



cucina toscana gourmet

GOURMET TUSCAN FOOD





Passion

CREMA LOMBARDI WAS FOUNDED BY ROMANO LOMBARDI IN PISA, TUSCANY, IN 1968. ITALY WAS RIDING THE WAVE OF AN ECONOMIC BOOM AT THE TIME, AND LOMBARDI SAW A GAP IN THE MARKET FOR READY SAUCES FOR PEOPLE WITH NO TIME TO COOK AT HOME. HE ALSO UNDERSTOOD THAT IF HIS PRODUCTS WERE TO BE A SUCCESS, THEY HAD TO BE MADE WITH THE FINEST INGREDIENTS, FOLLOWING THE TIME-HONOURED METHODS OF THE ITALIAN CULINARY TRADITION.

Artisan Quality carefully selected ingredients:

TODAY, 50 YEARS LATER, A SECOND GENERATION KEEPS ROMANO LOMBARDI'S VISION ALIVE. PRODUCTION NOW TAKES PLACE IN A MODERN, 1200 M² FACTORY USING THE MOST ADVANCED MACHINERY, BUT WE REMAIN FAITHFUL TO OUR ARTISAN ORIGINS. WE SELECT ALMOST EXCLUSIVELY ITALIAN, AND IF POSSIBLE LOCALLY-SOURCED,

INGREDIENTS, AND SHARE OUR
FOUNDER'S PASSION FOR OUR
WORK.



Tradition
meets
innovation



WE HAVE BRC AND IFS
CERTIFICATION AND PRODUCE
A SPECIAL RANGE OF
ORGANIC PRODUCTS.

Respecting
the environment

IN 2015 WE INSTALLED A 100 KWP PHOTOVOLTAIC PLANT THAT PROVIDES OUR FACTORY WITH 63% OF ITS ENERGY NEEDS.






Quality control:



WE GUARANTEE THE SAFETY OF OUR PRODUCTS VIA STRINGENT QUALITY CONTROL PROCEDURES, AND PAY SPECIAL ATTENTION TO THE NEEDS OF CONSUMERS WITH FOOD INTOLERANCES, WHICH ARE INCREASINGLY COMMON IN TODAY'S WORLD:
ALL OUR PRODUCTS ARE *gluten free*.



NONE OF OUR PRODUCTS CONTAINS GM PRODUCE, HYDROGENATED FATS, ARTIFICIAL COLOURING AGENTS OR PALM OIL.

Research and development:



TRADITION, INNOVATION AND RESEARCH:

THE SECRET TO A CONSTANTLY-ENRICHED PRODUCT RANGE.




versatility:

OUR FRESH AND PRESERVED PRODUCTS COME IN FORMATS RANGING FROM 30 TO 3000 GRAMS.

WE PRODUCE FOR THE FOLLOWING CHANNELS:

- RETAIL
- WHOLESALE
- OWN BRAND
- HORECA.



OUR PRODUCTS ARE PACKAGED UNDER OUR OWN AND OTHER BRANDS, AND WE CAN ALSO PRODUCE TO THE RECIPES SPECIFIED BY OUR CLIENTS, COMPLETE WITH BESPOKE PACKAGING.

FRESH 0°C / 4°C

Pesto:

FROM PINOLOSÀ PREMIUM PESTO AL BASILICO GENOVESE DOP MADE TO AN EXCLUSIVE RECIPE USING ALL-ITALIAN SELECTED PREMIUM INGREDIENTS TO A MORE AFFORDABLE VERSION MADE WITH PREDOMINANTLY ITALIAN INGREDIENTS. ROCKET PESTO, WILD GARLIC PESTO, SUN-DRIED TOMATO PESTO, PISTACHIO PESTO, CAPER PESTO.

Gourmet cremes:

MADE WITH 100% ITALIAN BUTTER AND SELECTED CHEESES, BLENDED WITH TRADITIONAL INGREDIENTS LIKE PORCINI MUSHROOMS, WALNUTS, ITALIAN TRUFFLE, 4 FORMAGGI AND SMOKED SALMON. THESE INGREDIENTS ARE GENEROUSLY PROPORTIONED (15% PORCINI MUSHROOMS, 30% WALNUT, 5% EXCLUSIVELY ITALIAN TRUFFLE), MAKING THEM IDEAL FOR PROFESSIONAL USE.

Dips and spreads made with 100% Italian butter:

MADE EXCLUSIVELY FROM ITALIAN BUTTER AND ENRICHED WITH TRADITIONAL INGREDIENTS: BASIL, PARSLEY, SAFFRON, TRUFFLE, SMOKED SALMON, CAPERS.

Crostini:

A RANGE OF ANTIPASTO DIPS INCLUDING CROSTINO TOSCANO (WITH CHICKEN LIVER), CROSTINO GARFAGNINO (WITH SUN-DRIED TOMATO), TAPENADE AND VEGETABLE PÂTÉ.

Oil-preserved products:

PRODUCED BY HAND FROM FRESH VEGETABLES: GRILLED AUBERGINE, SAUTÉ COURGETTE, TROPEA ONION, SUN-DRIED TOMATO WITH PANTELLERIA CAPERS, MIXED VEGETABLE JARDINIÈRE.

Flan:

A NEW SAVOURY RANGE THAT'S PERFECT FOR CATERING AND FOR IMPRESSING FRIENDS AT HOME. AVAILABLE IN BASS AND ASPARAGUS, ZUCCHINI AND SHRIMP, PESTO, TRUFFLE, PORCINI MUSHROOM, AND SMOKED SALMON FLAVOURS.

Pasta sauces:

THE FINEST PASTA SAUCES IN THE TUSCAN TRADITION: RAGÙ WITH BOAR, RAGÙ WITH CHIANTINA BEEF, RAGÙ WITH CINTA SENESE DOP PORK, RAGÙ WITH HARE.

LONG-LIFE PRESERVES

A RANGE OF TRADITIONAL SAUCES IN LONG-LIFE VERSIONS, PRODUCED EXCLUSIVELY FROM SELECTED INGREDIENTS INCLUDING TUSCAN TOMATO AND ITALIAN EXTRA-VIRGIN OLIVE OIL (DIPS FOR CROSTINI, GAME RAGÙ, VEGETABLE AND SEAFOOD SAUCES).





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