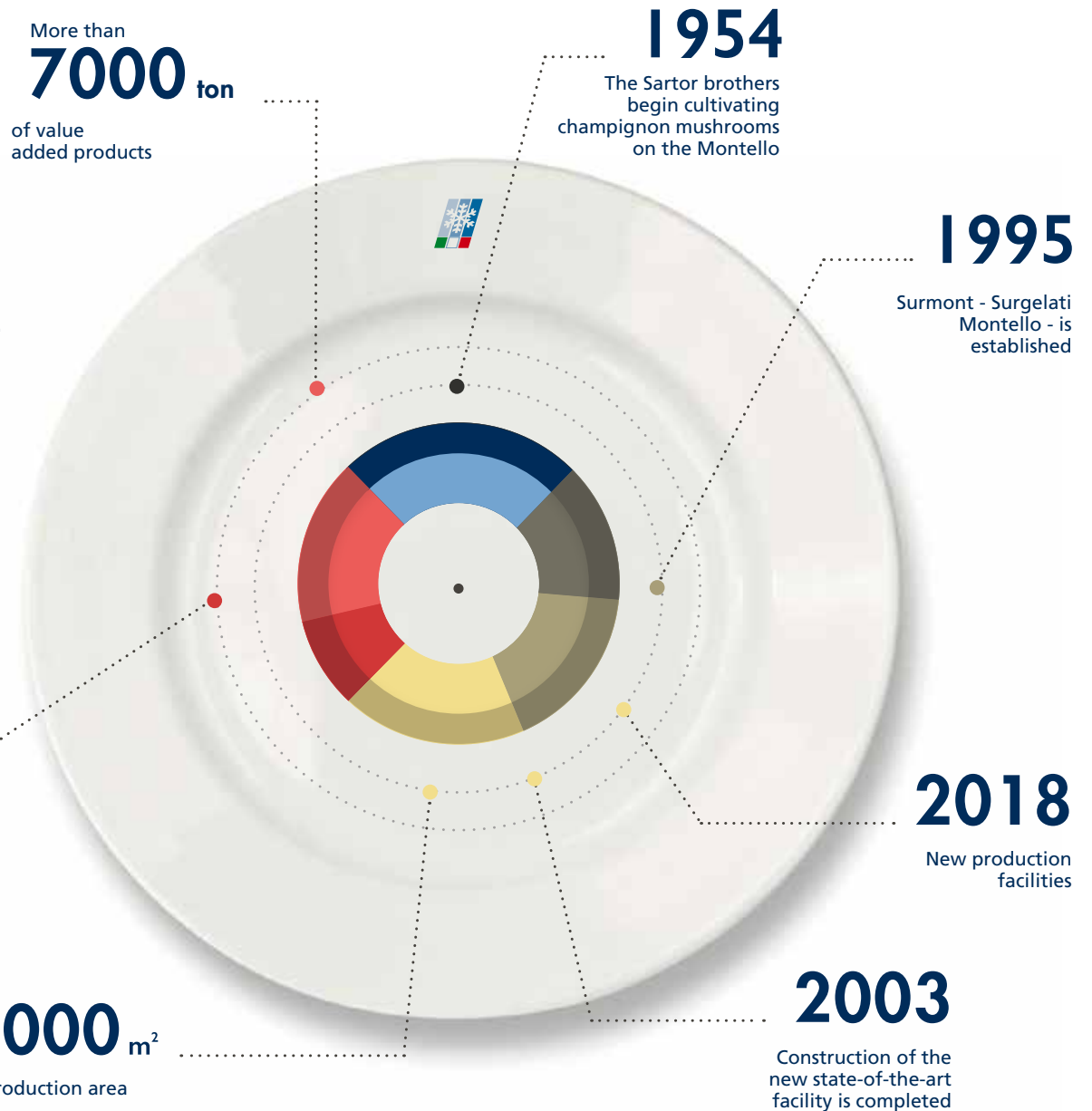
## A COMPLETE RANGE OF PRODUCTS

Today, as well as mushrooms, the company offers a constantly evolving selection of frozen vegetables and ready meals.

More than  
**8000** ton  
of mushrooms processed

**15000** m<sup>2</sup>  
covered production area

More than  
**7000** ton  
of value added products



# EXCELLENCE AND AUTHENTICITY: ADDED VALUE FOR CONSUMERS AND THE TRADE

## **SELECT INGREDIENTS AND PRODUCTS: GUARANTEED QUALITY FROM PRODUCTION TO THE TABLE**

.With technical expertise, rigorous quality controls at each stage, stringent grower specifications and full traceability, the company guarantees superior quality standards across all products.

## **GASTRONOMIC EXPERTISE AND PRODUCT INNOVATION: RESPONDING EVERY DAY TO NEW MARKET TRENDS**

A team of expert chefs and R&D professionals work to develop new product concepts, new recipes and new solutions so as to respond quickly to developing trends and changing consumer tastes.

## **ITALIAN TRADITION, AUTHENTICITY AND THE UNBEATABLE FLAVOUR OF HOME-COOKED MEALS**

Italian cuisine with a dash of creativity and all-natural preparation without flavourings or additives. This, combined with exclusive technologies designed to develop traditional cooking methods, allows the company to deliver delicious, wholesome dishes just as if they were made at home.



# TECHNOLOGY. THE COMPANY'S HEART

## **CUTTING-EDGE TOTAL FREEZING TECHNOLOGY COMBINED WITH FLEXIBILITY AND OPTIMISED PRODUCTION CAPACITY**

Surmont uses state-of-the-art equipment and highly efficient production processes which provide elevated production capacity and guaranteed food safety.

## **SURMONT TECHNOLOGY: REPRODUCING THE GOODNESS OF HOME-COOKED MEALS WHILE PRESERVING THE FLAVOUR OF THE INGREDIENTS**

The ingredients are cooked together in a perfect harmony of flavours where the taste and texture of each individual ingredient is maintained.

The resulting frozen meals are complete, with no separation between the solid and liquid parts, and are easily portionable.

## **HIGH QUALITY AND FOOD SAFETY STANDARDS**

Throughout the entire production process the company is 100% focused on quality and safety, from vegetable and mushroom handling, to cooking, freezing and storage. CERTIFICAZIONI



# A COMPLETE CHOICE OF SPECIALTIES: READY MEALS, MUSHROOMS AND VEGETABLES

## THE CUCINA SARTOR RECIPE. EVERYDAY GOODNESS

The company offers a constantly evolving range of soups, risottos, main courses, sides and vegetables.

## MUSHROOMS. NATURE'S GIFTS

The mushrooms are carefully selected and frozen as soon as they're picked so as to preserve their natural aroma and flavour. The range is wide with a choice of boletus, champignon, medley and the most popular mushrooms on the market, delivered raw in a variety of formats as well as sautéed ready for use.

## VEGETABLES AND MIXED BERRIES, FRESHNESS ON THE TABLE

The range is completed by a selection of quality vegetables and mixed berries, all guaranteed by the renowned Sartor experience and reliability.



# SPECIFIC SOLUTIONS DEVELOPED FOR THE FOODSERVICE MARKET

## PRODUCTS AND SPECIFIC FORMATS FOR RESTAURANTS

The Foodservice product line combines the excellence and quality of Surmont specialties with the convenience of freezing, which simplifies preservation and avoids waste. Delivered in practical large bags, the products are nonetheless easily portionable.

## FOR CREATIVE CHEFS, A PRODUCT LINE WITH NATURAL, SEMI-FINISHED AND READY SPECIALTIES

Surmont has developed a range of frozen solutions dedicated to the foodservice market including mushrooms and fruit, vegetable specialities and frozen semi-cooked and ready meals. The Fungolosi range adds ready-cooked specialties of Boletus, champignon and medleys that are ready to use experience and reliability.



# TECHNOLOGY AND EXPERTISE AT THE CUSTOMER'S SERVICE

## A PARTNER FOR EACH CUSTOMER

Surmont produces mushrooms, vegetables and ready meals tailored to the specific demands of each customer, maintaining a consistent level of quality and guaranteed goodness. Many retail chains and major food brands have already chosen Surmont experience and reliability for their products.

## QUALITY RECIPES AND SOLUTIONS

Surmont delivers original and exclusive products for both its private label partners and other companies, providing professional consulting services to develop the offering and define the range.





# SPECIALIST ADVICE FOR THE HIGHEST QUALITY SERVICE

## **CUSTOMISED SOLUTIONS FOR THE FOOD INDUSTRY**

Surmont provides specific industrial frozen products to major food manufacturing and packaging companies. These include special vegetables, mushrooms and semi-finished products, in sizes and cuts designed specifically to meet the needs of this highly specialised market. Listening carefully to the requirements of industrial customers is a key part of developing and maintaining lasting relationships based on trust and mutual co-operation.

## **EXPERTISE AND KNOW-HOW**

Surmont has always been focused on the market and has developed unparalleled expertise which is now fully at the disposal of its customers.





Contact and info:  
Nicola Sartor  
Tel.: +39 0423 681981  
e-mail: [info@surmont.it](mailto:info@surmont.it)

[www.surmont.it](http://www.surmont.it)  
[www.cucinasartor.it](http://www.cucinasartor.it)