

Main catalogue



Mixes / Herbs and Spices / Products for baking / Breadcrumbs / Seeds



l'aroma
Sapore e Gusto in cucina



WE CAN BOAST AN ALMOST FIFTY-YEAR-LONG HISTORY OF GROWING EXPERIENCE AND DEEP KNOWLEDGE OF THE INDUSTRY.

It is these deeply-rooted guarantees that have always allowed us to keep up with the times, by interpreting and often foreseeing the tastes of consumers to whom we offer the largest selection of herbs and spices in order to satisfy every kind of request and need.



Our spices? Just unique

We try to match changing tastes, the fashion of dishes and new herbs, keeping always in mind the quality.



A company rich in taste

With fifty years of experience in the industry, today we produce seasonings and flavourings for a quality cuisine, as well as mixes of the best spices from all around the world.

Spices and aromatic herbs are **our calling**. Our excellent products are supplied to both small local retailers and to national large-scale distributors and are often chosen by many food companies to make their produce more special.

Our experience is highly consolidated, and together with the quality of raw materials and the wide range of products it preserves us among the best national brands in this industry.



**EXOTIC HERBS AND SPICES SELECTED
AROUND THE WORLD AND COMING FROM
ALL FIVE CONTINENTS.**

A careful selection that puts all the scents of distant lands on the table.



The global reach of L'Arroma company

We have grown gradually but steadily. Today our flavours are appreciated everywhere.



STRICT AND CAREFUL CONTROLS AT EVERY STAGE OF PROCESSING MAINTAIN THE FLAVOUR OF ALL OUR PRODUCTS INTACT.

Our containers are designed to provide an easy use and an excellent quality of our spices.



Epecially spices

Only an outstanding quality, as that of our spices, can bring all the flavours and tastes of distant lands onto the table.

approximately
180
tons



Processed spices annually, coming from all around the world.



1,200,000
products

Distributed annually to local retailers and department store chains.

285
references



Divided into 5 product lines.

IN THESE YEARS WE HAVE RESTYLED OUR PRODUCTS, NEVER CEASING TO TAKE UP THE CHALLENGES SET BY THE MARKET DEMANDS.

We try to foresee our customers' choices, keeping the product range in line with their tastes.



A centre of flavours

The quality and assortment of our seasonings and flavourings are well guaranteed. They are available both at small local retailers and large supermarket chains.

Having been in the world of spices for almost fifty years, we owe today's success of the company to our passion and experience. The small factory we had at the beginning has become an innovative manufacturing facility where only selected spices are despatched daily. They make up our product lines of flavourings, mixes and seasonings which bring the different tastes of the world onto your table.

QUALITY CERTIFICATIONS:



ISO 9001



BRC



IFS



KOSHER

L'AROMA s.r.l.

Main catalogue

Mixes, Herbs and Spices, Products for baking, Breadcrumbs, Seeds.

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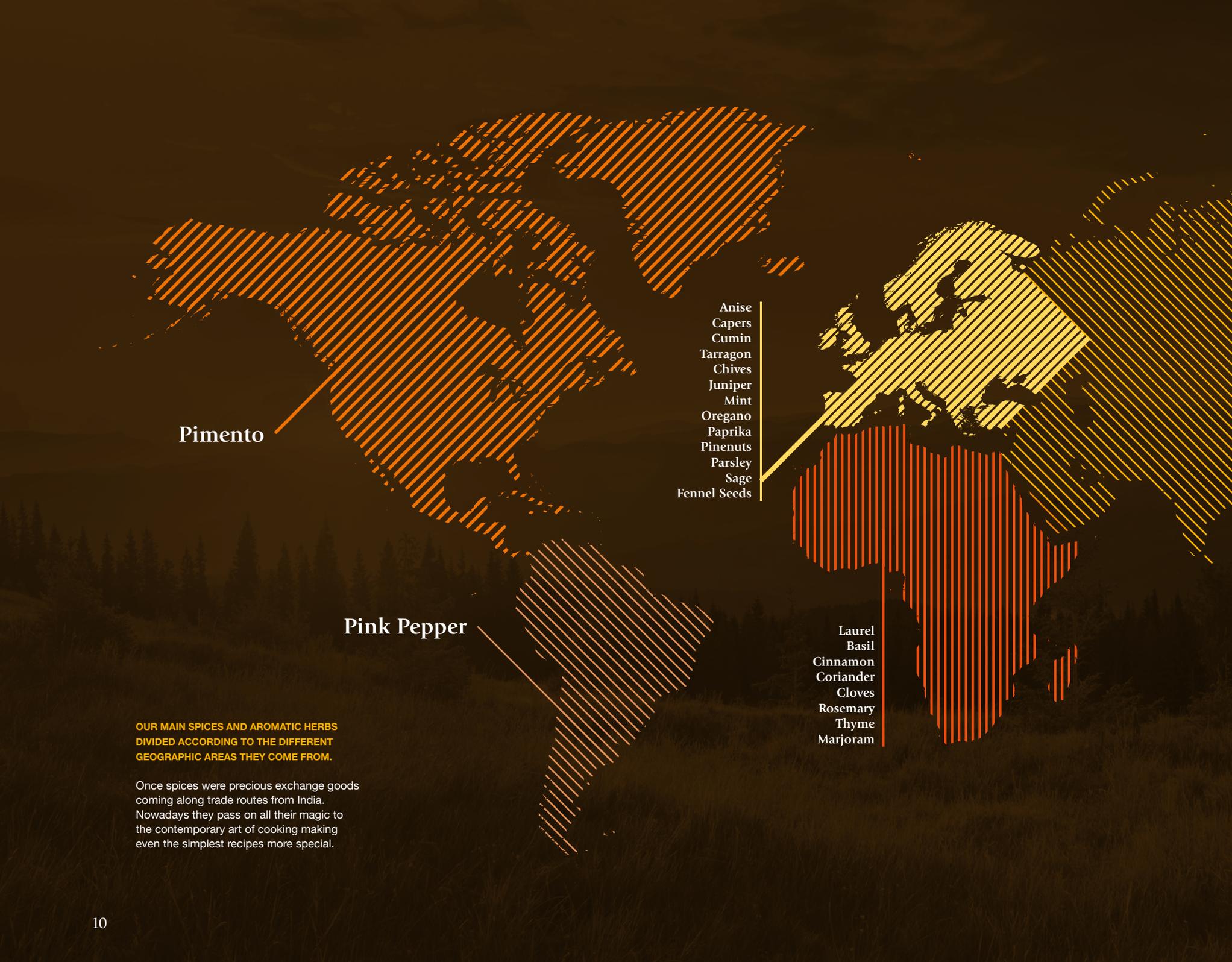
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Pimento

Anise
Capers
Cumin
Tarragon
Chives
Juniper
Mint
Oregano
Paprika
Pinenuts
Parsley
Sage
Fennel Seeds

Pink Pepper

Laurel
Basil
Cinnamon
Coriander
Cloves
Rosemary
Thyme
Marjoram

OUR MAIN SPICES AND AROMATIC HERBS
DIVIDED ACCORDING TO THE DIFFERENT
GEOGRAPHIC AREAS THEY COME FROM.

Once spices were precious exchange goods
coming along trade routes from India.
Nowadays they pass on all their magic to
the contemporary art of cooking making
even the simplest recipes more special.



Geography of Flavours

In the four corners of the world we look for only the best exotic spices transforming them from simple raw materials into excellent gourmand products.

Garlic
Nutmeg
Black Pepper
Cardamom
Onion
Curry
Turmeric
Green Pepper
Chili Pepper
Saffron
Ginger



The evolution of tastes and the boom of multi-ethnic cuisine open the industry to new consumption opportunities and broader market prospects.

L'Aroma company is always in line with the latest innovations, offering a wide range of top aromatic herbs as well as exotic spices from all around the world aimed to satisfy culinary curiosity of growing consumer categories.





5 MAGIC MIXES

Tastier dishes thanks to the specific scented aromatic blends for spaghetti, potatoes, roasts, sauces and fish.



Fantasy in your cooking

Our aromatic mixes are created to highlight every dish, giving something extra to the normal roast, more edge to potatoes, a better flavour to fish and a new taste to sauces and spaghetti. Use the blends also in your culinary experiments: The mix for spaghetti will give a spicy taste to your bruschetta, the one for fish will make the usual mayonnaise more special and in the end you will just say goodbye to your typical dishes and boring flavours.



AVAILABLE PACKAGINGS:



DOUBLE SACHET



SPRINKLER

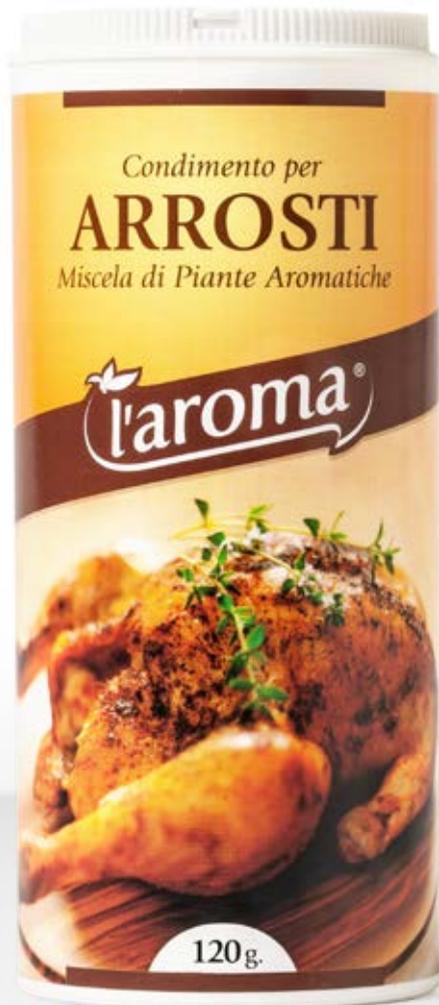


PET JAR



BUCKET





Roast seasoning

Aromatic plant blend

INGREDIENTS: salt, rosemary, garlic, sage, laurel, basil, marjoram, oregano, thyme, juniper, tarragon, ginger, aromatic plants.

Would you like to make your Florentine steak or roast beef more special? Well, remember this: tenderize well your piece of meat before cooking, with a hearty dose of our roast seasoning. Sprinkle it on your hands and then rub it into the meat. Otherwise, you can spread a bit of oil on it first so that the spices stick on better. Then brown the meat as you usually do it... and you will feel the difference!



TIPS FROM THE CHEF:

Who told you that our roast seasoning can thrill only meat-lovers and not vegetarians? Before cooking the usual tofu chunks in extra virgin olive oil, rub into it a bit of our roast seasoning and only then put it on the frying pan. Who would mind becoming a vegan?





Potato seasoning

Aromatic plant blend

INGREDIENTS: salt, rosemary, juniper, sage, laurel, garlic, oregano and aromatic plants.

Baked potatoes are the best side dish for almost all second courses. To ensure potatoes are soft inside and crispy outside, blanch them for a few minutes in boiling water before baking. In this way you will avoid overcooking and burning them. At the end of cooking, sprinkle heartily our potato seasoning which will add a unique taste to your potatoes making them extraordinary.



TIPS FROM THE CHEF:

Our potato seasoning can become a great ally of many dishes in your cuisine. It gives more flavour to smashed potatoes and makes the usual focaccia more special. For the latter, replace rosemary with a sprinkle of our seasoning. What a taste!!!





Fish seasoning

Aromatic plant blend

INGREDIENTS: salt, garlic, laurel, parsley, oregano, marjoram, chives, thyme, mint, white pepper, aromatic plants.

Thanks to our fish seasoning, cooking fish will become true success. The balanced mix of aromatic herbs and spices, our one-of-a-kind and secret recipe, will give a gourmand flavour to your steamed fish and will make your grilled and baked in foil one really special. If you love marinated fish, add a sprinkle of our seasoning to the usual oil, lemon and chili pepper emulsion, and your raw fish will get an extraordinary taste.



TIPS FROM THE CHEF:

Our fish seasoning can add extra flavours to pizza too. Your pizza marinara or tuna pizza will taste even better if you add to the typical ingredients a generous sprinkle of our fish seasoning. Try it and you will feel the difference!





Spaghetti seasoning

Aromatic plant blend

INGREDIENTS: salt, parsley, chili pepper, garlic, aromatic plants.

How about making a masterpiece out of any pasta dish? Our spaghetti seasoning will enhance the tastiness of your first courses, above all pasta with garlic and oil, and will make them really unique and special. You will just have to brown our seasoning in extra virgin oil, cook your pasta al dente and then add it to the condiment together with a ladleful of cooking water. The wise and harmonious mix of spices and herbs will make your pasta just perfect and...everyone will ask for a second helping!



TIPS FROM THE CHEF:

You can use our spaghetti seasoning in so many different ways, starting from mussels in spicy sauce or mushrooms cooked in olive oil, parsley and garlic. You can also make appetizing breadsticks: cut puff pastry into diamond-shaped pieces, sprinkle our seasoning and bake them. Extremely delicious!





Sauce seasoning

Aromatic plant blend

INGREDIENTS: salt, garlic, onion, carrot, basil, sage, parsley, rosemary, aromatic plants.

Sauces and pasta are symbols of Mediterranean cuisine. And tomato sauce is par excellence, as when saying pasta the Italians mean above all spaghetti with tomatoes and basil. But if you do want to make your sauce unequalled, add a bit of our sauce seasoning while cooking. The combination of flavours it is made up of will intensify the sweetness of tomatoes and give a unique and special taste to your sauce, which will make it exceptional.



TIPS FROM THE CHEF:

Don't think that sauce seasoning can come in handy only for pasta sauces and condiments. The typical panzanella will become richer in taste thanks to the aromatic herb mix, as well as the Apulian frisella flavoured with oil and red onion will be even better if you sprinkle our sauce seasoning over it.

Packagings

For HORECA industry
Restaurants and catering



PET JAR
300-800 grams



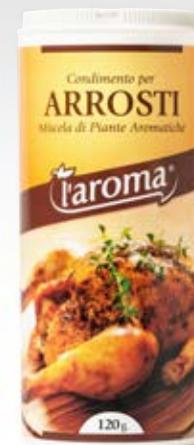
BUCKET
up to 2.5 kilos

For retail sale

Supermarket chains, small and medium-size retailers, delis



DOUBLE SACHET
10-20 grams



SPRINKLER
60-120 grams

Display boxes



Sachet box

SUBDIVISION:

50 SACHET
PER BOX



4 BOXES
PER PACK



108 PACKS
PER PALLET



Sprinkler box

SUBDIVISION:

12 SPRINKLERS
PER BOX



4 BOXES
PER PACK



84 PACKS
PER PALLET

A young woman with dark hair tied back, wearing a light blue t-shirt, is smiling warmly at the camera while cooking in a kitchen. She is standing at a stainless steel gas stove with two burners. The front burner has a black frying pan with several pieces of bacon cooking in it. The back burner has another black frying pan with a colorful vegetable stir-fry. She is holding a black spatula in her right hand, positioned over the bacon. The kitchen counter behind her is cluttered with various items: a white utensil holder with wooden handles, a whisk, several bottles of oil and vinegar, and a row of small potted plants in terracotta pots along the windowsill. The lighting is bright and natural, suggesting a sunny day. The overall atmosphere is warm and inviting.

More taste when together







A WORLD OF HERBS AND SPICES

Aromatic herbs and exotic spices, home-grown and distant flavours give more taste to your cuisine every day.



Pinches of authentic tastes

The great variety and quality of our range of aromatic herbs and exotic spices are ideal to satisfy your desire for something new in your cuisine. Whether it is traditional, Mediterranean or exotic cuisine, we always guarantee the best raw materials selected for you in every corner of the world and the widest range of herbs. We care a lot about customers' changing tastes which we often try to foresee by offering and selecting new products.



AVAILABLE PACKAGINGS:



SACHET



GLASS JAR



BAG



PET JAR



LARGE PACKET

The energy of flavourings

Our full line of herbs and spices

A unique range of smells, tastes and flavours, from the most traditional to the most modern and original. Thanks to the successful rise of ethnic and fusion cuisine they begin to spread into casual as well. The outstanding quality of our products is able to satisfy the creative leaps of consumers that are becoming more and more progressive and sophisticated.



Laurel



Anise



Basil



Chives



Marjoram



Mint



Sicilian Oregano



Parsley



Rosemary



Sage



Fennel Seeds



Thyme



Garlic



Whole Cinnamon



Ground Cinnamon



Capers



Cardamon



Cloves



Onion



Coriander



Cumin



Turmeric



Curry



Juniper



Whole Nutmeg



Nutmeg Powder



Sweet Paprika



Spicy Paprika



White Pepper Powder



Black Pepper Powder



Pink Pepper



Green Pepper



Chili Pepper



Chili Pepper Powder



Poppy Seeds



Ginger



White Pepper Grinder



Black Pepper Grinder



Pepper Mix Grinder

Packagings

For HORECA industry
Restaurants and catering



BAG
25-150 grams



PET JAR
100-500 grams



LARGE BAG
up to 1 kilo

For retail sale

Supermarket chains, small and medium-size retailers, delis



SACHET
7-20 grams



GLASS JAR
variable weight

Display boxes



Sachet box

SUBDIVISIONS:

50 SACHETS
PER BOX



209 BOXES
PER PALLET



Jar box

SUBDIVISIONS:

6 JARS
PER BOX



8 BOXES
PER PACK

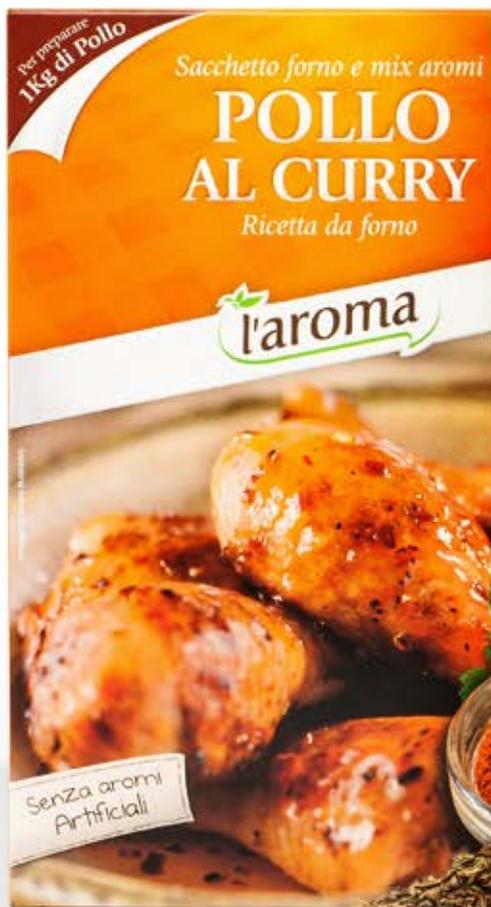


96 PACKS
PER PALLET



Tasting the quality







WONDER PACKS

*How to turn an ordinary chicken into a five-star dish? Now it's easy!
You just need to choose one of our delicious packs for baking!*



A pack with plenty of flavours

Concentrate of flavour and an original way to prepare a nice and tasty second course really quickly without spending too much time in the kitchen. You just need one of our bags! Add the spices you will find inside the pack and of course don't forget the chicken! Thanks to the mix of herbs, spices and natural ingredients your chicken will be ready in little time and will get a unique taste making you just lick off your fingers!



AVAILABLE PACKAGINGS:



PACK + HERB MIX KIT





Chicken with herbs

Baking recipe

INGREDIENTS: herbs and spices (rosemary, garlic, laurel, basil, marjoram, oregano, juniper, sage, thyme, tarragon, ginger) tomato, salt, starch, dextrose, sugar, natural flavourings.

One of the most typical recipes, a nice Sunday lunch dish reminding the traditional culinary atmosphere to share together. It owes its deliciousness to its simplicity and will make happy not only children but will surprise picky adult eaters as well. The secret is hidden in the wise and careful mix of herbs and spices which will make your chicken taste incredibly delicious and become an easy-to-follow and perfect recipe in your cuisine.

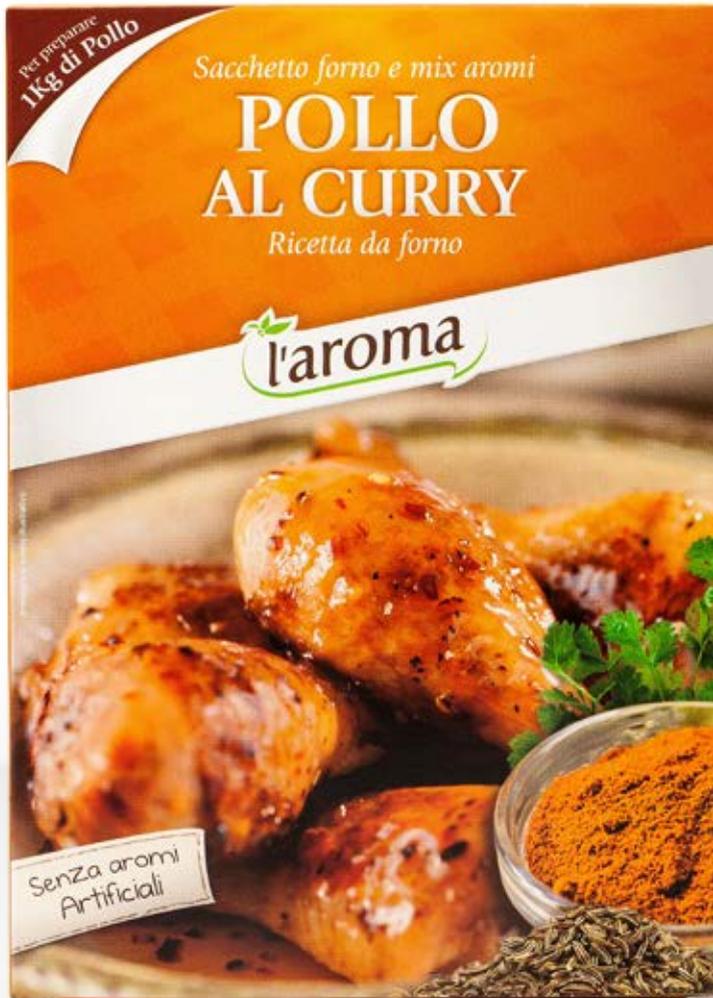


TIPS FROM THE CHEF:

There is no better side dish to the chicken with herbs and its wonderful sauce than potatoes which are worth being cooked with the many flavourings and scents of our magic pack as well.

You can have an equally delicious but lighter option if you steam new potatoes and sprinkle them with our super seasoning for potatoes.





Chicken with curry

Baking recipe

INGREDIENTS: Curry, aromatic plants (onion, garlick, peppers, chives, parsley, cumin, tarragon), corn starch, salt, dextrose, sugar, tomato, spices (turmeric, chili pepper, ginger), natural flavourings.

One of the most famous and best-known ethnic recipes which has already become a traditional dish of Italian cuisine thanks to its marvellous taste and tops the list of most appreciated and most cooked food in the country. Our recipe of chicken with curry respects the typical way of cooking this delicious Oriental dish but it also has an extra advantage: you will get your chicken ready in no time at all!



TIPS FROM THE CHEF:

How to turn your second course chicken with curry into a single dish? Very easy. Just add high-quality rice pilaf, and to make it even tastier put some toasted almonds and a seed mix (chia, pumpkin, flax, sunflower).





Chicken with paprika

Baking recipe

INGREDIENTS: salt, paprika, aromatic plants (onion, basil, rosemary, garlic, laurel, carrot, parsley, chives, thyme, marjoram), cornstarch, dextrose, sugar, tomatoes, natural flavourings, spices (ginger, black pepper)

Our chicken with paprika is a real treat for food connoisseurs. It is somewhere between the international and ethnic recipe, a remarkable dish of Hungarian cuisine, characterized and scented with the spice after which it is named. A savory and distinctive dish, full of personality. This is thanks to the mix of sweet and spicy paprika which will turn around the usual lunch by changing the common second course into an extremely delicious dish.



TIPS FROM THE CHEF:

How about surprising your guests? Get your seasoning ready and serve it on a cous cous pie. This will taste really great both as a side dish for chicken and on its own as well.

Packagings

For retail sale

Supermarket chains, small and medium-size retailers, delis



PACK +
HERB MIX KIT

Display boxes



Baking pack display box

SUBDIVISION:

20 PACK + HERB MIX KITS
PER BOX



160 BOXES
PER PALLET



The taste of experimentation





l'aroma
Spezie e Condimenti per la Cucina

Pan Grattato

insaporito all'uovo

Senza aromi Artificiali

l'aroma
Spezie e Condimenti per la Cucina

Pan Grattato

di semola

Senza aromi Artificiali

l'aroma
Spezie e Condimenti per la Cucina

Pan Grattato

aromatizzato alle erbe

Senza aromi Artificiali



GREAT BREADCRUMBS, THREE IN ONE

*A perfect help in cooking both the most traditional
and new original recipes*



Only fantastic breading

Breadcrumbs is an essential ingredient to get delicious fried food becoming more and more used in cooking and transforming so many popular and common dishes into new original and interesting recipes. Thanks to the excellent quality of raw materials our breadcrumbs are able to accept and successfully overcome the most exciting gastronomic challenges.



AVAILABLE PACKAGINGS:



PACK



LARGE PACK





Breadcrumbs with herbs

No artificial flavourings

INGREDIENTS: *Durum wheat semolina, water, sourdough, salt, aromatic herbs. Contains no preservatives.*

Our breadcrumbs contain only natural aromatic herbs and thanks to the unique and authentic flavour help to experiment with traditional and innovative recipes of original and creative cuisine. The fresh taste of the aromatic herbs make them perfect for cooking seafood dishes such as mussels au gratin. And how about having the traditional cutlet without comparison by breading it with our herbs?



TIPS FROM THE CHEF:

What is the secret of an excellent and unforgettable cutlet? Rub the slices of meat with white vinegar, drain them off and then go ahead with breading as usual. The sour taste of vinegar will remain revealing all its amazing flavour during the cooking.





Semolina Crumbs

No artificial flavourings

INGREDIENTS: *Durum wheat semolina, water, sourdough, salt.
Contains no preservatives.*

Our semolina crumbs is an essential ingredient for many well-known recipes. First of all, the famous Sicilian arancini, which will be really easy to prepare and above all will hold on perfectly during the frying process if you add our semolina crumbs. Thanks to the authenticity of the ingredients, which are all natural without any preservative or artificial flavouring, our product is a guarantee of quality taste and reliability.



TIPS FROM THE CHEF:

Not only for arancini and what is more – not only for breading. Our semolina is a key ingredient in many gourmet recipes. For instance, in the traditional anchovy or swordfish pie, as well as for silver scabbardfish whose outstanding tastiness will fascinate you after seasoning it with cheese, flavourings, spices, raisins and pine nuts.





Breadcrumbs with egg

No artificial flavourings

INGREDIENTS: *wheat flour, powdered egg, salt, sourdough.
Contains no preservatives.*

A real novelty! A perfect combination for all those dishes needing the use of egg and breadcrumbs such as cutlets, chicken nuggets or the traditional Neapolitan dish “mozzarella in carrozza” and more... All your dishes will be enriched in flavor! Bon appetit!



TIPS FROM THE CHEF:

Our breadcrumbs with egg are perfect also for preparing sweets, iris or fried cream. These two desserts, which are typical of Sicilian cuisine, will turn out to be even better and crispier and more solid with our breadcrumbs.

Packagings

For HORECA industry
Restaurants and catering



LARGE BAG
1 kilo

For retail sale

Supermarket chains, small and medium-size retailers, delis



BAG
250 grams

Display boxes



Bag display box

SUBDIVISIONS:

20 BAGS
PER BOX



4 BOXES
PER PACK



36 PACKS
PER PALLET

The scent of life






Sapore e Gusto in cucina





SEEDS FOR EVERYONE

They can be great snacks, but you will get most out of them if you add our seeds to give to your dishes more taste and originality.



A brand new passion

Seeds can be found more and more often in modern cuisines and they represent a delicious and above all healthy ingredient of many dishes, such as soups, salads and fresh fruit. We get them from sunflower, flax, hemp, poppy, chia and many others. Every of the 10 types which we have selected is rich in healthy features and ideal for preparing a variety of dishes.



AVAILABLE PACKAGINGS:



PACK

LARGE PACK

A delicious and healthy touch

Our full seed product line

Some of them contain selenium, others – magnesium, calcium or iron. The list of beneficial features of our seed selection is long and varied.

The range of our seed products includes many different types and two special mixes for salads and bread-making.



Salad Mix



Mix for bread-making



Flax Seed



Buckwheat



Hemp Seed



Poppy seeds



Quinoa



Chia seeds



Sunflower Seeds



Pumpkin Seeds

Packagings

For HORECA industry
Restaurants and catering



LARGE PACK
1 kilo

For retail sale

Supermarket chains, small and medium-size retailers, delis



PACK
150 grams

Display boxes



Pack display box

SUBDIVISIONS:

6 PACKS
PER BOX



420 BOXES
PER PALLET

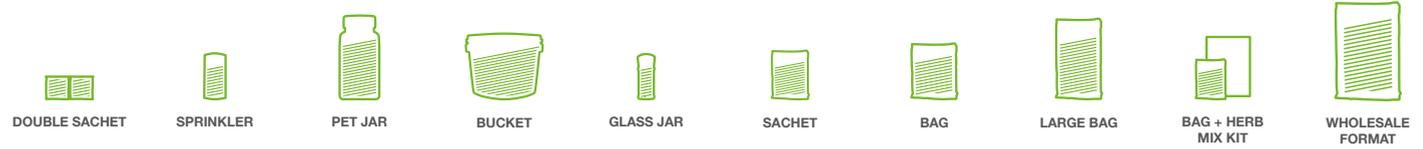


Living with taste





	DOUBLE SACHET	SPRINKLER	PET JAR	BUCKET	GLASS JAR	SACHET	BAG	LARGE BAG	BAG + HERB MIX KIT	WHOLESALE FORMAT
Garlic			●		●	●	●	●		●
Garlic Slices			●					●		●
Laurel			●		●			●		●
Laurel Leaves						●		●		●
Dill					●			●		●
Anise			●		●		●	●		●
Basil			●		●	●		●		●
Beet powder								●		●
Whole Cinnamon			●		●		●	●		●
Ground Cinnamon			●		●	●	●	●		●
Capers			●		●	●		●		●
Green Cardamom			●		●			●		●
Chopped Carrot								●		●
Cloves			●		●			●		●
Onion			●		●		●	●		●
Sliced Onion			●					●		●
Roast seasoning	●	●	●	●						●
Potato seasoning	●	●	●	●						●
Fish seasoning	●	●	●	●						●
Spaghetti seasoning	●	●	●	●			●			●
Sauce seasoning	●	●	●	●						●
Coriander			●		●			●		●
Cumin Seeds			●		●			●		●
Turmeric			●		●	●	●	●		●
Curry			●		●	●	●	●		●
Tarragon			●		●			●		●
Chives			●		●	●	●	●		●
Juniper			●		●			●		●
Chicken with curry kit									●	



	DOUBLE SACHET	SPRINKLER	PET JAR	BUCKET	GLASS JAR	SACHET	BAG	LARGE BAG	BAG + HERB MIX KIT	WHOLESALE FORMAT
Chicken with paprika kit									●	
Chicken with herbs kit									●	
White pepper grinder					●					
Pepper mix grinder					●					
Black pepper grinder					●					
Green pepper grinder					●					
Marjoram			●		●	●		●		●
Chopped Eggplants								●		●
Mint			●					●		●
Italian Mint			●		●	●		●		●
Seed mix for salads							●	●		●
Seed mix for bread-making							●	●		●
Buckwheat							●	●		●
Whole Nutmeg			●		●			●		●
Ground Nutmeg			●		●	●	●	●		●
Sliced olives								●		●
Peruvian Oregano			●					●		●
Sicilian Oregano			●		●	●	●	●		●
Semolina crumbs							●	●		●
Breadcrumbs with egg							●	●		●
Breadcrumbs with herbs							●	●		●
Smoked Paprika			●		●	●	●	●		●
Sweet Paprika			●		●	●	●	●		●
Spicy Paprika			●		●	●	●	●		●
Whole Black Pepper			●				●	●		●
Whole White Pepper			●				●	●		●
Ground White Pepper			●		●		●	●		●
Pepper Mix			●					●		●
Ground Black Pepper			●		●	●	●	●		●



	DOUBLE SACHET	SPRINKLER	PET JAR	BUCKET	GLASS JAR	SACHET	BAG	LARGE BAG	BAG + HERB MIX KIT	WHOLESALE FORMAT
Pink Pepper			●		●			●		●
Green Pepper			●		●			●		●
Chili Pepper			●		●	●	●	●		●
Ground Chili Pepper			●		●	●	●	●		●
Red Pepper Chips								●		●
Pimento			●		●			●		●
Italian Pine Nuts			●			●	●	●		●
Pakistan Pine Nuts			●			●	●	●		●
Pistachio Powder								●		●
Pistachio Grain								●		●
Whole pistachios								●		●
Tomato Powder/Chopped/Powder								●		●
Italian Parsley			●		●	●	●	●		●
Quinoa							●	●		●
Rosemary			●		●	●	●	●		●
Rucola								●		●
Sicilian sage			●		●	●	●	●		●
Chia Seeds							●	●		●
Small Fennel Seeds			●		●	●	●	●		●
Fennel Seeds			●				●	●		●
Sicilian Fennel Seeds			●					●		●
Sunflower Seeds							●	●		●
Flax Seed							●	●		●
Poppy Seeds							●	●		●
Hemp seeds							●	●		●
Pumpkin Seeds							●	●		●
Spinach Powder								●		●
Thyme			●		●	●	●	●		●
Raisin			●			●	●	●		●

	 DOUBLE SACHET	 SPRINKLER	 PET JAR	 BUCKET	 GLASS JAR	 SACHET	 BAG	 LARGE BAG	 KIT BAG + HERB MIX KIT	 WHOLESALE FORMAT
Saffron						●		●		
Ginger			●		●	●	●	●		●
Sliced Zucchini								●		●

L'AROMA srl

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