

Cook  
fresh

Aurelia

Hospitality Industry Assortment

# Fresh Pasta and Sauces







Cook fresh, cook fast, cook easy!



Highest-quality ingredients



100% natural



Ideal for tasty and light dishes as a main course, snack, or side dish



## GOURMET RAVIOLI

- ISTRIAN TRUFFLES
- GOAT CHEESE & BLACK OLIVES
- RICOTTA & SPINACH
- ZUCCHINI & OYSTER MUSHROOMS 
- TACKRLE
- BLACK GOURMET RAVIOLI - ADRIATIC SHRIMPS
- **ADRIATIC SHRIMPS**
- **PUMPKIN & ROASTED PUMPKIN SEEDS** 
- SHEEP CHEESE

Packaging unit	Fresh:	750 g
	Frozen:	1000 g
Transport packaging	Fresh:	6 Packs in a box (4,5 kg)
	Frozen:	6 Packs in a box (6 kg)
Keep	Fresh:	in the fridge +2° C to +8° C
	Frozen:	in the freezer -18° C



## ETNO

- PLJUKANCI
- FUŽI
- MAKARUNI
- ŠURLICE

Packaging unit	Fresh:	1000 g
	Frozen:	1000 g
Transport packaging	Fresh:	6 Packs in a box (6 kg)
	Frozen:	6 Packs in a box (6 kg)
Keep	Fresh:	in the fridge +2° C to +8° C
	Frozen:	in the freezer -18° C



## CUT PASTA

- FETTUCCINE
- BLACK FETTUCCINE
- WHOLEMEAL
- PASUTICE-KRPICE
- SPAGHETTI
- TAGLIATELLE
- GREEN TAGLIATELLE
- SOUP NOODLES

Packaging unit	Fresh:	500 g
	Frozen:	500 g
Transport packaging	Fresh:	8 Packs in a box (4 kg)
	Frozen:	8 Packs in a box (4 kg)
Keep	Fresh:	in the fridge +2° C to +8° C
	Frozen:	in the freezer -18° C



## LASAGNA SHEETS & CANNELLONEE

Packaging unit	Fresh:	1000 g (432 sheets)
Transport packaging	Fresh:	9 Packs in a box (9 kg)
Keep	Fresh:	in the fridge +2° C to +8° C



## TORTELLONI

- FOUR CHEESE
- PROSCIUTTO
- RICOTTA AND SPINAT
- TURKEY

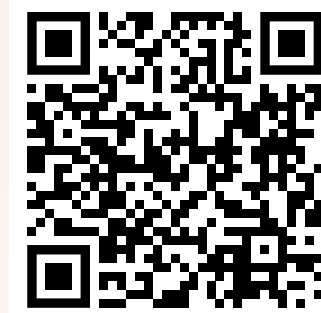
Packaging unit	Fresh:	1000 g
Transport packaging	Fresh:	6 Packs in a box (6 kg)
Keep	Fresh:	in the fridge +2° C to +8° C



## AURELIA FRESH SAUCE

- DELICIOUS BEEF SAUCE
- TOMATO SALSA
- BOLOGNESE
- SHRIMP STOCK

Packaging unit	Fresh:	3000 g
	Frozen:	1000 g
Transport packaging	Fresh:	3 Packs in a box (9 kg)
	Frozen:	10 Packs in a box (10 kg)
Keep	Fresh:	in the fridge +2° C to +8° C
	Frozen:	in the freezer -18° C



HOSPITALITY INDUSTRY ASSORTMENT

[www.naseklasje.hr/en/horeca/](http://www.naseklasje.hr/en/horeca/)



## GREEN HOUSE

The factory in Naše Klasje is green and is called the “Green House” because we try to organize production as “green” as possible while protecting the environment. We use recyclable materials, we sort waste, we use cleaning products that have no harmful impact on the environment, we monitor the quality of wastewater, we only use gas and electricity. We use energy recovery technology and are guided by the principles of energy efficiency and saving. Over 50% of the electricity needed to run the factory comes from solar panels installed on the roof of the Green House.

**Freon free** - We were among the first in Croatia to install a cooling system that does not use freon gases, because freon gases are extremely harmful to the ozone layer.

**Energy recirculation** - An energysaving recirculation system has been installed, so the heat energy released by cooling is used for steam preparation and heating.

**State-of-the-art** - operating conditions - The new plant provides state-of-the-art operating conditions such as functional paces with lots of natural light, heating and cooling systems with air recuperation and a view of the beautiful landscape.

# Contact

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NAŠE KLASJE

