

# TAB GREEN LINE



## > Food & Beverage

Certifications / Distribution channel / Fda / Gourmet Shop /  
Ho.re.ca. / Food service / Mayonnaise, Ketchup, Mustard etc / Oil /  
Pasta / Pasta and Cereals / Pesto and other sauces for pasta /  
Private label / Retailer / Sauces and seasonings / Shopping  
mall/GDO



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## > More about TAB GREEN LINE

TAB GREEN LINE s.r.l. was born in 1979 and with its own range of products "GRAN CUCINA" it always applies to demanding customers who love food and products still cooked in an artisanal way. The absolute quality of the raw materials used to produce our specialities, then launched on the market, is a source of warranty for the final consumer.

Our success is due on one hand to the quality of our simple and natural products always cooked following old culinary recipes, and on the other hand to the respect for the client with regard for deliveries, order recording and the excellent relation between quality and price. Our company is located in Piemonte, in the North-West of Italy.

One of our flagship is the Genovese Pesto with Genovese Basil PDO, fresh and made with experience and care, produced in the traditional way crashing ingredient and maintaining them in pieces in the final product. We are able to produce a fresh Pesto, not pasteurized or sterilized with 2 years of shelf-life at room temperature.

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We produce also delicious antipasti, from precious cheese creams to stuffed hot chili peppers, from artichokes and olives to grilled vegetables and we produce also several specialties with truffle that can be used to dress appetizer, pastas, eggs, meat and the cheese dishes.

We are specialized in artisanal pasta: Tagliolini is a "special flat egg spaghetti" of Piemonte, Tagliatelle, Penne, Conchiglioni, etc. Our long pasta is handed down on pasta frames and it has a short cooking time (4 minutes). We have also special flavoured pastas using natural flavours as Truffle, Boletus Mushrooms, Arugula or combined flavours like saffron and squid ink or red beet and arugula, arriving to mix 5 flavours.

In addition, we have several sweet pralines such as chocolate truffles, chocolate breadsticks or gianduja pralina with soft heart, with their intense perfume and the velvety aroma, are ideal with coffee, superb at the end of a meal, excellent in any moment of the day and crunchy and delicious biscuits, ideal not only with coffee and tea, but also to be tasted as they are for a break or to be dipped in milk for breakfast.

What makes GRAN CUCINA brand so unique? The absolute artisanal origin of the product and its complete authenticity are two pivotal characteristics of our brand. In fact, no colourings, preservatives or any other chemical additives are added to our traditional ingredients, in order to obtain a dreamy product, which owns the award ECCELLENZA ARTIGIANALE ("ARTISANAL EXCELLENCE").

## > Contacts

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**Spoken Languages** English, French, German, Italian, Spanish

