



Condeli

# Gnocchi

*the Italian classic*

# THE GREAT WORLD OF GNOCCHI

## A PRODUCT WITH GUARANTEED SUCCESS

Gnocchi is the perfect addition to your assortment.

They can be used for promotions as well as a listed item.

- ✓ **wide range of products**
  - » cheese, vegetarian, Italian classic
  - » perfect for mixed cases
- ✓ **Assortment for the whole year**
  - various possibilities for promotions
- ✓ **Base for many different promotions**
  - » Italamo promotion
  - » new in stock
  - » 2+1 for free

refine your Gnocchi with fresh grated parmesan & herbs of the season

## WHY GNOCCHI?

- ✓ **Italian classic**
  - everyone knows gnocchi
- ✓ **Italy stands for culinary delight**
- ✓ **original Italian pasta**
  - high-quality pasta made from Potatoes
- ✓ **attractive bowl**
- ✓ **without flavour enhancers**
- ✓ **without preservatives**
- ✓ **without colorants**

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# PRODUCT RANGE



- **Gnocchi Tomato Mozzarella**  
with tasty tomatoes and creamy mozzarella
- **Gnocchi Ricotta Spinach**  
with original Italian ricotta and creamy spinach
- **Gnocchi Chicken Mascarpone**  
with grilled chicken and creamy Mascarpone sauce
- **Gnocchi Carbonara**  
with original Carbonara sauce
- **Gnocchi Quattro Formaggi**  
with tasty cheese sauce

TYPE	WEIGHT	SHELF LIFE	PRIMARY PACKAGING	SECONDARY PACKAGING
TOMATO MOZZARELLA	350 g	21 days	PP Bowl	Display carton
RICOTTA SPINACH				
CARBONARA				
QUATTRO FORMAGGI				
CHICKEN MASCARPONE				

## THE 1-2-3 PREPARATION



① Prick the foil on top of the bowl (with a fork) several times.



② Heat the bowl at 750 watts for 3-4 minutes.



③ Let the pasta steep for one minute. Remove the foil, stir and serve.



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