







**BELLA** AtmoSfera

FUNCH

VIANDER.IT

Bella 5% AtmoSfera



## - NOT YOUR USUAL TRAY! \* OPEN AND USE \*



You can use the tray directly in the display cabinet.

The product doesn't need to be drained. Forget about oil disposal.

Out-of-fridge storage: store the tray in the fridge only after using it thanks to the stay-fresh lid.



JUST

The oil does not penetrate plant fibers and leaves. Zero haloes!

Vegetables preserve their best texture and taste.

Vinegar has been removed to enhance the natural sweetness of the product.

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**VIANDER,IT** 



The Bella Atmosfera product line was created by Viander, using modified Athmosphere technology applied to **the preservation of vegetables out of the fridge.**  TOF

## BUT WHAT DOES IT REALLY MEAN? AN AUTHENTIC TASTE OF OUR VEGETABLES.

Bella Atmosfera vegetables are treated "gently".

Thermal stress and acidity that are required for long term storage outside of the fridge are drastically reduced to the point of removing vinegar.

Therefore, vegetables can preserve their taste, organoleptic qualities, and texture.



## AWARD WINNING PRODUCT AT CIBUS EXHIBITION 2022 IN PARMA







In Apulia, Italy's vegetable garden, there is a downright love for artichokes. Our artichoke fields are located in Terra dei Messapi, in Salento, where we select only the very best raw material that is processed within a few hours after harvesting. As a result, our artichokes are unique in taste, light in color, fragrant, and tender.



Artichokes carpaccio code 06009 Tray 1/6- 750g





Sliced artichokes code 06003 Tray 1/6 - 950g



Villanella sliced artichokes code 06000 Tray 1/6 - 950g









Artichoke quarters code 06006 Tray 1/4 - 1500g



Villanella sliced artichokes code 06005 Tray 1/4 - 1500g



Sliced artichokes code 06007 Tray 1/4 - 1500g









Grilled artichokes with stem code 06002 Tray 1/4 - 1200g

Romana artichokes with stem code 06004 Tray 1/4 - 1200g









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Sautéed Porcini mushrooms code 06013 Tray 1/4 - 1500g





Sautéed Nameko mushrooms code 06018 Tray 1/6 - 950g





Sautéed mushrooms (4 mixed varieties) code 06010 Tray 1/6 - 950g



Grilled Champignon mushrooms code 06016 Trat 1/6-750g



Sautéed Champignons mushrooms code 06014 Tray 1/4 - 1500g











Neapolitan turnip greens code 06036 Tray 1/6 - 950g



Sautéed spinach code 06038 Tray 1/6 - 950g



**Red cabbage** cod. 06055 Tray 1/6 -750g





The finest Italian soils make our vegetables thrive at their best, allowing them to express their whole taste. We know the raw material inside out and we enhance it with recipes that are faithful to the Italian tradition.



Grilled aubergines code 06040 Tray 1/6- 950g



Aubergine carpaccio code 06049 Tray 1/6-750g



Grilled courgettes code 06041 Tray 1/6-950g





BELLA

*SFERA* 





RADICCHIO

Prototo

Endive with capers and olives code 06037 Tray 1/6 - 950g





Grilled sliced Borettane onions cod. 06050 Tray 1/6 -950g



**Grilled onions** code 06051 Tray 1/6-750g



Dried Tropea onions code 06052 Tray 1/6-950g Roman style Puntarelle "chicory" code 06044 Vaschetta 1/6- 750g **VEGETABLES** 



Capriccioso mixed vegetables code 06032 Tray 1/4 - 1500g Zingara mixed vegetables code 06031 Tray 1/4 - 1500g

GRAN BUFFET

VIANDER

4TmqS



Grilled mixed vegetables code 06034 Tray 1/4 - 1500g



Grilled diced vegetables code 06033 Tray 1/4 - 1500g







Dried Tomatoes code 06020 Tray 1/6 - 750



Semi-dried tomatoes code 06025 Tray 1/6 - 750g



Semi-dried cherry tomatoes code 06021 Tray 1/6 - 750g Semi-dried yellow cherry tomatoes code 06022 Tray 1/6 - 750g







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