



The great Tradition of Italian dressings.





The tradition to give taste to life.

Kopafood is a company near Lodi that was founded from the passion for quality and for Lodi area. **Genuineness, Research** and **Tradition** are the values underlying the philosophy of Kopafood; the intent is to bring back to light forgotten **old scents and flavors**, surprisingly timeless, for a modern Mediterranean dietetics, always more attentive to the authenticity. The company pays attention to the research of guaranteed suppliers and to the **selection** of each ingredient, to offer to its customers the certainty of an extremely **healthy** and **genuine** product from all points of view. Kopafood is now recognized locally and internationally and is proud to make **worldwide** Lodi area's tradition be appreciated through its own products.





Balseto



The origins of this product are **very old** and they must be found in old history books that narrate the story about the feudal property and the territory **of Lodi**.

In ancient times the **Balseto Laudense** was used by reapers in addition of water, during their hard work in fields.

Later the **Carthusian monks** its true value as cooking **condiment** and called it "licore de cucina dulce et agreste".

In recent times, our company with the meticulous and careful work, as given back its value, making him known in the **world**.

Today the **best restaurants** use it in some of their preparation to enhance and **enrich the taste** of served dishes with a sophisticated and original touch.



It is a special sweet-sour condiment with golden reflections, clever fusion of wine vinegar and raw must of Trebbiano grapes. The Balseto Laudense enhances the taste of the most delicate foods, without covering the flavor of food or affect the color. It gives nobility to raw or cooked vegetables and gives a touch of sophistication to meat and fish.



BALSETO
Laudense



Organic Balseto



The Organic Balseto Laudense is born of a careful research and an important selection of raw materials. The ingredients are all sourced from Italian agriculture companies without the use of pesticide. The **organic Balseto Laudense** has not aged; the must is not cooked in order to maintain the fresh and the original flavor of the grapes. The processing takes place according to the best quality standards to bring to the table a high quality product thanks to the use of quality raw materials of biological origins.




BALSETO[®]
Laudense



Salsa Balsanese



It's a soft and delicate sauce characterized by the typical sweet-sour taste of Balseto Laudense. It is perfect with any kind of dishes making them harmonious on the palate. It's perfect in every moment of the day. **Salsa Balsanese** is also an extraordinary snack, on rice or corn crackers. Marked by the unmistakable notes of Balseto Laudense, it's a **delicate fresh** sauce, created to enhance appetizers, salads and a wide variety of gastronomic preparations. The harmony of lightness: the Salsa Balsanese enhances meat and fish, embellishes the canapes, gives flavor to oil dip...let you be overwhelmed by its taste that harmoniously **enhances** the **flavors** without covering it. You can find it in stylish and practical single-dose packages suitable to meet every need, also!

By Lodi area tradition here is a Gran Sapori new proposal with the unmistakable sweet-sour taste of Balseto Laudense: the Balsanese Sauce.





Fruttosi



- Raspberry Fruttosi
- Pomegranate Fruttosi
- Fig Fruttosi



Our sweet and sour dressing are delicious toppings made from vinegars, musts and fruits. They give a fresh and fruity flavor to foods and they are perfect to create fancy vinaigrette.

Raspberry Fruttosi perfect with white meat, cold dishes with cheese, fruit and ice cream; used in fruit salads, it blends the aromas and produces a fantastic juice to drink;

Pomegranate Fruttosi ideal with grilled and baked fish; used instead of lemon juice, it gives a delicacy sweet and sour taste and enrich the flow with perfumes;

Fig Fruttosi excellent with red roasted meat; when used at the end of the cooking, it enhance the flavor of the meats, and produces a fantastic demi-glaze.

Three varieties to suit every palate!



Vinegar and Lemon



Modena Balsamic Vinegar, Apple Vinegar and Lemon Juice: three genuine and reined Gran Sapori products, suitable to exalt your dishes in the best way.



Balsamic Vinegar of Modena PGI The most classic according to Modena tradition: Wine vinegar and cooked must of Trebbiano grapes. Long aging in oak barrels gives it an intense flavor.

Apple vinegar 100% italian vinegar, obtained from quality cider. Ideal for flavored your meat dishes; enhance the freshness of salads and gives taste to raw and cooked vegetables. Acidity 5%. Rich of minerals, gives to our body a lot of benefits.

Lemon juice with an intense flavor. Perfect with hot and cold beverages and as a condiment. Available in PE bottle and also in glass bottle, to give a longer conservation.



Oils



- **Extra virgin olive oil**
- **Extra virgin olive oil with Chili pepper**
- **Extra virgin olive oil with Truffle**
- **Extra virgin olive oil with Rosmary**

All Gran Saponi products guarantee from the origin a higher quality, due by the careful selection of every single used ingredient.

Our oils and glazes reveal the intense flavors of our tradition, they are rich and full-bodied: condiments are created on the notes of Mediterranean scents.





Glazes

- **Glaze with Balsamic vinegar of Modena IGP**
- **Glaze with Balsamic vinegar of Modena IGP - Pear**
- **Glaze with Balsamic vinegar of Modena IGP - Mango & Onion**
- **Glaze with Balsamic vinegar of Modena IGP - Hazelnut & Mustard**



Our selection of delicate and tasty glazes to satisfy every palate and to give a sweet and sour touch to food.

Glaze with Balsamic vinegar of Modena PGI perfect for every type of meat, fish and it's excellent on raw and cooked vegetables; **Glaze with Balsamic vinegar of Modena PGI Pear** suitable for seasoned cheese, boiled meat and vegetables. Irresistible with fresh fruit and ice cream;

Glaze with Balsamic vinegar of Modena PGI Mango & Onion excellent with cheese, every type of meat and french fry; **Glaze with Balsamic vinegar of Modena PGI Hazelnut & Mustard** ideal for every type of fish, meat, cheese and vegetables.



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